



HOLMAN ULTRA-MAX ELECTRIC CONVEYOR OVENS

MODELS UM1833A, UM1850A & UM1850AT

FEATURES/BENEFITS

- Star's Holman Ultra-Max electric conveyor ovens are designed to deliver maximum performance with minimal counter space.
- Industry leading 18" wide 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.
- Star's 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 airflow 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, changes the belt direction for your operational needs and provides oven diagnostics.
- Star's 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.
- Integrated 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.



Model UM1833A



Model UM1850A

Application:

The Holman Ultra-Max countertop electric ovens are compact and created for high-volume operations. Ovens can be stacked two high and 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. Holman Ultra-Max electric ovens will provide the flexibility and speed your operation requires.

Quality Construction:

The Ultra-Max countertop electric ovens are made with highly polished stainless steel. The stainless steel conveyor belt (silicone conveyor belt used on "T" models) is 18" wide by 33" or 50" long and removable for easy cleaning. Ovens come standard with electronic, programmable controls and holds a brushless drive motor and steel centrifugal fan for years of reliable operation. Ultra-Max ovens in single phase come complete with 6-50 NEMA plug and a 6' cord with oil resistant cover. Three phase unit will have a junction box for making line connection.

Warranty:

The Ultra-Max electric ovens are covered by a **one year** parts and labor warranty.

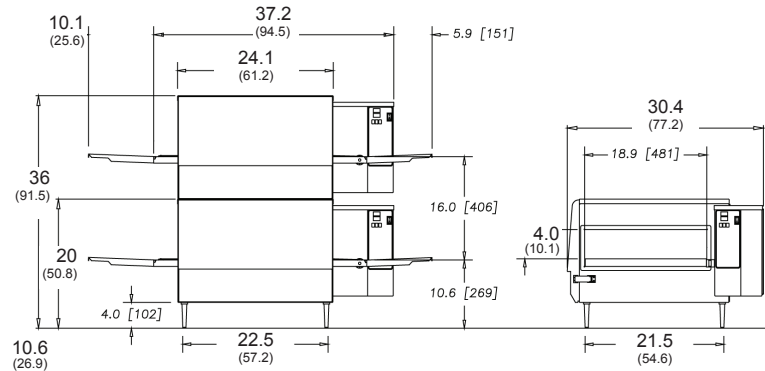


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Specifications

Model No.	Dimensions (cm)			Product Opening (cm)		Cooking Area (cm)		Approx. Weight (kg)	
	Width	Depth	Height	Width	Height	Height	Length	Installed	Shipping
UM1833A	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 lbs. (81.1)	210 lbs. (462.0)
UM1850A	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 lbs. (88.6)	225 lbs. (495.0)
UM1850AT	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 lbs. (88.6)	225 lbs. (495.0)

Electrical Data

Model No.	Voltage	Watts	Amps 1 & 3 Phase	NEMA Plug 1 & 3 Phase
UM1833A	208	6400	32/20	6-50P/Right Angle**
UM1850A/UM1850AT	240		29/17	
	400 - 230/3/50 415 - 230/3/50		NA/11.5 NA/10	5 Pole Terminal Block*

*On 3-wire + N + GND models a 5 pole terminal block is supplied for field wiring of customer supplied cord and plug.

**On 3-wire + GND models, a 3 pole contractor and ground plug are provided for field wiring of customer and supplied cord and plug.

Typical Specifications

Holman Ultra-Max electric oven is constructed of stainless and aluminized steel. Oven is designed with stainless steel front panel and clamps for access to cooking chamber, cleaning and changing of nozzle plates. Unit is designed with 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 AC gear motor which is reversible during installation. Powerful steel centrifugal fan and motor deliver hot air to cooking ducts and motor has an integrated 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 on single phase units. Three phase unit will be provided with a junction box for making line connection. Stainless steel control box with removable top and rear panels for easy servicing. Oven must have a 6" clearance from ends to any combustible material. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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