

MAXIMIZER

State of the Art Ventless Hood System

MODEL VL30

Optional component for:

- Models CE131PE & CE231PESC



MH64121

General Features:

- **Certified ventless** by Underwriter's Laboratories under 710B
- Stainless Steel Durable and polished 18-gauge
- **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 designed to trap grease particles, eliminate condensation, and reduce cooking odors
- Safe Optional built-in Ansul R-102 wet chemical fire suppression system (field installation must be performed by an ANSUL distributor)
- Alert System Color coded, lighted alert system to ensure system is running safely and efficiently
- Interlocking Start Feature Does not allow hood and oven to work separately

Warranty:

- Two year limited manufacturer's warranty



ELECTRIC

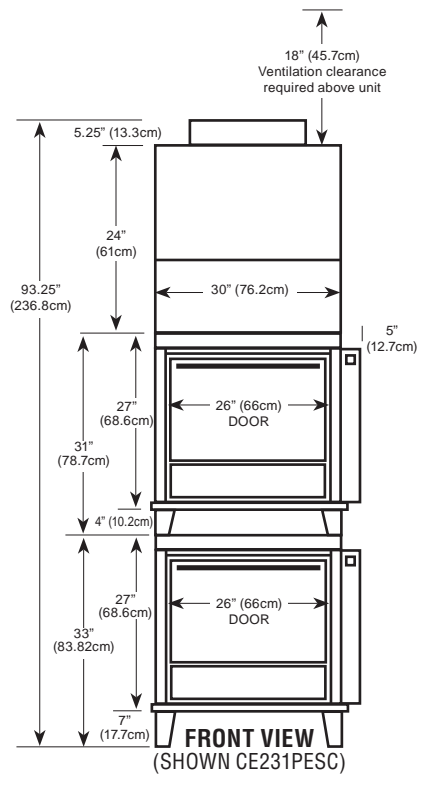
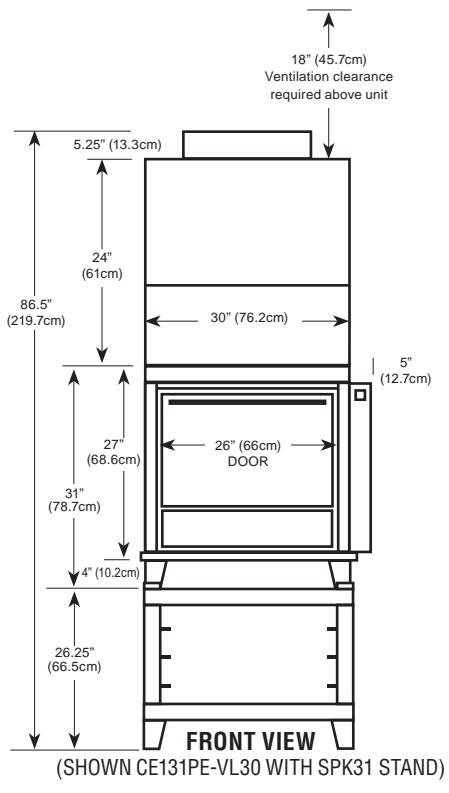
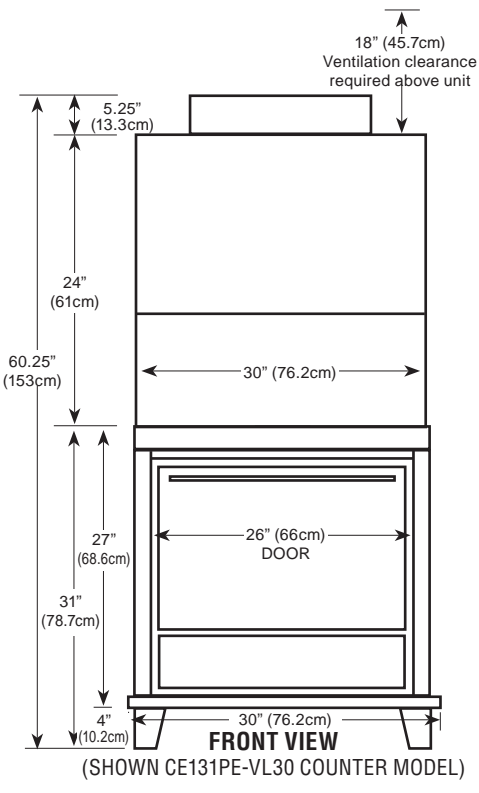
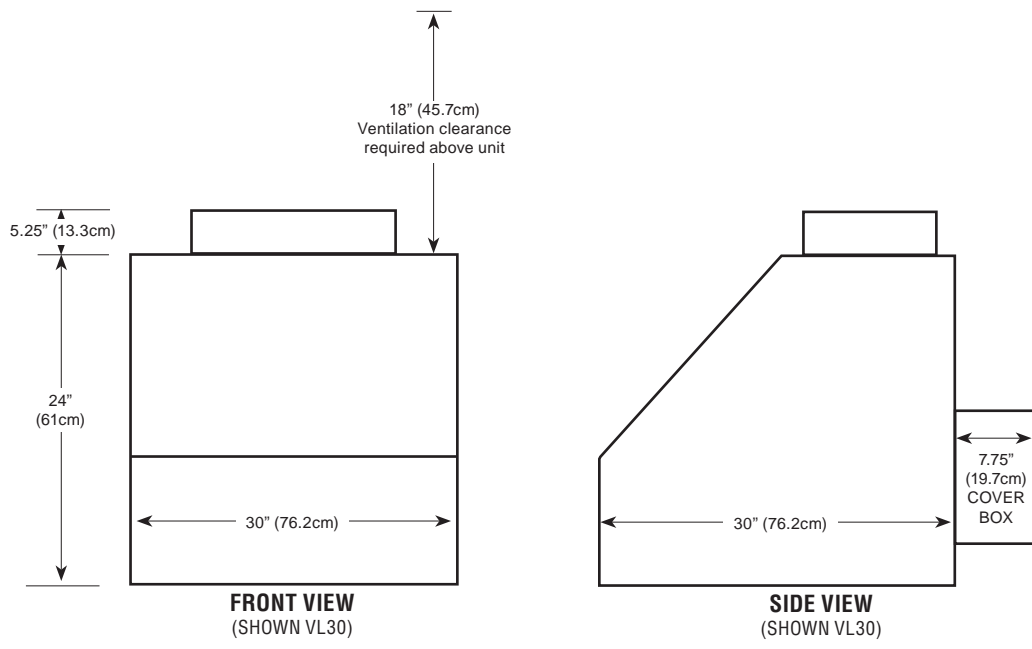


Shown
CE131PE-VL30
with Ventless Hood*
*Optional
SPK31 Stand
*Optional casters
*Optional racks

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



VL30 dimensions . . . 30" (76.2cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance 18" (45.7cm) from top of unit, not including damper
Pull Station Clearance 30" (76.2cm)
Shipping weights VL 30: 225 lbs (102kg)
CE-131PE: 350 lbs (158.8kg)
SPK31: 100 lbs (45.4kg)
CE231PESC: 750 lbs (340.2kg)
Voltage 208/240 V AC, single or three phase

