

MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW51/CW61B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16A)
- **Center Wire Rack** (optional)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW51B/CW61B listed on back

Warranty:

- One year parts and labor

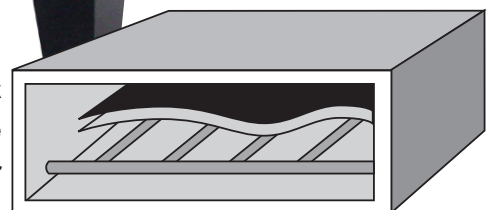


**GAS
FIRED**



Steel Deck / Wire rack optional

Steel Deck
Baffle
Burner

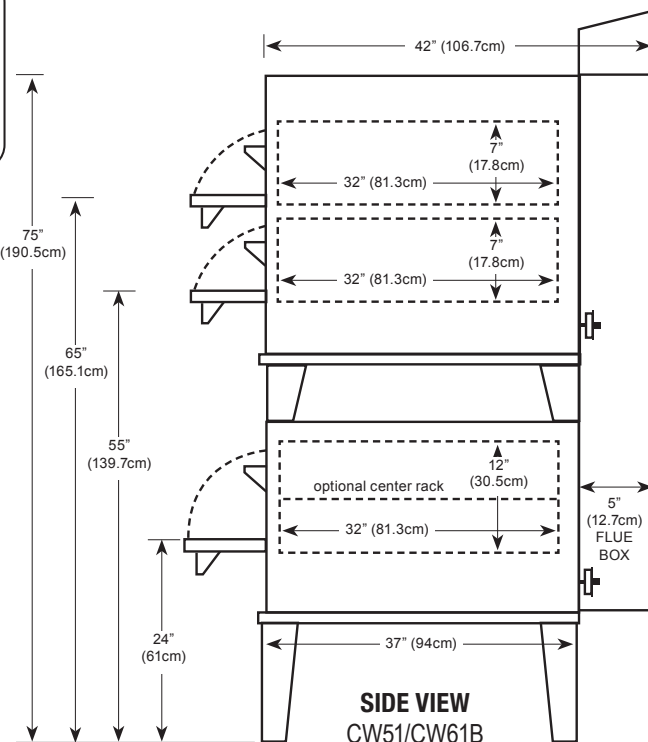
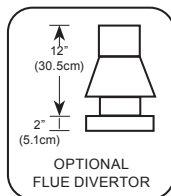
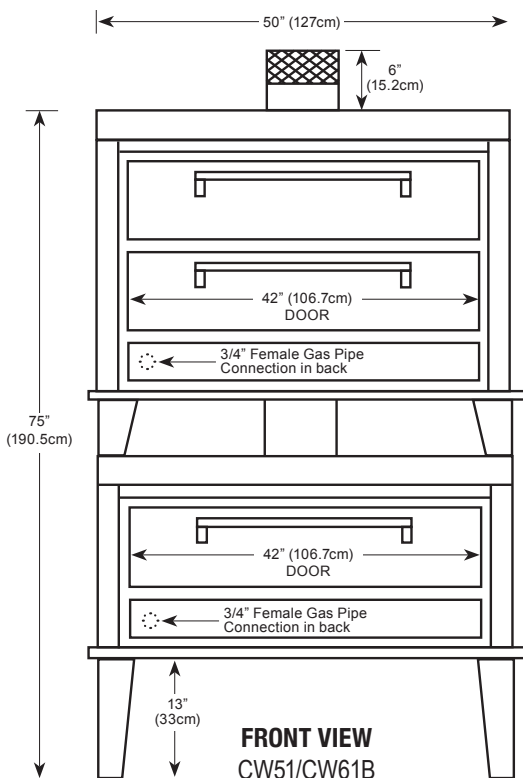


"Power-Pak" 4-Cell Burner System

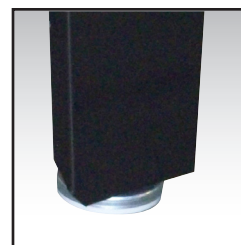
MORE FOR LESS

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





Floor space 50" (127cm) wide x 42" (106.7cm) deep* x 75" (190.5cm) high
 Shelf size CW51B 42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
 Shelf size CW61B 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 1200 lbs (544.3kg)
 Capacity CW51B Two 18"x26" bun pans per section
 Capacity CW61B Four 18"x26" bun pans per section
 Gas Maximum 60,000 BTU input each (2)
 Maximum opening required for installation: 31" * Handle adds 2.5" (6.4cm) to depth



Adjustable Legs

Durable Construction

The CW51/CW61B 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 CW51/CW61B comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW51/CW61B 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 CW51/CW61B is powered by two 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW51B deck size measures 42"x32"x12". The CW51B will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

The CW61B deck size measures 42"x32"x7" (2). The CW61B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW51/CW61B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition.

Design Plus

The CW51/CW61B has the *controls in 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 CW51/CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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