MANUAL DE LA PIZZA Ovens

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"x 19"x 15"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





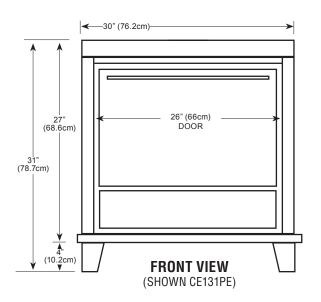
MODEL CE131PE

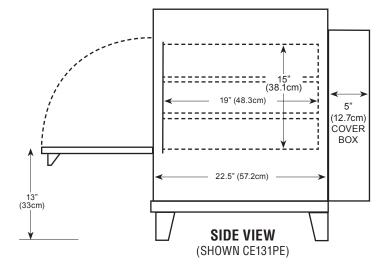
ELECTRIC

MORE FOR LESS

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







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Counter space 30"(76.2cm) wide x 22	
Shelf size	24"(61cm) wide x 19"(48.3cm) deep
Shipping weight	350 lbs (158.8kg)
Capacity Twelve 9"(22.9cm	n) 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,



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)

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.

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.

