

FOOD SERVICE CATALOG

2023



Commercial and Industrial Ovens

www.peerlessovens.com

1-800-548-4514



April 15, 2023

FOOD SERVICE CATALOG

2023

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FOOD SERVICE PRICE SHEETS

April 15, 2023

Pizza Ovens

- Gas (LP or NAT)
- Electric

Bake & Roast Ovens

- Gas (LP or NAT)
- Electric

Multiple Deck Ovens

- Gas (LP or NAT)

Industrial Ovens

- Gas (LP or NAT)
- Electric

Floor Stands



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 50% deposit with order. Peerless accepts all major credit cards per approval from credit department. Deposits must be in the form of a check.

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.

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.

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.



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MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza decks standard**
Large 52"x36"x 9" compartment
1½" pizza stones
- **Large capacity**
Forty 9" (22.9cm) pizzas,
Twenty-four 12" (30.5cm) pizzas,
or Twelve 16" (43.2cm) pizzas
- **Energy efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space saver**
Only 66" wide
- **Stacked**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW200PESC are listed on back

2-2-2 Warranty:

- **Two year parts**
- **Two year labor**
- **Two year trouble free service**

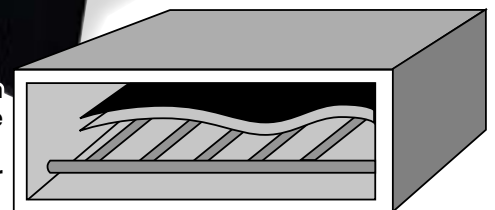


MODEL CW200PESC
PIZZA / ELECTRONIC



**GAS
FIRED**

Hearth
Baffle
Burner



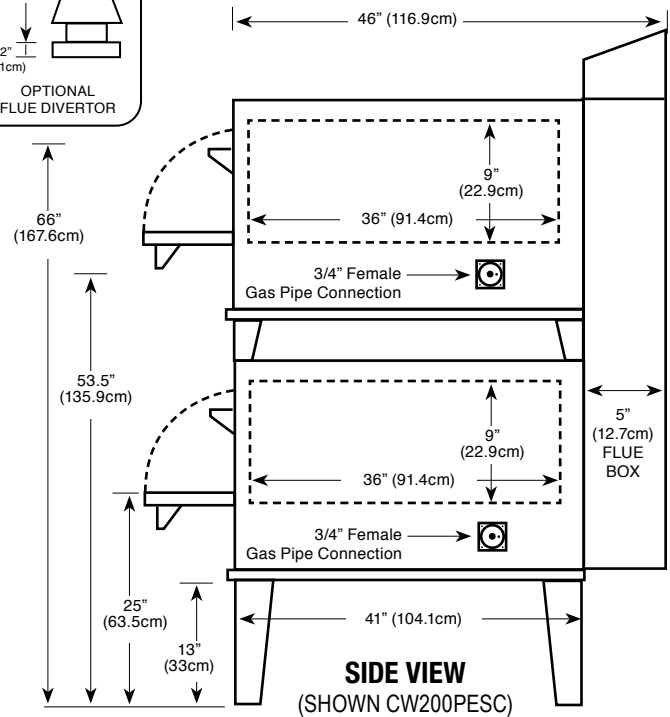
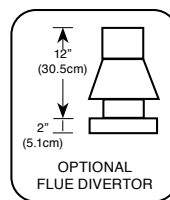
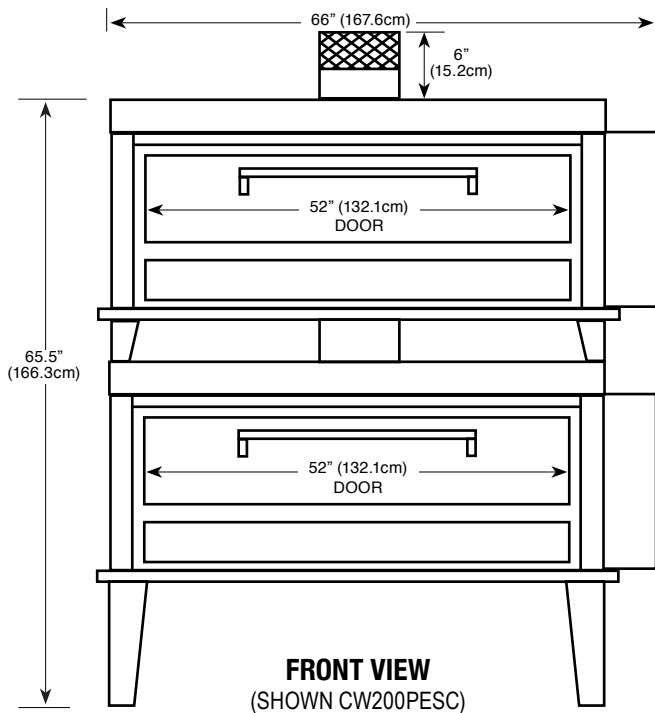
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



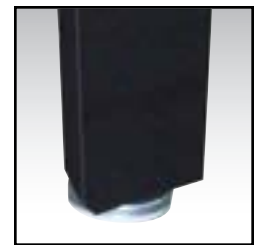
Commercial and Industrial Ovens



Floor space	66" (167.6cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high
Shelf size	52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight	725 lbs (328.8kg)
Capacity	Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 16"(43.2cm) pizzas
Gas	Maximum 100,000 (2) BTU input
Opening required for installation:	27" * Handle adds 2.5"(6.4cm) to depth



Easily accessible controls



Adjustable Legs

Durable Construction

The CW200PESC is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW200PESC comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW200PESC is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200PESC is well-powered by 200,000 BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW200PESC has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200PESC will hold at least forty (40) 9" pizzas, twenty- four (24) 12" pizzas, or twelve (12) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Even with the digital controls on the side, the CW200PESC requires *less installation space* than our competition. The actual width needed is a *mere 66" for two super size 52"x36" deck*, almost a foot less than the competition. The CW200PESC consists of two CW100PESC ovens stacked.

Design Plus

The CW200PESC has the *controls on the right 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 CW200PESC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



MAXIMIZER

Gas Pizza Ovens

MODEL CW200P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Decks Standard**
Large 52"x36"x9" compartment
1½" pizza stones
- **Large Capacity**
Forty 9" (22.9cm) pizzas,
Twenty four 12" (30.5cm) pizzas,
or Twelve 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 60" wide
- **Stacked**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific features**
of the CW200P listed back

Warranty:

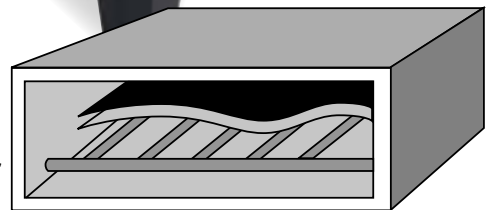
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner

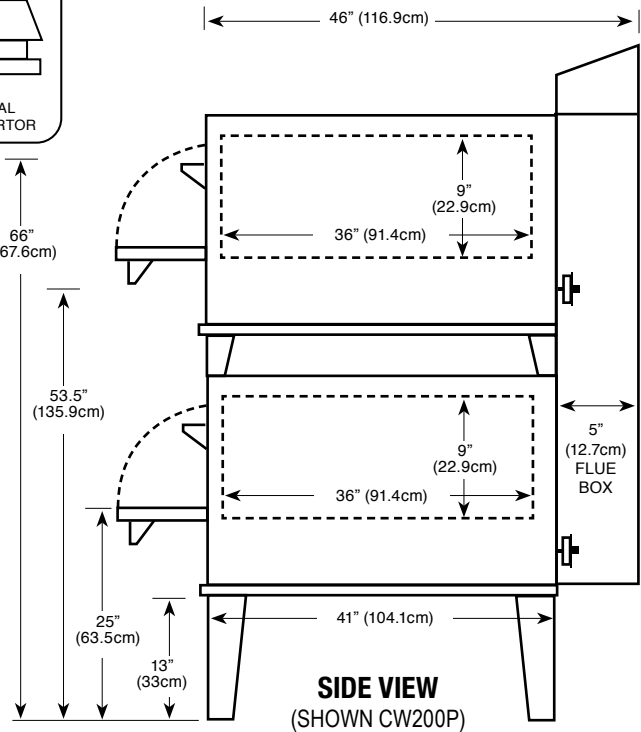
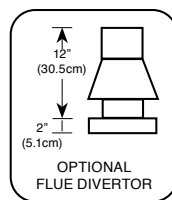
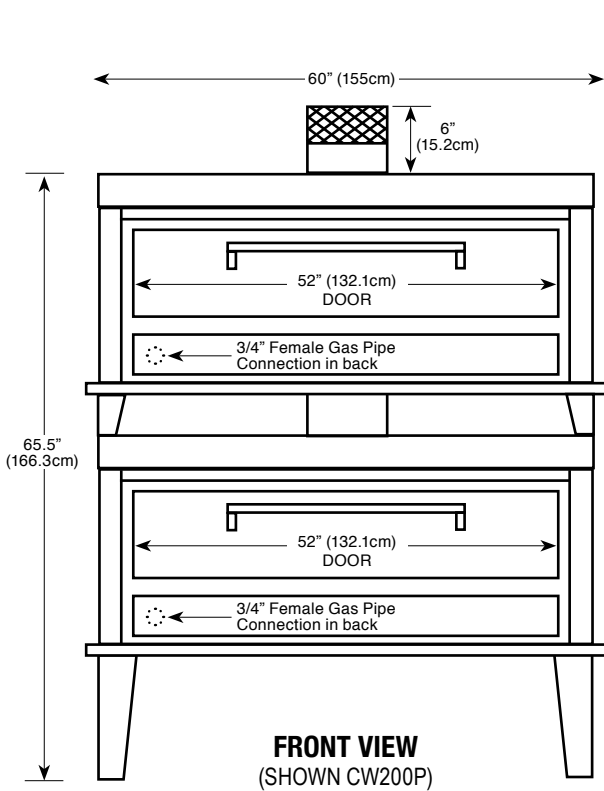


"Power-Pak" 5-Cell Burner System

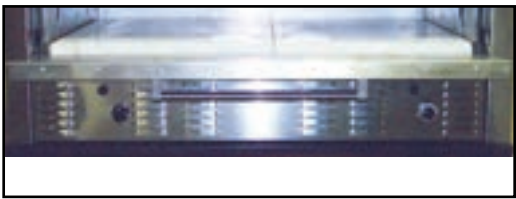
MORE FOR LESS

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





Floor space 60" (155cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high
Shelf size 52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight Two @ 725 lbs (328.8kg)
Capacity Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 16"(43.2cm) pizzas
Gas Maximum 100,000 (each) BTU input
 Opening required for installation: 27" * Handle adds 2.5"(6.4cm) to depth



Large capacity 52"x36"x1.5" Deck

Durable Construction

The CW200P is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW200P comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW200P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200P is well-powered by 100,000 BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW200P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200P will hold at least forty (40) 9" pizzas, twenty-four (24) 12" pizzas, or twelve (12) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Because the controls are under the door, the CW200P requires *less installation space* than our competition. This enables you to free up valuable kitchen and /or hood space. The actual width needed is a *mere 60" for one super size 52"x36" deck*, almost a foot less than the competition.



Adjustable Legs

Design Plus

The CW200P 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 CW200P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Deck Standard**
Large 52"x 36"x 9" compartment
1½" pizza stone
- **Large Capacity**
Twenty 9" (22.9cm) pizzas,
Twelve 12" (30.5cm) pizzas,
or Six 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space Saver**
Only 66" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW100PESC are listed on back

2-2-2 Warranty:

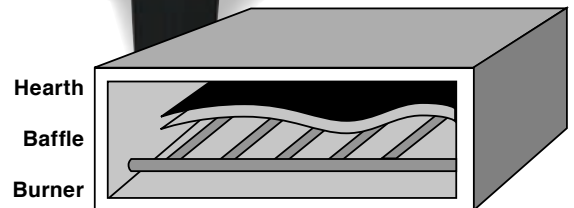
- **Two year parts**
- **Two year labor**
- **Two year trouble free service**



MODEL CW100PESC
PIZZA / ELECTRONIC



**GAS
FIRED**



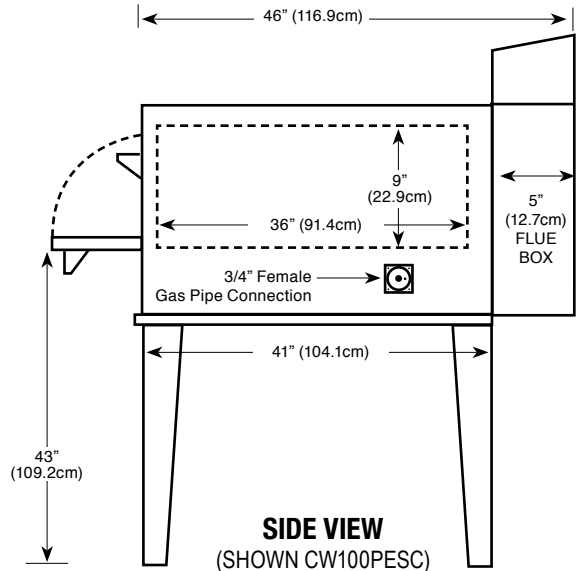
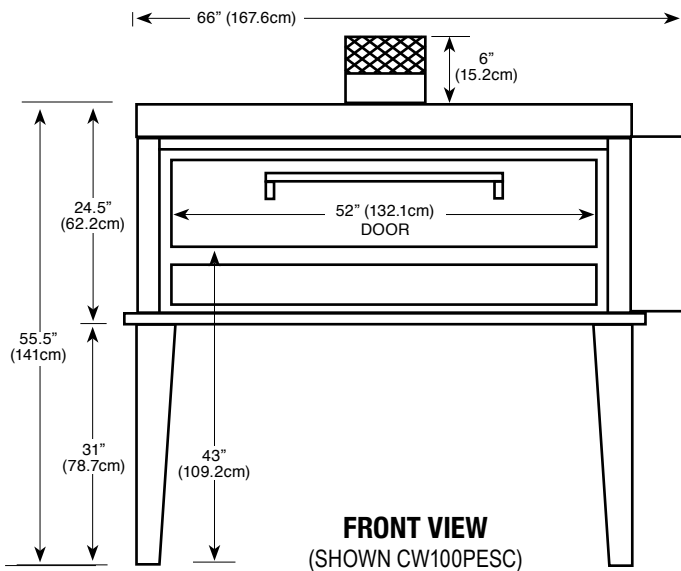
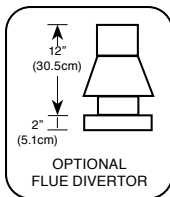
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



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



Floor space	66" (167.6cm) wide x 46" (116.9cm) deep* x 55.5" (141cm) high
Shelf size	52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight	725 lbs(328.8kg)
Capacity	Twenty 9" (22.9cm), twelve 12" (30.5cm) or six 16" (43.2cm) pizzas
Gas	Maximum 100,000 (2) BTU input
Opening required for installation: 27"	* Handle adds 2.5"(6.4cm) to depth



Easily accessible controls



Adjustable Legs

Durable Construction

The CW100PESC is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW100PESC comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW100PESC is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW100PESC is well-powered by 100,000 BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW100PESC has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100PESC will hold at least twenty (20) 9" pizzas, twelve (12) 12" pizzas, or six (6) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Even with the digital controls on the side, the CW100PESC requires *less installation space* than our competition. The actual width needed is a *mere 66" for one super size 52"x36" deck*, almost a foot less than the competition. The CW100PESC *can convert into a CW200PESC* by stacking, either initially or after your business grows. This option give you two 52"x36" decks in only 66" of space.

Design Plus

The CW100PESC has the *controls on the right 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 CW100PESC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



Commercial and Industrial Ovens

MAXIMIZER

Gas Pizza Ovens

MODEL CW100P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Deck Standard**
Large 52"x36"x9" compartment
1½" pizza stone
- **Large Capacity**
Twenty 9" (22.9cm) pizzas,
Twelve 12" (30.5cm) pizzas,
or Six 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space saver**
Only 60" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific features**
of the CW100P listed back

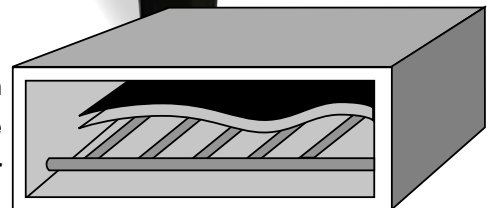
Warranty:

- One year parts and labor



**GAS
FIRED**

Hearth
Baffle
Burner



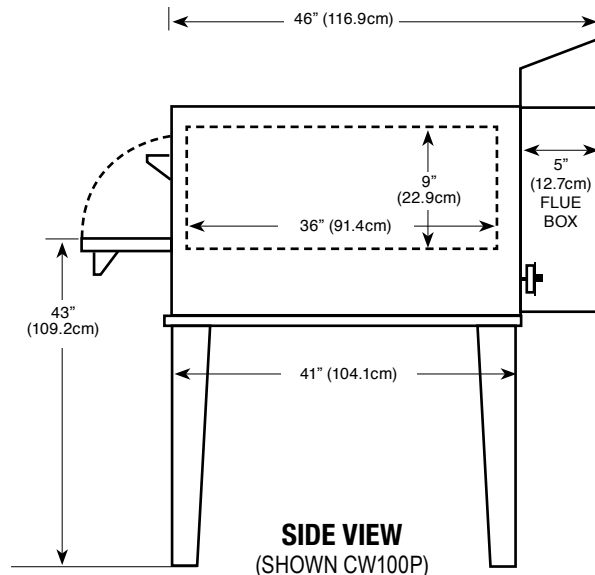
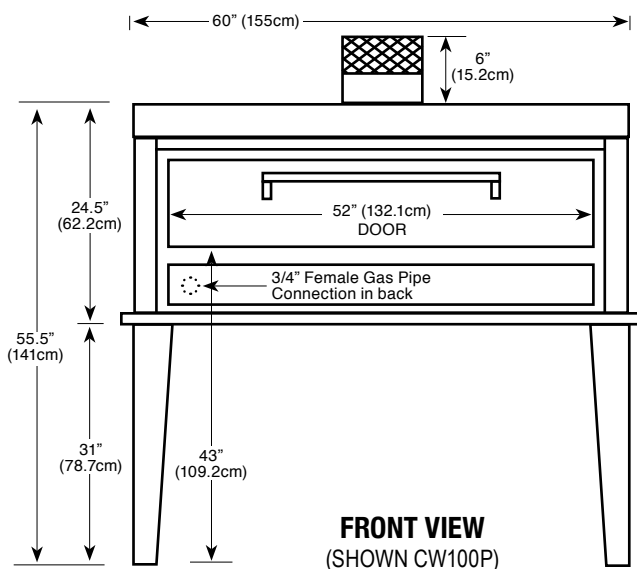
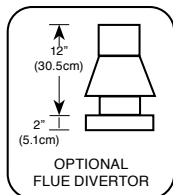
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

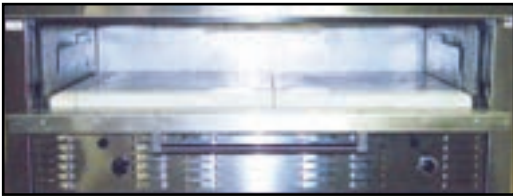
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



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Floor space 60" (155cm) wide x 46" (116.9cm) deep* x 55.5" (141cm) high
Shelf size 52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight 725 lbs (328.8kg)
Capacity Ten 9" (22.9cm), twelve 12" (30.5cm) or six 16" (43.2cm) pizzas
Gas Maximum 100,000 (each) BTU input
 Opening required for installation: 27" * Handle adds 2.5"(6.4cm) to depth



Large capacity 52"x36"x1.5" Deck

Durable Construction

The CW100P is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW100P comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

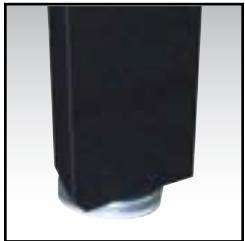
The CW100P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW100P is well-powered by 100,000 BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW100P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100P will hold at least twenty (20) 9" pizzas, twelve (12) 12" pizzas, or six (6) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Because the controls are under the door, the CW100P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a *mere 60" for one super size 52"x36" deck*, almost a foot less than the competition. The CW100P *can convert into a CW200P* by stacking, either initially or after your business grows. This option gives you two 52"x36" decks in only 60" of space.



Adjustable Legs

Design Plus

The CW100P 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 CW100P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

MODEL CW61P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
2,688 sq. inches of available cooking space. Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW61P listed on the back

Warranty:

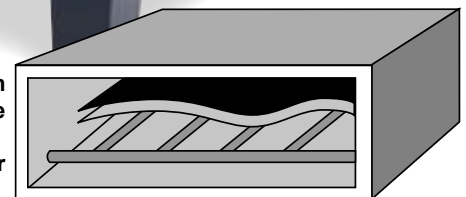
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner



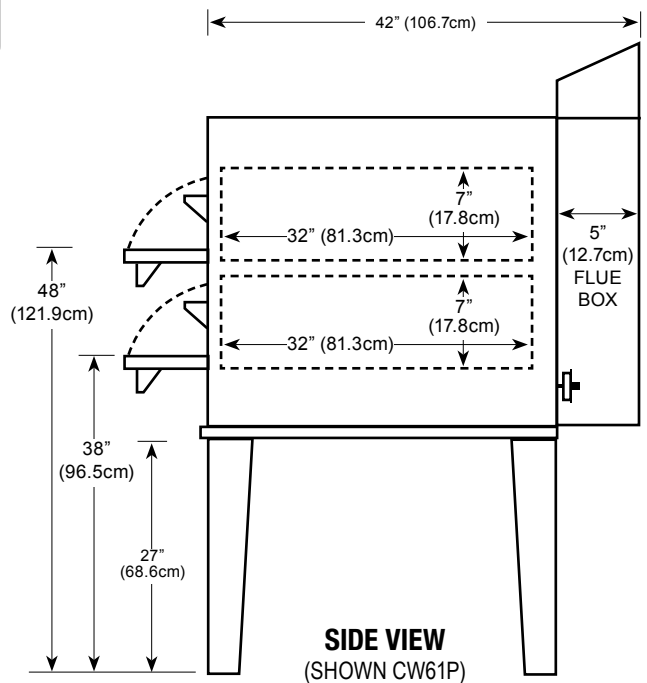
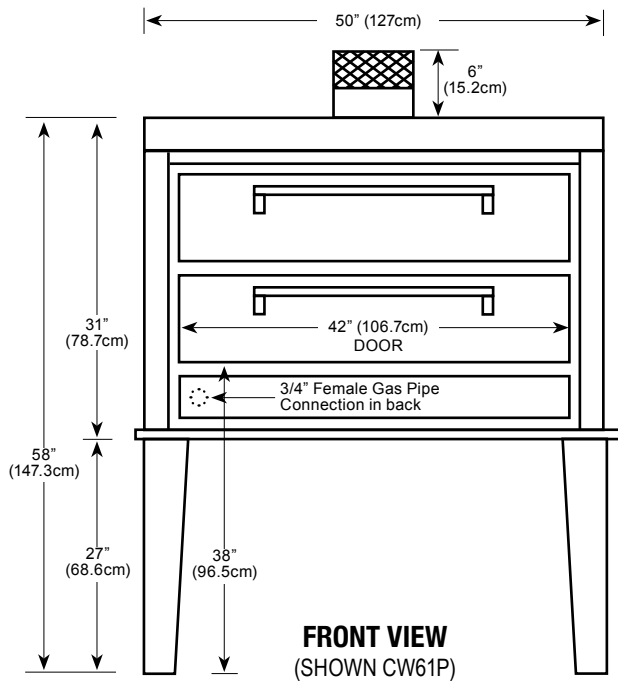
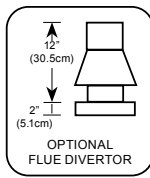
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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



Commercial and Industrial Ovens



Floor space50" (127cm) wide x 42" (105cm) deep* x 58" (147.3cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight 850 lbs (385.6kg)
Capacity for CW61P Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Gas 60,000 BTU
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW61P 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 CW61P comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW61P 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 CW61P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW61P deck size measures 42"x32"x7" (2) decks in one oven. The top deck cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CW61P will hold twelve (12) 12" pizzas, eight (8) 16" pizzas, or six (6) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the doors, the CW61P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for *42"x32"x7" (2) decks*, almost a foot less than the competition. The CW61P *can convert into a CW62PSC by stacking**, either initially or after your business grows. This option gives you four 42"x32" decks in only 56" of space. (*will increase width)

Design Plus

The CW61P has the *controls in the 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 CW61P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,336 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the CW62PSC listed on the back

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service

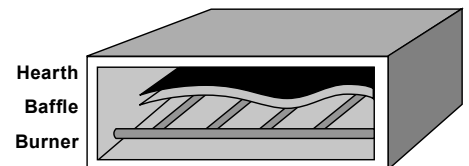


MODEL CW62PSC

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



GAS FIRED



Hearth
Baffle
Burner

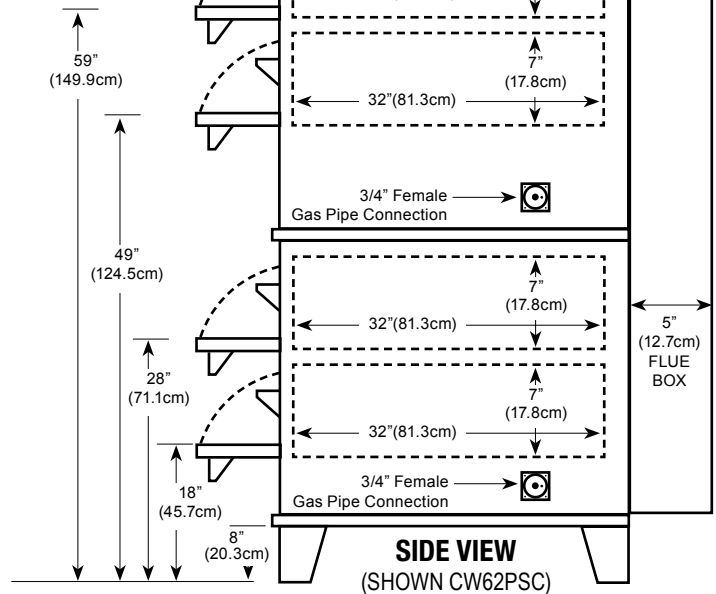
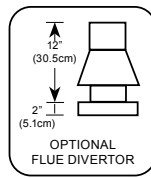
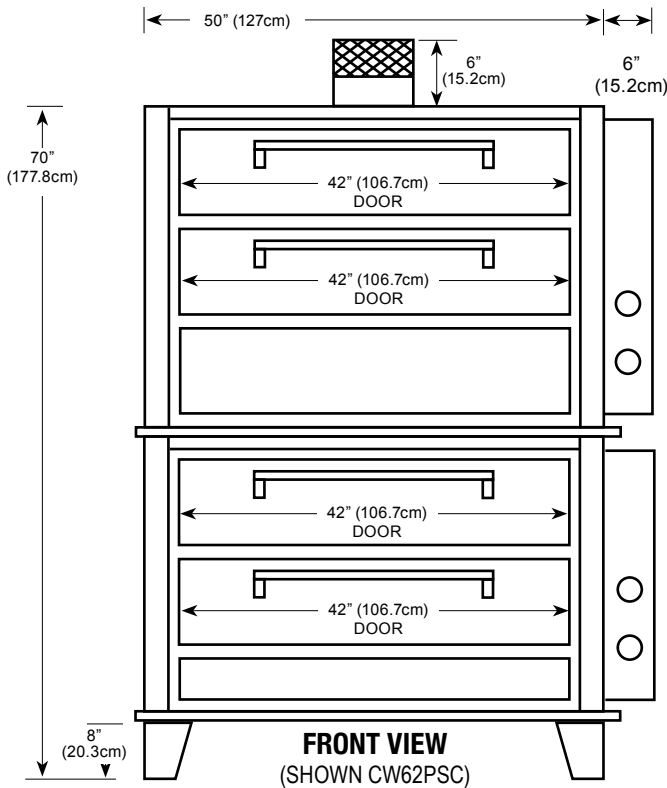
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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



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Floor space 56" (142.24cm) wide x 42" (105cm) deep* x 70" (177.8cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight 1620 lbs (734kg)
Capacity for CW62P . . Twenty-four 12" (30.5cm) pizzas or sixteen 16" (40.7cm) pizzas
Gas 120,000 BTU
 Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs



Easy access side controls

Durable Construction

The CW62PSC 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 CW62PSC comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW62PSC 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 CW62PSC is powered by 120,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW62PSC deck size measures 42"x32"x7" (4) decks in two ovens. The top decks cooks almost as fast - and as well as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CW62PSC will hold twenty-four (24) 12" pizzas, sixteen (16) 16" pizzas, or twelve (12) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CW62PSC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 56" for **42"x32"x7" (4) decks**, almost a foot less than the competition.

