



Commercial and Industrial Ovens

# ALL PURPOSE OVENS



## COMMERCIAL & INDUSTRIAL SOLUTIONS FOR:

- MOBILE FOOD
- SMALL & LARGE PIZZA SHOPS
- BARS & RESTAURANTS
- EVENT CENTERS
- AMUSEMENT & ATTRACTIONS
- BREWERIES & WINERIES

1-800-548-4514



[www.peerlessovens.com](http://www.peerlessovens.com)



SOLUTIONS FOR:

## MOBILE FOOD TRUCKS

Peerless Gas Deck Ovens are the perfect solution for mobile food trucks looking to serve delicious, authentic pizzas on the go. Their state-of-the-art ovens are specifically designed to meet the unique needs of mobile kitchens, providing a safe and efficient way to bake pizzas. Bring the aroma and taste of freshly baked pizzas to your customers wherever you roam, making your mobile food truck a true pizza paradise.

### SINGLE STACK GAS DECK OVEN

The Peerless C131P gas deck pizza oven is the only single door, four-shelf countertop oven on the market. It comes standard with a stainless steel front, aluminized interior, four removable hearth decks and a one-year Parts & Labor warranty.

The exclusive Peerless "Power-Pak" burner system combined with a unique baffle design makes the oven highly efficient and helps eliminate hot spots.

If space is a problem, you'll appreciate the compact design, which saves valuable kitchen space compared to competitive brands. The C131P gas deck oven can also be double stacked to increase production in the same space.

[Learn more about C131P.](#)



### MULTI-DECK GAS OVENS

The Peerless 2324P & 2348P Multi-deck Gas Ovens are the most space-saving floor model gas pizza ovens on the market. Peerless Multi-deck Gas Ovens offer quality, performance, and value. They come standard with stainless steel front, aluminized interior, four-stone hearth decks and a one-year Parts & Labor warranty.

The 2324P Multi-deck gas oven is a four-door, four-pan oven with plenty of capacity for a variety of food products. The 2348P Multi-deck gas oven is a four-door oven with four-stone hearth decks that will hold up to (16) 16" pizzas.

[Learn more about 2324P.](#)

[Learn more about 2348P.](#)



SOLUTIONS FOR:

## SMALL PIZZA SHOPS

Designed with precision and craftsmanship, Peerless Gas and Electric Deck Pizza Ovens offer unmatched performance, delivering consistently delicious pizzas with every bake. Peerless Pizza Oven's compact design and advanced features make it the ideal choice for small-scale pizzerias seeking to elevate their culinary creations.



### GAS DECK OVENS

Gas pizza ovens are perfect solution for small pizza shops seeking efficiency and exceptional taste. The C131P, C231P, and 2324P models offer unmatched performance and reliability, allowing you to create mouthwatering pizzas with ease. These gas ovens are designed to fit seamlessly into small spaces, maximizing productivity without compromising on quality.

Peerless gas deck pizza ovens are available in counter or floor models and can be set up at the factory for Natural Gas or LP gas. All ovens are equipped with their patented Power-Pak burner system, so efficiency ratings can reach as high as 95% and cost less to operate than other brands.

[Learn more about C131P.](#) | [Learn more about C231P.](#) | [Learn more about 2324P.](#)



### ELECTRIC DECK OVENS

Peerless Electric Pizza Deck Ovens, specifically models CE231PESC and CE131PE, are the ideal choice for small pizza shops seeking exceptional baking performance. With their advanced electric technology and deck design, these models provide efficient heat distribution, quick heat recovery, and customizable settings, enabling small pizza shops to achieve perfect crusts and toppings while maximizing productivity.

Discover the peerless combination of reliability, versatility, and superior baking results with the CE231PESC and CE131PE electric pizza deck ovens.

[Learn more about CE131PE.](#)

[Learn more about CE231PESC.](#)

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SOLUTIONS FOR:

## LARGE PIZZA SHOPS

Operating a large pizza shop requires precision, efficiency, and exceptional taste which is why Peerless Ovens offers a diverse range of pizza ovens specifically designed for large-scale pizza production. Their ovens combine innovative technology, superior craftsmanship, and a deep passion for pizza-making - game-changer for any large pizza shop seeking to revolutionize their operations.



### GAS DECK OVENS

The Peerless Gas Deck Oven models CW61P, CW62PSC, 2348P, CW100P, and CW200P, the epitome of excellence for large pizza shops. Among them, the CW100P and CW200P stand out as the favored choices for establishments currently utilizing single deck and single control ovens. Renowned for their remarkable power, these ovens hold immense appeal for ambitious pizzerias seeking unrivaled performance. Whether you're aiming to enhance productivity or achieve impeccable baking results, the Peerless Gas Deck Oven models CW61P, CW62PSC, 2348P, CW100P, and CW200P are the go-to options for discerning professionals in the industry.

[Learn more about CW61P.](#) | [Learn more about CW62PSC.](#)

[Learn more about CW100P.](#) | [Learn more about CW200P.](#) | [Learn more about 2348P.](#)



### ELECTRIC DECK OVENS

Peerless Electric Deck Ovens, where innovation and efficiency meet the demands of large pizza shops. Among the lineup, the CE61PE and CE62PESC models reign as the most popular choices. The cost of electric power tends to be lower, making these models an economically advantageous option.

Additionally, these models offer flexibility in installation, particularly in situations where canopy venting configuration is not available or expanding hood capacity proves to be cost-prohibitive.

[Learn more about CE61PE.](#)

[Learn more about CE62PESC.](#)



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SOLUTIONS FOR:

## BAR & RESTAURANTS

Gas and Electric Deck Pizza Ovens from Peerless are the perfect addition to elevate any bar or restaurant's culinary offerings. Providing a compact and efficient solution, Peerless Ovens allow owners to expand their menu and attract pizza-loving patrons.

