

INDUSTRIAL CATALOG

2021



Commercial and Industrial Ovens

www.peerlessovens.com

1-800-548-4514



January 2021

INDUSTRIAL CATALOG

2021

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INDUSTRIAL PRICE SHEETS

March 15, 2021

Industrial Ovens

- Gas (LP or NAT)
- Electric



 **Peerless**
Commercial and Industrial Ovens

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

Terms & Conditions

All items in our literature that are not included in this catalogue are discontinued.

NOTE: Invoices and units may have additional letters on any models, which are simply for factory identification of construction detail.

Terms - 2% Immediate or 1% 10 - Net 15,

subject to approval of our Credit Department. Custom Equipment requires 25% deposit with order. Peerless accepts all major credit cards per approval from credit department.

All prices are net F.O.B. factory.

All prices, terms, etc. are subject to change without notice.

All prices are quote exclusive of any Federal State or other tax.

Shipping -

Shipping will be made in accordance with the Peerless 2019 shipping policy (available upon request). Normal shipping will default to Prepaid and add to Invoice. Customers wishing for Peerless to use their shipping company must comply to our instructions as it relates to BOL' s and carriers.

Warranty

New Standard Limited Parts & Labor Warranty -

Peerless products are guaranteed against manufacturing defects for one year from date of installation for parts and labor. All SC Series ovens qualify for two years parts and labor. Proper start-up procedures must be followed and warranty card submitted to activate either warranty. If warranty is not activated, parts will be covered until the term of the warranty expires but labor will not be covered. Excluded from this warranty are any claims related to items that should have been performed at the time of installation such as: improper utility connections, poor methods of venting, checking gas pressure and calibration of controls, also excluded are normal maintenance items such as adjustments to pilots, burners and cleaning related issues.

When making a claim for warranty service, during a claim inspection by Peerless or its service representative, it is determined that the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, abuse, has not been properly installed / calibrated* or misapplication, neglect, accident, damage during transit, fire, flood, riot, or act of God, then this warranty shall be VOID.

* Warranty terms are VOID if instructions provided with equipment are not followed.

Return Merchandise -

Authorization must be received from the factory before same will be accepted and will be subject to a 25% restocking charge. Returns must be received at our plant within 60 days from the date of authorization. Only standard items may be returned. All orders received as a result of those or other quotations are accepted contingent upon strikes, fires, accidents, act or demands of the United States Government upon us, or any other cause beyond our control.

Construction and materials subject to change without notice. Government demands and other unusual conditions may make changes necessary. The best possible substitutions will be made.

The possession of this catalogue does not constitute our offer to sell.



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MAXIMIZER

Gas Multideck Industrial Ovens

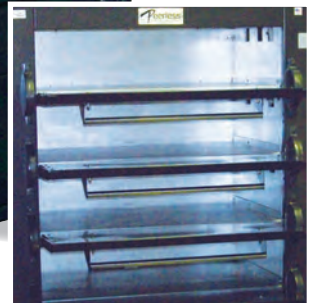
MODEL 2324I

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 2904 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**

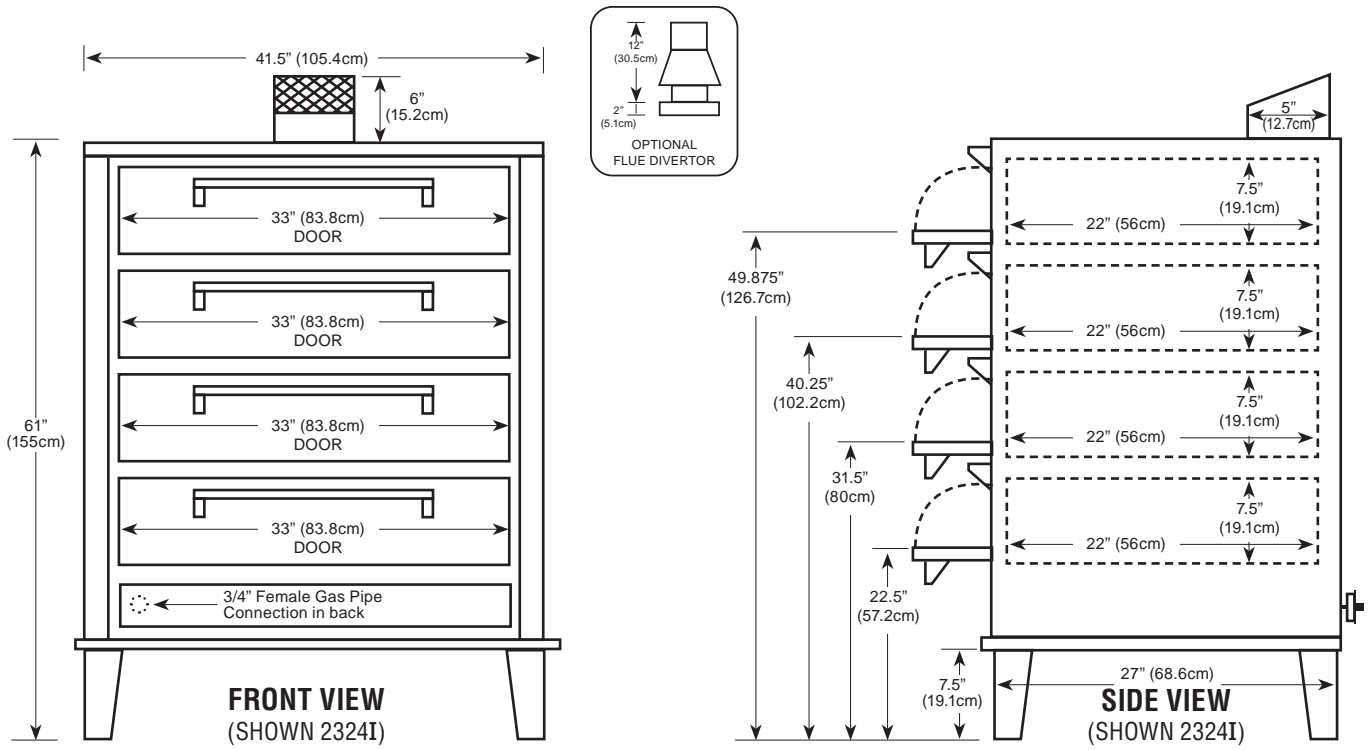


Steel Decks

MORE FOR LESS

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

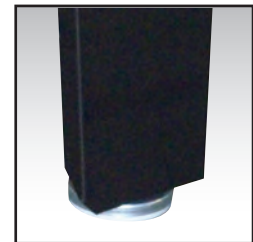




MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2324I	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	550lbs 250kg	2904 sq. inches

Opening required for installation: 2324I = 27"

*Handles and doors can be removed to reduce depth for tight entries



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 2324I oven has four (4), tubular burners that supply 60,000 BTU's for great performance and fast recovery. 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 2324I oven requires only 41.5". This frees up valuable workspace.

Capacity

Each of the four decks of the 2324I oven measures 33"x22"x7.5". The 2324I can easily handle four (4) 18"x26" trays, or a variety of other products.



Adjustable Dampers at each deck



MAXIMIZER

Gas Multideck Industrial Ovens

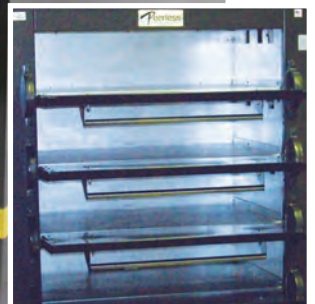
MODEL 2348I

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

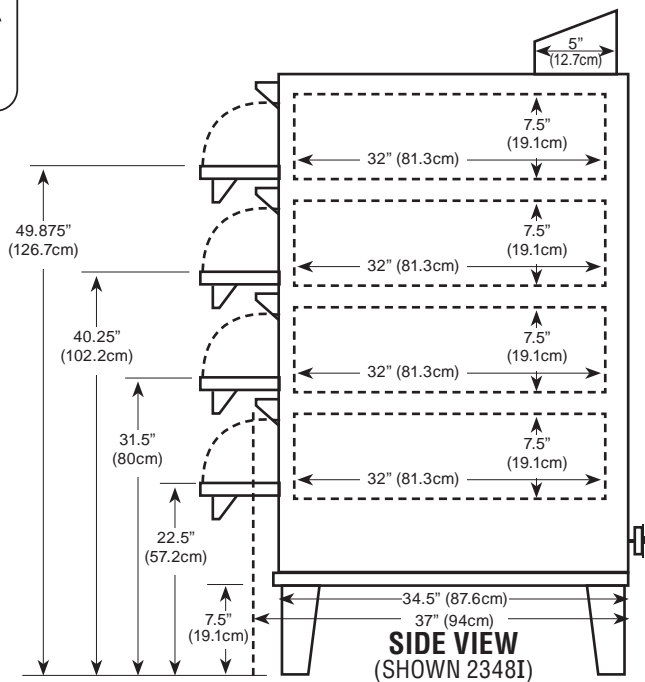
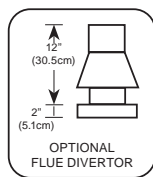
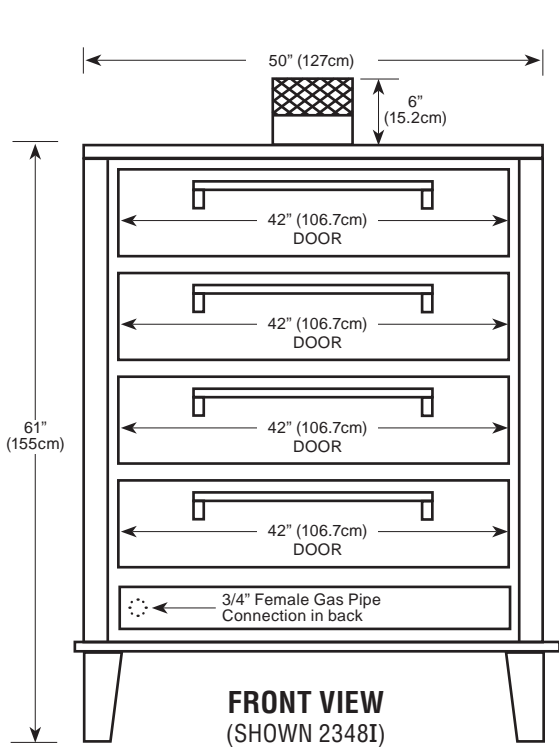


Steel Decks

MORE FOR LESS

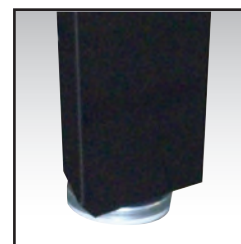
- More Heating Space per Floor Space
- More Heating Capacity per Sales Dollar
- More Performance per Gas Dollar





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

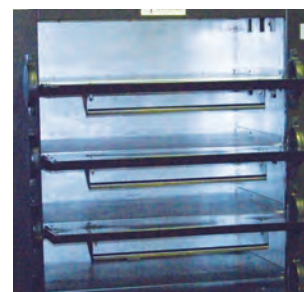
The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2348I oven is equipped with six (6) tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. All ovens come with separate on/off valve.

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



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**



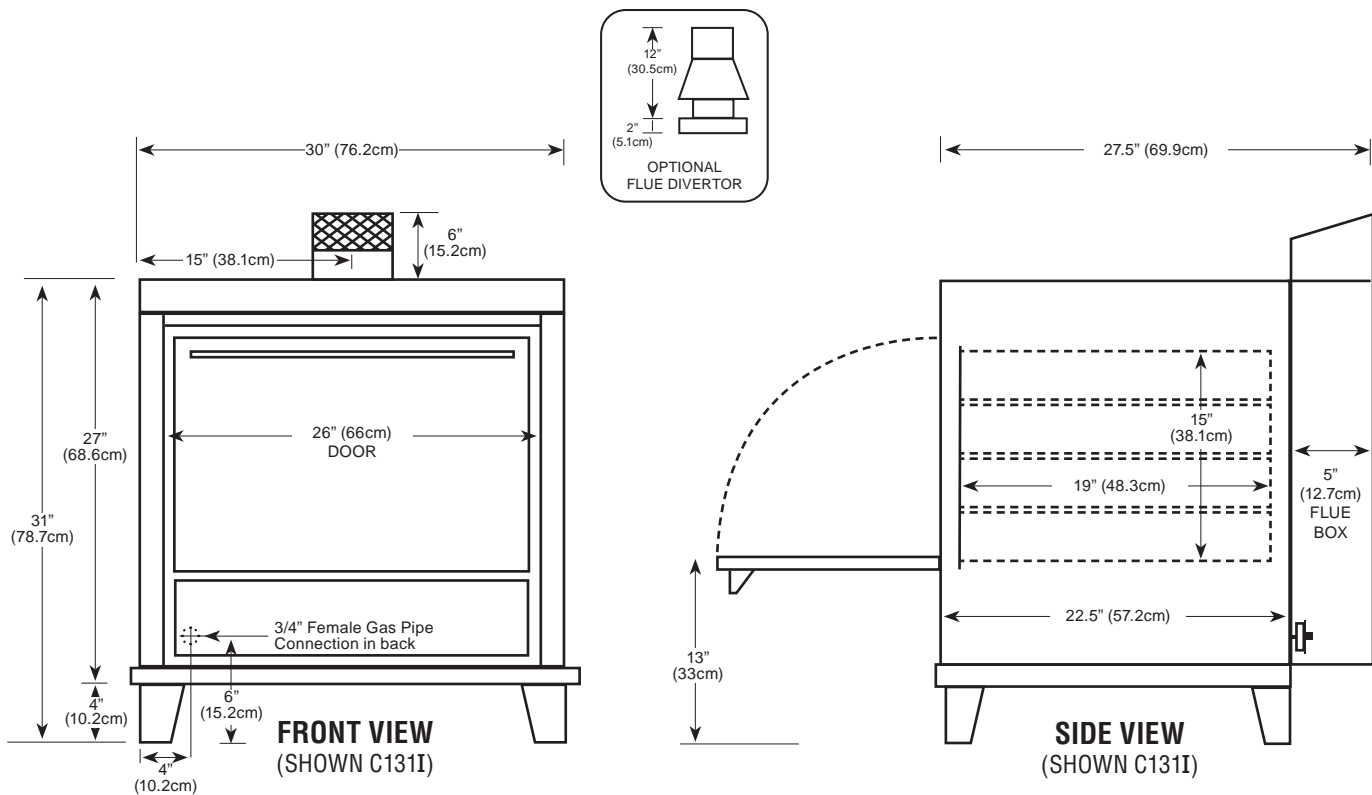
Steel Deck with wire racks

MORE FOR LESS

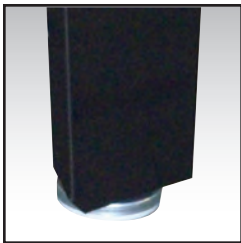
More Heating Space per Floor Space
More Heating Capacity per Sales Dollar
More Performance per Gas Dollar



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.



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**



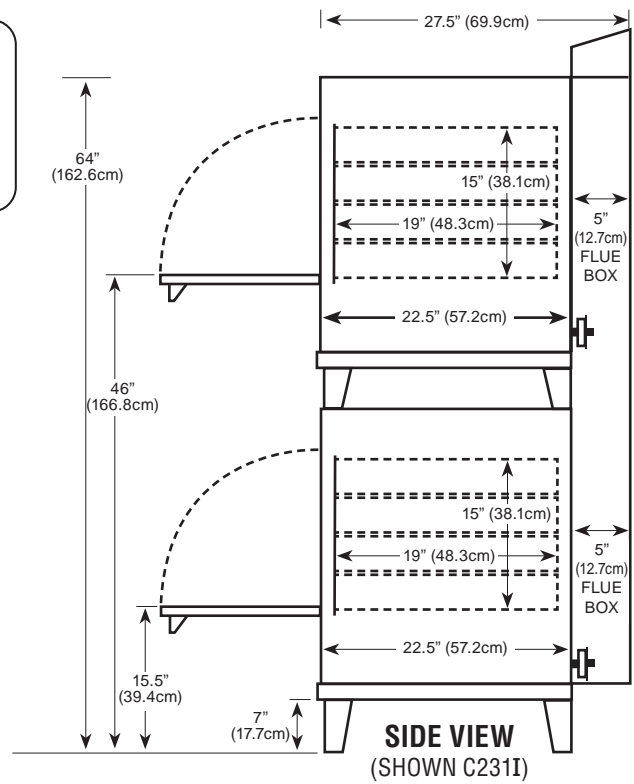
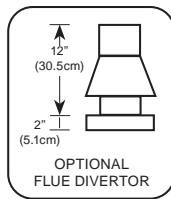
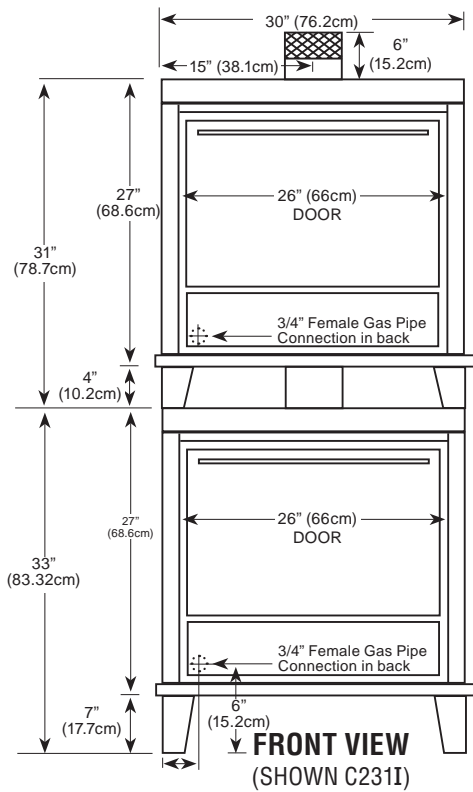
Steel Decks with wire racks

MORE FOR LESS

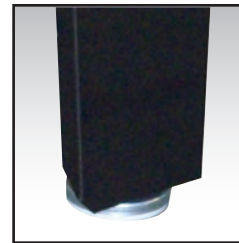
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



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.