Design Plus

The CW62PSC 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 CW62PSC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



MAXIMIZER

Gas Pizza Ovens

COUNTER MODEL
C131P

General Features:

- Quality Construction
for long life
- Stainless Steel Front
Standard
- Large Capacity
**1,824 sq. inches of available
cooking space on four,
cordierite decks**
- Pizza Decks Standard
**Large 24"x 19"x 15" compartment
½" pizza stones**
- 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 Thermostat
300°F - 650°F (149°C - 343°C)
- Versatile
**Removable trays increase
oven capabilities**
- Easily Serviceable
**All controls can be replaced
from the front of the unit**
- Power
Gas - LP or NAT
- Specific Features
of the C131P listed on the back

Warranty:

- **One year parts and labor**



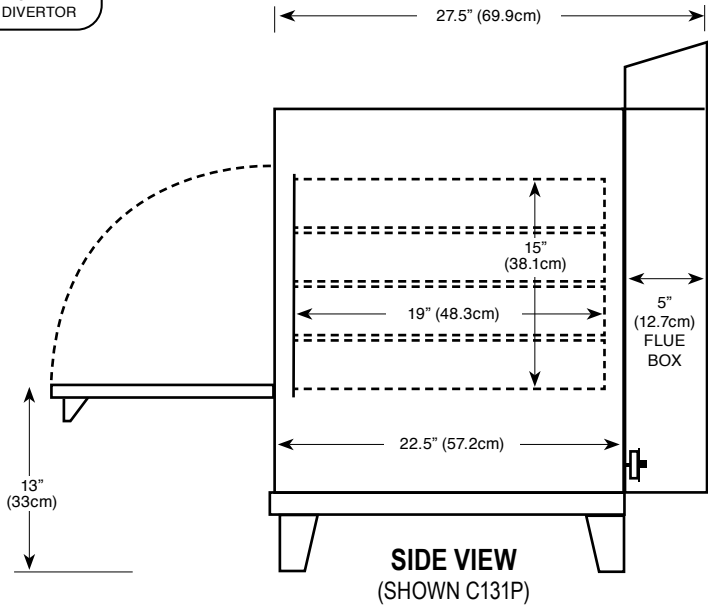
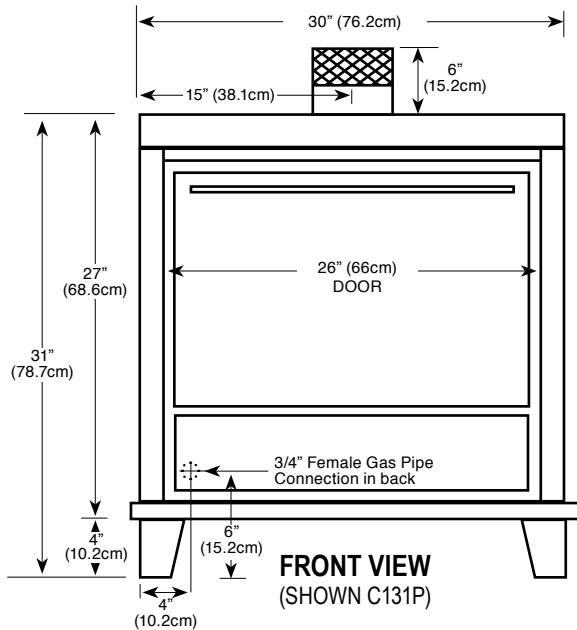
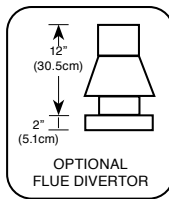
**GAS
FIRED**



MORE FOR LESS

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





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)
Capacity	Eight 9" (22.9cm) pizzas or four 18" (45.7cm) pizzas
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 C131P 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 C131P comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The C131P 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 C131P is well-powered by 30,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C131P comes with *removable shelves* which increase the oven's capabilities for either *baking or roasting* (this feature comes with the gas oven only). This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The C131P comes with an *optional floor base* (SPK31) for extra storage.

Capacity C131P

The C131P is the only *single-door, four shelf* pizza oven available. It houses *four cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*.



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 26.625" (67.5cm) x 26.25" (66.5cm)

When double stacked, the C231P offers eight shelves, which brings your total cooking 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 C131P

The C131P 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 C131P is totally thermocoupled and allows you to replace individual parts without replacing the entire system.



MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
3,648 sq. inches of available cooking space on eight cordierite decks. Holds eight (8) 18" pizzas
- **Pizza Decks Standard**
Large 24"x 19"x 15" compartment 1/2" pizza stones
- **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 Thermostat**
300°F - 650°F (149°C - 343°C)
- **Versatile**
Removable trays increase oven capabilities. Optional wire racks available for pretzels
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the C231P listed on the back

Warranty:

- One year parts and labor



FLOOR MODEL C231P

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



**GAS
FIRED**

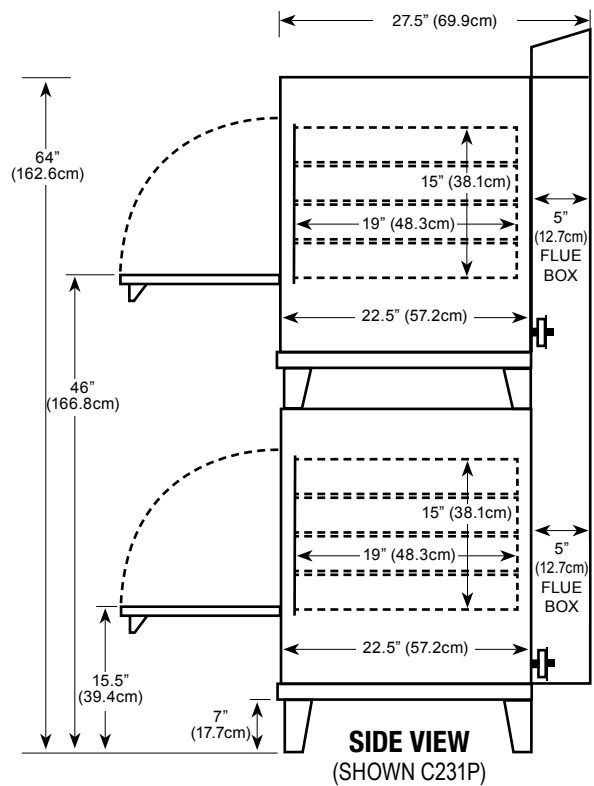
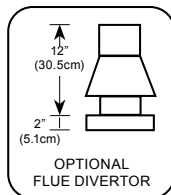
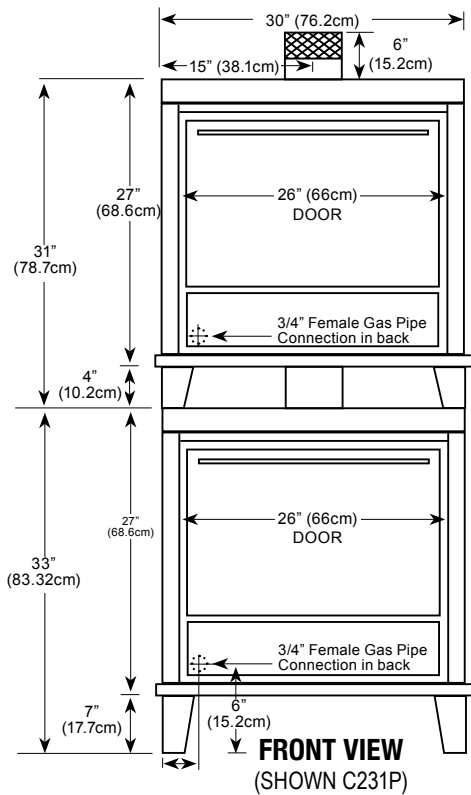


MORE FOR LESS

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 size24" (61cm) wide x 19" (48.3cm) deep
Shipping weight 700 lbs (317.5kg)
Capacity Eight 18" (22.9cm) pizzas
Gas Maximum 60,000 BTU input
 Opening required for installation: 30" * Handle adds 2.5" (6.4cm) to depth



Adjustable Legs

Durable Construction

The C231P 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 C231P 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 C231P 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 C231P is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231P comes with *removable shelves* which increase the oven's capabilities for either *baking or roasting* (this feature comes with the gas oven only). This is a *double stack* for double the capacity, double the efficiency and double the profits. **Optional wire racks can be used for baking or pretzels.**

Capacity

The C231P is the only *double-door, eight-shelf* pizza oven available. Each C131P houses *four (4), 5/8" (1.6 cm) cordierite decks* which offer 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total cooking 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

The C231P 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 C231P is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Multideck Pizza Ovens

MODEL 2324P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
2904 sq. inches of available cooking space.
Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 33"x22"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (60,000 BTU)
- **Aluminized Interior**
- **Pizza Thermostat Standard**
300° F-650° F (149°C-343°C)
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the 2324P listed on the back

Warranty:

- One year parts and labor

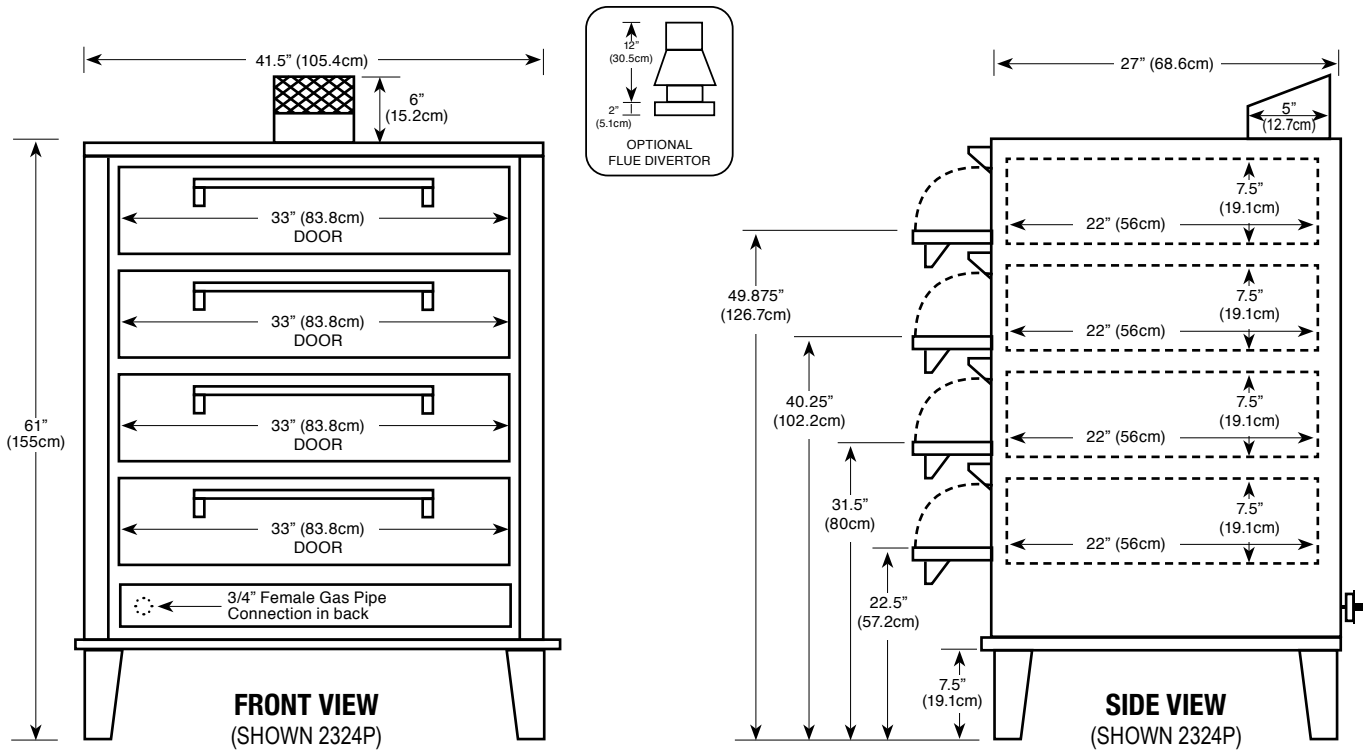


GAS ONLY

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking 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			
2324P	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	750 lbs 340kg	EIGHT 16" PIZZAS

Opening required for installation: 27" *

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

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 steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324P, four-pan 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*. Comes with a 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 conscious ovens on the market today. The 2324P, four-pan oven requires only 41.5" while the eight-pan requires only 51.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2324P, four-pan oven measure 33"x22"x7.5". They can easily handle one (1) 18"x26" pan, two (2) 12" pizzas or a two (2) 16" pizzas, using only 41.5" of space. Total of four (4) 18"x26" pans, eight (8) 12" pizzas or eight (8) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls



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MAXIMIZER

Gas Multideck Pizza Ovens

MODEL 2348P

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
5376 sq. inches of available cooking space.
Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (96,000 BTU)
- **Aluminized Interior**
- **Pizza Thermostat Standard**
300° F-650° F (149°C-343°C)
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2348P listed on the back

Warranty:

- One year parts and labor



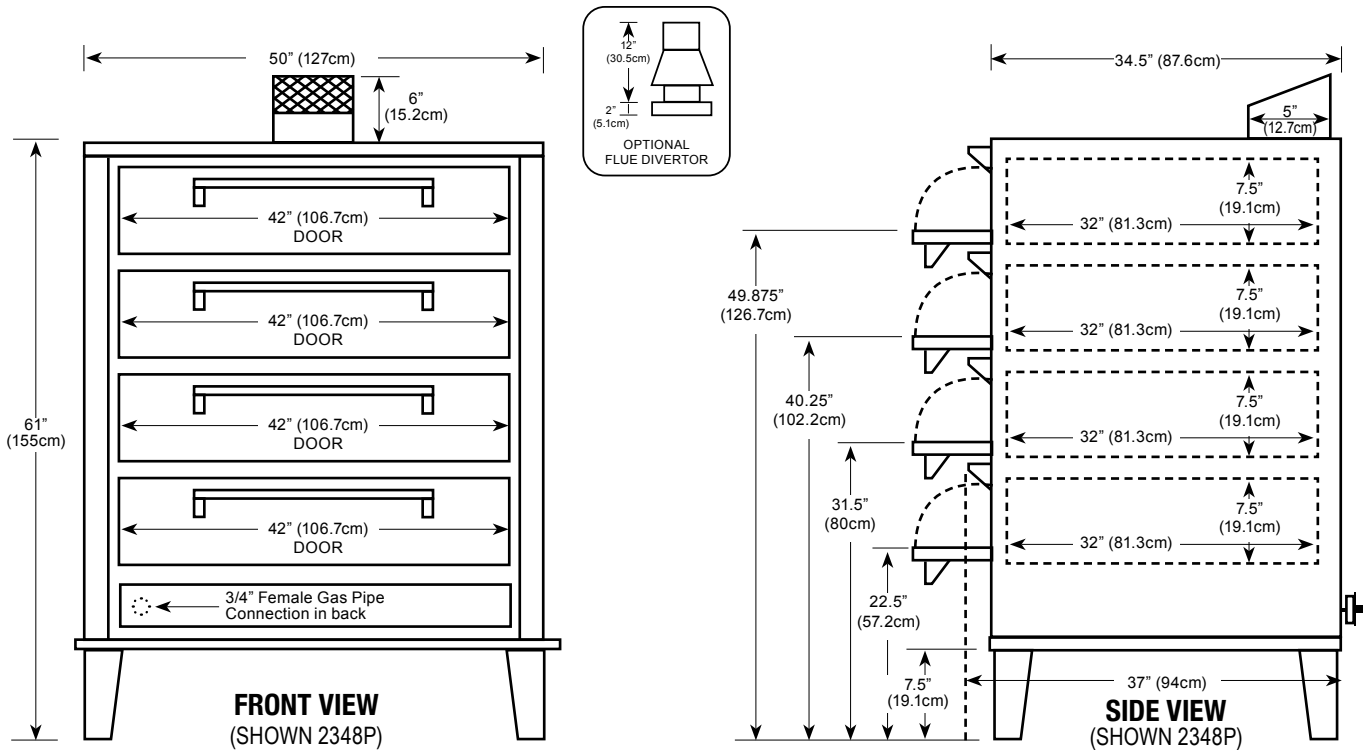
GAS ONLY

MORE FOR LESS

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



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MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2348P	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50" 127cm	37" 94cm	61" 155cm	96,000	1200 lbs 544kg	SIXTEEN 16" PIZZAS

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

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 steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2348P, eight-pan oven is equipped with six (6), tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. Comes 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 conscious ovens on the market today. The 2348P, four-pan oven requires only 50". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2348P, eight-pan oven measures 42"x32"x7.5" capable of holding two (2) 18"x26" bun pans, six (6) 12" pizzas, or four (4) 16" pizzas each, and using only 50" of space. Total of eight (8) 18"x26" pans, twenty-four (24) 12" pizzas or sixteen (16) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls



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MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Large Capacity**
2,688 sq. inches of available
cooking space. Holds
(8) eight 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular
elements coupled with
our unique baffle system for
even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Space Saver**
Only 50" wide
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Top Heat Control** 
Balances oven heat
- **Specific Features**
of the CE61PE listed on the back

Warranty:

- One year parts and labor



MODEL CE61PE

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC

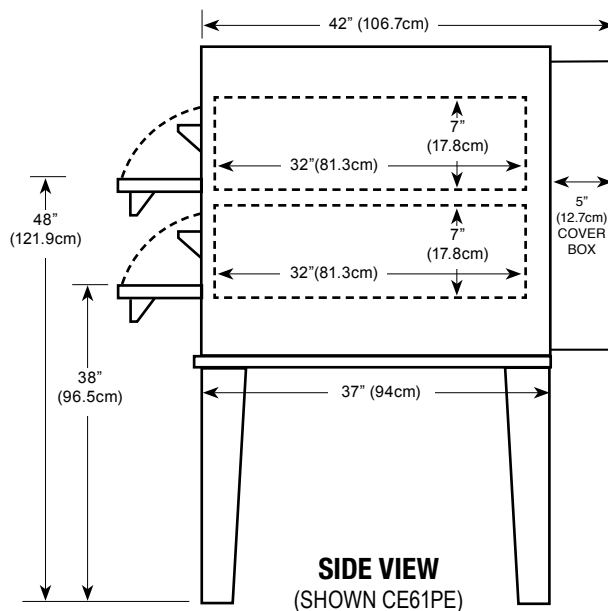
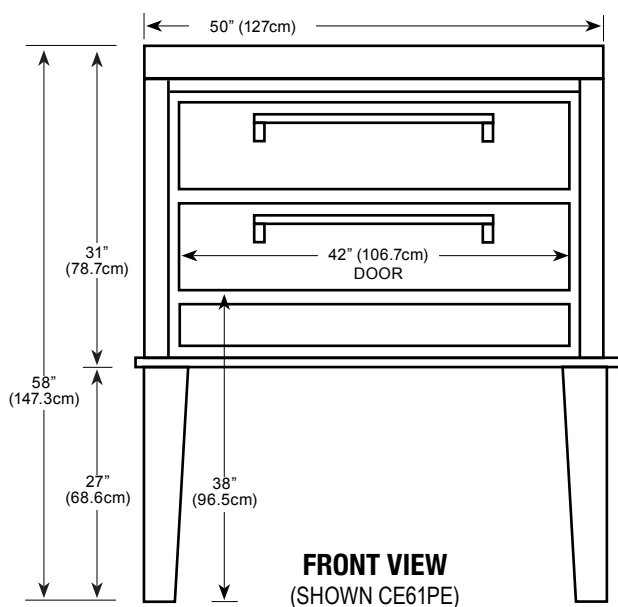


MORE FOR LESS

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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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	850 lbs (385.6kg)
Capacity for CE61PE	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
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 CE61PE 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 CE61PE comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE61PE is equipped with six (6) *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 CE61PE is well powered by 12,000 watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE61PE deck size measures 42"x32"x7" (2) decks in one oven. The top deck cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CE61PE will hold twelve (12) 12" pizzas, eight (8) 16" pizzas, or six (6) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the doors, the CE61PE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for 42"x32"x7" (2) decks, almost a foot less than the competition. The CE61PE *can convert into a CE62PESC by stacking**, either initially or after your business grows. This option gives you four (4) 42"x32" decks in only 56" of space. (*will increase width)

Design Plus

The CE61PE has digital *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 CE61PE has a new feature: *adjustable top heat control to balance heat between upper and lower decks*.



MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,376 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Top Heat Control**
Balances oven heat

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service



MODEL CE62PESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS

ELECTRIC

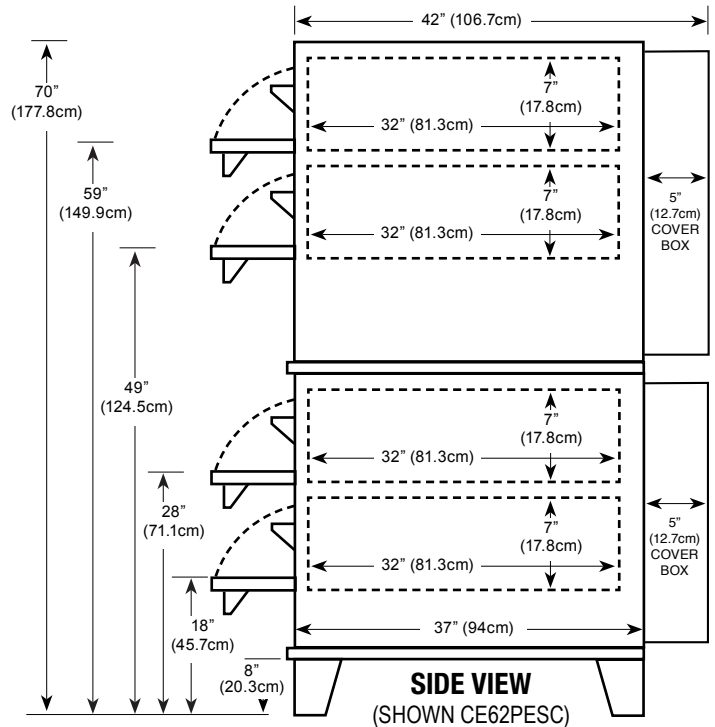
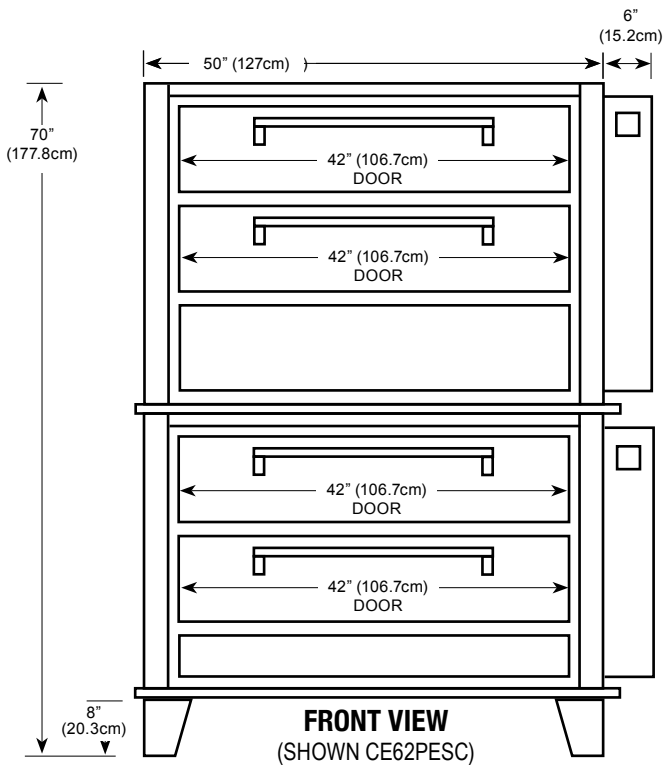


MORE FOR LESS

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



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Floor space 56" (142.24cm) 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 1680 lbs (762kg)
 Capacity for CE62PESC. .Twenty-four 12"(30.5cm) pizzas or sixteen 16"(40.7cm) pizzas
 Electric. 24KW - 220V single phase, 120 AMPS
 Optional three phase, 80 AMPS

Two electrical connections for this model
 Opening required for installation: 32"

* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE62PESC 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 CE62PESC comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE62PESC is equipped with twelve (12) *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 CE62PESC is well powered by 24,000 (2) watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE62PESC deck size measures 42"x32"x7" (4) decks in two ovens. The top deck cooks almost as fast - and as well as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CE62PESC will hold twenty-four (24) 12" pizzas, sixteen (16) 16" pizzas, or twelve (12) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE62PESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 56" for 42"x32"x7" (4) decks, almost a foot less than the competition.

