MAXIMIZER

Electric Pizza Ovens

MODEL CE51PE

General Features:

- **Quality Construction**
  for long life
- **Stainless Steel Front**
  Standard
  Stainless top & sides
  available (T430)
- **Pizza Deck Standard**
  Large 42”x32”x12”compartment
  1” pizza stone
- **Center Wire Rack** (optional)
- **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 CE51PE listed on back

Warranty:

- One year parts and labor

C ETL LISTED US Intertek

ETL SANITATION LISTED Intertek

AVAILABLE VENTLESS!

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



ELECTRIC

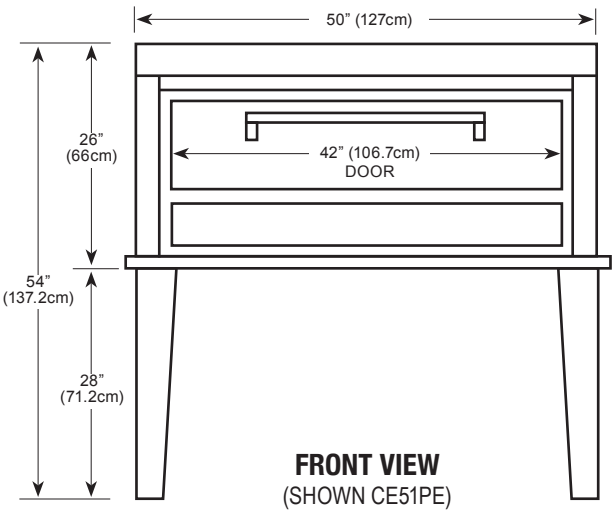


Pizza Deck / Wire racks optional

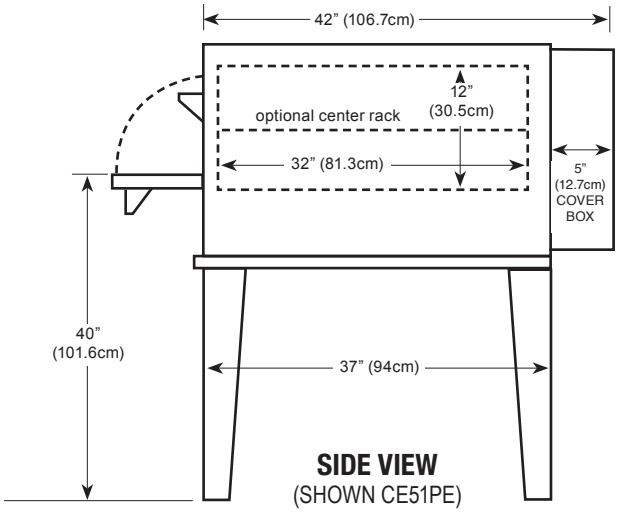
MORE FOR LESS

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



FRONT VIEW
(SHOWN CE51PE)

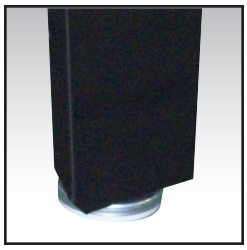


SIDE VIEW
(SHOWN CE51PE)

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 . . . . . Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
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 CE51PE 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 CE51PE 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 CE51PE is powered by four (4) 2,000w elements which ***increases its efficiency and recovery rate.***

Capacity

The CE51PE deck size measures 42"x32"x12". Actual cooking capacity depends on the size of the pizza you are cooking. The CE51PE 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 CE51PE 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 CE51PE ***can convert into a CE52PESC 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 50" of space. **(*will increase width)**

Design Plus

The CE51PE 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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