

# 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:

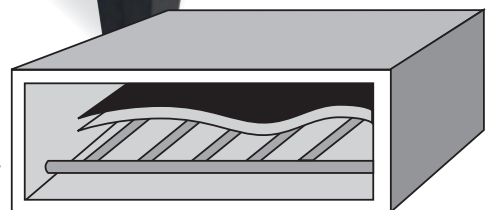
- One year parts and labor



**GAS FIRED**



Hearth  
Baffle  
Burner

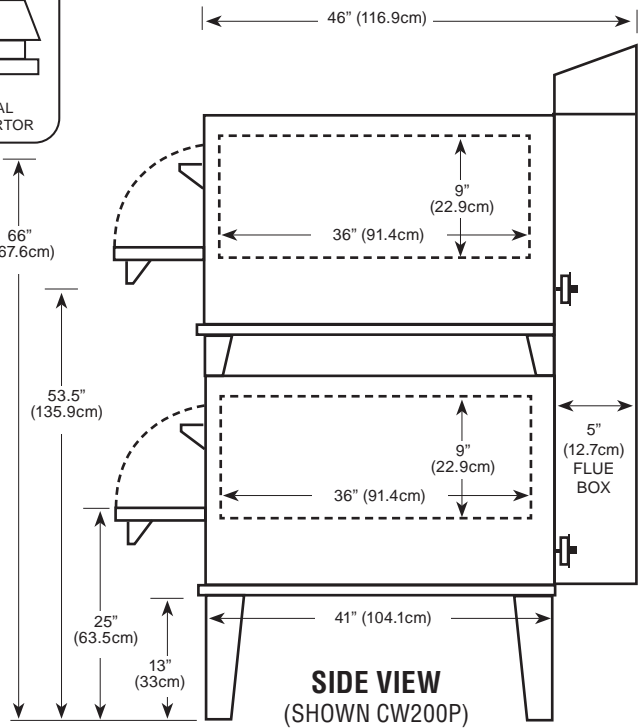
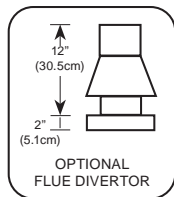
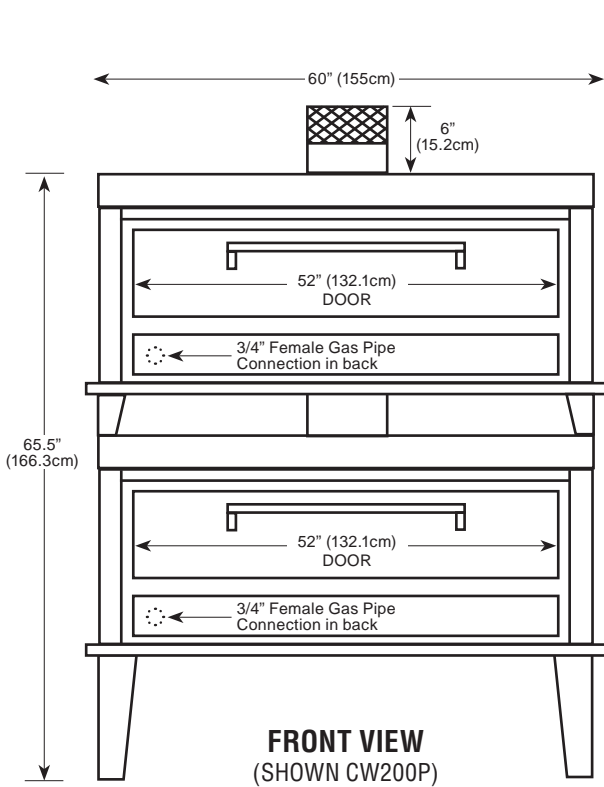


"Power-Pak" 5-Cell Burner System

## MORE FOR LESS

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

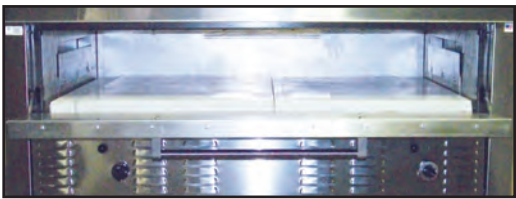




**FRONT VIEW**  
(SHOWN CW200P)

**SIDE VIEW**  
(SHOWN CW200P)

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**

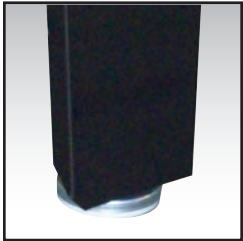
The CW200P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200P is well-powered by 100,000 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.