Design Plus

The CE62PESC has digital *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 CE62PESC has a new feature: *adjustable top heat control to balance heat*.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



MAXIMIZER

State of the Art Ventless Hood System

MODEL VL50

Optional component for:

- All electric Pizza Ovens
- All electric Bake Ovens

General Features:

- **Certified ventless**
by Underwriter's Laboratories
under 710B
- **Stainless Steel**
Durable and polished
18-gauge
- **Convenient**
Easily vent grease
laden vapors
- **Self contained, compact**
Eliminates need for duct work
or roof fans
- **Meets food service
requirements**
Triple filter system with updraft
technology designed to trap grease
particles, eliminate condensation,
and reduce cooking odors
- **Safe**
Optional built-in Ansul R-102 wet
chemical fire suppression system
(field installation must be performed
by an ANSUL distributor)
- **Alert System**
Color coded, lighted alert system
to ensure system is running safely
and efficiently
- **Interlocking Start Feature**
Does not allow hood and oven to
work separately

Warranty:

- Two year limited manufacturer's
warranty



ELECTRIC



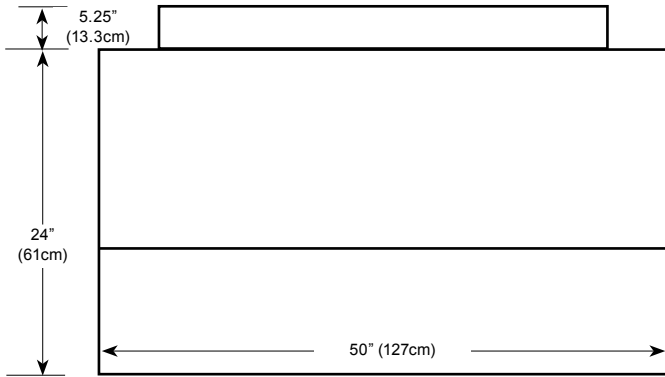
Shown CE61PE
with Ventless Hood

MORE FOR LESS

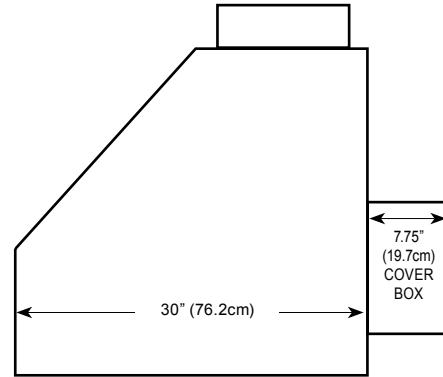
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



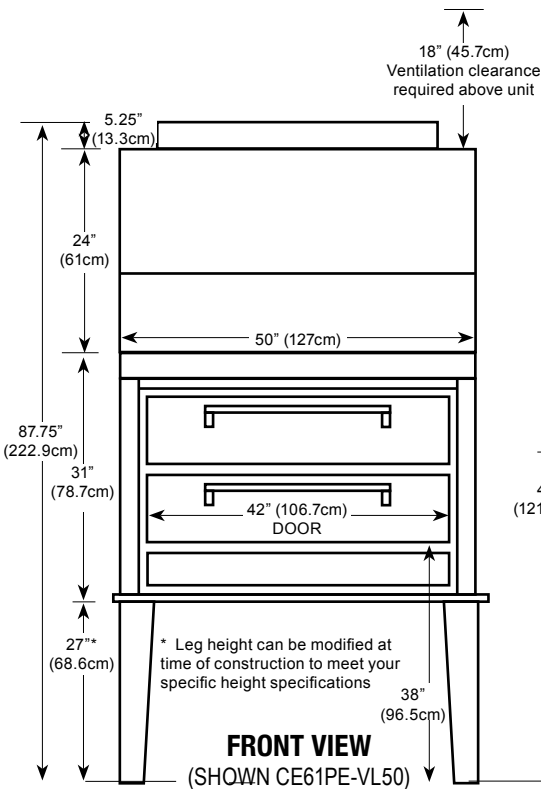
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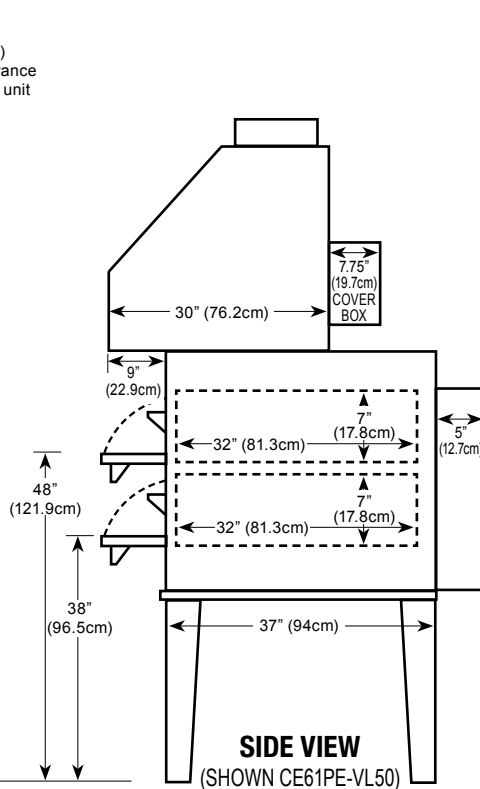
FRONT VIEW
(SHOWN VL50)



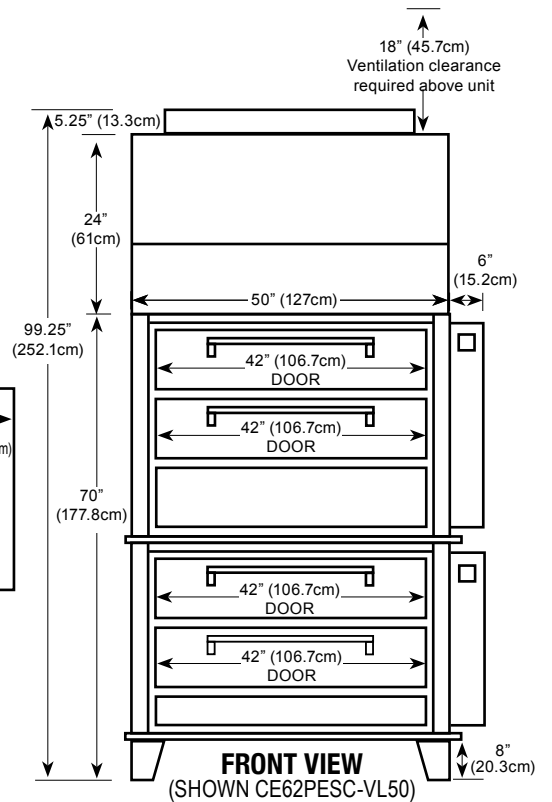
SIDE VIEW
(SHOWN VL50)



FRONT VIEW
(SHOWN CE61PE-VL50)



SIDE VIEW
(SHOWN CE61PE-VL50)



FRONT VIEW
(SHOWN CE62PESC-VL50)

VL50 dimensions	50" (127cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance	18" (45.7cm) from top of unit, not including damper
Pull Station Clearance	30" (76.2cm)
Shipping weight	VL50: 325 lbs (147.4kg)
	CE61PE: 850 lbs (385.6kg)
	CE62PESC: 1700 lbs (771.1kg)
Voltage	208/240 V AC, single or three phase



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MAXIMIZER

Electric Ventless Pizza Ovens

General Features:

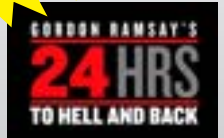
- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
2,688 sq. inches of available cooking space. Holds (8) eight 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment 1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Certified Ventless**
by Underwriter Laboratories
- **Convenient**
Easily vent grease laden vapors
- **Self Contained, Compact**
Eliminates need for duct work or roof fans
- **Meets Food Service Requirements**
Triple filter system with updraft technology ensures vapor removal
- **Safe**
Optional built-in Ansul R-102 wet chemical fire suppression system
- **Top Heat Control**
Balances oven heat

Warranty:

- One year parts and labor



Floor Models:
CE61PE-VL50
CE62PESC-VL50



#24HoursFOX Tuesday
at 9/8c @FOXTV

ELECTRIC

Shown CE61PE
with Ventless Hood

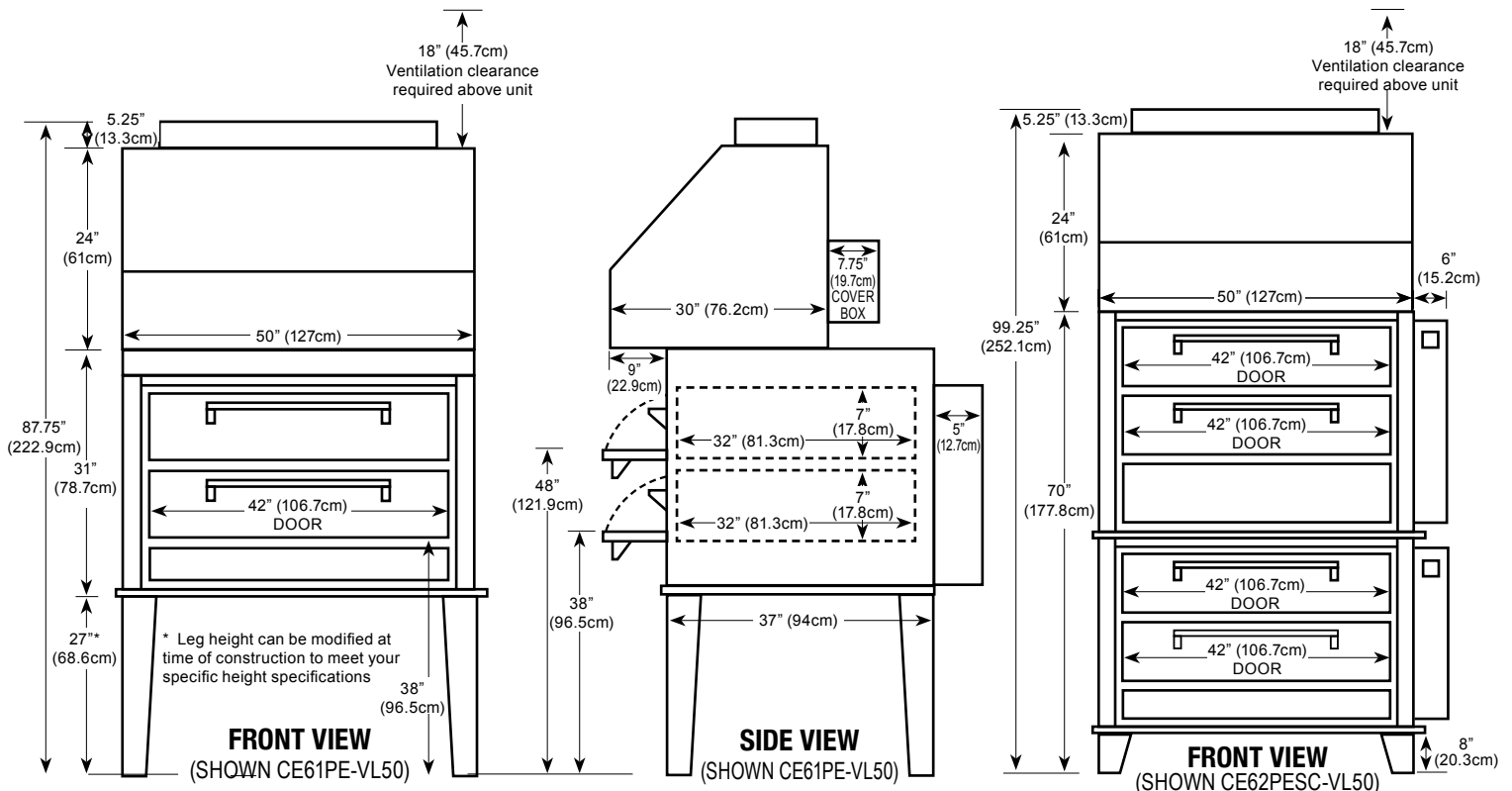


MORE FOR LESS

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



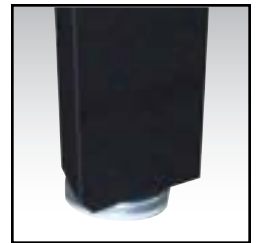
Commercial and Industrial Ovens



Floor space50" (127cm) wide x 42" (106.7cm) deep* x 87.75" (222.9cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight CE61PE-VL50 Oven 850 lbs (385.6kg); Hood 325 lbs (147.4kg)
Capacity for CE61PE Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Electric12KW - 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 CE61PE 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 CE61PE-VL50 comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE61PE-VL50 is equipped with six (6) *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 CE61PE-VL50 is well powered by 12,000 watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE61PE-VL50 deck size measures 42"x32"x7" (2) decks in one oven. The top deck cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CE61PE-VL50 will hold twelve (12) 12" pizzas, eight (8) 16" pizzas, or six (6) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the doors, the CE61PE-VL50 requires *less installation space* than our competition. This

enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for 42"x32"x7" (2) decks, almost a foot less than the competition. The CE61PE-VL50 *can convert into a CE62PESC-VL50 by stacking**, either initially or after your business grows. This option gives you four (4) 42"x32" decks in only 56" of space. (*will increase width)

Design Plus

The CE61PE-VL50 has digital *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 CE61PE-VL50 has a new feature: *adjustable top heat control to balance heat between upper and lower decks*.

Ventless Technology

Self contained, compact vent system provides a way to vent grease laden vapors. Eliminates the need for any expensive roof modifications, as no roof fans or duct work is needed. Innovative triple-filter system with updraft technology ensures vapor removal requirements set by food service standards.



MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Large Capacity**
1,368 sq. inches of available
cooking space on three (3),
cordierite decks
- **Pizza Decks Standard**
Large 24"x19"x15" compartment
1/2" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular
elements coupled with
our unique baffle system for
even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131PE listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131PE

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



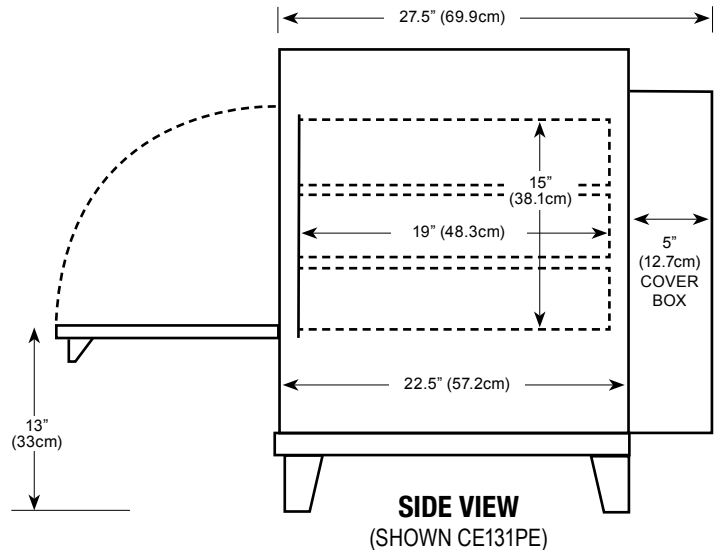
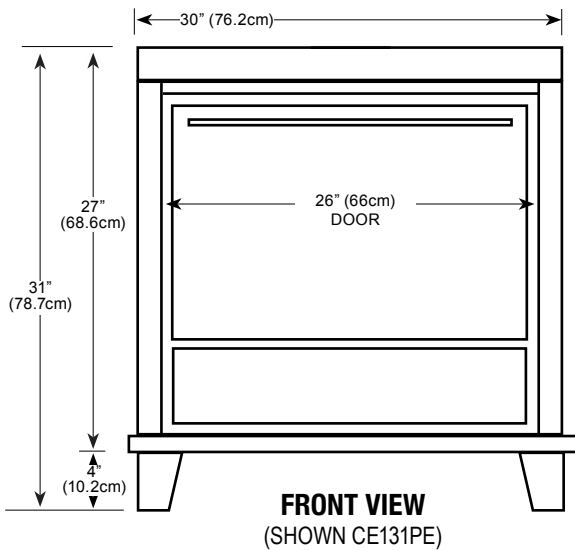
ELECTRIC



MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens



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)
Capacity	Twelve 9" (22.9cm) pizzas or three 18" (45.7cm) pizzas
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 CE131PE 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 CE131PE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131PE 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 CE131PE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131PE comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is also double stackable for double the capacity, double the efficiency and double the profits. The CE131PE comes with an optional floor base (SPK31) for extra storage.

Capacity CE131PE

The CE131PE is the only *single-door, three shelf* pizza electric oven available. It houses *three (3) cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals *1368 total square inches (8825.9 sq cm)*



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)

per oven. When double stacked, the CE231PE offers six shelves, which brings you total cooking 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 CE131PE

The CE131PE 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 CE131PE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131PE is also available in a two shelf version if interior space is an issue.



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MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
2,736 sq. inches of available cooking space on six (6), cordierite decks. Holds six (6) 18" pizzas
- **Pizza Decks Standard**
Large 24"x 19"x 15" compartment 1/2" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE231PESC listed on back

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service



FLOOR MODEL

CE231PESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS

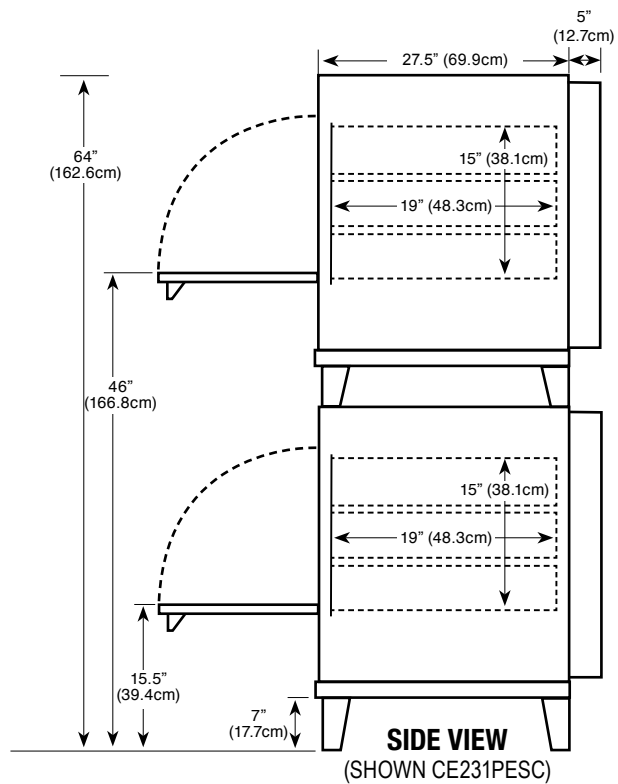
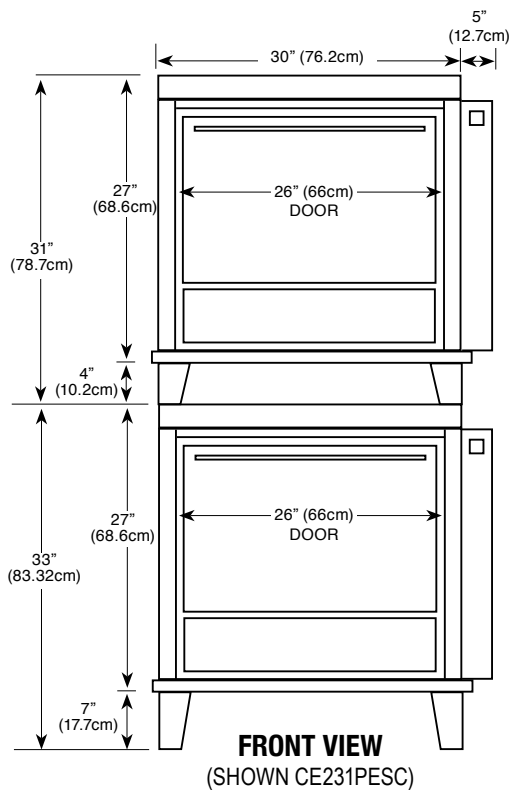
ELECTRIC



MORE FOR LESS

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

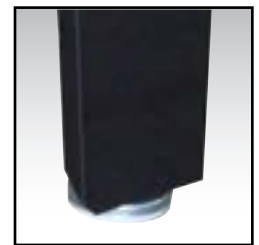




Counter space . . .	35" (88.9cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Capacity	six 18" (40.7cm) pizzas
Electric	14 KW - 220V single phase, 80 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231PESC 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 CE231PESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231PESC 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 CE231PESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231PESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231PESC is the only *double-door, six shelf* pizza electric oven available. Each CE131PE houses *three (3) cordierite decks* which offers 912 square inches (5883.8 sq cm) of cooking 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 CE231PESC 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 CE231PESC is also available in a two shelf version if interior space is an issue. Call for details.



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MAXIMIZER

State of the Art Ventless Hood System

MODEL VL30

Optional component for:

- Models CE131PE & CE231PESC



MH64121

General Features:

- **Certified ventless**
by Underwriter's Laboratories
under710B
- **Stainless Steel**
Durable and polished
18-guage
- **Convenient**
Easily vent grease
laden vapors
- **Self contained, compact**
Eliminates need for duct work
or roof fans
- **Meets food service
requirements**
Triple filter system with updraft
technology designed to trap grease
particles, eliminate condensation,
and reduce cooking odors
- **Safe**
Optional built-in Ansul R-102 wet
chemical fire suppression system
(field installation must be performed
by an ANSUL distributor)
- **Alert System**
Color coded, lighted alert system
to ensure system is running safely
and efficiently
- **Interlocking Start Feature**
Does not allow hood and oven to
work separately

Warranty:

- Two year limited manufacturer's
warranty



ELECTRIC

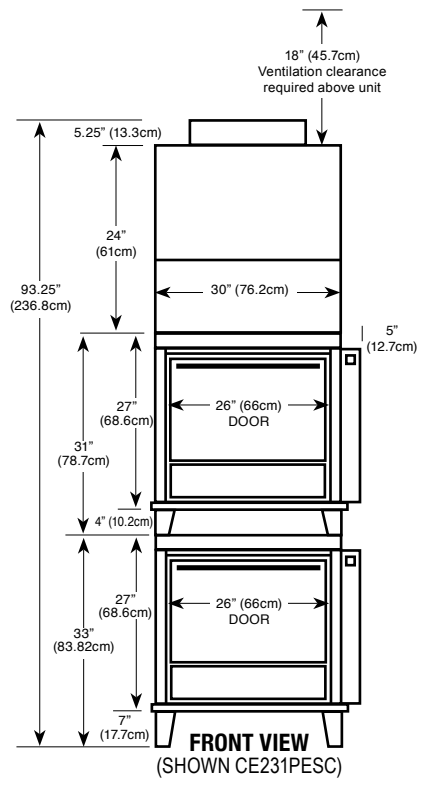
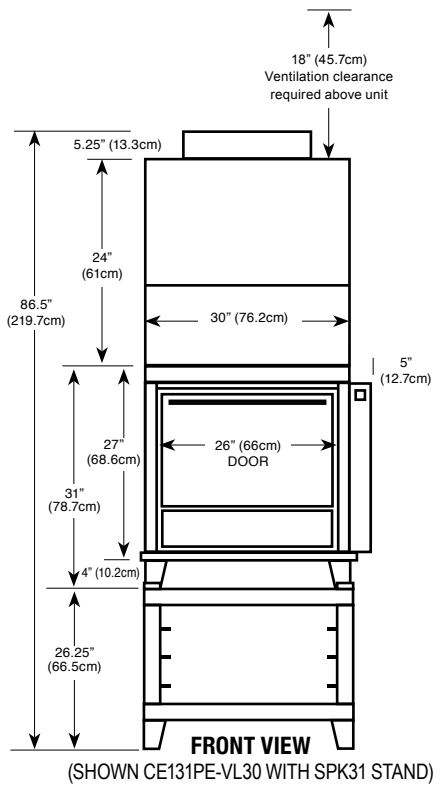
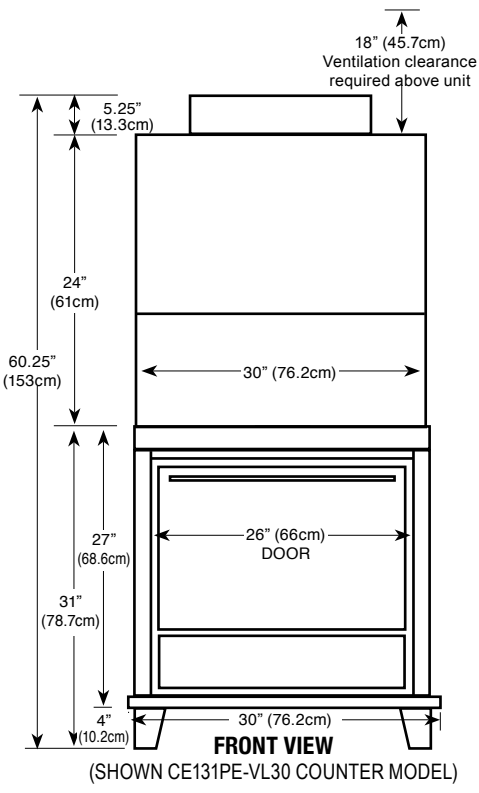
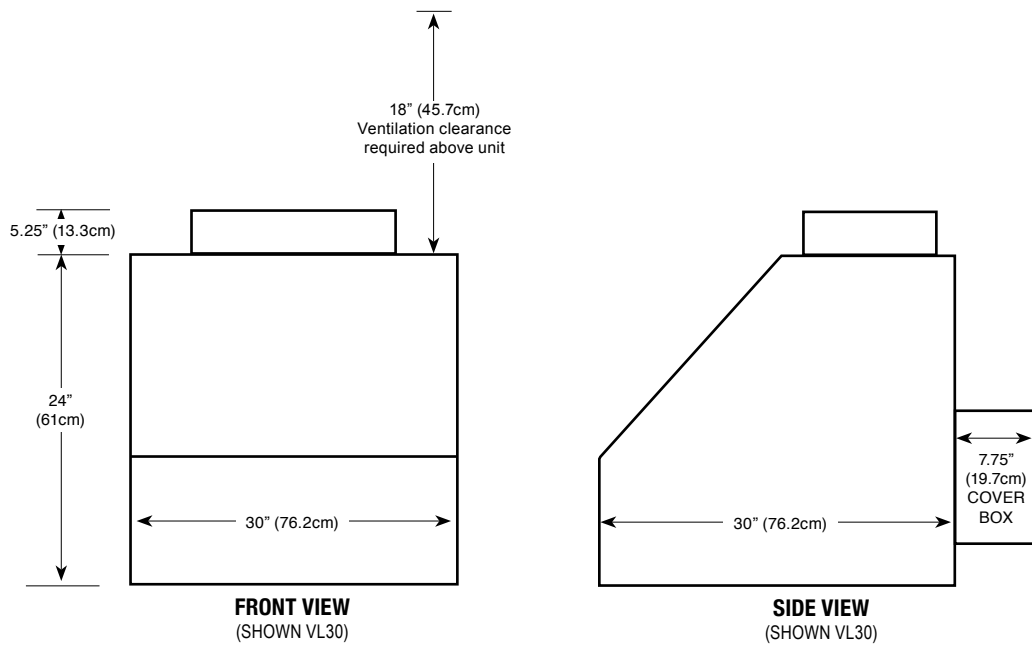


Shown
CE131PE-VL30
with Ventless Hood*
*Optional
SPK31 Stand
*Optional casters
*Optional racks

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



VL30 dimensions . . . 30" (76.2cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance 18" (45.7cm) from top of unit, not including damper
Pull Station Clearance 30" (76.2cm)
Shipping weights VL 30: 225 lbs (102kg)
CE-131PE: 350 lbs (158.8kg)
SPK31: 100 lbs (45.4kg)
CE231PESC: 750 lbs (340.2kg)
Voltage 208/240 V AC, single or three phase



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MAXIMIZER

Electric Ventless Pizza Ovens

General Features:

- **Stainless Steel Front Standard**
- **Large Capacity**
1,368 sq. inches of available cooking space on three (3), cordierite decks
- **Pizza Decks Standard**
Large 24"x 19"x 15" compartment 1/2" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Power**
Electric
Single phase standard
Three phase optional
- **Certified Ventless**
by Underwriter Laboratories
- **Convenient**
Easily vent grease laden vapors
- **Self Contained, Compact**
Eliminates need for duct work or roof fans
- **Meets Food Service Requirements**
Triple filter system with updraft technology ensures vapor removal
- **Safe**
Optional built-in Ansul R-102 wet chemical fire suppression system



COUNTER MODEL
CE131PE-VL30
FLOOR MODEL
CE231PESC-VL30



ELECTRIC ONLY

Shown CE131PE with Ventless Hood*
*Optional SPK31 Stand
*Optional casters
*Optional racks



Warranty:

- One year parts and labor

MAXIMIZER

Gas Pizza Ovens

MODEL CW41P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Deck Standard**
Large 42"x32"x7" compartment
1" pizza stone
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
300°F - 650°F (149°C - 343°C)
- **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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41P listed on back

Warranty:

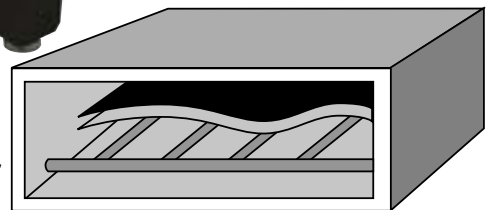
- One year parts and labor



GAS FIRED



Hearth
Baffle
Burner



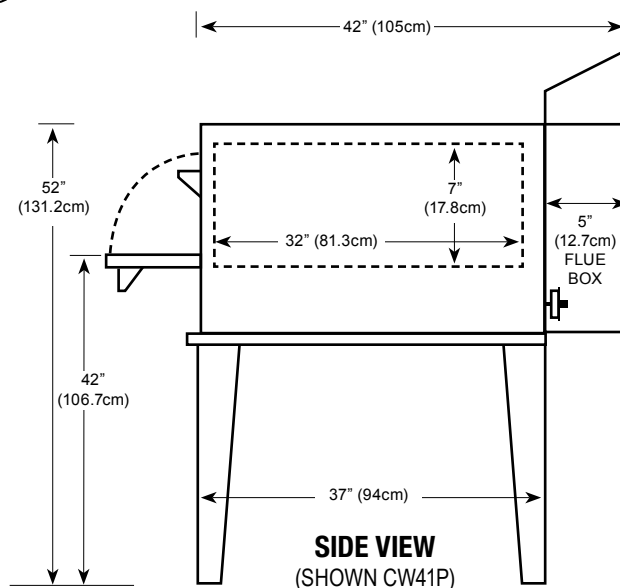
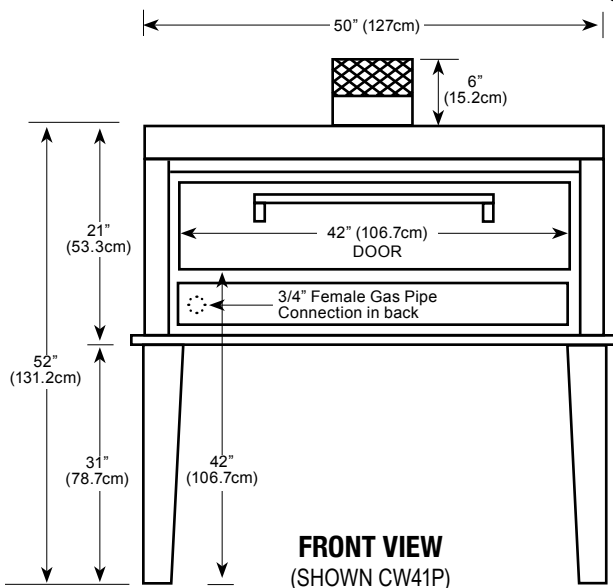
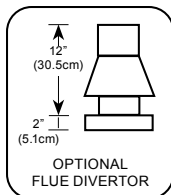
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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



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Floor space	50" (127cm) wide x 42" (105cm) deep* x 52" (131.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	635 lbs (288kg)
Capacity	Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
Gas	Maximum 60,000 BTU input
Opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

Durable Construction

The CW41P 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 CW41P 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 CW41P 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 CW41P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW41P deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CW41P will hold six (6) 12" pizzas or four (4) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW41P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for a *42"x32" deck*, almost a foot less than the competition. The CW41P *can convert into a CW42P by stacking*, either initially or after your business grows. This option gives you two 42"x32" decks in only 50" of space.

