

# MAXIMIZER

## Gas Industrial Ovens

### General Features:

- **Quality Construction**  
for long life
- **Stainless steel front**  
Standard  
All stainless available
- **Large capacity**  
1,824 sq. inches of available  
heating space on four racks
- **Unique interior design**  
Better distribution of heat
- **Energy efficient**  
New energy-saving  
“Power-Pak” burner system  
coupled with our unique baffle  
system for even heat and  
better baking
- **Full Range**  
200°F - 550°F thermostat  
(93°C - 288°C)
- **Versatile**  
Removable racks increase  
oven capabilities
- **Easily Serviceable**  
All controls can be replaced  
from the front of the unit
- **Power**  
Gas - LP or NAT

### Warranty:

One year parts and labor



COUNTER MODEL  
C131I



**GAS  
FIRED**



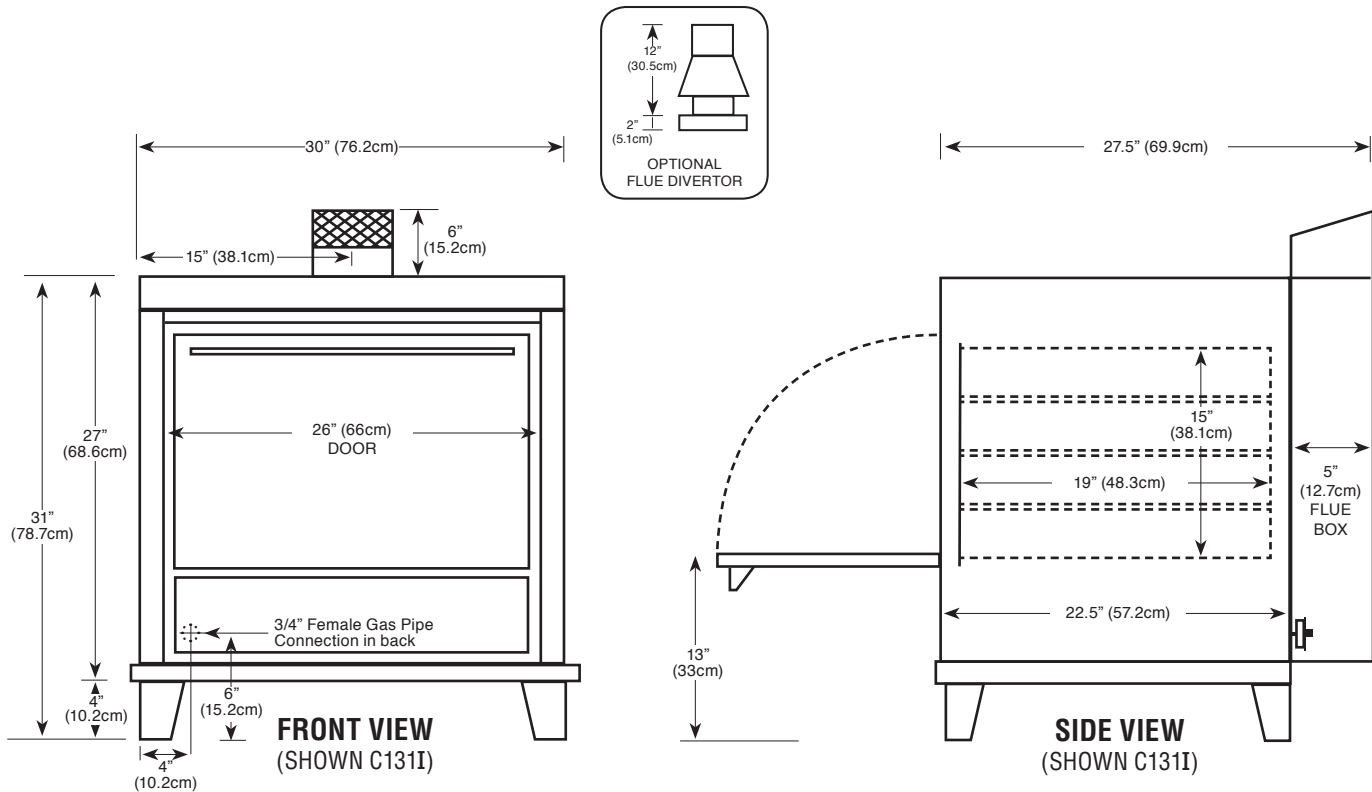
Steel Deck with wire racks

## MORE FOR LESS

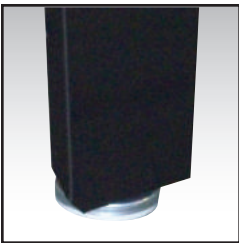
More Heating Space per Floor Space  
More Heating Capacity per Sales Dollar  
More Performance per Gas Dollar

  
Commercial and Industrial Ovens

P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Counter space . . . . .	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 31" (78.7cm) high
Shelf size . . . . .	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight . . . . .	350 lbs (158.8kg)
Shelves . . . . .	four (4)
Gas . . . . .	30,000 BTUs
Opening required for installation: 30"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

**Durable Construction**

The C131I is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C131I comes standard with a stainless steel front using high quality 18-gauge stainless steel.

**Energy Efficiency**

The C131I is equipped with our *new energy-saving "Power-Pak" 3-cell burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C131I is well-powered by 30,000 BTUs which enables it to have an *extremely fast recovery rate*.

**Versatility**

The C131I comes with *removable wire racks* which increase the oven's capabilities. This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The C131I comes with an *optional floor base* (SPK31) for extra storage.

**Capacity C131I**

The C131I is the only *single-door, four shelf* bake oven available. It houses *four (4) shelves* which offers 456 square inches (2941.9 sq cm) of heating area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. When



**SPK31 STAND**

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

double stacked, the C231I offers eight (8) shelves, which brings your total heating area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three- shelf ovens, Peerless is by far the greatest value.

**Design Plus C131I**

The C131I has the controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The C131I is totally thermocoupled and allows you to replace individual parts without replacing the entire system.

