



## INSTRUCTION MANUAL

# ELECTRIC OVENS

CE41 CE51 CE61 CE121 CE131

B, P & I MODELS • VENTLESS VL30 & VL50



**Intertek**

### NEW STANDARD LIMITED PARTS & LABOR WARRANTY

Peerless products are guaranteed against manufacturing defects for one year from date of installation for parts and labor. All SC Series ovens qualify for two years parts and labor. Proper start-up procedures must be followed and warranty card submitted to activate either warranty. If warranty is not activated, parts will be covered until the term of the warranty expires but labor will not be covered. Excluded from this warranty are any claims related to items that should have been performed at the time of installation such as: improper utility connections, poor methods of venting, checking gas pressure and calibration of controls, also excluded are normal maintenance items such as adjustments to pilots, burners and cleaning related issues.

When making a claim for warranty service, during a claim inspection by Peerless or its service representative, it is determined that the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, abuse, has not been properly installed / calibrated\* or misapplication, neglect, accident, damage during transit, fire, flood, riot, or act of God, then this warranty shall be VOID.

\* Warranty terms are VOID if instructions provided with equipment are not followed.



**Intertek**

Conforms to  
ANSI/UL Std. 197  
and  
Cert. to CAN/CSA Std.  
C22.2 No. 109

### IF REPLACEMENTS PARTS ARE NEEDED,

be sure to give the model number when ordering, including prefix and suffix letters.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Model # \_\_\_\_\_ Serial # \_\_\_\_\_



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**Congratulations** on your selection of this piece of cooking equipment. Over the years we have developed what we consider the finest equipment on the market today.

Please read these instructions before attempting installation. Set up and start up should be performed by a qualified service professional, electrician and someone considered a professional in the installation of such equipment or all the terms and conditions in our Limited Warranty will be rendered void. If in doubt, call Peerless for assistance.

Retain this manual for future use.



### **FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



### **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



## SET UP INSTRUCTIONS (All Floor Model Ovens)

### 1. Uncrate Oven

Check to be sure owners manual, handles and legs and brackets (required for stacked units) are packed inside. Check unit for possible damage during transit. Notify Peerless immediately if any damage is found.

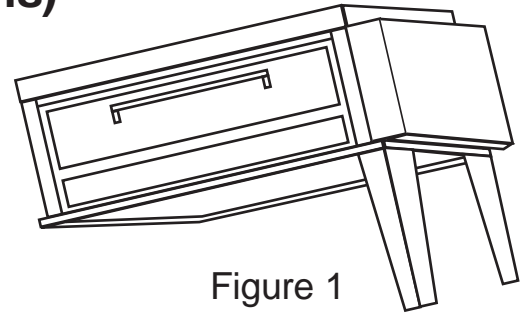


Figure 1

### 2. Place oven in its permanent location.

Level unit using the adjustable legs provided.

### 3. Leg Installation

Mount legs on the side of the unit while blocked, (refer to Figure 1) NOTE: Ovens can be lightened by removing shelves and baffles, if desired. Each leg has four mounting bolts, packed inside oven. After completing Step 1, proceed to the other two legs. (refer to Figure 2)

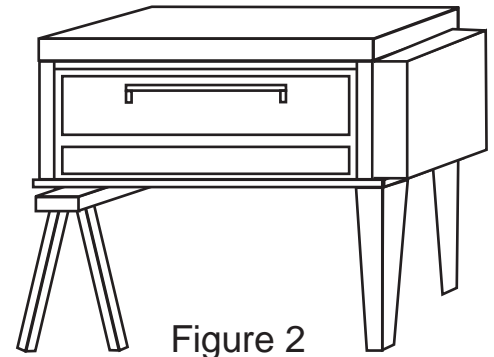


Figure 2

### 3. For double or triple stacks

Locate the stacking brackets and legs with each unit.



### 4. Minimum Clearance

6" from sides and rear from combustible and non-combustible construction.

## ELECTRICAL HOOK-UP

1. With oven in place, have a qualified electrician permanently wire unit.
2. Each unit comes with calrod elements. Check rating plate for amperage load to determine wire size for proper installation.
3. Counter models can be 120V or 220V. Floor models are 220V, single (standard) or three phase (optional).
4. Access to hook-up is located on the back cover. Remove top portion to reveal terminal block for hook-up.
5. Be sure to use a separate case ground.

# CE SERIES OPERATING INSTRUCTIONS

## BURN OFF

Please note: For the first hour of operation the “burn off” will occur. The unit will smoke considerably during this period. Burn off is oil residue and insulation break in. Allow for good ventilation during this time. There is not danger if you follow these directions and proceed with care and caution.

### 1. Turn on toggle switch

### 2. Set controller for desired temperature

Industrial      0 to 500 degrees

Bake            0 to 550 degrees

Pizza            0 to 650 degrees

\* Press ENTER when setting or changing temperature (LOVE controllers only)

### 3. Allow at least one (1) hour for preheat. A longer preheat is better for complete stabilization of your unit.

### 4. CE61 B, I and P Models Only (See page 5)

Your oven is equipped with a variable power control for the top deck only. Set controller for desired temperature and adjust the top to balance top and bottom decks as needed.

### 5. To learn how to use this feature, start by setting the top heat control at 10 and reduce to balance (See page 5)

### 6. Turn off toggle to shut down unit. Cooling fan may run until a safe controller temperature is reached. It will then shut down automatically.



## **TOP HEAT CONTROL INSTRUCTIONS**

### **CE61PE CE61PESC ONLY**

**PREMISE:** Your TOP HEAT CONTROL was added so you can balance the temperature between the top and bottom compartments on your CE61PE oven. Without this feature, the top compartment will be generally hotter than the bottom compartment.

**FUNCTION OF THE KNOB:** The TOP HEAT CONTROL knob controls the top 2 elements in the top compartment ONLY. It changes the power setting to the top elements from 0 - 100% of power.

**HOW TO USE:** As you can read in our manual on page 4, items 4 & 5, we suggest learning your new CE61PE(SC) and how to use your TOP HEAT CONTROL by setting it all the way up, or 100% of available power to the top 2 elements. Always allow your oven to preheat for at least 1 hour. 1½ hours is recommended for better stabilization. As you begin to use your oven, you most likely will find that you will reduce your top heat control to bring the temperature in the top compartment closer to the bottom compartment. The temperature you have chosen to cook at will determine the setting you choose on your top heat control. Once you have found your MAGIC setting, we suggest you mark it with a marker as a reference point for your employees.

If you are the scientific type, you can also engage in temperature testing by placing a thermometer in each compartment suspended a couple inches off the deck as we are measuring air temperature, not deck temperature. Set your oven at your desired temperature and reduce the TOP HEAT CONTROL as you test until the temperature in both compartments are the same. This process could take up to 6-8 hours.

Good luck with your operation and thanks for buying a PEERLESS!

# **INITIAL OPERATION INFORMATION**

## **WARNING:**

**The following information must be performed for proper installation of your Electric Peerless Oven.**

1. **Please have your electrician install the proper wiring for this oven.**
2. After oven is started-up, have technician sign warranty card and return to Peerless.  
**Warranty will not be valid until we receive the Warranty Card.**
3. Read the Warranty Manual. Know how the Peerless Warranty pays in case your tech is called to service an oven.
4. Read the Instruction Manual. This manual comes with instruction on various oven set-up.
5. Parts for your Peerless Oven are available from our website at [www.peerlessovens.com](http://www.peerlessovens.com) or by calling our manufacturing plant at 419-625-4514. Always have your Model and Serial Number handy when calling. This number is located on the front page of your manual and is also located inside the controls section on your oven. This will be a 3x5 black plate that is lying flat with the Model and Serial Numbers stamped into the plate.

**FROM THE MANUFACTURER OF PEERLESS OVENS –  
THANK YOU FOR BUYING PEERLESS!**

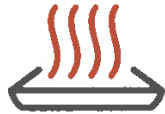
## CE SERIES PARTS REPLACEMENT INSTRUCTIONS

<b>CONTROLLER</b>	Disconnect from power Remove screws on lower front to access control Remove controller and mount replacement Carefully replace wires to the proper terminals
<b>SOLID STATE RELAY</b>	Disconnect from power Remove back cover Remove relay and mount replacement Carefully replace wires to the proper terminals
<b>CALROD ELEMENTS</b>	Disconnect from power Remove back cover Remove wires from desired element Open door, remove fasteners and remove stone and steel deck Remove elements Reverse procedure
<b>COOLING FAN</b>	Disconnect from power Remove screws on lower front to access fan Remove fan and mount replacement fan Unplug old fan and plug in new fan Replace front
<b>DOOR HINGE PINS</b>	Hinge plate assembly is fastened to door frame Remove door weights, both sides Remove screws and move door forward enough to slide hinge pin clear of frame Insert new pin and mount to frame using new screws provided Old units may require drilling out of the screw heads and drilling new holes In this case, you may have to rotate hinges





## Baking Stone Installation Instructions



Stones are factory-tempered and ready for immediate use.



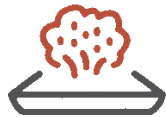
Keep stones out of direct contact with an open flame.



Handle baking stones carefully. Stones impacting hard surfaces may crack or develop fractures.



Avoid tight fits or using mechanical fasteners. Leave a 1/8" gap per 24" for expansion and to prevent damage.



A harmless odor may occur during initial use as the stone adjusts to heat.



DO NOT allow excessive liquids to come in contact with baking stone.



Cook on either side of the stone; the rough side is best for a crispy pizza crust.



Clean stones by lightly brushing off crumbs with a dry rag or brush. DO NOT clean stones with water or abrasive brushes.



