

MAXIMIZER

Gas Pizza Ovens

MODEL CW62PSC

General Features:

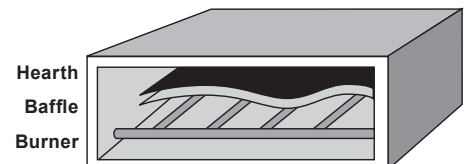
- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,336 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the CW62PSC listed on the back

2-2-2 Warranty:

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



**GAS
FIRED**



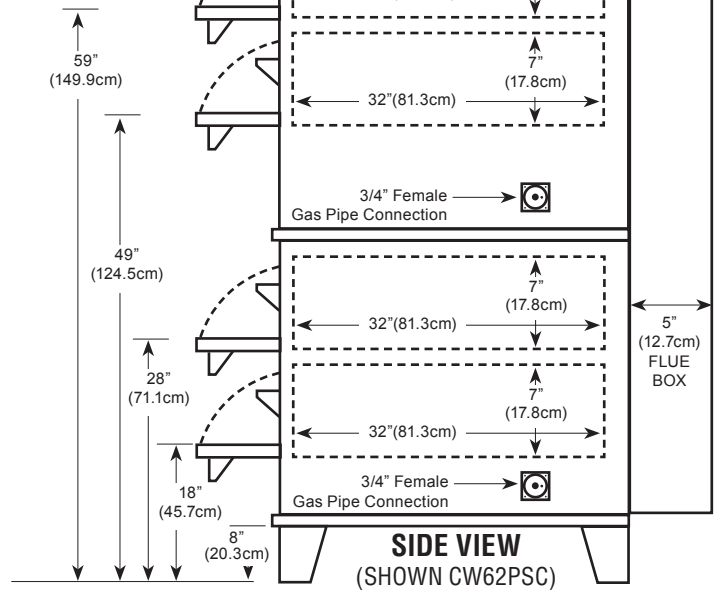
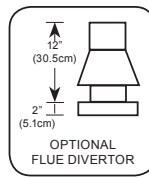
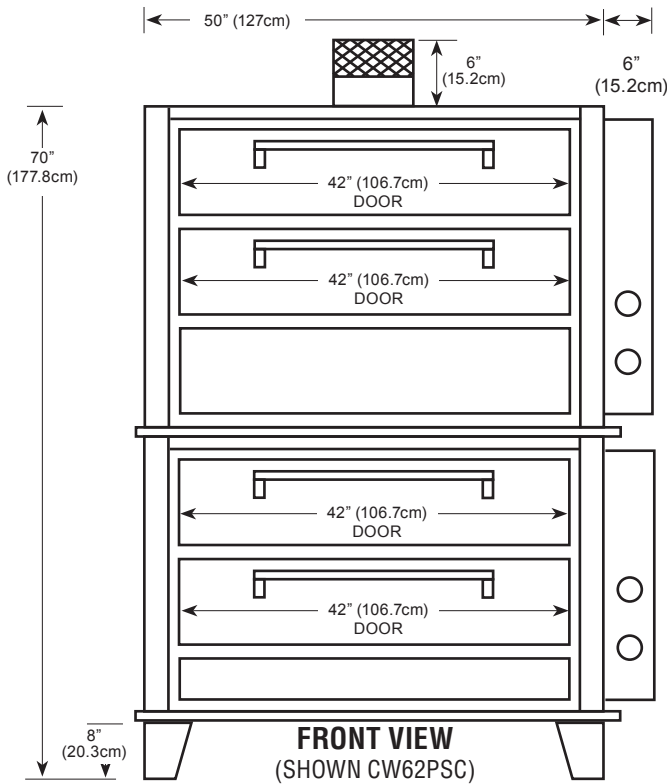
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

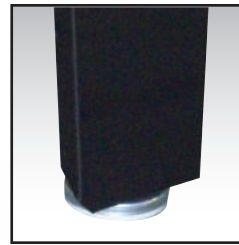
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

 **Peerless**
Commercial and Industrial Ovens

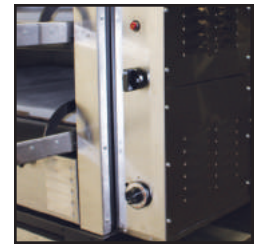
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



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
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs



Easy access side controls

Durable Construction

The CW62PSC 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 CW62PSC 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 CW62PSC 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 CW62PSC is powered by 120,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW62PSC 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 CW62PSC 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 CW62PSC 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 CW62PSC 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 CW62PSC 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.

