MAXIMIZER
Electric Bake & Roast Ovens

MODEL CE51BE

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front** Standard Stainless top & sides available (T430)
- **Heavy duty steel deck** with flanged sides (16A)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat** 150°F - 550°F (66°C - 288°C) Precise temperature control
- **Space Saver** Only 50" wide
- **Stackable** Multiple options for flexibility
- **Aluminized Interior** Standard
- **Solid State Relay** Silent operation
- **Easily Serviceable** Most controls can be replaced from the front of the unit
- **Power** Electric Single phase standard Three phase optional
- **Specific Features** of the CE51BE listed on back

Warranty:

- One year parts and labor

C ETL LISTED US Intertek

ETL SANITATION LISTED Intertek

AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 153 FOR DETAILS



ELECTRIC

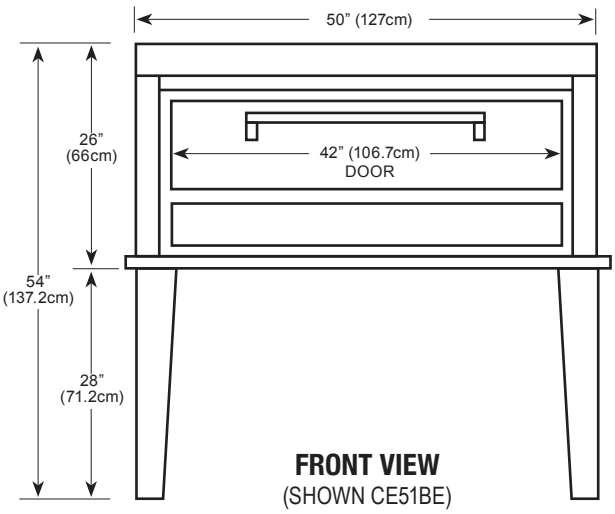


Steel Decks / Wire racks optional

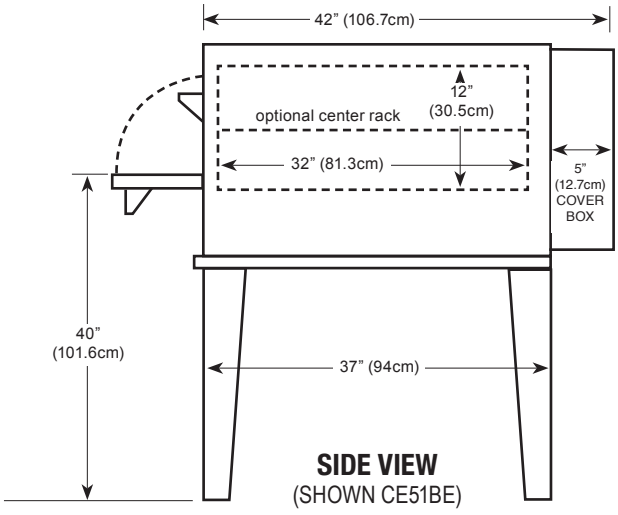
MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



FRONT VIEW
(SHOWN CE51BE)

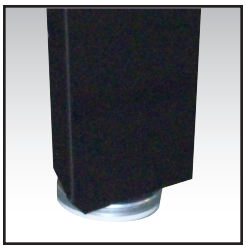


SIDE VIEW
(SHOWN CE51BE)

Floor space . . . . . 50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size . . . . . 42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight . . . . . 525 lbs (238kg)
Capacity . . . . . Two 18"x26" bun pans per section
Electric . . . . . 8 KW - 220V single phase, 50 AMPS
Optional three phase, 30 AMPS
Opening required for installation: 25"
* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE51BE 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 CE51BE 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 CE51BE is powered by four (4) 2,000w elements which ***increases its efficiency and recovery rate.***

Capacity

The CE51BE deck size measures 42"x32"x12". The CE51BE will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

Space Saver

Because the controls are under the door, the CE51BE 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 50" for a 42"x32" deck, almost a foot less than the competition. The CE51BE ***can convert into a CE52BESC or CE53BESC by stacking*,*** either initially or after your business grows. Note: The new oven must be the upper oven, and a SC model. This option gives you two or three 42"x32" decks in only 50" of space. **(*will increase width)**

Design Plus

The CE51BE has the ***controls in lower front 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.

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