

Order Up! Order Up!



No matter what's on your menu, you can cook it faster and better with an **Ultra-Max Impingement Oven**.

Deep dish to thin crust pizzas, chicken, beef, fish, meatloaf, cinnamon rolls, hot sandwiches — you name it — all can be prepared to perfection. An easy-to-use programmable digital control panel eliminates guesswork.

The Ultra-Max Impingement Oven is the perfect solution for today's high-volume kitchen environments — quick-service restaurants, pizza eateries, recreational facilities, stadiums, arenas, hotels and large institutional settings such as schools and hospitals.

And, regardless of your volume, food items are cooked thoroughly and consistently. With a kitchen that operates *this* efficiently, what will you do with your free time?

Suggested Baking Times & Temperatures

Pizza Style	Dough Type	Temp °F	Bake Time
16" Hand Tossed	Fresh	450	5:30
16" Deep Dish	Fresh	400	10:00
16" Thin Crust	Par Baked	450	4:30
12" Pizza	Par Baked	450	6:00
12" Pizza	Frozen	500	6:30



Menu Items	Pre-Cooked State	Temp °F	Bake Time
Apple Pie	Frozen	400	22:00
Biscuits	Pre-Packaged	350	7:00
Blueberry Muffins	Fresh	375	10:00
Brownies	Fresh	350	12:00
Chicken Tenders	Frozen	400	7:30
Chocolate Chip Cookies	Frozen	325	12:00
Chocolate Chunk Cookies	Pre-Packaged	325	6:00
Cinnamon Rolls	Fresh	400	6:00
Dinner Rolls	Frozen	350	7:30
Fish Sticks	Frozen	400	7:30
Sub Sandwiches	Fresh	500	2-45



Holman Ultra-Max™ Impingement Ovens



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A High-Performance Oven That Will Change The Way You Cook



Your foodservice business will operate with greater efficiency and will realize increased profits when you put a high-performance Ultra-Max Impingement Oven in your kitchen.



Holman Ultra-Max Impingement Conveyor Ovens from Star are designed for high-volume foodservice operations with limited space, and can help you eliminate inconsistency and missteps in your kitchen.

They are so easy to operate that no special skill is required; yet, the menu items that emerge would make any chef proud.

- ¥ Food quality is consistent
- ¥ Cooking time is shortened for menu items
- ¥ Menu can be expanded
- ¥ Food looks appetizing and tastes exceptional
- ¥ Labor costs are reduced
- ¥ Energy costs are reduced



The Ultra-Max Impingement Oven's hinged door opens completely for easy placement of food items and allows operator to change nozzle plates in seconds to accommodate a variety of menu items.

There's more. Ultra-Max Impingement Ovens can be stacked to accommodate increased volume. This means you can double, even triple your cooking capacity without any need for more floor space. Efficiency is built in:

- ¥ Unique front access hinged door for easy placement of food items requiring manual placement in cooking area (gas model only)
- ¥ State-of-the-art, easy-to-read preset programmable digital controls
- ¥ A Star Exclusive! Nozzle plates can be changed quickly and easily from the front of the unit in a matter of seconds to accommodate a variety of menu items
- ¥ Cleaning is simple and quick! Top and bottom manifolds and nozzle plates remove easily from the front of the oven; Even the conveyor belt can be removed in seconds

What's our secret? Air impingement technology. Hot air is forced through small openings or nozzles. The nozzles are positioned so that the air strikes food surfaces simultaneously and evenly from top and bottom.

The Ultra-Max Impingement Oven cooks uniformly, sealing in flavor and moisture while protecting texture. Items you brown or crisp will emerge from the oven baked to perfection, meeting your expectations and satisfying your customers time after time.

Ready to take your business to the next level? Start with the equipment that can take you there! A Holman Ultra-Max Impingement Oven from Star.



The Ultra-Max Impingement Conveyor Oven combines Holman's 25 years of foodservice equipment conveyor technology experience with Star's 82 years of industry-leading innovative foodservice equipment manufacturing. The superior result is an efficient, cost-effective oven that is easy-to-use and easy-to-maintain — it will handle the load year after year after year. Visit www.star-mfg.com for more information about Star and our Ultra-Max line of back-kitchen equipment.

Digital controls allow programming at-a-glance.

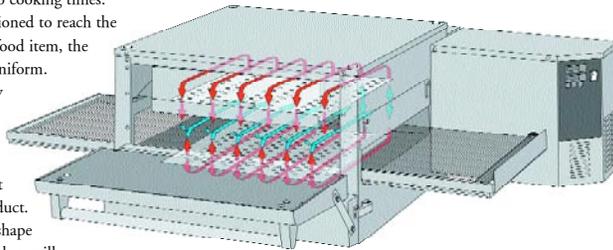


Gas and electric models accommodate up to 18" pizzas.

How We Make Impingement Cooking Work For You

Pressurized hot air is jetted at food items on a conveyor moving through the oven at a speed programmed according to cooking times. Because the jets are positioned to reach the top and bottom of each food item, the cooking temperature is uniform.

