

MAXIMIZER

Gas Multideck Industrial Ovens

MODEL 2348I

General Features:

- **Quality Construction**
for long life
- **Time proven**
Over 100 years of design life
- **More for less**
More square inches of heating space for each precious foot of workspace. More oven for your investment dollar.
- **Large capacity**
5376 sq. in. interior space
- **Energy efficient**
New energy-saving burner system
- **Black exterior finish**
standard
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized interior**
- **150°- 500° F thermostat**
Low holding
Standard on I Models
- **250°- 550° F thermostat**
Available
- **Steel decks, standard**
- **Versatile**
Perfect for a variety of heating needs
- **Easily serviceable**
All controls can be replaced from the front of the unit
- **Warranty**
One year parts and labor
- **Power**
Gas - LP or NAT



**GAS
FIRED**

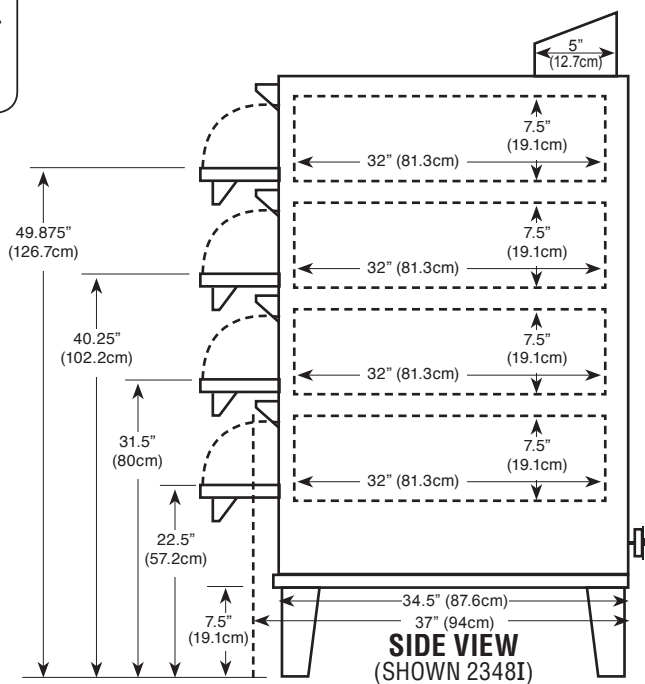
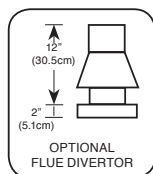
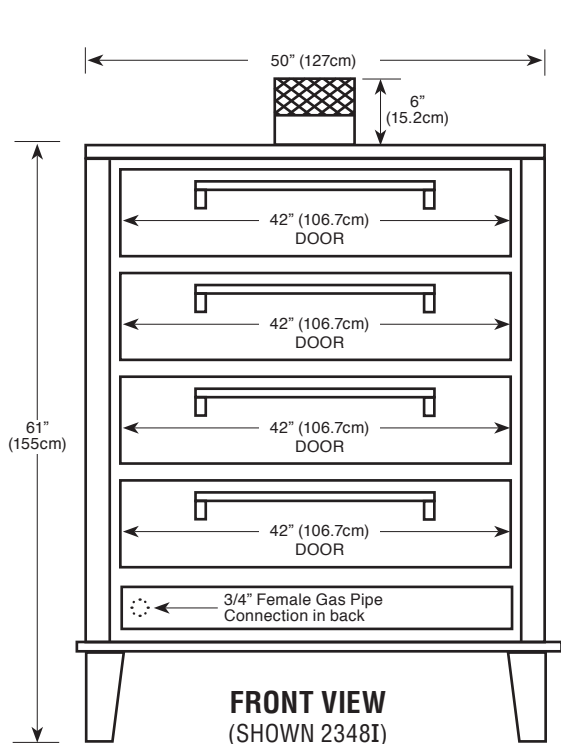


Steel Decks

MORE FOR LESS

More Heating Space per Floor Space
More Heating Capacity per Sales Dollar
More Performance per Gas Dollar





MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2348I	42"	32"	7.5"	50"	37"	61"	96,000	750lbs 340kg	5376 sq. inches

Opening required for installation: 34.5" with handles and doors removed, 37" with handles and doors in place



Adjustable Legs

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2348I oven is equipped with six (6) tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. All ovens come with separate on/off valve.

Space Savers

Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conservative ovens on the market today. The 2348I oven requires only 50". This frees up valuable workspace.

Capacity

Each of the four decks of the 2348I oven has four large 42"x32"x7.5" decks capable of holding eight 18x26 trays or a variety of products, while using only 50" of space.



Adjustable Dampers at each deck

