

MAXIMIZER

Multideck Pizza Ovens

MODEL 2324P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
2904 sq. inches of available cooking space.
Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 33"x22"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (60,000 BTU)
- **Aluminized Interior**
- **Pizza Thermostat Standard**
300° F-650° F (149°C-343°C)
- **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 2324P listed on the back

Warranty:

- One year parts and labor



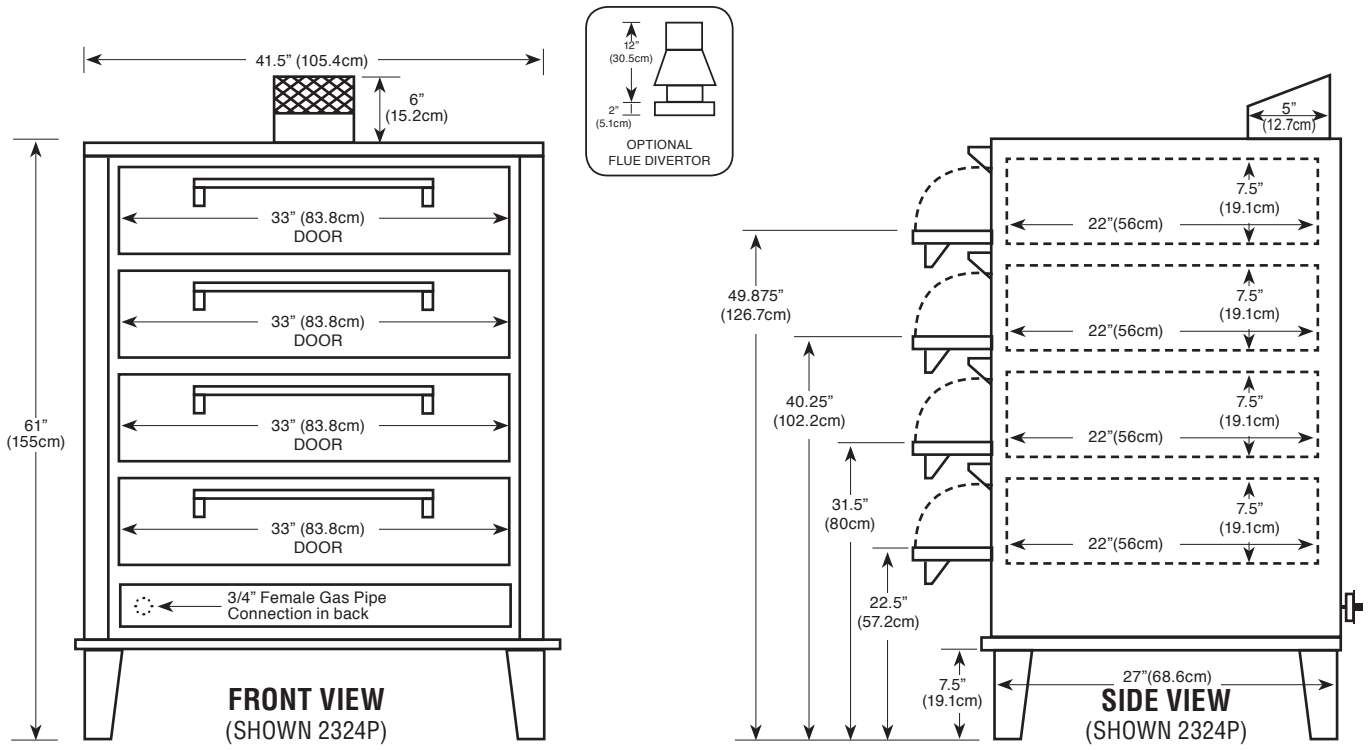
GAS ONLY

MORE FOR LESS

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



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MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2324P	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	750 lbs 340kg	EIGHT 16" PIZZAS

Opening required for installation: 27" * *Handles and doors can be removed to reduce depth for tight entries

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 steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324P, 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*. Comes with a separate on/off valve.

Space Savers

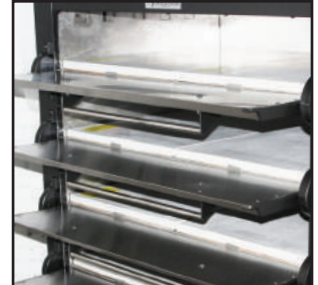
Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2324P, four-pan oven requires only 41.5" while the eight-pan requires only 51.5". This frees up valuable kitchen and/or hood space.

Capacity

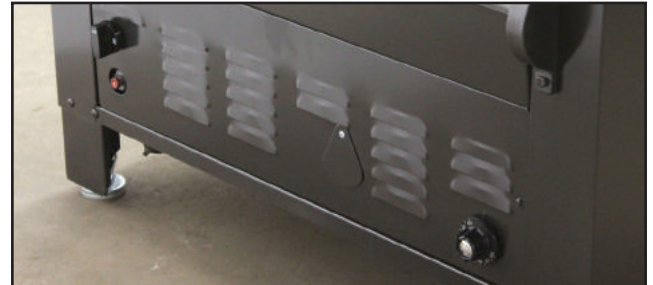
Each of the four (4) decks of the 2324P, four-pan oven measure 33"x22"x7.5". They can easily handle one (1) 18"x26" pan, two (2) 12" pizzas or a two (2) 16" pizzas, using only 41.5" of space. Total of four (4) 18"x26" pans, eight (8) 12" pizzas or eight (8) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls

