

MAXIMIZER

Electric Bake & Roast Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
Stainless top & sides available (T430)
- Heavy duty steel deck with flanged sides (16A)
- Center Wire Rack (optional)
- Full Range Digital Thermostat
150°F - 550°F (66°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
- **Specific Features**
of the CE51BE listed on back

Warranty:

- One year parts and labor



MODEL CE51BE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



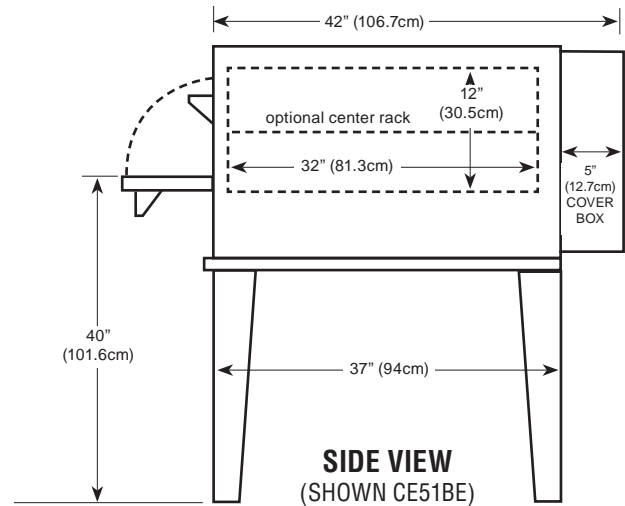
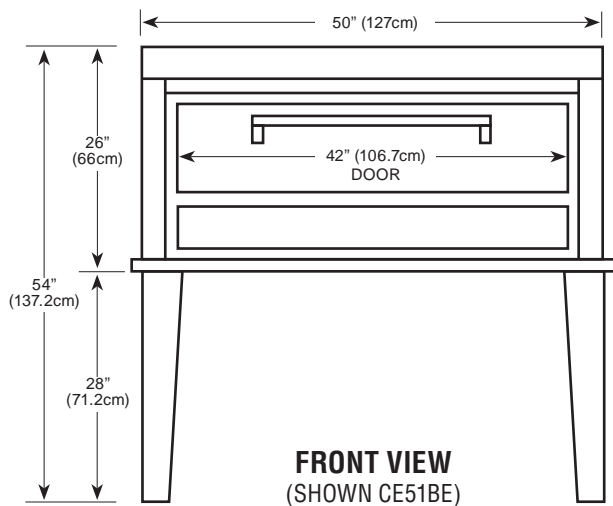
Steel Decks / Wire racks optional

MORE FOR LESS

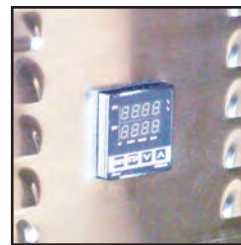
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



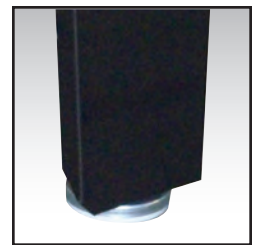
Commercial and Industrial Ovens



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	Two 18"x26" bun pans per section
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 CE51BE 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 CE51BE 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 CE51BE is powered by four (4) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE51BE deck size measures 42"x32"x12". The CE51BE will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

Space Saver

Because the controls are under the door, the CE51BE 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 CE51BE *can convert into a CE52BESC or CE53BESC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

Design Plus

The CE51BE 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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