



Job _____ Item No. _____

Star® Ultra-Max® Electric Impingement Conveyor Ovens - Digital Controls

□UM1833A □UM1850A □UM1850AT



UM1833A

DESCRIPTION

Star's 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.

SPECIFICATIONS

Star® 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 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. Stainless steel control box has hinged panel for easy access in single or double configurations.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- 18" wide stainless steel conveyor belt available in 33 or 50" lengths, 24" baking chamber and adjustable 1.5-4" product opening accommodate a variety of products
- Powerful 6000 watt metal sheath elements, conveyor belt motor and centrifugal fan motor provide years of reliable operation
- Easy-to-use electronic controls with LED display and six (6) factory presets for products from pizza to cookies
- Removable front panel for easy cleaning the baking chamber and changing nozzle plates
- Integrated fan pulls in outside air to cool control box keeping key components cooler resulting in longer life
- 6-50 NEMA plug and a 6' cord with oil resistant cover
- Includes Factory Paid Start-up! Contact Star Manufacturing for details. Note: Start-up by factory approved service agent affects warranty policy

OPTIONS & ACCESSORIES

- UMENTRY6 - Conveyor Entry Shelf 3 85
- UMEXIT8 - Conveyor Exit Shelf 3 85
- UMEXIT11 - Conveyor Exit Shelf

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

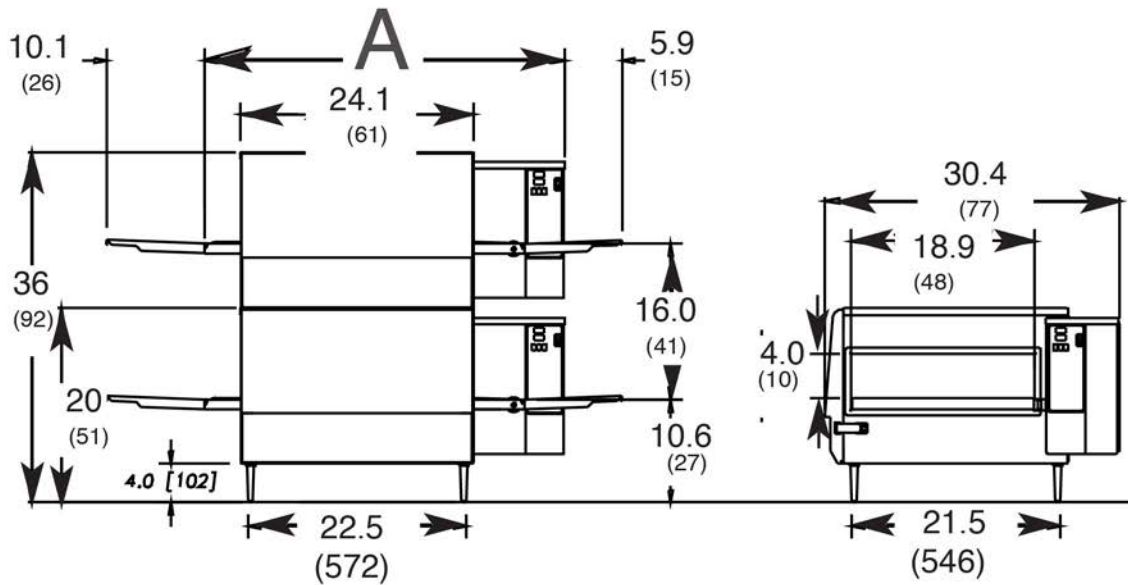
10 Sunnen Drive • Saint Louis, Missouri 63143
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

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Specifications are subject to change without notice and are not intended for installation purposes.



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CLEARANCES

Oven must have a 6" clearance from ends to any combustible material.

MODEL	OVEN DIMS					PRODUCT OPENING		COOKING SURFACE	COOKING CHAMBER
	HEIGHT in. (mm)	WIDTH [A] in. (mm)	DEPTH in. (mm)	BELT WIDTH in. (mm)	BELT LENGTH in. (mm)	WIDTH in. (mm)	HEIGHT in. (mm)	HEIGHT in. (mm)	LENGTH in. (mm)
UM1833A/AT	20.0 (508)	37.2 (945)	30.4 (772)	18.9 (480)	33 (838)	18.9 (480)	4.0 (102)	10.7 (272)	24.1 (612)
UM1850A	20.0 (508)	50.0 (1,270)	30.4 (772)	18.9 (480)	50 (1,270)	18.9 (480)	4.0 (102)	10.7 (272)	24.1 (612)

MODEL	VOLTS ¹	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
UM1833A/AT	208 240 400/230	31 27 16	6,400	6-50P 6-50P Field Wire	210 lb. (462 kg)	180 lb. (81.1 kg)
UM1850A	208 240 400/230	31 27 16	6,400	6-50P 6-50P Field Wire	225 lb. (495 kg)	195 lb. (88.6 kg)

¹Specify 208V, 240V or 400/230V service

400/230V service is field wired with a WYE connection and a neutral line

Electric Conveyor ovens can be stacked two (2) high



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.