MAXIMIZER

Pizza Ovens

MODEL CE131PE

General Features:

- **Quality Construction**
  for long life
- **Stainless Steel Front**
  Standard
- **Large Capacity**
  1,368 sq. inches of available cooking space on three (3), cordierite decks
- **Pizza Decks Standard**
  Large 24"x19"x15"compartment
  ½" 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
- **Easily Serviceable**
  All controls can be replaced from the front of the unit
- **Power**
  Electric
  Single phase standard
  Three phase optional
- **Specific Features**
  of the CE131PE listed on the back

Warranty:

- One year parts and labor

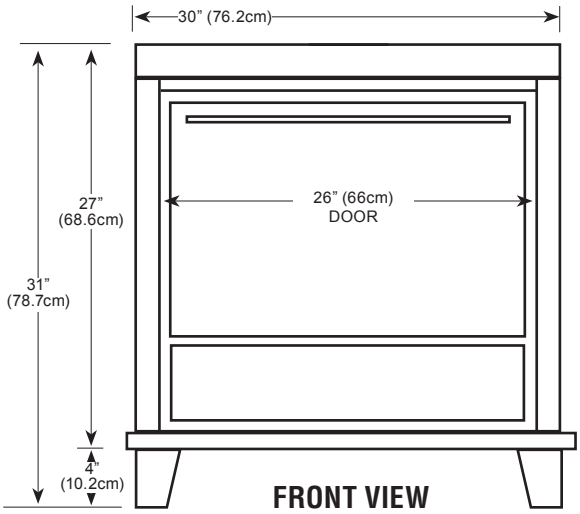
ELECTRIC

MORE FOR LESS

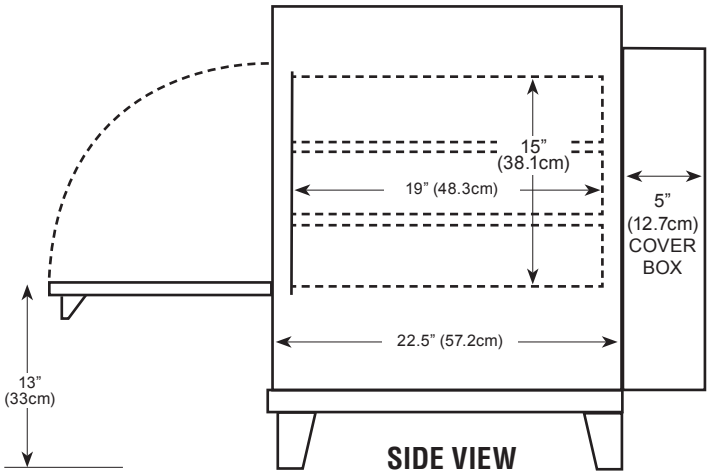
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar

Peerless
Commercial and Industrial Ovens

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



FRONT VIEW
(SHOWN CE131PE)

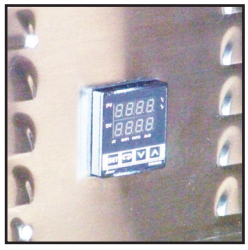


SIDE VIEW
(SHOWN CE131PE)

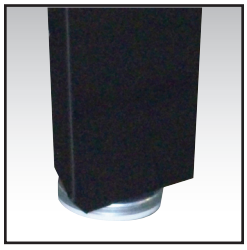
Counter space	**30"(76.2cm) wide x 22.5"(57.2cm) deep* x 31"(78.7cm) high**
Shelf size	**24"(61cm) wide x 19"(48.3cm) deep**
Shipping weight	**350 lbs (158.8kg)**
Capacity	**Twelve 9"(22.9cm) pizzas or three 18"(45.7cm) pizzas**
Shelves	**Three (3)**
Electric	**7KW - 220V single phase, 40 AMPS**
	Optional three phase, 30 AMPS

Opening required for installation: 30"

* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE131PE is built with ***prime 20-gauge cold-rolled sides*** and toped with a 16-gauge base. The ***interior is made of Armco Type 1, 20-gauge aluminized steel.*** Also, the CE131PE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131PE is equipped with four 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 CE131PE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131PE comes with three shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is also double stackable for double the capacity, double the efficiency and double the profits. The CE131PE comes with an optional floor base (SPK31) for extra storage.

Capacity CE131PE

The CE131PE is the only ***single-door, three shelf*** pizza electric oven available. It houses ***three cordierite decks*** which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals ***1368 total square inches (8825.9 sq cm) per oven.*** When double stacked, the CE231PE offers six shelves, which brings you total cooking area to 2736 square inches (17,651.4 sq cm). When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

Design Plus CE131PE

The CE131PE has a digital controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The CE131PE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131PE is also available in a two shelf version if interior space is an issue. Call for details.

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