

MAXIMIZER

Pizza Ovens

MODEL CW62PSC

General Features:

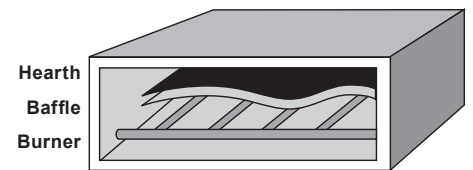
- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,336 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **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**



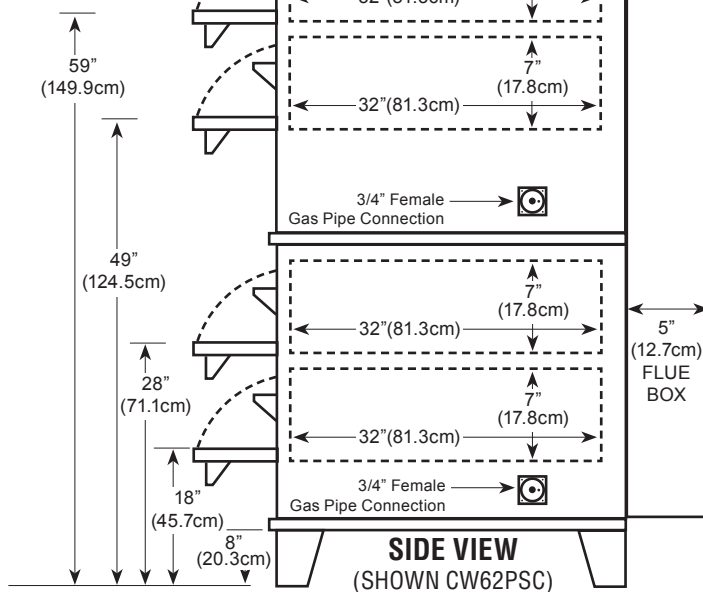
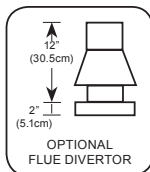
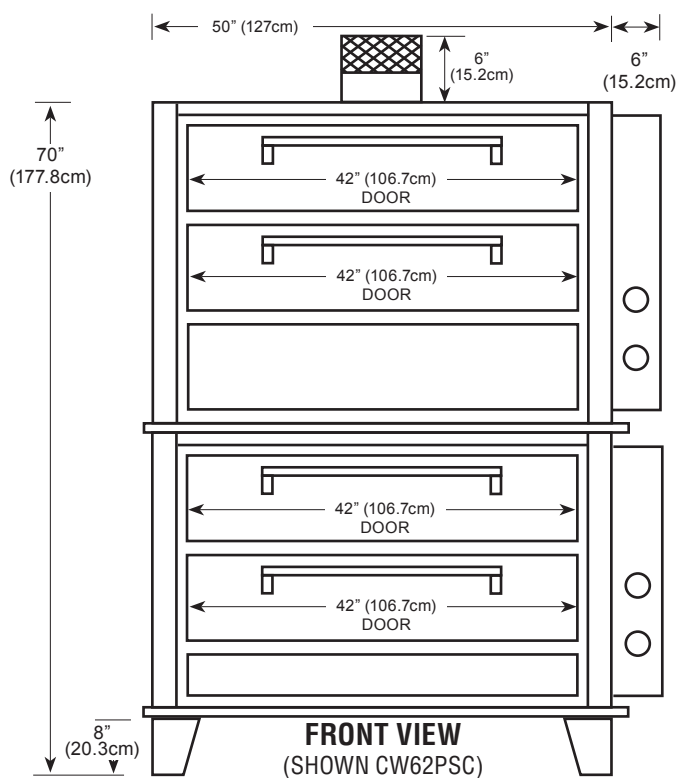
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

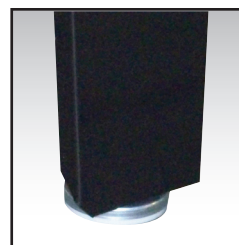
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

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" (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
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.