MAXIMIZER

Gas Industrial Ovens

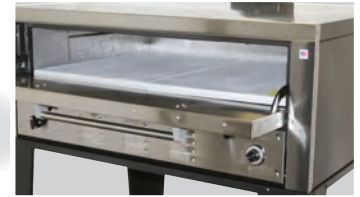
MODEL CW41I

General Features:

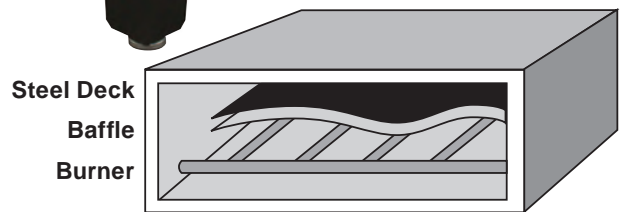
- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
250° - 550° standard
300° - 650° optional
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features** of the CW41I listed on back



GAS FIRED



Steel Deck

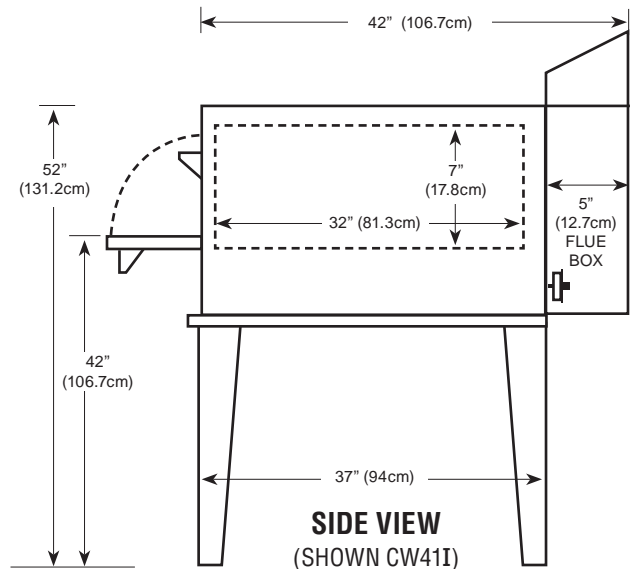
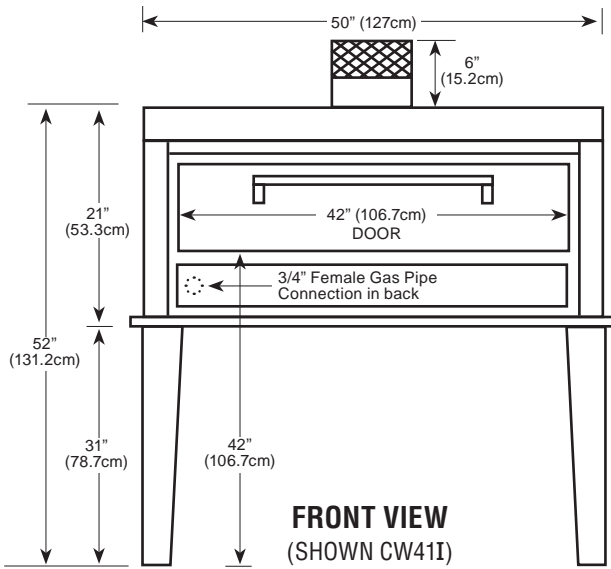
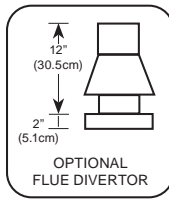


"Power-Pak" 4-Cell Burner System

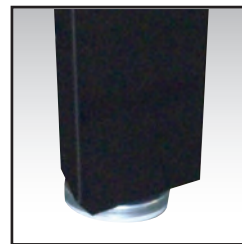
MORE FOR LESS

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





Floor space	50" (127cm) wide x 42" (106.7cm) deep x 52" (132.1cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" trays
Gas	Maximum 60,000 BTU input
Opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW41I is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW41I comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW41I features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW41I is powered by 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate*.

Capacity

The CW41I deck size measures 42"x32"x7". The CW41I will hold two (2) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are under the door, the CW41I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW41I *can convert into a CW42I or CW43ISC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 56" of space.

Design Plus

The CW41I has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW41I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Industrial Ovens

MODEL CW42I

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
250° - 550° standard
300° - 650° optional
- Space Saver
Only 50" wide
- Stacked
Double heating capacity
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features** of the CW42I listed on back

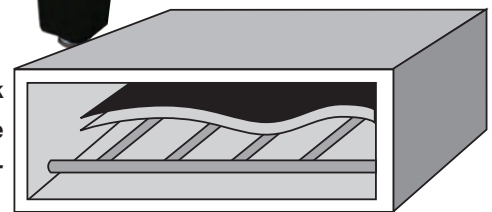


GAS FIRED



Steel Decks

Steel Deck
Baffle
Burner

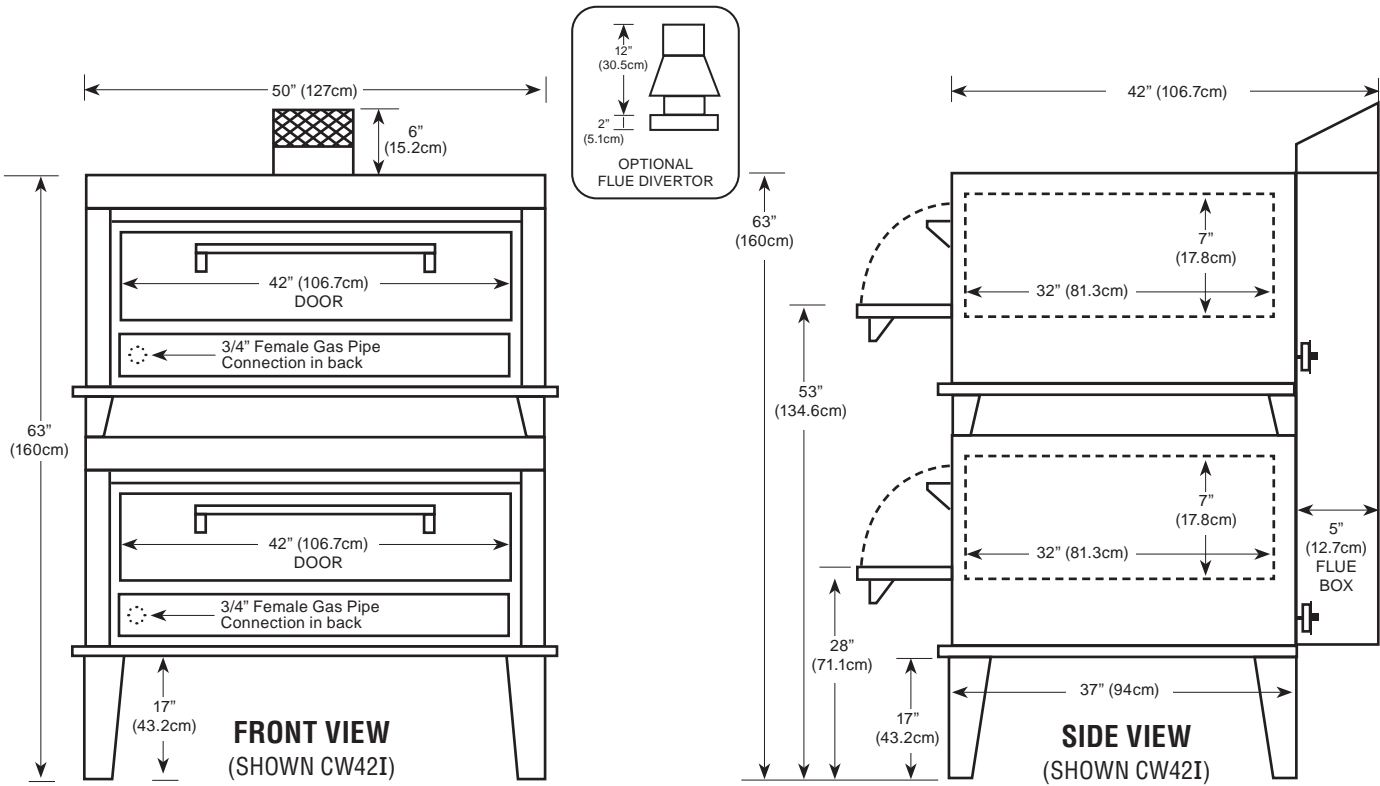


"Power-Pak" 4-Cell Burner System

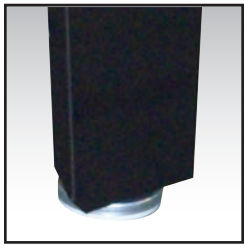
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" trays per oven
Gas	Maximum 60,000 BTU input each
Opening required for installation: 22"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW42I is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW42I comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW42I features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW42I is powered by two (2) 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate*.

Capacity

The CW42I deck size measures 42"x32"x7" (2). The CW42I will hold four (4) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are under the door, the CW42I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW42I *can be converted in to a CW43ISC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW43I becomes a SC.

Design Plus

The CW42I has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW42I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Industrial Ovens

MODEL CW51I

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- Center Wire Rack (optional)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
150° - 500° standard
300° - 650° optional
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features**
of the CW51I listed on back

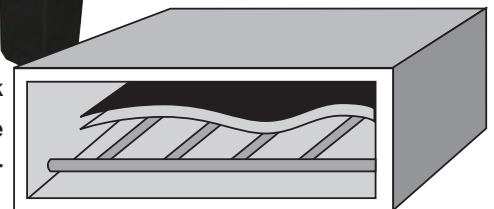


**GAS
FIRED**



Steel Deck / Wire rack optional

Steel Deck
Baffle
Burner

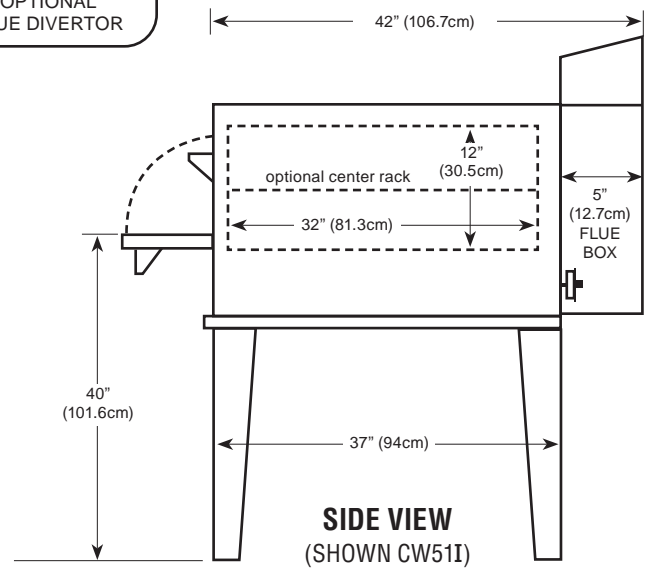
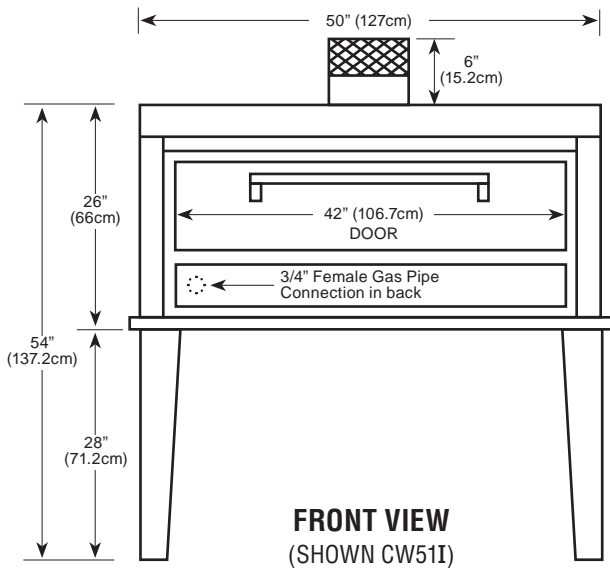
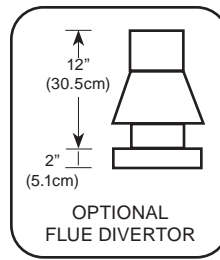


"Power-Pak" 4-Cell Burner System

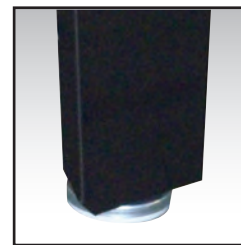
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	525 lbs (238kg)
Capacity	Two 18"x26" trays
Gas	Maximum 60,000 BTU input
Opening required for installation:	25" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW51I is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type I, 20-gauge aluminized steel*. The CW51I comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW51I features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW51I is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW51I deck size measures 42"x32"x12". The CW51I will hold two (2) 18"x26" trays. Heating time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four trays.

Space Saver

Because the controls are under the door, the CW51I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW51I *can convert into a CW52I or CW53I by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

Design Plus

The CW51I has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW51I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Industrial Ovens

MODEL CW52I

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- Center Wire Rack (optional)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
150° - 500° standard
300° - 650° optional
- Space Saver
Only 50" wide
- Stackable up to three units
Multiple options for flexibility
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features** of the CW52I listed on back

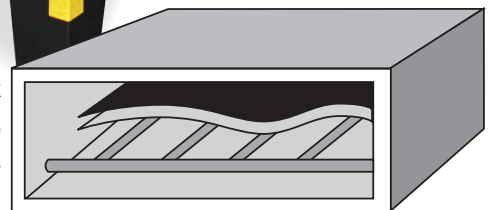


GAS FIRED



Steel Decks / Wire racks optional

Steel Deck
Baffle
Burner

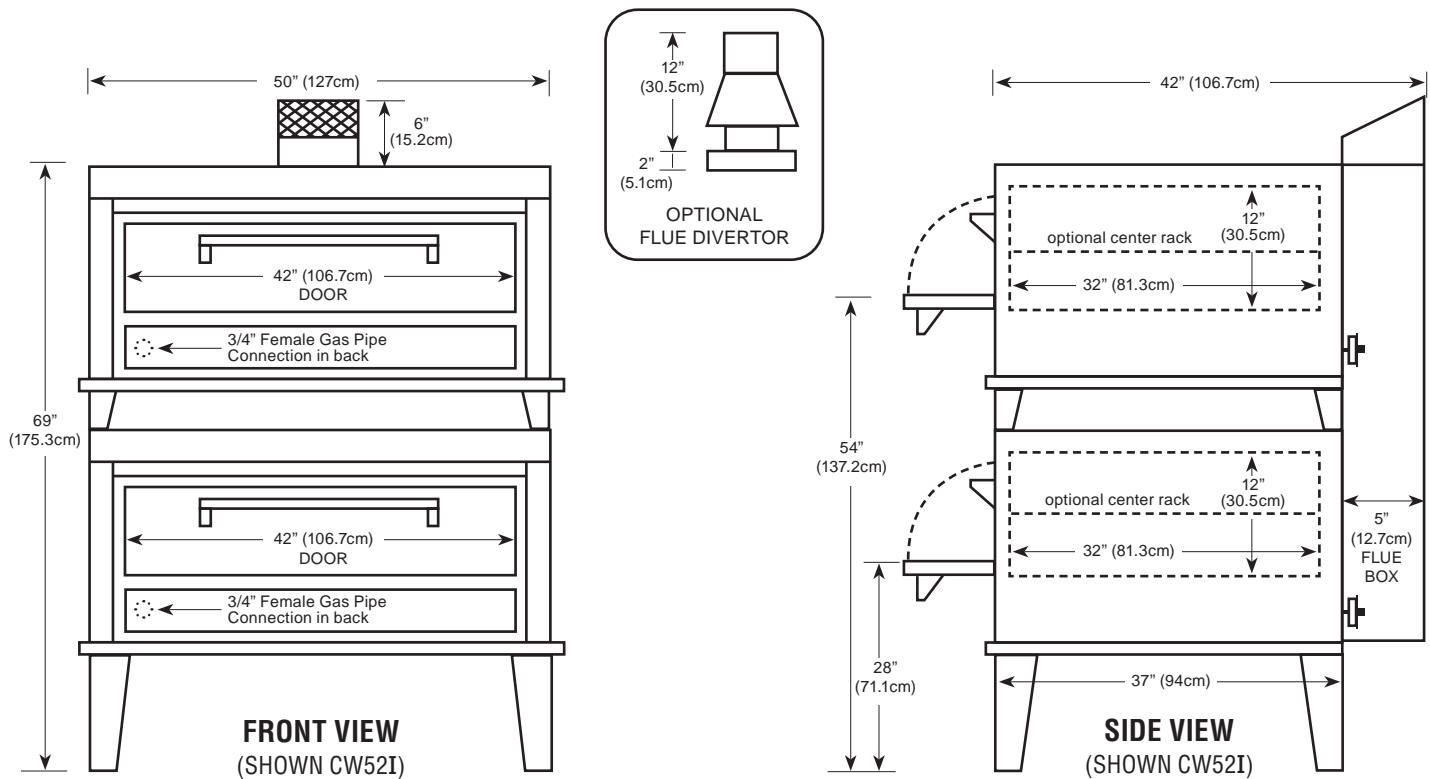


"Power-Pak" 4-Cell Burner System

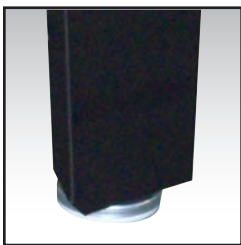
MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" trays per section
Gas	Maximum 60,000 BTU input each
Opening required for installation:	25" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW52I is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type I, 20-gauge aluminized steel*. The CW52I comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW52I features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW52I is powered by 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate*.

