

# Price Sheet

Effective July 1, 2008

**Pizza Ovens**

**Bake &  
Roast Ovens**

**Ranges**

**Griddles &  
Hot Plates**

**Multiple  
Deck Ovens**

**Floor Stands**



**Peerless**  
PROFESSIONAL COOKING EQUIPMENT

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

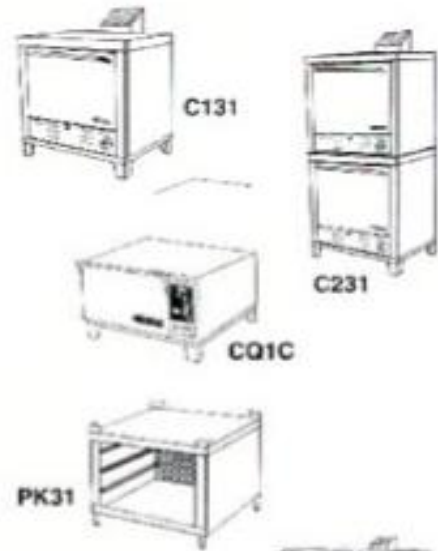
# Pizza Ovens - Counter & Floor Models Gas (Electric)

## Special Notes:

Specify gas type and venting when ordering  
Cordierite Decks are included in price.

Model No. Gas (Electric) Description	Stainless Front Gas (Electric)	Stainless Front Sides & Top	Racks each optional Gas (Electric)	Approx. Shipping Weight lbs (kg)
<b>C131 (CE131)</b> Single Section	2,855 (3,125)	3,695 (4,095)	95	280 (127)
<b>C231 (CE231)</b> Double Section - Gas	5,710 (6,240)	7,390 (8,025)	95	560 (254)
<b>PK31 (Black Finish)</b> Stand	810	1105	95	90 (41)
<b>CQ1C (Electric Only)</b> Quartz Ray Commerical Cooker		<b>Currently unavailable</b>	NA	250 (113)
<b>B121 (Electric Only)</b>	NA	1,995	NA	175 (79)

## Counter Models



## Special Notes

Specify gas type and venting when ordering  
Pizza Decks are included in price.

Model No. Gas (Electric) Description	Stainless Front Gas (Electric)	Stainless Front Sides & Top	Stainless Back	Approx. Shipping Weight lbs (kg)
<b>CW100 (Gas Only)</b> Single Deck - Super Size	8,675	10,245	515	680 (390)
<b>CW200 (Gas Only)</b> Two Single Decks - Super Size	17,350	18,690	1,030	1,600 (726)
<b>CW41 (CE41)</b> Single Deck	6,675 (6,845)	8,105 (8,435)	375	450 (204)
<b>CW42 (CE42)</b> Two Single Decks - Super Size	13,140 (13,690)	16,095 (16,750)	745	900 (408)
<b>CW61 (CE61)</b> Twin Decks	7,795 (8,055)	9,545 (9,955)	550	700 (318)
<b>CW62 (CE62)</b> Two Twin Decks	15,590 (16,110)	19,090 (19,910)	1,095	1,400 (635)
<b>CW41/61 (CE41/61)</b> Single Deck w/Twin Deck	14,470 (17,650)	17,650 (18,390)	925	1,150 (522)



Model No. Gas (Electric) Description	Enamel Finish	Stainless Steel Doors Only	Stainless Front Sides & Top	Approx. Shipping Weight lbs (kg)
<b>2324 Bake Oven</b> Four Pan - Four Deck	5,995	7,650	8,395	536 (243)
<b>2348 Bake Oven</b> Eight Pan - Four Deck	7,995	9,950	11,080	720 (327)

## Multiple Deck Ovens

<b>Options</b>				
<b>2324 Mexican Version</b> w/650 stat	6,195	7,855	8,600	536 (243)
<b>2348 Mexican Version</b> w/650 stat	8,195	10,155	11,285	720 (327)
<b>2324 Pizza Version</b> w/650 stat & Pizza Stones(1")	8,595	10,235	10,980	536 (243)
<b>2348 Pizza Version</b> w/650 stat & Pizza Stones(1")	12,425	14,355	15,485	720 (327)



# Low Profile Sectional Bake and Roast Ovens Gas (Electric)

**Special Notes:**

Specify gas type and venting when ordering

**Single phase electric standard (3 phase optional)**

Model No. Gas (Electric) Description	Enameled Finish Gas (Electric)	Stainless Front Gas (Electric)	Stainless front Two Sides Gas (Electric)	Add for Stainless Rear Gas (Electric)	Approx. Shipping Weight lbs (kg)
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**7" high - Single Deck - Bake Ovens**

<b>P17 (PE17)</b> One Bake Deck	5,050 (5,225)	6,165 (6,425)	6,925 (7,185)	435	650 (295)
<b>P27 (PE27)</b> Two Bake Deck	10,100 (10,450)	12,330 (12,850)	13,850 (14,370)	870	1,300 (590)
<b>P37 (PE37)</b> Three Bake Deck	15,150 (15,675)	18,495 (19,275)	20,775 (21,555)	1305	1,950 (885)

