



# HOLMAN ULTRA-MAX<sup>®</sup> GAS CONVEYOR OVEN

## Model UM-1854

### Features/Benefits:

- ★ High performance Holman Ultra-Max gas conveyor oven is designed for high-volume commercial food service operations with limited space. Compact in design, our ovens deliver high volume and provide the perfect solution for today's kitchen!
- ★ Holman Ultra-Max 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.
- ★ Labor saving and reduced equipment cost are just a few benefits of the Ultra-Max high-volume impingement oven. The flow through design of the conveyor oven and easy-to-operate controls improve kitchen output with less labor.
- ★ Holman Ultra-Max gas ovens can prepare a variety of menu items from pizza to cookies. The flexibility of our ovens can meet your breakfast, lunch and dinner demands with high-quality, efficiency and speed.
- ★ Easy-to-use electronic controls with LED display takes the guess work out of preparing meals. This technologically advanced electronic control provides diagnostics to set the temperature and time more accurately than traditional controls and changes the belt direction for your operational needs.
- ★ Extra large 3.5" opening will accommodate a variety of products from pizza to sub sandwiches.
- ★ 18" wide stainless steel conveyor belt and 28" baking chamber provide maximum performance for baking 18" pizzas as well as other menu items. The 54" belt is designed for "First-In First-Out" handling of product for mass production.
- ★ Front access hinged door is standard for products requiring manual placement inside bake chamber with no expensive window option required. Access door allows operator to change nozzle plates in seconds plus cleaning at the end of the day is a snap.
- ★ 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.
- ★ Space saving design allows stacking of ovens three high to meet your volume requirements.
- ★ Ultra-Max ovens are designed with a 40,000 BTU stainless steel burner for superior cooking performance and speed.
- ★ Accessories include floor model stands, quick connect hose, restraining cable, nozzle plates and extended conveyor shelves.

### Applications:

The Ultra-Max gas oven is designed for a variety of foodservice operations. From pizza eateries to quick-service restaurants to convenience stores, the Ultra-Max oven is a perfect fit for your operation. Large institutional and hotel kitchens are taking advantage of the high-capacity, flexibility and speed of our oven while improving their product offerings. Ultra-Max gas oven can prepare a variety of menu items such as pizzas, sandwiches, cookies, fish, pasta and more!

### Quality Construction:

The Ultra-Max conveyor oven body is designed with highly polished stainless steel. The stainless steel conveyor belt is 18" wide by 54" long and removable for easy cleaning. Heavy-duty stainless steel door and handle 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 10-1/2' cord and ground plug with oil resistant cover for use with 115V, 15 amp outlet.

### Warranty:

Holman Ultra-Max gas conveyor oven is covered by Star's one year parts and labor warranty.

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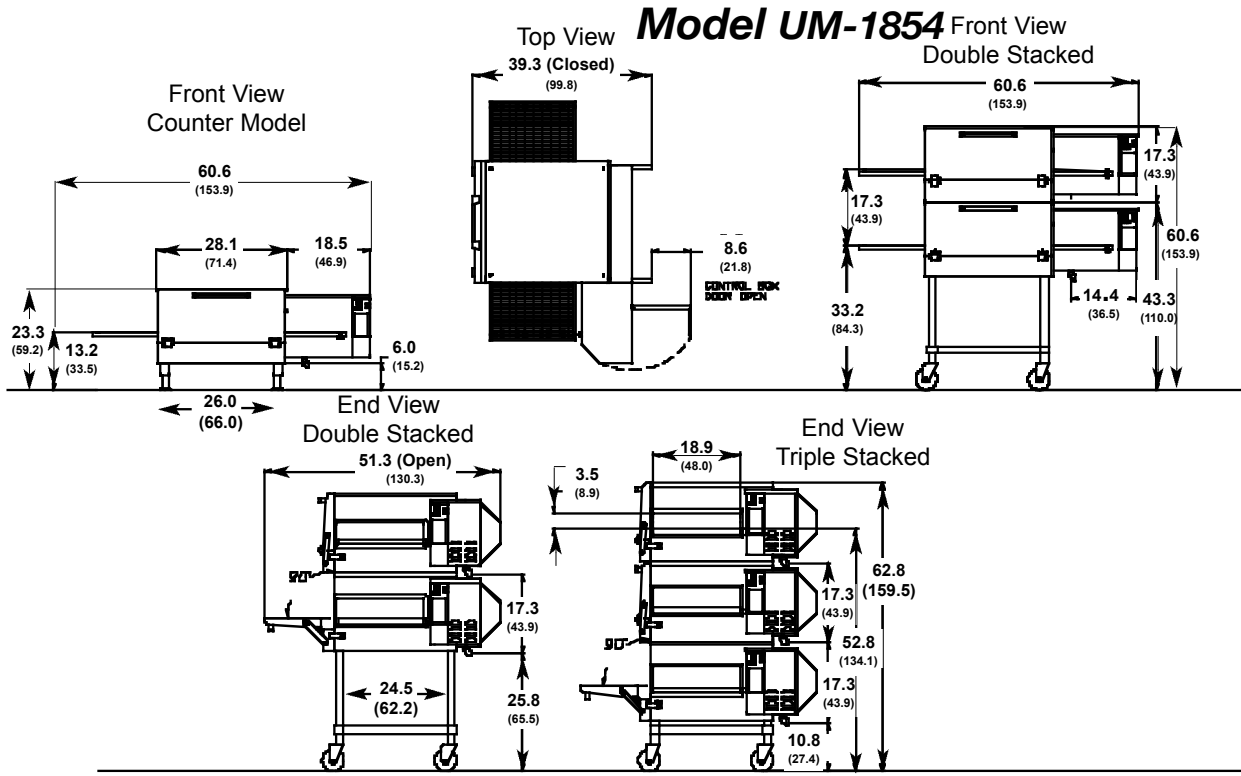
**UM-1854 (Single)  
with Optional Stand**



Holman Ultra-Max<sup>®</sup> Gas Conveyor Oven



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## Specifications

Model No.	Product Opening		Conveyor Belt		Cooking Chamber	Approximate Weight	
	Width Inches (cm)	Height Inches (cm)	Width Inches (cm)	Length Inches (cm)	Length Inches (cm)	Installed lbs. (kg)	Shipping lbs. (kg)
UM-1854	18.9 (48.1)	3.5 (8.89)	18 (45.7)	54 (137.2)	28 (71.1)	270 (122.5)	300 (136.2)

## Gas Data

Model No.	Type Gas	BTU Ratings	Type Connections
UM-1854	Nat. or LP	40,000 BTU/hr	1/2" NPT

## Typical Specifications

Holman Ultra-Max gas oven is constructed of stainless and aluminized steel. Oven is designed with stainless steel front door and stainless steel handle for access to cooking chamber, cleaning and changing of nozzle plates. Unit is designed with state-of-the-art electronic controls to 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 28" long with 3.5" product opening. The stainless steel conveyor belt is 18" wide and 54" 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. Stainless steel 40,000 BTU burner has automatic ignition and does not require separate primary air blower. Stainless steel control box has hinged panel for easy access in single, double or triple stack configurations. Unit is available in natural or propane gas. Ovens on portable stands must have approved flexible gas connector (maximum 6') and restraining device to prevent damage to gas line. Recommended supply is fl" pipe. Optional custom stainless steel stand bolts directly to base of unit. 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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