Design Plus

The CW41P 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 CW41P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior Standard**
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW42P listed on back

Warranty:

- One year parts and labor



MODEL CW42P

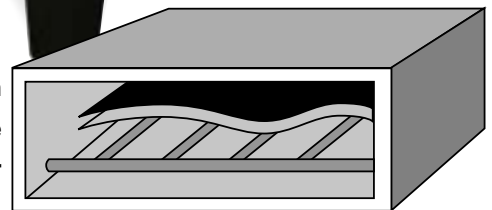
Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



GAS FIRED



Hearth
Baffle
Burner



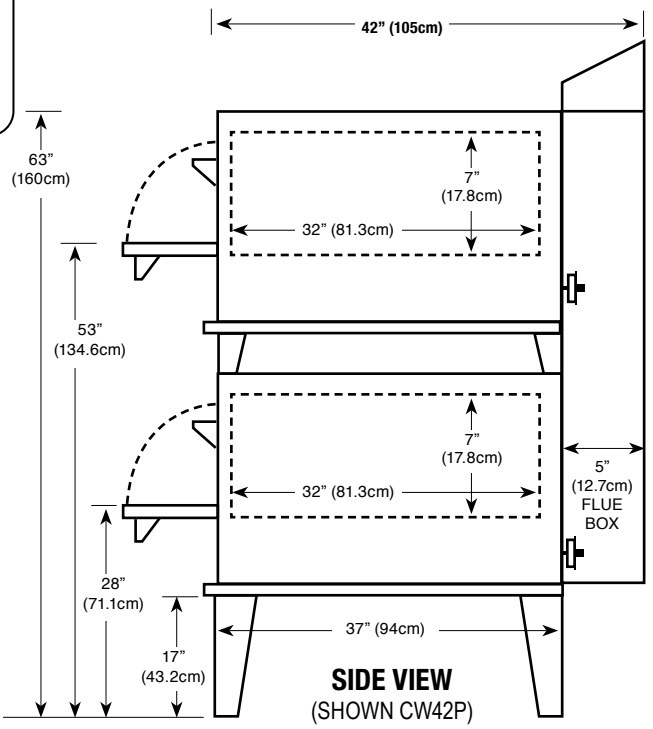
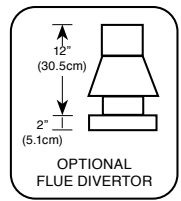
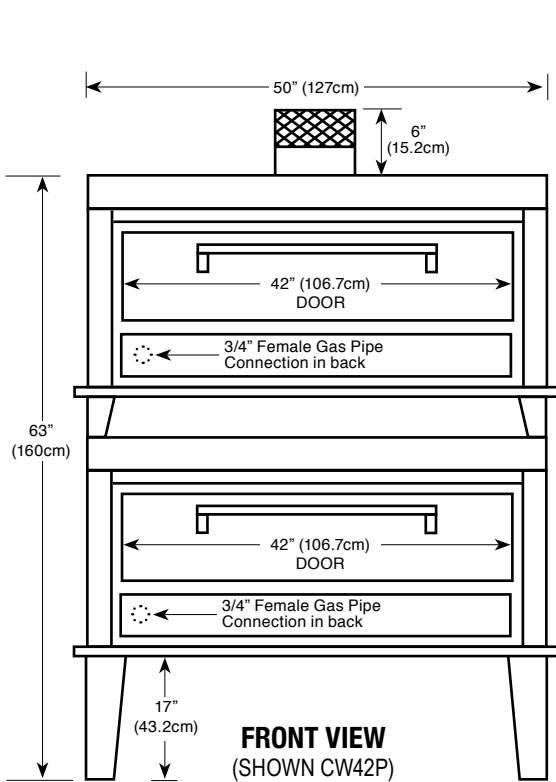
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

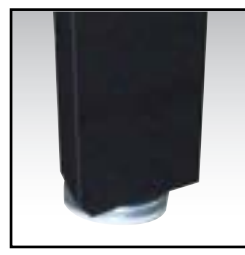
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (105cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
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 CW42P 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 CW42P 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 CW42P 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 CW42P is powered by two 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW42P deck size measures 42"x32"x7" (2). Actual cooking capacity depends on the size of the pizza you are cooking. The CW42P will hold twelve (12) 12" pizzas or eight (8) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW42P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for two 42"x32" deck, almost a foot less than the competition.

Design Plus

The CW42P 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 CW42P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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MAXIMIZER

Electric Pizza Ovens

MODEL CE41PE

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Deck Standard**
Large 42"x32"x7" compartment
1" pizza stone
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°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 CE41PE listed on back

Warranty:

- One year parts and labor



AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC

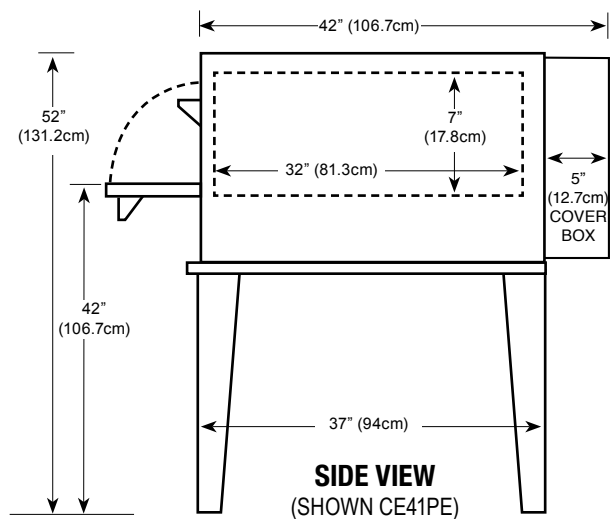
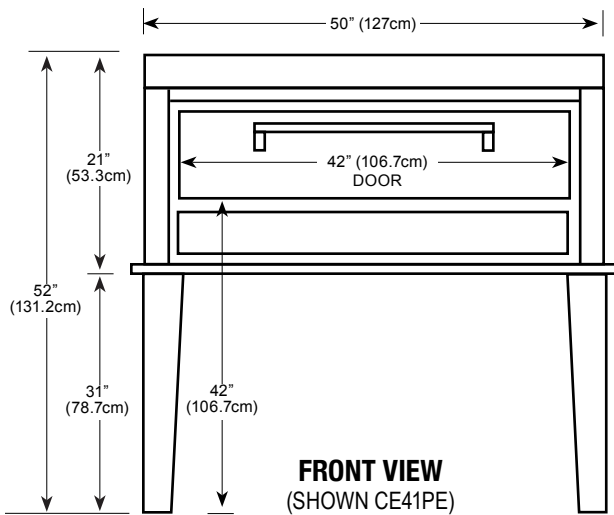


MORE FOR LESS

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



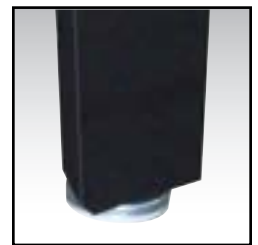
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Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 52" (131.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	635 lbs (288kg)
Capacity	Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
Electric	8KW - 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 CE41PE 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 CE41PE 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 CE41PE is powered by four (4) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE41PE deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CE41PE will hold six (6) 12" pizzas or four (4) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CE41PE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for a *42"x32" deck*, almost a foot less than the competition. The CE41PE *can convert into a CE42PESC by stacking*, either initially or after your business grows. This option gives you two 42"x32" decks in only 56" of space.

Design Plus

The CE41PE 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 CE41PE is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza decks standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **SC Series**
- **Specific Features** of the CE42PESC listed on back

Warranty:

- One year parts and labor



MODEL CE42PESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS

ELECTRIC

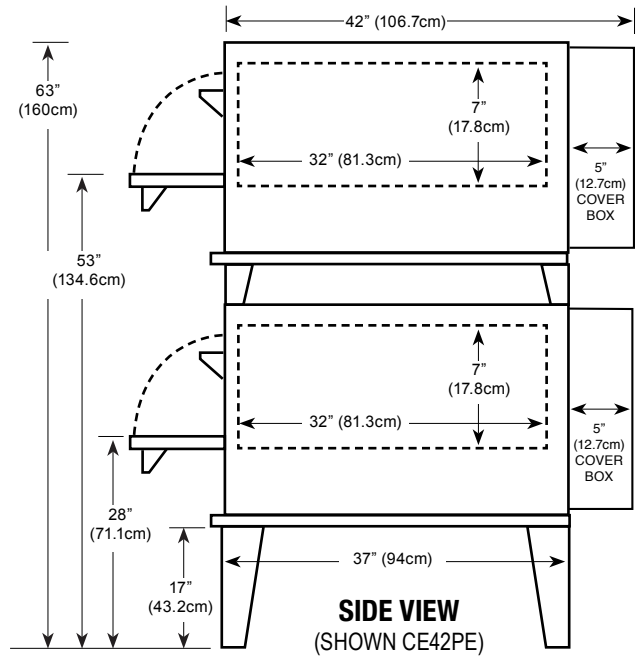
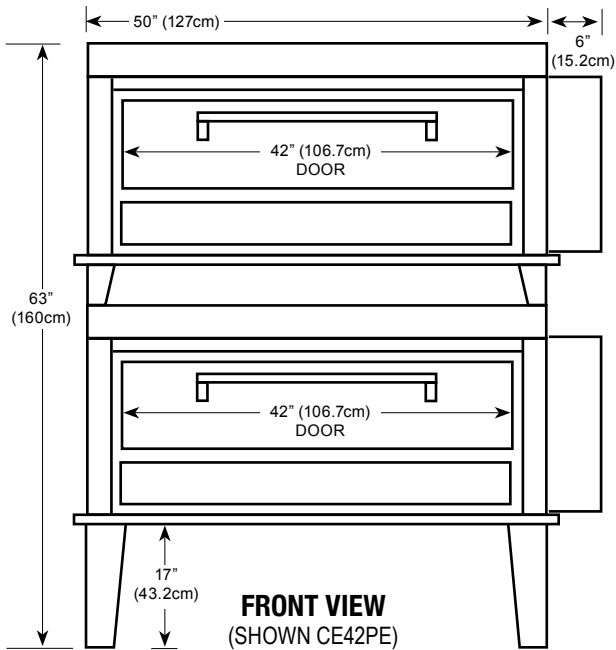


MORE FOR LESS

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



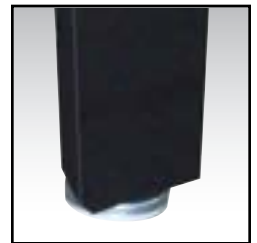
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
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 CE42PESC 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 CE42PESC 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 CE42PESC is powered by eight (8) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42PESC deck size measures 42"x32"x7" (2).
Actual cooking capacity depends on the size of the pizza you are cooking. The CE42PESC will hold twelve (12) 12" pizzas or eight (8) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE42PESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 56" for two *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CE42PESC 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. Peerless has added cooling fans to lower the control compartment temperatures for longer control life.



MAXIMIZER

Gas Multideck Ovens

General Features:

- **Quality Construction**
for long life
- **Time Proven**
Over 100 years of design life
- **More For Less**
More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- **Large Capacity**
Four pan model
- **Energy Efficient**
New energy-saving burner system
- **Black Exterior Finish Standard**
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized Interior**
- **250°- 550° F Thermostat**
Standard on B Models
- **300°- 650° F Thermostat**
Standard on M Models
- **Steel Decks Standard**
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2324B/2324M listed on back

Warranty:

- One year parts and labor



MODEL 2324B (Bake)
2324M (Mexican)

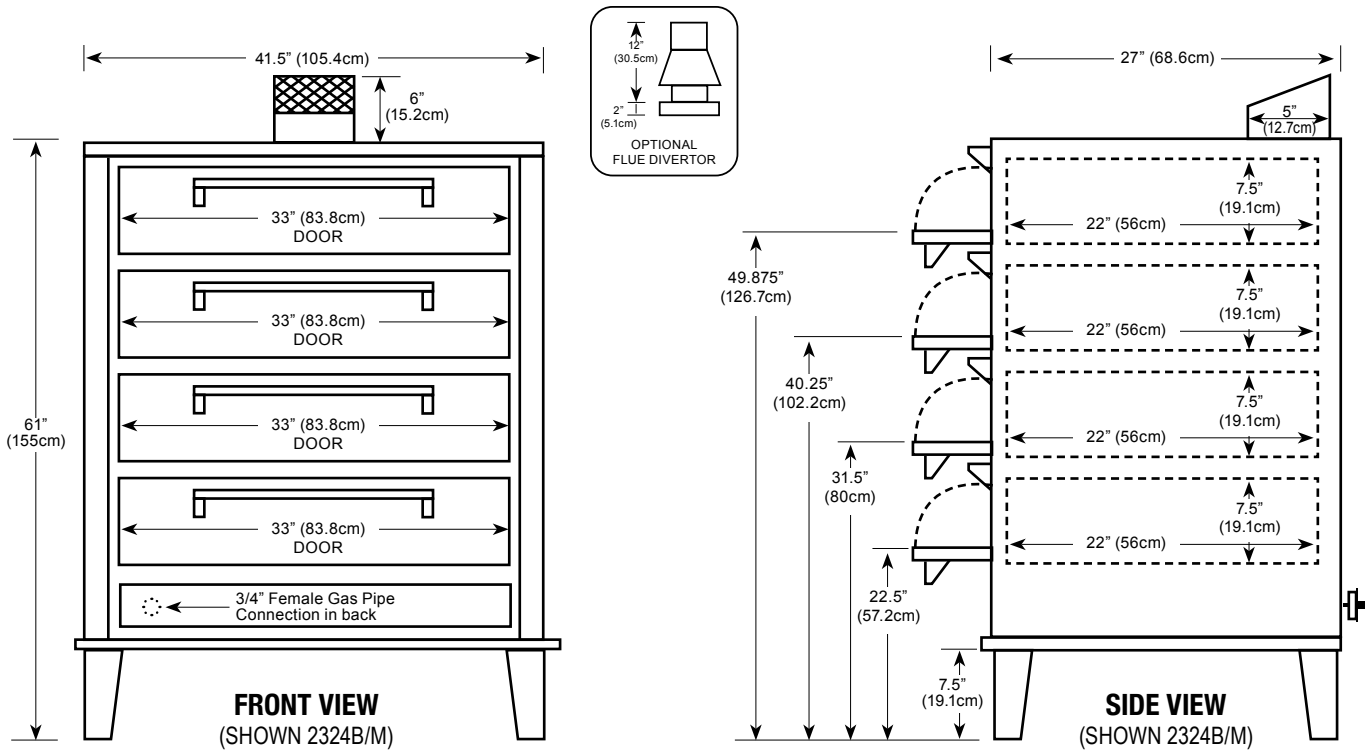


GAS ONLY

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking 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			
2324B/M	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	536lbs 243kg	EIGHT 16" PIZZAS OR FOUR BUN PANS

Opening required for 2324B/M installation: 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

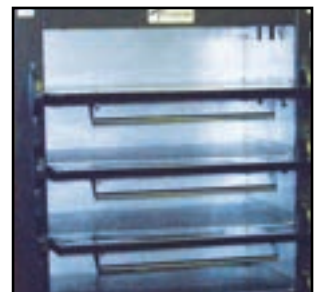
The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324B/M, four-pan oven has four (4) tubular burners that supply 60,000 BTU's for great performance and fast recovery. All units are equipped with *modern safety pilots and thermostats* with a separate on/off 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 2324B/M, four-pan oven requires only 41.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four decks of the 2324, four-pan oven measure 33"x22"x7.5". The 2324B/M can easily handle a 18"x26" bun pan, or a variety of other products. Uses only 41½" of space.



Adjustable Dampers at each deck



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MAXIMIZER

Gas Multideck Ovens

General Features:

- **Quality Construction**
for long life
- **Time Proven**
Over 100 years of design life
- **More For Less**
More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- **Large Capacity**
Eight pan model
- **Energy Efficient**
New energy-saving burner system
- **Black Exterior Finish Standard**
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized Interior**
- **250° - 550° F Thermostat**
Standard on B Models
- **300° - 650° F Thermostat**
Standard on M Models
- **Steel Decks Standard**
- **Versatile**
Perfect for a variety of baking needs
- **Easily serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2348B/2348M listed on back

Warranty:

- One year parts and labor



MODEL 2348B (Bake)
2348M (Mexican)

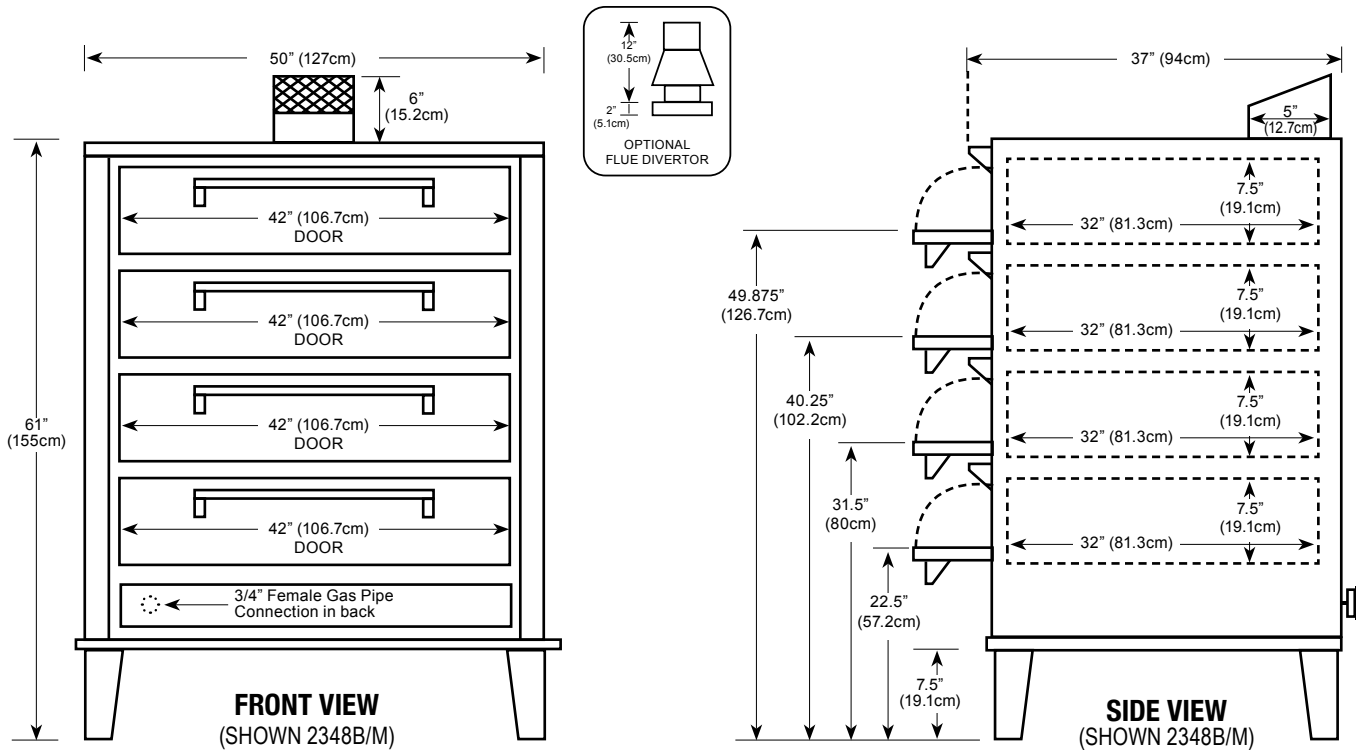


GAS ONLY

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking 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			
2348B/M	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50" 127cm	37" 94cm	61" 155cm	96,000	720lbs 327kg	SIXTEEN 16" PIZZAS OR EIGHT BUN PANS

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 2348B/M, eight-pan oven is equipped with six (6), tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats* and a 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 2348B/M eight-pan requires only 50". This frees up valuable kitchen and/or hood space.

Capacity

The 2348B/M, eight-pan oven has four large 42"x32"x7.5" decks capable of holding eight (8) 18"x26" bun pans, or a variety of other products. Uses only 50" of space.



Adjustable Dampers at each deck



MAXIMIZER

Gas Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front** Standard
- **Large Capacity**
1,824 sq. inches of available cooking 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 Thermostat**
200°F - 550°F (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
- **Specific Features** of the C131B listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
C131B

Perfect for:
PRETZELS
BAGELS



**GAS
FIRED**



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

MAXIMIZER

Gas Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
3,648 sq. inches of available cooking 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 Thermostat**
200°F - 550°F (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
- **Specific Features**
of the 231B listed on the back

Warranty:

- One year parts and labor



FLOOR MODEL C231B

Perfect for:

PRETZELS/BAGELS

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



**GAS
FIRED**

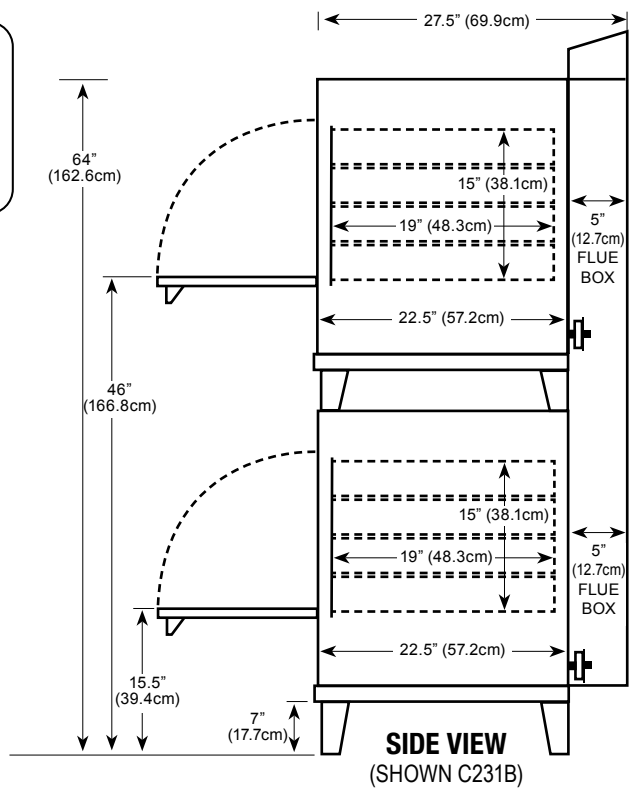
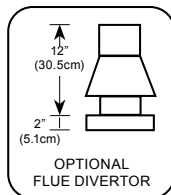
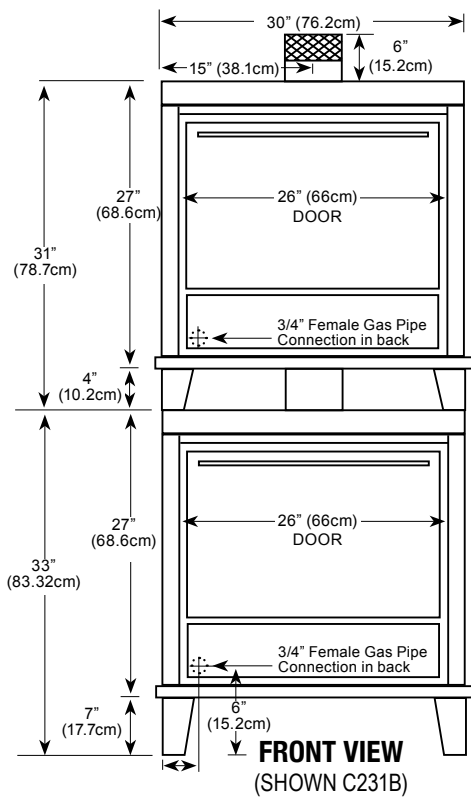


Wire Racks

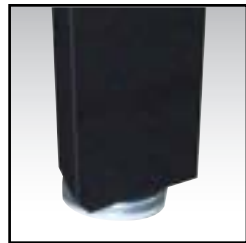
MORE FOR LESS

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





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 C231B 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 C231B 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 C231B 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 C231B is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231B comes with *removable wire racks* which increase the oven's capabilities for either *baking, roasting, or pretzels* (this feature comes with the gas oven only). This is a *double stack* for double the capacity, double the efficiency and double the profits.

