MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW61B

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 (gas only)
- **Thermostat**
  250° F - 550° F (121°C - 288°C) Standard
  150°F - 500°F (66°C - 260°C) 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
- **Power**
  Gas - LP or NAT
- **Specific Features**
  of the CW61B listed on back

Warranty:

- One year parts and labor

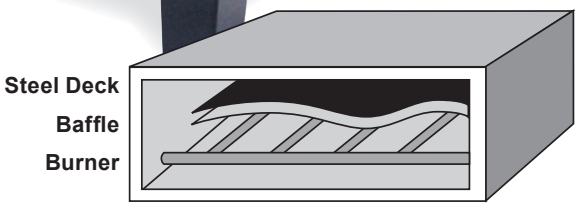
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GAS FIRED

Steel Decks



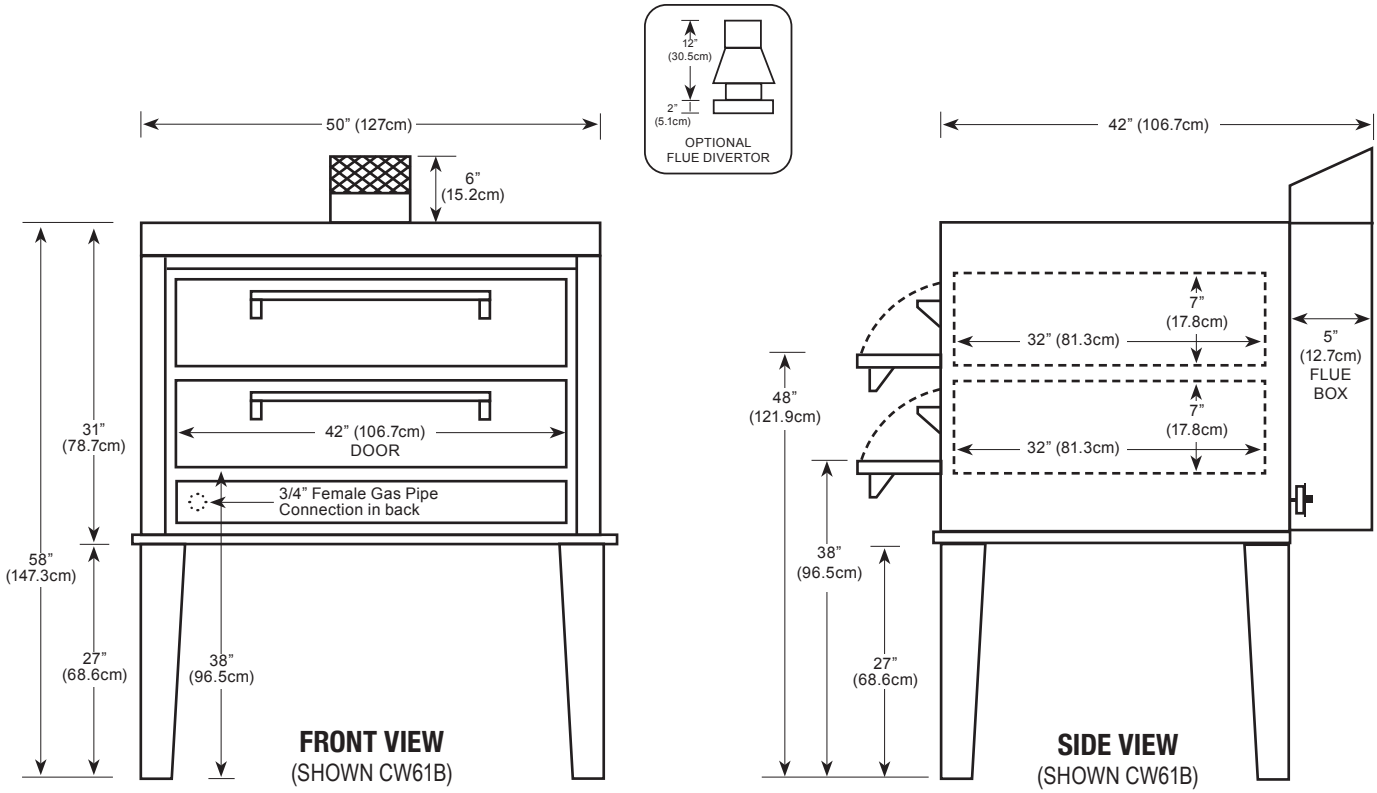
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

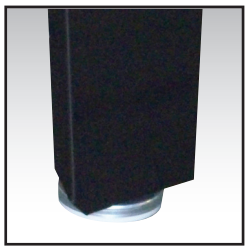
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

Peerless
Commercial and Industrial Ovens

P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Floor space . . . . . **50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high**
Shelf size . . . . . **42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high**
Shipping weight . . . . . **550 lbs (249.6kg)**
Capacity . . . . . **Four 18"x26" bun pans per section**
Gas . . . . . **Maximum 60,000 BTU input**
Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The 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 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 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 CW61B is powered by 60,000 highly efficient BTUs which ***increases its efficiency and recovery rate*** or six (6) 2,000w elements (electric).

Capacity

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 doors, the 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 mere 50" for two ***42"x32" decks,*** almost a foot less than the competition. The CW61B ***can convert into a CW62BSC by stacking*,*** either initially or after your business grows. Note: The new oven must be the upper oven, and a SC model. This option gives you four 42"x32" decks in only 56" of space. **(*will increase width)**

Design Plus

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

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