

MAXIMIZER

Gas Multideck Ovens

General Features:

- **Quality Construction**
for long life
- **Time Proven**
Over 100 years of design life
- **More For Less**
More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- **Large Capacity**
Four pan model
- **Energy Efficient**
New energy-saving burner system
- **Black Exterior Finish Standard**
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized Interior**
- **250° - 550° F Thermostat**
Standard on B Models
- **300° - 650° F Thermostat**
Standard on M Models
- **Steel Decks Standard**
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2324B/2324M listed on back

Warranty:

- One year parts and labor



MODEL 2324B (Bake)
2324M (Mexican)

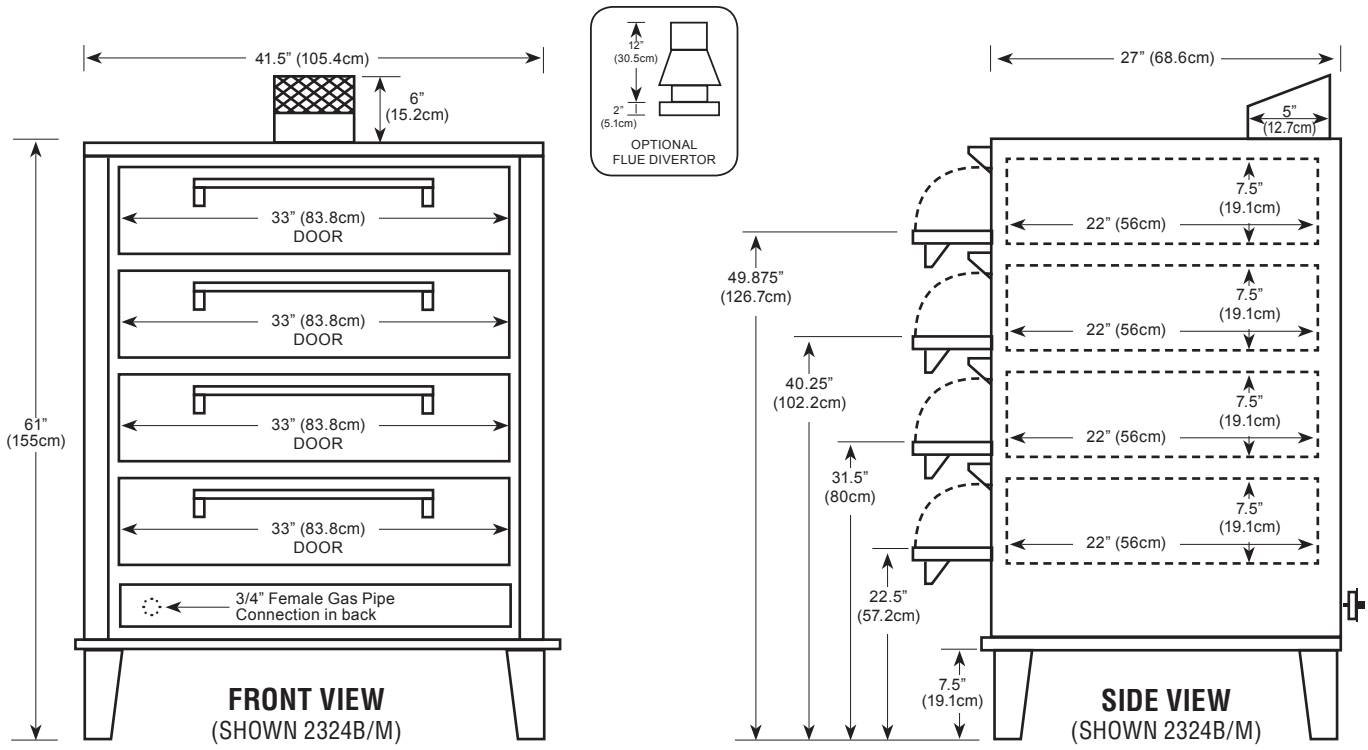


GAS ONLY

MORE FOR LESS

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

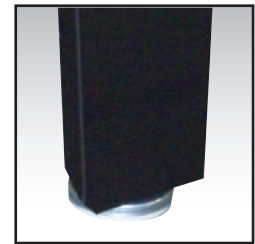




MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2324B/M	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	536lbs 243kg	EIGHT 16" PIZZAS OR FOUR BUN PANS

Opening required for 2324B/M installation: 27" *

*Handles and doors can be removed to reduce depth for tight entries



Adjustable Legs

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324B/M, four-pan oven has four (4) tubular burners that supply 60,000 BTU's for great performance and fast recovery. All units are equipped with *modern safety pilots and thermostats* with a separate on/off valve.

Space Savers

Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conservative ovens on the market today. The 2324B/M, four-pan oven requires only 41.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four decks of the 2324, four-pan oven measure 33"x22"x7.5". The 2324B/M can easily handle a 18"x26" bun pan, two (2) 16" pizzas or a variety of other products. Uses only 41½" of space.



Adjustable Dampers at each deck