Capacity

The C231B is the only *double-door, eight-shelf* bake oven available. Each C131B houses *four (4), 5/8" (1.6 cm) shelves* which offer 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total cooking 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

The C231B 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 C231B is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW41B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL) pizza stone optional
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300° F - 650° F (149°C - 343°C) 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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41B listed on back

Warranty:

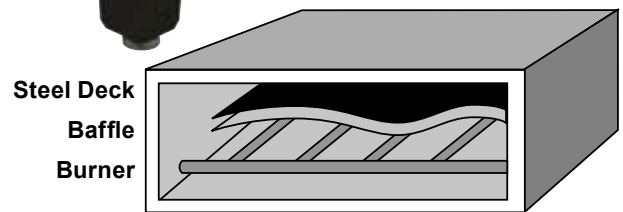
- One year parts and labor



GAS FIRED



Steel Deck

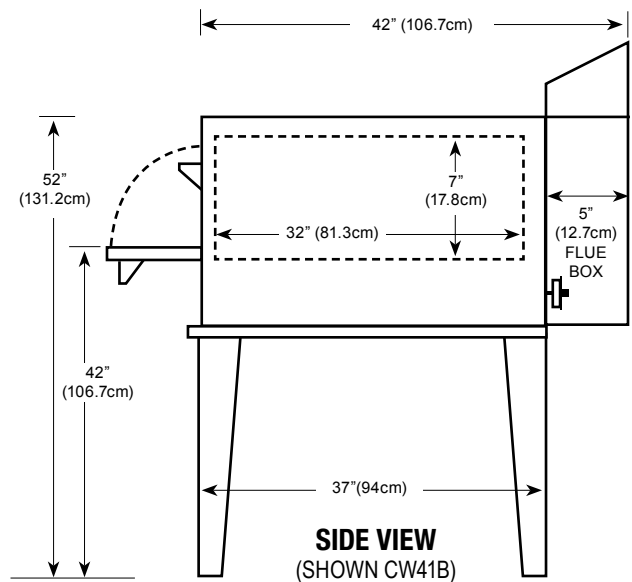
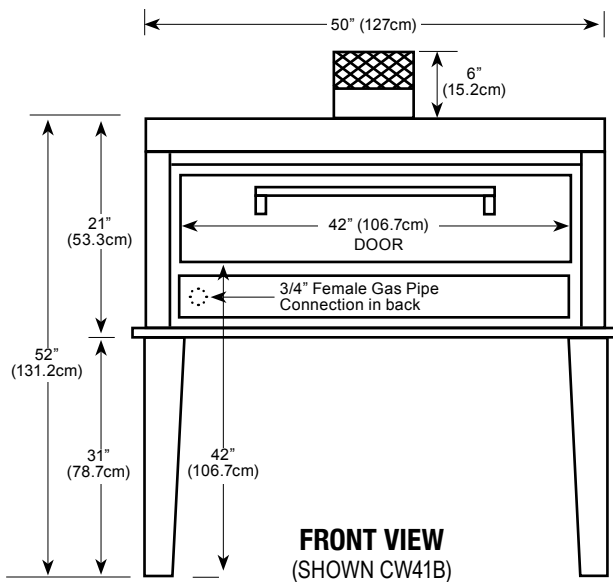
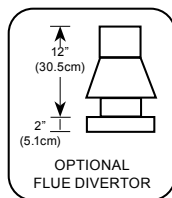


"Power-Pak" 4-Cell Burner System

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking 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" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" bun pans
Gas	Maximum 60,000 BTU input
Opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW41B 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 CW41B 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 CW41B 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 CW41B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW41B deck size measures 42"x32"x7". The CW41B will hold two (2) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW41B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW41B *can convert into a CW42B or CW43BSC 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 CW41B 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 CW41B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Bake & Roast Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300°F - 650°F (149°C - 343°C) Optional
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW42B listed on back

Warranty:

- One year parts and labor



MODEL CW42B

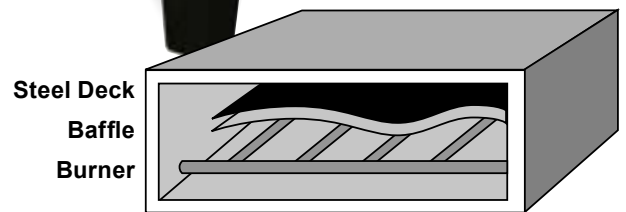
Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



GAS FIRED



Steel Decks



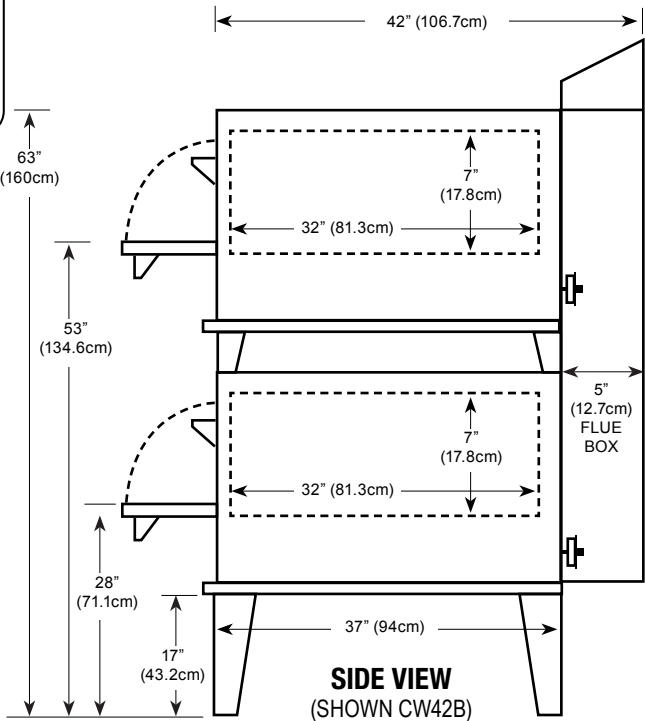
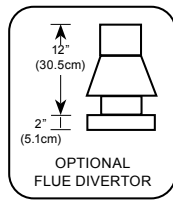
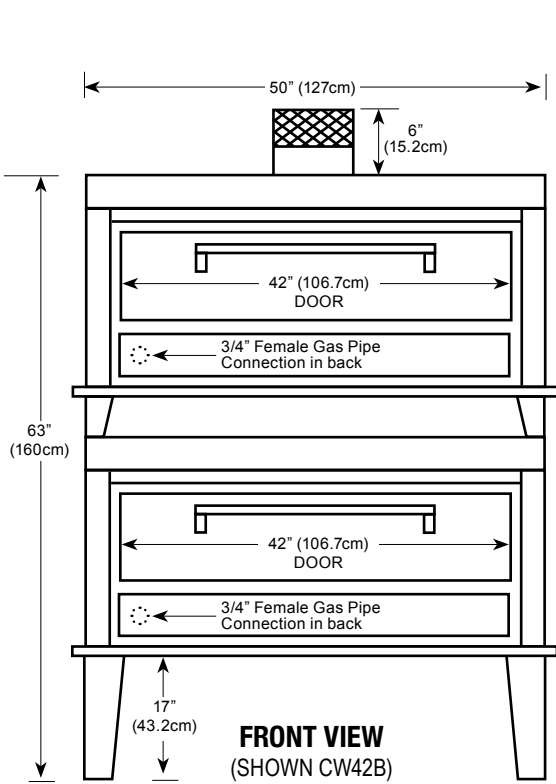
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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



Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 63" (160cm) 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" bun pans 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 CW42B 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 CW42B 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 CW42B 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 CW42B is powered by two (2) 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW42B deck size measures 42"x32"x7" (2). The CW42B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW42B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for (2) 42"x32" decks, almost a foot less than the competition. The CW42B *can be converted in to a CW43BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW43B becomes a SC.

Design Plus

The CW42B 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 CW42B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW51B

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**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) 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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW51B listed on back

Warranty:

- One year parts and labor

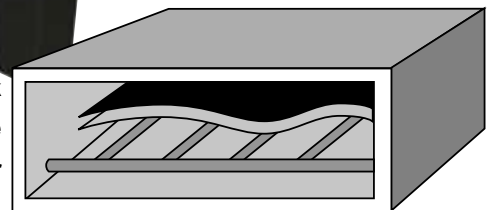


GAS FIRED



Steel Deck / Wire rack optional

Steel Deck
Baffle
Burner



"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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



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

MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW52B

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**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) 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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW52B listed on back

Warranty:

- One year parts and labor

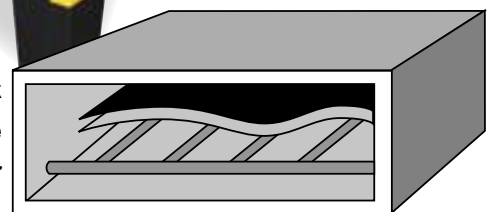


**GAS
FIRED**



Steel Decks / Wire racks optional

Steel Deck
Baffle
Burner

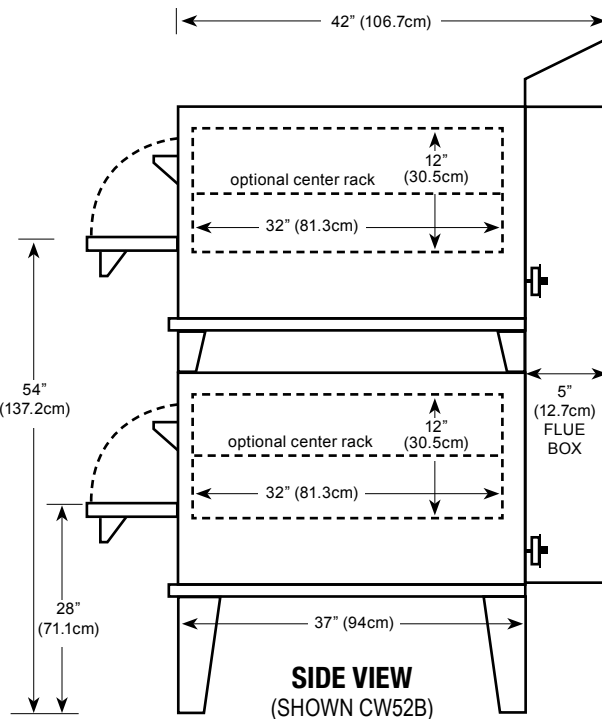
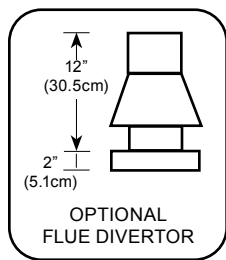
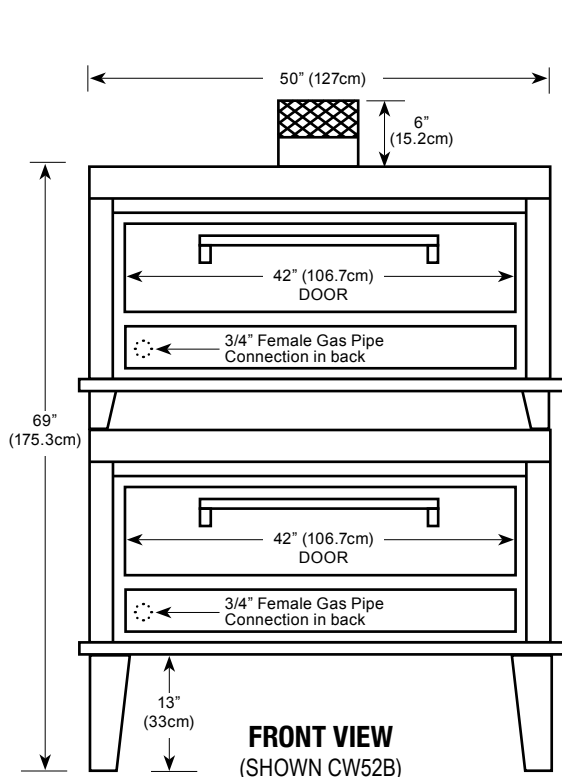


"Power-Pak" 4-Cell Burner System

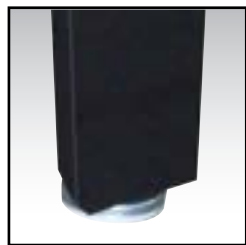
MORE FOR LESS

More Cooking Space per Floor Space
More Cooking 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" bun pans 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 CW52B 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 CW52B 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 CW52B 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 CW52B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW52B deck size measures 42"x32"x12" (2). The CW52B will hold four 18"x26" bun trays per oven. Cook time will vary according to product. Optional two piece racks are available to increase capacity.

Space Saver

Because the controls are under the door, the CW52B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW52B *can convert into a CW53BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW53B becomes a SC.

Design Plus

The CW52B 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 CW52B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Electric Bake & Roast Ovens

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**
200°F - 550°F (93°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 CE41BE listed on back

Warranty:

- One year parts and labor



MODEL CE41BE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



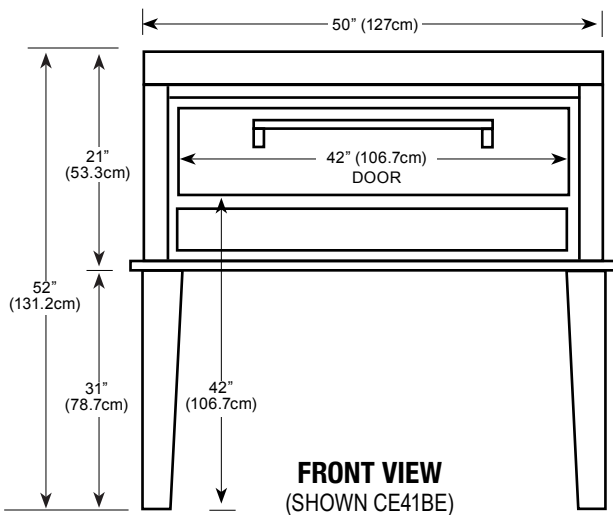
Steel Deck

MORE FOR LESS

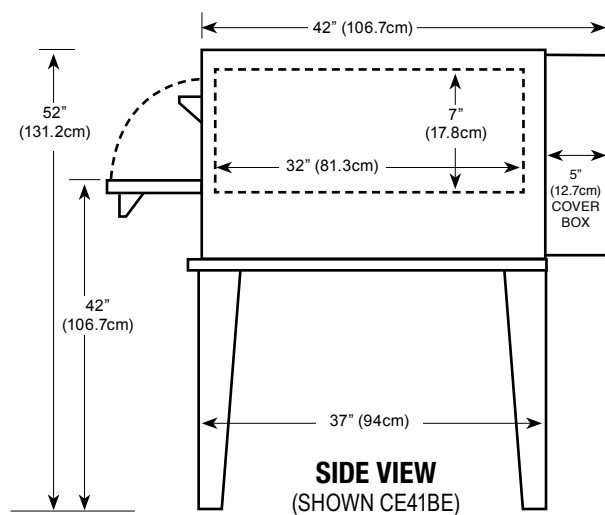
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens



FRONT VIEW
(SHOWN CE41BE)



SIDE VIEW
(SHOWN CE41BE)

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" bun pans
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 CE41BE 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 CE41BE 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 CE41BE is powered by four (4) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE41BE deck size measures 42"x32"x7". The CE41BE will hold two (2) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CE41BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE41BE *can convert into a CE42BE or CE43BESC 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 CE41BE 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 Bake & Roast Ovens

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** 200°F - 550°F (93°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features** of the CE42BESC listed on back

Warranty:

- Two year parts and labor



MODEL CE42BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs.
Contact Peerless for details.

AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



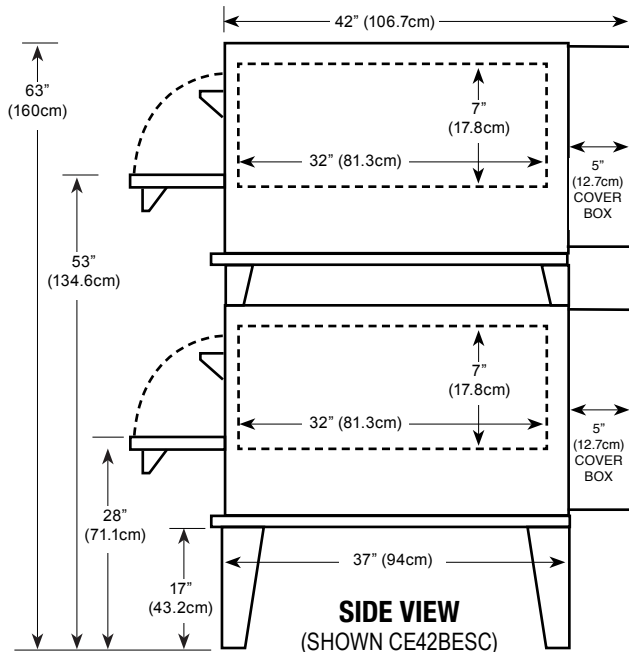
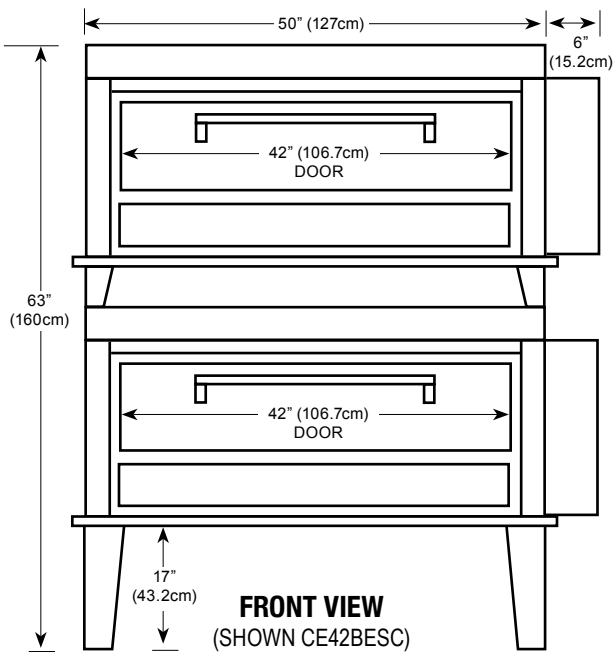
Steel Decks

MORE FOR LESS

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



Commercial and Industrial Ovens



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" bun pans 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 CE42BESC 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 CE42BESC 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 CE42BESC is powered by eight (8) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42BESC deck size measures 42"x32"x7" (2). The CE42BESC will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CE42BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE42BESC *can be converted in to a CE43BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE43BESC is also an SC series oven.

Design Plus

The CE42BESC has the *controls on 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 Bake & Roast 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)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat**
150°F - 550°F (66°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 CE51BE listed on back

Warranty:

- One year parts and labor



MODEL CE51BE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



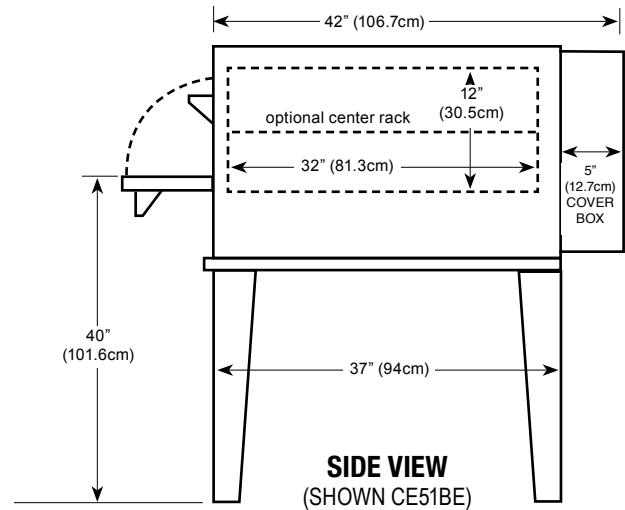
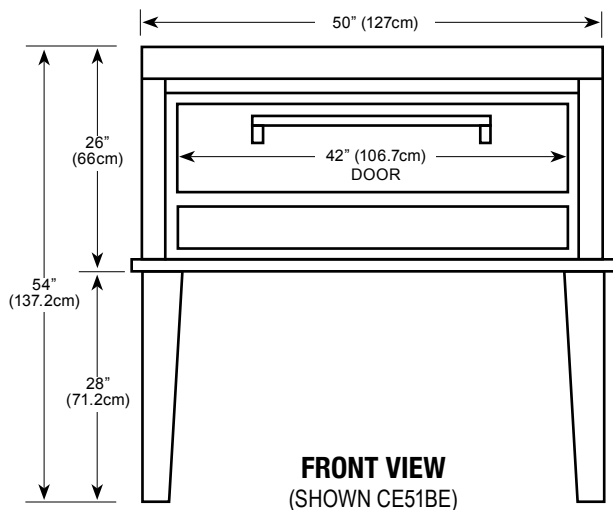
Steel Decks / Wire racks optional

MORE FOR LESS

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



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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" bun pans per section
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 CE51BE 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 CE51BE 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 CE51BE is powered by four (4) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE51BE deck size measures 42"x32"x12". The CE51BE will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

Space Saver

Because the controls are under the door, the CE51BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE51BE *can convert into a CE52BESC or CE53BESC 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 CE51BE 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.



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MAXIMIZER

Electric Bake & Roast 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)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat**
150°F - 550°F (66°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stackable Up To Three Units**
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 CE52BESC listed on back

Warranty:

- One year parts and labor



MODEL CE52BESC

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC

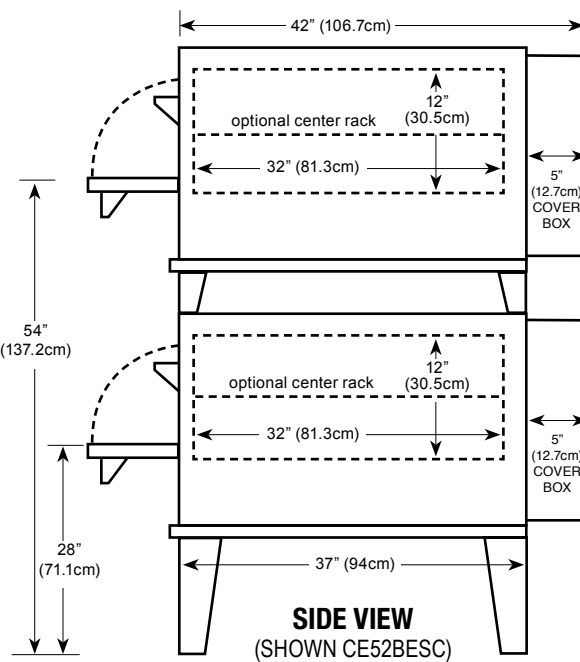
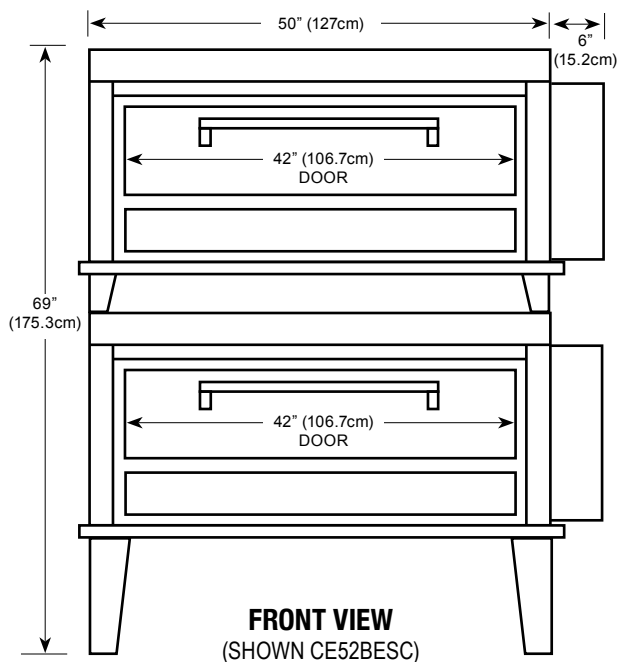


Steel Decks / Wire racks optional

MORE FOR LESS

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





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" bun pans per section
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections required for electric model	
Opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE52BESC 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 CE52BESC 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 CE52BESC is powered by four (4) 2,000w elements each which *increases its efficiency and recovery rate*.

Capacity

The CE52BESC deck size measures 42"x32"x12" (2). The CE52BESC will hold four (4) 18"x26" bun trays per oven. Cook time will vary according to product. Optional two piece racks are available to increase capacity.

Space Saver

Because the controls are on the side, the CE52BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE52BESC *can convert into a CW53BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE53BE becomes a SC.

Design Plus

The CE52BESC 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

Gas Bake & Roast Ovens

MODEL CW61B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) 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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW61B listed on back

Warranty:

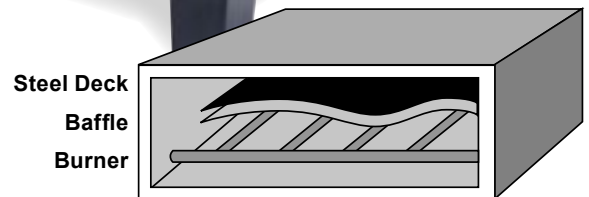
- One year parts and labor



GAS FIRED



Steel Decks

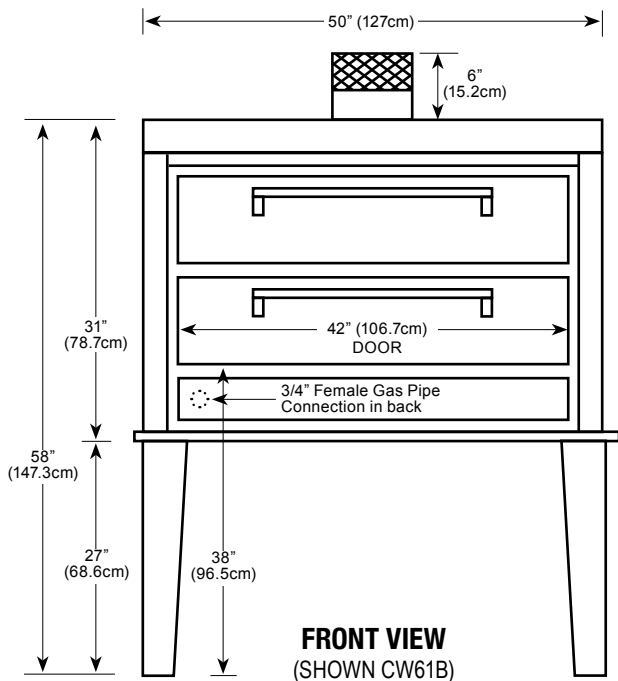
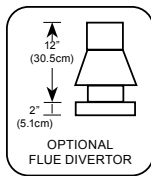


"Power-Pak" 4-Cell Burner System

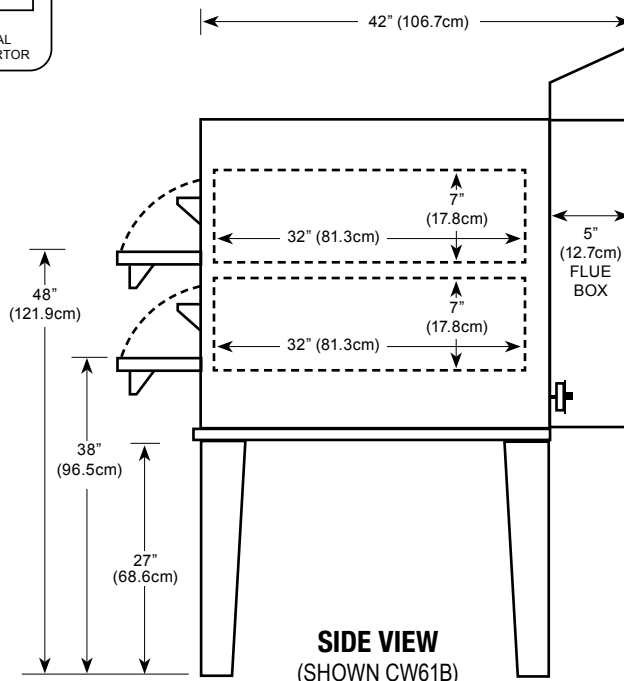
MORE FOR LESS

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





FRONT VIEW
(SHOWN CW61B)



SIDE VIEW
(SHOWN CW61B)

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" bun pans 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 CW61B 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 CW61B 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 CW61B 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 CW61B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate* or six (6) 2,000w elements (electric).

