

# MAXIMIZER

## Gas Industrial Ovens

MODEL CW51I

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**  
Stainless top & sides available (T430)
- **Heavy duty steel deck** with flanged sides (16A)
- **Center Wire Rack** (optional)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat(s)**  
150° - 500° standard  
300° - 650° optional
- **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
- **Warranty**  
One year parts and labor
- **Power**  
Gas - LP or NAT
- **Specific Features** of the CW51I listed on back

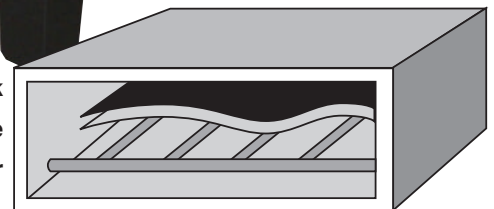


**GAS FIRED**



Steel Deck / Wire rack optional

Steel Deck  
Baffle  
Burner

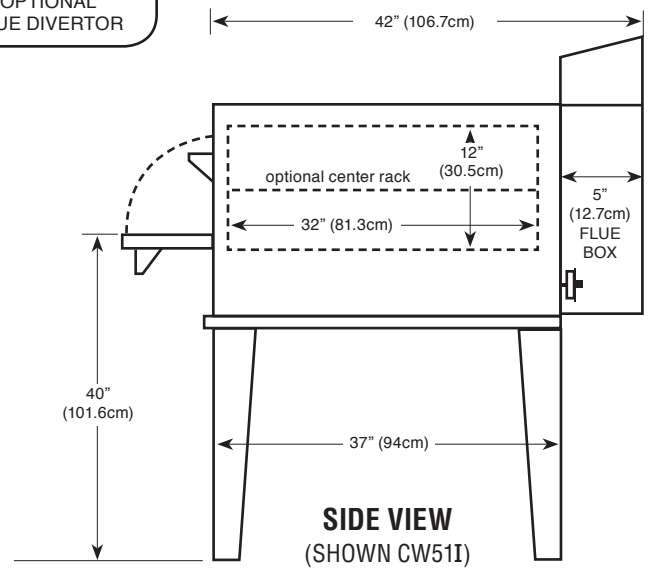
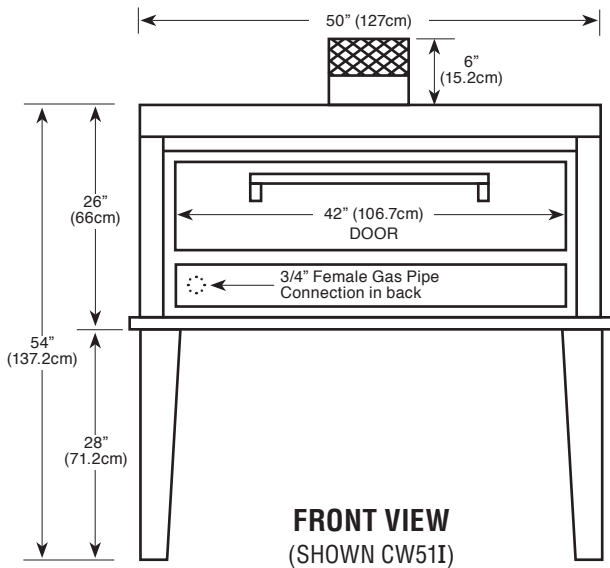
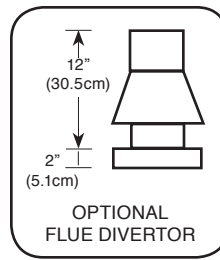


"Power-Pak" 4-Cell Burner System

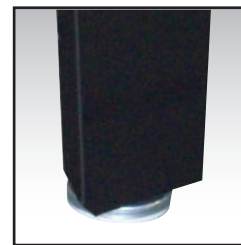
### MORE FOR LESS

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

 **Peerless**  
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	525 lbs (238kg)
Capacity	Two 18"x26" trays
Gas	Maximum 60,000 BTU input
Opening required for installation:	25" <span style="float: right;">* Handle adds 2.5"(6.4cm) to depth</span>



Adjustable Legs

## Durable Construction

The CW51I 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 CW51I 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 CW51I 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 CW51I is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

## Capacity

*The CW51I deck size measures 42"x32"x12"*. The CW51I will hold two (2) 18"x26" trays. Heating time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four trays.

## Space Saver

Because the controls are under the door, the CW51I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW51I *can convert into a CW52I or CW53I by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

## Design Plus

The CW51I 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 CW51I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

