

MAXIMIZER

Gas Pizza Ovens

MODEL CW200P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Decks Standard**
Large 52"x36"x9" compartment
1½" pizza stones
- **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 Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 60" wide
- **Stacked**
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 CW200P listed back

Warranty:

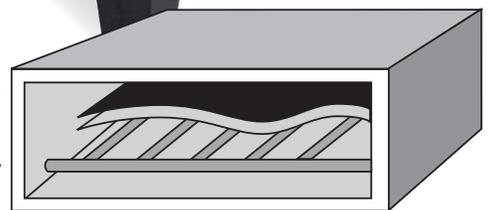
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner

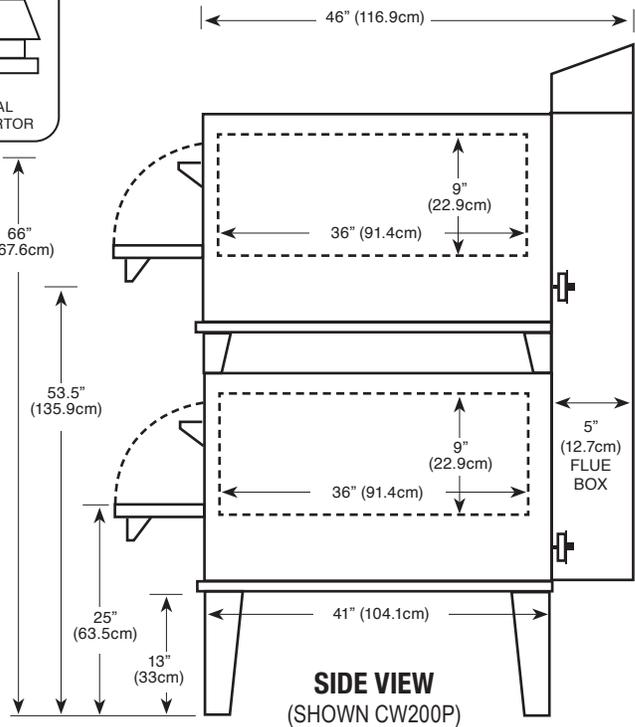
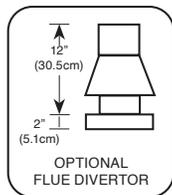
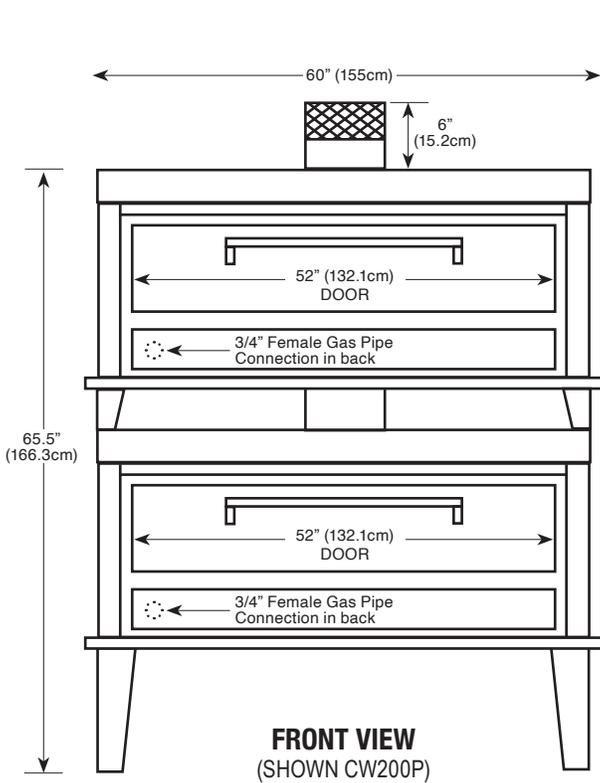


"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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





Floor space 60" (155cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high
Shelf size 52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight Two @ 725 lbs (328.8kg)
Capacity Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 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 CW200P 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 CW200P 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

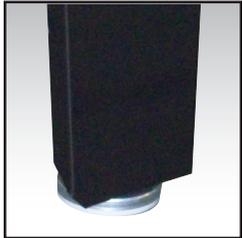
The CW200P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200P is well-powered by 200,000 BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW200P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200P will hold at least forty (40) 9" pizzas, twenty-four (24) 12" pizzas, or twelve (12) 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 CW200P 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.



Adjustable Legs

Design Plus

The CW200P 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 CW200P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