Capacity

The CW61B deck size measures 42"x32"x7" (2). The CW61B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the doors, the CW61B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW61B *can convert into a CW62BSC 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 CW61B 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 CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



Commercial and Industrial Ovens

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MAXIMIZER

Electric Bake & Roast Ovens

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**
200°F - 550°F (93°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
- **Top Heat Control**
Balances oven heat
- **Specific Features** of the CE61BE listed on back

Warranty:

- One year parts and labor



MODEL CE61BE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



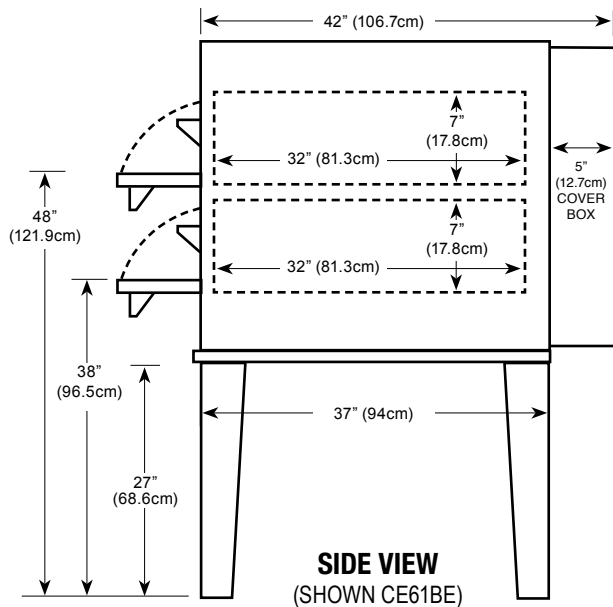
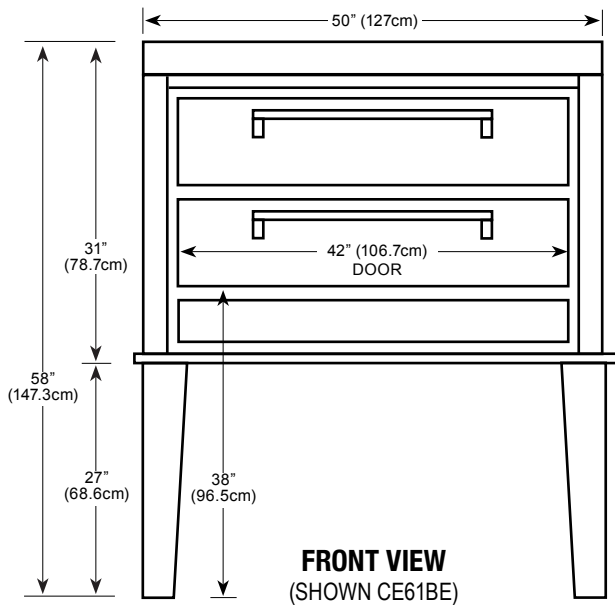
Steel Decks

MORE FOR LESS

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



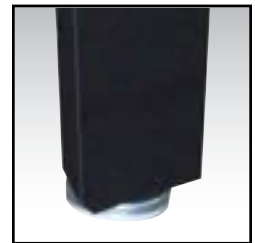
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Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.6kg)
Capacity	Four 18"x26" bun pans per section
Electric	12KW - 220V single phase, 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 CE61BE 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 CE61BE 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 CE61BE is powered by six (6) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE61BE deck size measures 42"x32"x7" (2). The CE61BE will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the doors, the CE61BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for two *42"x32" decks*, almost a foot less than the competition. The CE61BE *can convert into a CE62BESC by stacking*, either initially or after our business grows. This option gives you four 42"x32" decks in only 56" of space and becomes an SC series oven.

Design Plus

The CE61BE 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

Gas Bake & Roast Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300°F - 650°F (149°C - 343°C) 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
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW62BSC listed on back

Warranty:

- Two year parts and labor



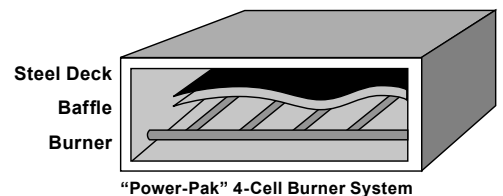
MODEL CW62BSC
Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



GAS FIRED



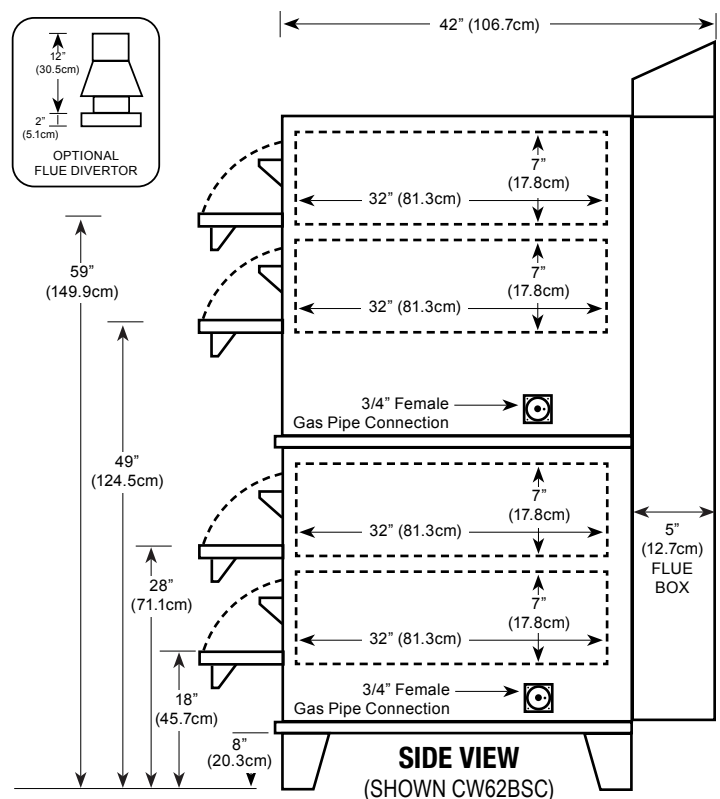
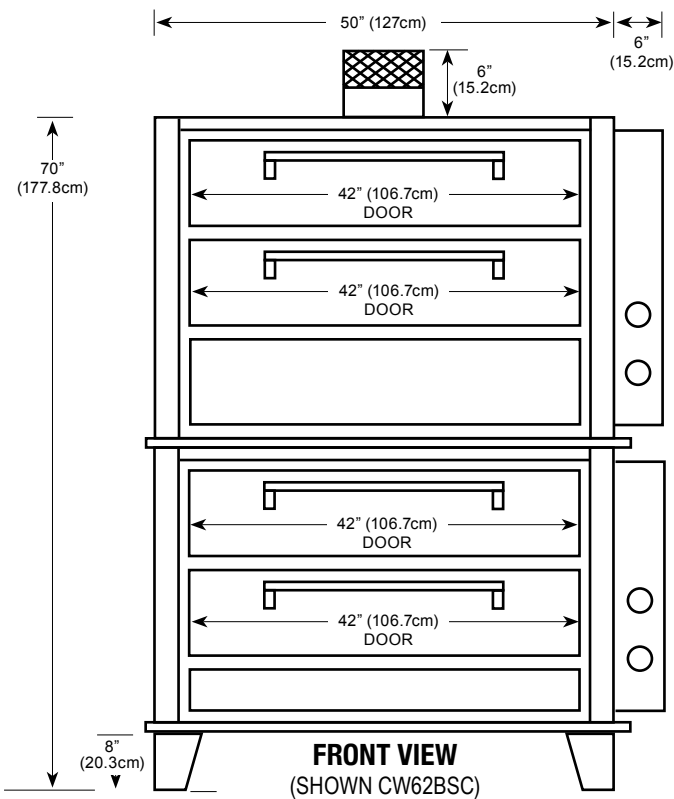
Steel Decks



MORE FOR LESS

More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas 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" bun pans per section
Gas	Maximum 60,000 BTU input each
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW62BSC 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 CW62BSC 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 CW62BSC 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 CW62BSC is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW62BSC deck size measures 42"x32"x7" (2). The CW62BSC will hold eight (8) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CW62BSC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 56" for four **42"x32" decks**, almost a foot less than the competition.

Design Plus

The CW62BSC 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 CW62BSC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Electric Bake & Roast Ovens

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**
200°F - 550°F (93°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior Standard**
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Top Heat Control**
Balances oven heat
- **Specific Features** of the CE62BESC listed on back

Warranty:

- Two year parts and labor



MODEL CE62BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



Steel Decks

NEW Feature!

MORE FOR LESS

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



MAXIMIZER

Electric Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **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 baking
- **Full Range Digital Thermostat**
200°F - 650°F (93°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131BE listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131BE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



ELECTRIC



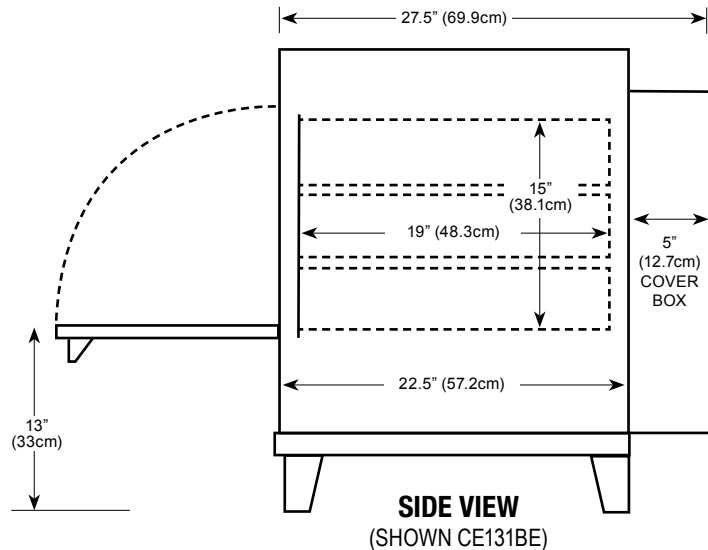
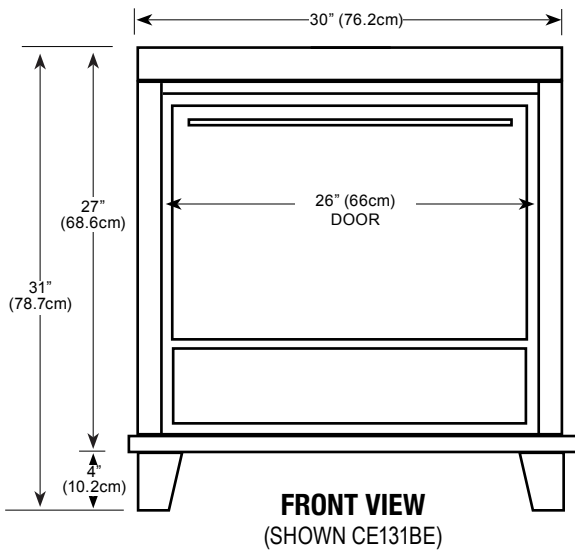
Air-filled Steel Decks

MORE FOR LESS

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



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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 CE131BE 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 CE131BE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131BE 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 CE131BE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131BE comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for baking or pretzels. This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The CE131BE comes with an *optional floor base* (SPK31) for extra storage.

Capacity CE131BE

The CE131BE is the only *single-door, three shelf* electric oven available. It houses *three (3) air-filled 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 CE231BE offers six shelves, which



SPK31 STAND

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

brings you total baking 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 CE131BE

The CE131BE 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 CE131BE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131BE is also available in a two shelf version if interior space is an issue. Call for details.



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MAXIMIZER

Electric Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **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 baking
- **Full Range Digital Thermostat**
200°F - 650°F (93°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE231BESC listed on back

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service



FLOOR MODEL

CE231BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS

ELECTRIC

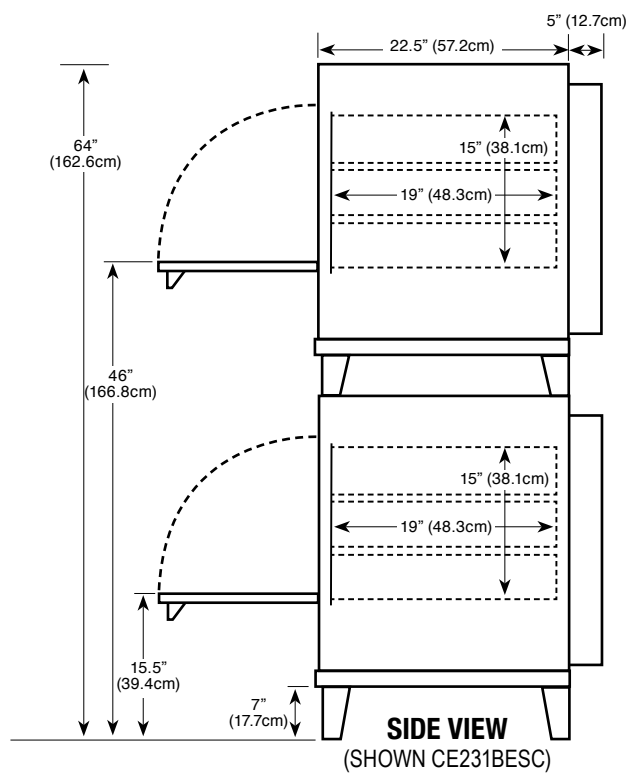
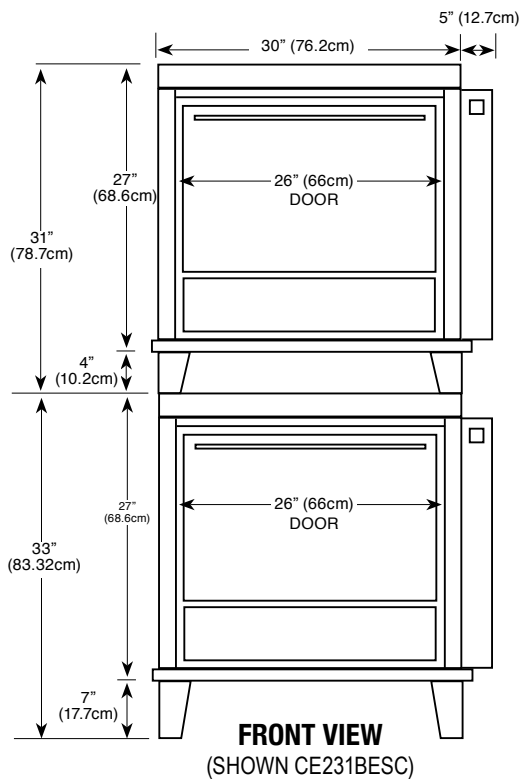


Air-filled Steel Decks

MORE FOR LESS

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

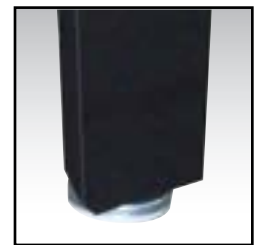




Counter space . . .	35" (88.9cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Electric	14 KW - 220V single phase, 80 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231BESC 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 CE231BESC 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 CE231BESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231BESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for baking or pretzels. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231BESC is the only *double-door, six shelf* electric oven available. Each CE131BE houses *three (3) sir-filled steel decks* which offers 912 square inches (5883.8 sq cm) of baking 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 CE231BESC 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 CE231BESC is also available in a two shelf version if interior space is an issue. Call for details.

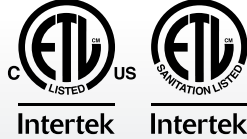


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MAXIMIZER

Gas Pizza Ovens

MODEL CW41/CW61P



General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Deck Standard**
Large 42"x32"x7" compartments
1" pizza stones
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Aluminized Interior Standard**
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41/CW61P listed on back

Warranty:

- One year parts and labor

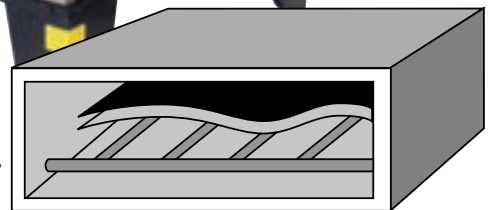


**GAS
FIRED**



Pizza Deck Standard

Hearth
Baffle
Burner

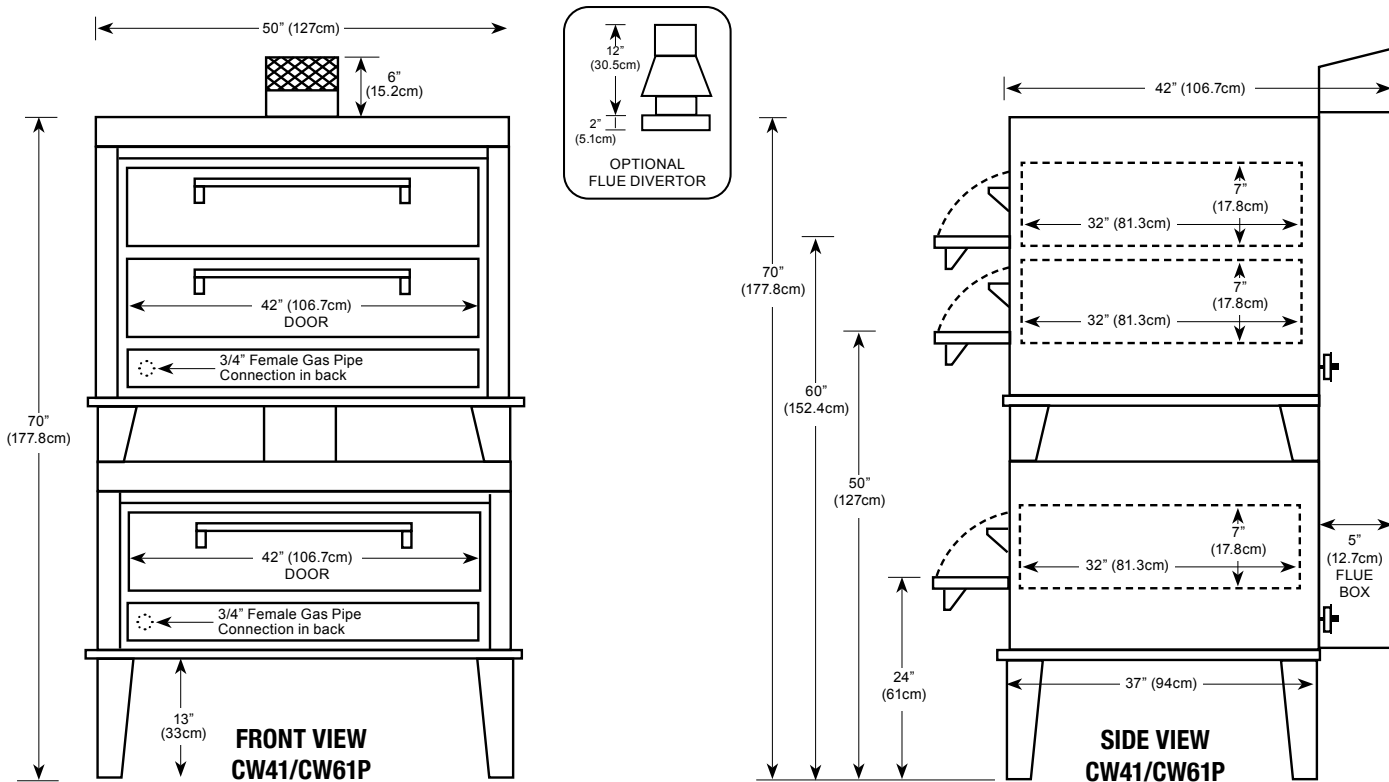


"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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





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 (3)
Shipping weight	1475 lbs (669kg)
Capacity CW41P	Six 12" pizzas or four 16" pizzas
Capacity CW61P	Twelve 12" pizzas or eight 16" pizzas
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 31" * Handle adds 2.5" (6.4cm) to depth	



Adjustable Legs

Durable Construction

The CW41/CW61P 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 CW41/CW61P 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 CW41/CW61P 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 CW41/CW61P is powered by two (2) 60,000 highly efficient BTU burners which *increase its efficiency and recovery rate*.

Capacity

The CW41P deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CW41P will hold six (6) 12" pizzas or four (4) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

The CW61P deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CW61P will hold twelve (12) 12" pizzas or eight (8) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW41/CW61P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for three (3) *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CW41/CW61P 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 CW41/CW61P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



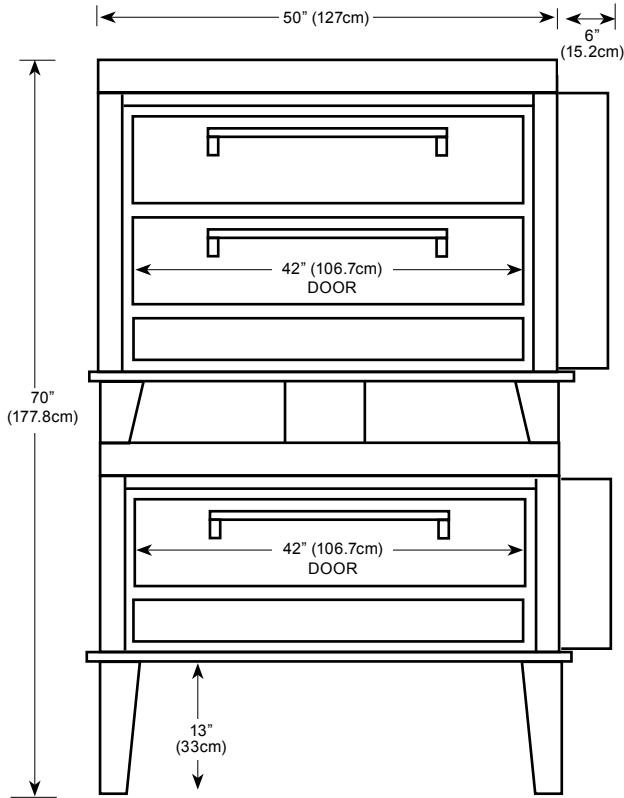
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MAXIMIZER

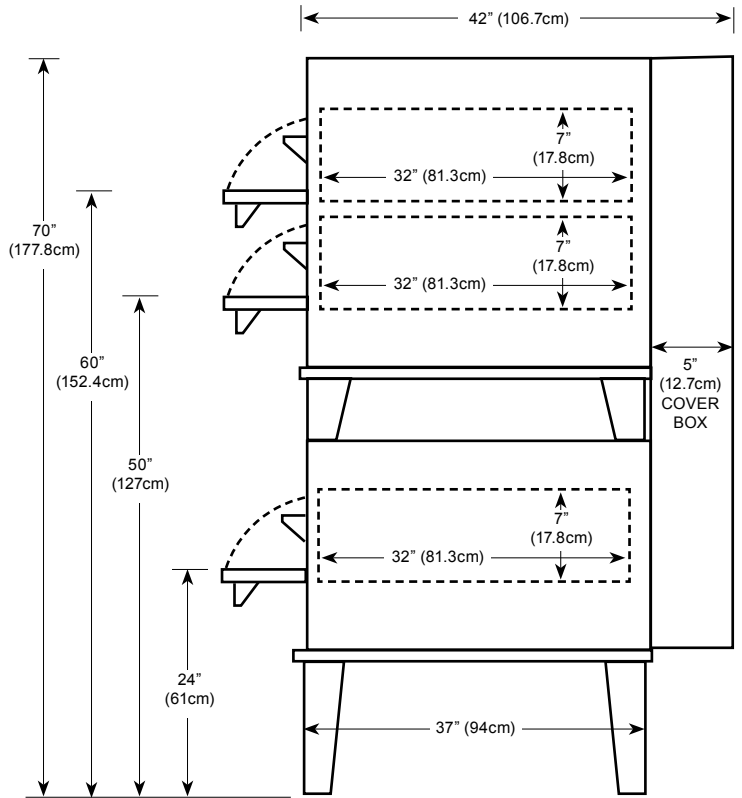
Electric Pizza Ovens

MODEL CE41/CE61PESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE41/CE61PESC**



**SIDE VIEW
CE41/CE61PESC**

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	1350 lbs (612.3kg)
Capacity CE41PESC	Six 12" pizzas or four 16" pizzas
Capacity CE61PESC	Twelve 12" pizzas or eight 16" pizzas
Electric CE41PESC	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Electric CE61PESC	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 Bake & Roast Ovens

MODEL CW41/CW61B

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**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41B/CW61B listed on back

Warranty:

- One year parts and labor

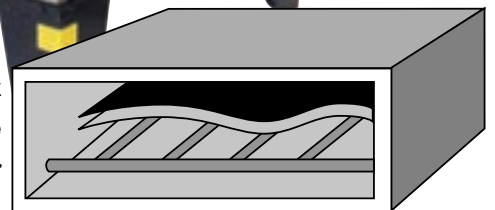


**GAS
FIRED**



Steel Deck Standard

Steel Deck
Baffle
Burner



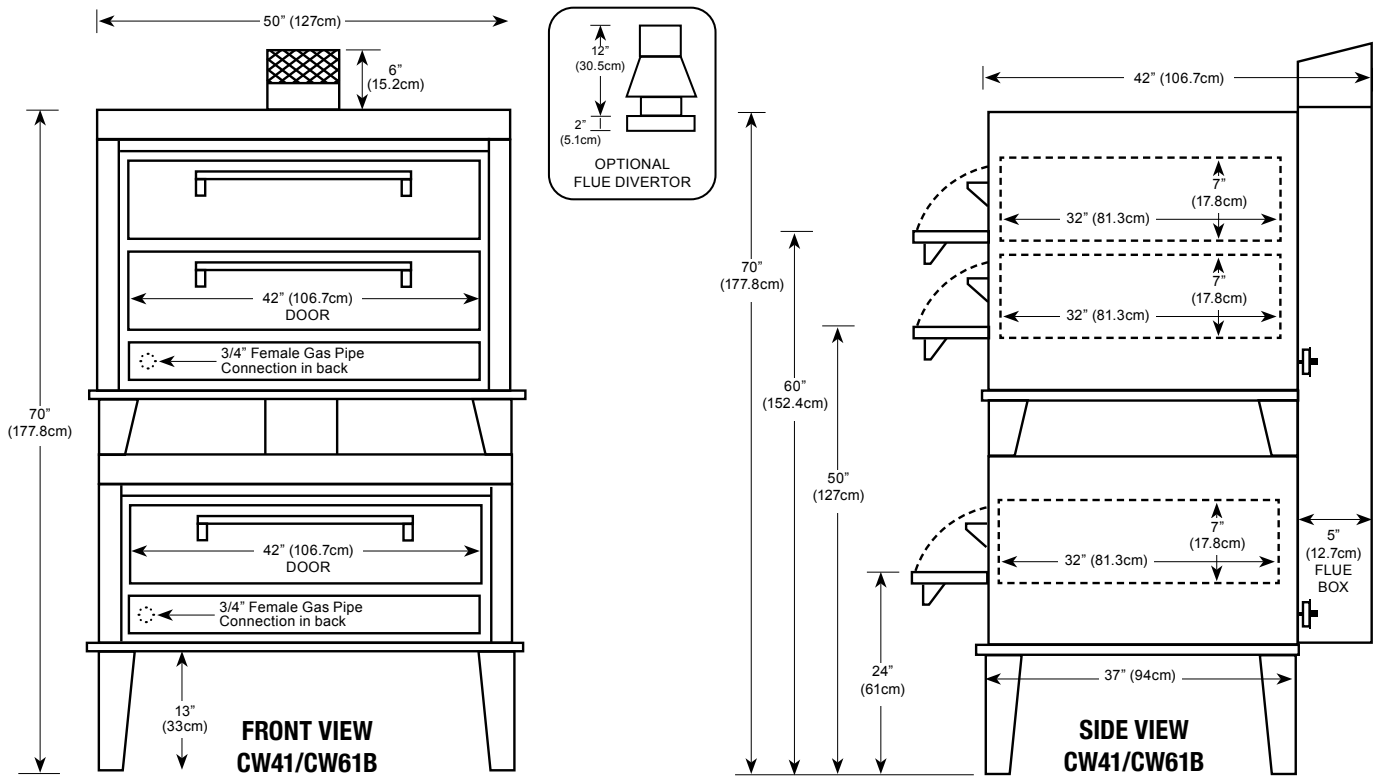
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas 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 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high (3)
Shipping weight	1475 lbs (669kg)
Capacity CW41B	Two 18"x26" bun pans per section
Capacity CW61B	Four 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 31" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

Durable Construction

The CW41/CW61B 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 CW41/CW61B 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 CW41/CW61B 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 CW41/CW61B is powered by two (2) 60,000 highly efficient BTU burners which *increases its efficiency and recovery rate*.