# CE SERIES TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	REMEDY
Unit on, but will not heat	One or more elements not working	Replace bad elements
	Loss of one or more legs of power source	Call electrician to restore power
	Bad solid state relay (SSR)	Replace
Unit power is off	Toggle switch off	Turn on
	Unit in high limit shut down	Controller bad SSR stuck Replace
	<b>FAN NOT WORKING IN FAN LIMIT SHUT DOWN</b>	<b>CLEAN FAN OR REPLACE CLEAN FAN OR REPLACE</b>
	Blown Fuses	Call service tech or electrician for assistance
Fan is off	Bad fan	Replace
	Bad fan switch	Replace
	Blown fuses	Call for assistance

## CE SERIES SUGGESTED MAINTENANCE

<b>DAILY</b>	Wash all exposed cleanable areas
<b>MONTHLY</b>	Clean around lower front and fan for accumulation of lint, dirt, or grease.
<b>OVEN INTERIOR</b>	<p>The interior of your unit is aluminized steel and must be treated with care. Clean by using mild detergents and a brillo type pad. Best to remove spillage immediately to avoid carbonizing of the spill.</p> <p><b>DO NOT USE CHEMICAL CLEANERS</b>, such as “Easy Off” as this type of cleaner will damage the aluminized coating.</p>
<b>OVEN EXTERIOR</b>	<p>Wipe with dampened cloth and a mild detergent. Do not use abrasives on oven finish or it will scratch.</p>
<b>STAINLESS STEEL</b>	To remove normal dirt, grease, use mild detergent applied with a sponge or cloth. Dry thoroughly.
<b>PIZZA DECKS</b>	<p>Pizza stones must be treated with care. Clean with a deck brush that can be purchased from any food service equipment dealer. Wipe with a well wrung damp cloth to remove dust or residue.</p> <p><b>DO NOT CLEAN WITH WATER! Decks will crack.</b></p>



### IMPORTANT

Clean your fan periodically. Dirty fans will cause shut downs to protect the unit's controller.

### TO CLEAN FAN:

Using a Q-tip cotton swab and rubbing alcohol, clean fan blades periodically



## CEI31IE ELECTRONIC MODELS PARTS LIST

For current pricing, contact parts@peerlessovens.com.  
Parts can also be ordered online at www.peerlessovens.com

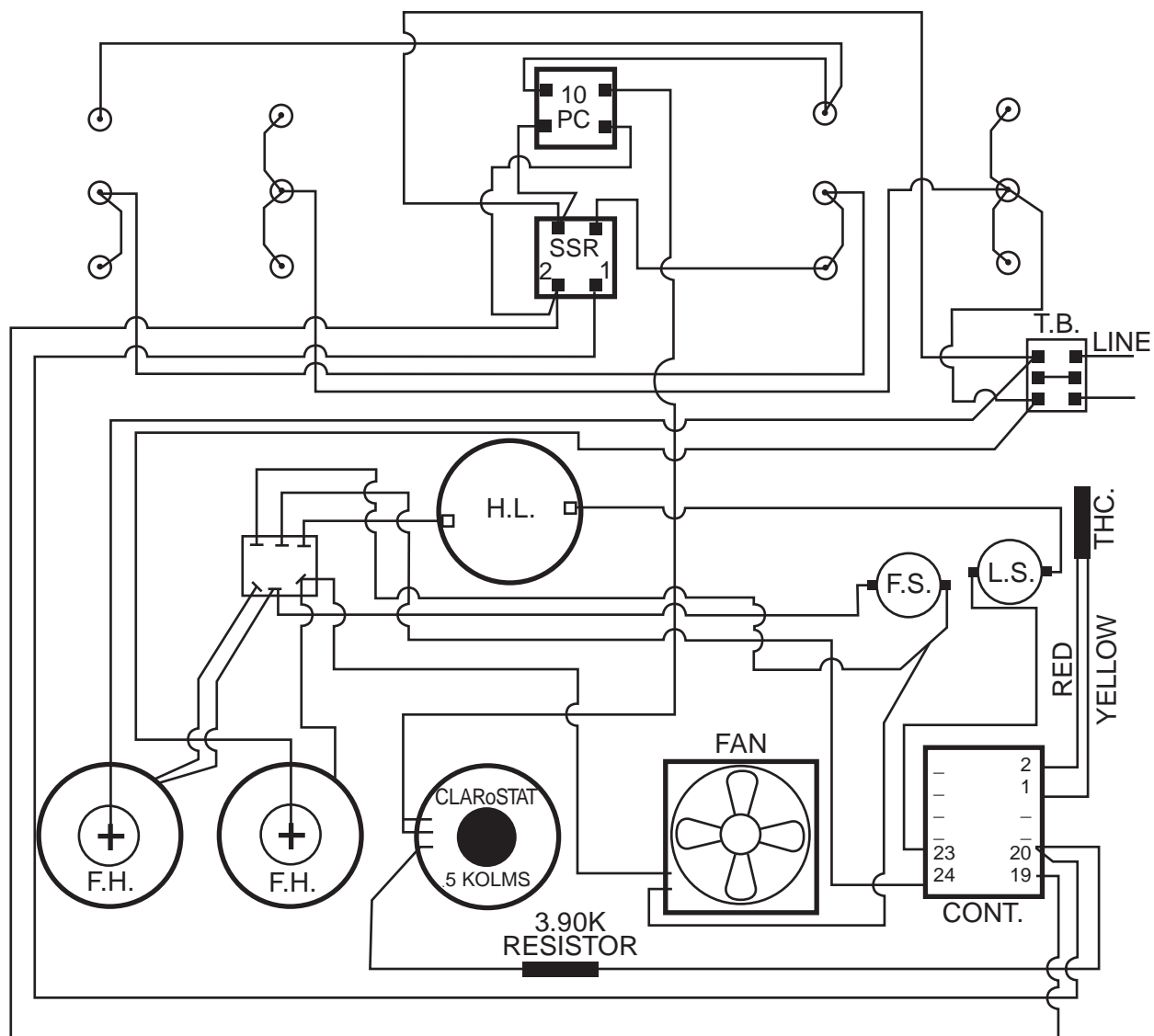
PART #	DESCRIPTION	Qty.
CEI1311- A	Electronic controller - LOVE	1
CEI1311-B	Electronic controller - GEFRAN	1
CEI1312	Toggle switch	1
CEI1313	Fuse holders	2
CEI1314	Fuses	2
CEI1315	Cooling Fan - 3" 220V	1
CEI1316	Fan Guard	1
CEI1317	Fan Control switch(PEPI C)	1
CEI1318	Thermocouple	1
CEI1319B	SSR SINGLE PHASE	1
CEI1319A	SSR 3 PHASE	1
CEI1320	Terminal Block	1
CEI1321	Calrod elements 220V	4
CEI1322	2000W Heating elements 220V	4
CEI1323	Oven Door Complete with Handle (Stainless)	1
CEI1324	Stainless Steel Lower Front Panel	1
CEI1325	Door Handle	1
CEI1326	Hinge Pin Assembly (Sold in Pairs!)	2
CEI1327	1/2" Pizza Decks (3 required)	4
CEI1328	Lower Heater Holder and Baffle	4
CEI1329	Peerless Nameplate	1
CEI1330	Instruction Manual	1
CEI1331	Back Cover	1
CEI1332	4" Legs(set of 4)	4
CEI1333	Oven Door weights	1
CEI1334	High Limit (360°) Synsys	1
CEI1335	Fan limit switch(PEPI C)	1

## CEIE ELECTRONIC SERIES B, P MODELS PARTS LIST

For current pricing, contact parts@peerlessovens.com.  
Parts can also be ordered online at www.peerlessovens.com