**12" high - Roast Deck - Bake Ovens**

<b>P112 (PE112)</b> One Roast Deck	5,295 (5,430)	6,525 (6,795)	7,450 (7,750)	465	750 (340)
<b>P212 (PE212)</b> Two Roast Decks	10,590 (10,860)	13,050 (13,590)	14,900 (15,500)	930	1,500 (680)
<b>P312 (PE312)</b> Three Roast Decks	15,885 (16,290)	19,575 (20,385)	22,350 (23,250)	1395	2,250 (1,020)

**Two 7" high - Twin Deck Bake Ovens**

<b>P177 (PE177)</b> One Twin Deck, One Control	6,050 (6,210)	7595 (7,875)	8,675 (9,050)	585	750 (340)
<b>P277 (PE277)</b> Two Twin Decks, Two Controls	12,100 (12,420)	15,190 (15,750)	17,350 (18,100)	1170	1,500 (680)

**Combination Decks**

<b>P112-17 (PE112-17)</b> One Roast Deck, One Bake Deck	10,345 (10,655)	12,690 (13,220)	14,375 (14,935)	905	1,400 (635)
<b>P112-27 (PE112-27)</b> One Roast Deck, Two Bake Decks	15,395 (15,880)	18,855 (19,645)	21,300 (22,120)	1285	2,050 (930)
<b>P112-177 (PE112-177)</b> One Roast Deck, One Twin Bake Deck	11,345 (11,640)	14,120 (14,670)	16,125 (16,800)	1040	2,150 (975)
<b>P212-17 (PE212-17)</b> Two Roast Decks, One Bake Deck	15,645 (16,085)	19,215 (20,015)	21,825 (22,685)	1325	1,630 (739)
<b>P17-177 (PE17-177)</b> One Bake Deck, One Twin Bake Deck	11,100 (11,435)	13,760 (14,300)	15,600 (16,235)	1025	1,530 (695)

**Optional Extras for Sectional Bake and Roast Ovens**

	List Price
Stainless Steel Top	545
Center Wire Rack - 12" High Roast Deck Only (CAT.#4440016) NOTE: This is a Two Piece Deck	575
Chrome Legs on Standard Black Units	145
6" Chrome Legs	205
18" Chrome Legs	255
28" Chrome Legs	
2" Recessed Base is Standard on 312 and 112-27	
6" Black Legs in Lue of 2" Recessed Base	155
6" Chrome Legs in Lue of 2" Recessed Base (Black Units Only)	155
Steam Injection	155
Direct Vent Hook-up (Gas Only)	525
Cordierite Deck 1" (2pcs. In Lue of Steel)	1,050
3 Phase Power (Electric Only)	375
650 Degree Thermostat	205

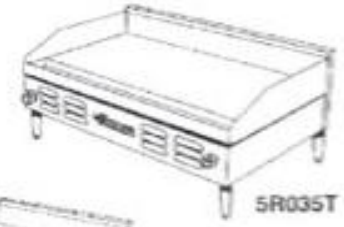


# Griddles & Hot Plates

Model Number Thermostat (Manual) Description	Enameled Body Stainless Front Thermostat (Manual)	All "4S" Stainless Thermostat (Manual)	Approx. Shipping Weight lbs (kg)
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## Heavy Duty Gas Griddle

<b>5R035T (5R035N)</b> Front Trough 24" x 35"	2,325 (2,095)	3,055 (2,715)	130 (59)
<b>5RK35</b> Open Construction Stand	975	1,375	40 (18)
<b>4R020T (4R020N)</b> 20" x 20"	1,255 (1,025)	1,765 (1,640)	110 (50)
<b>4R025T (4R025N)</b> 25"X20"	1,485 (1,226)	2,085 (1,815)	127 (57)
<b>4R030T (4R030N)</b> 30"X20"	1,775 (1,580)	2,480 (2,295)	142 (64)
<b>4R035T (4R035N)</b> 35"X20"	2,045 (1,690)	2,765 (2,435)	170 (77)
<b>4R040T (4R040N)</b> 40"X20"	2,185 (2,015)	3,065 (2,885)	210 (95)
<b>4R048T (4R048N)</b> 48"X20"	2,515 (2,195)	3,470 (3,150)	250 (113)
<b>Options Available</b> Automatic Safety Pilot	425 per control		



5R035T



4R025T  
4R025N (Shown)



4R048N  
4R048T (Shown)

## Heavy Duty Gas Hot Plates

<b>4R200</b> Two Burners 10"Wx20"	655	875	27 (12)
<b>4R400</b> Four Burners 20"Wx20"	1,095	1,455	54 (24)
<b>4R600</b> Six Burners 30"Wx20"	1,680	2,150	68 (36)



4R400

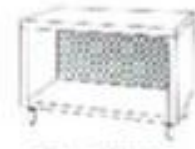


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Model No. Description	Enameled Body (All Stainless)	Approx. Shipping Weight lbs. (kg)
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## Equipment Stands

