

# MAXIMIZER

## Pizza Ovens

### General Features:

- **Quality Construction** for long life
- **Stainless steel front Standard**
- **Pizza deck standard**  
Large 52"x36"x9" compartment  
1½" pizza stone
- **Large capacity**  
Forty 9" (22.9cm) pizzas,  
Twenty-four 12" (30.5cm) pizzas,  
or Twelve 16" (43.2cm) pizzas
- **Energy efficient**  
New energy-saving  
"Power-Pak" burner system  
coupled with our unique baffle  
system for even heat and  
better baking
- **Full range DIGITAL**  
300°F - 650°F thermostat  
(149°C - 343°C)
- **Space saver**  
Only 66" wide
- **Stacked**  
Double cooking capacity
- **Easily Serviceable**  
All controls can be easily  
replaced
- **Power**  
Gas / Electric
- **Specific features of the**  
CW200PESC are listed on back

### 2-2-2 Warranty:

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

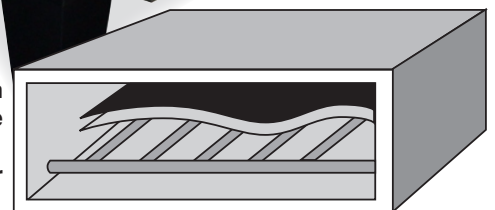


MODEL CW200PESC  
PIZZA / ELECTRONIC  
GAS FIRED



Hearth  
Baffle

Burner



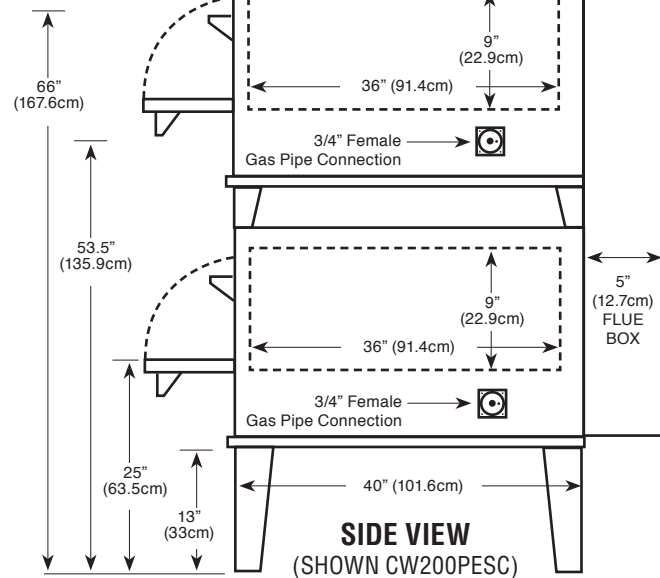
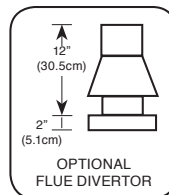
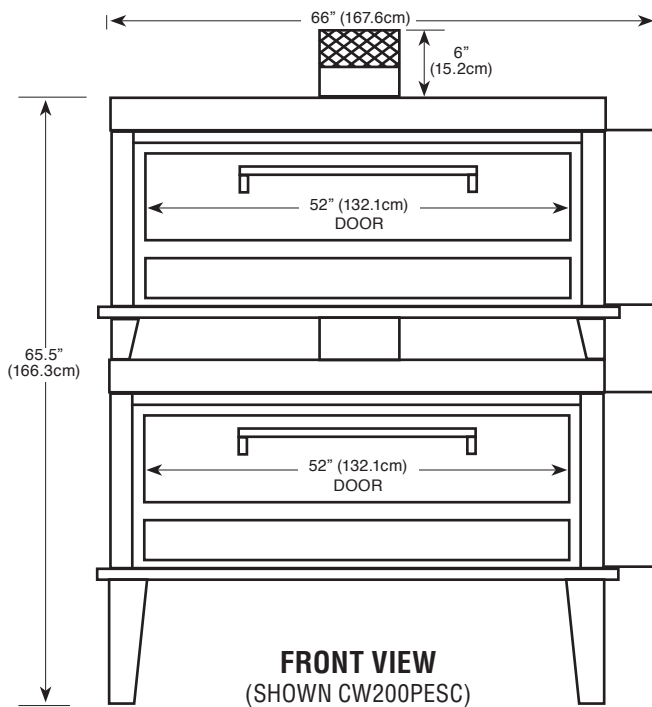
"Power-Pak" 5-Cell Burner System

## MORE FOR LESS

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



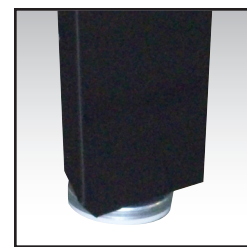
Commercial and Industrial Ovens



<b>Floor space</b> . . . . .	<b>66" (167.6cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high</b>
<b>Shelf size</b> . . . . .	<b>52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high</b>
<b>Shipping weight</b> . . . . .	<b>725 lbs (328.8kg)</b>
<b>Capacity</b> . . . . .	<b>Forty 9" (22.9cm), twenty-four 12" (30.5cm) or twelve 16" (43.2cm) pizzas</b>
<b>Gas</b> . . . . .	<b>Maximum 100,000 (2) BTU input</b>
<b>Opening required for installation:</b> 27"	* Handle adds 2.5" (6.4cm) to depth



Easily accessible controls



Adjustable Legs

### Durable Construction

The CW200PESC is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW200PESC 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 CW200PESC is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200PESC is well-powered by 200,000 BTUs which *increase its efficiency and recovery rate*.

### Capacity

The CW200PESC has a super size **52"x36"x9" deck**. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200PESC will hold at least forty 9" pizzas, twenty-four 12" pizzas, or twelve 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

### Space Saver

Even with the digital controls on the side, the CW200PESC requires *less installation space* than our competition. The actual width needed is a *mere 66" for two super size 52"x36" deck*, almost a foot less than the competition. The CW200PESC consists of two CW100PESC ovens stacked.

### Design Plus

The CW200PESC has the *controls on the right 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 CW200PESC 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.

