

MAXIMIZER

Electric Multideck Pizza Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
2904 sq. inches of available cooking space.
Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 33"x22"x7" compartment
1" pizza stones
- **Energy Efficient**
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Pizza Thermostat Standard**
100°F - 650°F (38°C - 343°C)
Precise temperature control
- **Versatile**
Perfect for a variety of needs
- **Easily Serviceable**
All controls can be replaced from the side and rear of unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the 2324PE-2 listed on back

2-2-2 Warranty:

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



MODEL 2324PE-2
SC Series: 2 Controller Unit



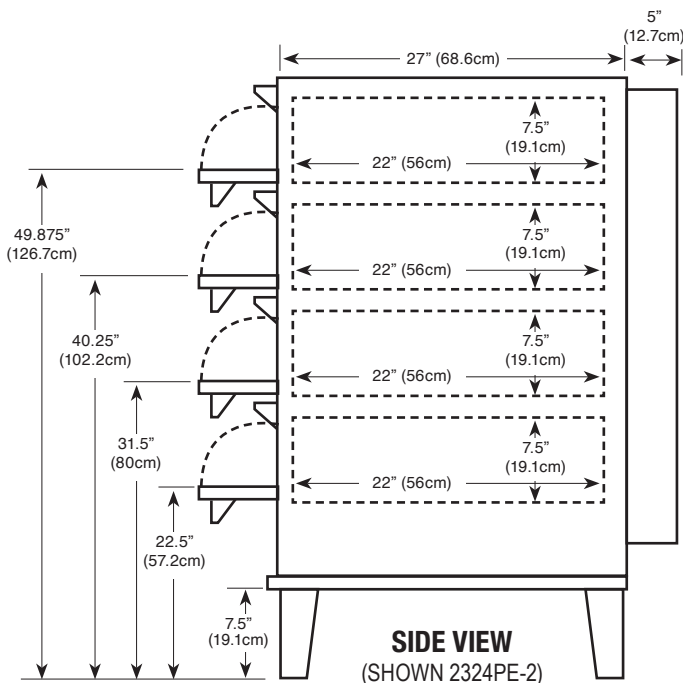
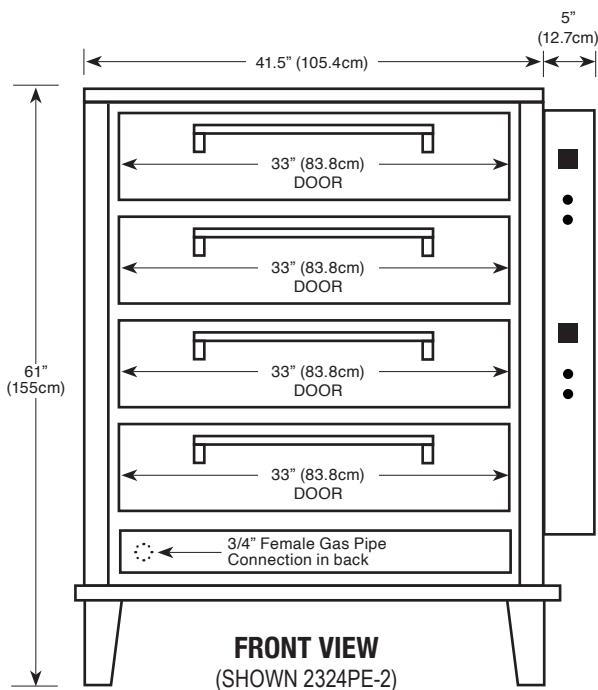
ELECTRIC

MORE FOR LESS

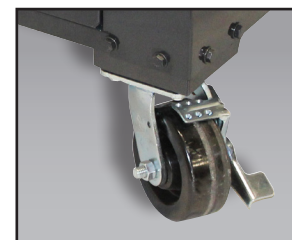
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Floor space 46.5" (118.1cm) wide x 32" (81.3cm) deep* x 61" (155cm) high
Shelf size 33" (83.8cm) wide x 22" (56cm) deep x 7.5" (19.1cm) high
Shipping weight 775 lbs (351.5kg)
Capacity Four 18"x26" pans, eight 12" pizzas (30.5cm) or eight 16" (40.7cm) pizzas
1 Electric Feed 5.625 KW - 240V single phase, 60 AMPS each
Optional 5.625 KW - 240V three phase, 40 AMPS each
 Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth, can be removed for tight entry installation



Optional heavy duty casters

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The 2324PE-2 is equipped with 1850 (6) *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 2424PE-2 is well powered by 11,250 watts, which enables it to have an extremely fast recovery rate.

Space Savers

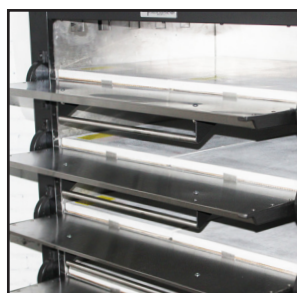
Because our unique construction and the fact the controls are on the side, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2324PE-2, four-pan oven requires only 46.5" while the eight-pan requires only 55". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2324PE-2, four-pan oven measure 33"x22"x7.5". They can easily handle one (1) 18"x26" pan, two (2) 12" pizzas or a two (2) 16" pizzas, using only 46.5" of space. Total of four (4) 18"x26" pans, eight (8) 12" pizzas or eight (8) 16" pizzas.



Standard adjustable legs



Precise temperature in each compartment



Two control version for better heat control



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