<b>4RK20 (4SK20)</b> 20" X 20" For 4R400	395 (720)	50 (23)
<b>4RK25 (4SK25)</b> 25" X 20" For 4R025	445 (745)	56 (25)
<b>4RK30 (4SK30)</b> 30" X 20" For 4R030	470 (775)	62 (28)
<b>4RK35 (4SK35)</b> 35" X 20" For 4R035	490 (825)	69 (31)
<b>4RK40 (4SK40)</b> 40" X 20" For 4R040	525 (890)	74 (34)
<b>4RK45 (4SK45)</b> 45" X 20" For 4R035 & 4R200	545 (995)	76 (34)
<b>4RK48 (4SK48)</b> 48" X 20" For 4R048	585 (1045)	80 (36)
<b>4RK50 (4SK50)</b> 50" X 20" For 4R030 & 4R400	610 (1,135)	82 (36)
<b>4RK55 (4SK55)</b> 55" X 20" For 4R035 & 4R400	665 (1,205)	84 (39)
<b>4RK58 (4SK58)</b> 58" X 20" For 4R048 & 4R200	730 (1,295)	86 (43)
<b>4RK68 (4SK68)</b> 68" X 20" For 4R048 & 4R400	820 (1,480)	95 (43)
<b>Optional Casters</b>	275	



EQUIPMENT  
STAND

# Peerless Ranges

Model No. Description	Stainless Front	All Stainless	Add for Stainless Shelf & Back	Approx. Shipping Weight lbs (kg)
<b>Restaurant Ranges</b>				
<b>B836</b> Six Burner Range 36"X33", One - 30" Oven, One Rack	2,950	3,765	325	500 (227)
<b>B860</b> Ten Burner Range 61.5"X33", Two - 26" Ovens, Two Racks	5,105	5,975	505	700 (318)
<b>B8364G</b> 36" Range 36"X33", One - 30" Oven, Two burners, 24" Griddle, One Rack	3,695	4,285	325	600 (272)
<b>B8604G</b> 60" Range 61.5"X33", 2 - 26" Ovens, Six burners, 24" Griddle, Two Racks	5,995	6,665	395	800 (367)
<b>B8606G</b> 60" Range 61.5"X33", 2 - 26" Ovens, Four Burners, 36" Griddle, Two Racks	6,280	7,125	395	850 (386)



## Options Available

Low Back - 8" High	NC
Thermostat for Griddles	425
Additional Oven Racks	95
2 Burner Lift-off Griddle Plate (1/2"X12"X27")	570
4 Burner Lift-off Griddle Plate (1/2"X24"X27")	1025
Casters	375



Model No. Description	Enameled Finish	All Stainless	Approx. Shipping Weight lbs (kg)
<b>Rangette</b>			
<b>B6419</b> 40"X25", One Oven, Four Open Burners Griddle with Broiler	2,925	3,875	400 (181)
<b>H6419</b> Home Version	3,375	4,350	400 (181)
<b>Options Available</b>			
High Shelf	195	255	
Additional Racks	95	95	



Model No. Description	Enameled Finish	All Stainless	Approx. Shipping Weight lbs (kg)
<b>Stock Pot Range</b>			
<b>SP20</b> 20"X20"X24" High, 30,000 BTU	965	1,255	400 (181)

## Terms & Conditions

All items in our literature that are not included in this catalogue are discontinued.

**NOTE:** Invoices and units may have additional letters on any models, which are simply for factory identification of construction detail.

### Terms - 1%10 - Net 30,

subject to approval of our Credit Department. Sight draft, Custom Equipment, and C.O.D. shipments require 25% deposit with orders.

All prices are net F.O.B. factory.

All prices, terms, etc. are subject to change without notice.

All prices are quote exclusive of any Federal, State or other tax.

### Shipping -

Will be made in accordance with customer's instructions when possible; however, we reserve the right to ship via most desirable carrier available.

### Return Merchandise -

Authorization must be received from the factory before same will be accepted and will be subject to a 25% restocking charge. Returns must be received at our plant within 60 days from the date of authorization. Only standard items may be returned. All orders received as a result of those or other quotations are accepted contingent upon strikes, fires, accidents, acts or demands of the United States Government upon us, or any other cause beyond our control.

Construction and materials subject to change without notice. Government demands and other unusual conditions may make changes necessary. The best possible substitutions will be made.

**The possession of this catalogue does not constitute our offer to sell.**

## Warranty

### New Standard Limited Parts & Labor Warranty -

Peerless products are guaranteed against manufacturing defects for one year from the date of installation for parts and labor. Excluded from this warranty are any claims related to items that should have been performed at the time of installation such as: improper utility connections, poor methods of venting, checking gas pressure and calibration of controls. Also excluded are normal maintenance items such as adjustments to pilots, burners and cleaning related issues.

When making a claim for warranty service, during a claim inspection by Peerless or its service representative, it is determined that the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, abuse, or misapplication, neglect, accident, damage during transit, fire, flood, riot, or act of God, then this warranty shall be VOID.



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