

MAXIMIZER

Gas Pizza Ovens

MODEL CW100P

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Pizza Deck Standard**
Large 52"x36"x9" 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 Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space saver**
Only 60" 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 CW100P listed back

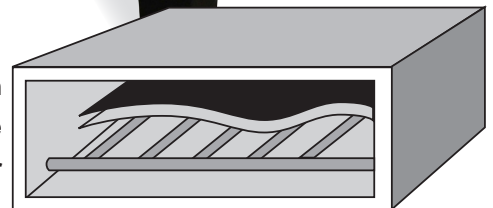
Warranty:

- One year parts and labor



**GAS
FIRED**

Hearth
Baffle
Burner



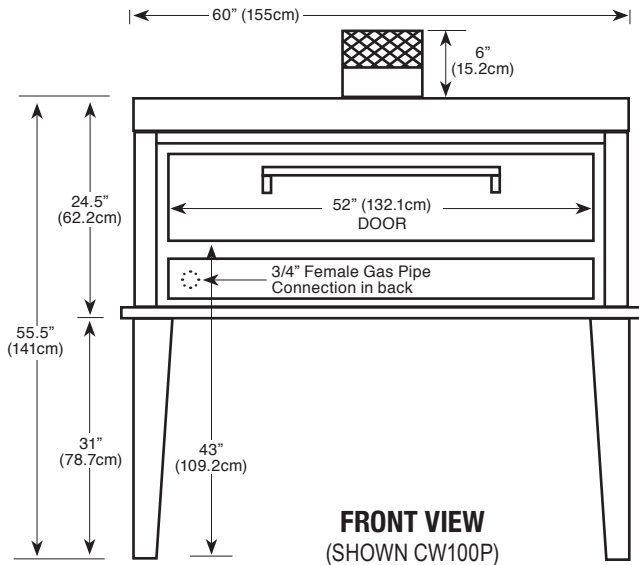
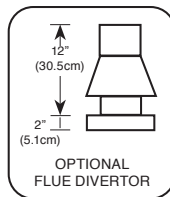
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

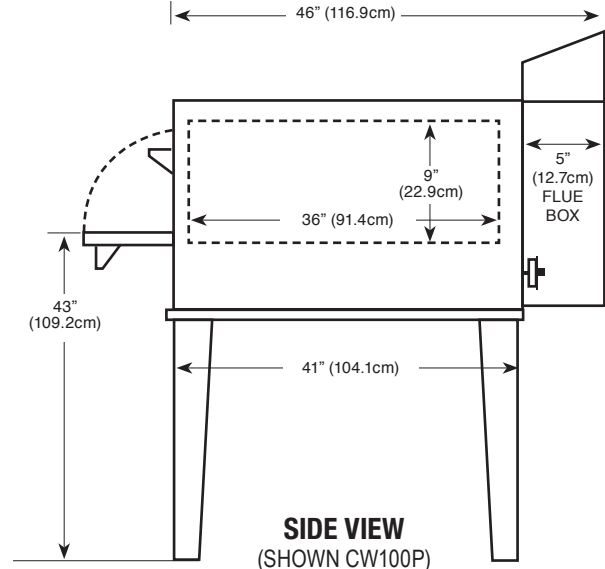
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens

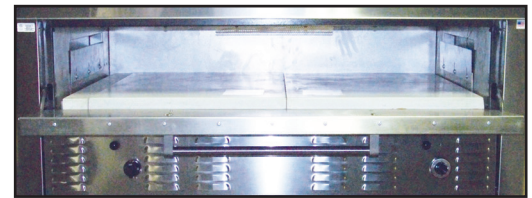


FRONT VIEW
(SHOWN CW100P)



SIDE VIEW
(SHOWN CW100P)

Floor space 60" (155cm) 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 Ten 9" (22.9cm), twelve 12" (30.5cm) or six 16" (43.2cm) pizzas
Gas Maximum 100,000 (each) BTU input
 Opening required for installation: 27" * Handle adds 2.5"(6.4cm) to depth



Large capacity 52"x36"x1.5" Deck

Durable Construction

The CW100P 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 CW100P 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 CW100P 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 CW100P is well-powered by 100,000 BTUs which *increases its efficiency and recovery rate*.

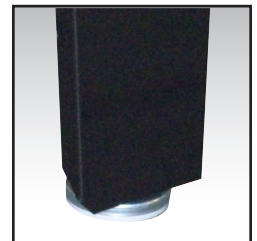
Capacity

The CW100P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100P will hold at least twenty (20) 9" pizzas, twelve (12) 12" pizzas, or six (6) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Because the controls are under the door, the CW100P 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 60" for one super size 52"x36" deck*, almost a foot less than the competition.

The CW100P *can convert into a CW200P* by stacking, either initially or after your business grows. This option gives you two 52"x36" decks in only 60" of space.



Adjustable Legs

Design Plus

The CW100P 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 CW100P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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