MAXIMIZER
Electric Pizza Ovens

MODEL CE41PE

AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 153 FOR DETAILS

ELECTRIC

General Features:

- **Quality Construction**
  for long life
- **Stainless Steel Front**
  Standard
  Stainless top & sides
  available (T430)
- **Pizza Deck Standard**
  Large 42"x32"x 7"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

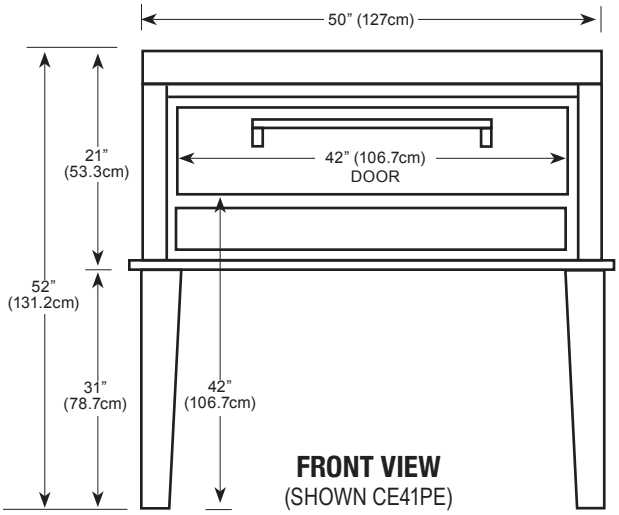


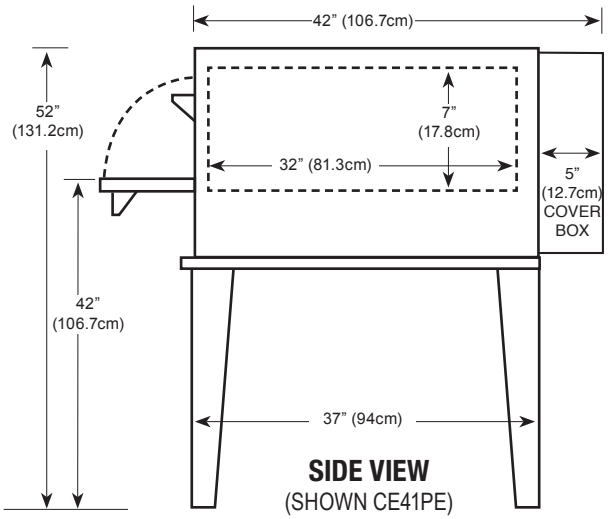


MORE FOR LESS

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

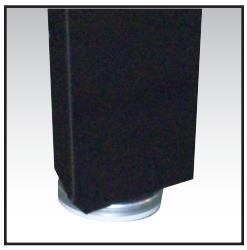
Peerless
Commercial and Industrial Ovens
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597





Floor space . . . . . **50" (127cm) wide x 42" (106.7cm) deep* x 52" (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. Note: The new oven must be the upper oven, and a SC model. This option gives you two 42"x32" decks in only 56" of space. **(*will increase width)**

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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