

# MAXIMIZER

## Gas Pizza Ovens

### General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
- Pizza decks standard  
**Large 52"x36"x 9" compartment**  
1½" pizza stones
- 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 Thermostat  
**300°F - 650°F (149°C - 343°C)**  
Precise temperature control
- 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

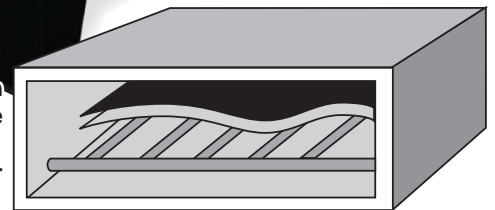


MODEL CW200PESC  
PIZZA / ELECTRONIC



**GAS  
FIRED**

Hearth  
Baffle  
Burner



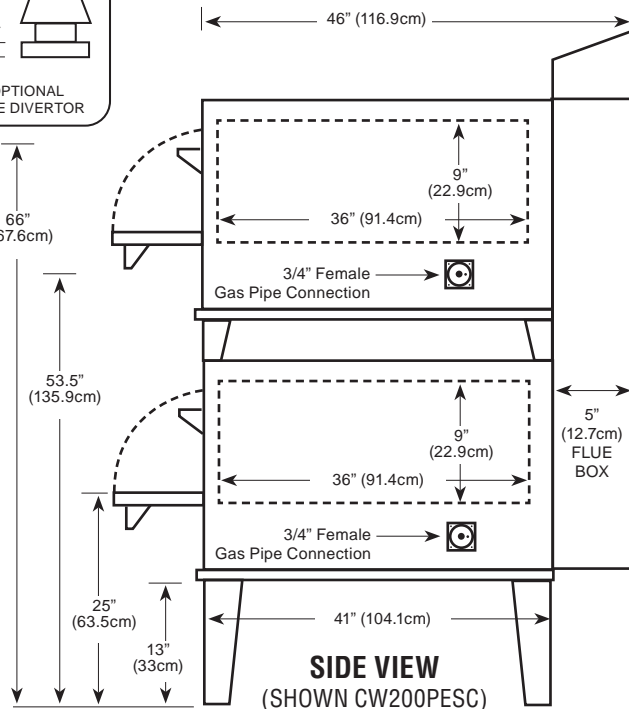
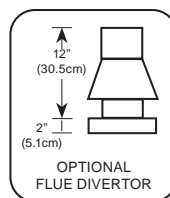
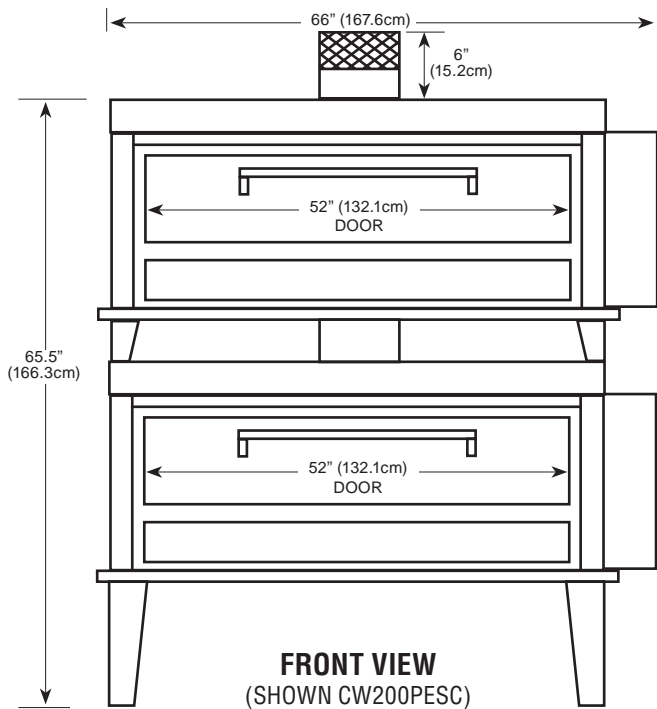
"Power-Pak" 5-Cell Burner System

## MORE FOR LESS

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



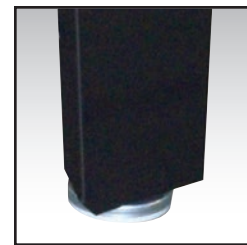
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



**Floor space . . . . . 66" (167.6cm) wide x 46" (116.9cm) deep\* x 65.5" (166.3cm) 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 . . . . . Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 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 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 (40) 9" pizzas, twenty-four (24) 12" pizzas, or twelve (12) 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.

