

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 56" wide
- Stackable Up To Three Units
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 CE52BESC listed on back

Warranty:

- One year parts and labor



MODEL CE52BESC



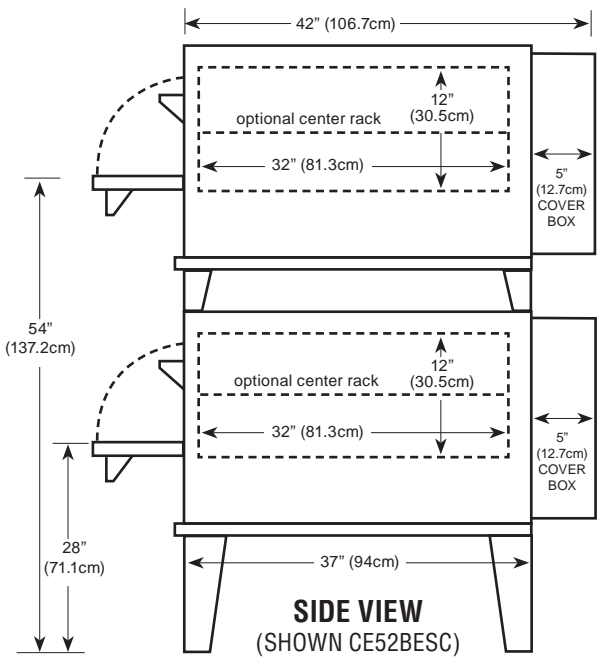
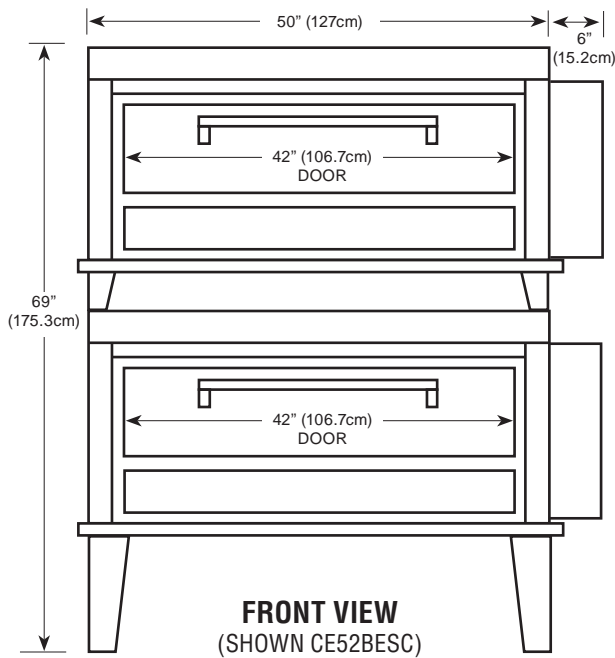
Steel Decks / Wire racks optional

MORE FOR LESS

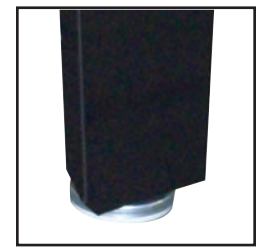
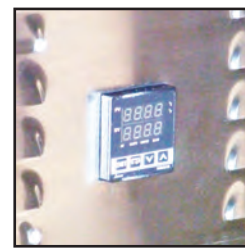
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" bun pans per section
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections required for electric model	
Opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller Adjustable Legs

Durable Construction

The CE52BESC 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 CE52BESC 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 CE52BESC is powered by four (4) 2,000w elements each which *increases its efficiency and recovery rate*.

Capacity

The CE52BESC deck size measures 42"x32"x12" (2). The CE52BESC will hold four (4) 18"x26" bun trays per oven. Cook time will vary according to product. Optional two piece racks are available to increase capacity.

Space Saver

Because the controls are on the side, the CE52BESC 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 56" for two 42"x32" decks, almost a foot less than the competition. The CE52BESC *can convert into a CW53BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE53BE becomes a SC.

Design Plus

The CE52BESC has the *controls on the side 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.

