

Pizza Deck Ovens - C131/C231 (Gas or Electric)

The C131 is the most versatile and cost-effective counter model oven on the market today. It's more than a pizza oven! By removing the decks (gas oven only) you can also use it as a baking or roasting oven! The C131's "Power-Pak" burner system makes it efficient and powerful. If you need more capacity and have limited kitchen space, the C131 is double stackable for 8-deck capacity. Those who prefer floor models should select the PK 31. This unit is equipped with rack runways to accept the decks and provides a large storage area with or without the optional wire racks. The PK 31 can also be equipped with casters for easy moving. When you consider the standard features, generous capacity, quality construction and cooking versatility of the C131, you'll agree there is no finer oven on the market today!



General Features

- Quality Construction for long life
- Stainless steel front - standard (T304)
- Large Capacity - 1,824 sq. inches of available cooking space
- Energy Efficient - new energy-saving "power-pack" burner
- Powered by 30,000 BTUs
- Full range - 300F - 650F thermostat (149C - 343C)
- Versatile - removable trays increase oven capabilities (gas only)
- Easily serviceable - all controls can be replaced
- Warranty - one year parts & labor
- Power - gas or electric

Durable Construction

The C 131 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 C 131 comes standard with a stainless steel front using high quality 20-gauge T304 stainless steel. Each unit is equipped with a removable crumb tray for easy cleaning.



Versatility

The C 131 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 C 131 comes with an optional floor base (PK 31) for extra storage. Additionally, wire racks are available in lieu of the hearth's for converting the versatile C131 into a bake oven.

Capacity

The C 131 is the only single-door, four-shelf pizza oven available. It houses four, 518" (1.6 cm) Oven stone hearth decks which offer 456 square inches (2,941.9 sq cm) of cooking area per shelf. That equals 1,824 total square inches (11,767.7 sq cm) per oven. When double stacked, the C 231 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.

Energy Efficiency

The C 131 is equipped with our new energy-saving "Power-Pak" burner system and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The heavily insulated I walls coupled with our special vent system reduce heat loss yet keep the area safe for workers. The C 131 is well-powered by 30,000 BTUs which enables it to have an extremely fast recovery rate.

Design Plus

The C 131 has the controls in lower front for ease of operation, space savings and to keep them in their own air-conditioned area so they are not affected by outside influences. The C 131 is totally thermo-coupled and allows you to replace individual parts as opposed to throwing away the whole system. The CE 131 (electric) is available in a two- or three-shelf model if shelf spacing is a problem.

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