

# MAXIMIZER

## Bake & Roast Ovens

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**  
Stainless top & sides available (T430)
- **Heavy duty steel deck with flanged sides (16A)** pizza stone optional
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat(s)**  
250° - 550° standard  
300° - 650° (gas) optional  
250° - 550° (electric only)
- **Space Saver**  
Only 50" wide
- **Stackable**  
Multiple options for flexibility
- **Aluminized Interior Standard**
- **Solid State Digital Controls** for more precise temperature control (electric only)
- **Easily Serviceable**  
Most controls can be replaced from the front of the unit
- **Warranty**  
One year parts and labor
- **Power**  
Gas or electric
- **Single Phase Standard;** 3 phase optional
- **Specific Features** of the CW41B/CE41BE listed on back



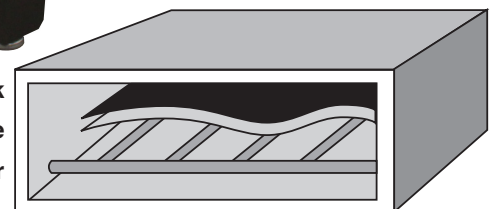
MODEL CW41B  
CE41BE



**GAS OR  
ELECTRIC**



Steel Deck  
Baffle  
Burner

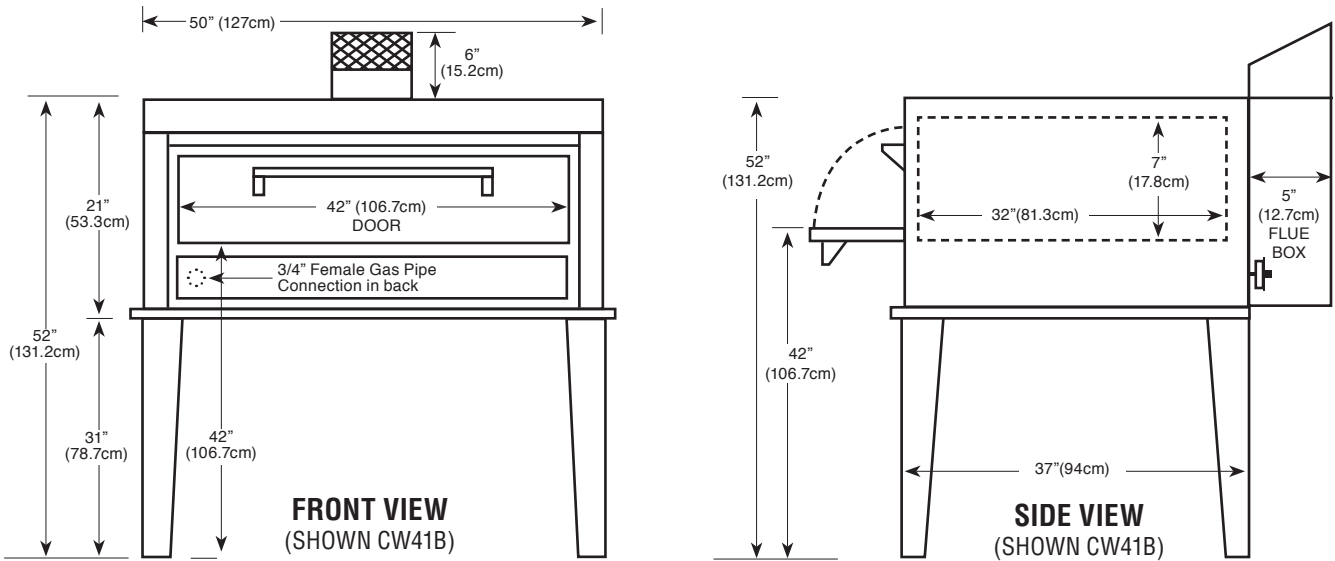
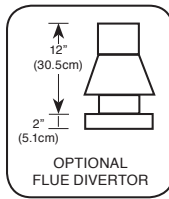


**"Power-Pak" 4-Cell Burner System**

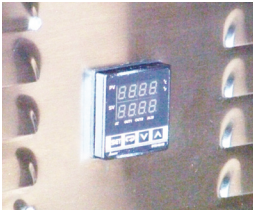
### MORE FOR LESS

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

 **Peerless**  
Commercial and Industrial Ovens



Floor space	50"(127cm) wide x 42"(105cm) deep* x 52"(132.1cm) high
Shelf size	42"(105.7cm) wide x 32"(81.3cm) deep x 7"(17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" bun pans
Gas	Maximum 60,000 BTU input
Electric	8 KW - 220V single phase
Opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller (Electric)



Adjustable Legs (Electric)

**Durable Construction**

The CW41B is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW41B comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

**Energy Efficiency**

The CW41B 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 CW41B is powered by 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate* or four 2,000w elements (electric).

**Capacity**

The CW41B deck size measures 42"x32"x7". The CW41B will hold two 18"x26" bun trays. Cook time will vary according to product.

**Space Saver**

Because the controls are under the door, the CW41B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW41B *can convert into a CW42B or CW43BSC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

**Design Plus**

The CW41B 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 CW41B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

