

# MAXIMIZER

## Pizza Ovens

MODEL CW41P

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**  
Stainless top & sides available (T430)
- **Pizza Deck Standard**  
Large 42"x32"x7" compartment  
1" pizza stone
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**  
300°F - 650°F (149°C - 343°C)
- **Space Saver**  
Only 50" wide
- **Stackable**  
Multiple options for flexibility
- **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 CW41P listed on back

### Warranty:

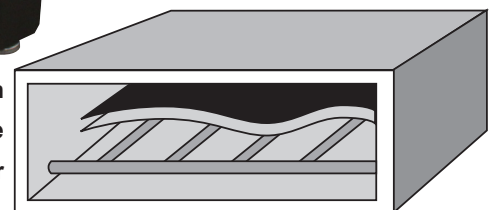
- One year parts and labor



**GAS FIRED**



Hearth  
Baffle  
Burner

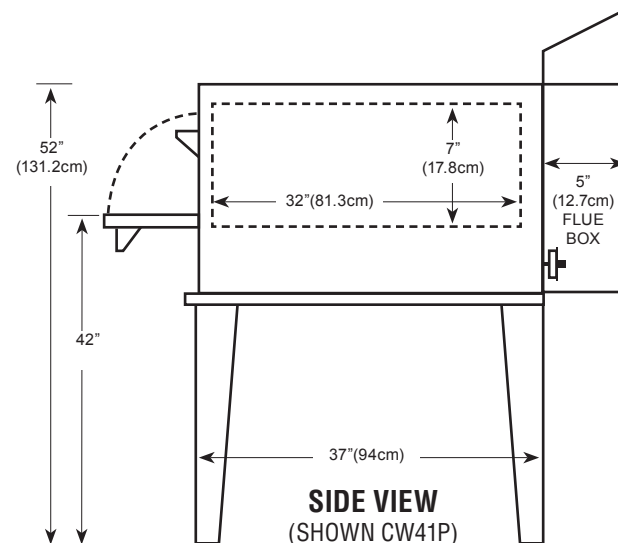
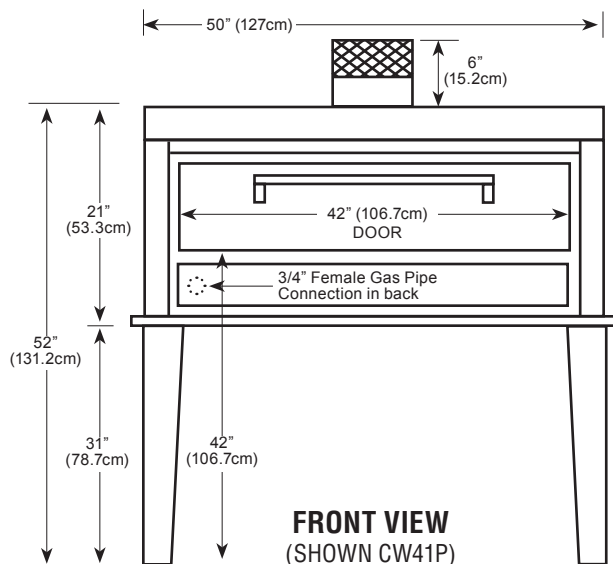
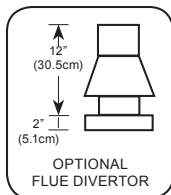


"Power-Pak" 4-Cell Burner System

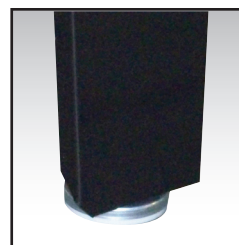
## MORE FOR LESS

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

 **Peerless**  
Commercial and Industrial Ovens



Floor space . . . . .	50" (127cm) wide x 42" (105cm) deep* x 52" (131.2cm) high
Shelf size . . . . .	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight . . . . .	635 lbs (288kg)
Capacity . . . . .	Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
Gas . . . . .	Maximum 60,000 BTU input
Opening required for installation: 22"                      * Handle adds 2.5" (6.4cm) to depth	



Adjustable Legs

### Durable Construction

The CW41P 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 CW41P 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 CW41P 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 CW41P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

### Capacity

*The CW41P deck size measures 42"x32"x7"*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW41P will hold six 12" pizzas or four 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 CW41P 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 a *42"x32" deck*, almost a foot less than the competition. The CW41P *can convert into a CW42P by stacking*, either initially or after your business grows. This option gives you two 42"x32" decks in only 50" of space.

### Design Plus

The CW41P 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 CW41P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

