

# MAXIMIZER

## Gas Bake & Roast Ovens

### General Features:

- Quality Construction for long life
- Stainless Steel Front Standard  
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- 4-Cell "Power-Pak" Burner System for better distribution of heat and better baking ability
- Thermostat  
250° F - 550° F (121°C - 288°C) Standard  
300°F - 650°F (149°C - 343°C) Optional
- 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 CW42B listed on back

### Warranty:

- One year parts and labor



### MODEL CW42B

Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.

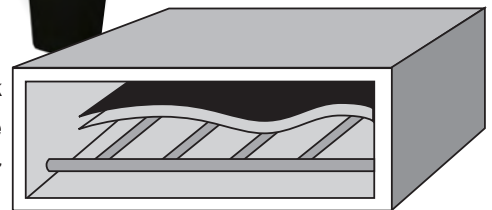


**GAS FIRED**



Steel Decks

Steel Deck  
Baffle  
Burner

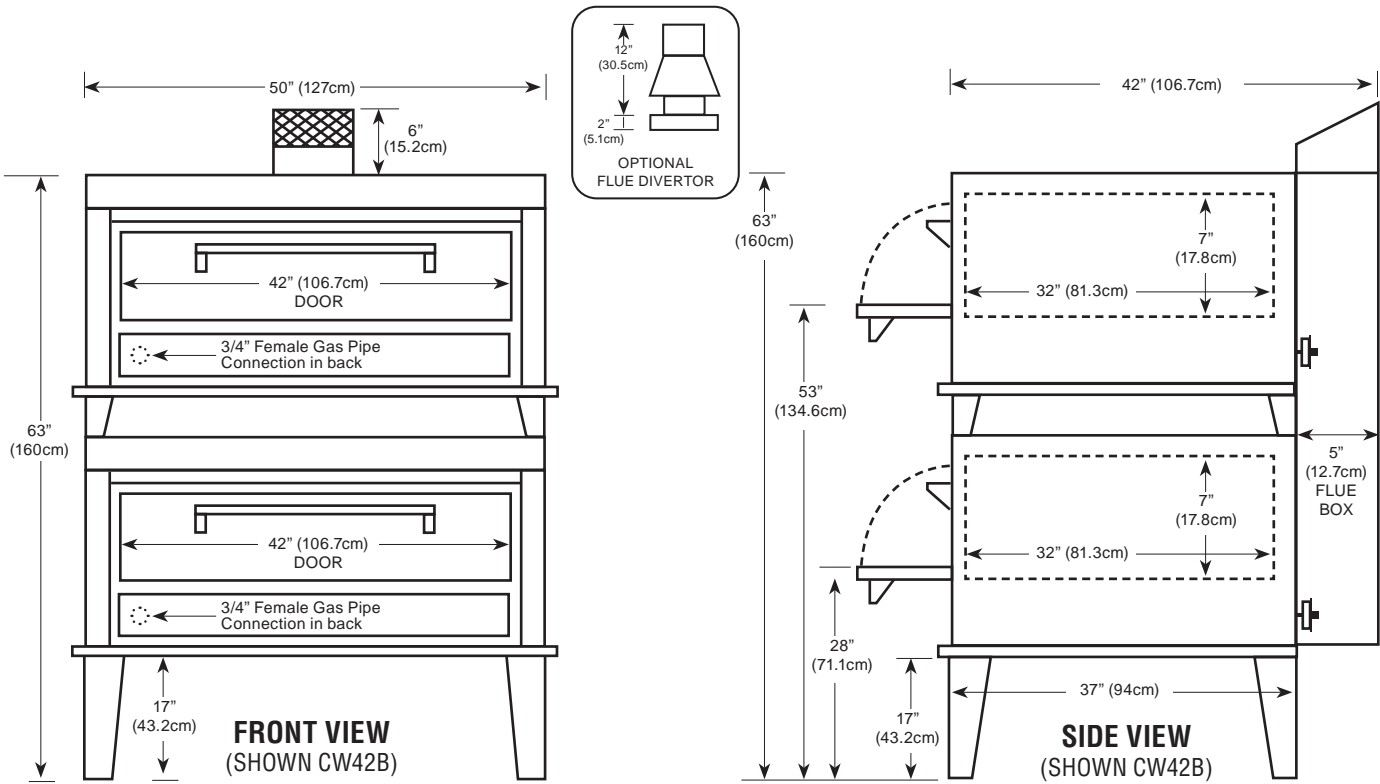


"Power-Pak" 4-Cell Burner System

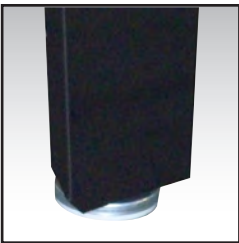
## MORE FOR LESS

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





Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" bun pans per oven
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 CW42B 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 CW42B 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 CW42B 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 CW42B is powered by two (2) 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

**Capacity**

The CW42B deck size measures 42"x32"x7" (2). The CW42B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

**Space Saver**

Because the controls are under the door, the CW42B 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 50" for (2) 42"x32" decks, almost a foot less than the competition. The CW42B *can be converted in to a CW43BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW43B becomes a SC.

**Design Plus**

The CW42B 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 CW42B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

