

MAXIMIZER

State of the Art Ventless Hood System

MODEL VL50

Optional component for:

- All electric Pizza Ovens
- All electric Bake Ovens

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



ELECTRIC

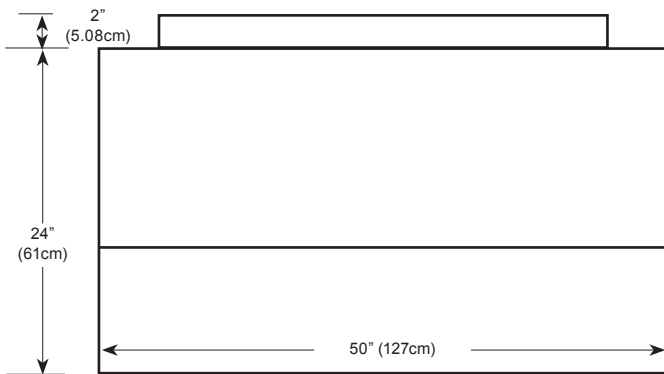


Shown CE61PE
with Ventless Hood

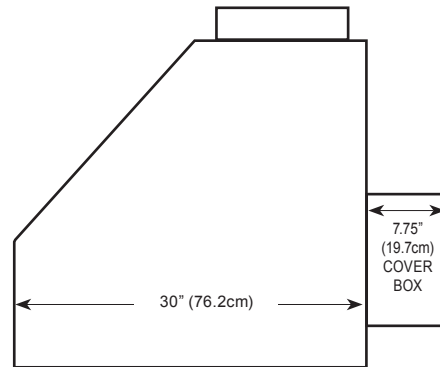
MORE FOR LESS

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

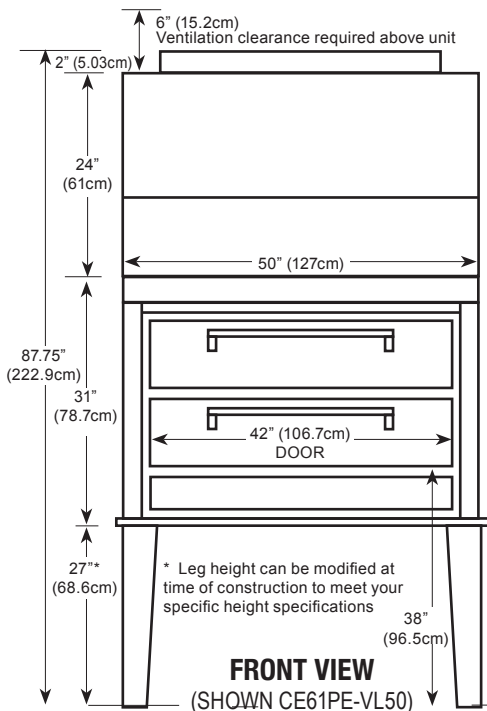
 **Peerless**
Commercial and Industrial Ovens



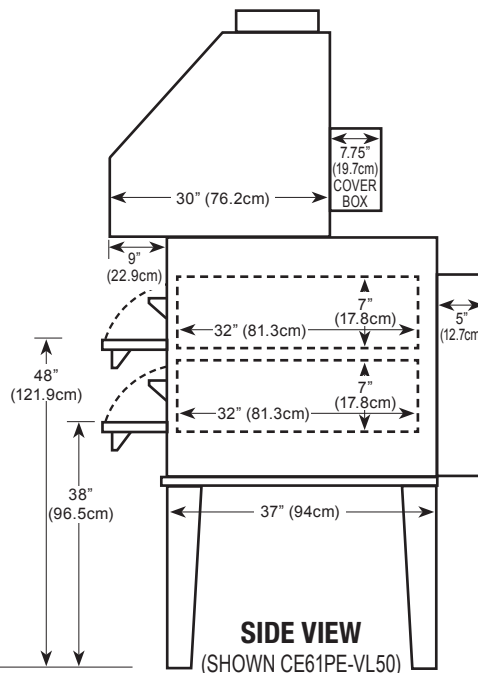
FRONT VIEW
(SHOWN VL50)



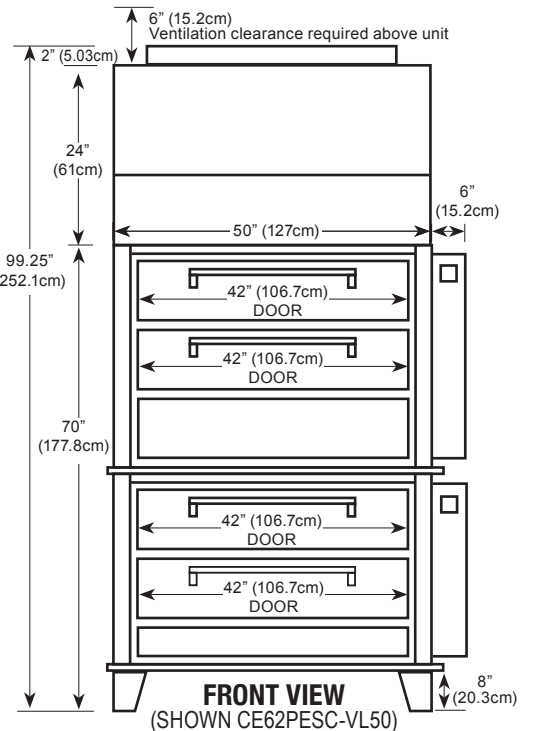
SIDE VIEW
(SHOWN VL50)



FRONT VIEW
(SHOWN CE61PE-VL50)



SIDE VIEW
(SHOWN CE61PE-VL50)



FRONT VIEW
(SHOWN CE62PESC-VL50)

VL50 dimensions . . . 50" (127cm) 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 weight VL50: 325 lbs (147.4kg)
CE61PE: 850 lbs (385.6kg)
CE62PESC: 1700 lbs (771.1kg)
Voltage 208/240 V AC, single or three phase



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