

MAXIMIZER

Gas Industrial Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless steel front**
Standard
All stainless available
- **Large capacity**
3,648 sq. inches of available
heating space on eight 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



FLOOR MODEL
C231I



**GAS
FIRED**



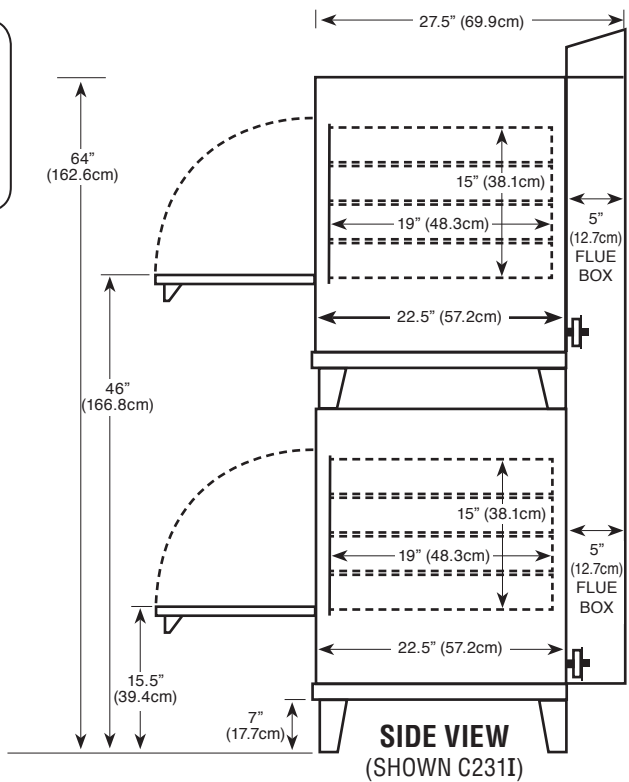
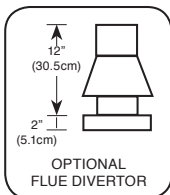
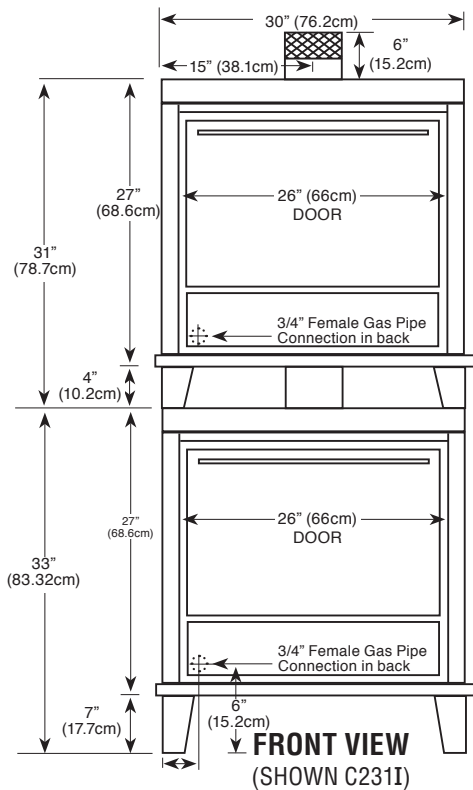
Steel Decks with wire racks

MORE FOR LESS

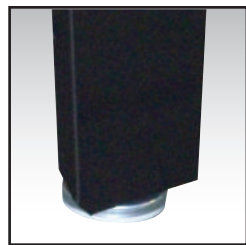
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



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Counter space . . . 30" (76.2cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
 Shelf size 24" (61cm) wide x 19" (48.3cm) deep
 Shipping weight 700 lbs (317.5kg)
 Shelves eight (8)
 Gas Maximum 60,000 BTU input
 Opening required for installation: 30" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The C231I 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 C231I comes standard with a stainless steel front using high quality 20-gauge stainless steel. Each unit is equipped with a removable crumb tray for easy cleaning.

Energy Efficiency

The C231I is equipped with our *new energy-saving "Power-Pak" 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 C231I is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231I comes with *removable wire racks* which increase the oven's capabilities. This is a *double stack* for double the capacity, double the efficiency and double the profits.

Capacity

The C231I is the only *double-door, eight-shelf* oven available. Each C131I houses *four (4) 5/8" (1.6 cm) shelves* which offer 912 square inches (5883.8 sq cm) of heating area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total heating area is 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

The C231I has the controls in lower front for ease of operation, space savings and to keep them in their own air-conditioned area so they are not affected by outside influences. The C231I is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.

