

# MAXIMIZER

## Gas Bake & Roast Ovens

MODEL CW41/CW61B

### General Features:

- Quality Construction for long life
- Stainless Steel Front Standard  
Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16A)
- 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  
150° F - 500° F (66°C - 260°C) Optional
- Space Saver  
Only 50" wide
- 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 CW41B/CW61B listed on back

### Warranty:

- One year parts and labor

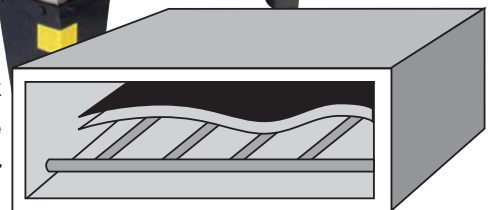


**GAS  
FIRED**



Steel Deck Standard

Steel Deck  
Baffle  
Burner



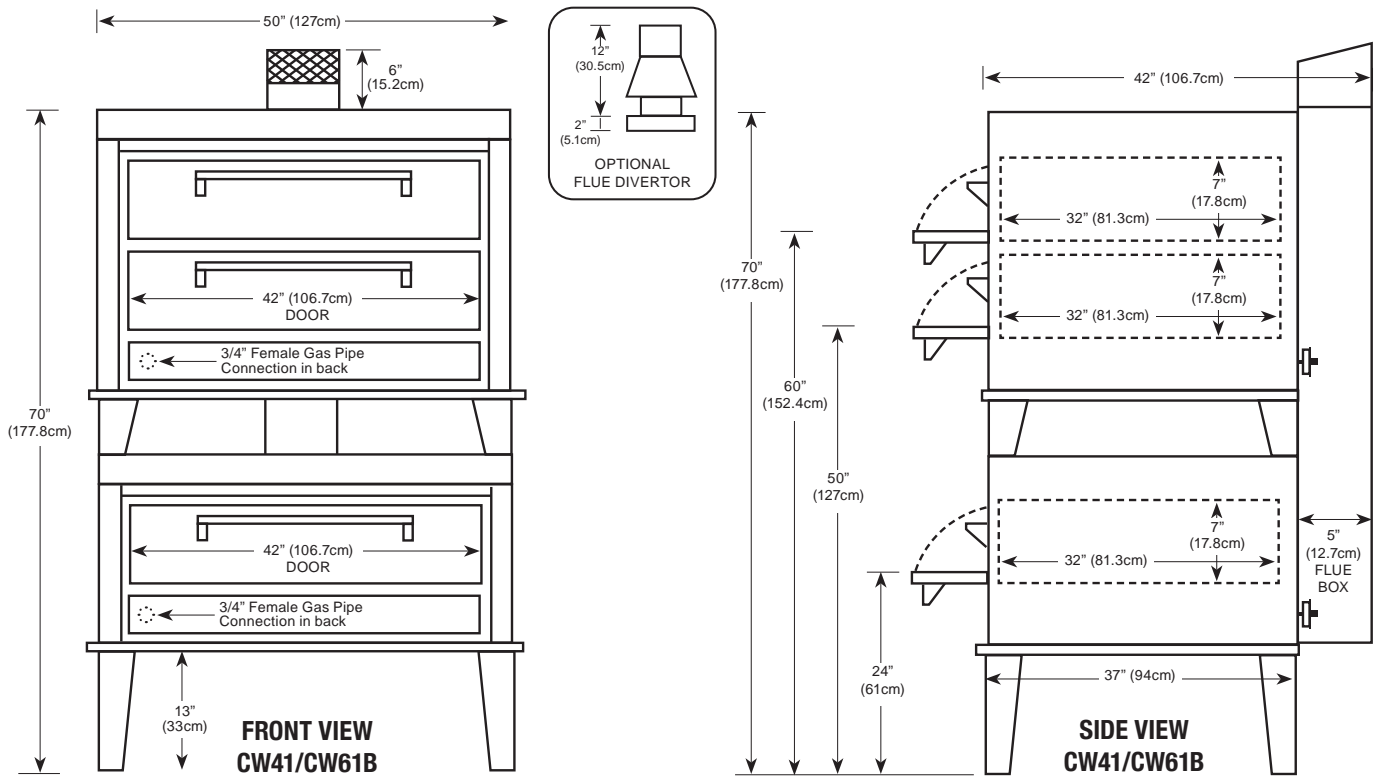
"Power-Pak" 4-Cell Burner System

## MORE FOR LESS

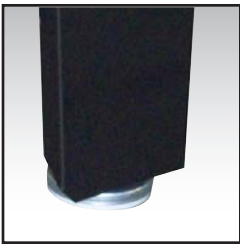
More Cooking Space per Floor Space  
More Cooking Capacity per Sales Dollar  
More Performance per Gas Dollar



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Floor space	50" (127cm) 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 (3)
Shipping weight	1475 lbs (669kg)
Capacity CW41B	Two 18"x26" bun pans per section
Capacity CW61B	Four 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each (2)
Maximum opening required for installation: 31" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

### Durable Construction

The CW41/CW61B 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 CW41/CW61B 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 CW41/CW61B 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 CW41/CW61B is powered by two (2) 60,000 highly efficient BTU burners which *increases its efficiency and recovery rate*.

### Capacity

*The CW41B deck size measures 42"x32"x7"*. The CW41B will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product.  
*The CW61B deck size measures 42"x32"x7"* (2). The CW61B 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 CW41/CW61B 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 three (3) 42"x32" decks, almost a foot less than the competition.

### Design Plus

The CW41/CW61B 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 CW41/CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

