

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 56" wide
- Stacked
Double cooking capacity
- Aluminized Interior Standard
- Easily Serviceable
Most controls can be replaced from the side of the unit
- Power
Gas - LP or NAT
- **Specific Features** of the CW62BSC listed on back

Warranty:

- Two year parts and labor



MODEL CW62BSC

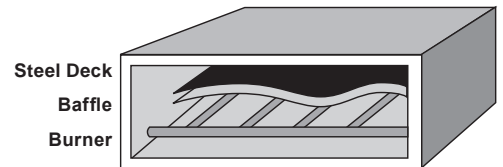
Gas Bake/Roast Ovens can be combined with gas Pizza Ovens to meet your specific needs. Contact Peerless for details.



GAS FIRED



Steel Decks

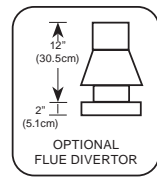
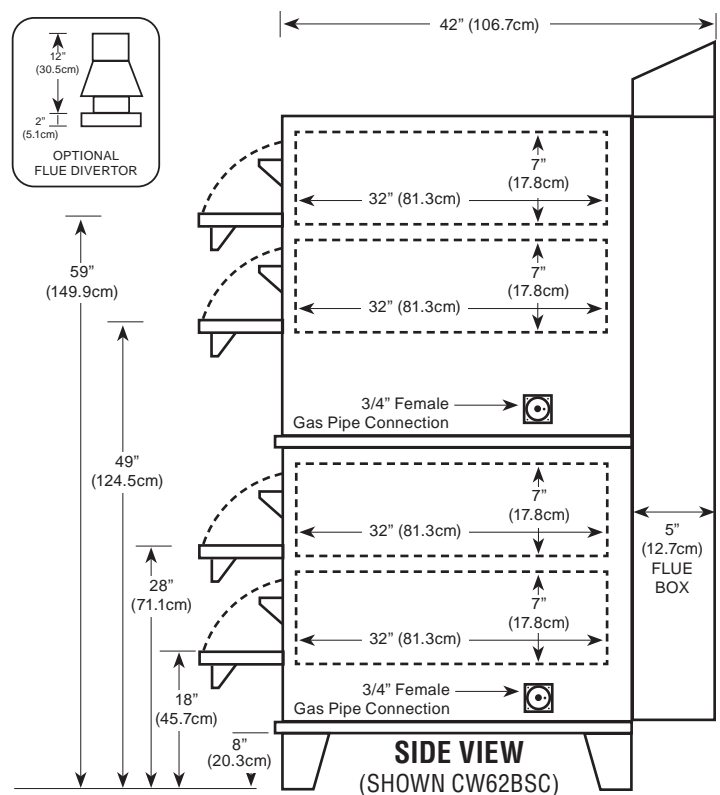
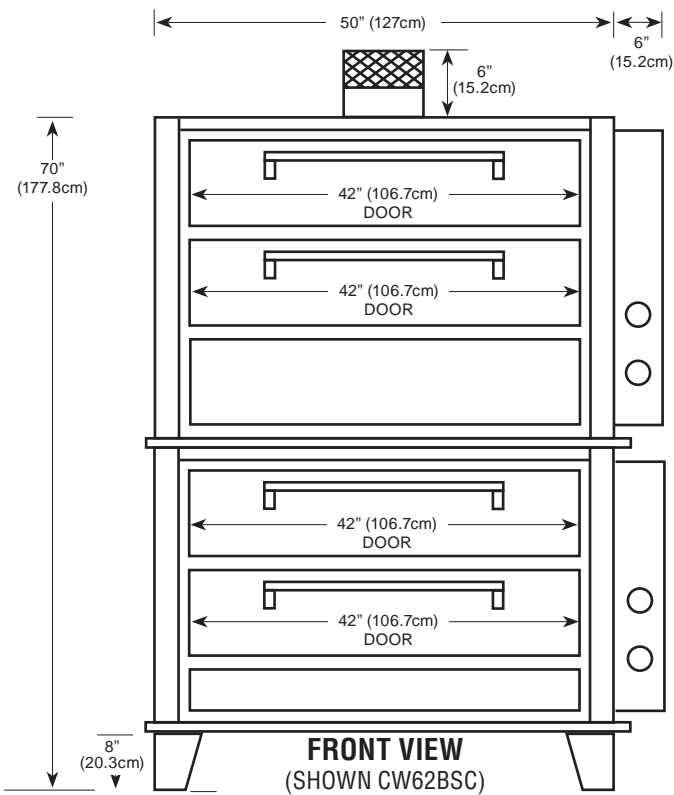


"Power-Pak" 4-Cell Burner System

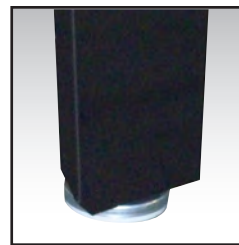
MORE FOR LESS

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





Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) 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 section
Gas	Maximum 60,000 BTU input each
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW62BSC 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 CW62BSC 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 CW62BSC 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 CW62BSC is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW62BSC deck size measures 42"x32"x7" (2). The CW62BSC will hold eight (8) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CW62BSC 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 56" for four 42"x32" decks, almost a foot less than the competition.

Design Plus

The CW62BSC has the *controls on the side 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 CW62BSC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

