

# MAXIMIZER

## Gas Pizza Ovens

### General Features:

- **Quality Construction**  
for long life
- **Stainless Steel Front**  
Standard
- **Large Capacity**  
3,648 sq. inches of available  
cooking space on eight  
cordierite decks. Holds  
eight (8) 18" pizzas
- **Pizza Decks Standard**  
Large 24"x 19"x 15" compartment  
1/2" pizza stones
- **Unique Interior Design**  
Better distribution of heat
- **Energy Efficient**  
New energy-saving  
"Power-Pak" burner system  
coupled with our unique baffle  
system for even heat and  
better baking
- **Full Range Thermostat**  
300°F - 650°F (149°C - 343°C)
- **Versatile**  
Removable trays increase  
oven capabilities. Optional  
wire racks available for pretzels
- **Easily Serviceable**  
All controls can be replaced  
from the front of the unit
- **Power**  
Gas - LP or NAT
- **Specific Features**  
of the C231P listed on the back

### Warranty:

- One year parts and labor



### FLOOR MODEL C231P

Gas Bake/Roast Ovens  
can be combined with gas  
Pizza Ovens to meet  
your specific needs.  
Contact Peerless  
for details.



**GAS  
FIRED**



### MORE FOR LESS

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



Commercial and Industrial Ovens

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