

MAXIMIZER

Electric Ventless Pizza Ovens

General Features:

- Stainless Steel Front
Standard
- Large Capacity
1,368 sq. inches of available cooking space on three (3), cordierite decks
- Pizza Decks Standard
Large 24"x19"x15" compartment 1/2" pizza stones
- Unique Interior Design
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- Full Range Digital Thermostat
300°F - 650°F (149°C - 343°C)
Precise temperature control
- Solid State Relay
Silent operation
- Power
Electric
Single phase standard
Three phase optional
- **Certified Ventless**
by Underwriter Laboratories
- Convenient
Easily vent grease laden vapors
- Self Contained, Compact
Eliminates need for duct work or roof fans
- Meets Food Service Requirements
Triple filter system with updraft technology ensures vapor removal
- Safe
Optional built-in Ansul R-102 wet chemical fire suppression system



COUNTER MODEL
CE131PE-VL30

FLOOR MODEL
CE231PESC-VL30



**ELECTRIC
ONLY**

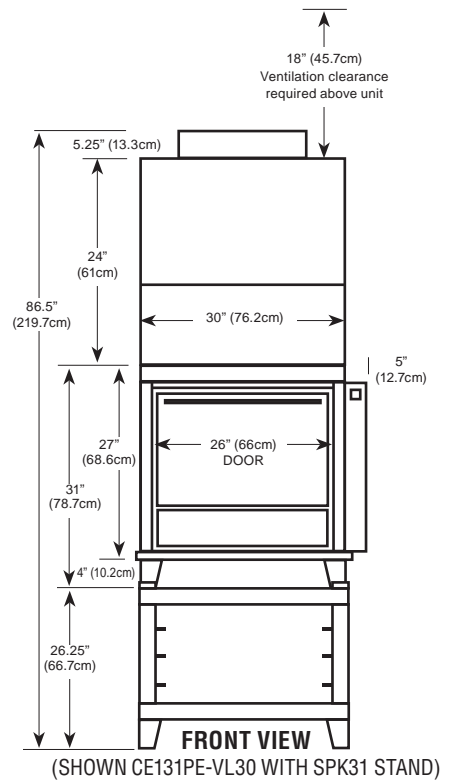
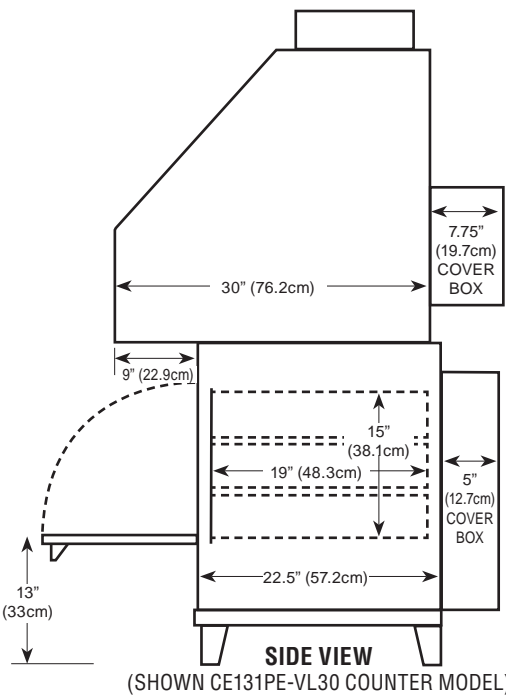
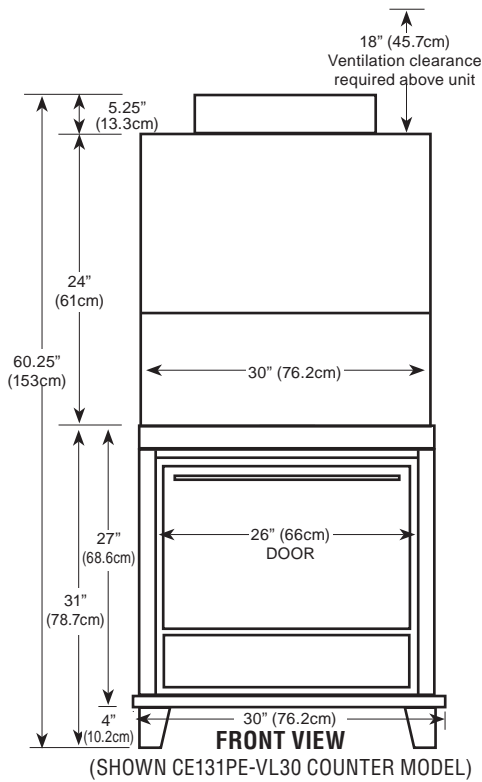
Shown CE131PE
with Ventless
Hood*
*Optional
SPK31 Stand
*Optional casters
*Optional racks

Warranty:

- **One year parts and labor**



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



Counter space . . .	30" (76.2cm) wide x 27.5" (69.9cm) deep x 60.25" (153cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	Oven 350 lbs (158.8kg); Stand 100 lbs (45.4kg); Hood 225 lbs (102kg)
Capacity	Twelve 9"(22.9cm) pizzas or three 18"(45.7cm) pizzas
Shelves	Three (3)
Electric	7KW - 220V single phase, 40 AMPS
	Optional three phase, 30 AMPS

Opening required for installation: 30" * Handle adds 2.5"(6.4cm) to depth

Durable Construction

The CE131PE-VL30 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 CE131PE-VL30 comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

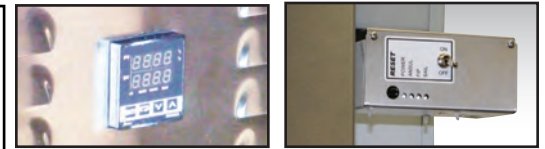
The CE131PE-VL30 is equipped with four (4) *energy saving tubular elements* and with our unique baffle system, makes the oven highly efficient and eliminates hot spots. The *heavily insulated walls* coupled with a no vent system, reduces heat loss and keeps the area safe for workers. The CE131PE-VL30 is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131PE-VL30 comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is also double stackable for double the capacity, double the efficiency and double the profits. The CE131PE-VL30 comes with an optional floor base (SPK31) for extra storage.

Capacity CE131PE-VL30

The CE131PE-VL30 is the only *single-door, three shelf* pizza electric oven available. It houses *three cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals **1368 total square inches (8825.9 sq cm) per oven**. When double stacked, the CE231PE-VL30 offers six shelves, which brings you total cooking area to 2736 square inches (17,651.4 sq cm).



OVEN: Digital Electronic Controller **FAN:** Side control on/off switch



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)

Design Plus CE131PE-VL30

The CE131PE-VL30 has a digital 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 CE131PE-VL30 is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131PE-VL30 is also available in a two shelf version if interior space is an issue. Call for details.

Ventless Technology

Self contained, compact vent system provides a way to vent grease laden vapors. Eliminates the need for any expensive roof modifications, as no roof fans or duct work is needed. Innovative triple-filter system with updraft technology ensures vapor removal requirements set by food service standards.



Commercial and Industrial Ovens

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