HOLMAN ULTRA-MAX™ COUNTERTOP ELECTRIC CONVEYOR OVENS

Model UM-1833, UM-1850 & UM-1850T

Features/Benefits:

- ★ Holman Ultra-Max electric conveyor ovens are designed to deliver ultra high-volume and maximum performance with minimal counter space.
- ★ Industry leading 18" conveyor belt, 24" baking chamber and 4" product opening accommodate a variety of products from 18" pizzas to sub sandwiches. Stainless steel conveyor belts are available in 33" or 50" lengths to meet your space and volume requirements.
- ★ Holman Ultra-Max electric ovens use hot air under pressure to deliver unmatched performance and speed. Air impingement seals in moisture and flavor providing superior food quality plus the air flow design bakes more evenly than traditional ovens resulting in more consistency from the first bake to the last.
- ★ Easy-to-use electronic controls with LED display takes the guess work out of preparing meals. This technologically advanced electronic control can set the temperature and time more accurately than traditional controls, change the belt direction for your operational needs and provides oven diagnostics.
- ★ Holman Ultra-Max electric ovens can prepare a variety of menu items from pizzas to pretzels. The flexibility of our ovens can meet your breakfast, lunch and dinner demands with high quality, efficiency and speed.
- ★ Heavy-duty 6000 watt metal sheath elements, conveyor belt motor and centrifugal fan motor provide years of reliable operation.
- ★ Labor saving Holman Ultra-Max conveyor ovens are easy to operate and provide “First-In First-Out” handling of product for mass production.
- ★ Auxiliary fan pulls in outside air to cool control box keeping key components cooler resulting in longer life. No separate cooling fan in control compartment required adding additional cost.
- ★ Removable front panel for easy cleaning inside baking chamber and changing nozzle plates.

UM-1833
with Optional Stand

UM-1850
with Optional Stand

Applications:

Holman Ultra-Max countertop electric ovens are designed for high-volume and will fit on most commercial countertops. Ovens can be stacked two high and typically do not require ventilation. Holman Ultra-Max electric ovens will meet the needs of a variety of commercial foodservice operations from quick-service restaurants to convenience stores to hotel kitchens. Prepare a variety of foods from deep dish to thin crust pizza, pretzels, desserts, appetizers and more! Holman Ultra-Max electric ovens will provide the flexibility and speed your operation requires.

Quality Construction:

Holman Ultra-Max countertop electric ovens are designed with high polished stainless steel. The stainless steel conveyor belt is 18” wide by 33” or 50" long and removable for easy cleaning. Heavy-duty stainless steel door and hinges for easy access. Electronic control with programmable features is standard. Heavy-duty brushless drive motor and steel centrifugal fan for years of reliable operation. Ultra-Max oven comes complete with 6-50 NEMA plug and a 6' cord with oil resistant cover.

Warranty:

Holman Ultra-Max electric conveyor ovens are covered by Star’s one year parts and labor warranty.

Star Manufacturing International, Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

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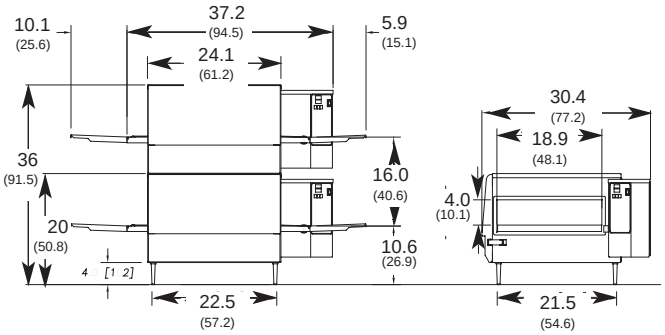
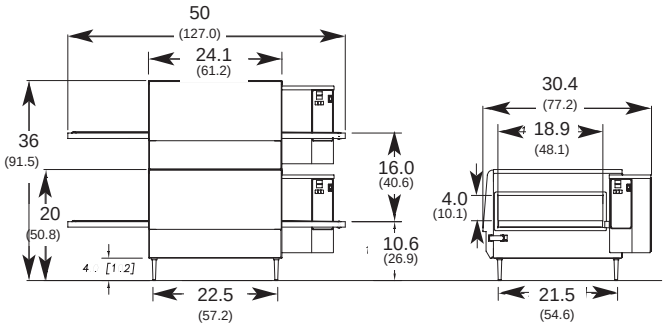
UM-1833



UM-1850 & UM-1850



Specifications

Model No.	Dimensions Widtth Inches (cm)	Dimensions Depth Inches (cm)	Dimensions Height Inches (cm)	Product Opening Width Inches (cm)	Product Opening Height Inches (cm)	Cooking Surface Height Inches (cm)	Cooking Chamber Length Inches (cm)	Approximate Weight Installed lbs (kg)	Approximate Weight Shipping lbs (kg)
UM-1833	37.2 (76.2)	30.4 (77.2)	20 (50.8)	18.9 (48.1)	4.0 (10.2)	10.7 (27.2)	24.1 (61.2)	180 (81.1)	210 (462.0)
UM-1850	50 (127.0)	30.4 (77.2)	20 (50.8)	18.9 (48.1)	4.0 (10.2)	10.7 (27.2)	24.1 (61.2)	195 (88.6)	225 (495.0)
UM-1850T	50 (127.0)	30.4 (77.2)	20 (50.8)	18.9 (48.1)	4.0 (10.2)	10.7 (27.2)	24.1 (61.2)	195 (88.6)	225 (495.0)

Electrical Data

Model No.	Voltage	Watts	Amps	NEMA Plug
UM-1833	208 240	6400 6400	32 29	6-50P
UM-1850	208 240	6400 6400	32 29	6-50P
UM-1850T	208 240	6400 6400	32 29	6-50P

Typical Specifications

Holman Ultra-Max electric oven is constructed of stainless and aluminized steel. Oven is designed with stainless steel front panel and stainless steel clamps for access to cooking chamber, cleaning and changing of nozzle plates. Unit is designed with state-of-the-art electronic controls set time, temperature, belt direction, Fahrenheit/Celsius conversion, manager lock-out, and diagnostic feature. Large LED display provides easy-to-read panel for time, temperature and programming. Baking chamber is 24" long with 4" product opening. The stainless steel conveyor belt is 18" wide and 33" long with 9" exit shelf or 50" long with conveyor end stop. Conveyor belt is driven with a heavy-duty brushless DC reversible motor. Powerful steel centrifugal fan and motor deliver hot air to cooking ducts and motor has an auxiliary fan to provide cool air for control area. 6,000 watt metal sheath element is standard. Unit is available in 208 volt and 240 volt models. 50 amp NEMA plug with 6' oil resistant cord is standard. Stainless steel control box has hinged panel for easy access in single or double configurations. Oven must have a 6" clearance from ends to any combustible material.Printed in the U.S.A.

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