

# MAXIMIZER

## Electric Ventless Pizza Ovens

### General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
- Large Capacity  
2,688 sq. inches of available cooking space. Holds (8) eight 16" pizzas
- Pizza Decks Standard  
Large 42"x32"x7" compartment  
1" 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
- **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
- Top Heat Control  
Balances oven heat

### Warranty:

- One year parts and labor



Floor Models:  
CE61PE-VL50  
CE62PESC-VL50

AS SEEN ON...



#24HoursFOX Tuesday  
at 9/8c @FOXTV

**ELECTRIC**



Shown CE61PE  
with Ventless Hood

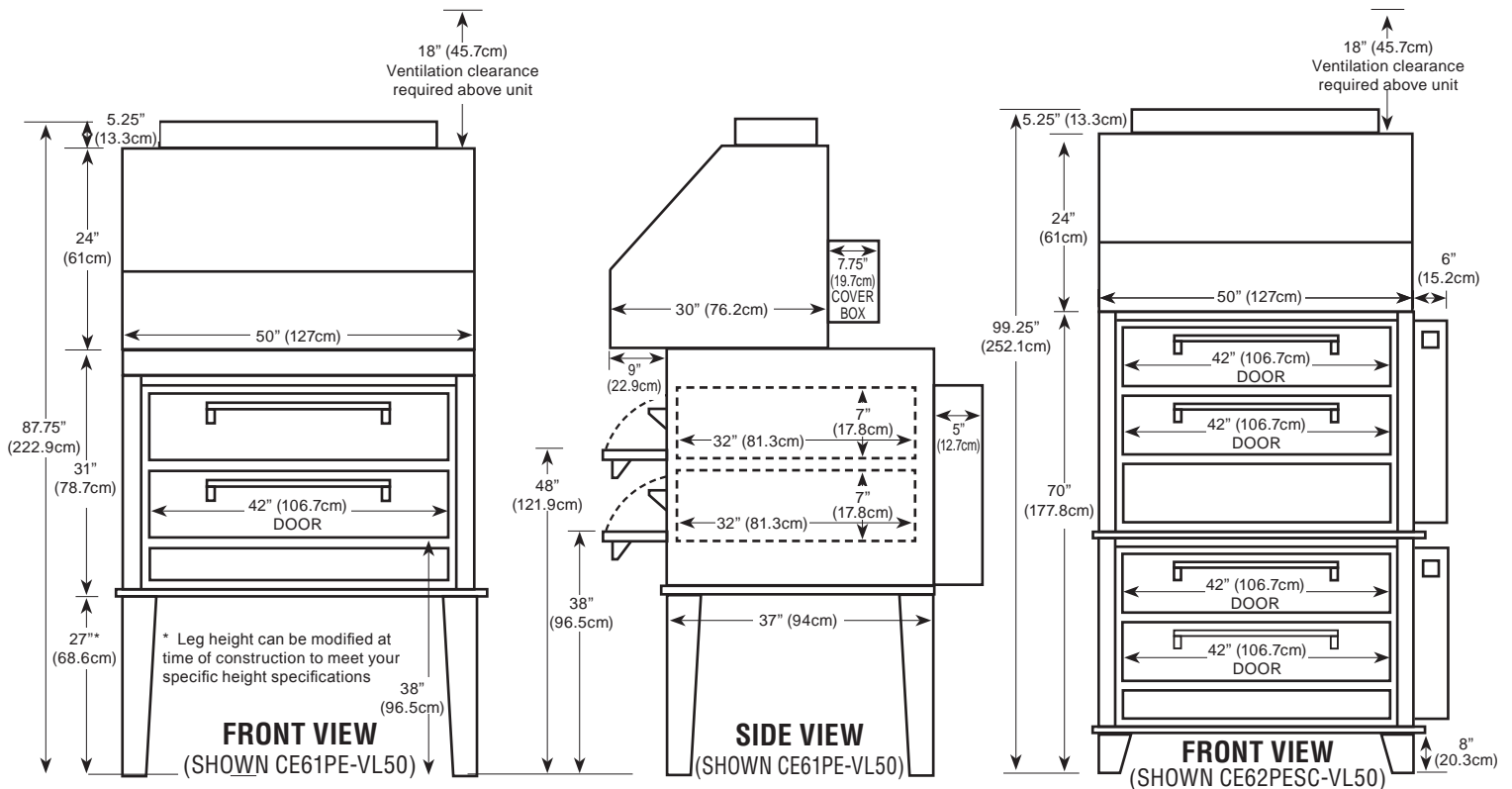


## MORE FOR LESS

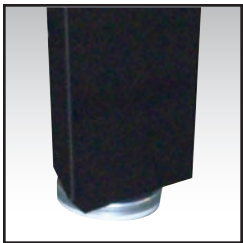
More Cooking Space per Floor Space  
More Cooking Capacity per Sales Dollar  
More Performance per Dollar

**Peerless**  
Commercial and Industrial Ovens

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



**Floor space . . . . .50" (127cm) wide x 42" (106.7cm) deep\* x 87.75" (222.9cm) high**  
**Shelf size . . . . . 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high**  
**Shipping weight CE61PE-VL50 . . . Oven 850 lbs (385.6kg); Hood 325 lbs (147.4kg)**  
**Capacity for CE61PE . . . . Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas**  
**Electric . . . . .12KW - 220V single phase, 60 AMPS**  
**Optional three phase, 40 AMPS**  
 Opening required for installation: 32" \* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller    Adjustable Legs

**Durable Construction**

The CE61PE 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 CE61PE-VL50 comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

**Energy Efficiency**

The CE61PE-VL50 is equipped with six (6) *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 CE61PE-VL50 is well powered by 12,000 watts, which enables it to have an extremely fast recovery rate.

**Capacity**

*The CE61PE-VL50 deck size measures 42"x32"x7" (2) decks in one oven.* The top deck cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CE61PE-VL50 will hold twelve (12) 12" pizzas, eight (8) 16" pizzas, or six (6) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

**Space Saver**

Because the controls are under the doors, the CE61PE-VL50 requires *less installation space* than our competition. This

enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for 42"x32"x7" (2) decks, almost a foot less than the competition. The CE61PE-VL50 *can convert into a CE62PESC-VL50 by stacking\**, either initially or after your business grows. This option gives you four (4) 42"x32" decks in only 56" of space. (\*will increase width)

**Design Plus**

The CE61PE-VL50 has digital *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. In addition, the CE61PE-VL50 has a new feature: *adjustable top heat control to balance heat between upper and lower decks*.

**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.



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