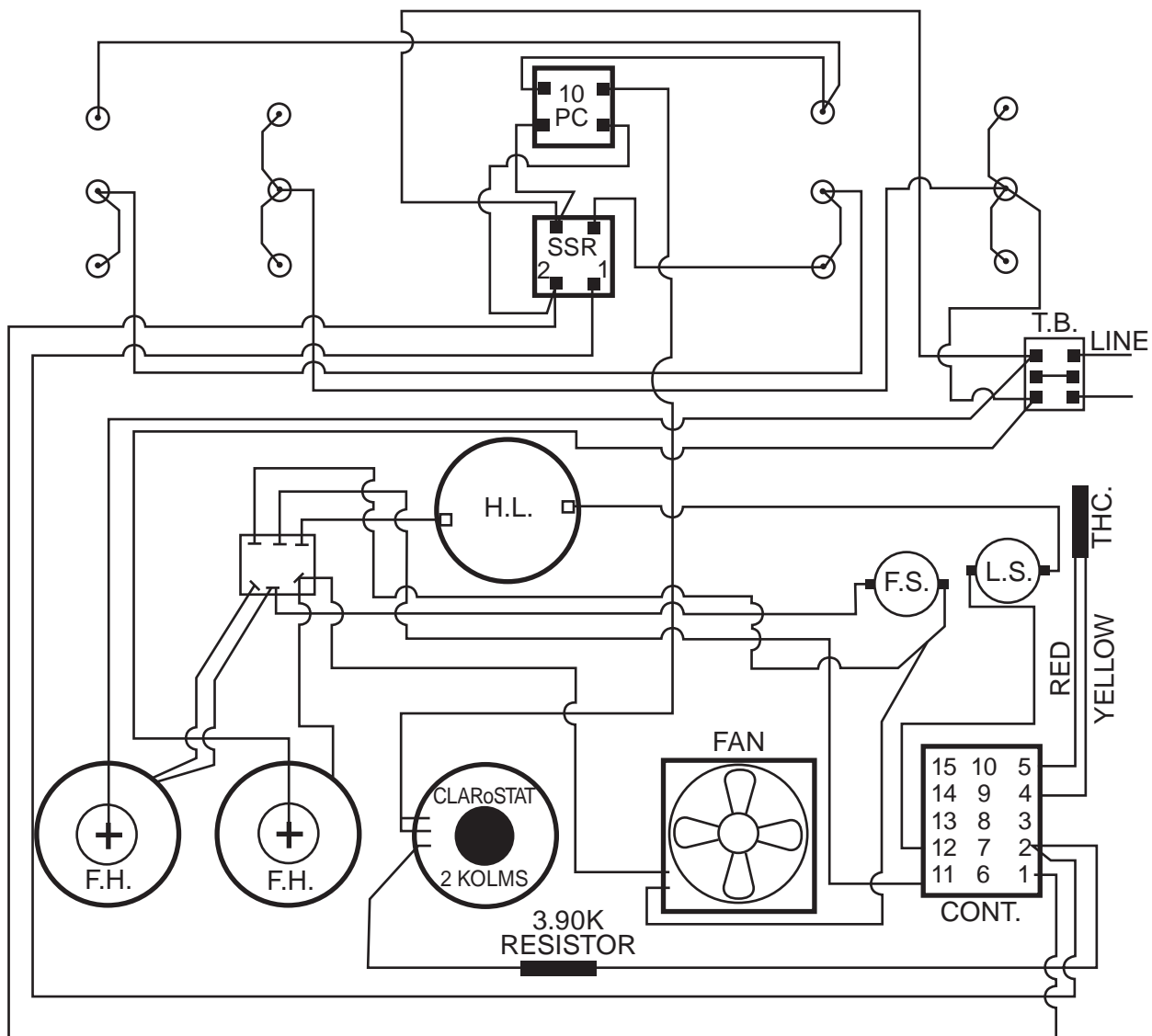
PART #	DESCRIPTION	CE41	CE51	CE61
CEI01-A	Electronic controller- LOVE	1	1	1
CEI01-B	Electronic controller - GEFran SINGLE	1	1	1
CEI01-C	Electronic controller - 3 PHASE	N/A	N/A	1
CEI02	Toggle switch	2	1	2
CEI03	Fuse Holders	2	2	2
CEI04	Fuses	2	2	2
CEI05	Terminal Block	1	1	1
CEI06	Calrod Heater	4	4	6
CEI07	Cooling Fan	1	1	1
CEI08	Fan Guard	1	1	1
CEI09A	SSR SINGLE PHASE	1	1	2
CEI09A	SSR THREE PHASE	1	1	
CEI10	Thermocouple for Electronic Controller	1	1	1
CEI11	Upper SSR			1
CEI12	Potentiometer			1
CEI13	Potentiometer Knob			1
CEI14-A	Fan Switch	1	1	1
CEI14-B	Fan Limit Switch	1	1	1
CEI15	Inside Lower Front	1	1	1
CEI16	Lower Heater Holder and Baffles	1	1	1
CEI17	Oven Door Complete with Handle (Stainless)	1	1	2
CEI18	Hinge Pin Assembly (Sold in Pairs!)	2	2	4
CEI19	Oven Door Weights	2	2	4
CEI20	Oven Door Gasket	n/a	n/a	n/a
CEI21	Oven Door Handle	1	1	2
CEI22	Stainless Steel Lower Front Panel	1	1	2
CEI23	7" Legs (Set of 4) Black			
CEI24	18" Legs (Set of 4) Black			
CEI25	28" Legs (Set of 4) Black			
CEI26	1" Pizza Deck (1- 2Pcs. Deck) P models	1		2
CEI27	Steel Deck B Models	1	1	1
CEI28	Peerless Nameplate	1		1
CEI29	Stainless Steel Front Trim	1		1
CEI30	Instruction Manual	1		1
CEI31	High Limit	2		3
CEI32	Back Cover	1		1
CEI33	Charcoal filters for ventless hoods	2	2	2

## CE61 B, I, & P 1 PHASE 220V WIRING DIAGRAM



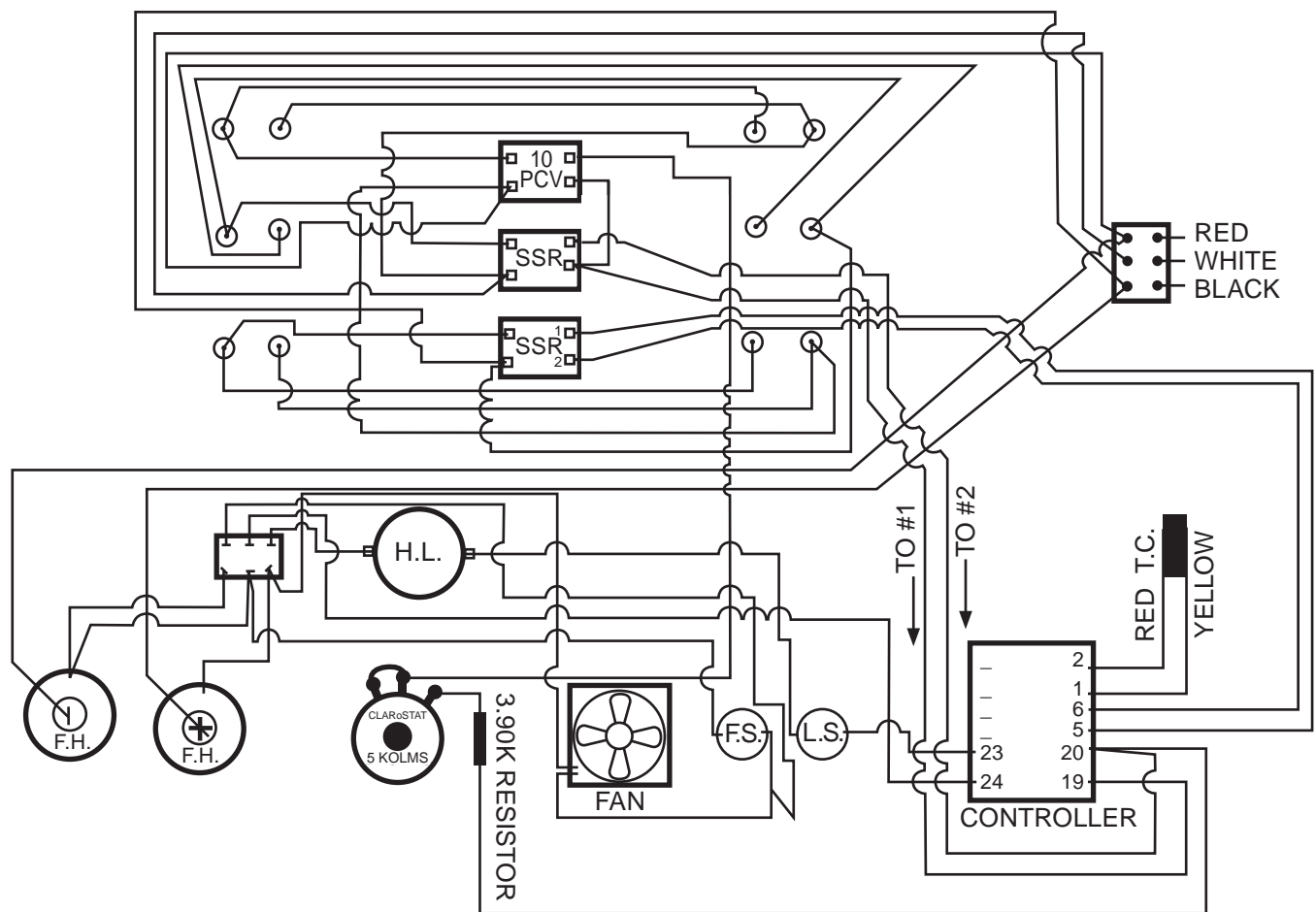
10 PC	RELAY
SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
T.S.	TOGGLE SWITCH
F.H.	FUSE HOLDER
CLAROSTAT	
CONT.	CONTROLLER
THC	THERMOCOUPLE

