

MAXIMIZER

Pizza Ovens

MODEL CE42PESC

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza decks standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced
from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **SC Series**
- **Specific Features**
of the CE42PESC listed on back

Warranty:

- One year parts and labor



ELECTRIC

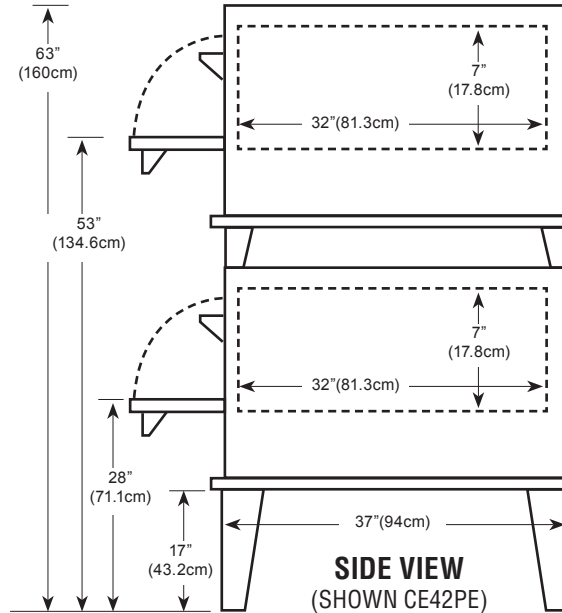
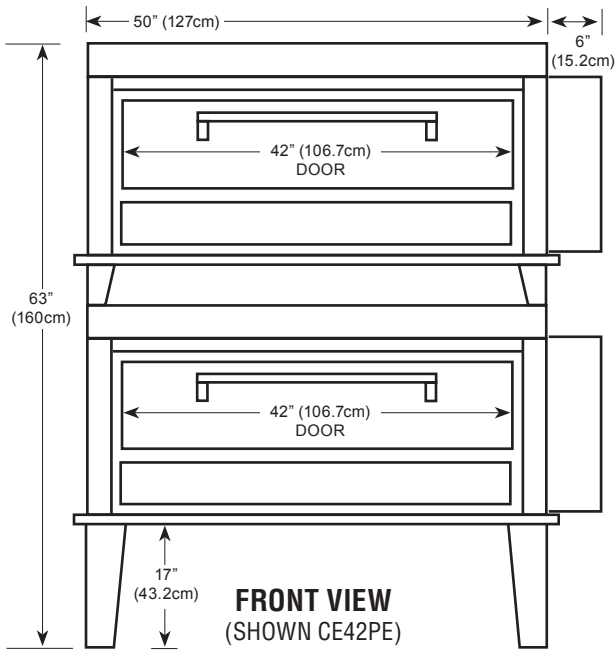


MORE FOR LESS

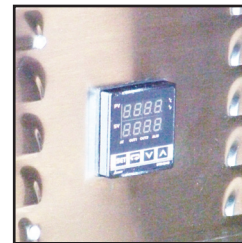
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



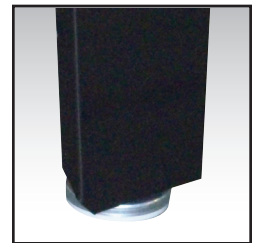
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 37" (94cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Electric	8KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 22"	
*Handle adds 2.5" (6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE42PESC 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 CE42PESC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE42PESC is powered by eight 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42PESC deck size measures 42"x32"x7" (2). Actual cooking capacity depends on the size of the pizza you are cooking. The CE42PESC will hold twelve 12" pizzas or eight 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE42PESC 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 two *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CE42PESC has the *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. Peerless has added cooling fans to lower the control compartment temperatures for longer control life.

