MANUATE DE LA PIZZA Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
- Large Capacity

 2,736 sq. inches of available cooking space on six (6), cordierite decks. Holds six (6)
 18" pizzas
- 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 side of the unit
- Power
 Electric
 Single phase standard
 Three phase optional
- Specific Features
 of the CE231PESC listed on back

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service





MODEL CE231PESC



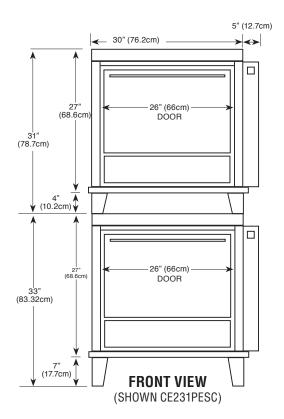


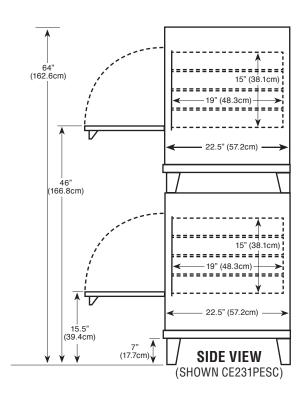


MORE FOR LESS

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







 Counter space
35"(88.9cm) 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
six 18" (40.7cm) pizzas

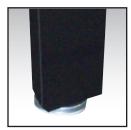
 Electric
17 KW - 220V single phase, 80 AMPS

 Optional three phase, 60 AMPS

 Two electrical connections for this model

 Opening required for installation: 30"
 * Handle adds 2.5"(6.4cm) to depth





Digital Electronic Controller

Adjustable Legs

Durable Construction

The CE231PESC 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 CE231PESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231PESC is equipped with eight (8) 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 CE231PESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231PESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231PESC is the only *double-door, six shelf* pizza electric oven available. Each CE131PE houses *three* (3) *cordierite decks* which offers 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals 2736 total square inches (17,651.8 sq cm) per oven. When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus

The CE231PESC has a digital controller for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. All controls can be replaced from the side of the unit. The CE231PESC is also available in a two shelf version if interior space is an issue. Call for details.

