MAXIMIZER
Electric Bake & Roast Ovens

MODEL CE61BE

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)
- **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

NEW Feature!

Warranty:

- One year parts and labor



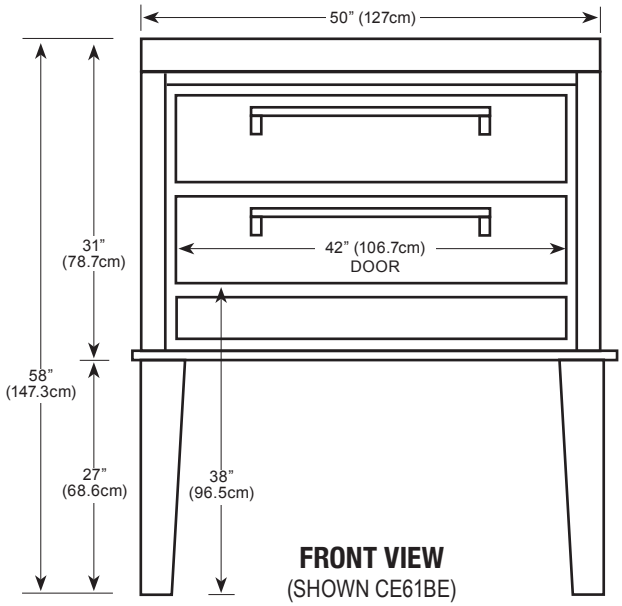


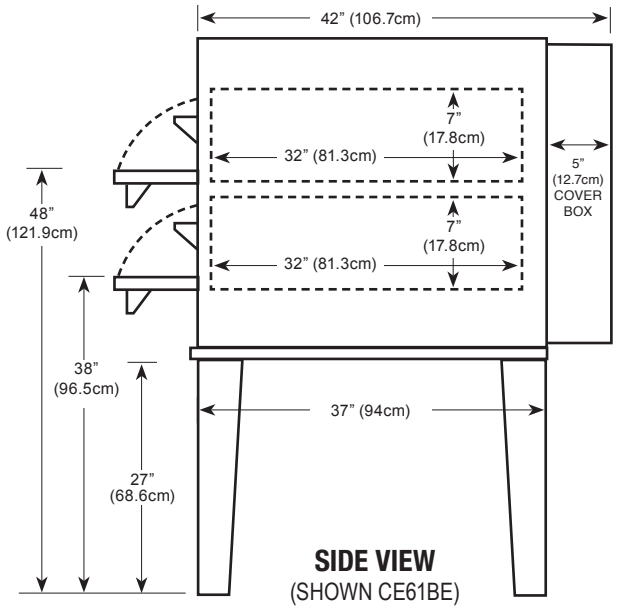
Steel Decks

MORE FOR LESS

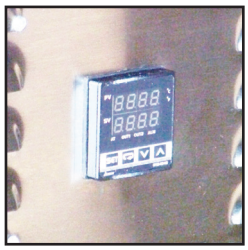
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar

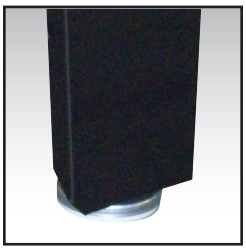
Peerless
Commercial and Industrial Ovens
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597





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 your business grows. Note: The new oven must be the upper oven, and a SC model. This option gives you four 42"x32" decks in only 56" of space and becomes an SC series oven. **(*will increase width)**

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.

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