## CE61 B, I, & P 1 PHASE 220V WIRING DIAGRAM

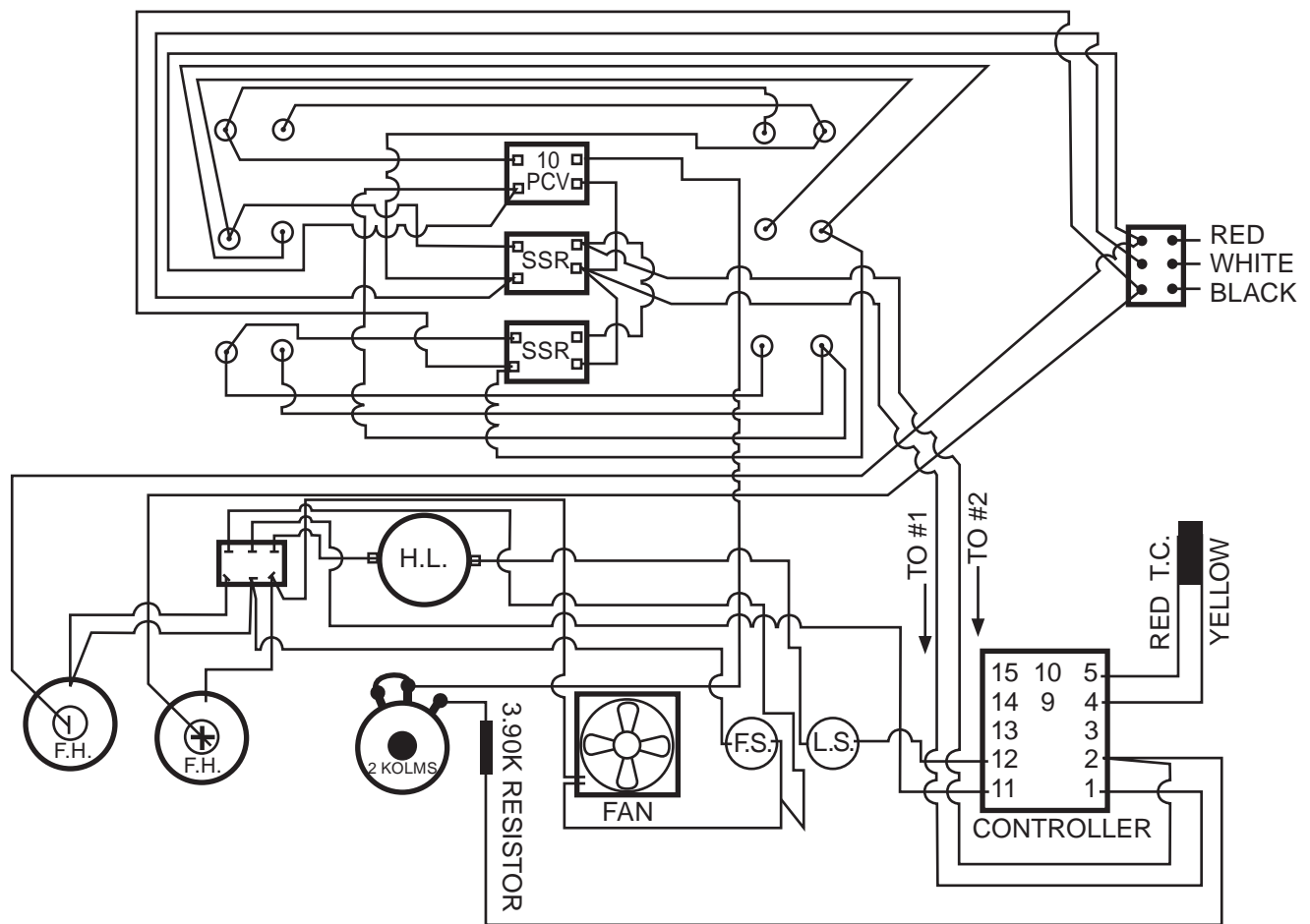


10 PC	RELAY
SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
T.S.	TOGGLE SWITCH
F.H.	FUSE HOLDER
CLARoSTAT	
CONT.	CONTROLLER
THC	THERMOCOUPLE

