

MAXIMIZER

Pizza Ovens

MODEL C231P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
3,648 sq. inches of available cooking space on eight cordierite decks. Holds eight (8) 18" pizzas
- **Pizza Decks Standard**
Large 24"x 19"x 15" compartment 1/2" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Versatile**
Removable trays increase oven capabilities. Optional wire racks available for pretzels
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the C231P listed on the back

Warranty:

- One year parts and labor



**GAS
FIRED**

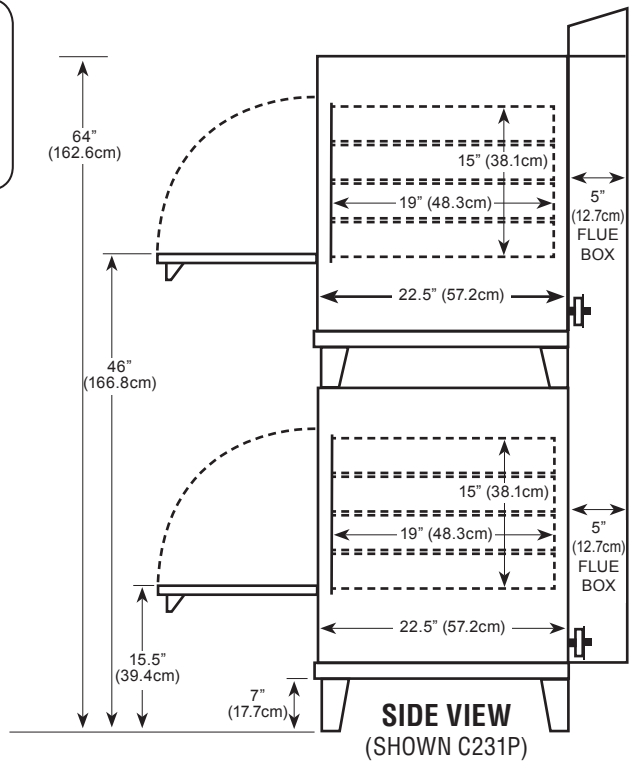
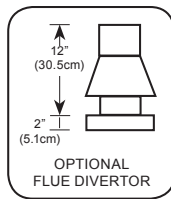
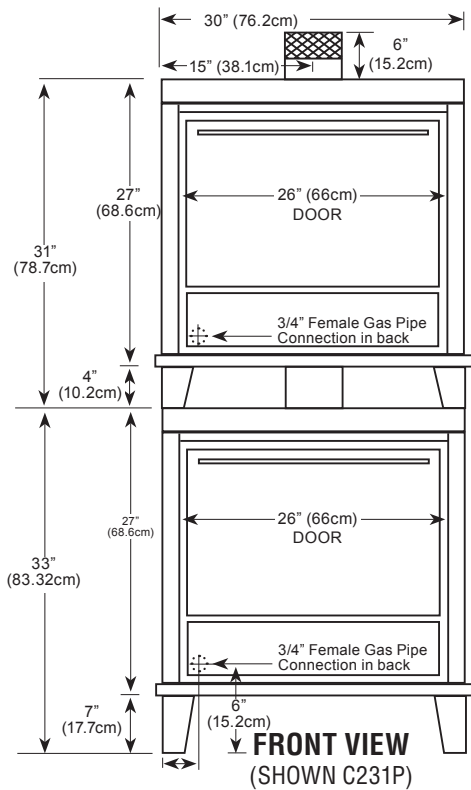


MORE FOR LESS

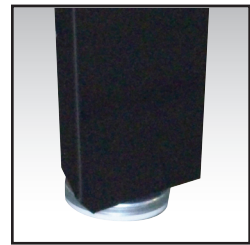
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



Counter space	30”(76.2cm) wide x 22.5”(57.2cm) deep* x 64”(162.6cm) high
Shelf size	24”(61cm) wide x 19”(48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Capacity	Eight 18”(22.9cm) pizzas
Gas	Maximum 60,000 BTU input
Opening required for installation: 30" * Handle adds 2.5”(6.4cm) to depth	



Adjustable Legs

Durable Construction

The C231P is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C231P comes standard with a stainless steel front using high quality 20-gauge stainless steel. Each unit is equipped with a removable crumb tray for easy cleaning.

Energy Efficiency

The C231P is equipped with our *new energy-saving “Power-Pak” burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C231P is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231P comes with *removable shelves* which increase the oven’s capabilities for either *baking or roasting* (this feature comes with the gas oven only). This is a *double stack* for double the capacity, double the efficiency and double the profits. **Optional wire racks can be used for baking or pretzels.**

Capacity

The C231P is the only *double-door, eight-shelf* pizza oven available. Each C131P houses *four (4), 5/8” (1.6 cm) cordierite decks* which offer 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total cooking area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three-shelf ovens. Peerless is by far the greatest value.

Design Plus

The C231P has the controls in lower front for ease of operation, space savings and to keep them in their own air-conditioned area so they are not affected by outside influences. The C231P is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.