Capacity

The CW52I deck size measures 42"x32"x12" (2). The CW52I will hold four (4) 18"x26" trays per oven. Heating time will vary according to product. Optional two piece rack is available to increase capacity which allows up to eight trays.

Space Saver

Because the controls are under the door, the CW52I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW52I *can convert into a CW53ISC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW53I becomes a SC.

Design Plus

The CW52I has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW52I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Industrial Ovens

MODEL CW61I

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
250° - 550° standard
300° - 650° optional
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features** of the CW61I listed on back

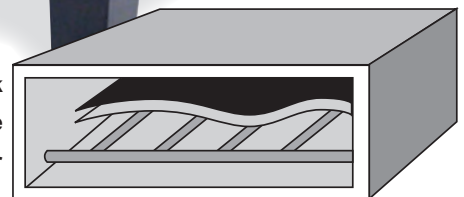


GAS FIRED



Steel Decks

Steel Deck
Baffle
Burner

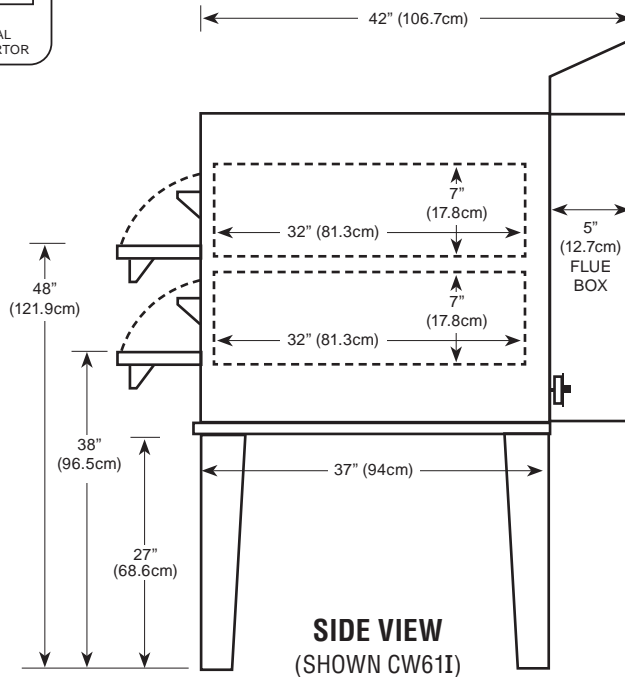
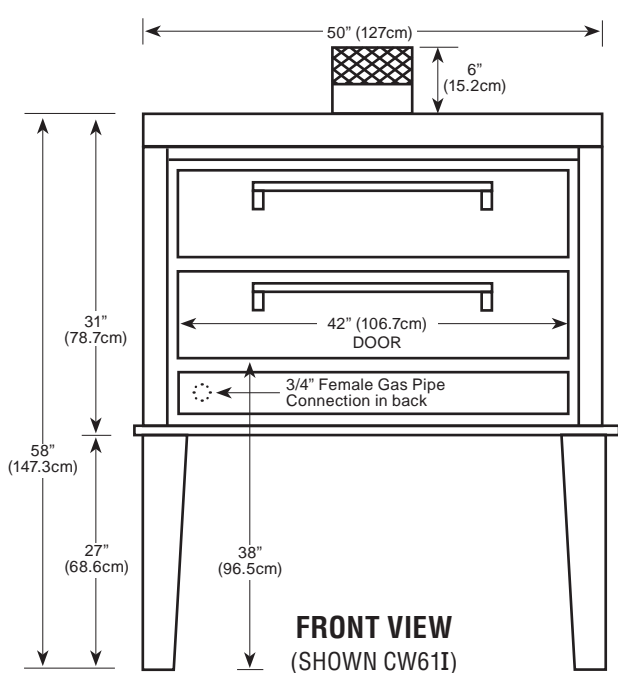
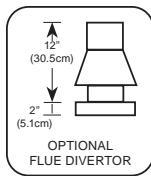


"Power-Pak" 4-Cell Burner System

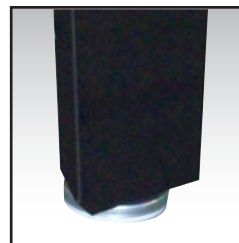
MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.6kg)
Capacity	Four 18"x26" trays per section
Gas	Maximum 60,000 BTU input
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW61I is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW61I comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW61I features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW61I is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW61I deck size measures 42"x32"x7" (2). The CW61I will hold four (4) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are under the doors, the CW61I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is mere 50" for two (2) 42"x32" decks, almost a foot less than the competition. The CW61I *can convert into a CW62ISC by stacking*, either initially or after our business grows. This option gives you four (4) 42"x32" decks in only 56" of space.

Design Plus

The CW61I has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW61I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Industrial Ovens

General Features:

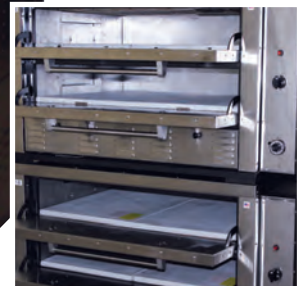
- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat(s)
250° - 550° standard
300° - 650° optional
- Space Saver
Only 56" wide
- Stacked
Double cooking capacity
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the side of the unit
- Warranty
One year parts and labor
- Power
Gas - LP or NAT
- **Specific Features** of the CW62ISC listed on back



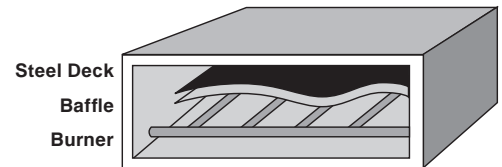
MODEL CW62ISC



GAS FIRED



Steel Decks

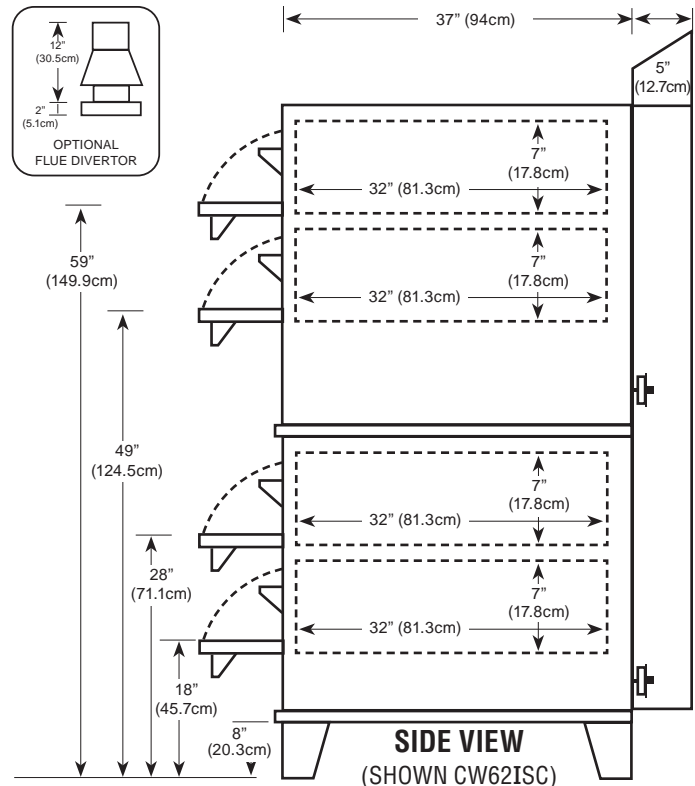
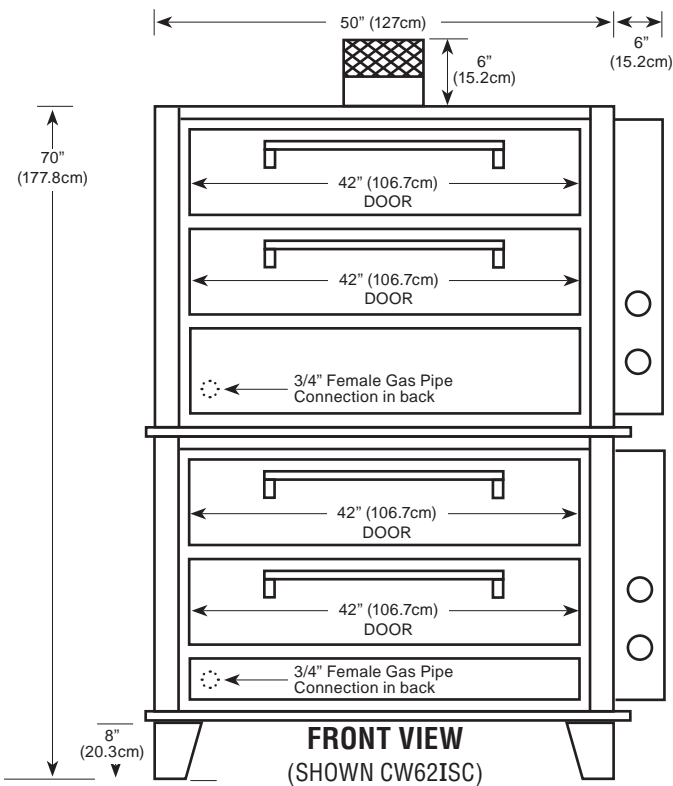


"Power-Pak" 4-Cell Burner System

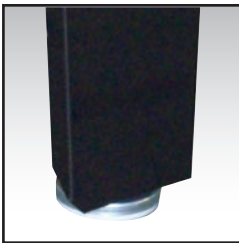
MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" trays per section (2)
Gas	Maximum 60,000 BTU input each (2)
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW62ISC is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW62ISC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW62ISC features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW62ISC is powered by 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate*.

Capacity

The CW62ISC deck size measures 42"x32"x7" (2). The CW62ISC will hold eight (8) 18"x26" trays. Heating time will vary according to product.

Space Saver

The CW61ISC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is mere 56" for four 42"x32" decks, almost a foot less than the competition.

Design Plus

The CW62ISC has the *controls on the side for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW62ISC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Electric Industrial Ovens

MODEL CE41IE

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features** of the CE41IE listed on back

Warranty:

- One year parts and labor



ELECTRIC



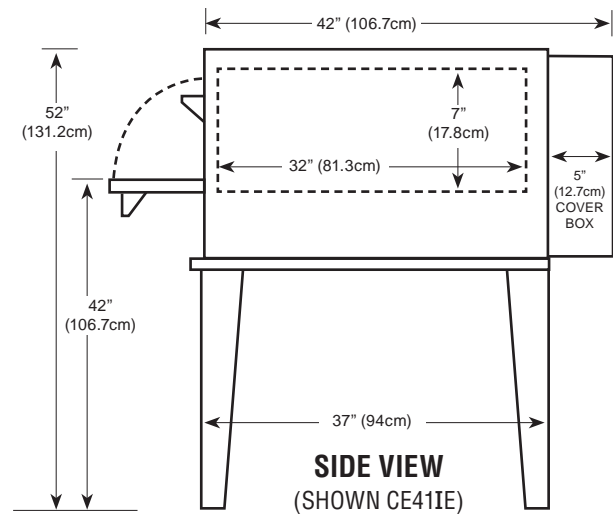
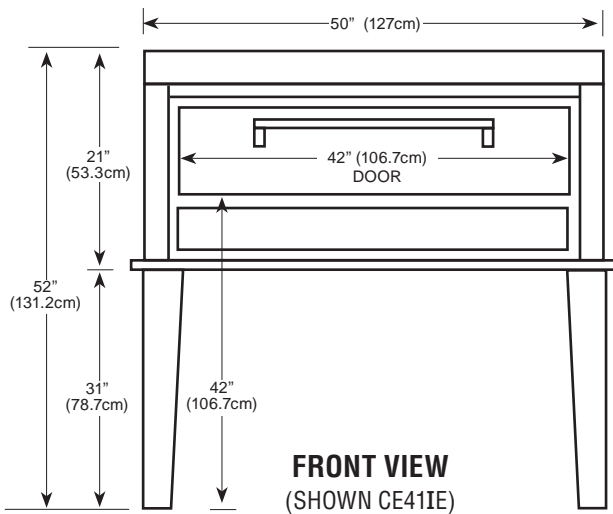
Steel Deck

MORE FOR LESS

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



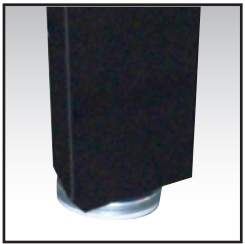
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 52" (132.1cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" trays
Electric	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Opening required for installation: 22"	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE41IE is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE41IE comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE41IE is powered by four (4) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE41IE deck size measures 42"x32"x7". The CE41IE will hold two (2) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are under the door, the CE41IE requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE41IE *can convert into a CE42IE or CE43IESC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 56" of space.

Design Plus

The CE41IE has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

MODEL CE42IESC

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 56" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE42IESC listed on back

Warranty:

- One year parts and labor



ELECTRIC

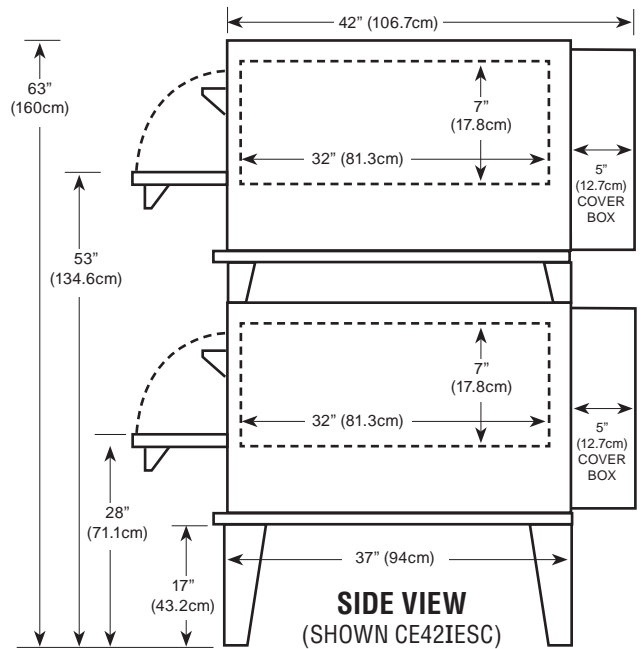
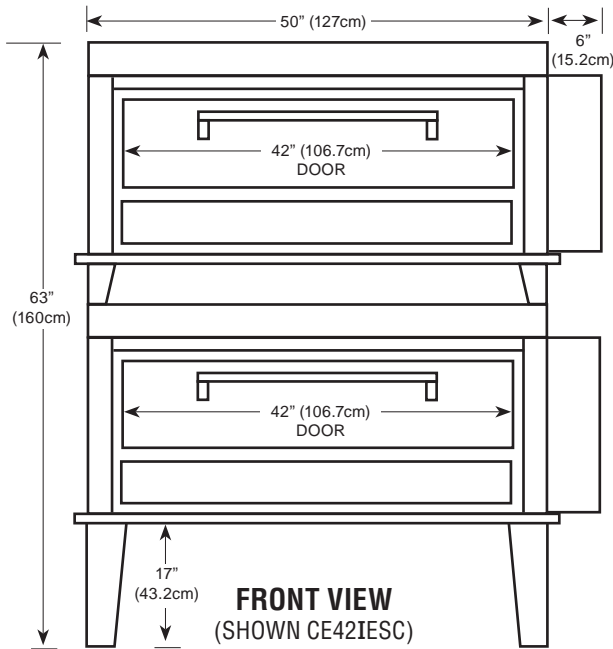


Steel Decks

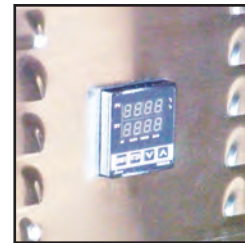
MORE FOR LESS

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

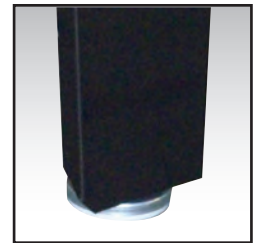




Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" trays per oven
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 22"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE42ISC is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE42ISC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW42I is powered by eight (8) 2,000w elements which *increases efficiency and recovery rate*.