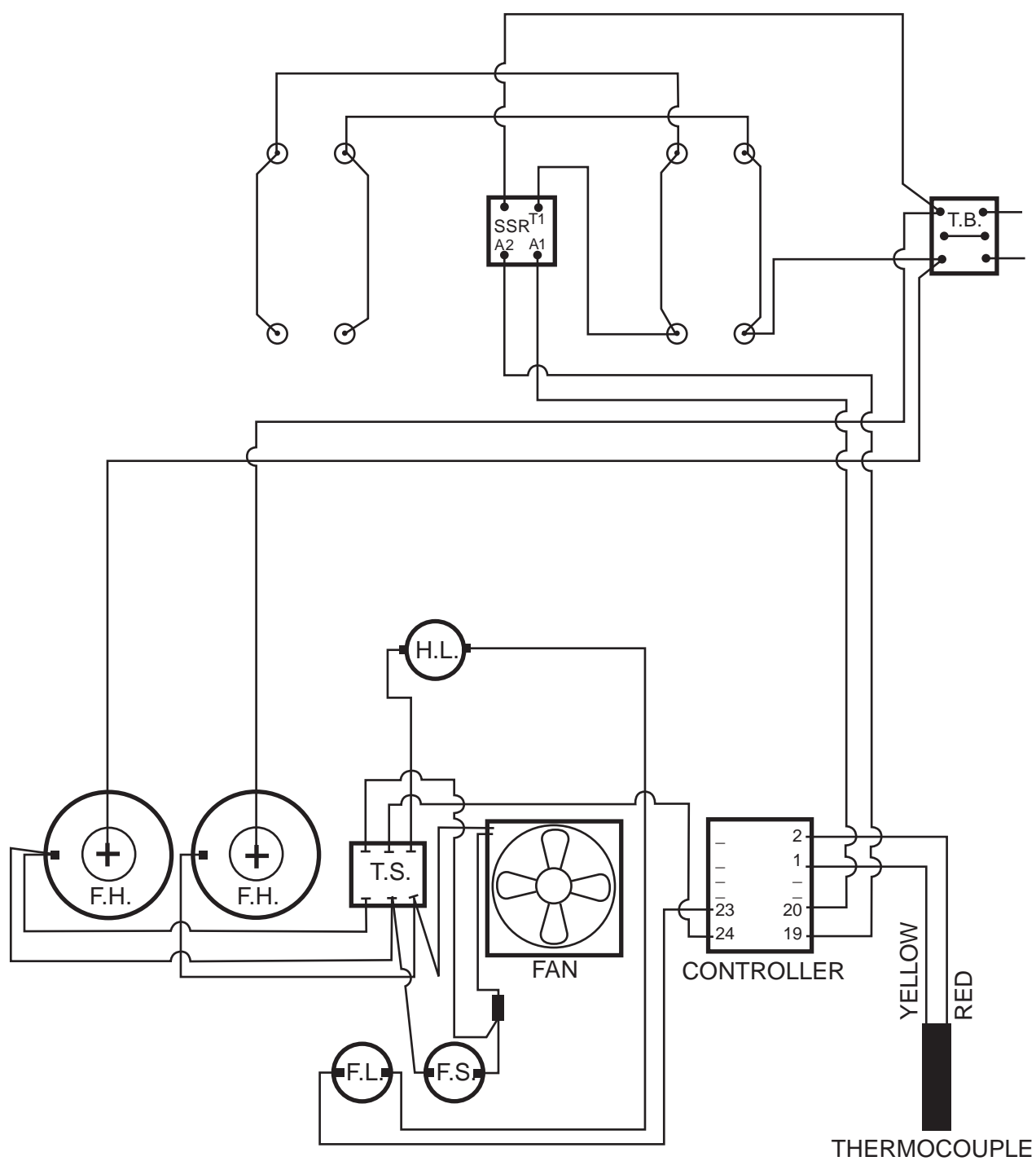
## CE61 B, I & P 3 PHASE WIRING DIAGRAM



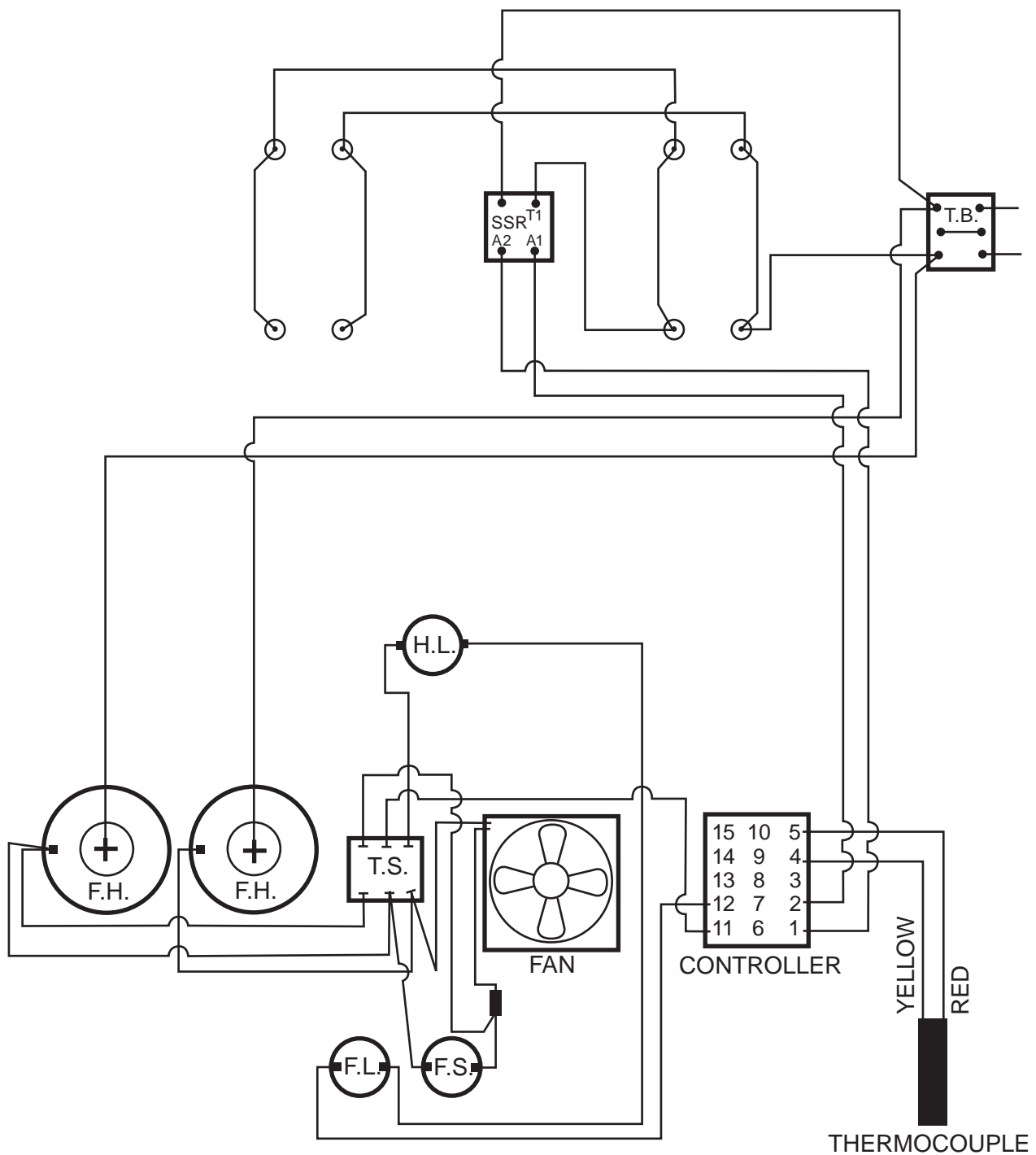
## CE61 B, I & P 3 PHASE WIRING DIAGRAM



# CE41 - 51 P, B & I 220V 1 PHASE WIRING DIAGRAM

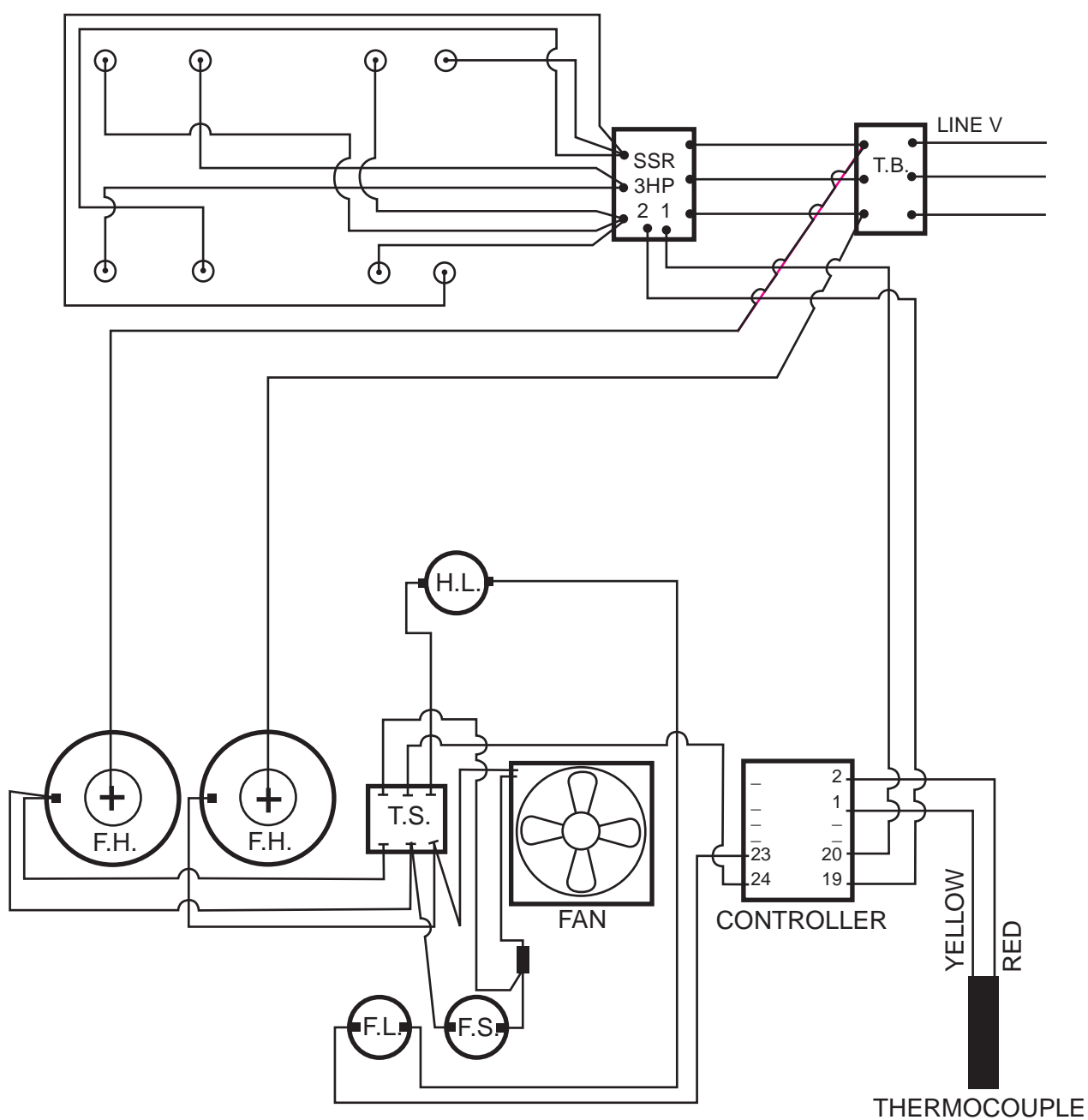


# CE41 - 51 P, B & I 220V 1 PHASE WIRING DIAGRAM

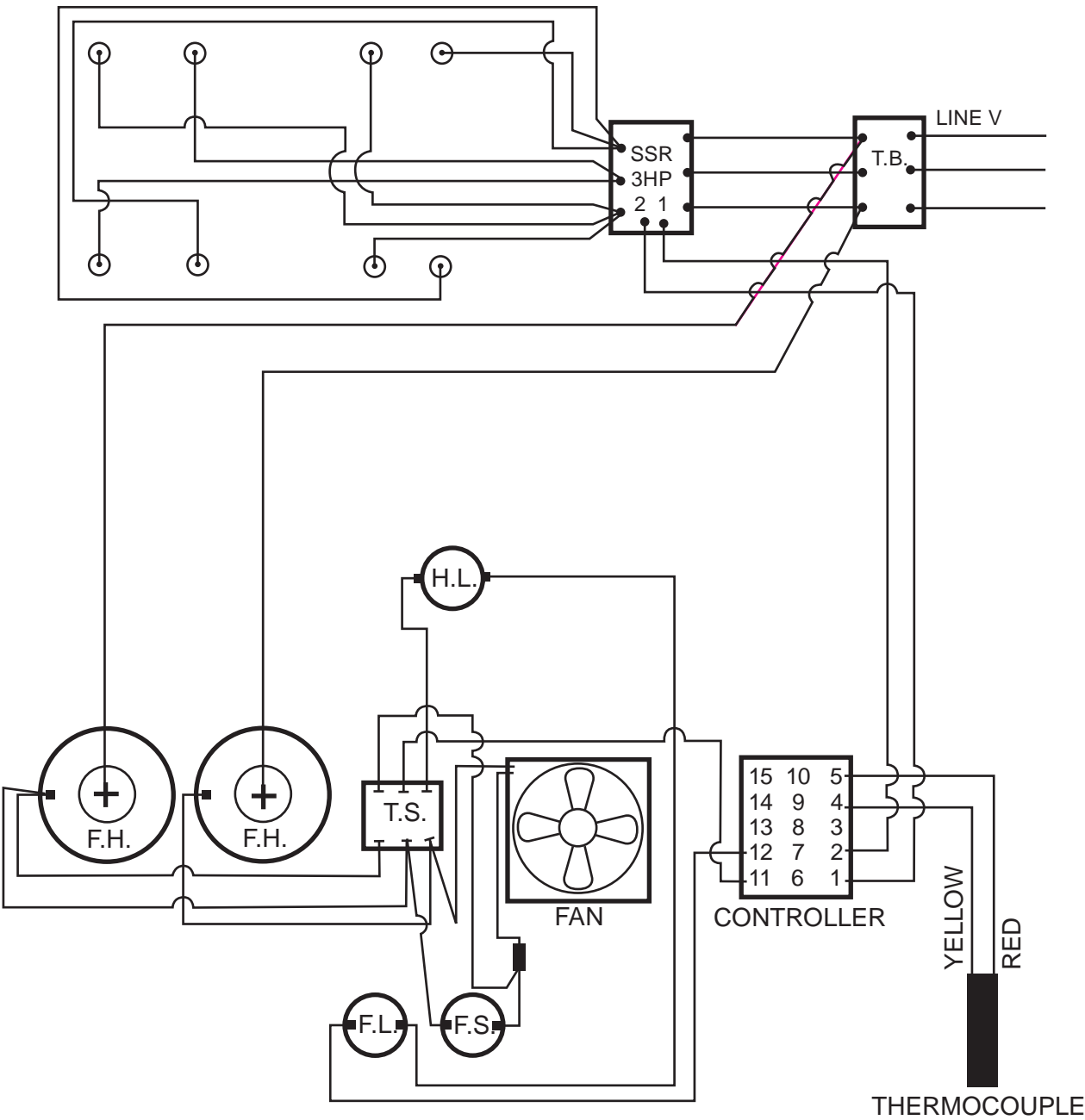




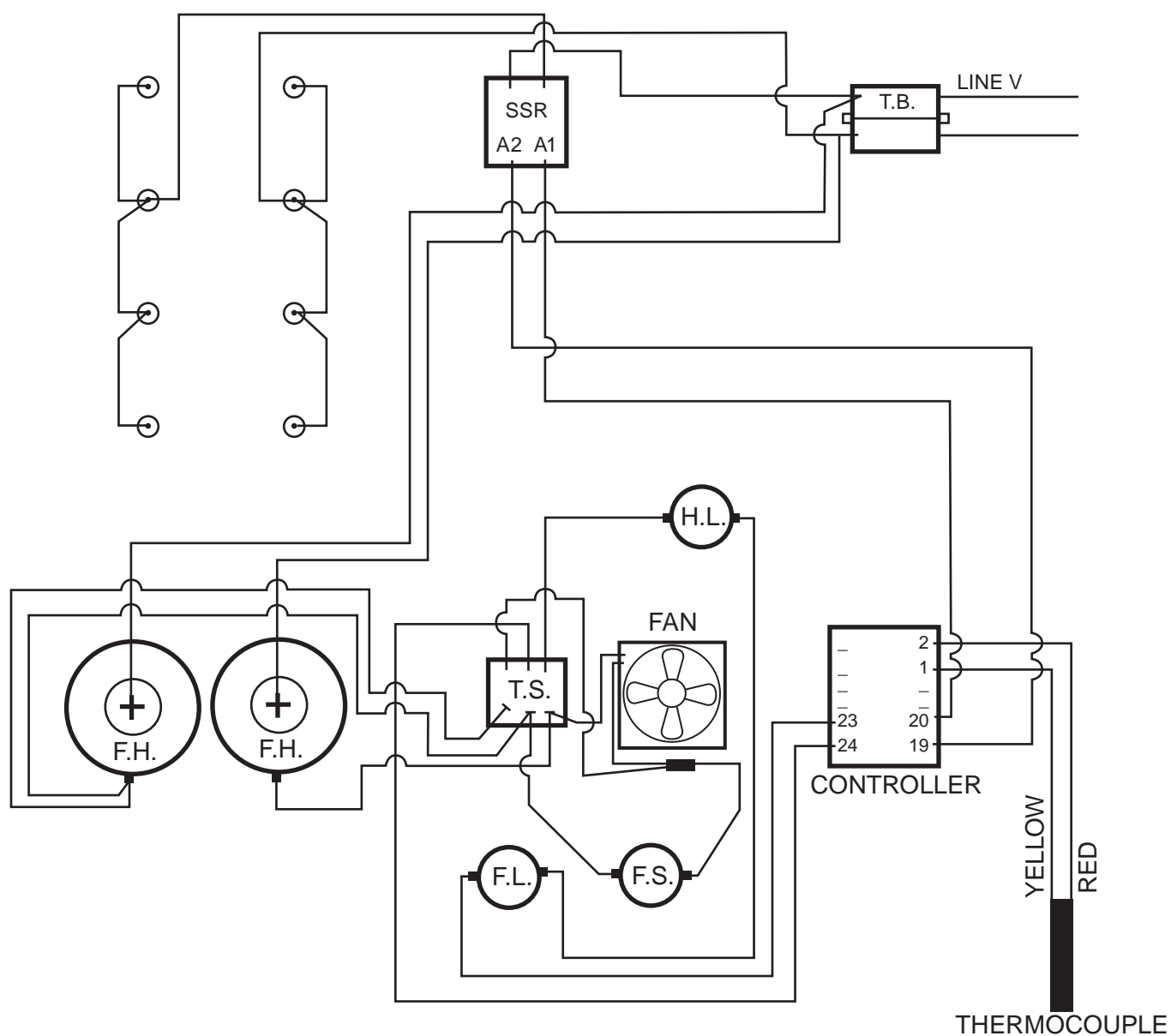
