

# MAXIMIZER

## Bake & Roast Ovens

MODEL CE42BESC

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**  
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **Full Range Digital Thermostat** 200°F - 550°F (93°C - 288°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
- **Specific Features** of the CE42BESC listed on back

### Warranty:

- Two year parts and labor



ELECTRIC

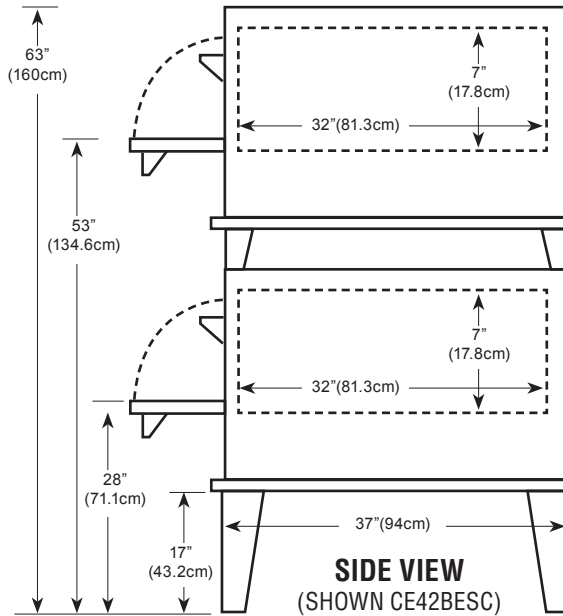
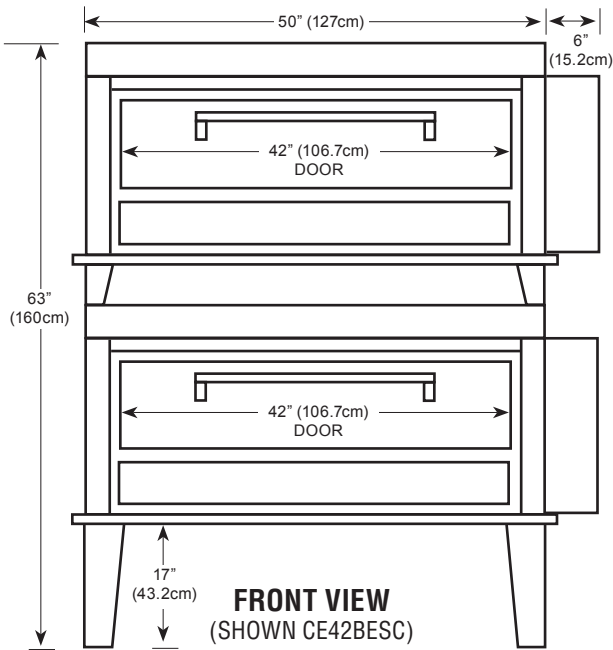


Steel Decks

### MORE FOR LESS

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

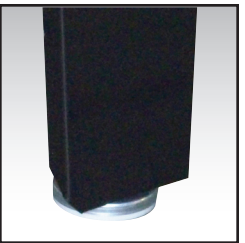




Floor space . . . . .	56" (142.2cm) wide x 37" (94cm) deep* x 63" (160cm) high
Shelf size . . . . .	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight . . . . .	1100 lbs (499kg)
Capacity . . . . .	Four 18"x26" bun pans per oven
Electric . . . . .	8 KW - 220V single phase, 100 AMPS 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 CE42BESC 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 CE42BESC 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 CE42BESC is powered by eight 2000w elements which *increases its efficiency and recovery rate*.

**Capacity**

The CE42BESC deck size measures 42"x32"x7" (2). The CE42BESC will hold four 18"x26" bun trays. Cook time will vary according to product.

**Space Saver**

The CE42BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE42BESC *can be converted in to a CE43BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE43BESC is also an SC series oven.

**Design Plus**

The CE42BESC has the *controls on 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.