Capacity

The CE42ISC deck size measures 42"x32"x7" (2). The CE42ISC will hold four (4) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are on the side, the CE42ISC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE42ISC *can be converted in to a CE43ISC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space.

Design Plus

The CE42ISC has the *controls on the side for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

MODEL CE51IE

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Center Wire Rack (optional)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior
Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE51IE listed on back

Warranty:

- One year parts and labor



ELECTRIC

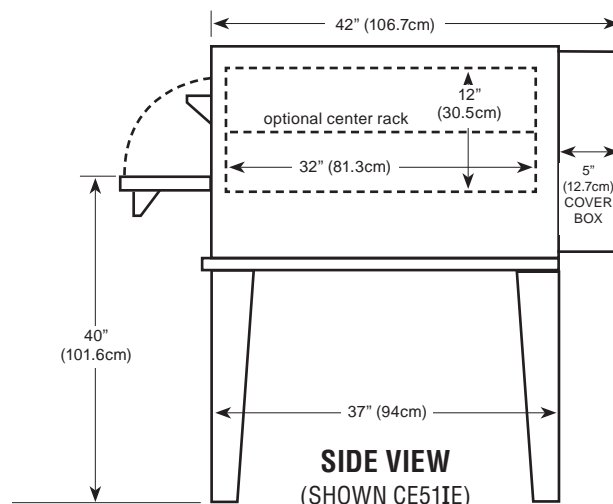
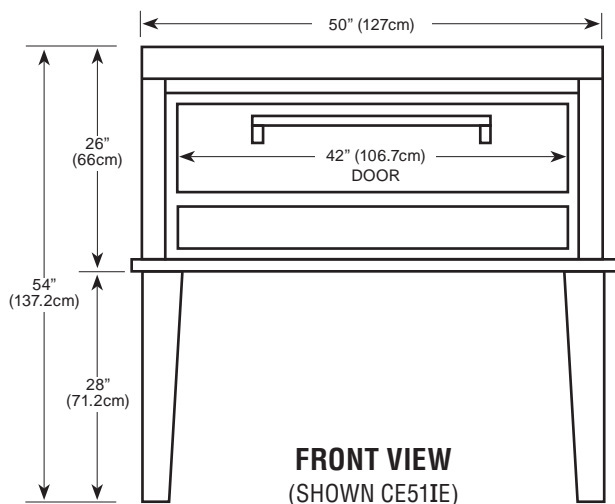


Steel Deck / Wire rack optional

MORE FOR LESS

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

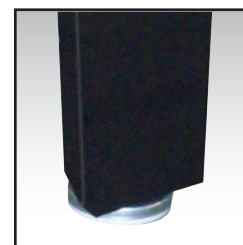




Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	525 lbs (238kg)
Capacity	Two 18"x26" trays
Electric	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE51IE is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE51IE comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE51IE is powered by four (4) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE51IE deck size measures 42"x32"x12". The CE51IE will hold two (2) 18"x26" trays per oven. Heating time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four (4) trays.

Space Saver

Because the controls are under the door, the CE51IE requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE51IE *can convert into a CE52IE or CE53IESC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

Design Plus

The CE51IE has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

MODEL CE52IESC

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Center Wire Rack (optional)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 56" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE52IESC listed on back

Warranty:

- One year parts and labor



ELECTRIC

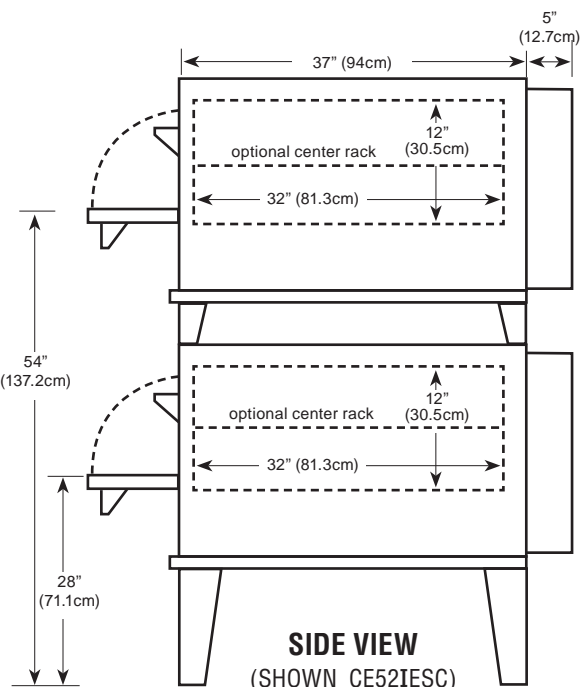
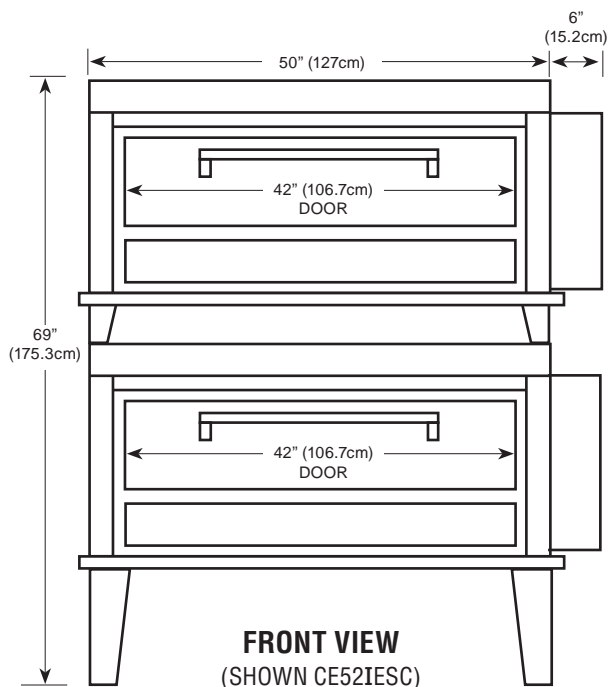


Steel Decks / Wire racks optional

MORE FOR LESS

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

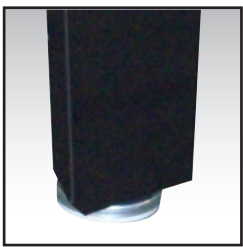
 **Peerless**
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" trays per section
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE52IESC is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE52IESC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE52IESC is powered by four (4) 2,000w elements each which *increases its efficiency and recovery rate*

Capacity

The CE52IESC deck size measures 42"x32"x12" (2). The CE52IESC will hold four (4) 18"x26" trays per oven. Heating time will vary according to product. Optional two piece rack is available to increase capacity which allows up to eight (8) trays.

Space Saver

Because the controls are on the side, the CE52IESC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE52IESC *can convert into a CE53IESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE53IE becomes a SC.

Design Plus

The CE52IESC has the *controls on the side for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

MODEL CE61IE

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 50" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE61IE listed on back

Warranty:

- One year parts and labor



ELECTRIC



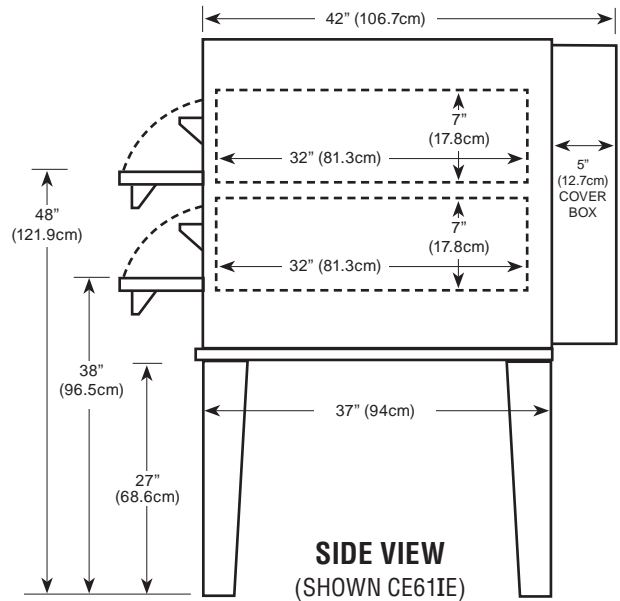
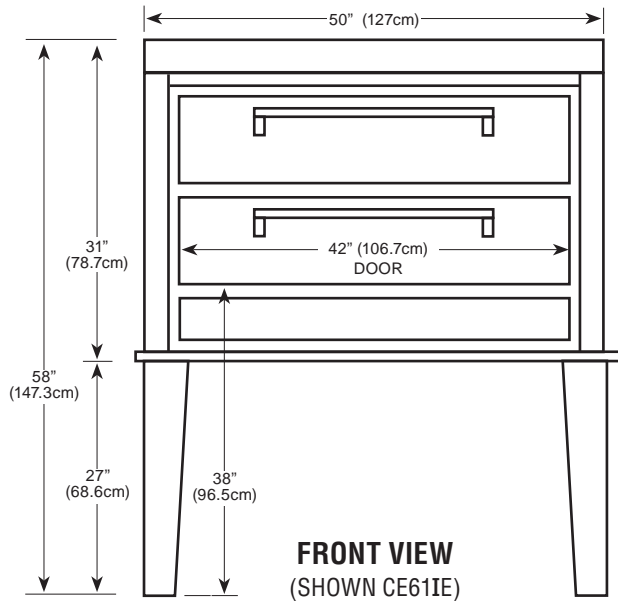
Steel Decks

MORE FOR LESS

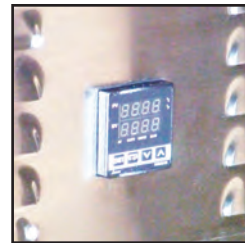
More Heating Space per Floor Space
More Heating Capacity per Sales Dollar
More Performance per Dollar



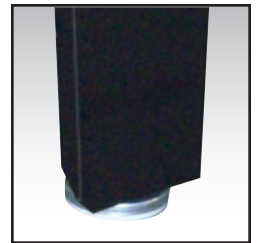
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Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.6kg)
Capacity	Four 18"x26" trays per section
Electric	12KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS
Opening required for installation: 32"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE61IE is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE61IE comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE61IE is powered by six (6) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE61IE deck size measures 42"x32"x7" (2). The CE61IE will hold four (4) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are under the doors, the CE61IE requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is mere 50" for two *42"x32" decks*, almost a foot less than the competition. The CE61IE *can convert into a CE62ISC by stacking*, either initially or after our business grows. This option gives you four 42"x32" decks in only 56" of space.

Design Plus

The CE61IE has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

MODEL CE62IESC

General Features:

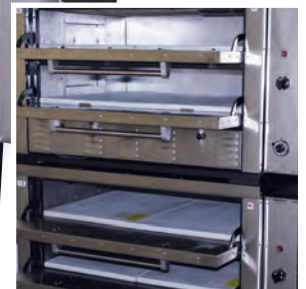
- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- Space Saver
Only 56" wide
- Stackable
Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power Electric
Single phase standard
Three phase optional
- **Specific Features** of the CE62IESC listed on back

Warranty:

- One year parts and labor



ELECTRIC

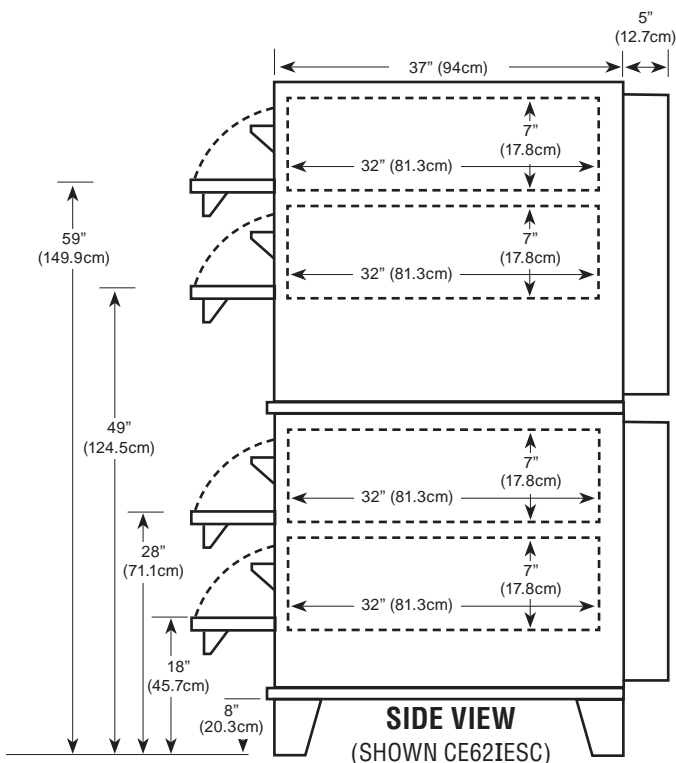
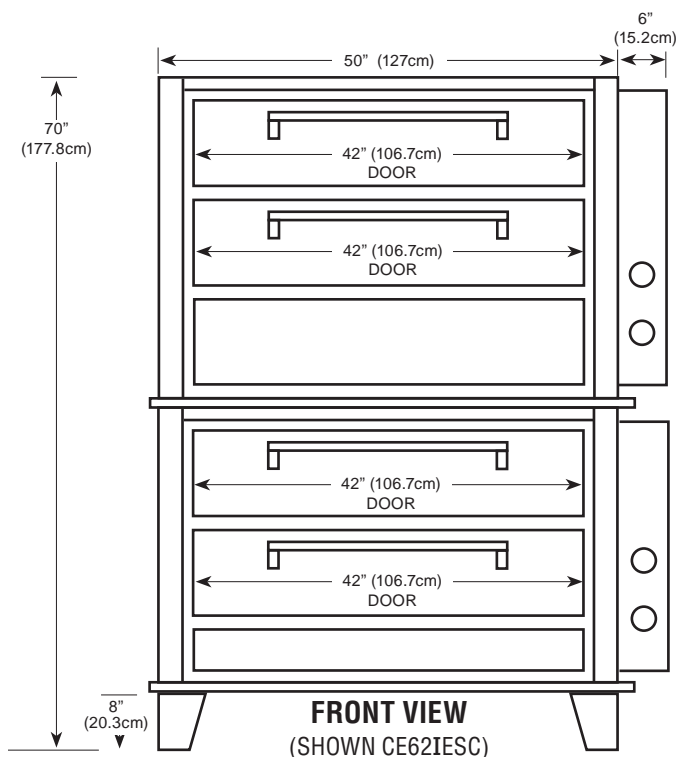


Steel Decks

MORE FOR LESS

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

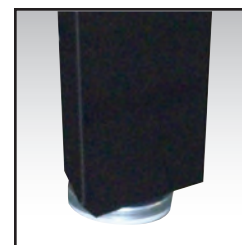




Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" trays per section
Electric	24 KW - 220V single phase each, 120 AMPS Optional three phase, 80 AMPS
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE62IESC is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CE62IESC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE62IESC is powered by six (6) 2,000w elements each, which *increases its efficiency and recovery rate*.

Capacity

The CE62IESC deck size measures 42"x32"x7" (2). The CE62IESC will hold eight (8) 18"x26" trays. Heating time will vary according to product.