## CE 41 - 51 B, I & P 220V 3 PHASE WIRING DIAGRAM



**CE 41 - 51 B, I & P 220V 3 PHASE WIRING DIAGRAM**

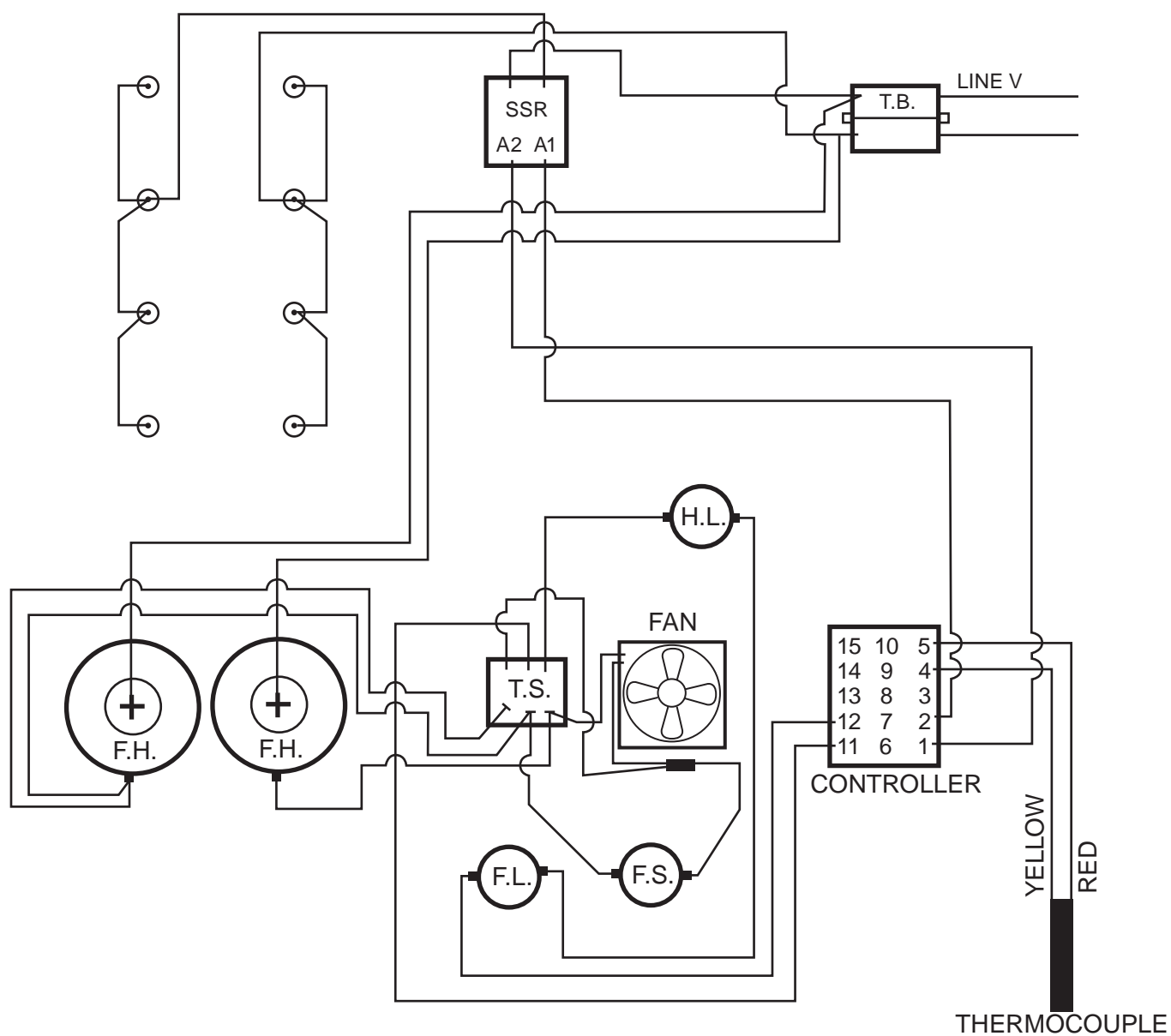


## CE131 1 PHASE 220V WIRING DIAGRAM



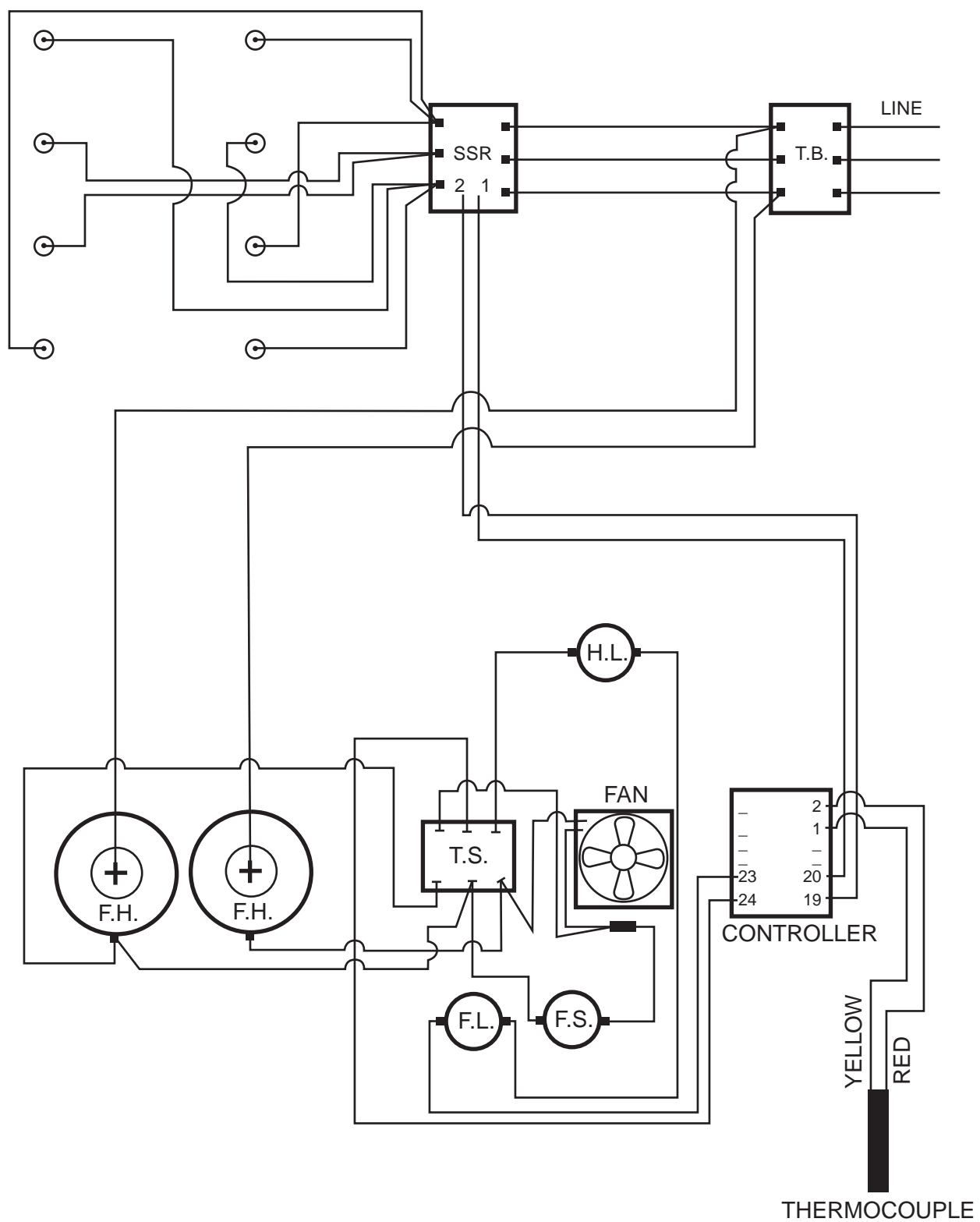
SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
F.H.	FUSE HOLDER
T.S.	TOGGLE SWITCH
CONT.	CONTROLLER
L.S.	LIMIT SWITCH
F.S.	FAN SWITCH

