

# MAXIMIZER

## Pizza Ovens

MODEL CW62PSC

### General Features:

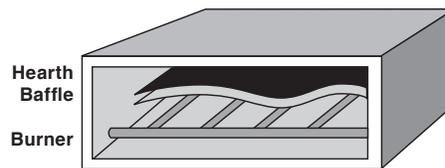
- **Quality Construction** for long life
- **Stainless steel front Standard**
- **Large capacity**  
5,336 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Stones Standard**
- **Unique interior design**  
Better distribution of heat
- **Energy efficient**  
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**  
300°F - 600°F  
(149°C - 343°C)
- **Space Saver**  
Only 56" wide
- **Easily Serviceable**  
All controls can be replaced from the side of the unit
- **Gas Power**  
LP or NAT

### 2-2-2 Warranty:

- **Two year parts**
- **Two year labor**
- **Two year trouble free service**



**GAS FIRED**



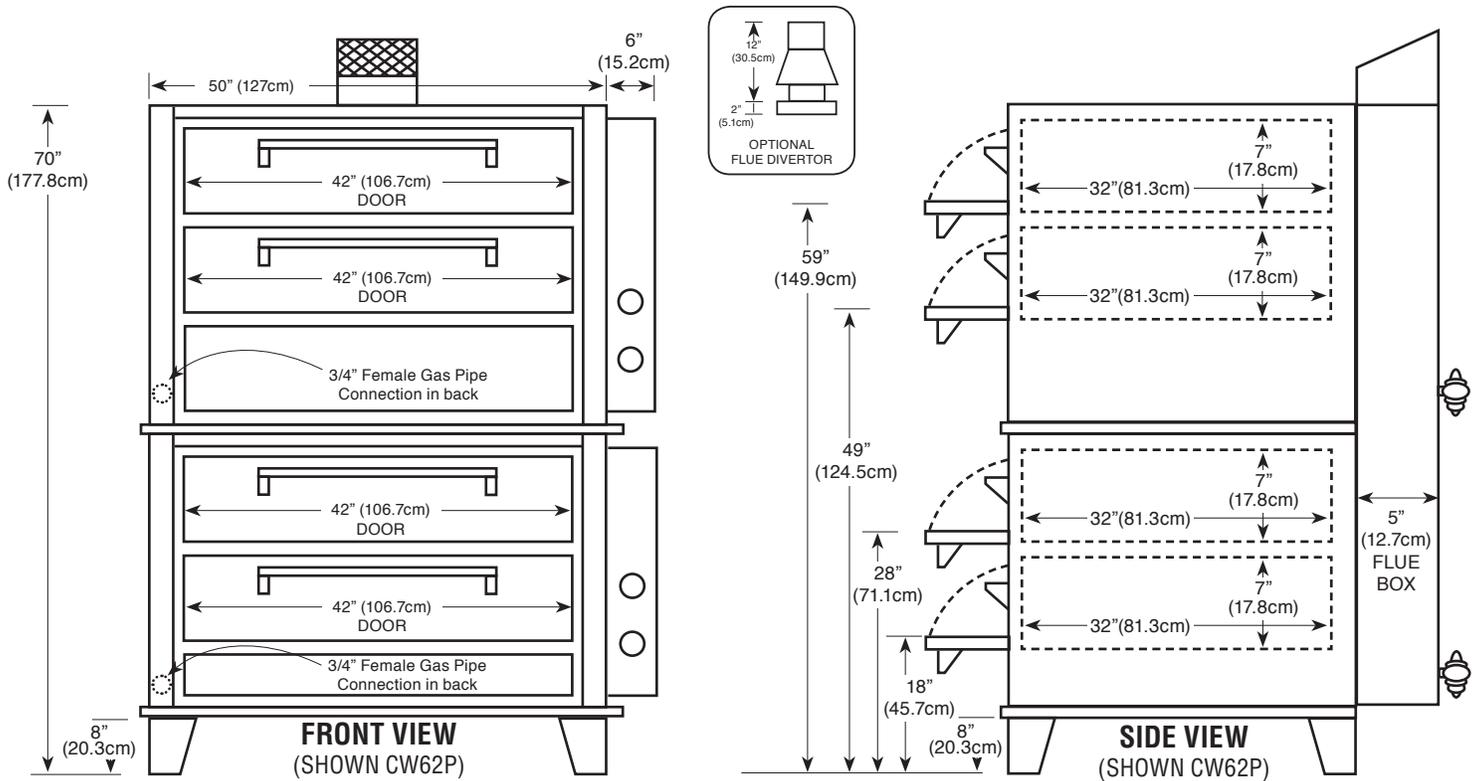
"Power-Pak" 4-Cell Burner System



## MORE FOR LESS

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





Floor space . . . . . 56" (142.24cm) wide x 42"(105cm) deep\* x 70" (177.8cm) high  
 Shelf size . . . . . 42" (106.7cm) wide x 32"(81.3cm) deep x 7" (17.8cm) high  
 Shipping weight . . . . . 1620 lbs (734kg)  
 Capacity for CW62P . . Twenty four 12" (30.5cm) pizzas or sixteen 16" (40.7cm) pizzas  
 Gas . . . . . 120,000 BTU  
 \* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs



Easy access side controls

**Durable Construction**

The CW62P 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 CW62P 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 CW62P 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 CW62P is powered by 120,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

**Capacity**

*The CW62P deck size measures 42"x32"x7" (4) decks in two ovens*. The top decks cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CW62P will hold *twenty four (24) 12" pizzas, sixteen (16) 16" pizzas, or twelve (12) 18" pizzas*. Cooking time will vary according to product, but will average between 8-10 minutes.

**Space Saver**

The CW62P 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 56" for *42"x32"x7" (4) decks*, almost a foot less than the competition.

**Design Plus**

The CW62P has the *controls on the side 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 CW62P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

**2-2-2 Warranty**

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.