Space Saver

Because the controls are at the side, the CE62IESC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is mere 56" for four (4) *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CE62IESC has the *controls at the side for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.



MAXIMIZER

Electric Industrial Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Large Capacity
1,368 sq. inches of available cooking space on three (3), steel decks
- Heavy Duty Steel
Air-filled Deck (16AL)
- Unique Interior Design
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better heating
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131IE listed on back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131IE



ELECTRIC



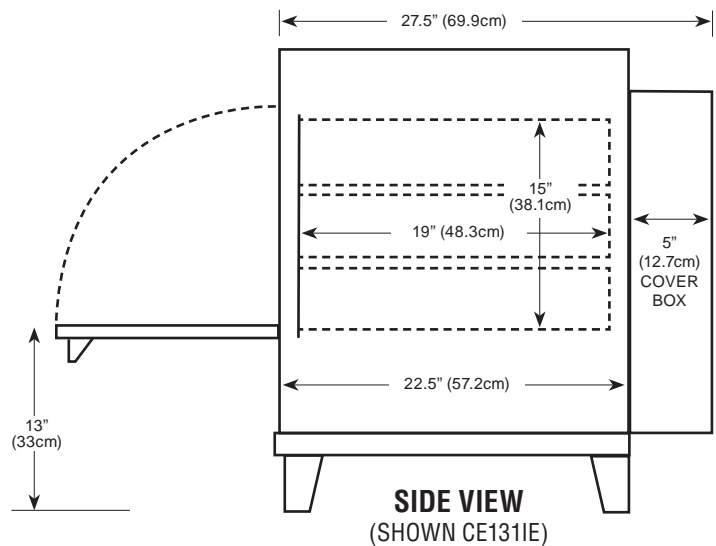
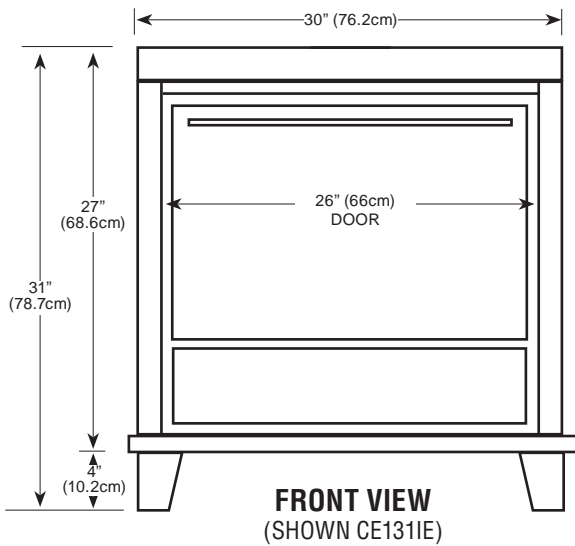
Air-filled Steel Decks

MORE FOR LESS

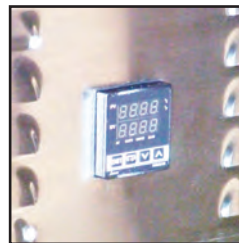
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar

Peerless
Commercial and Industrial Ovens

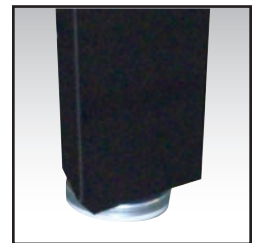
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Counter space	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 31" (78.7cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	350 lbs (158.8kg)
Shelves	Three (3)
Electric	7KW - 220V single phase, 40 AMPS Optional three phase, 30 AMPS
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE131IE 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 CE131IE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131IE is equipped with four (4) *energy saving tubular elements* and with our unique baffle system, makes the oven highly efficient and eliminates hot spots. The *heavily insulated walls* coupled with a no vent system, reduces heat loss and keeps the area safe for workers. The CE131IE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131IE comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for heating. This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The CE131IE comes with an *optional floor base* (SPK31) for extra storage.

Capacity CE131IE

The CE131IE is the only *single-door, three shelf* electric oven available. It houses *three steel decks* which offers 456 square inches (2941.9 sq cm) of baking area per shelf. That equals *1368 total square inches (8825.9 sq cm) per oven*. When double stacked, the CE231IE offers six (6) shelves, which brings



SPK31 STAND

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

your total heating area to 2736 square inches (17,651.4 sq cm). When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus CE131IE

The CE131IE has a digital 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 CE131IE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131IE is also available in a two shelf version if interior space is an issue. Call for details.



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MAXIMIZER

Electric Industrial Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Large Capacity
2,736 sq. inches of available cooking space on six (6), steel decks
- Heavy Duty Steel
Air-filled Deck (16AL)
- Unique Interior Design
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better heating
- Full Range Digital Thermostat
150°F - 550°F (65°C - 288°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- Easily Serviceable
Most controls can be replaced from the front of the unit
- Power
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE231IESC listed on back

Warranty:

- One year parts and labor



FLOOR MODEL
CE231IESC



ELECTRIC



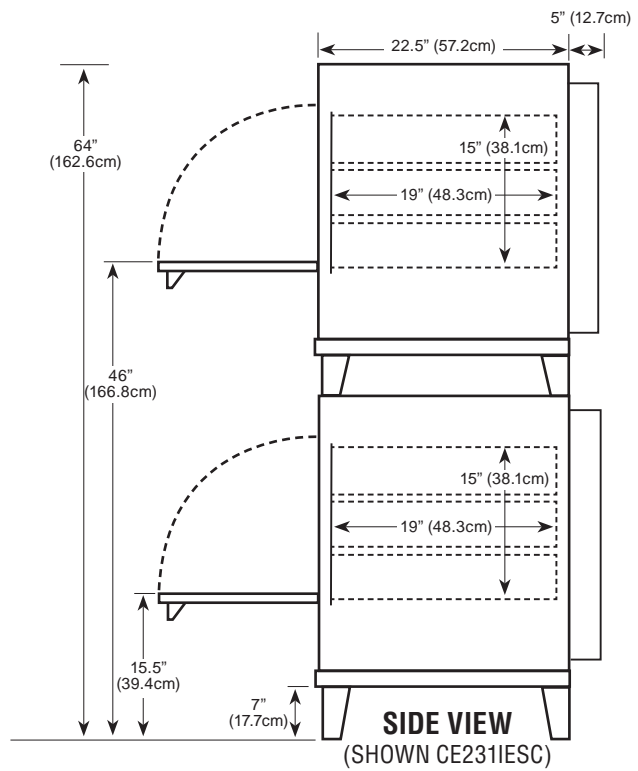
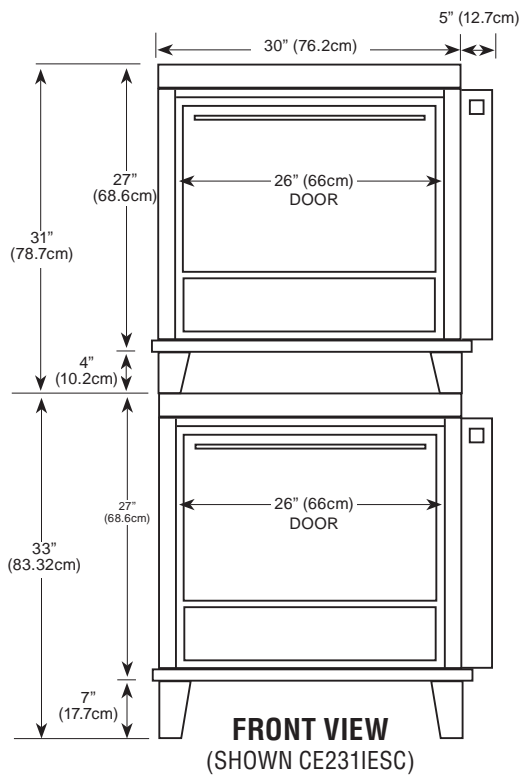
Air-filled Steel Decks

MORE FOR LESS

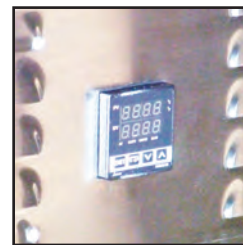
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



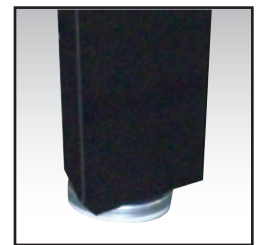
Commercial and Industrial Ovens



Counter space . . .	35" (88.9cm) 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)
Electric	14 KW - 220V single phase, 80 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231IESC 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 CE231BESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231IESC is equipped with eight (8) *energy saving tubular elements* and with our unique baffle system, makes the oven highly efficient and eliminates hot spots. The *heavily insulated walls* coupled with a no vent system, reduces heat loss and keeps the area safe for workers. The CE231IESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231IESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for heating. This counter top unit is a *double stack for double the capacity*, double the efficiency and double the profits.

Capacity

The CE231IESC is the only *double-door, six shelf* electric oven available. Each CE131IE houses *three (3) steel decks* which offers 912 square inches (5883.8 sq cm) of heating area per shelf. That equals *2736 total square inches (17,651.8 sq cm) per oven*. When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus

The CE231IESC has a digital controller for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. All controls can be replaced from the side of the unit. The CE231IESC is also available in a two shelf version if interior space is an issue. Call for details.

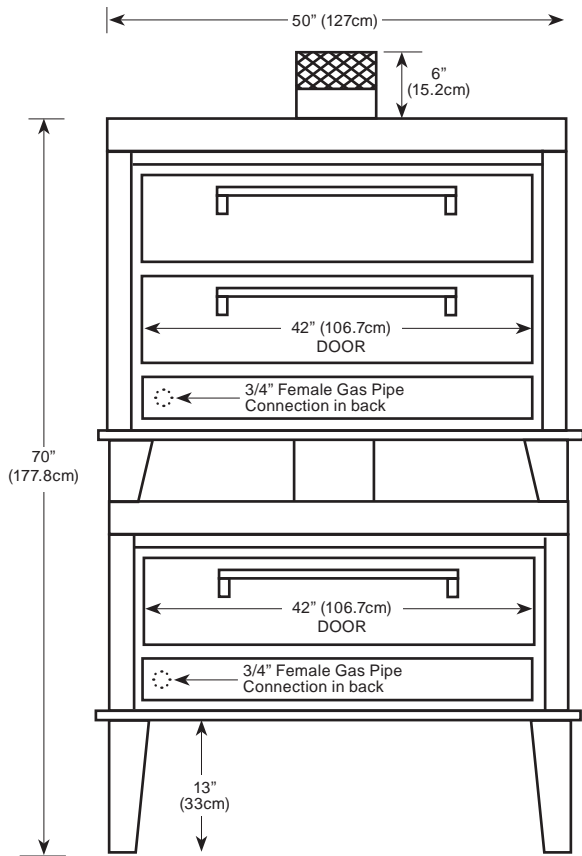


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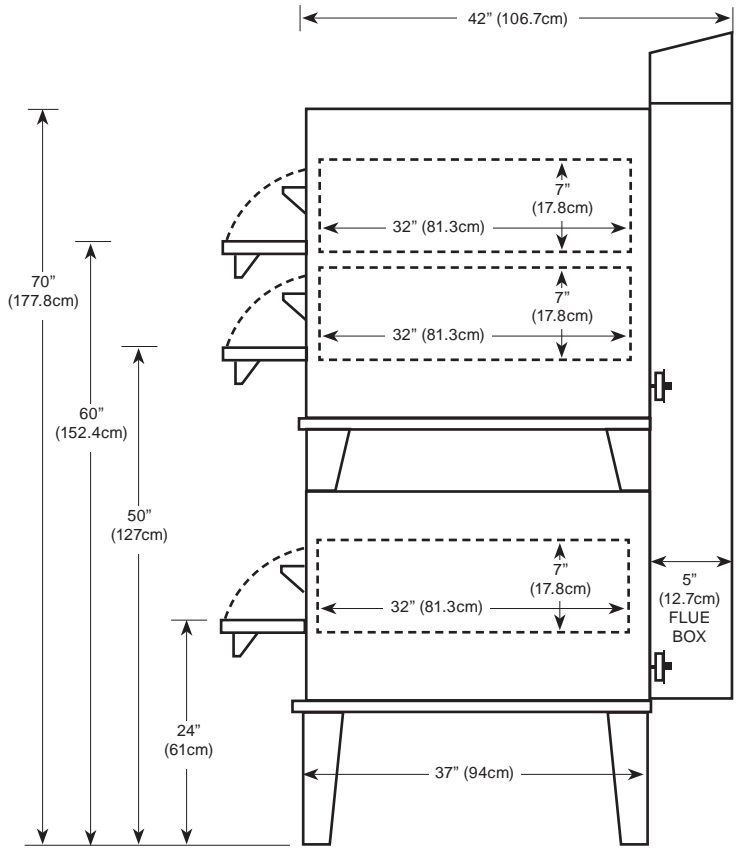
MAXIMIZER

Gas Industrial Ovens

MODEL CW41/CW61I

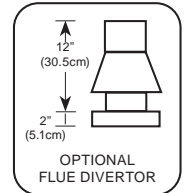


**FRONT VIEW
CW41/CW61I**



**SIDE VIEW
CW41/CW61I**

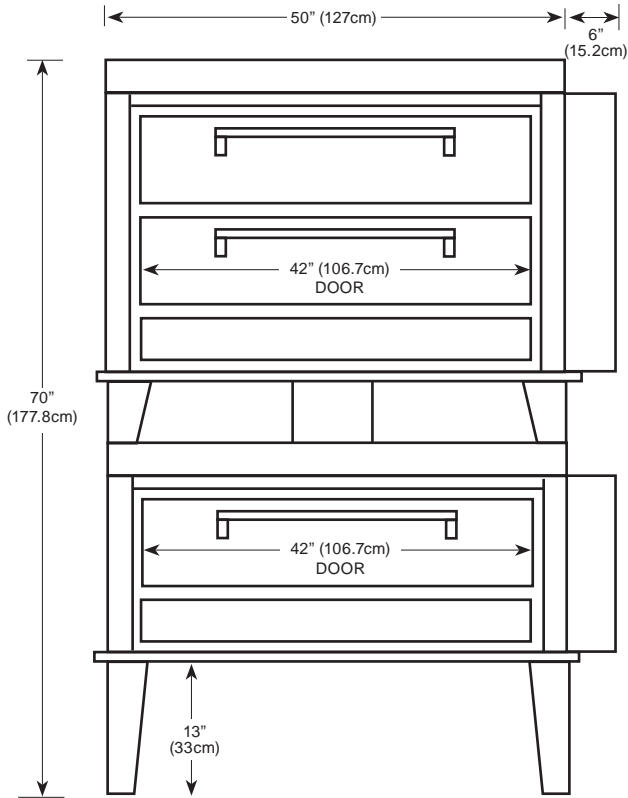
Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1150 lbs (521.6kg)
Capacity CW41I	Two 18"x26" trays per section
Capacity CW61I	Four 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation:	31" * Handle adds 2.5" (6.4cm) to depth