## CE131 1 PHASE 220V WIRING DIAGRAM

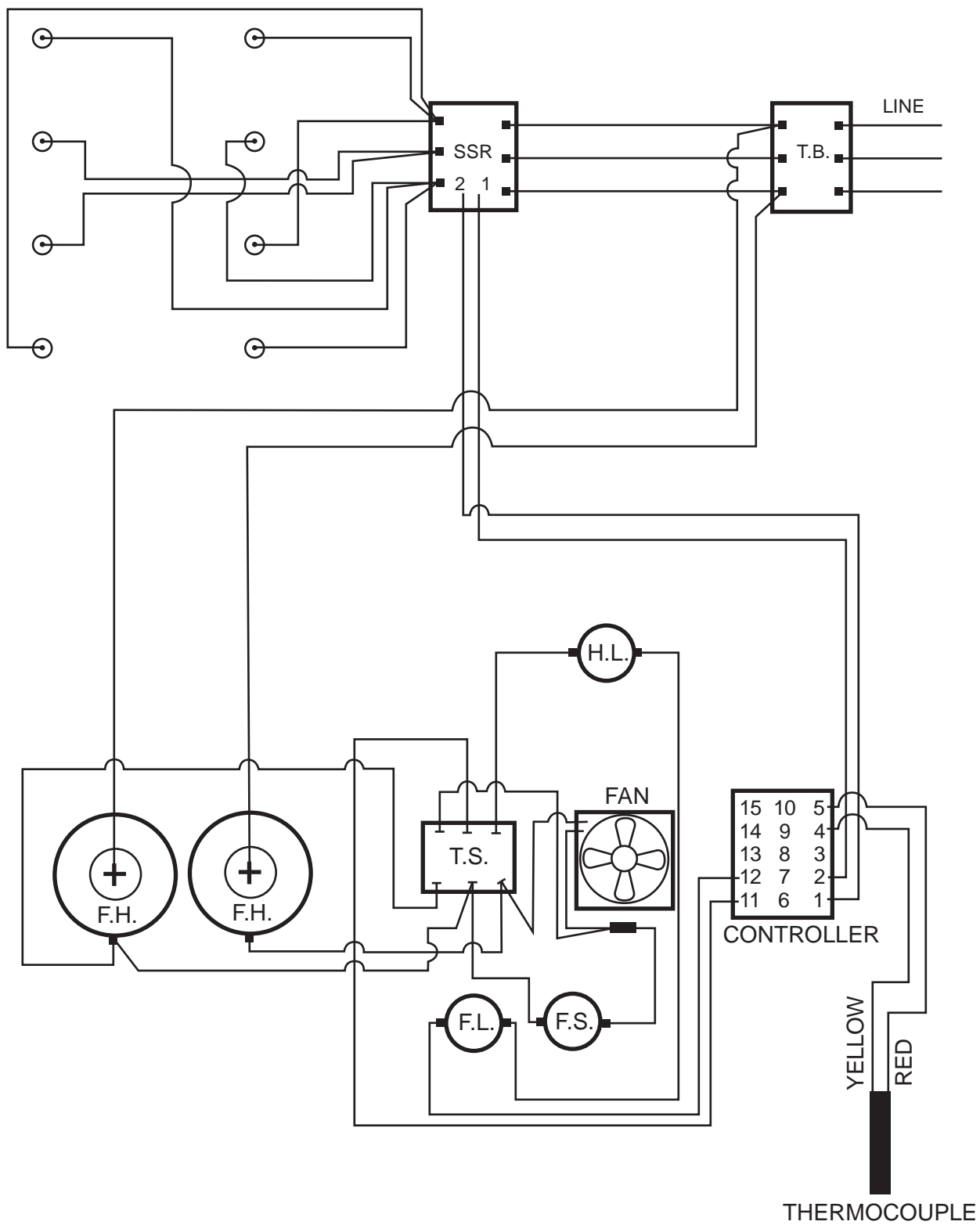


SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
F.H.	FUSE HOLDER
T.S.	TOGGLE SWITCH
CONT.	CONTROLLER
L.S.	LIMIT SWITCH
F.S.	FAN SWITCH

