

MAXIMIZER

Pizza Ovens

MODEL CE62PESC



General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,376 sq. inches of available cooking space. Holds sixteen (16) 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
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Top Heat Control**
Balances oven heat

NEW Feature!

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service



ELECTRIC

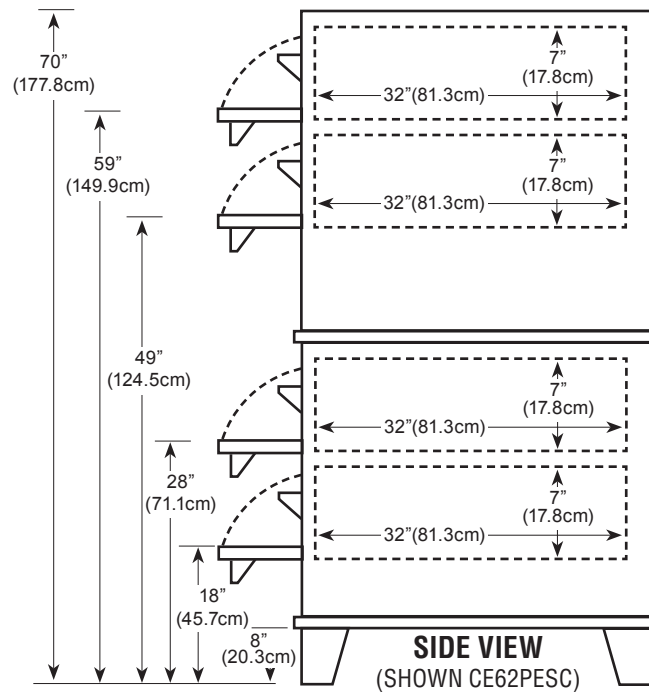
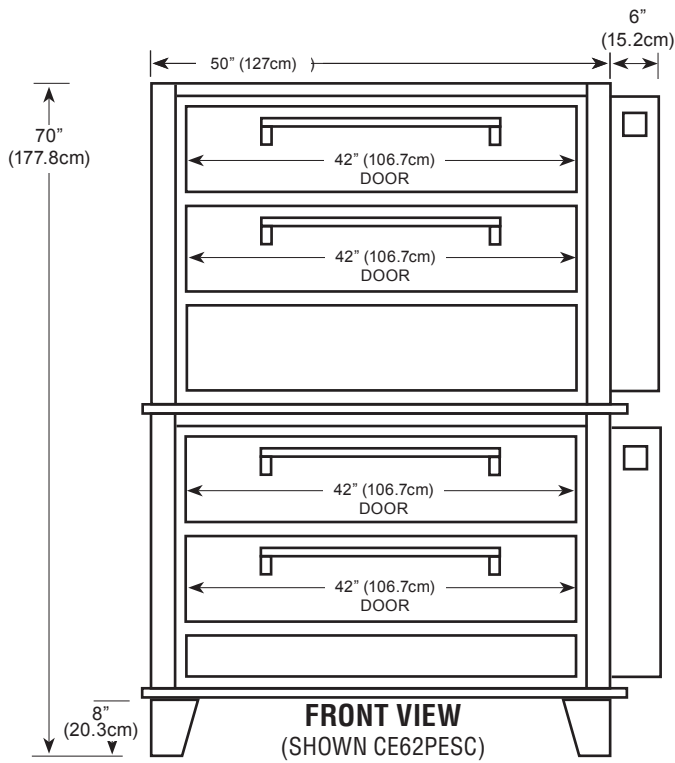


MORE FOR LESS

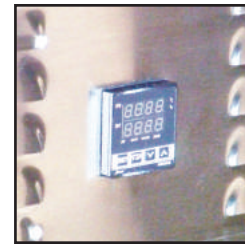
- More Cooking Space per Floor Space
- More Cooking Capacity per Sales Dollar
- More Performance per Dollar

Peerless
Commercial and Industrial Ovens

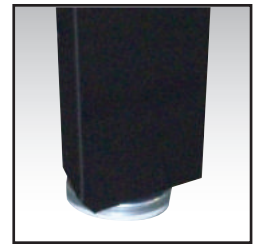
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Floor space	56" (142.24cm) wide x 42" (105cm) deep* x 70" (177.8cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1680 lbs (762kg)
Capacity for CE62PESC	Twenty-four 12" (30.5cm) pizzas or sixteen 16" (40.7cm) pizzas
Electric	24KW - 220V single phase, 120 AMPS Optional three phase, 80 AMPS
Two electrical connections for this model	
Opening required for installation: 32" * Handle adds 2.5" (6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE62PESC 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 CE62PESC 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 CE62PESC is equipped with twelve (12) 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 CE62PESC is well powered by 24,000 (2) watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE62PESC deck size measures 42"x32"x7" (4) decks in two ovens. 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 CE62PESC will hold **twenty-four (24)** 12" pizzas, **sixteen (16)** 16" pizzas, or **twelve (12)** 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE62PESC 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 56" for 42"x32"x7" (4) decks, almost a foot less than the competition.

Design Plus

The CE62PESC has digital *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. In addition, the CE62PESC has a new feature: *adjustable top heat control to balance heat*.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.