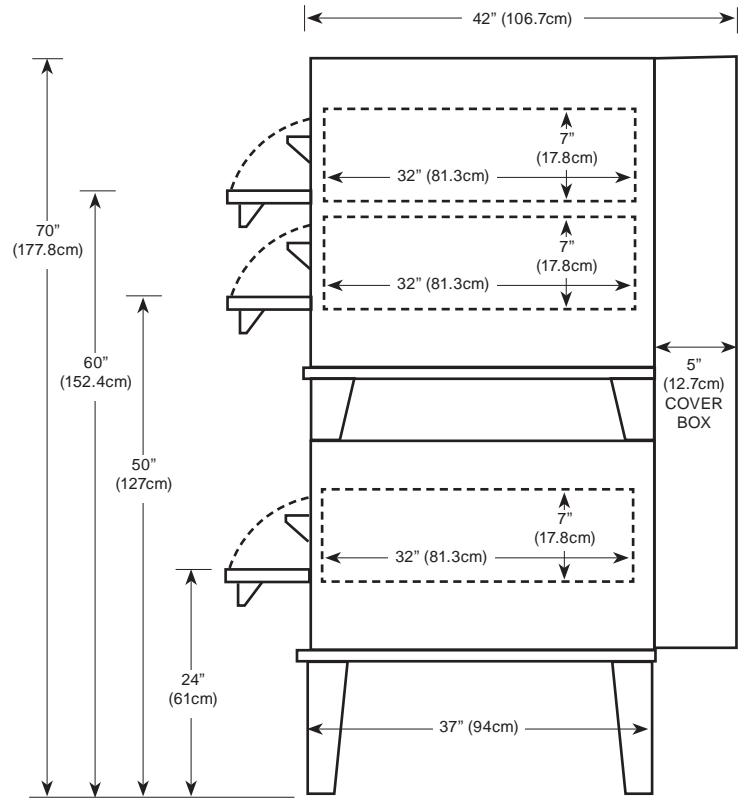
MAXIMIZER

Electric Industrial Ovens

MODEL CE41/CE61IESC



FRONT VIEW
CE41/CE61IESC



SIDE VIEW
CE41/CE61IESC

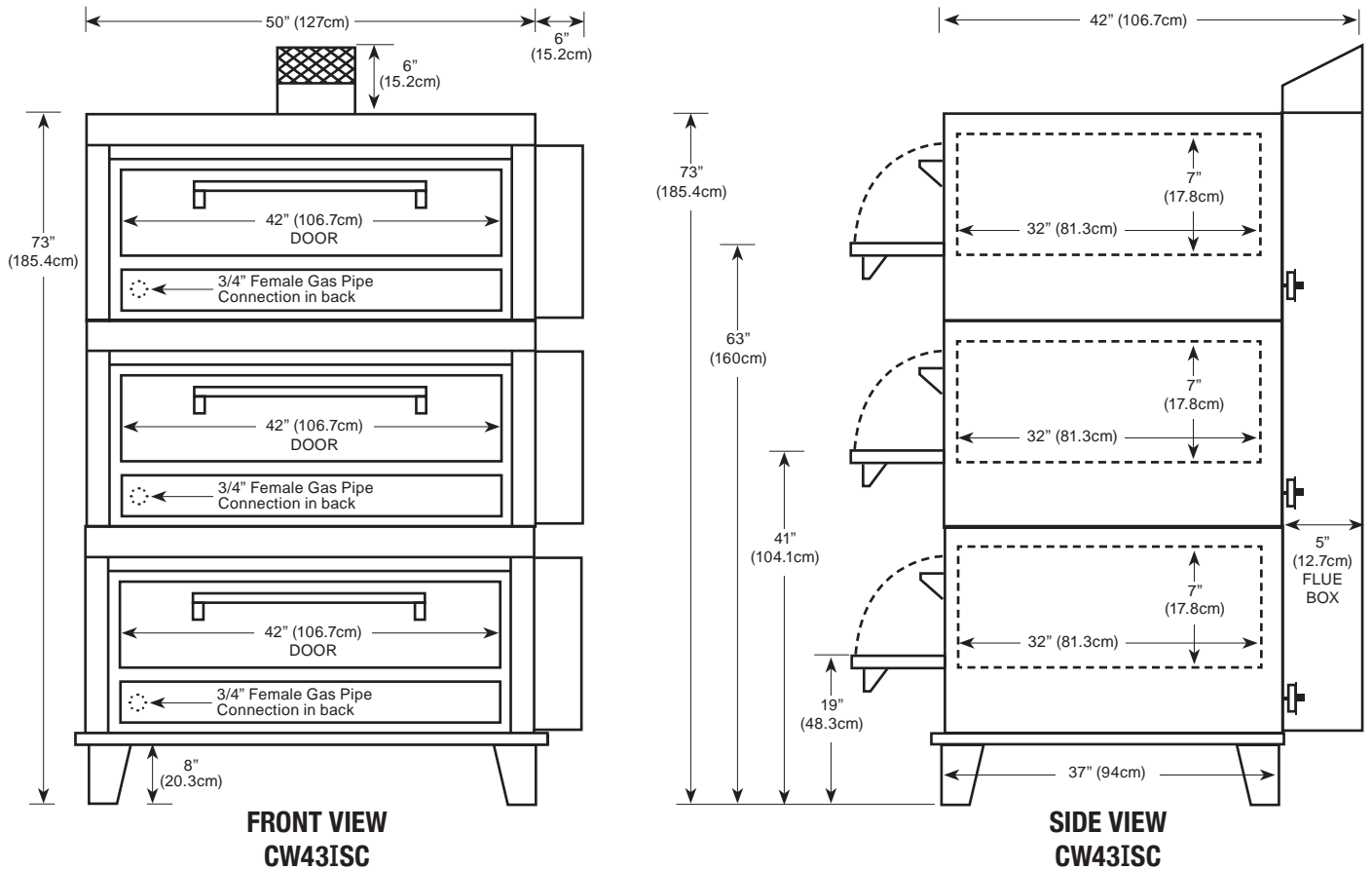
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1150 lbs (521.6kg)
Capacity CE41IESC	Two 18"x26" trays per section
Capacity CE61IESC	Four 18"x26" trays per section
Electric CE41IESC	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Electric CE61IESC	8 KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS
Maximum opening required for installation: 31"	* Handle adds 2.5"(6.4cm) to depth



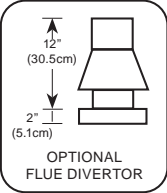
MAXIMIZER

Gas Industrial Ovens

MODEL CW43ISC



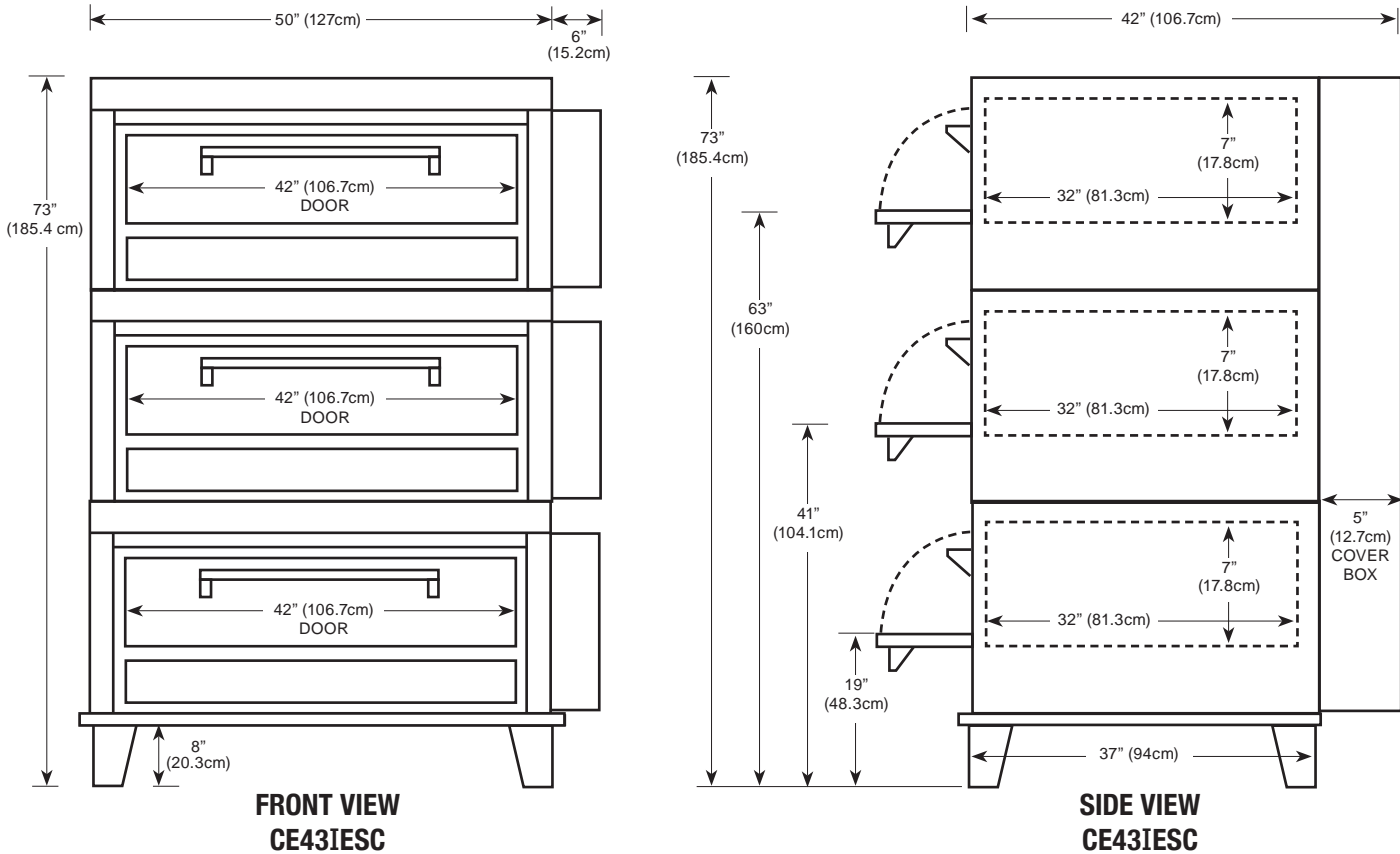
Floor space 56" (142.2cm) wide x 42" (106.7cm) deep x 73" (185.4cm) high
 Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 1575 lbs (714.4kg)
 Capacity Two 18"x26" trays per section
 Gas Maximum 60,000 BTU input each (3)
 Maximum opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth



MAXIMIZER

Electric Industrial Ovens

MODEL CE43IESC



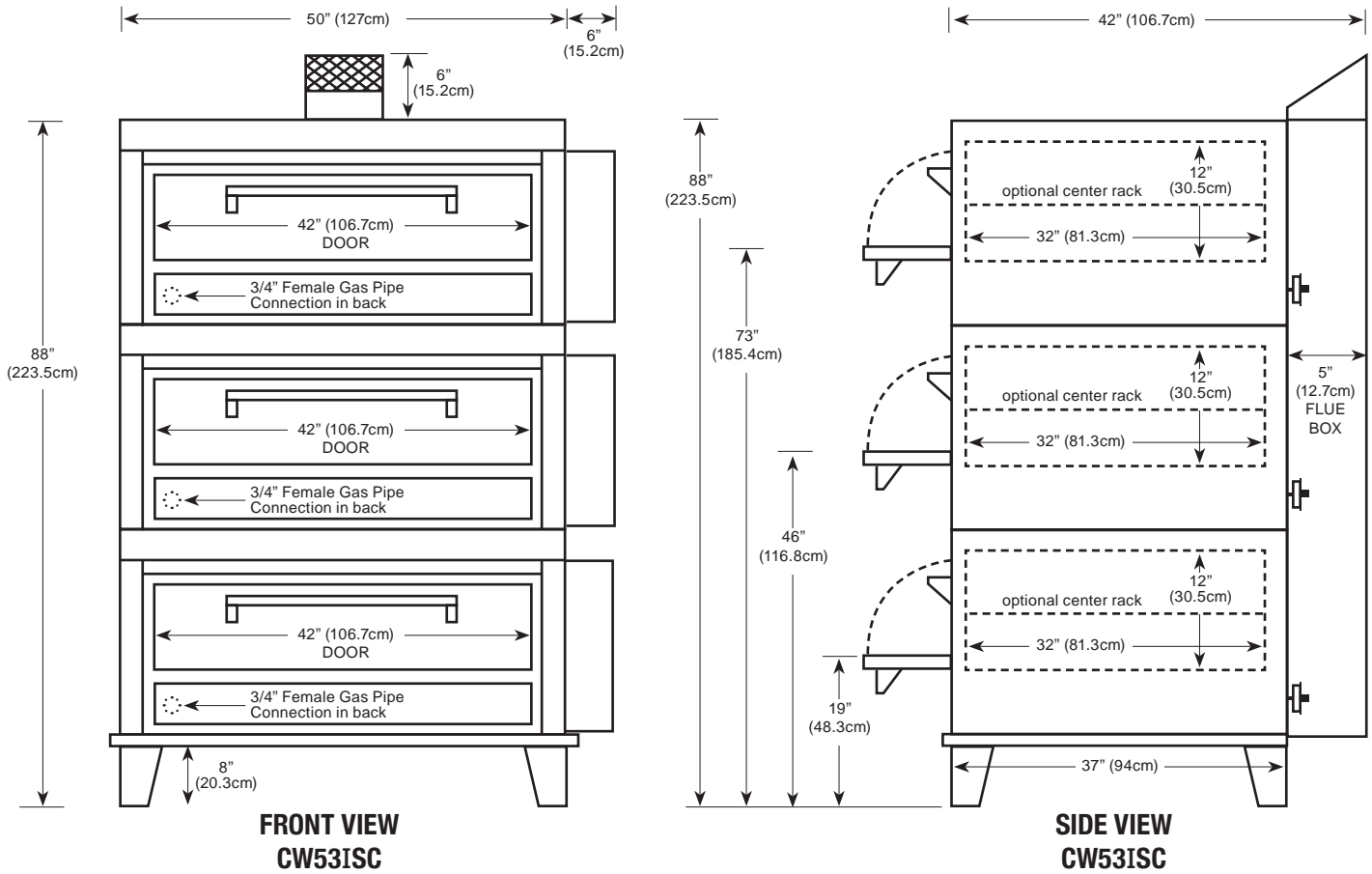
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep x 73" (185.4cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1575 lbs (714.4kg)
Capacity	Two 18"x26" trays per section
Electric	8 KW - 220V single phase, 50 AMPS each (3) Optional three phase, 30 AMPS each (3)
Maximum opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth



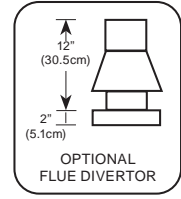
MAXIMIZER

Gas Industrial Ovens

MODEL CW53ISC



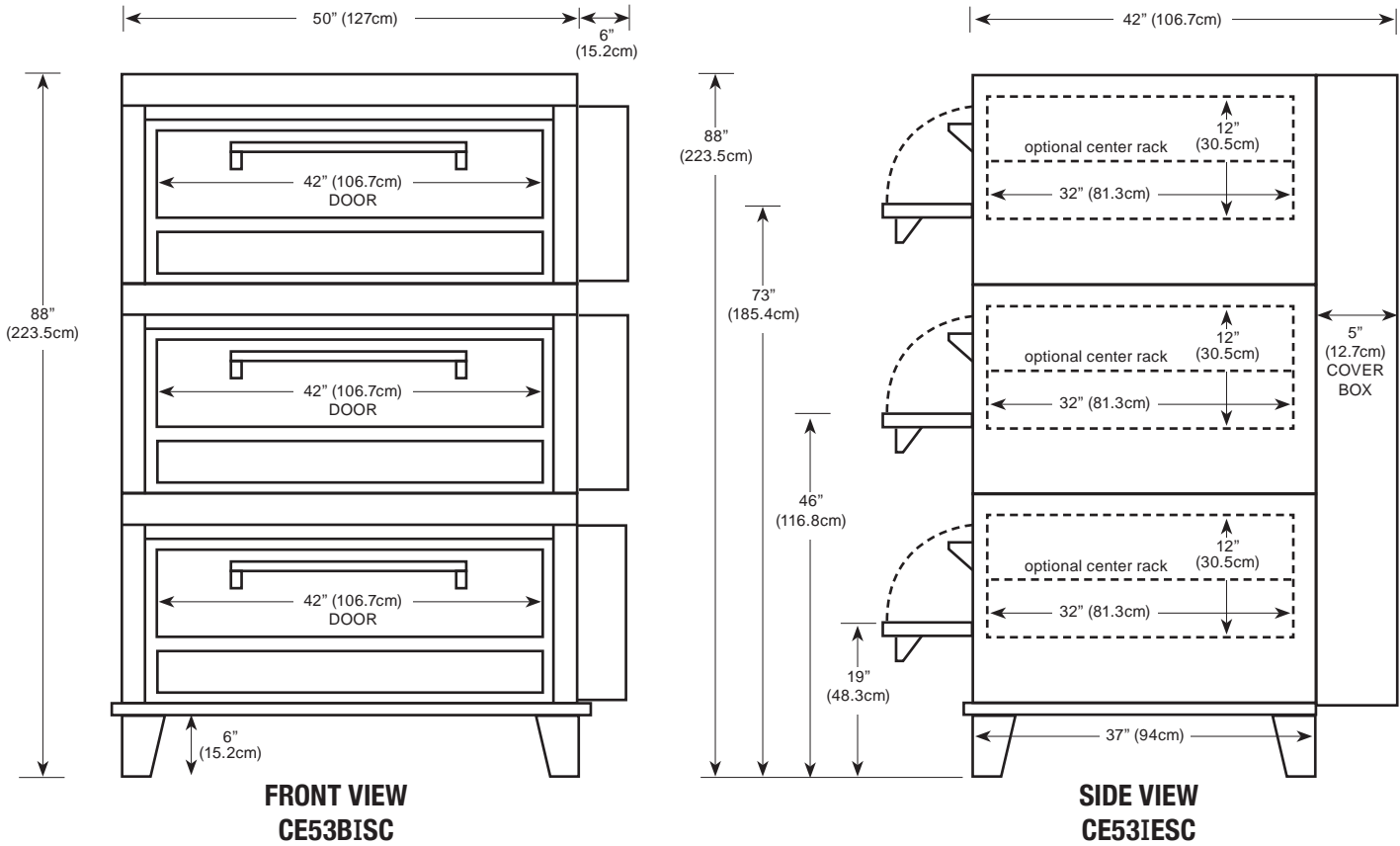
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 88" (223.5cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight1650 lbs (748.4kg)
Capacity	Two 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