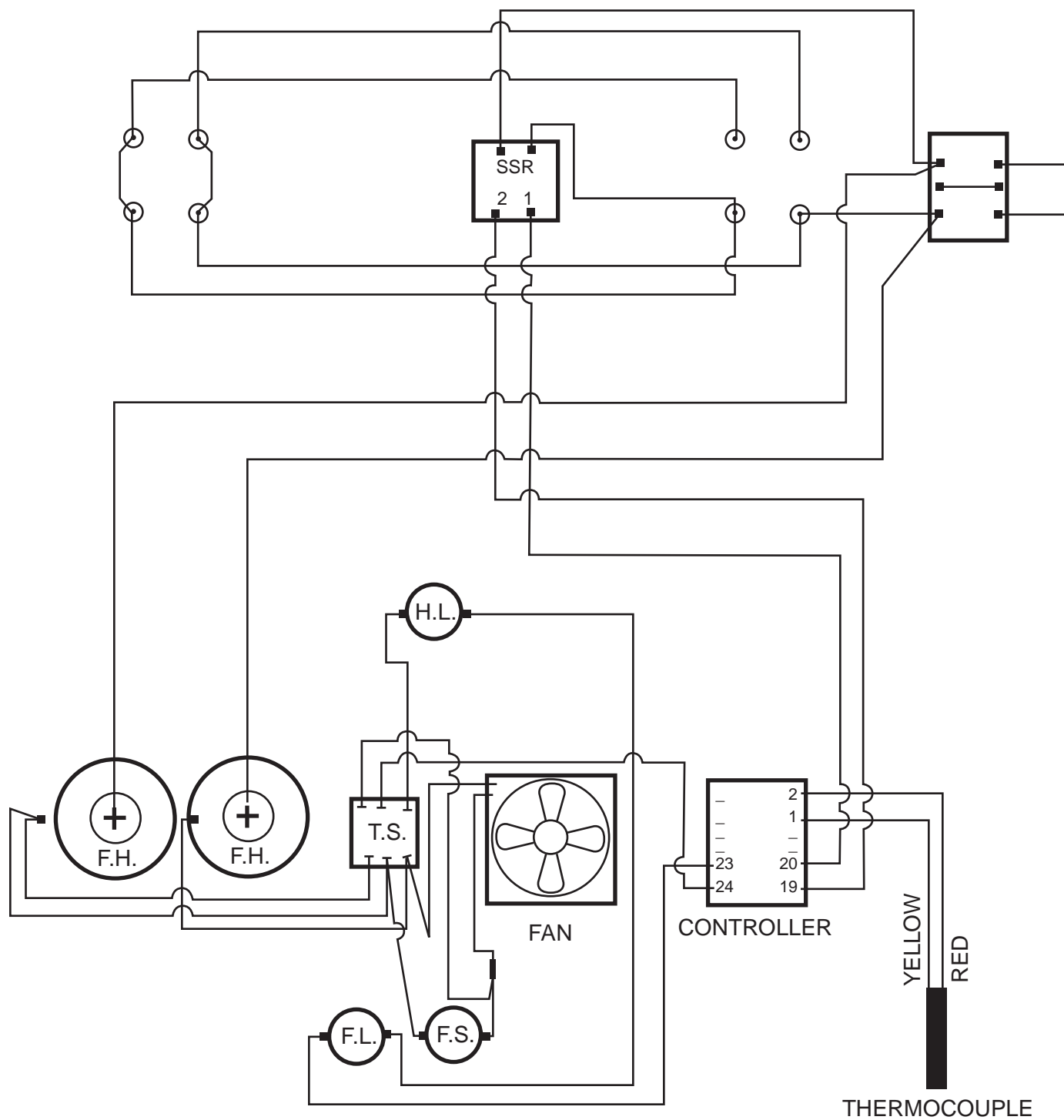
## CE131 220V 3 PHASE WIRING DIAGRAM



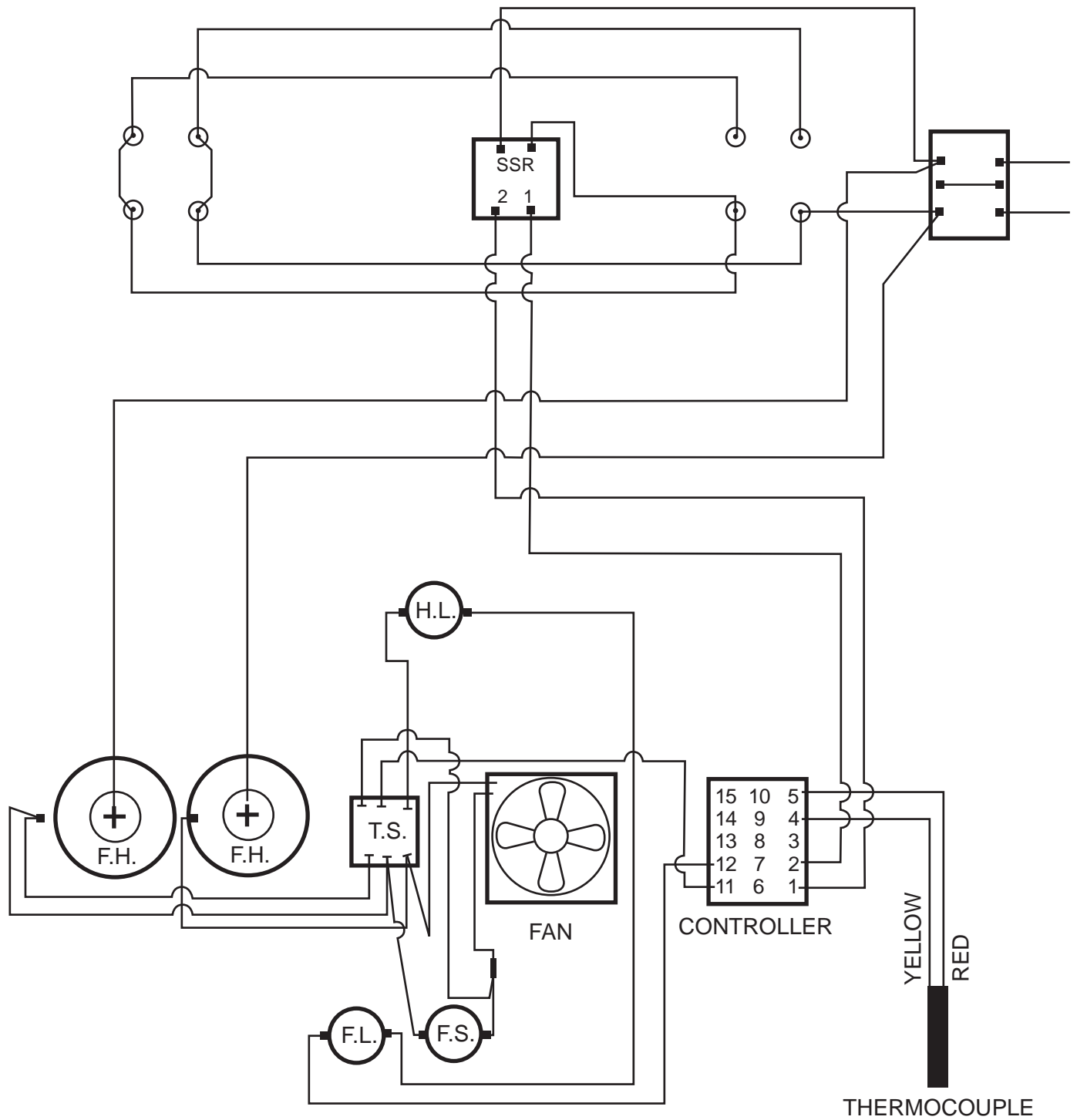
CE131 220V 3 PHASE WIRING DIAGRAM



## B121 220V WIRING DIAGRAM FOR 4 HEATING ELEMENTS



## B121 220V WIRING DIAGRAM FOR 4 HEATING ELEMENTS





# **VENTLESS HOOD OPERATING INSTRUCTIONS**

## **MODELS VL30 / VL50**

### **WIRING**

Peerless single stack ovens have been pre-wired and tested at the factory. Have a qualified electrician hook up the wires that leave the electrical box on the hood and install them on L1 and L3 on the terminal block of the oven.

The electrical service for the entire unit goes to the electrical box on the hood. Wire amp service and run to the top of the contactor in the electrical box on the hood. (VL30 requires 50 amp, VL50 requires 60 amp)

Peerless double stack electric ventless ovens require a contactor box, provided. Refer to page 10 in your ventless manual for instructions on how to wire.

For the unit to operate, all 6 filters must be in place and the kill switches depressed. A diagram on which filter go in first, second and last, see the diagram on page 32.

### **TO TURN ON VENTLESS HOOD:**

1. Turn on toggle switch located on the side of the control box near the back of the hood
2. Press the black reset button also located on the control panel and hold for 5 seconds
3. Turn the toggle located on the front of the oven to the ON position
4. Follow instructions located in this manual for additional operating instructions.

## VENTLESS HOOD SAFETY PRECAUTIONS

### MODELS VL30 / VL50

For your safety, please observe the following safety precautions when operating or servicing your Peerless equipment. Read the following important safety information to avoid personal injury and/or damage to the equipment.



#### CAUTION / WARNING

Consult a qualified electrician to ensure all of the following guidelines:

- All electrical specifications and codes are met.
- Circuit breakers and wiring are of sufficient rating and gauge.
- The unit must be properly grounded and all electrical specifications must be met during installation.

Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and will void the warranty.

DO NOT use or store gasoline, other flammable liquids or vapors in the vicinity of this or any other appliance.

Failure to comply with these DANGER notices may result in death or serious injury, equipment/property damage, and will void the warranty.



#### WARNING

DO NOT operate the unit unless you understand the components and the intended use.

The unit must remain in the upright position.

Exercise care when removing the wooden create from around the unit.

Failure to comply with WARNING notices could result in death or serious injury and equipment/property damage and will void the warranty.

## VENTLESS HOOD SAFETY PRECAUTIONS

### MODELS VL30 / VL50



#### CAUTION

Ensure the unit is positioned to maintain 6" clear above the hood body (excluding dampers, and 18" clear to the left (side with the pull station). 0" to the left and 0" to the right.

The unit must be adequately and properly grounded. Improper grounding may result in electrical shock.

Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded.

The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.

The electronic components of the Control Panel are impact-sensitive.

Exercise care around the Control Panel to maintain proper operation.

**DO NOT** install the unit next to combustible walls and materials. Failure to maintain safe distances may result in fire.

Turn off the unit and unplug the power cord before cleaning or performing maintenance.

**DO NOT** hose down the unit's interior, or exterior with water.

During cleaning of the unit:

- DO NOT steam clean.
- DO NOT use products containing chlorine.
- DO NOT use abrasive products, steel wool or scouring pads.

**DO NOT** modify, alter or add attachments to this equipment!

Failure to comply with these **CAUTION** notices may result in equipment/property damage and void the warranty.

#### NOTE:

- If the crate is damaged upon receipt, **immediately** inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.

## VENTLESS HOOD MAINTENANCE

### MODELS VL30 / VL50

Maintenance is necessary for your Ventless Hood System to maintain the unit's efficiency over time.

#### QUARTERLY HOOD CLEANING

During cleaning of the unit:

DO NOT steam clean.

DO NOT use products containing chlorine.

DO NOT use abrasive products, steel wool or scouring pads.

#### Interior:

Disconnect power from the unit! Remove all filters from the hood. Using a mild degreaser with a soft towel or sponge, clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every 3 months.

#### Exterior:

Remove power from the unit. Clean all external stainless-steel parts using a stainless steel cleaner.

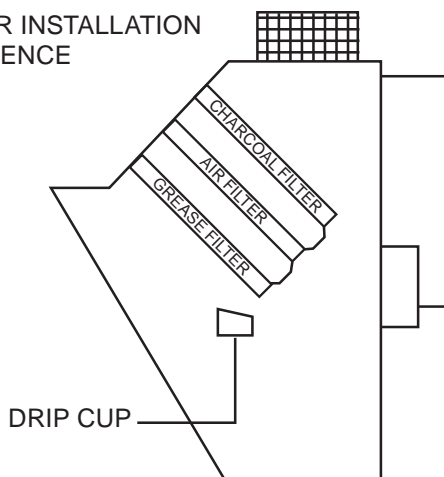
#### Filters:

**Baffle Filter:** The Baffle Filter should be cleaned daily. Place the Baffle Filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

**Mesh Filter:** Should be cleaned daily. Place the filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

**Charcoal Filter:** Never attempt to clean the Charcoal Filter. When needed, use Replacement Part No. 11-50004. The reuse of a Charcoal Filter can cause damage to the unit.

FILTER INSTALLATION  
SEQUENCE



## **VENTLESS HOOD RECOMMENDED GUIDELINES MODELS VL30 / VL50**

According to the NFPA, dirty hoods are the major cause of fire in commercial kitchens. Following these simple recommended guidelines can prevent that from happening.

### **Hood - Daily (Recommended)**

- Inspect grease filters checking for accumulated grease, clean if necessary (instructions state below).
- Remove grease cup; empty contents and clean using mild detergent or degreaser if necessary.
- Wipe interior of hood to remove accumulated grease and debris using mild detergent if necessary. Do not use abrasive cleaners such as powdered cleaners or abrasive cleaning cloths.
- Wipe down glass globes.

### **Hood - Weekly (Recommended)**

- Remove baffle grease filters and wash in dishwasher or sink with mild detergent. If application is in a heavy grease-producing environment, more frequent cleaning may be required.
- Clean entire interior of the hood prior to replacing baffle filters. Use mild detergent if necessary; do not use abrasive cleaners or cloths.

**We suggest a certified hood cleaning company inspect and professionally clean your hood system. Below are the recommended guidelines based on use.**

- Hoods over non-grease application / low volume cooking - 1 year cleaning requirement.
- Pizza restaurants and oven hoods - 180 day cleaning requirement
- Average restaurants, cafeterias and hotel or hospital kitchens - 90 day requirement.
- Hamburger and fast food restaurants, wood-burning or charcoal-burning stoves, restaurants open 24 hours - 30 day cleaning requirement.

## **SUGGESTED MAINTENANCE SCHEDULE VENTLESS HOOD SAFETY PRECAUTIONS MODELS VL30 / VL50**

### **Exhaust Fan - Monthly (Recommended)**

- If belt drive system, check condition of drive belts for proper tension. Adjust belt tension if necessary; belts tend to stretch during break in period.
- Check belts for fraying and wear, replace when necessary.
- Clean exhaust fan wheel and inside of fan housing. Heavy grease build up can be a fire hazard and can also cause exhaust wheel to become unbalanced, a condition that will result in premature bearing wear.

### **Make up Air Fan - Bi-Weekly (Recommended)**

- Check condition of supply air filters during the break in period of approximately two months to determine and establish a proper cleaning schedule.
- Filters can be cleaned with mild detergent if necessary.

### **Make up Air Fan - Monthly (Recommended)**

- If belt driven system, check condition of drive belts for proper tension. Adjust belt tension if necessary, as belts tend to stretch during the break in period.
- Check belts for fraying and wear. Replace when necessary.
- Clean intake filter(s) using water and mild detergent.
- Inspect and clean fan housing removing any debris that may have accumulated.