



Job \_\_\_\_\_ Item No. \_\_\_\_\_

# Star® Ultra-Max Gas Impingement Conveyor Oven - Digital Controls

□UM1854



UM1854

## DESCRIPTION

The Ultra-Max gas oven is designed for a variety of foodservice operations. Ultra-Max oven uses 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. 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.

## SPECIFICATIONS

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. Optional custom stainless steel stand bolts directly to base of unit.

## FEATURES

- 18" wide x 54" long stainless steel conveyor belt, 28" baking chamber and adjustable 3.5" product openings accommodate a variety of products
- Powerful 40,000 BTU stainless steel burner. Specify Natural Gas or Propane service when ordering.
- Easy-to-use electronic controls with LED display
- Heavy-duty drop-down stainless steel door and handle for easy product access while baking, is also removable for easy cleaning and nozzle plate access.
- Auxiliary fan pulls in outside air to cool control box keeping key components cooler resulting in longer life
- Space saving design allows stacking of ovens three high to meet your volume requirements
- Oven comes complete with 10-1/2' cord and ground plug with oil resistant cover for use with 115V, 15 amp outlet
- 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
- ES-UM1854 - Stainless Steel Stand

## CERTIFICATIONS



## WARRANTY

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



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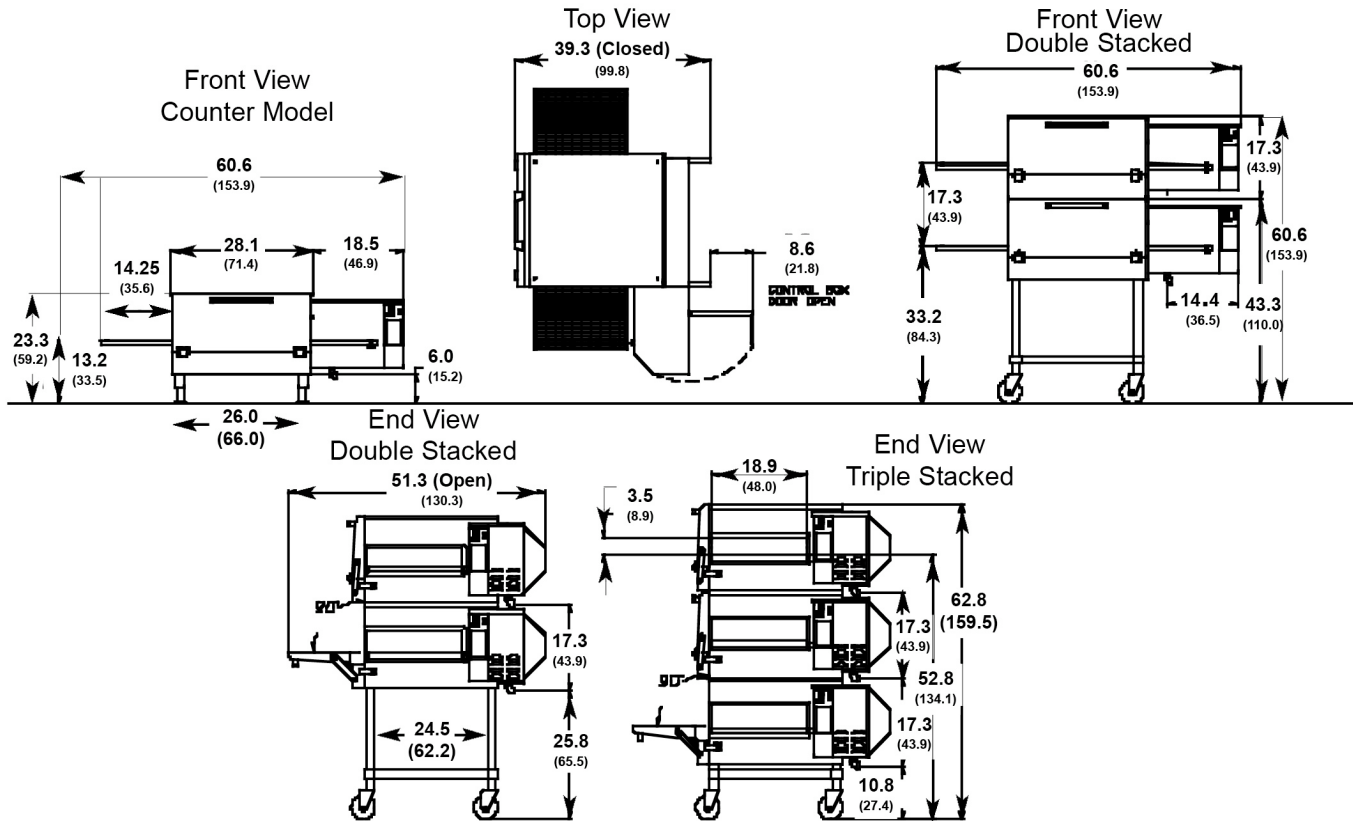
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## CLEARANCES

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

MODEL	OVEN DIMS			BELT DIMS		PRODUCT OPENING		COOKING CHAMBER
	HEIGHT in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	BELT WIDTH in. (mm)	BELT LENGTH in. (mm)	WIDTH in. (mm)	HEIGHT in. (mm)	LENGTH in. (mm)
UM1854	23.3 (589)	60.6 (1,539)	39.3 (998)	18 (457)	54 (1,372)	18.9 (480)	3.5 (89)	28 (711)
MODEL	BTU <sup>1</sup>	TYPE CONNECTIONS		VOLTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT	
UM1854	40,000	1/2" NPT		120V	5-15P	300 lb. (136 kg)	270 lb. (123 kg)	

<sup>1</sup>Specify Natural Gas or Propane when ordering Gas Conveyor ovens can be stacked three (3) high



5-15P

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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