

# MAXIMIZER

## Pizza Ovens

MODEL CW61P

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**  
2,688 sq. inches of available cooking space. Holds eight (8) 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 50" wide
- **Stackable**  
Double cooking capacity
- **Easily Serviceable**  
All controls can be replaced from the front of the unit
- **Power**  
Gas - LP or NAT
- **Specific Features** of the CW61P listed on the back

### Warranty:

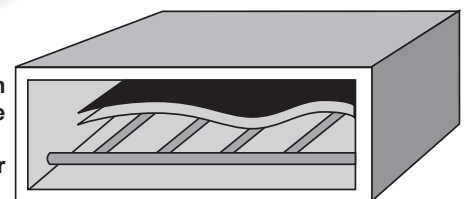
- One year parts and labor



**GAS FIRED**



Hearth  
Baffle  
Burner

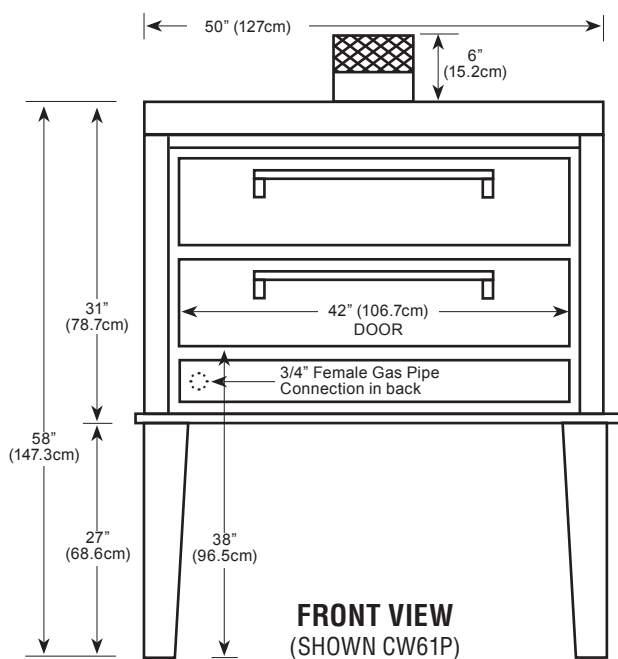
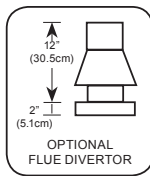


"Power-Pak" 4-Cell Burner System

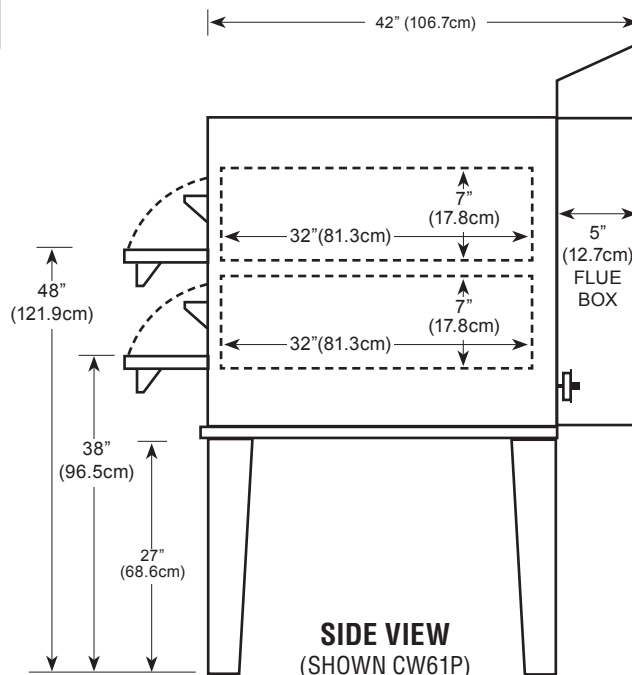
## MORE FOR LESS

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

**Peerless**  
Commercial and Industrial Ovens

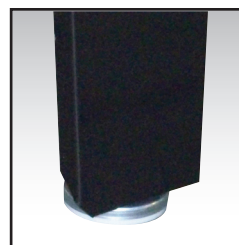


**FRONT VIEW**  
(SHOWN CW61P)



**SIDE VIEW**  
(SHOWN CW61P)

Floor space	50"(127cm) wide x 42"(105cm) deep* x 58" (147.3cm) high
Shelf size	42"(106.7cm) wide x 32"(81.3cm) deep x 7" (17.8cm) high
Shipping weight	850 lbs (385.6kg)
Capacity for CW61P	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Gas	60,000 BTU
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

## Durable Construction

The CW61P 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 CW61P 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 CW61P 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 CW61P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

## Capacity

The CW61P deck size measures 42"x32"x7" (2) decks in one oven. The top deck 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 CW61P will hold *twelve (12)* 12" pizzas, *eight (8)* 16" pizzas, or *six (6)* 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

## Space Saver

Because the controls are under the doors, the CW61P 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 42"x32"x7" (2) decks, almost a foot less than the competition. The CW61P *can convert into a CW62PSC by stacking\**, either initially or after your business grows. This option gives you four 42"x32" decks in only 56" of space. (\*will increase width)

## Design Plus

The CW61P has the *controls in the 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 CW61P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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