

MAXIMIZER

Multideck Pizza Ovens

MODEL 2348P

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**
5376 sq. inches of available cooking space.
Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (96,000 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 2348P listed on the back

Warranty:

- One year parts and labor

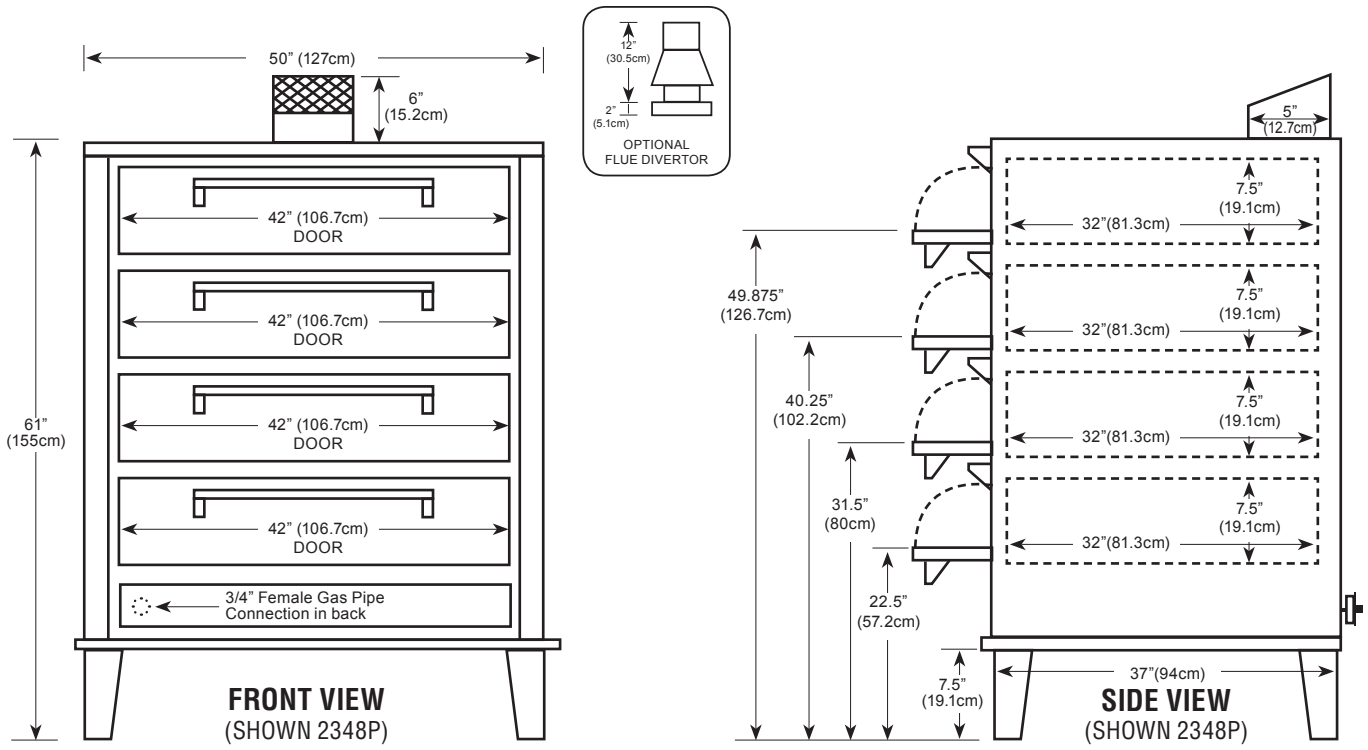


GAS ONLY

MORE FOR LESS

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





MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2348P	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50" 127cm	37" 94cm	61" 155cm	96,000	1200 lbs 544kg	SIXTEEN 16" PIZZAS

Opening required for installation: 37" *

*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 2348P, eight-pan oven is equipped with six (6), tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. Comes with separate on/off valve.

Space Savers

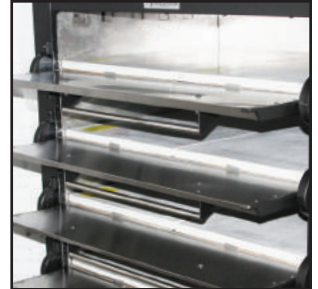
Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2348P, four-pan oven requires only 50". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2348P, eight-pan oven measures 42"x32"x7.5" capable of holding two (2) 18"x26" bun pans, six (6) 12" pizzas, or four (4) 16" pizzas each, and using only 50" of space. Total of eight (8) 18"x26" pans, twenty-four (24) 12" pizzas or sixteen (16) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls



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