



Job _____ Item No. _____

Ultra-Max® Gas Impingement Conveyor Oven

□UM1854



UM1854 [on optional stand]

DESCRIPTION

The Ultra-Max gas oven is designed for a variety of foodservice operations, and uses hot air under pressure to deliver unmatched performance and speed. Air impingement seals in moisture and flavor providing superior food quality while the airflow it provides more even baking than traditional ovens resulting in more consistency from throughout the entire business day.

SPECIFICATIONS

Ultra-Max gas conveyor ovens will have a body constructed of stainless and aluminized steel. Units will use electronic controls and an LED display to set time, belt direction, control lock-out, cooking temperature and temperature units, and diagnostics. The conveyor belt will be driven with a heavy-duty, brushless reversible motor. Steel centrifugal fan and motor will deliver hot air to the cooking ducts. The motor will have an auxiliary fan which will provide cool air to control area. Stainless steel 40,000 BTU burner has automatic ignition and does not require a separate primary air blower. Stainless steel control box will have a hinged panel for easy access. Units can be ordered in natural gas or LP [propane] versions. Oven will come complete with 10 ft. (3 m) cord and attached plug. No legs are supplied with this unit and must be purchased in addition to the unit.

WARRANTY

These units come with a one [1] year warranty for parts and labor. Original purchase will include a factory paid start-up performed by authorized service agents. Contact Star Manufacturing for details.

FEATURES

- 18 in. (0.46 m) wide, 54 in. (1.37 m) long stainless steel conveyor belt, 28 in. (0.71 m) cooking chamber, and adjustable 3.5 in. (89 mm) product openings accommodate a wide variety of products
- Powerful 40,000 BTU stainless steel burner
- Easy to use electronic controls with LED display
- Heavy-duty, drop-down style stainless steel door for easy product access and nozzle plate access
- Space saving design allows stacking of two ovens when using either optional legs or stand with casters
- Auxiliary fan pulls in outside air to cool control box keeping key components cooler resulting in longer life

ACCESSORIES

- 6-inch (152 mm) input shelf [part number UMENTRY6]
- 8-inch (203 mm) output shelf [part number UMEXIT8]
- 8-inch (203 mm) output shelf with drop [part number UMEXIT8D]
- 10.5-inch (267 mm) output shelf [part number UMEXIT11]
- 4-inch (102 mm) leg kit [part number UMLK]
- Stand with casters for single or double-stacked oven [part number ES-UM1854]
- Nozzle plates [select number using the formula below and combining the location prefix with the nozzle opening style]—
location □upper plate [UMGNT-] □lower plate [UMGNB-]
nozzle opening style □fully open [111] □left open [100]
□center open [010] □right open [001] □fully closed [000]

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

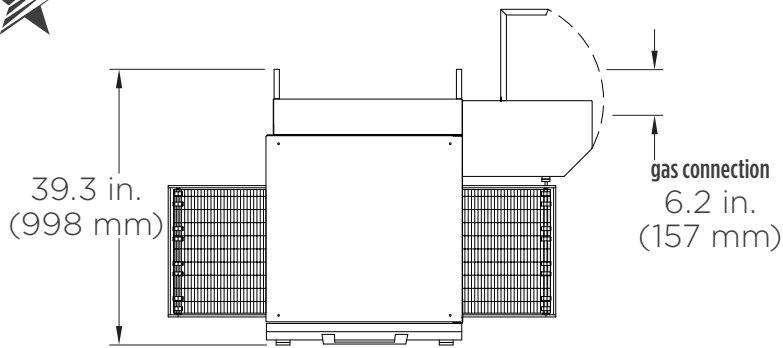
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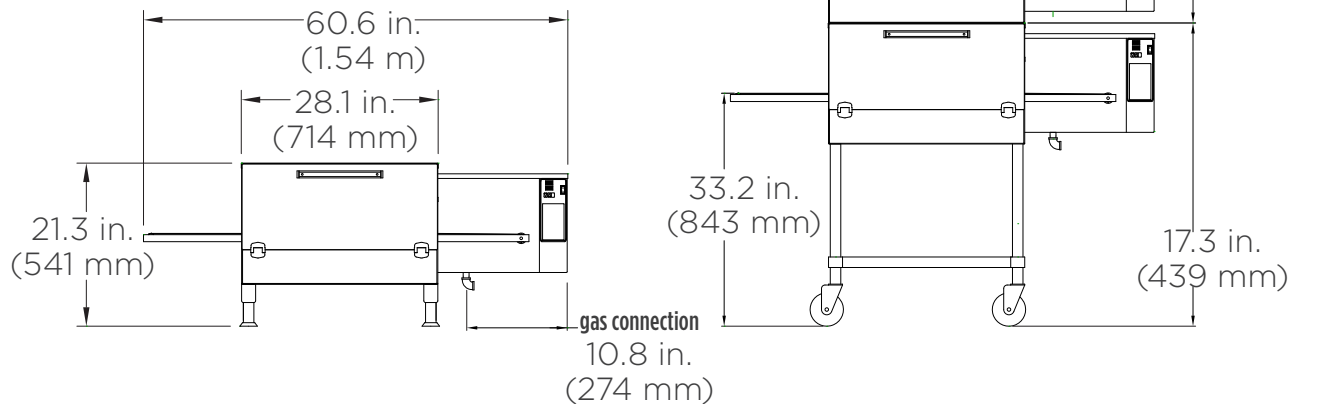
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LEG/STAND MOUNTING

The center to center distance of the leg mounting holes is 26 in. (660 mm) looking from the front and 24.5 in. (622 mm) looking from the side.



CLEARANCES

Oven must have 6 in. (152 mm) of clearance from each side. Opening the control box door will require a minimum of 8.6 in. (218 mm) of clearance on the rear to open fully. The front door extends out 12 in. (305 mm) when fully opened. When stacked, the same component on a unit [for example the gas connection] will be 17.3 in. (439 mm) above the lower unit.

	OVEN			BELT		COOKING CHAMBER		
MODEL	HEIGHT ¹	WIDTH	DEPTH	WIDTH	LENGTH	HEIGHT	WIDTH	LENGTH
UM1854	17.3 in. (439 mm)	60.6 in. (1.54 m)	39.3 in. (998 mm)	18 in. (457 mm)	54 in. (1.37 m)	3.5 in. (89 mm)	18.9 in. (480 mm)	28 in. (711 mm)

MODEL	BTU	GAS CONNECTION	VOLTS	PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
UM1854	40,000	1/2-inch NPT ²	120 V 230 V 230 V	5-15P 6-15P BS1363	352 lb. (159.7 kg)	290 lb. (131.5 kg)



¹unit only, with no legs or stand attached

²unless the unit is installed within 10 ft. (3.05 m) of the main building gas supply, it will require a 3/4 in. (19 mm) line/hose

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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