MAXIMIZER

Electric Multideck Pizza Ovens

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**
  Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Aluminized Interior**
- **Pizza Thermostat Standard**
  100°F - 650°F (38°C - 343°C)
  Precise temperature control
- **Versatile**
  Perfect for a variety of baking needs
- **Easily Serviceable**
  All controls can be replaced from the side and rear of unit
- **Power**
  Electric
  Single phase standard
  Three phase optional
- **Specific Features**
  of the 2348PE-2 listed on back

2-2-2 Warranty:

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

C ETL LISTED US Intertek

ETL SANITATION LISTED Intertek

MODEL 2348PE-2

SC Series: 2 Controller Unit

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)

SEE PAGE 153 FOR DETAILS



ELECTRIC

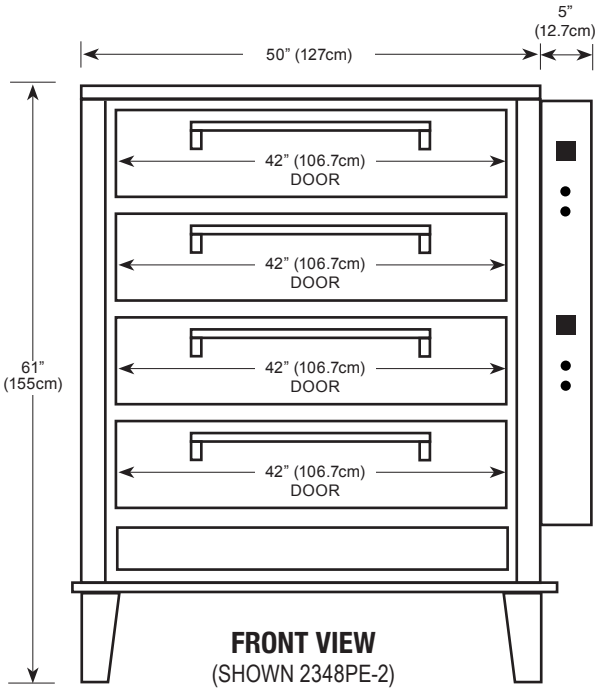
(shown with optional casters)

MORE FOR LESS

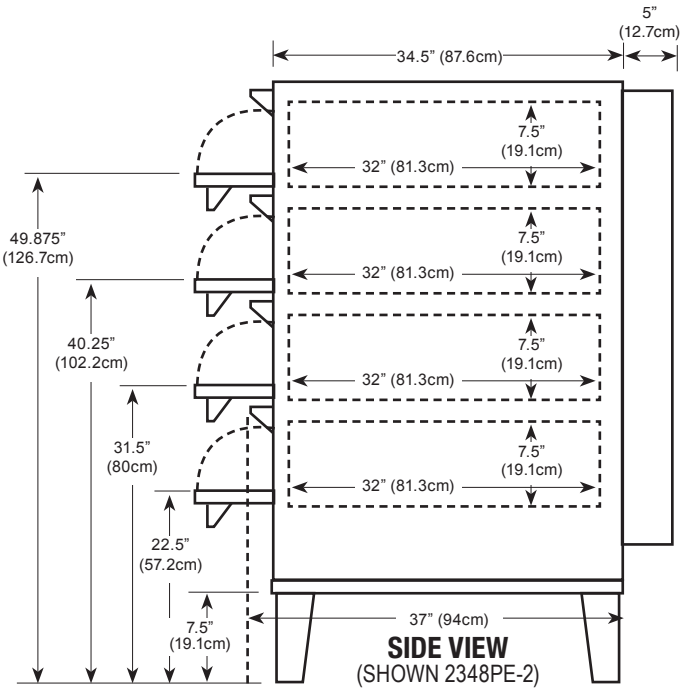
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

Peerless
Commercial and Industrial Ovens

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

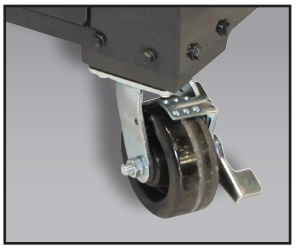


FRONT VIEW
(SHOWN 2348PE-2)



SIDE VIEW
(SHOWN 2348PE-2)

Floor space . . . . . **55" (139.7cm) wide x 42"(100.2cm) deep* x 61" (155cm) high**
Shelf size . . . . . **42" (106.7cm) wide x 32" (81.3cm) deep x 7.5" (19.1cm) high**
Shipping weight . . . . . **1200 lbs (544kg)**
Capacity . . . . . **Sixteen 16" pizzas**
2 Electric Feeds . . . . . **11.1 KW - 240V single phase, 60 AMPS each**
Optional 11.1 KW - 240V three phase, 40 AMPS each
Opening required for installation: 39.5" with handles and doors removed, 42" with handles and doors in place



Optional heavy duty casters

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 2348PE-2 is equipped with 1850 (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 2448E-2 is well powered by 22,200 watts, which enables it to have an extremely fast recovery rate.

Space Savers

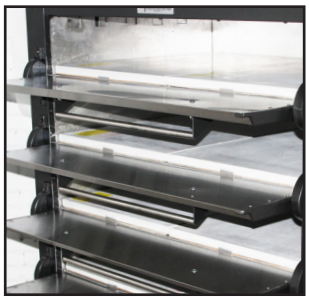
Because our unique construction and the fact the controls are on the side, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2348PE-2, four-pan oven requires only 55". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2348PE-2, 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 55" of space. Total of eight (8) 18"x26" pans, twenty-four (24) 12" pizzas or sixteen (16) 16" pizzas.



Standard adjustable legs



Precise temperature
in each compartment



Two control version
for better heat control

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