

MAXIMIZER

Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless steel front Standard**
- **Pizza deck standard**
Large 52"x36"x9" compartment
1½" pizza stone
- **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**
300°F - 650°F thermostat
(149°C - 343°C)
- **Space saver**
Only 67" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW200PE are listed on the back

2-2-2 Warranty:

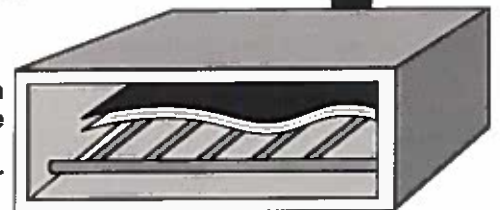
- **Two year parts**
- **Two year labor**
- **Two year trouble free service**



MODEL CW200PE
PIZZA / ELECTRONIC
GAS FIRED



Hearth
Baffle
Burner



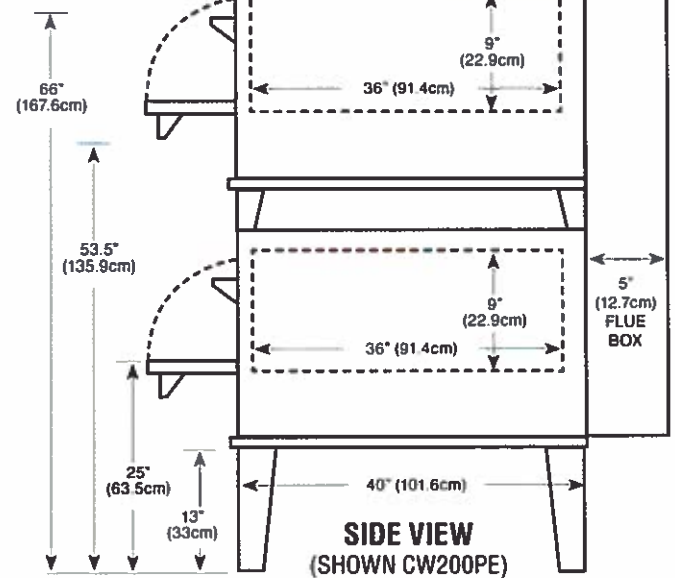
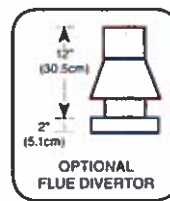
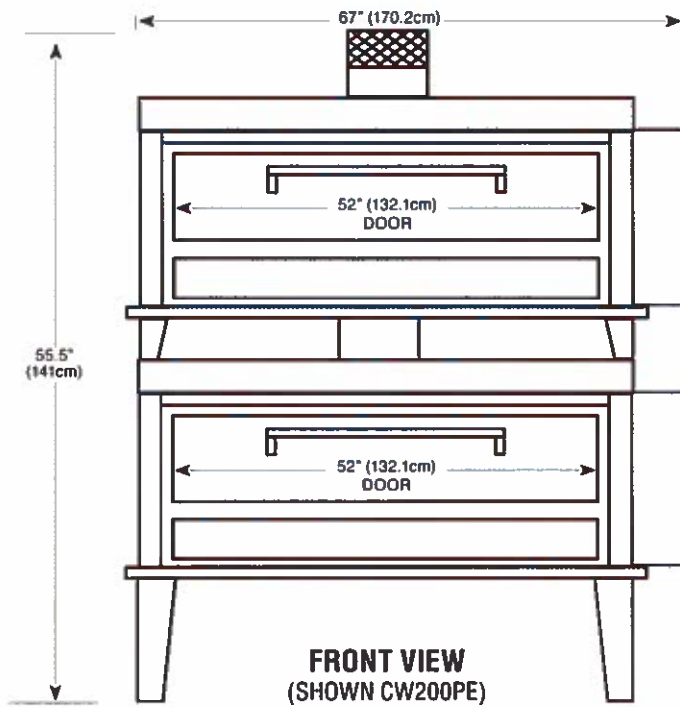
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



Commercial and Industrial Ovens



Floor space 67" (170.2cm) wide x 46" (116.9cm) deep* x 55.5" (141cm) high
 Shelf size 52" (132.2cm) wide x 36" (91.53cm) 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
 * Handle adds 2.5" (6.4cm) to depth



Easily accessible controls Adjustable Legs

Durable Construction

The CW200PE 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 CW200PE 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 CW200PE 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 CW200PE is well-powered by 200,000 BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW200PE has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200PE will hold at least forty 9" pizzas, twenty four 12" pizzas, or twelve 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 CW200PE requires *less installation space* than our competition. The actual width needed is a *mere 67" for one super size 52"x36" deck*, almost a foot less than the competition. The CW200PE consists of two CW100PE ovens stacked.

Design Plus

The CW200PE 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 CW200PE 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.

