

# MAXIMIZER

## Pizza Ovens

### General Features:

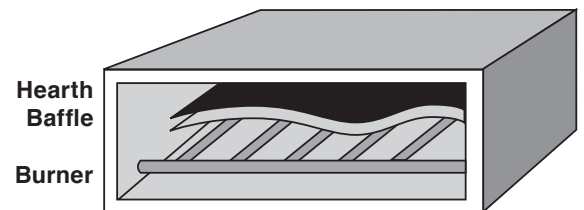
- Quality Construction for long life
- Stainless steel front Standard
- Pizza deck standard Large 52" x 36" x 1½" hearth
- Large capacity Ten 9" (22.9cm) pizzas, Twelve 12" (30.5cm) pizzas, or Six 16" (43.2cm) pizzas
- Energy efficient New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- Full range digital 300°F - 650°F thermostat (149°C - 343°C)
- Space saver Only 61" wide
- Stackable Double cooking capacity
- Easily Serviceable All controls can be easily replaced
- Power Gas / Electric
- Specific features of the CW100PE are listed on the back

### 2-2-2 Warranty:

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



MODEL CW100PE  
PIZZA ELECTRONIC  
GAS FIRED

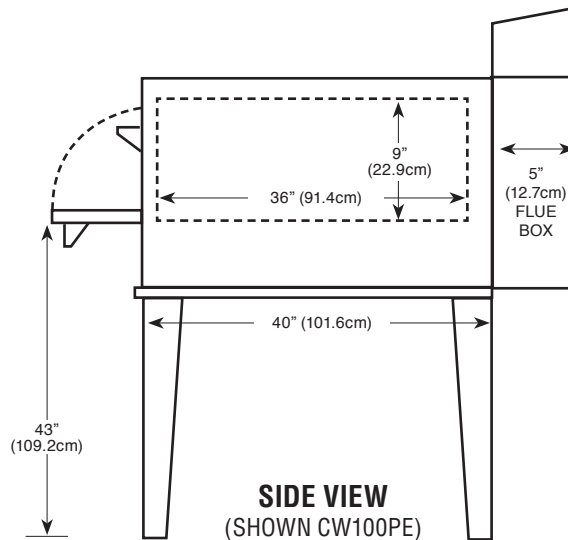
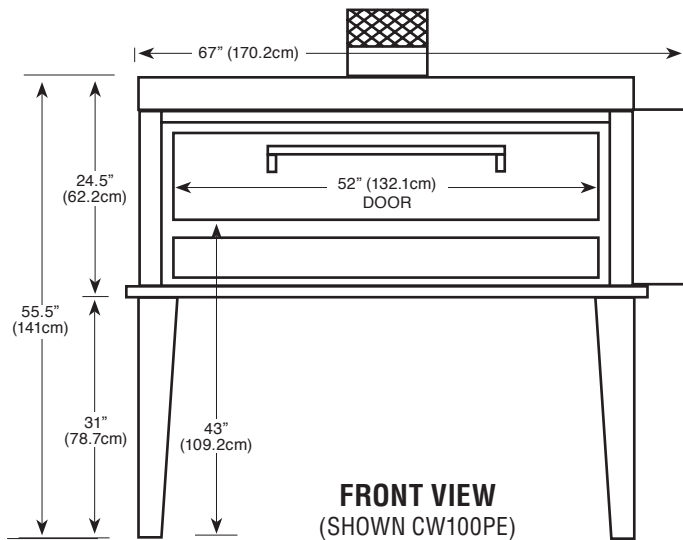
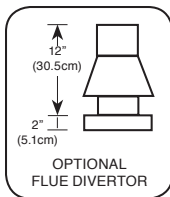


"Power-Pak" 5-Cell Burner System

## MORE FOR LESS

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





**Floor space** . . . . . 67" (170.2cm) wide x 46" (116.9cm) deep\* x 55.5" (141cm) high  
**Shelf size** . . . . . 52" (132.2cm) wide x 36" (91.5.3cm) 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 (2) BTU input  
 \* Handle adds 2.5" (6.4cm) to depth



Easily accessible controls

Adjustable Legs

**Durable Construction**

The CW100PE 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 CW100PE 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 CW100PE is well-powered by 100,000 BTUs which *increase its efficiency and recovery rate*.

**Capacity**

The CW100PE has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100PE will hold at least ten 9" pizzas, twelve 12" pizzas, or six 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 CW100PE 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 CW100PE *can convert into a CW200PE* by stacking, either initially or after your business grows. This option give you two 52"x36" decks in only 67" of space.

**Design Plus**

The CW100PE 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 CW100PE 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.