Capacity

The CW41B deck size measures 42"x32"x7". The CW41B will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product.

The CW61B deck size measures 42"x32"x7" (2). The CW61B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW41/CW61B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for three (3) 42"x32" decks, almost a foot less than the competition.

Design Plus

The CW41/CW61B 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 CW41/CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

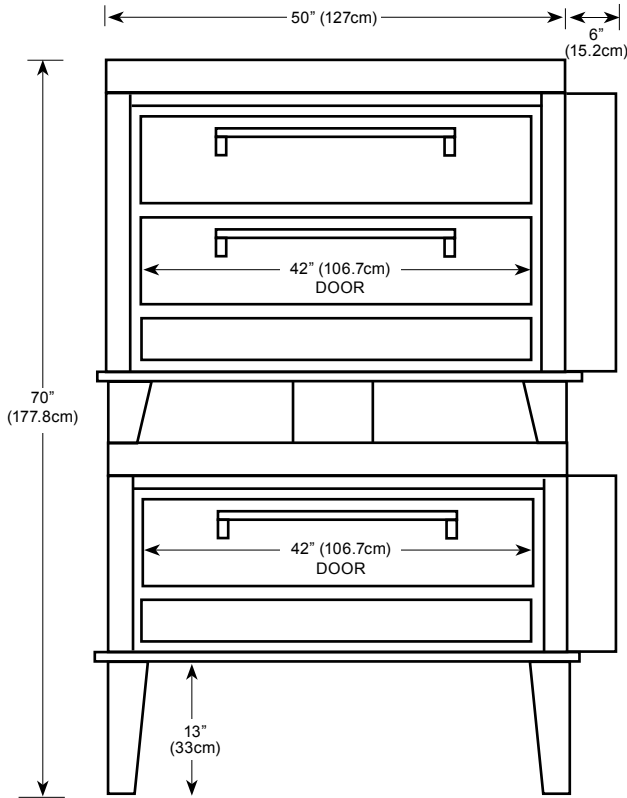


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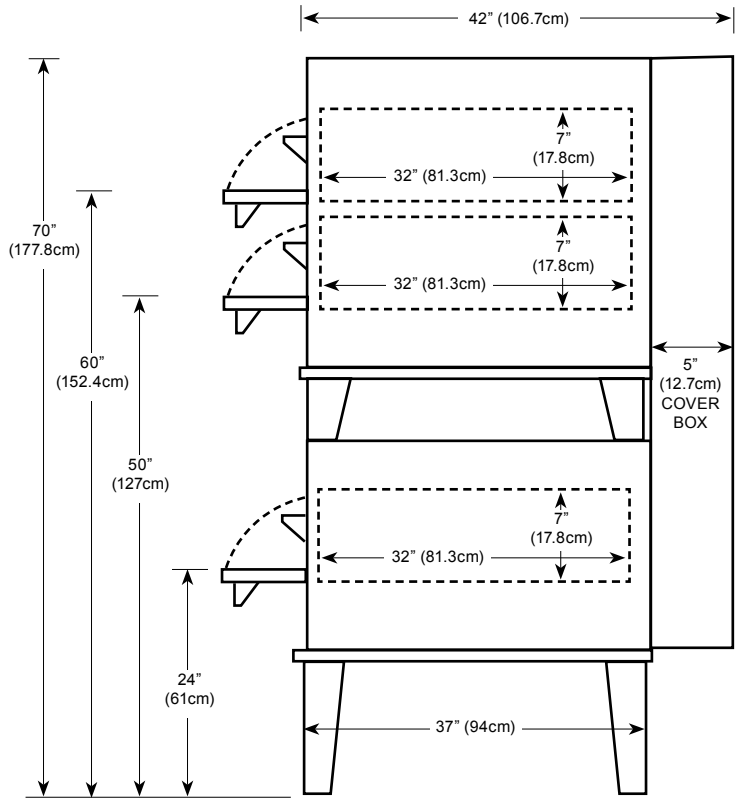
Electric Bake & Roast Ovens

MODEL CE41/CE61BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE41/CE61BESC**



**SIDE VIEW
CE41/CE61BESC**

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 CE41BESC	Two 18"x26" bun pans per section
Capacity CE61BESC	Four 18"x26" bun pans per section
Electric CE41BESC	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Electric CE61BESC	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

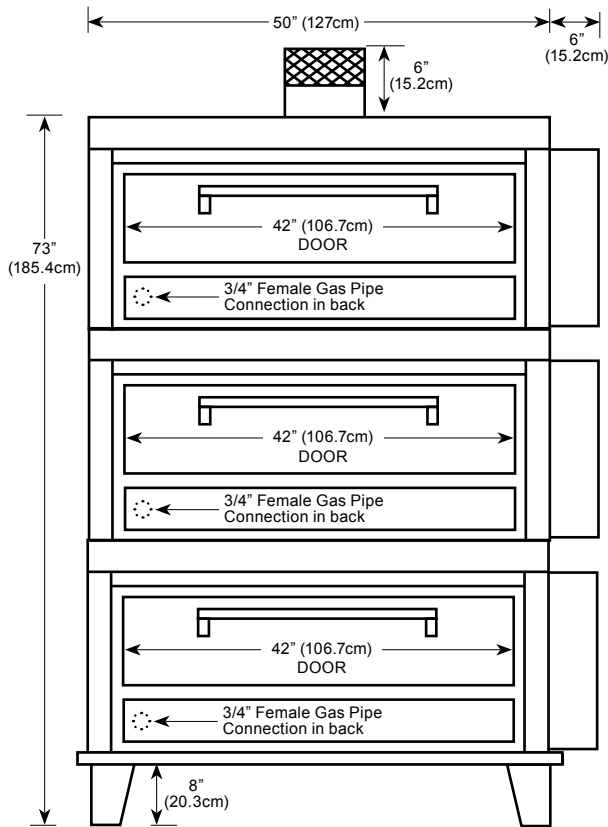


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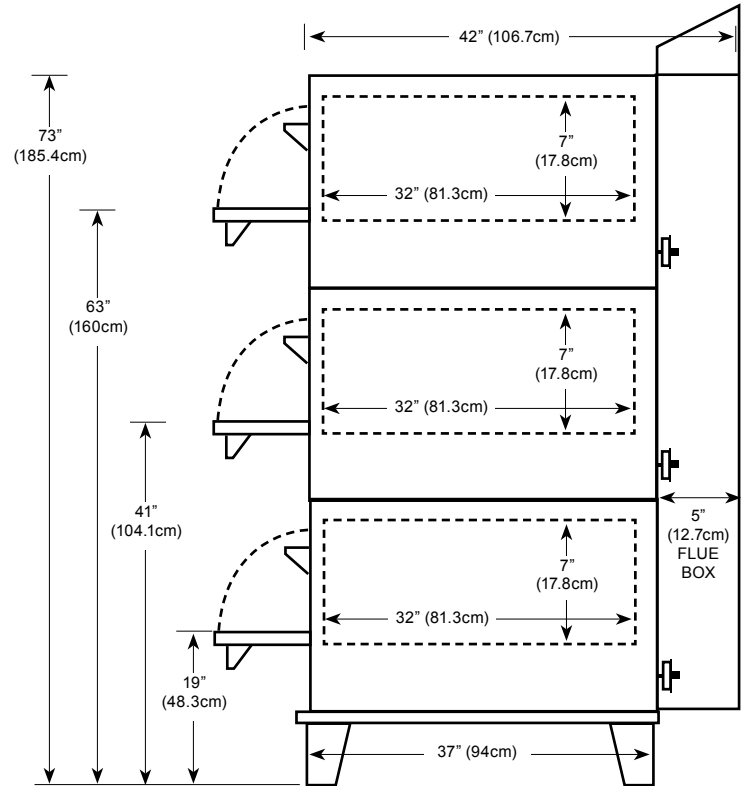
Gas Bake & Roast Ovens

MODEL CW43BSC

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.

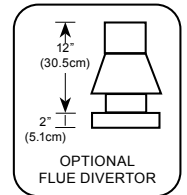


**FRONT VIEW
CW43BSC**



**SIDE VIEW
CW43BSC**

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" bun pans per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth

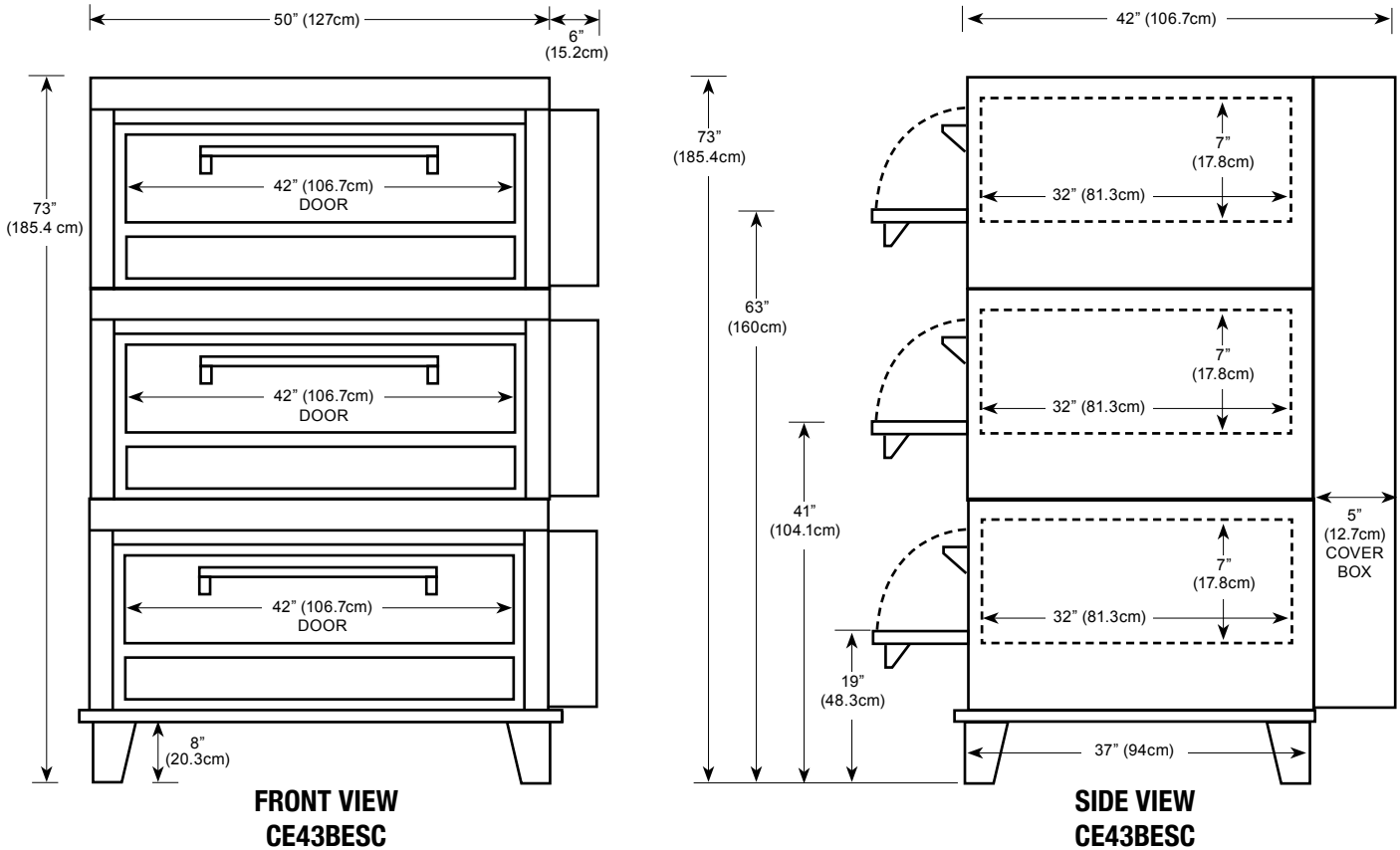


MAXIMIZER

Electric Bake & Roast Ovens

MODEL CE43BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE43BESC**

**SIDE VIEW
CE43BESC**

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" bun pans 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

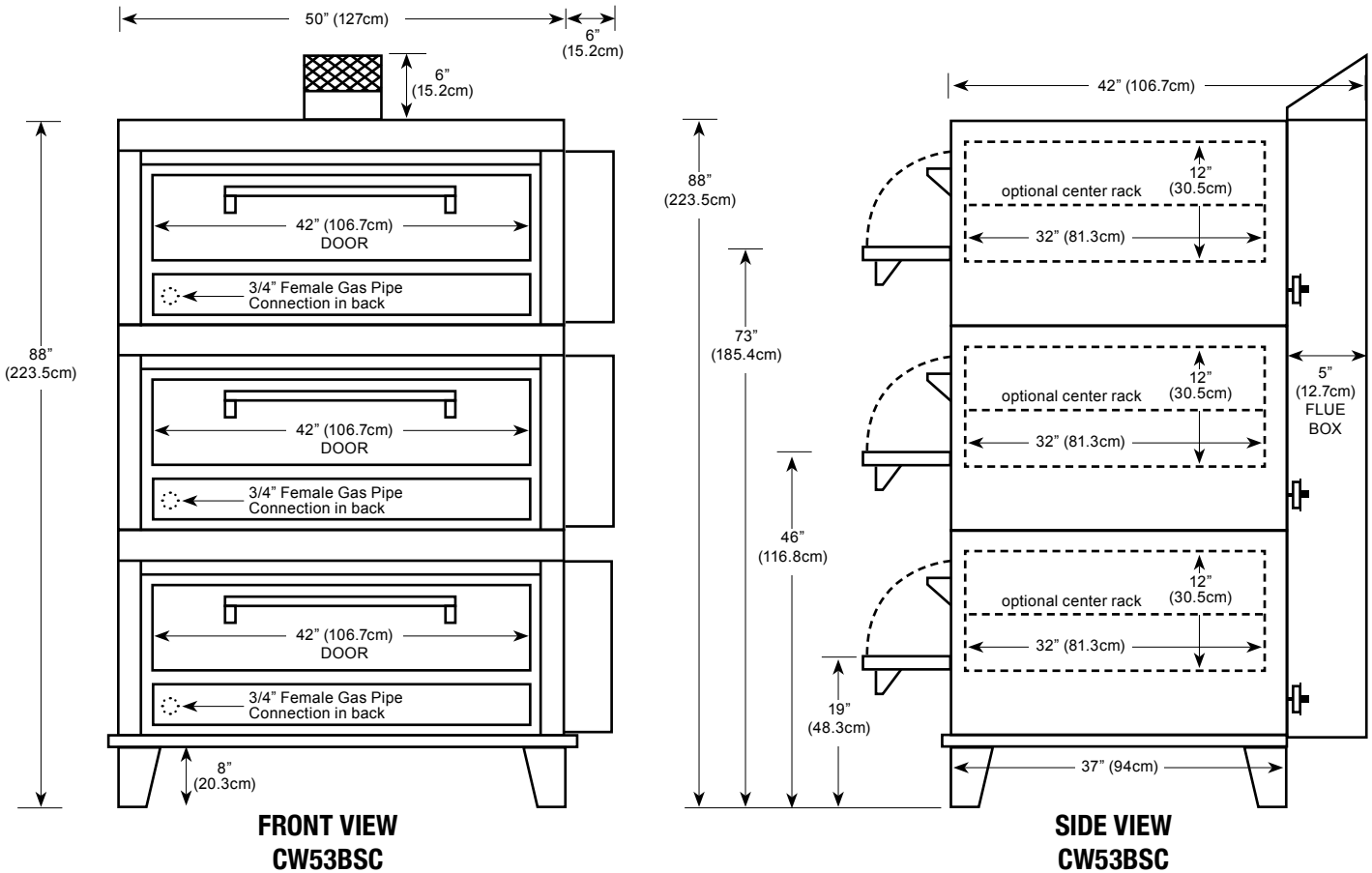


MAXIMIZER

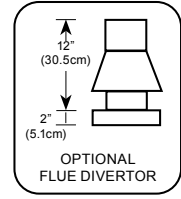
Gas Bake & Roast Ovens

MODEL CW53BSC

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



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" bun pans per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	

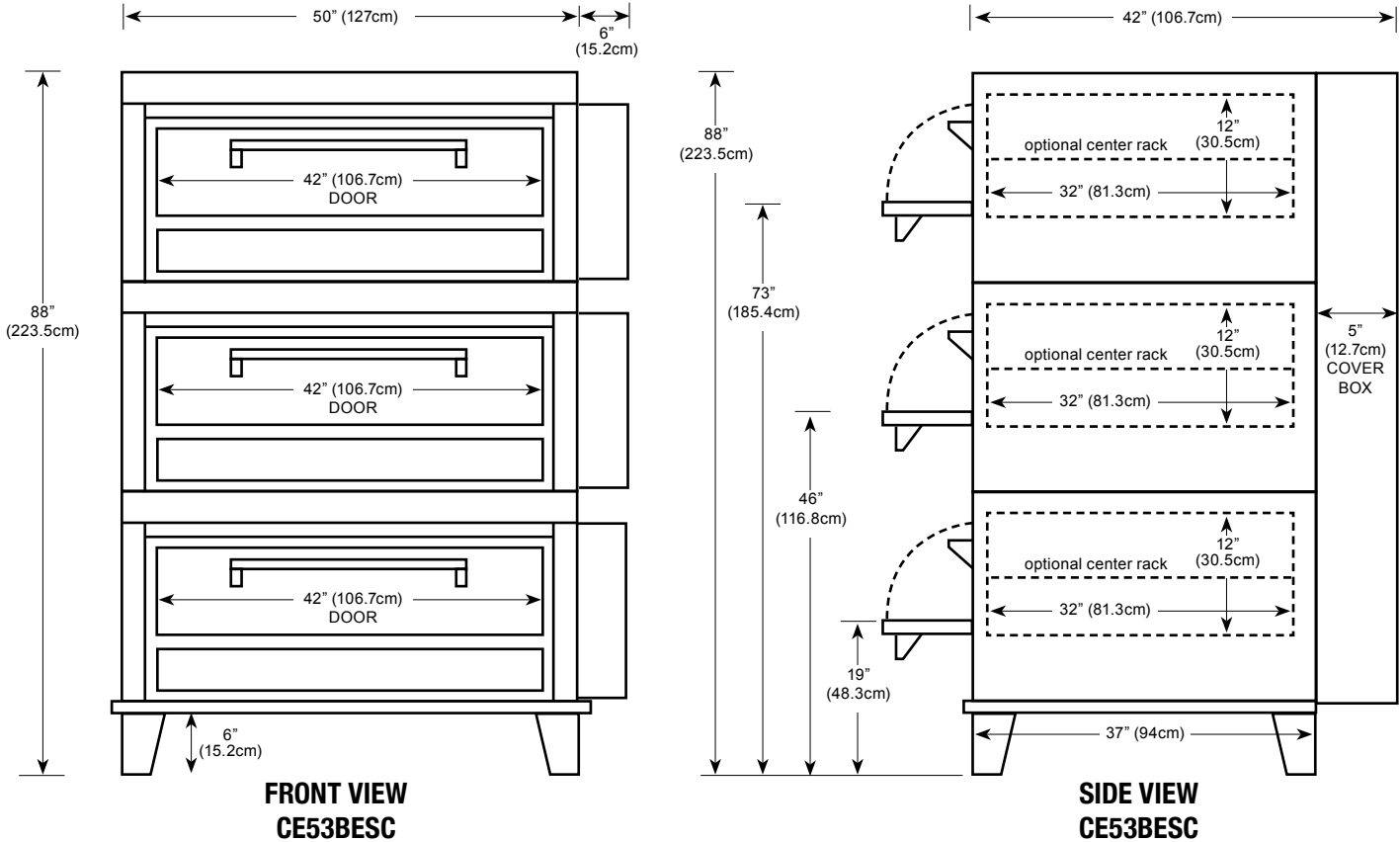


MAXIMIZER

Electric Bake & Roast Ovens

MODEL CE53BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE53BESC**

**SIDE VIEW
CE53BESC**

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 weight	1650 lbs (748.4kg)
Capacity	Two 18"x26" bun pans 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

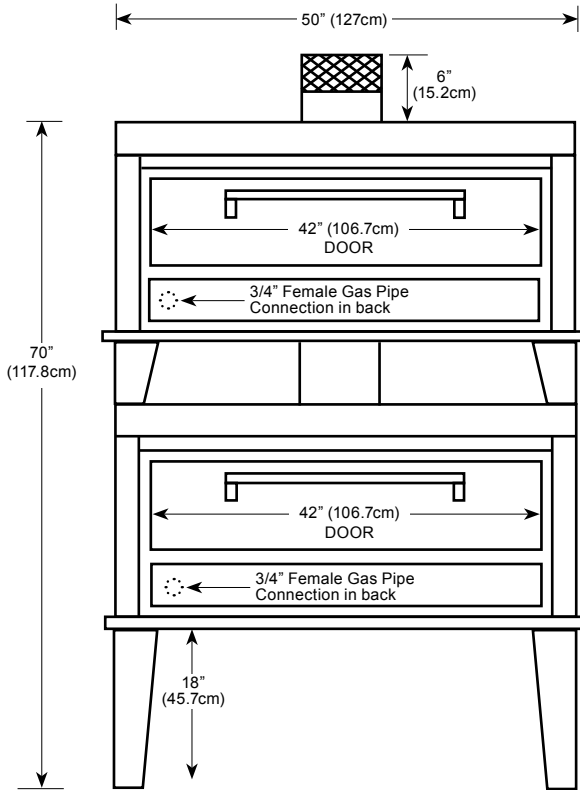


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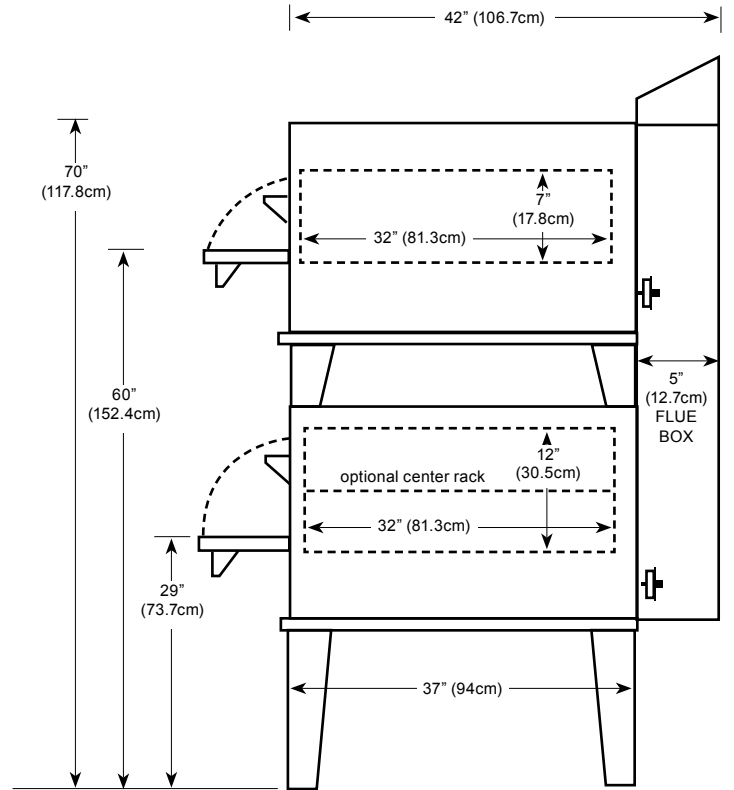
Gas Bake & Roast Ovens

MODEL CW51/CW41B

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.