MAXIMIZER

Electric Industrial Ovens

MODEL CE53IESC



**FRONT VIEW
CE53BISC**

**SIDE VIEW
CE53IESC**

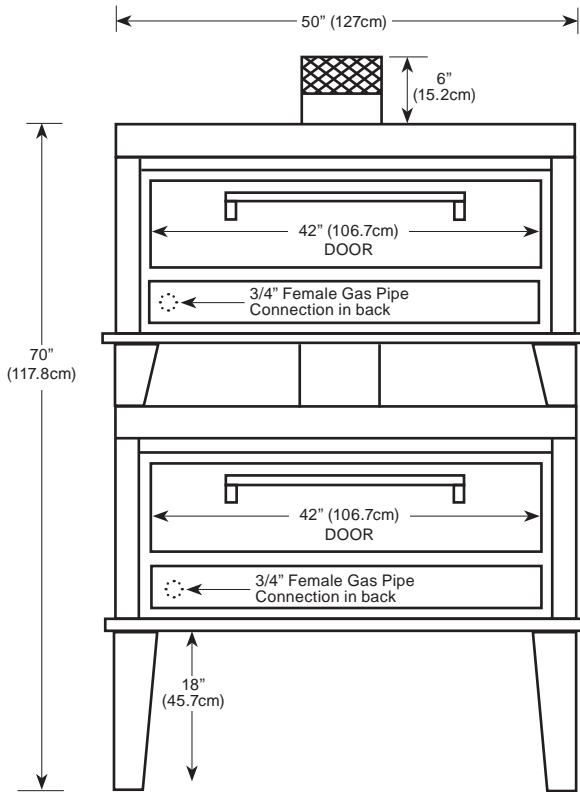
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 88" (223.5cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight1650 lbs (748.4kg)
Capacity	Two 18"x26" trays per section
Electric	8 KW - 220V single phase, 50 AMPS each (3) Optional three phase, 30 AMPS each (3)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



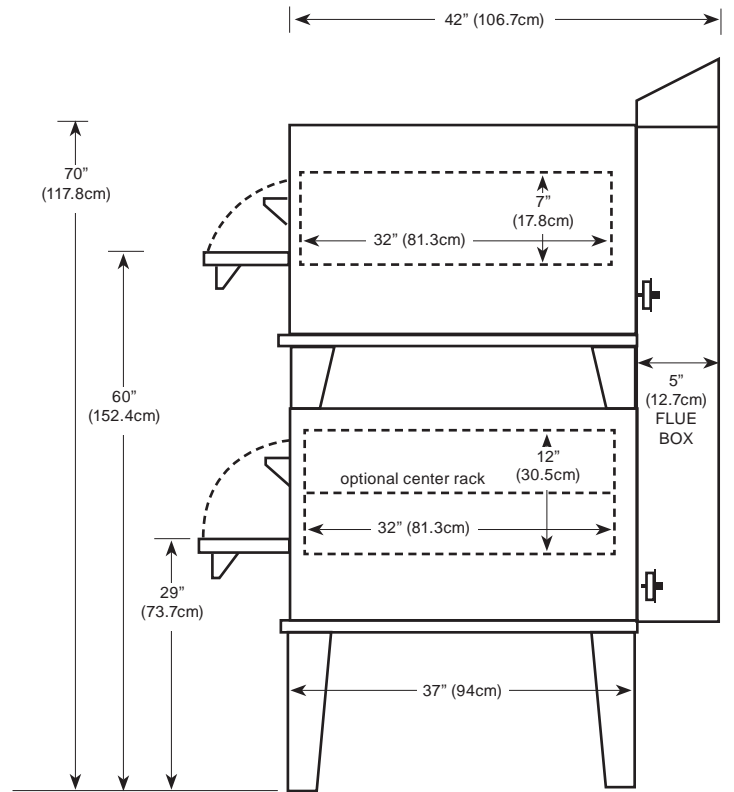
MAXIMIZER

Gas Industrial Ovens

MODEL CW51/CW41I

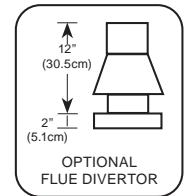


**FRONT VIEW
CW51/CW41I**



**SIDE VIEW
CW51/CW41I**

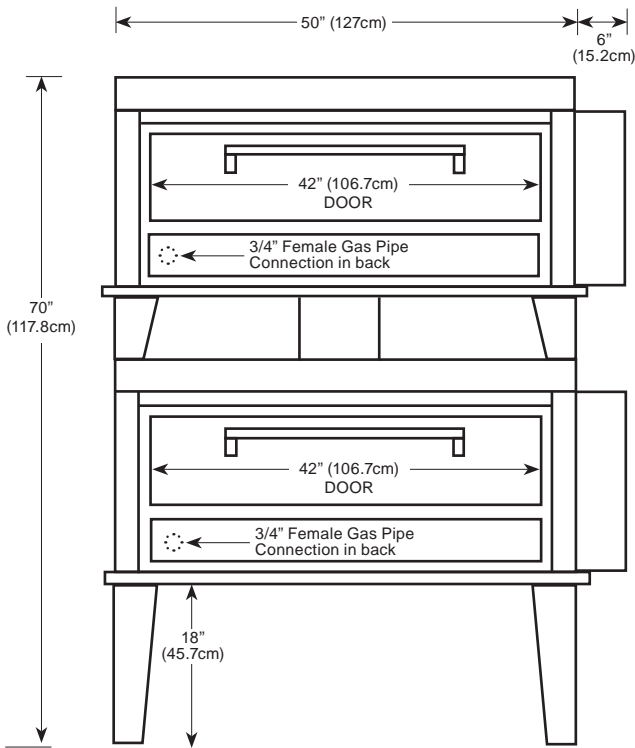
Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 70" (117.8cm) high
Shelf size CW51I	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW41I	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1075 lbs (487.6kg)
Capacity	Two 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



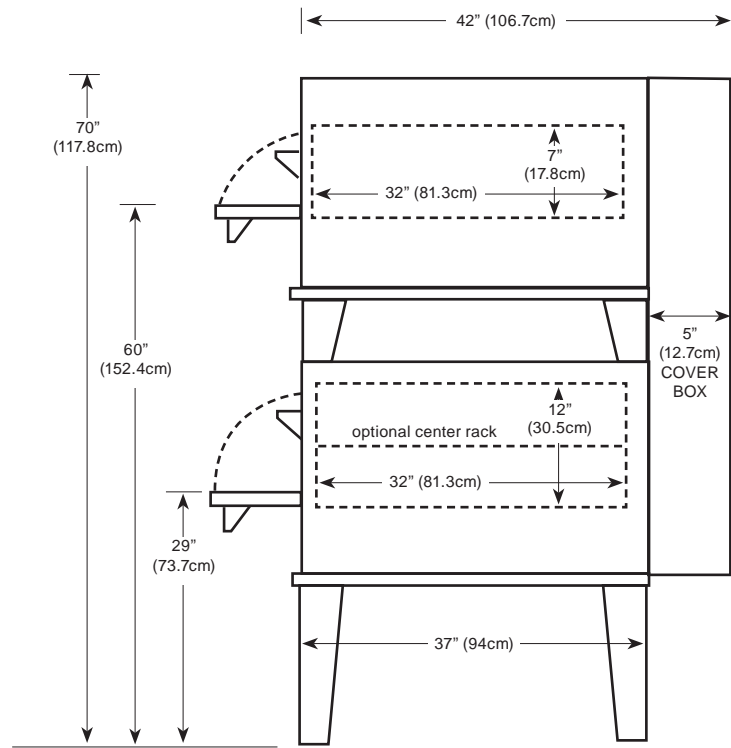
MAXIMIZER

Electric Industrial Ovens

MODEL CE51/CE41IESC



FRONT VIEW
CE51/CE41IESC



SIDE VIEW
CE51/CE41IESC

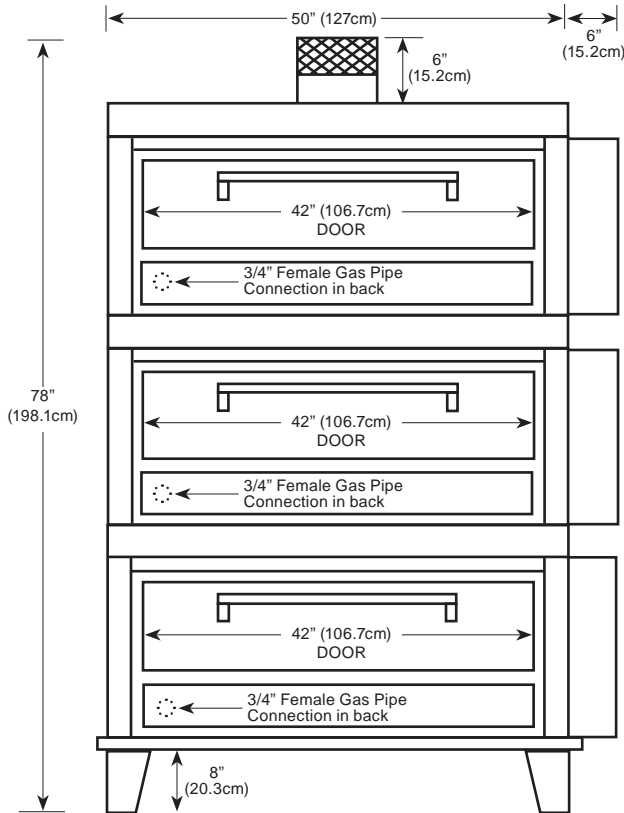
Floor space56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size CE51IESC.	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE41IESC.	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1075 lbs (487.6kg)
Capacity	Two 18"x26" trays per section
Electric8 KW - 220V single phase, 50 AMPS each (2) Optional three phase, 30 AMPS each (2)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



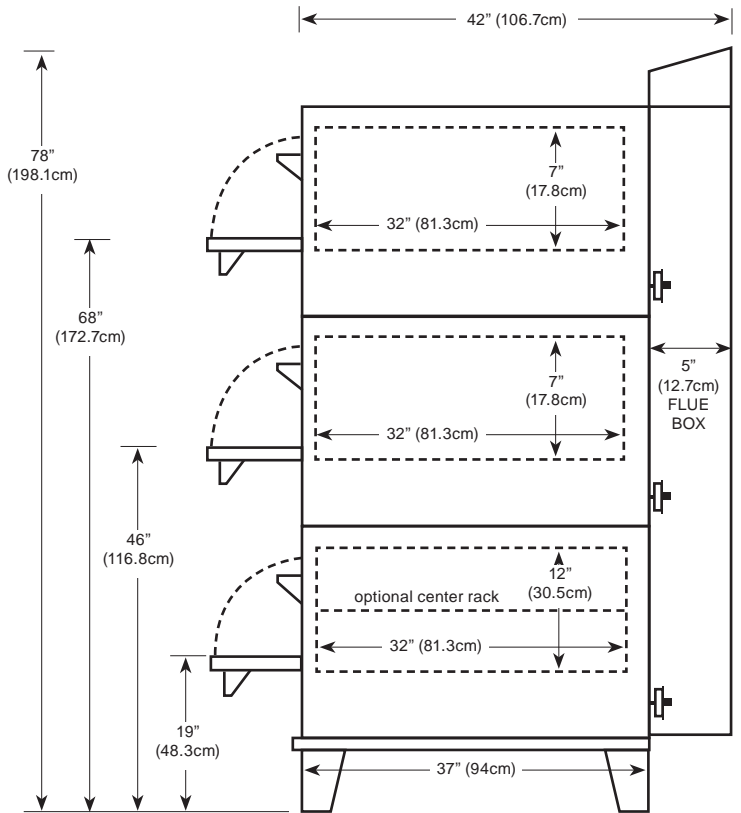
MAXIMIZER

Gas Industrial Ovens

MODEL CW51/CW42ISC

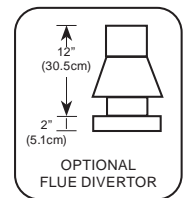


FRONT VIEW
CW51/CW42ISC



SIDE VIEW
CW51/CW42ISC

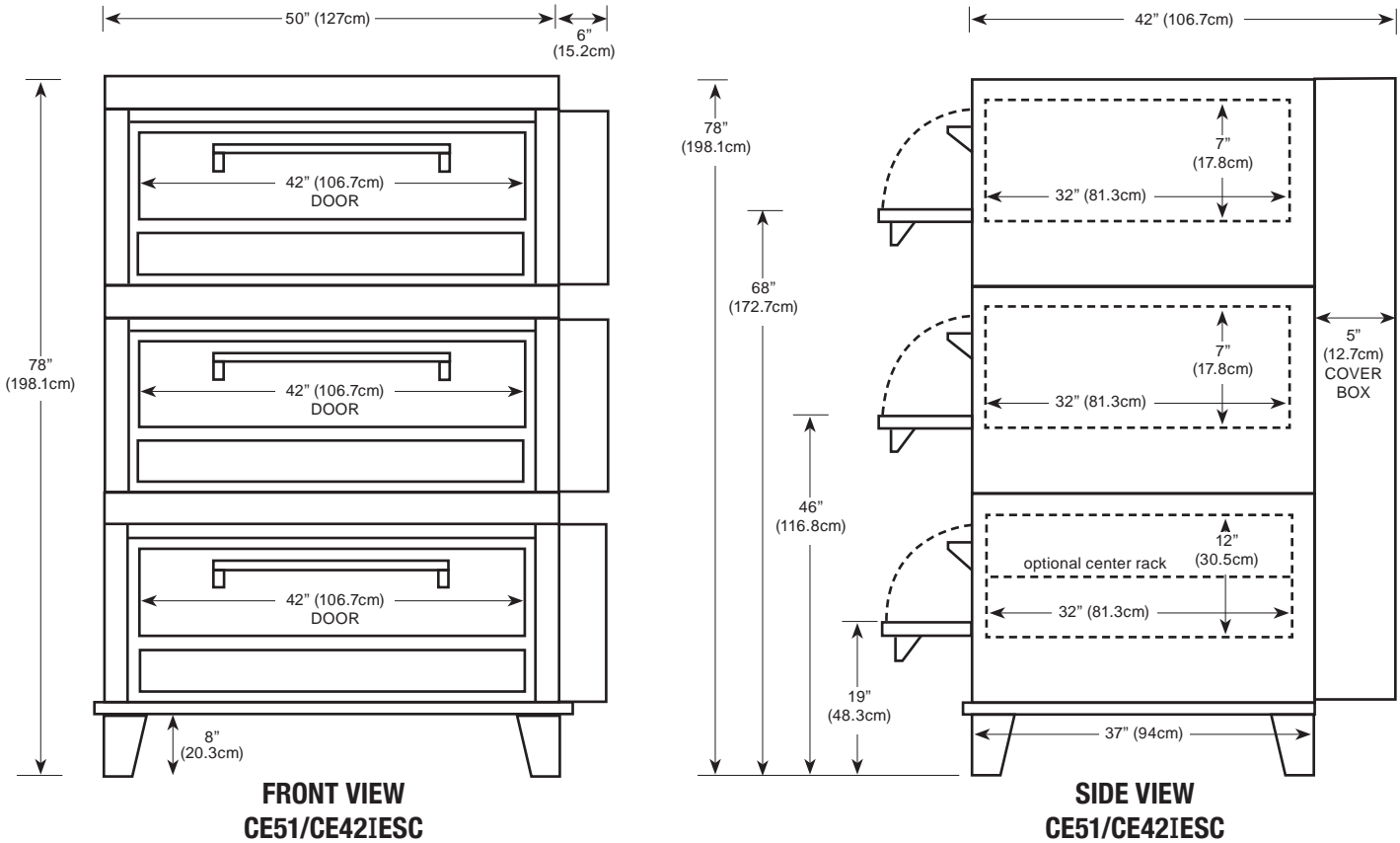
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 78" 198.1cm high
Shelf size CW51ISC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW42ISC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1600 lbs (725.8kg)
Capacity CW51ISC	Two 18"x26" trays per section
Capacity CW42ISC	Four 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



