

MAXIMIZER

Multideck Bake Ovens

General Features:

- Quality Construction for long life
- Time proven Over 90 years of design life
- More for less More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- Large capacity Four & eight pan models
- Energy efficient New energy-saving burner system
- Aluminized interior
- 250° - 550° Bake thermostat (standard)
- 650° Pizza thermostat available
- Pizza stones available
- Versatile Perfect for a variety of baking needs
- Easily serviceable All controls can be replaced from the front of the unit
- Warranty One year parts and labor
- Power Gas only



MODEL 2324B
2348B
2324M
2348M

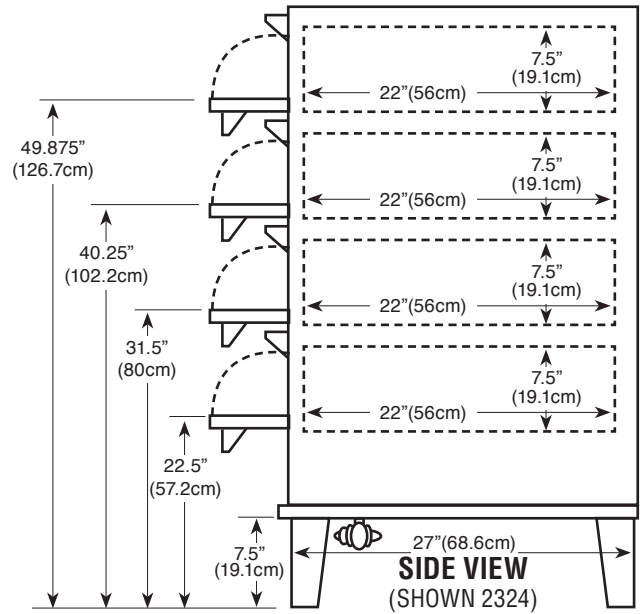
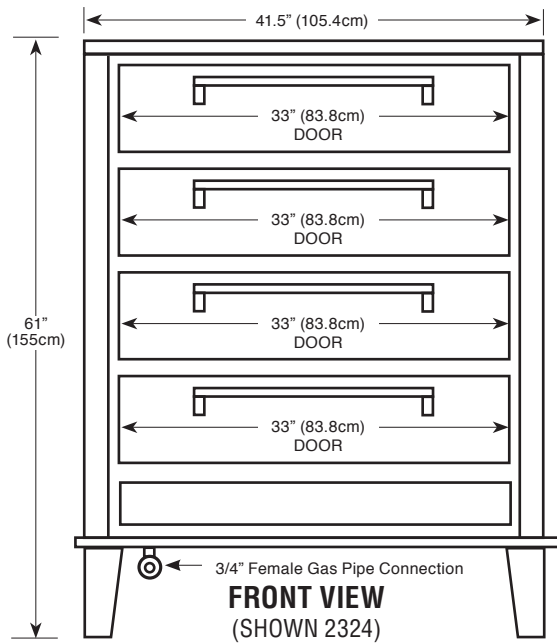


GAS ONLY

MORE FOR LESS

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





MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY
	W	D	H	W	D	H			
2324	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	536lbs 243kg	EIGHT 16" PIZZAS
2348	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50.5" 128.3cm	37" 94cm	61" 155cm	96,000	720lbs 327kg	SIXTEEN 16" PIZZAS



Adjustable Legs

Durable Construction

The "2300 series" ovens are construction 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 shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324, four-pan oven has four, tubular burners that supply 60,000 BTU's for great performance and fast recovery. The 2348, eight-pan oven is equipped with six, tubular burners that supply 90,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. Our pizza oven version comes with separate on/off valve.

Space Savers

Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conservative ovens on the market today. The 2324, four-pan oven requires only 41.5" while the eight-pan requires only 51.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four decks of the 2324, four-pan oven measure 33"x22"x7.5". They can easily handle a 18"x26" bun pan, two 12" pizzas or a variety of other products. The 2348, eight-pan oven has four, large 42"x32"x7.5" decks capable of holding eight 18"x26" bun pans, twenty-four 12" pizzas, or sixteen 16" pizzas, all using only 51.5" of space.



Adjustable Dampers at each deck

