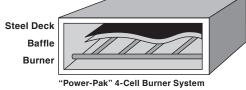
Gas Industrial Ovens

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(s)
 250° 550° standard
 300° 650° 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
- Warranty
 One year parts and labor
- Power Gas - LP or NAT
- Specific Features
 of the CW62ISC listed on back

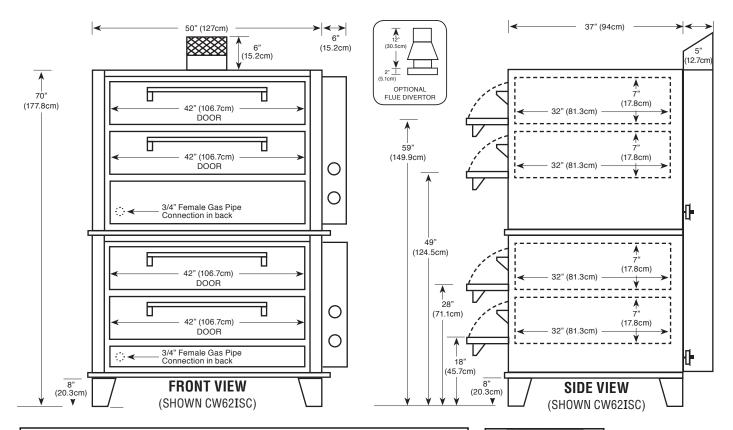




MORE FOR LESS

More Heating Space per Floor Space More Heating 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" trays per section (2)

 Gas
 Maximum 60,000 BTU input each (2)

 Opening required for installation: 32"
 * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW62ISC 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 CW62ISC 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 CW62ISC 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 CW62ISC is powered by 60,000 highly efficient BTUs (each) which increases its efficiency and recovery rate.

Capacity

The CW62ISC deck size measures 42"x32"x7" (2). The CW62ISC will hold eight (8) 18"x26" trays. Heating time will vary according to product.

Space Saver

The CW61ISC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is mere 56" for four *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CW62ISC 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 CW62ISC is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.

