

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)

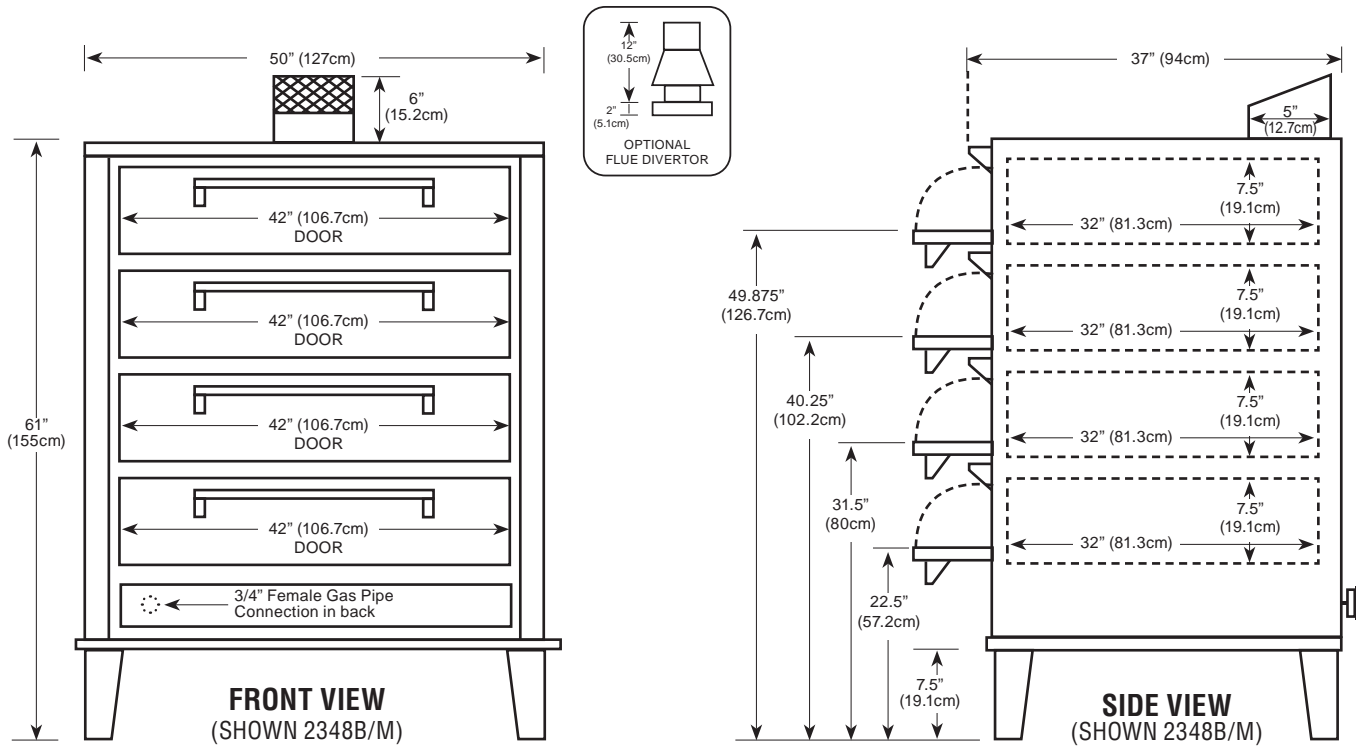


GAS ONLY

MORE FOR LESS

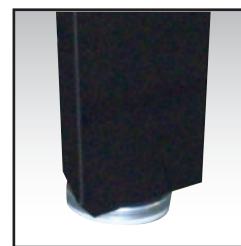
**More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar**





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, twenty-four (4) 12" pizzas, or sixteen (16) 16" pizzas, all using only 50" of space.



Adjustable Dampers at each deck



Commercial and Industrial Ovens

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