MAXIMIZER

Electric Industrial Ovens

MODEL CE51/CE42IESC



**FRONT VIEW
CE51/CE42IESC**

**SIDE VIEW
CE51/CE42IESC**

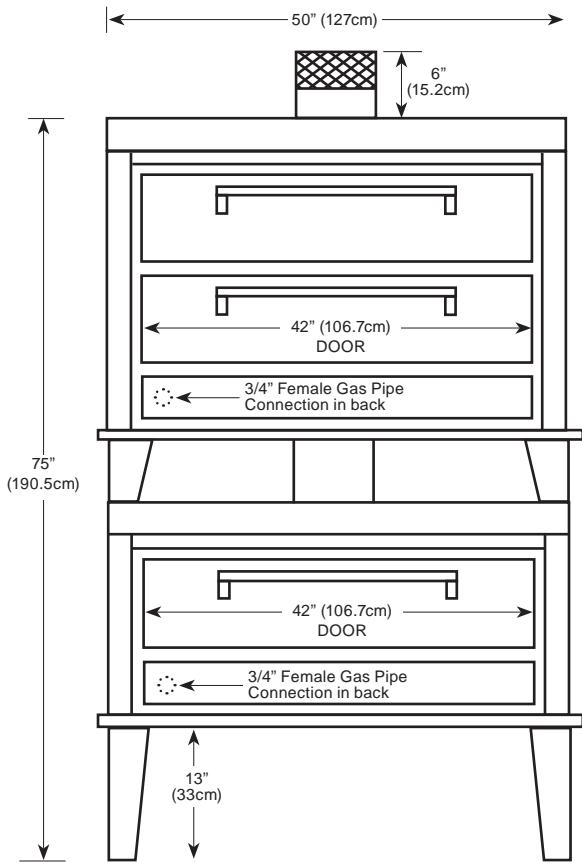
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 78" (198.1cm) high
Shelf size CE51IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW42IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1600 lbs (725.8kg)
Capacity CE51IESC	Two 18"x26" trays per section
Capacity CE42IESC	Four 18"x26" trays per section
Electric	8 KW - 220V single phase, 50 AMPS each (3) Optional three phase, 30 AMPS each (3)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



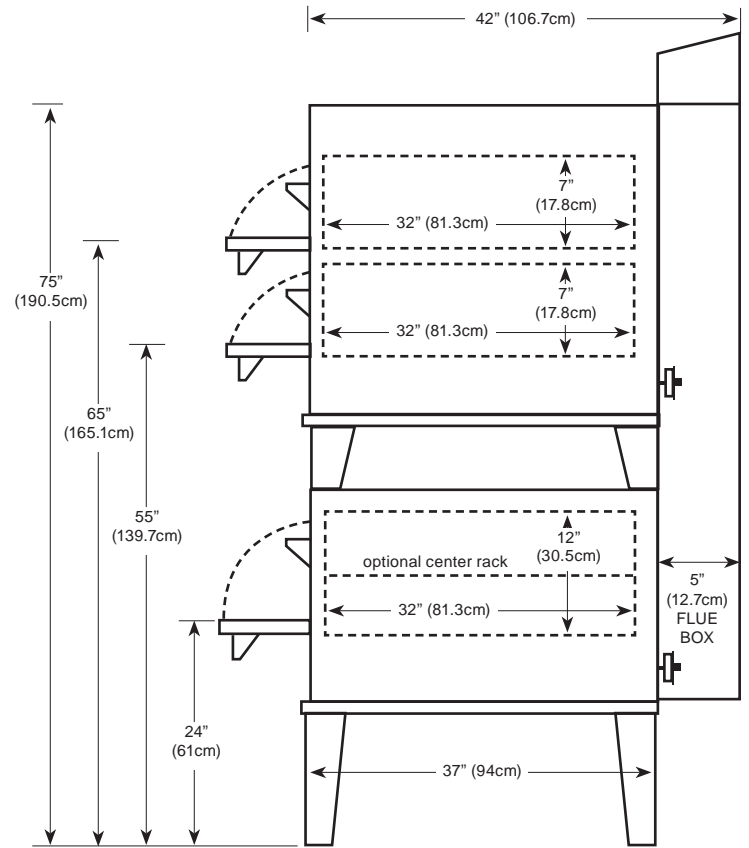
MAXIMIZER

Gas Industrial Ovens

MODEL CW51/CW61I

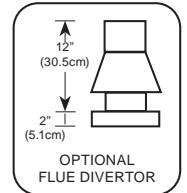


**FRONT VIEW
CW51/CW61I**



**SIDE VIEW
CW51/CW61I**

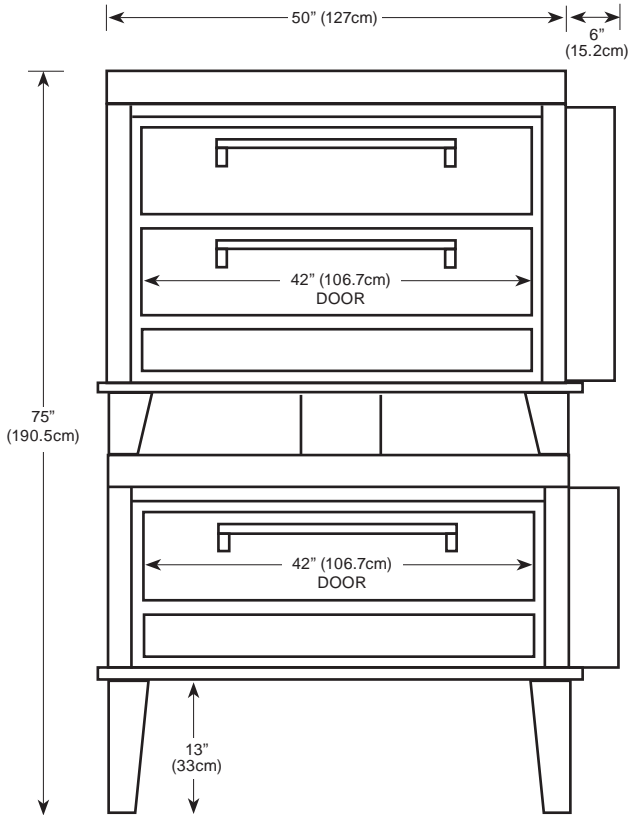
Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 75" (190.5cm) high
Shelf size CW51I	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW61I	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544.3kg)
Capacity CW51I	Two 18"x26" trays per section
Capacity CW61I	Four 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation:	31" * Handle adds 2.5"(6.4cm) to depth



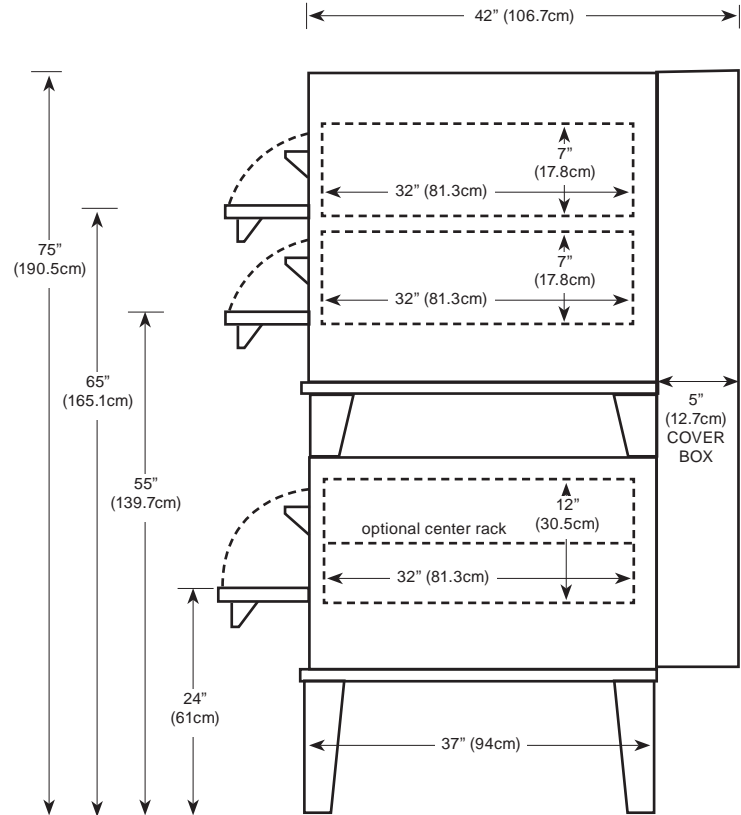
MAXIMIZER

Electric Industrial Ovens

MODEL CE51/CE61IESC



FRONT VIEW
CE51/CE61IESC



SIDE VIEW
CE51/CE61IESC

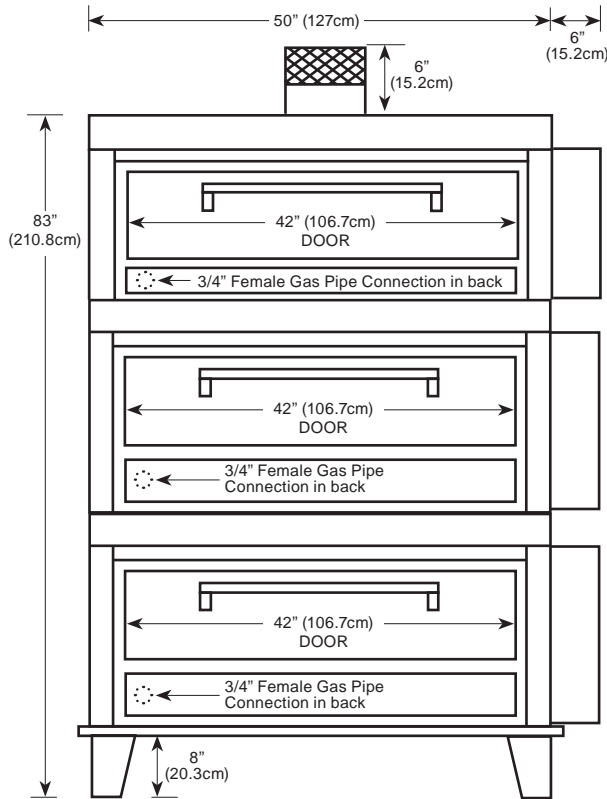
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 75" (190.5cm) high
Shelf size CE51IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE61IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544.3kg)
Capacity CE51IESC	Two 18"x26" trays per section
Capacity CE61IESC	Four 18"x26" trays per section
Electric CE51IESC	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Electric CE61IESC	8 KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS
Maximum opening required for installation: 31"	* Handle adds 2.5"(6.4cm) to depth



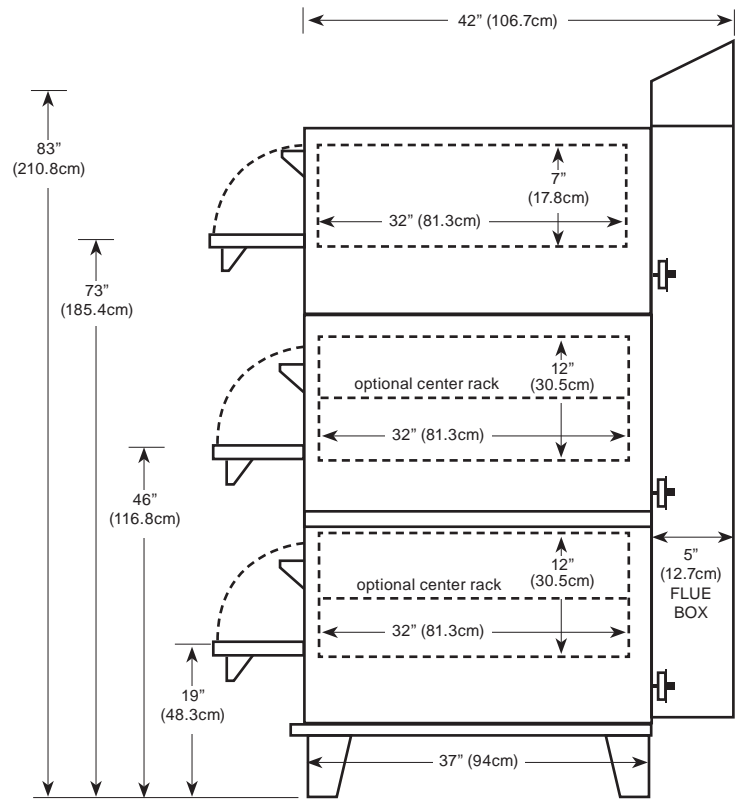
MAXIMIZER

Gas Industrial Ovens

MODEL CW52/CW41ISC

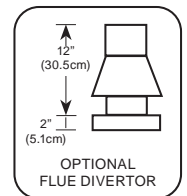


FRONT VIEW
CW52/CW41ISC



SIDE VIEW
CW52/CW41ISC

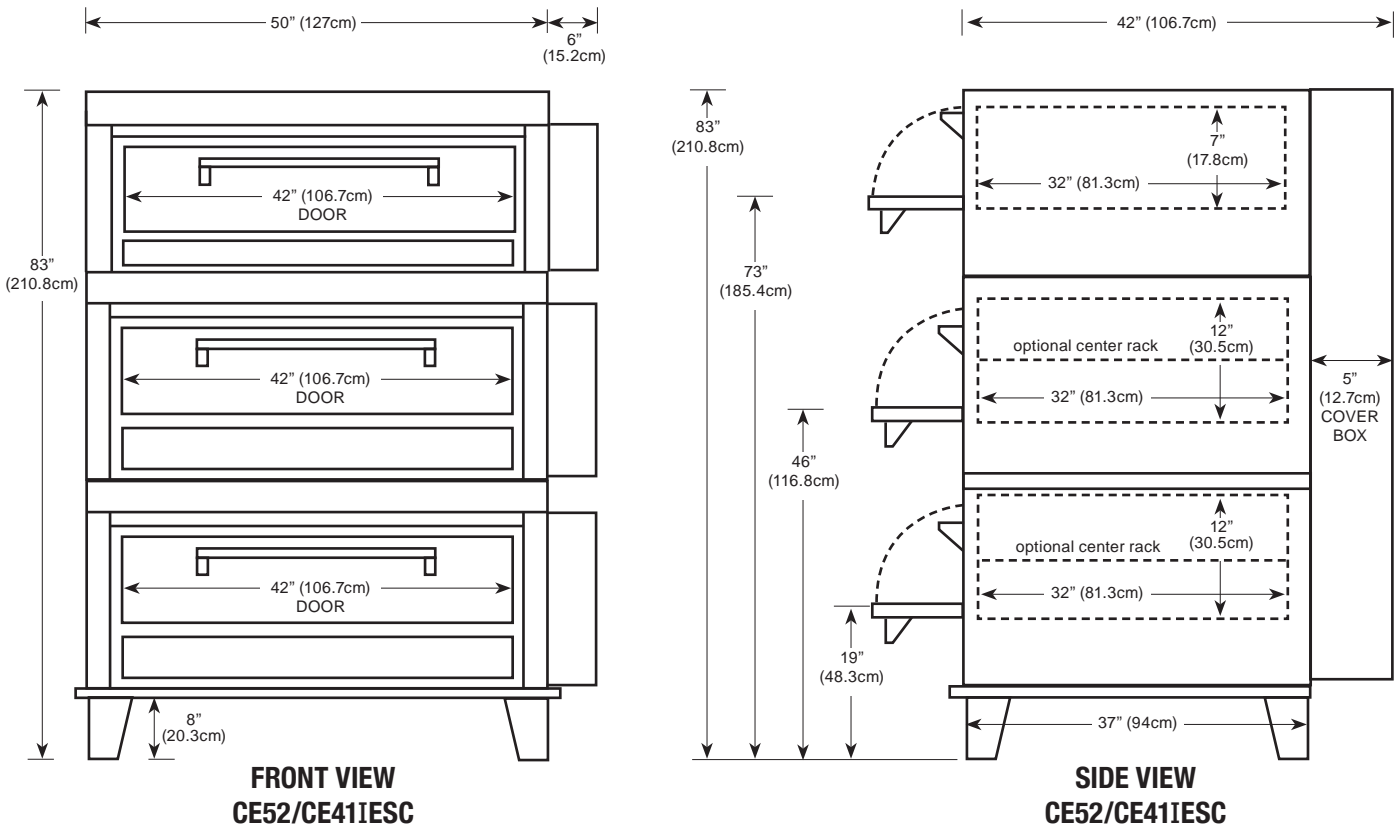
Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 83" (210.8cm) high
Shelf size CW52ISC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW41ISC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1625 lbs (737kg)
Capacity CW52ISC	Two 18"x26" trays per section
Capacity CW41ISC	Two 18"x26" trays per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



MAXIMIZER

Electric Industrial Ovens

MODEL CE52/CE41IESC



**FRONT VIEW
CE52/CE41IESC**

**SIDE VIEW
CE52/CE41IESC**

Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 83" (210.8cm) high
Shelf size CE52IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE41IESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1625 lbs (737kg)
Capacity CE52IESC	Two 18"x26" trays per section
Capacity CE41IESC	Two 18"x26" trays per section
Electric	8 KW - 220V single phase, 50 AMPS each (3) Optional three phase, 30 AMPS each (3)
Maximum opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	

