

MAXIMIZER

Pizza Ovens

General Features:

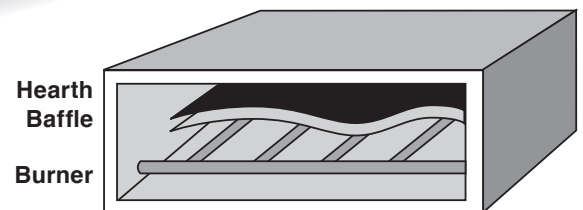
- **Quality Construction** for long life
- **Stainless steel front** Standard
- **Pizza decks standard** 42"x32"x1" hearth
- **Energy efficient** New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full range** 300°F - 650°F thermostat (149°C - 343°C)
- **Space Saver** Only 50" wide
- **Stackable** Double cooking capacity
- **Easily Serviceable** All controls can be replaced from the front of the unit
- **Warranty** One year parts and labor
- **Power** Gas or electric
- **Specific features** of the CW41P are listed on the back



MODEL CW41P
CW42P
CE41P
CE42P



**GAS OR
ELECTRIC**

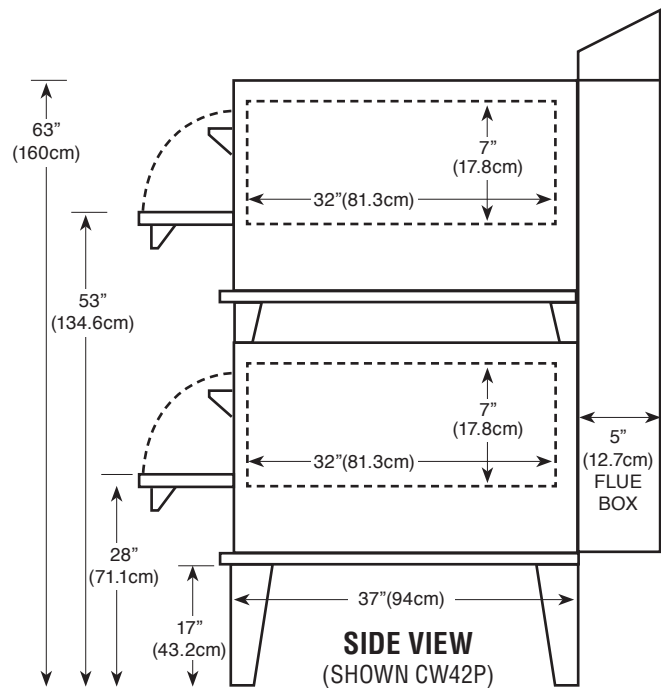
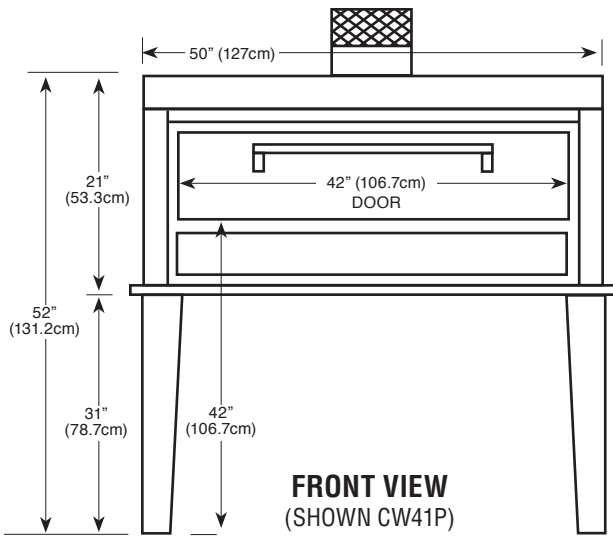
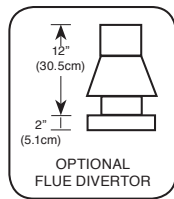


"Power-Pak" 4-Cell Burner System

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space 51" (129.5cm) wide x 42" (105cm) deep* x 52" (131.2cm) high
 Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 635 lbs (288kg)
 Capacity Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
 Gas Maximum 50,000 BTU input
 Electric 8KW - 220V single phase
 * Handle adds 2.5" (6.4cm) to depth



Digital Electronic Controller
(Electric Models)



Adjustable Legs

Durable Construction

The CW41P is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armo Type 1, 20-gauge aluminized steel*. The CW41P comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW41P features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW41P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW41P deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CW41P will hold six 12" pizzas or four 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW41P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for a *42"x32" deck*, almost a foot less than the competition. The CW41P *can convert into a CW42P by stacking*, either initially or after our business grows. This option gives you two 42"x32" decks in only 50" of space.

Design Plus

The CW41P has the *controls in lower front 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. In addition, the CW41P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