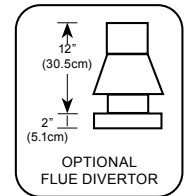


**FRONT VIEW
CW51/CW41B**



**SIDE VIEW
CW51/CW41B**

Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size CW51B	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW41B	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1075 lbs (487.6kg)
Capacity	Two 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth

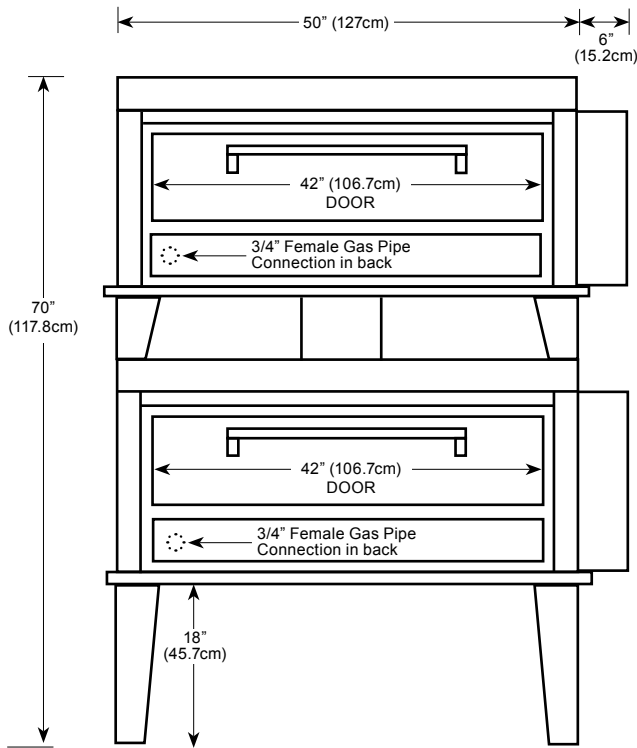


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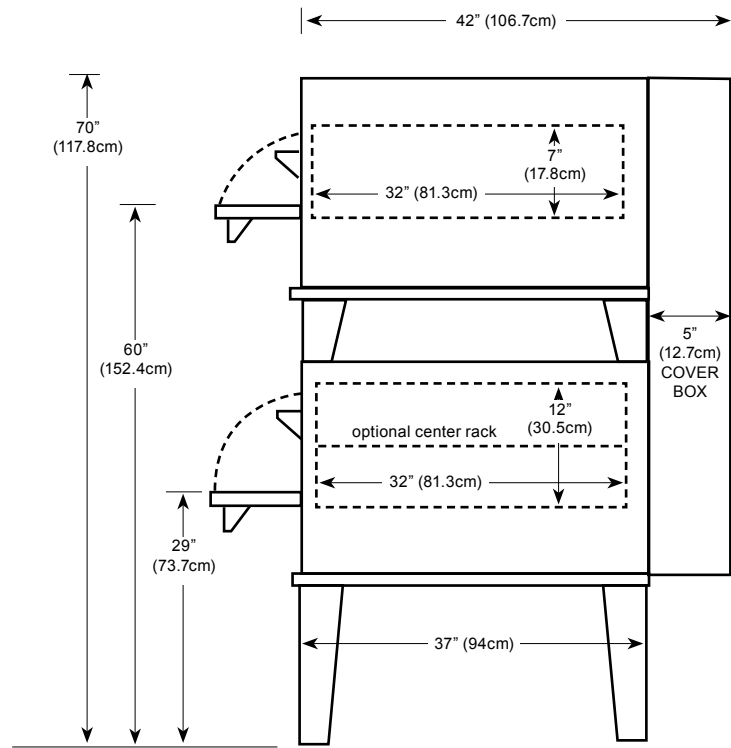
Electric Bake & Roast Ovens

MODEL CE51/CE41BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



FRONT VIEW
CE51/CE41BESC



SIDE VIEW
CE51/CE41BESC

Floor space56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size CE51BESC . . .	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE41BESC . . .	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1075 lbs (487.6kg)
Capacity	Two 18"x26" bun pans 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

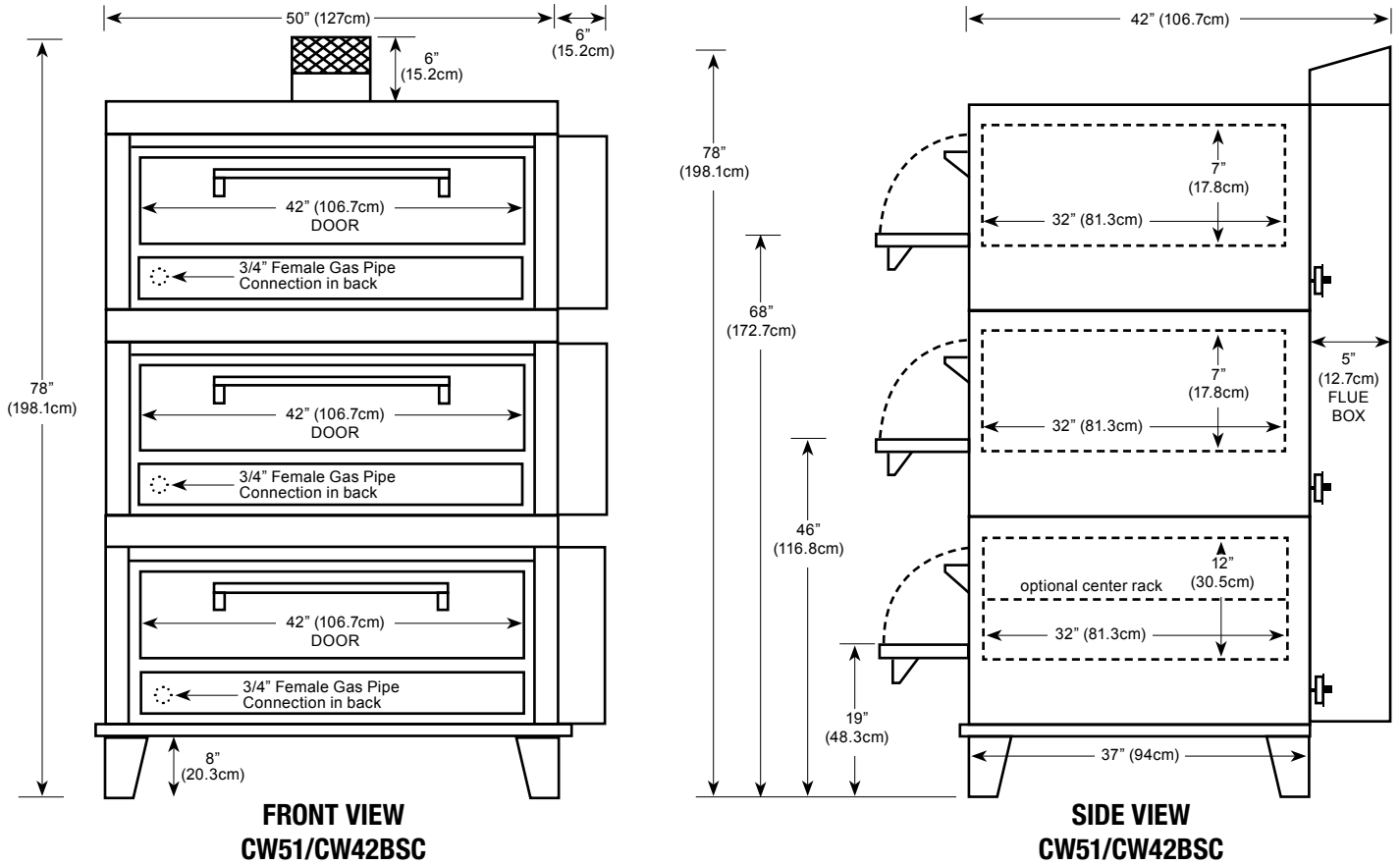


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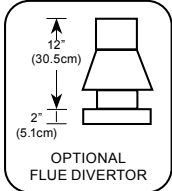
Gas Bake & Roast Ovens

MODEL CW51/CW42BSC

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 78" 198.1cm high
Shelf size CW51BSC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW42BSC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1600 lbs (725.8kg)
Capacity CW51BSC	Two 18"x26" bun pans per section
Capacity CW42BSC	Four 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth

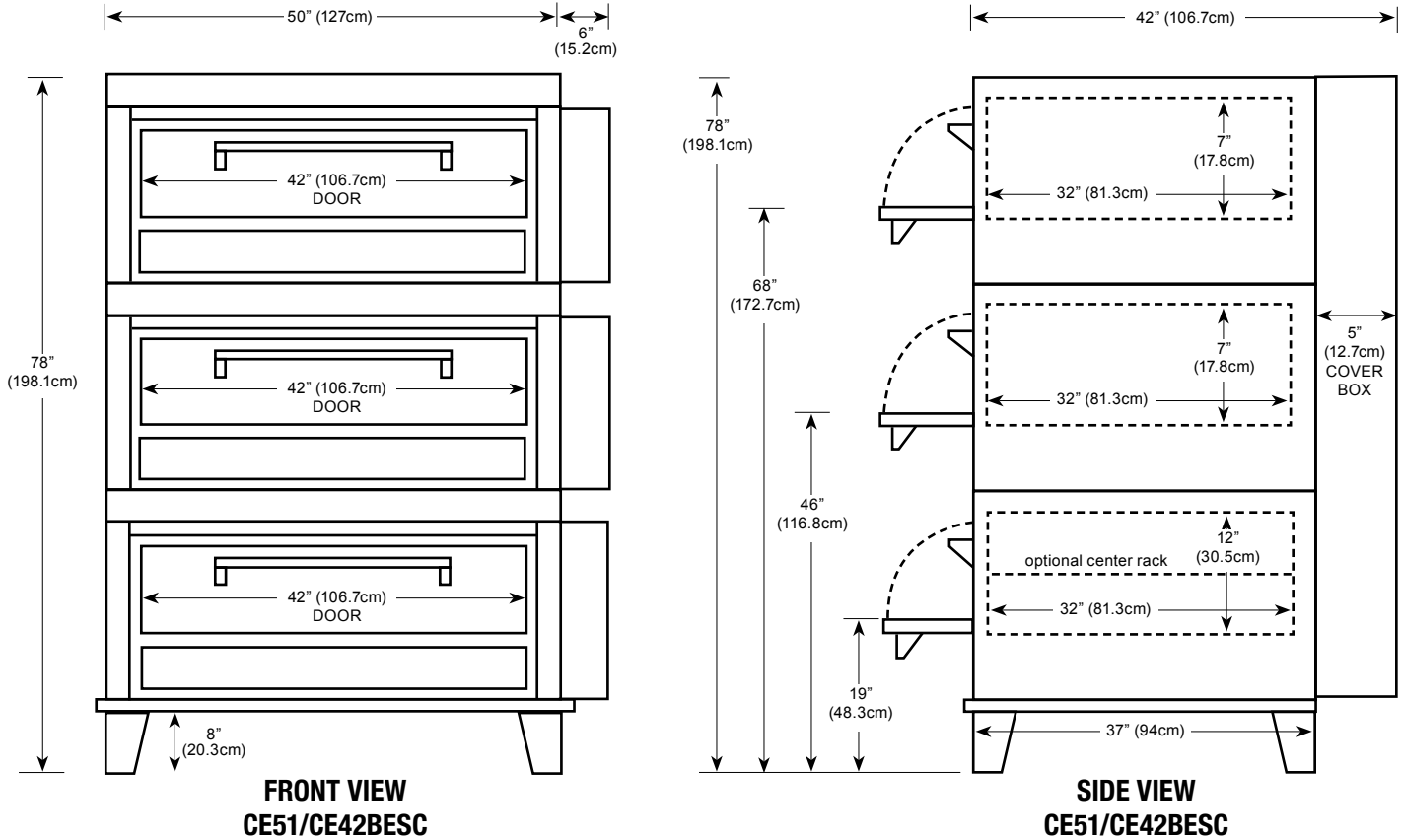


MAXIMIZER

Electric Bake & Roast Ovens

MODEL CE51/CE42BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE51/CE42BESC**

**SIDE VIEW
CE51/CE42BESC**

Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 78" (198.1cm) high
Shelf size CE51BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW42BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1600 lbs (725.8kg)
Capacity CE51BESC	Two 18"x26" bun pans per section
Capacity CE42BESC	Four 18"x26" bun pans 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 Bake & Roast Ovens

MODEL CW51/CW61B

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**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW51B/CW61B listed on back

Warranty:

- One year parts and labor

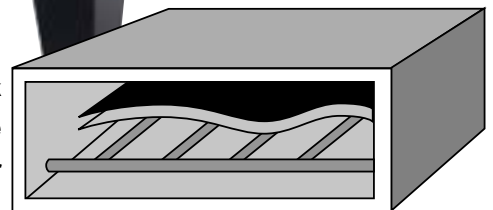


**GAS
FIRED**



Steel Deck / Wire rack optional

Steel Deck
Baffle
Burner

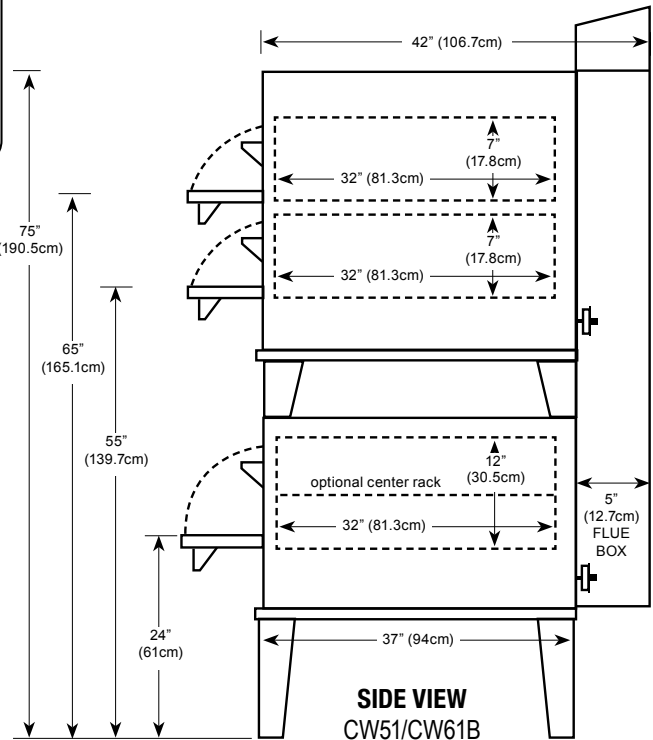
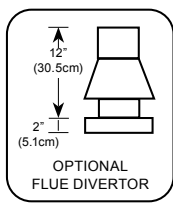
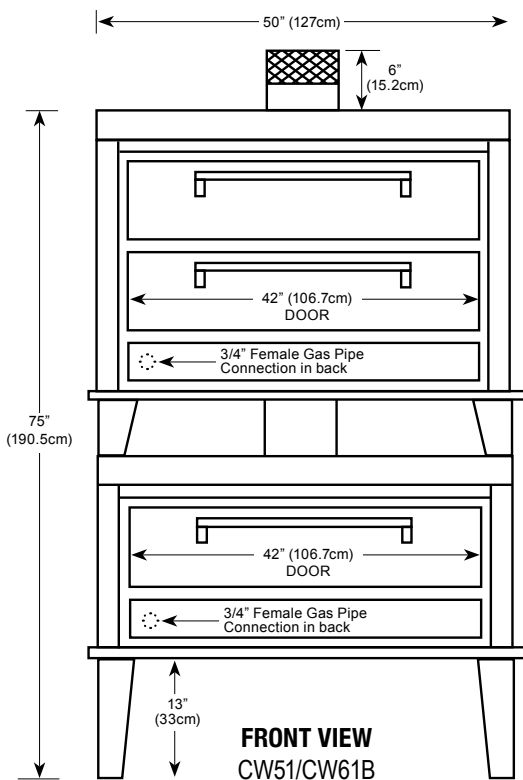


"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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

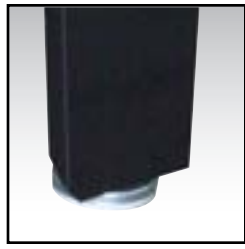
 **Peerless**
Commercial and Industrial Ovens



FRONT VIEW
CW51/CW61B

SIDE VIEW
CW51/CW61B

Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 75" (190.5cm) high
Shelf size CW51B	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW61B	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544.3kg)
Capacity CW51B	Two 18"x26" bun pans per section
Capacity CW61B	Four 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 31" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

Durable Construction

The CW51/CW61B 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 CW51/CW61B 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 CW51/CW61B 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 CW51/CW61B is powered by two 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW51B deck size measures 42"x32"x12". The CW51B will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

The CW61B deck size measures 42"x32"x7" (2). The CW61B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW51/CW61B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition.

Design Plus

The CW51/CW61B 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 CW51/CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

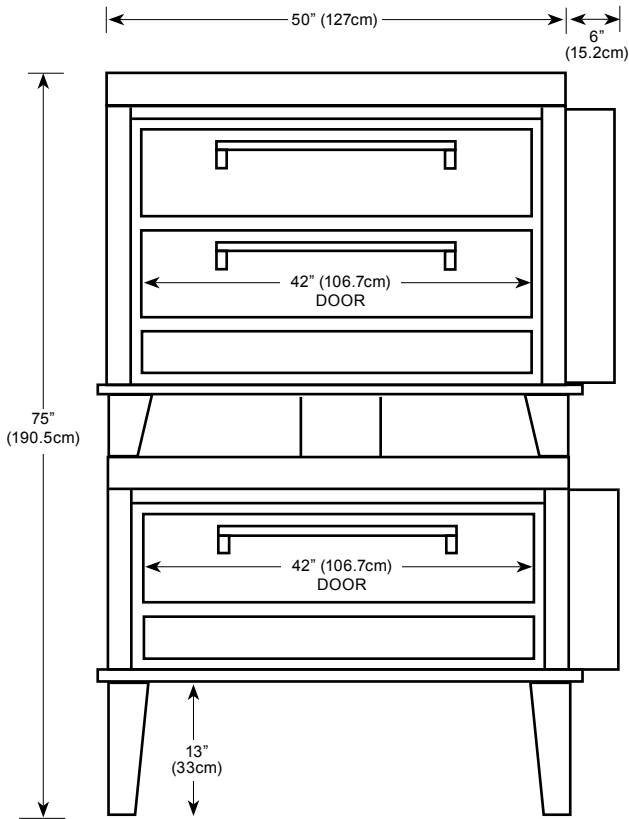


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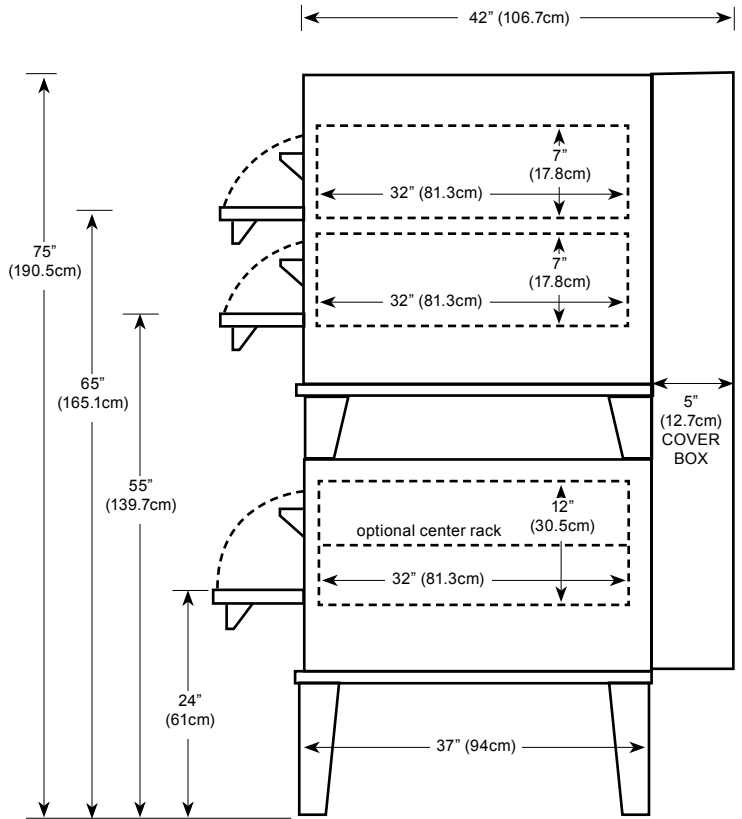
Electric Bake & Roast Ovens

MODEL CE51/CE61BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE51/CE61BESC**



**SIDE VIEW
CE51/CE61BESC**

Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 75" (190.5cm) high
Shelf size CE51BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE61BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544.3kg)
Capacity CE51BESC	Two 18"x26" bun pans per section
Capacity CE61BESC	Four 18"x26" bun pans per section
Electric CE51BESC	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Electric CE61BESC	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

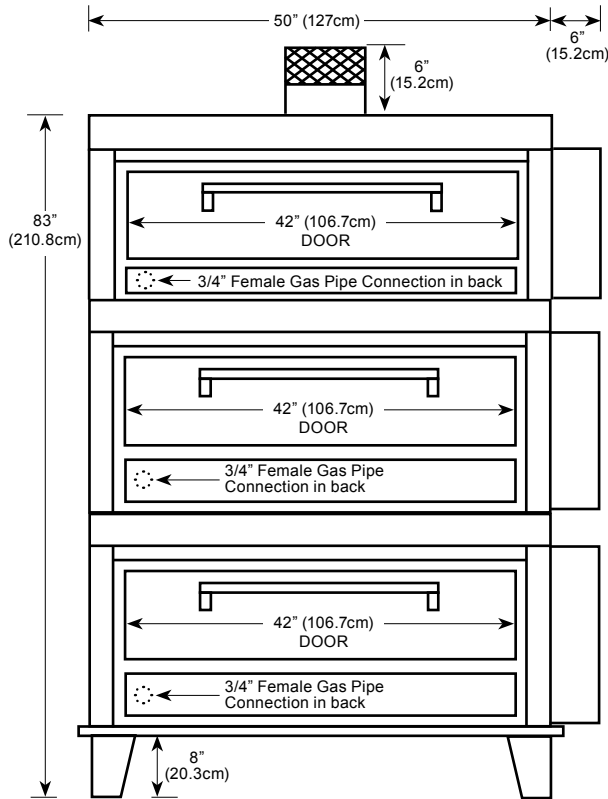


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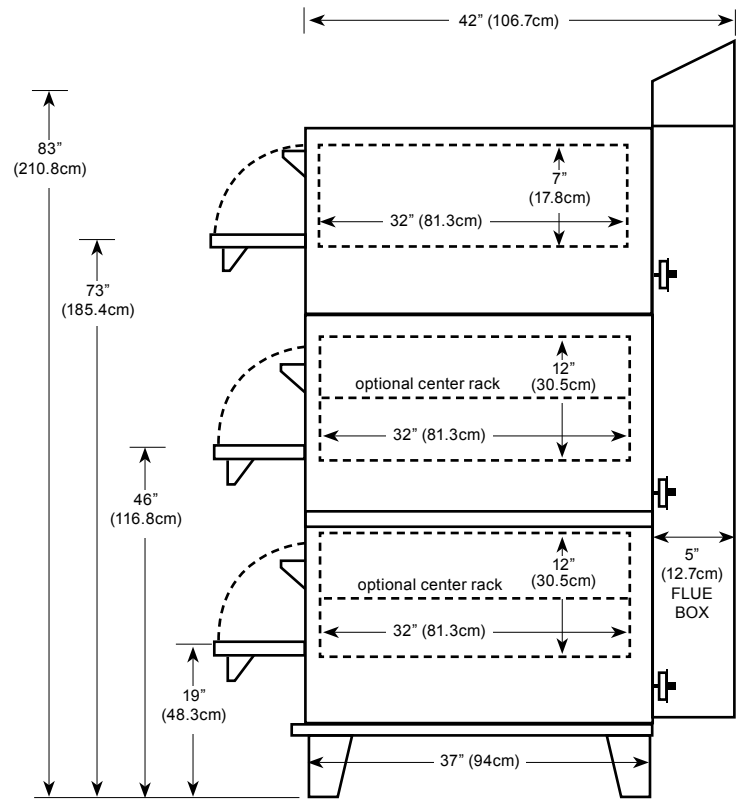
Gas Bake & Roast Ovens

MODEL CW52/CW41BSC

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.

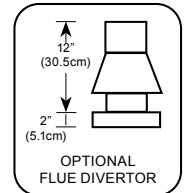


FRONT VIEW
CW52/CW41BSC



SIDE VIEW
CW52/CW41BSC

Floor space	56" (142.2cm) wide x 42" (106.7cm) deep x 83" (210.8cm) high
Shelf size CW52BSC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CW41BSC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1625 lbs (737kg)
Capacity CW52BSC	Two 18"x26" bun pans per section
Capacity CW41BSC	Two 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (3)
Maximum opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	

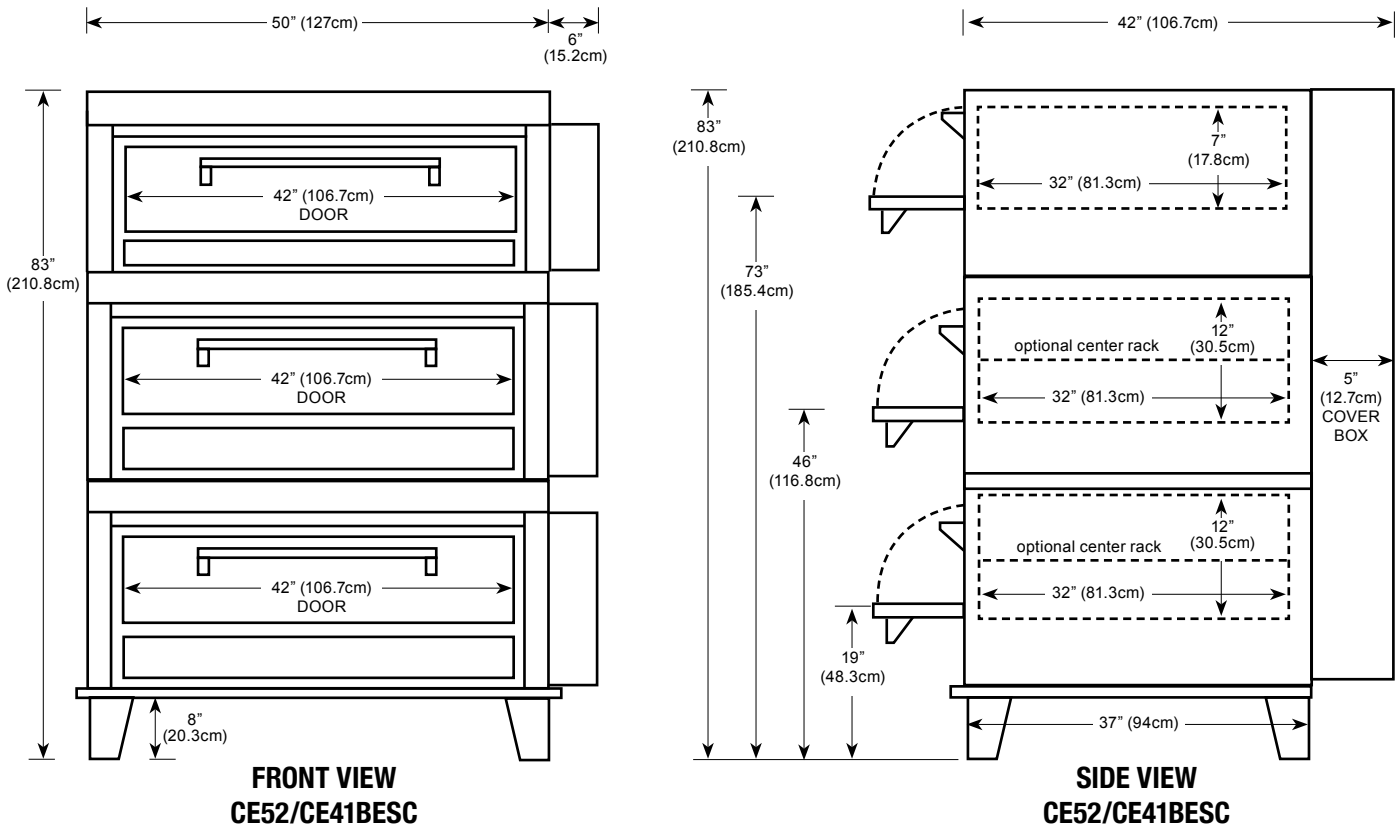


MAXIMIZER

Electric Bake & Roast Ovens

MODEL CE52/CE41BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



**FRONT VIEW
CE52/CE41BESC**

**SIDE VIEW
CE52/CE41BESC**

Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 83" (210.8cm) high
Shelf size CE52BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shelf size CE41BESC	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1625 lbs (737kg)
Capacity CE52BESC	Two 18"x26" bun pans per section
Capacity CE41BESC	Two 18"x26" bun pans 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



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