

MAXIMIZER

Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Deck Standard**
Large 52"x 36"x 9" compartment
1½" pizza stone
- **Large Capacity**
Twenty 9" (22.9cm) pizzas,
Twelve 12" (30.5cm) pizzas,
or Six 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 Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space Saver**
Only 66" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW100PESC are listed on back

2-2-2 Warranty:

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



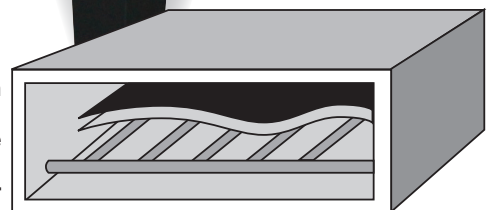
MODEL CW100PESC
PIZZA / ELECTRONIC
GAS FIRED



Hearth

Baffle

Burner



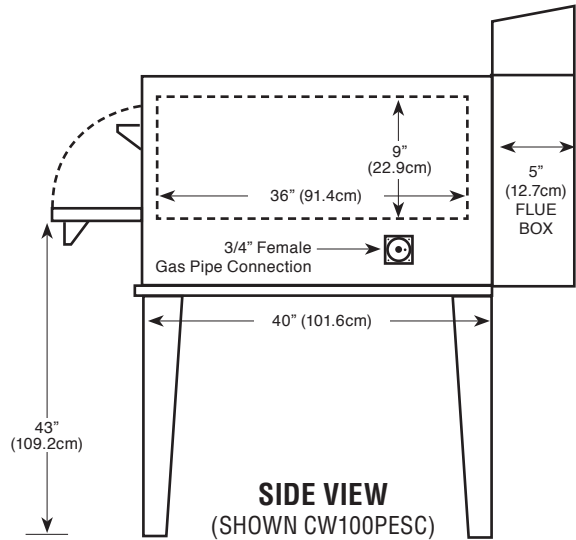
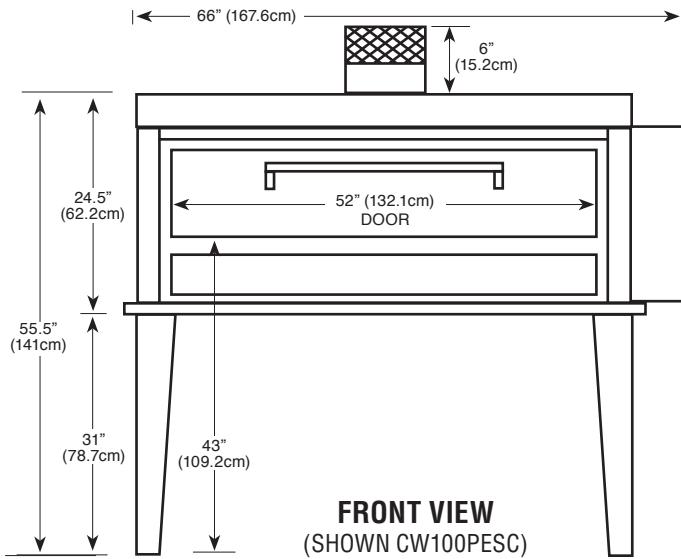
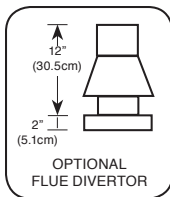
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



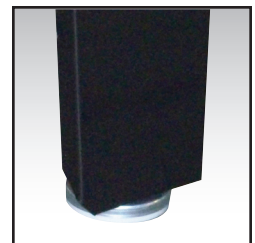
Commercial and Industrial Ovens



Floor space	66" (167.6cm) wide x 46" (116.9cm) deep* x 55.5" (141cm) high
Shelf size	52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight	725 lbs (328.8kg)
Capacity	Twenty 9" (22.9cm) , twelve 12" (30.5cm) or six 16" (43.2cm) pizzas
Gas	Maximum 100,000 (2) BTU input
Opening required for installation: 27"	* Handle adds 2.5" (6.4cm) to depth



Easily accessible controls



Adjustable Legs

Durable Construction

The CW100PESC 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 CW100PESC 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 CW100PESC 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 CW100PESC is well-powered by 100,000 BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW100PESC has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100PESC will hold at least twenty 9" pizzas, twelve 12" pizzas, or six 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 CW100PESC requires *less installation space* than our competition. The actual width needed is a *mere 66" for one super size 52"x36" deck*, almost a foot less than the competition. The CW100PESC *can convert into a CW200PESC* by stacking, either initially or after your business grows. This option give you two 52"x36" decks in only 66" of space.

Design Plus

The CW100PESC 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 CW100PESC 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.

