MAXIMIZER
Pizza Ovens

MODEL CW42P

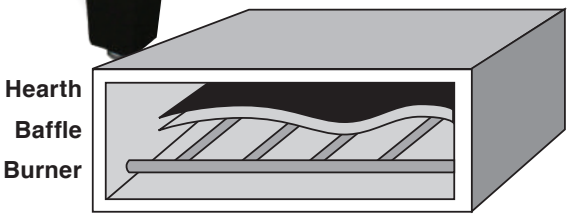
General Features:

- **Quality Construction** for long life
- **Stainless Steel Front** Standard Stainless top & sides available (T430)
- **Pizza Decks Standard** Large 42"x32"x7"compartment 1" pizza stones
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat** 300°F - 650°F (149°C - 343°C)
- **Space Saver** Only 50" wide
- **Stacked** Double cooking capacity
- **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 CW42P listed on back

Warranty:

- One year parts and labor

GAS FIRED



"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

Peerless
Commercial and Industrial Ovens

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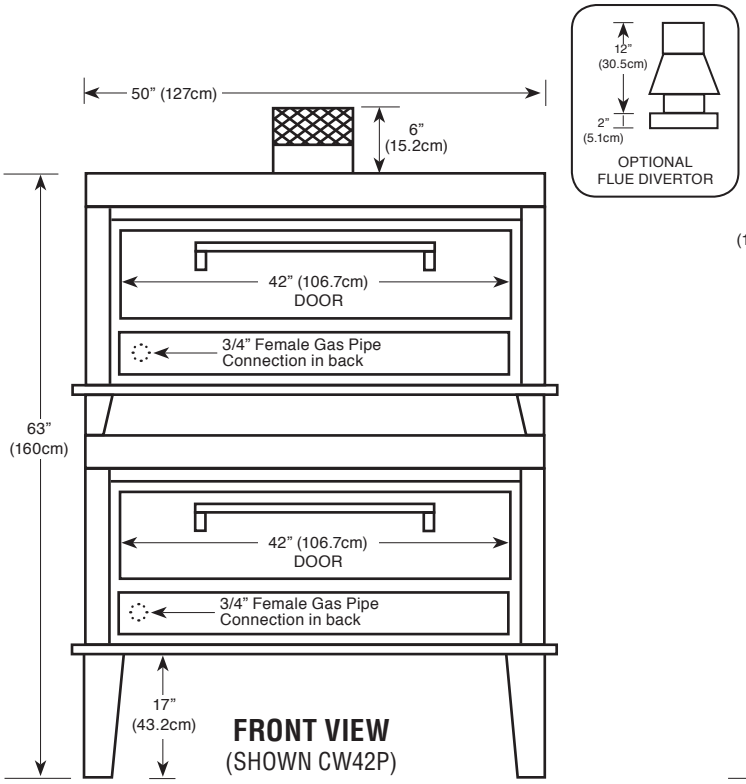
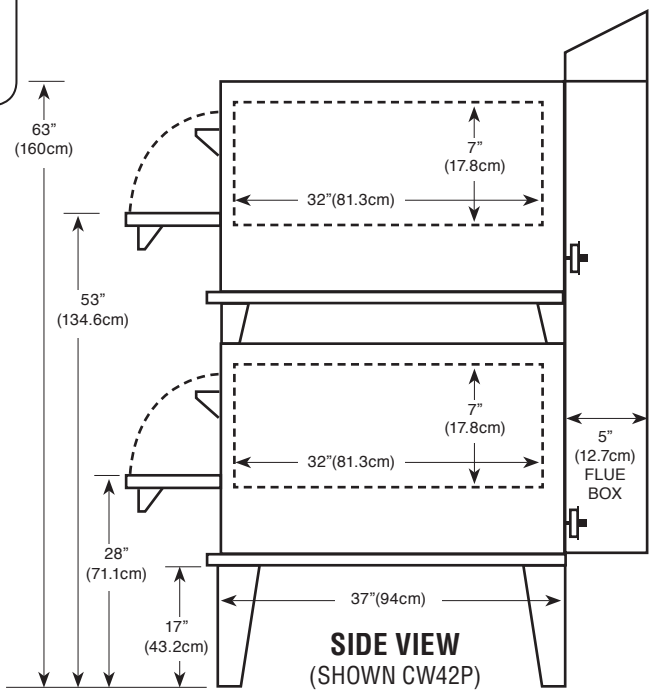
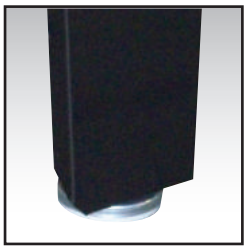




Floor space	**50"(127cm) wide x 42"(105cm) deep* x 63"(160cm) high**
Shelf size	**42"(106.7cm) wide x 32"(81.3cm) deep x 7"(17.8cm) high**
Shipping weight	**1200 lbs (544kg)**
Capacity	**Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas**
Gas	**Maximum 60,000 BTU input each**
Opening required for installation: 22"	*Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW42P 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 CW42P 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 CW42P 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 CW42P is powered by two 60,000 highly efficient BTUs which ***increase its efficiency and recovery rate.***

Capacity

The CW42P deck size measures 42"x32"x7" (2). Actual cooking capacity depends on the size of the pizza you are cooking. The CW42P will hold twelve 12" pizzas or eight 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW42P requires ***less installation space*** than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for two ***42"x32" deck,*** almost a foot less than the competition.

Design Plus

The CW42P 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 CW42P is ***totally thermocoupled*** and allows you to replace individual parts as opposed to throwing away the whole system.

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