

MAXIMIZER

Pizza Ovens

MODEL CW62PSC

General Features:

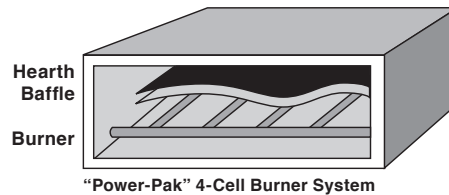
- **Quality Construction**
for long life
- **Stainless steel front**
Standard
- **Large capacity**
5,336 sq. inches of available
cooking space. Holds sixteen
(16) 16" pizzas
- **Pizza Stones**
Standard
- **Unique interior design**
Better distribution of heat
- **Energy efficient**
New energy-saving
"Power-Pak" 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:

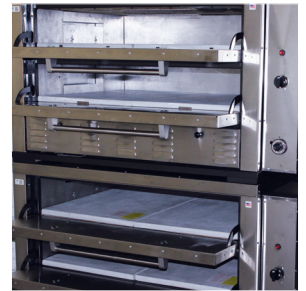
- Two year parts
- Two year labor
- Two year trouble free service



**GAS
FIRED**



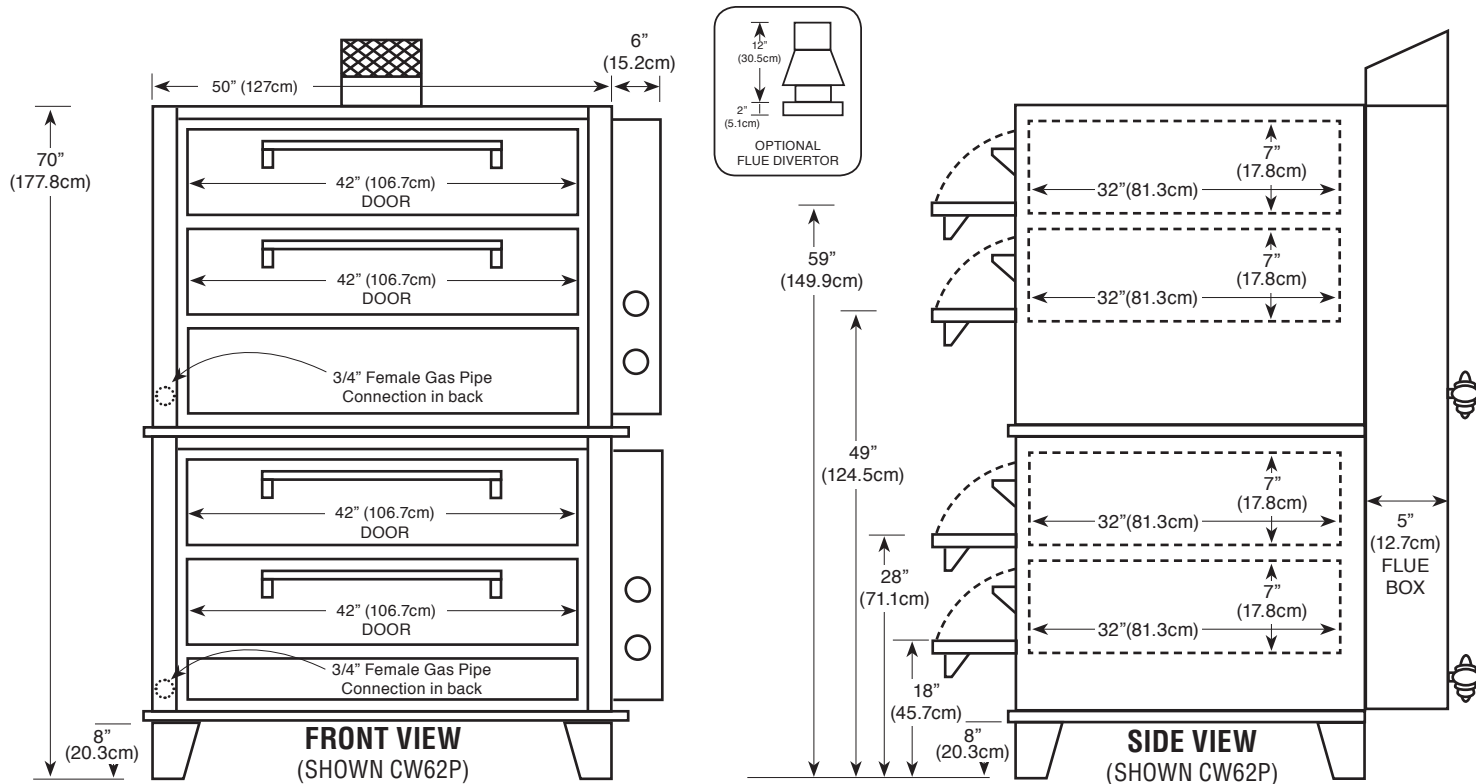
"Power-Pak" 4-Cell Burner System



MORE FOR LESS

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

Peerless
Commercial and Industrial Ovens

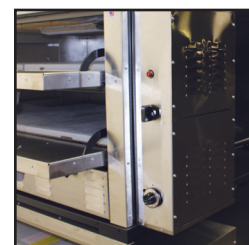


Floor space 56" (142.24cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
 Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 1620 lbs (734kg)
 Capacity for CW62P . . Twenty four 12" (30.5cm) pizzas or sixteen 16" (40.7cm) pizzas
 Gas 120,000 BTU

* 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 Armco 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.