Whether you're expanding your menu or starting to sell pizza, Peerless ovens offer efficiency and versatility. The gas-powered C131P and the electric-powered CE131PE are preferred choices for businesses looking to add pizza to their offerings or locations without existing food service. These ovens are space-saving and budget-friendly.

Want to offer carryout and/or delivery options? A larger capacity oven may be required and the Peerless CE61PE, CW61P, or 2324P models will be the right solution as they can accommodate the increased demand.

For establishments with an existing kitchen, the C131P model is frequently chosen. It can be vented under existing canopy venting or directly to the outside.

[Learn more about C131P.](#) | [Learn more about CE131PE.](#)

[Learn more about CW61P.](#) | [Learn more about CE61PE.](#)



In locations without traditional kitchens, the electric-powered CE131PE offers an excellent alternative and offers an optional ventless hood which eliminates the installation cost of a traditional canopy venting.

Mexican restaurants particularly appreciate the simplicity, space-saving design, and affordability of Peerless' popular 2324M model. The multi-deck ovens offer an exclusive unique interior design that allows for better distribution of heat and baking ability.

[Learn more about 2324P.](#)

[Learn more about 2324M.](#)



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SOLUTIONS FOR:

## EVENT CENTERS & COMMISSARY

Looking to serve up mouthwatering pizzas at your event center, school, university, or company cafeteria? Look no further than Peerless Ovens! They're the experts in crafting top-notch pizza ovens that are perfect for your catering and large-scale cooking needs.

Peerless Ovens are the talk of the town, and for good reason! Let's dive into some of our popular models that are sure to make your pizza dreams come true:

**CE61PE:** This powerhouse is electric-powered and designed for commercial use. Don't let its compact size fool you! It can bake up to six delicious pizzas at a time, ensuring consistent and efficient results. Perfect for kitchens with limited space! [Learn more about CE61PE.](#)



VL50



CE61PE

**CE61PE-VL50:** Want to take your kitchen to the next level? This model combines Peerless' CE61PE oven with a VL50 Ventless Hood, providing ventilation where existing canopy hood space is not available or in locations where a canopy hood is not preferred or not possible. The Ventless Hood application saves money compared to expanding additional hood capacity space or adding hood capacity when traditional hood space is not possible. This application also provides flexibility of placing any electric oven in any location of the facility. It's ideal for establishments with strict ventilation requirements, keeping your kitchen fresh and inviting. [Learn more about VL50.](#)

**2324P and 2348P:** Need an oven that can handle the heat of a large event? These gas-fired deck ovens have got your back! With spacious cooking chambers, you can bake up to (8) 16" or (16) 12" pizzas at once, depending on the model. Perfect for catering to hungry crowds and serving up slices at lightning speed! [Learn more about 2324P.](#) | [Learn more about 2348P.](#)



2348P

2324P

When it comes to quality, reliability, and delicious pizza every time, Peerless Gas and Electric Pizza Ovens are the way to go. Their ovens are built to last and deliver exceptional performance, so you can focus on wowing your customers and guests. So, whether you're hosting a big event, feeding hungry students, or serving up slices in your cafeteria, choose Peerless Ovens for a pizza experience that will have everyone coming back for more!

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SOLUTIONS FOR:

## AMUSEMENT & ATTRACTIONS

No matter the type or size of your amusement or attraction, Peerless Ovens has the perfect pizza oven to meet your needs! Delicious food is a vital ingredient in creating unforgettable experiences for guests which is why Peerless is proud to offer a wide range of pizza ovens designed specifically for amusement and attraction venues.

Let's take a thrilling ride through some of Peerless' popular models that are guaranteed to satisfy guests' taste buds:

**C131P:** This gas-powered gem is a compact wonder that packs a punch! Its small footprint makes it an excellent choice for venues with limited space. Don't be fooled by its size, though – it can bake up to four, 18" pizzas at a time, ensuring that your guests never have to wait long for their piping-hot slices of pizza! [Learn more about C131P.](#)



C131P

**CE131PE:** Ready to take your food offerings to new heights? The CE131PE is the perfect companion for your amusement or attraction venue. This electric oven combines convenience with high performance, allowing you to serve up delicious pizzas without the need for gas. Say goodbye to limitations and hello to versatility! [Learn more about CE131PE.](#)



CE131PE

**CW62PSC:** The Peerless CW62PSC brings quality, performance, and value, featuring a space-saving design and a four-cell "Power-Pak" gas burner system for efficient heat distribution, making it the perfect choice to satisfy the appetites of thrill-seeking visitors. With its generous cooking space, this oven can handle the amusement park's high volume, ensuring a delightful culinary experience for all. [Learn more about CW62PSC.](#)



CW62PSC

**CW200P:** If you're running a large-scale amusement or attraction, the CW200P is your go-to oven. This gas-powered monster can handle the heat of any hungry crowd. With its impressive cooking capacity, you can churn out pizza after pizza, ensuring that no guest goes unsatisfied. [Learn more about CW200P.](#)



CW200P

**CE62PESC:** This electric, compact, and reliable oven features four baking decks for simultaneous pizza baking. With precise temperature control and user-friendly operation, you can serve up mouthwatering pizzas that will leave guests delighted and craving for more. [Learn more about CE62PESC.](#)



CE62PESC

Whether you're operating a theme park, water park, or any other attraction, trust Peerless Ovens to bring the sizzle and flavor to guests' pizza cravings. Turn your venue into a pizza paradise that keeps them coming back for more!

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