

MAXIMIZER

Gas Pizza Ovens

MODEL CW52P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Decks Standard**
Large 42"x32"x12" compartment
1" pizza stones (2)
- **Center Wire Rack (optional)**
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
300° F - 650° F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior Standard**
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW52P listed on back

Warranty:

- One year parts and labor

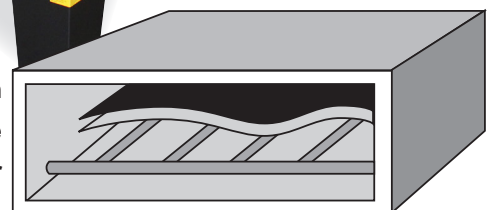


GAS FIRED



Pizza Deck / Wire rack optional

Hearth
Baffle
Burner



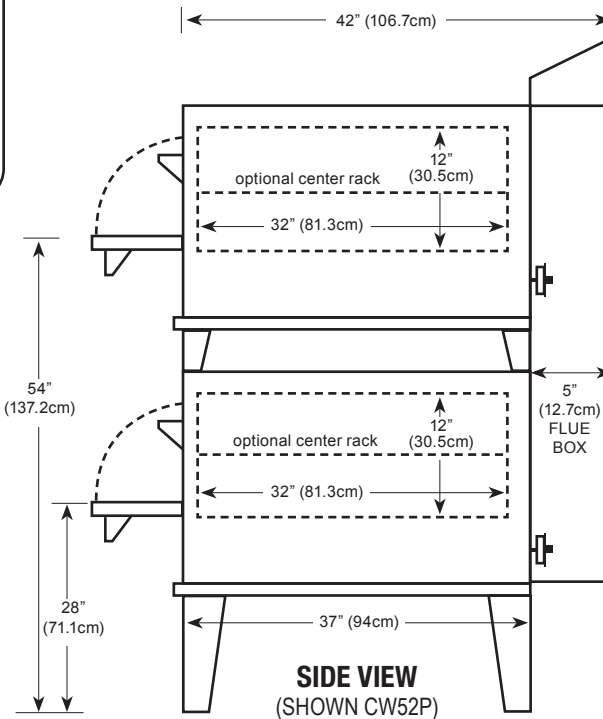
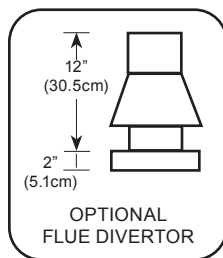
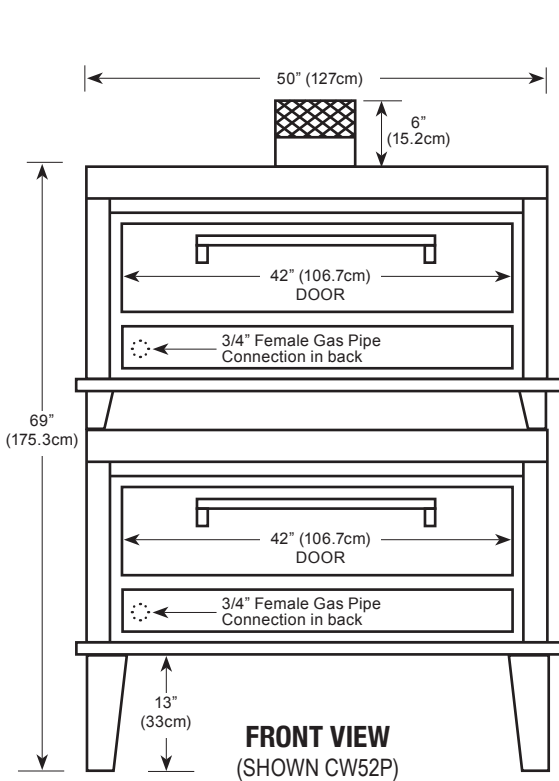
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

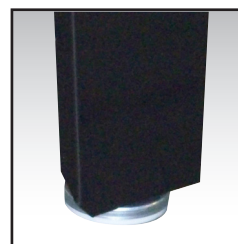
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

 **Peerless**
Commercial and Industrial Ovens

P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Floor space	50" (127cm) wide x 42" (106.7cm) deep x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Gas	Maximum 60,000 BTU input each
Opening required for installation:	25" * Handle adds 2.5" (6.4cm) to depth



Adjustable Legs

Durable Construction

The CW52P 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 CW52P 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 CW52P 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 CW52P is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW52P deck size measures 42"x32"x12" (2). Actual cooking capacity depends on the size of the pizza you are cooking. The CW52P will hold twelve (12) 12" pizzas or eight (8) 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 CW52P 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 two 42"x32" deck, almost a foot less than the competition.

Design Plus

The CW52P 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 CW52P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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