

MAXIMIZER

Gas Pizza Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
- Large Capacity
1,824 sq. inches of available cooking space on four, cordierite decks
- Pizza Decks Standard
Large 24"x19"x15" compartment
½" pizza stones
- Unique Interior Design
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- Full Range Thermostat
300°F - 650°F (149°C - 343°C)
- Versatile
Removable trays increase oven capabilities
- Easily Serviceable
All controls can be replaced from the front of the unit
- Power
Gas - LP or NAT
- **Specific Features**
of the C131P listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
C131P



**GAS
FIRED**

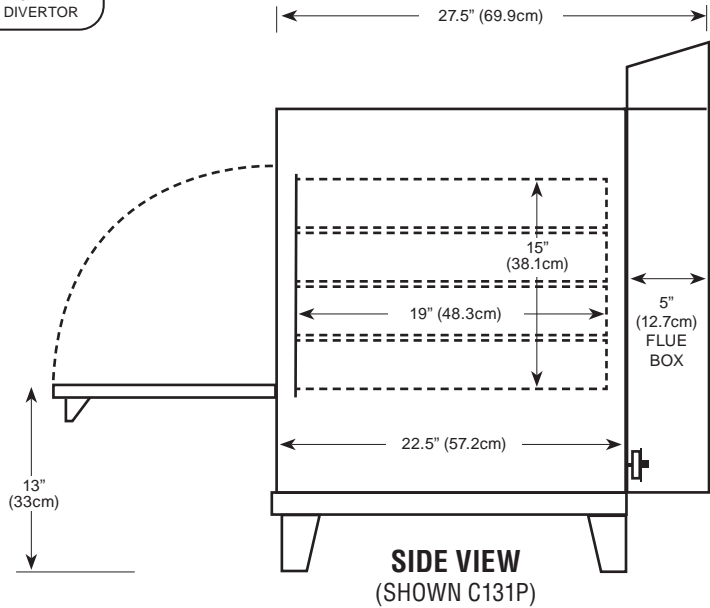
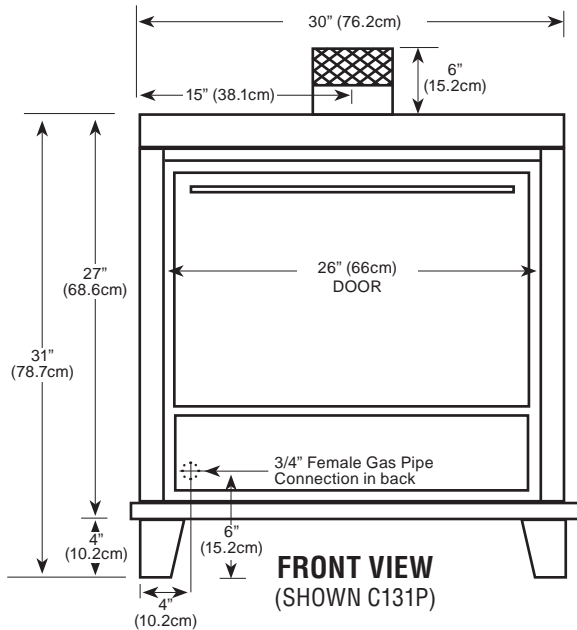
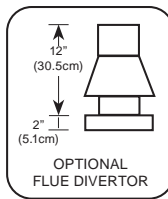


MORE FOR LESS

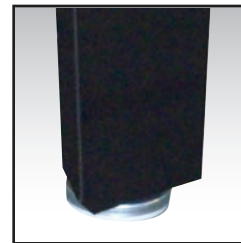
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



Counter space	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 31" (78.7cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	350 lbs (158.8kg)
Capacity	Eight 9" (22.9cm) pizzas or four 18" (45.7cm) pizzas
Shelves	Four (4)
Gas	30,000 BTUs
Opening required for installation: 30" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

Durable Construction

The C131P is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C131P comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The C131P is equipped with our *new energy-saving "Power-Pak" 3-cell burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C131P is well-powered by 30,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C131P comes with *removable shelves* which increase the oven's capabilities for either *baking or roasting* (this feature comes with the gas oven only). This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The C131P comes with an *optional floor base* (SPK31) for extra storage.

Capacity C131P

The C131P is the only *single-door, four shelf* pizza oven available. It houses *four cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*.



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

When double stacked, the C231P offers eight shelves, which brings your total cooking area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three- shelf ovens, Peerless is by far the greatest value.

Design Plus C131P

The C131P has the controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The C131P is totally thermocoupled and allows you to replace individual parts without replacing the entire system.



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