

MAXIMIZER

Pizza Ovens

MODEL C131P

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Large Capacity**
1,824 sq. inches of available
cooking space on four,
cordierite decks
- **Pizza Decks Standard**
Large 24"x19"x15" compartment
½" 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
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the C131P listed on the back

Warranty:

- One year parts and labor



**GAS
FIRED**

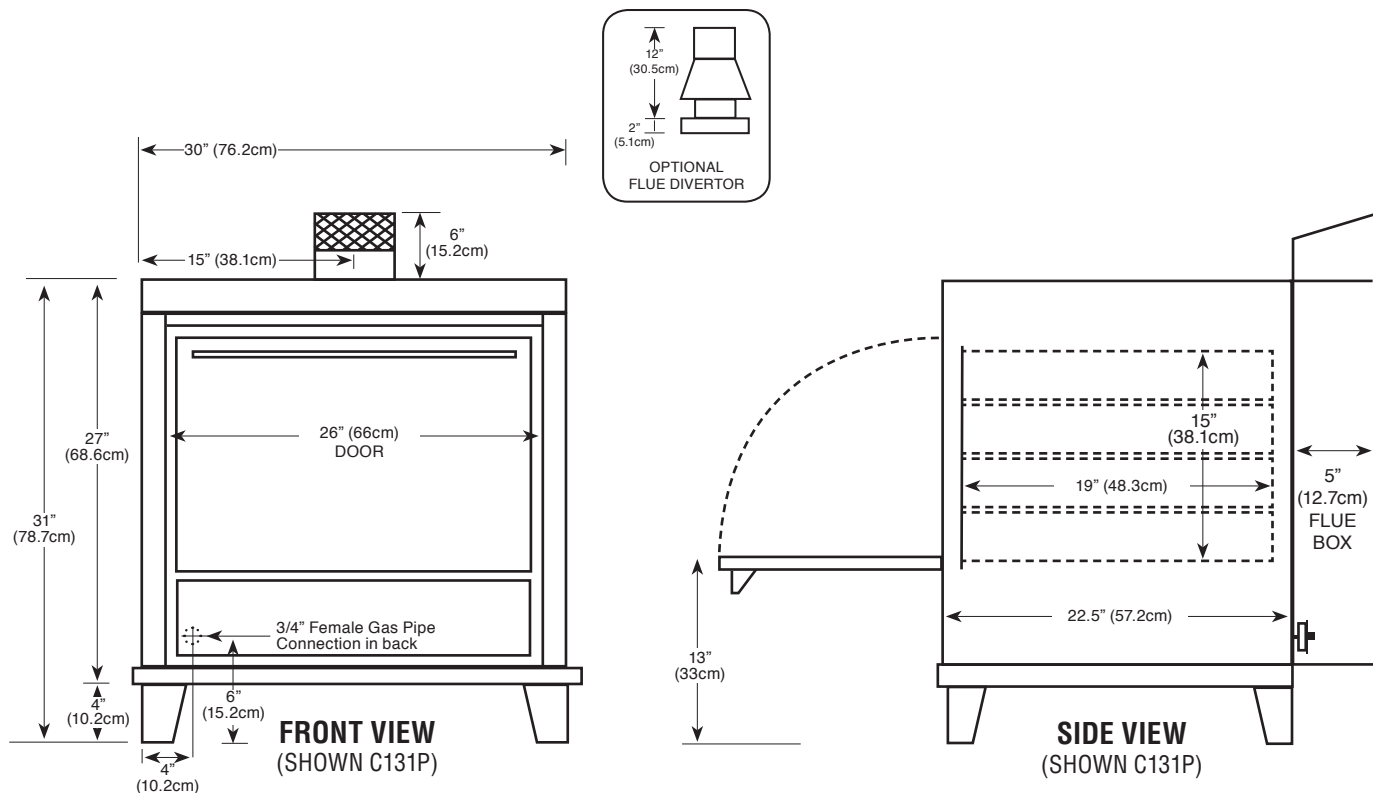


MORE FOR LESS

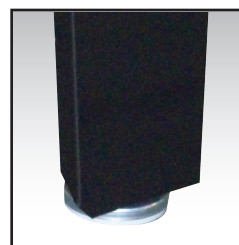
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



Counter space 30" (76.2cm) wide x 22.5" (57.2cm) deep* x 31" (78.7cm) high
 Shelf size 24" (61cm) wide x 19" (48.3cm) deep
 Shipping weight 350 lbs (158.8kg)
 Capacity Eight 9" (22.9cm) pizzas or four 18" (45.7cm) pizzas
 Shelves Four (4)
 Gas 30,000 BTUs
 Opening required for installation: 30" * Handle adds 2.5" (6.4cm) to depth



Adjustable Legs

Durable Construction

The C131P is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C131P comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The C131P is equipped with our *new energy-saving "Power-Pak" 3-cell burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C131P is well-powered by 30,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C131P comes with *removable shelves* which increase the oven's capabilities for either *baking or roasting* (this feature comes with the gas oven only). This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The C131P comes with an *optional floor base* (SPK31) for extra storage.

Capacity C131P

The C131P is the only *single-door, four shelf* pizza oven available. It houses *four cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*.



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

When double stacked, the C231P offers eight shelves, which brings your total cooking area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three- shelf ovens, Peerless is by far the greatest value.

Design Plus C131P

The C131P has the controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The C131P is totally thermocoupled and allows you to replace individual parts without replacing the entire system.



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