

MAXIMIZER

Electric Bake & Roast Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **Full Range Digital Thermostat**
200°F - 550°F (93°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced from the side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features** of the CE42BESC listed on back

Warranty:

- Two year parts and labor



MODEL CE42BESC

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



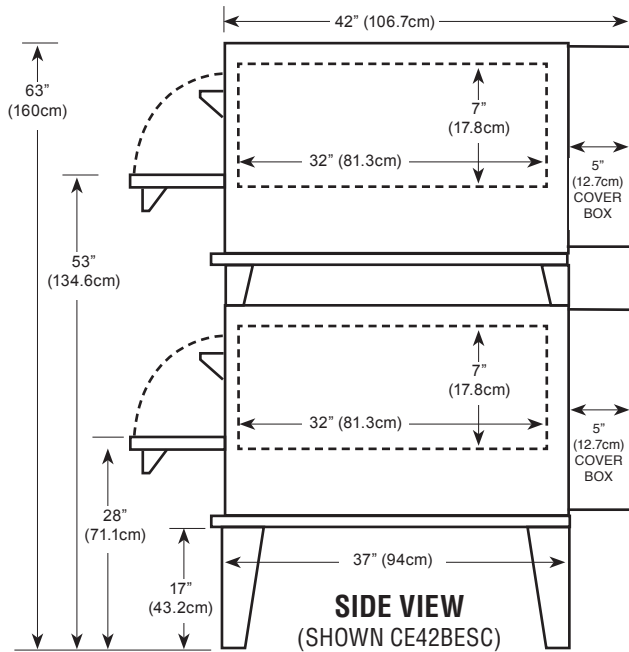
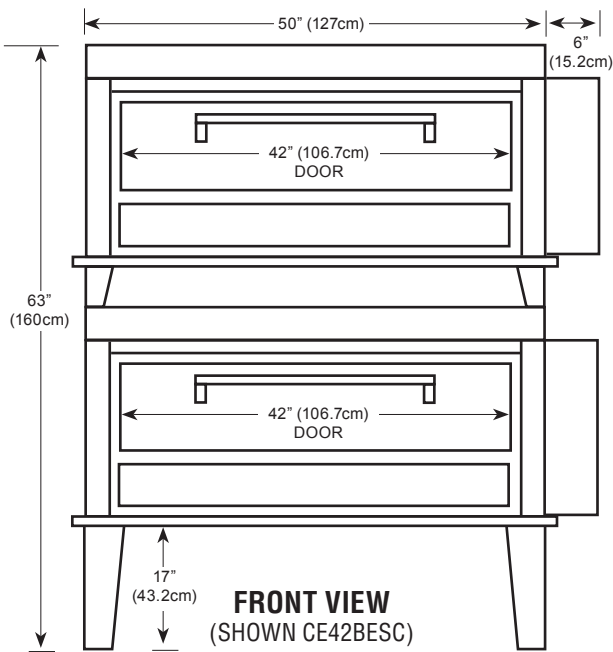
Steel Decks

MORE FOR LESS

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



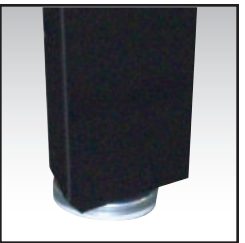
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" bun pans per oven
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 22"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE42BESC 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 CE42BESC 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 CE42BESC is powered by eight (8) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42BESC deck size measures 42"x32"x7" (2). The CE42BESC will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CE42BESC 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 56" for two 42"x32" decks, almost a foot less than the competition. The CE42BESC *can be converted in to a CE43BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE43BESC is also an SC series oven.

Design Plus

The CE42BESC has the *controls on side 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.

