

MAXIMIZER

State of the Art Ventless Hood System

MODEL VL30

Optional component for:

- Models CE131PE & CE231PESC

General Features:

- **Certified ventless**
by Underwriter's Laboratories
under 710B
- **Stainless Steel**
Durable and polished
18-gauge
- **Convenient**
Easily vent grease
laden vapors
- **Self contained, compact**
Eliminates need for duct work
or roof fans
- **Meets food service
requirements**
Triple filter system with updraft
technology designed to trap grease
particles, eliminate condensation,
and reduce cooking odors
- **Safe**
Optional built-in Ansul R-102 wet
chemical fire suppression system
(field installation must be performed
by an ANSUL distributor)
- **Alert System**
Color coded, lighted alert system
to ensure system is running safely
and efficiently
- **Interlocking Start Feature**
Does not allow hood and oven to
work separately

Warranty:

- Two year limited manufacturer's
warranty



MH64121



ELECTRIC

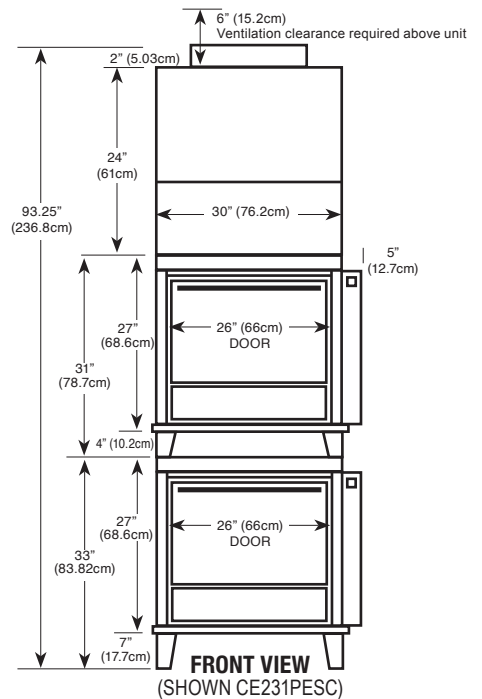
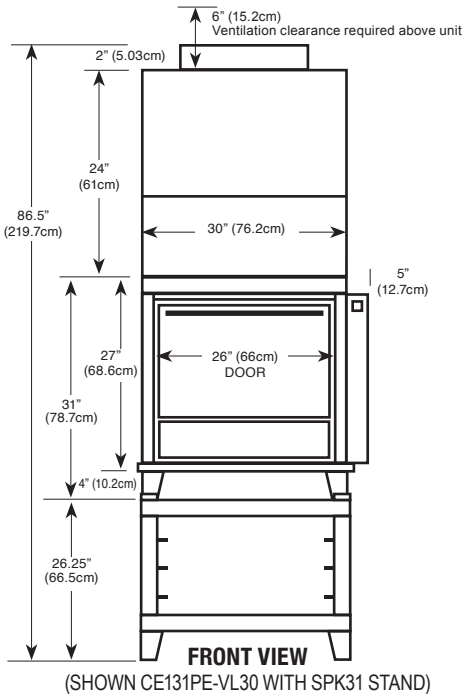
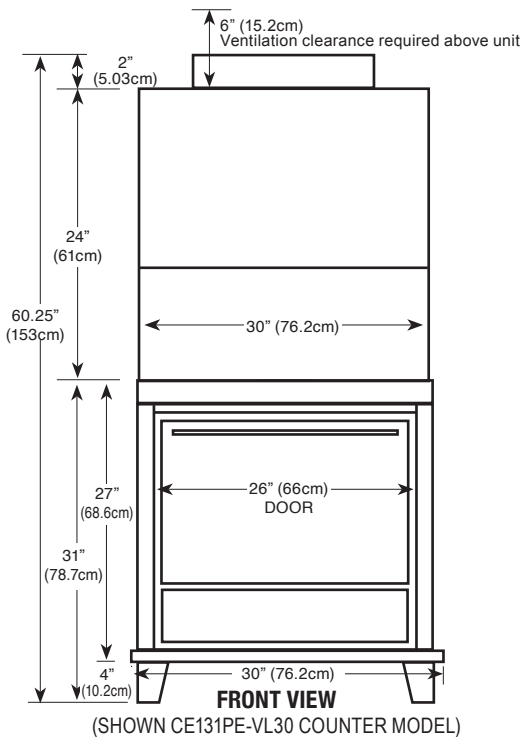
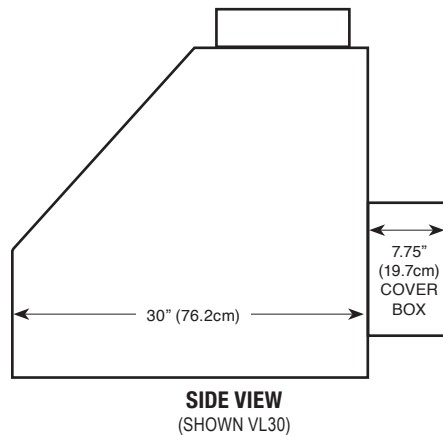
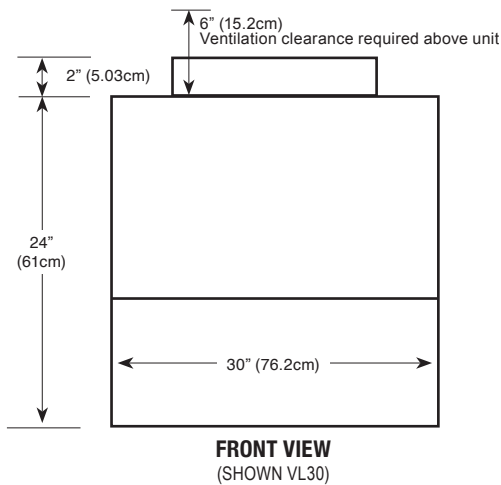


Shown
CE131PE-VL30
with Ventless Hood*
*Optional
SPK31 Stand
*Optional casters
*Optional racks

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



VL30 dimensions . . . 30" (76.2cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance 18" (45.7cm) from top of unit, not including damper
Pull Station Clearance 30" (76.2cm)
Shipping weights VL 30: 225 lbs (102kg)
CE-131PE: 350 lbs (158.8kg)
SPK31: 100 lbs (45.4kg)
CE231PESC: 750 lbs (340.2kg)
Voltage 208/240 V AC, single or three phase