

MAXIMIZER

Gas Industrial Ovens

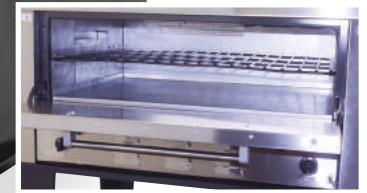
MODEL CW52I

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 up to three units**
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 CW52I listed on back

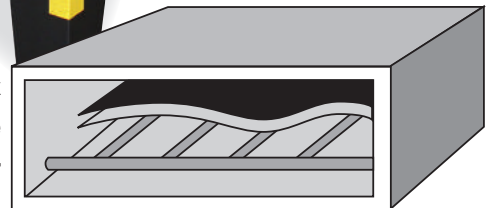


**GAS
FIRED**



Steel Decks / Wire racks optional

Steel Deck
Baffle
Burner

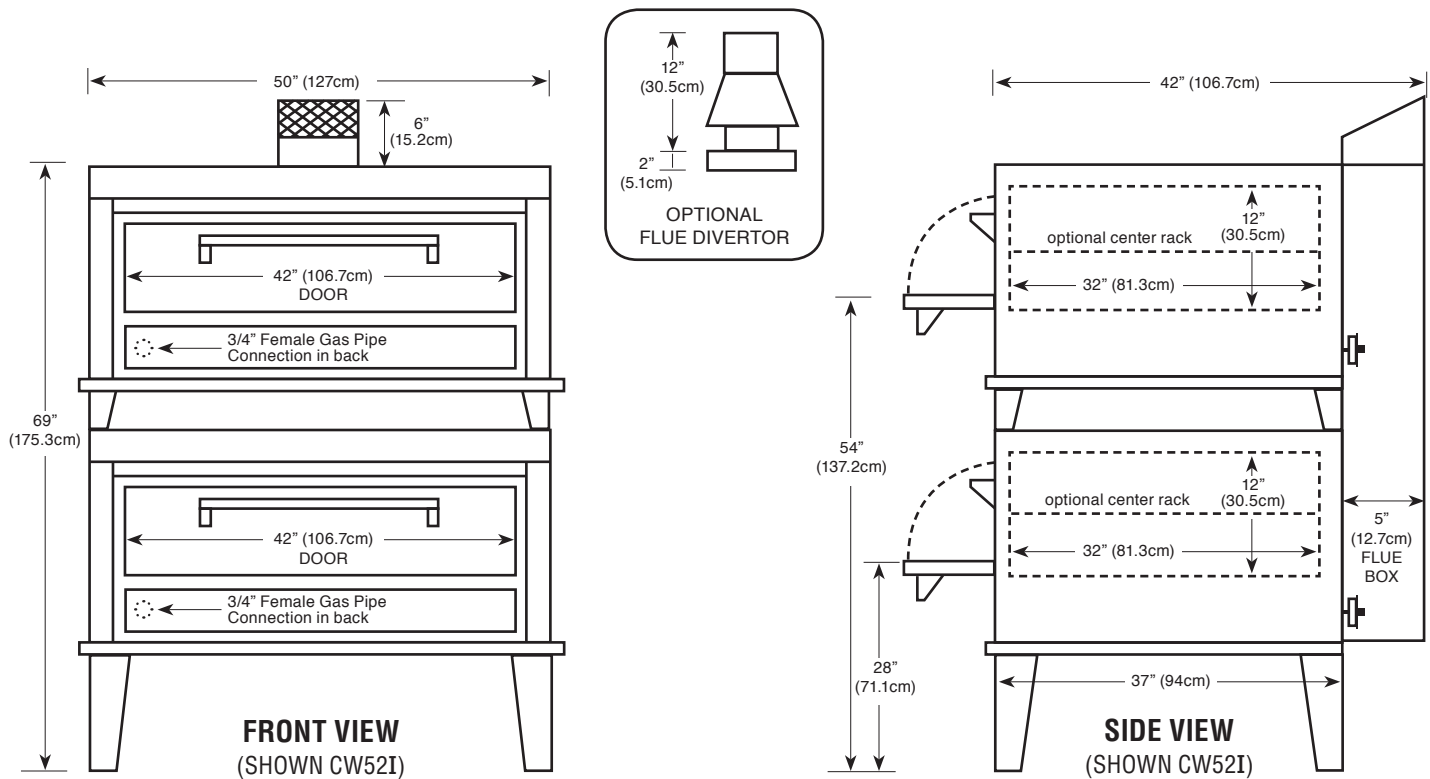


"Power-Pak" 4-Cell Burner System

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 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" trays per section
Gas	Maximum 60,000 BTU input each
Opening required for installation:	25" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW52I 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 CW52I 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 CW52I 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 CW52I is powered by 60,000 highly efficient BTUs (each) which *increases its efficiency and recovery rate*.

Capacity

The CW52I deck size measures 42"x32"x12" (2). The CW52I will hold four (4) 18"x26" trays per oven. Heating time will vary according to product. Optional two piece rack is available to increase capacity which allows up to eight trays.

Space Saver

Because the controls are under the door, the CW52I requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW52I *can convert into a CW53ISC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW53I becomes a SC.

Design Plus

The CW52I 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 CW52I is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