The air nozzles apply hundreds of independent heat jets to the product and the movement of the conveyor spreads heat uniformly across the product. Regardless of the size or shape of the food item, the product will be cooked thoroughly and consistently.



The Result?

- ¥ More efficient heat transfer
- ¥ Food cooks faster at lower temperatures
- ¥ Food items cook evenly with no overcooked surfaces, no undercooked middle
- ¥ Flavor and moisture are sealed in
- ¥ Texture is enhanced
- ¥ Freshness is preserved

Holman and Star's renowned engineering and innovation are evident throughout the Ultra-Max Impingement Oven line, making your investment a long-term winner and your bottom line significantly more attractive.



Ultra-Max™ Gas Impingement Oven



Take complete control of your kitchen operations with the one oven engineered to make your life easier and your business more profitable. The Ultra-Max Gas Impingement Oven will meet the requirements of your present menu and enable you to expand the variety of foods you offer.

Prepare pizzas, sandwiches, cookies, beef, fish, oven fries, cinnamon rolls and more! Your oven will seal in flavor and moisture while cooking food thoroughly and consistently no matter how great the volume.

Features That Will Change The Way You Cook:

- ¥ State-of-the-art, digital controls with built in programming and diagnostics plus large LED control panel can be read at-a-glance
- ¥ Precision digital conveyor speed and temperature control for consistent, accurate cooking time
- ¥ Unique front access hinged door for easy placement of food items requiring manual placement in cooking chamber
- ¥ Extra large 3.5" x 18.9" product opening and 28" baking chamber will accommodate a variety of products from sub sandwiches to pizzas
- ¥ Stainless steel removable conveyor belt, 18" x 54" can easily handle 18" pizzas
- ¥ Conveyor belt is driven with a heavy-duty brushless DC reversible motor for years of reliable service
- ¥ Powerful steel centrifugal fan/motor combination provides hot air flow to cooking chamber
- ¥ 40,000 BTU stainless steel burner with automatic ignition for superior cooking performance
- ¥ Optional accessories include floor stand, quick connect hose, restraining cable and extended conveyor shelves

Ultra-Max™ Countertop Electric Impingement Ovens



The Ultra-Max Countertop Electric Impingement Ovens are designed to handle the most rigorous food-service demands while cooking menu items to perfection. Our ovens will meet the requirements of your present menu and enable you to expand it.

Unlike other electric impingement ovens, Holman's Ultra-Max electric ovens feature an 18" wide conveyor belt, as well as the same quality motor and other components found in our gas model. Plus, our ovens are just as compact as our competitors!

Prepare pizzas, sandwiches, cookies, fish and more! Your oven will seal in flavor and moisture while cooking food thoroughly and consistently.



Outstanding Features Include:

- ¥ Compact in design, big in volume □ 37.2" x 30.4" footprint fits most commercial countertops
- ¥ Industry leading 4" x 18.9" product opening and 24" baking chamber to handle a variety of products from sub sandwiches to pizzas
- ¥ Stainless steel removable conveyor belt, 18" x 33" or 50", easily moves 18" pizzas through oven
- ¥ Easy-to-use electronic control eliminates guess work
- ¥ Precision digital conveyor speed and temperature control for consistent, accurate cooking time
- ¥ Large LED display for at-a-glance reading of time and temperature
- ¥ Powerful steel centrifugal fan/motor combination and 6,000 watt metal element provides hot air flow to cooking chamber
- ¥ Front panel removes easily for cleaning inside baking chamber
- ¥ Optional accessories include floor stands and 6-50R receptacle



Ultra-Max™ UM-1854

The Ultra-Max Gas Impingement Oven will meet the needs of your current menu items while enabling you to add a variety of different foods. The Ultra-Max Gas Oven is compact in design, accommodates high-volume and provides the perfect solution for today's kitchens.



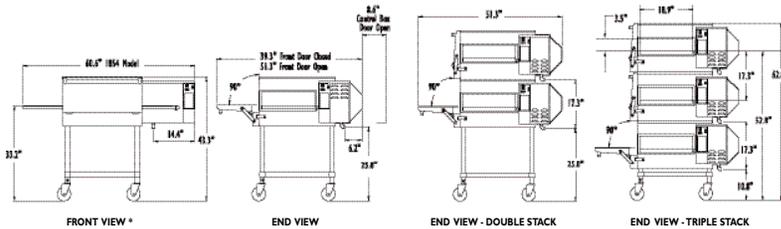
Ultra-Max™ UM-1833 & Ultra-Max™ UM-1850

The Ultra-Max Countertop Electric Impingement Ovens are designed to stand up to the most rigorous food-service demands. The perfect solution for today's kitchens!



Gas Impingement Oven

Model #	Width	Height	Closed Door Depth	Open Door Depth	Product Opening		Cooking Surface Height	Weight		Gas Type	BTU Ratings	Connection Type
					Width	Height		Installed	Shipping			
UM-1854	60.6" 153.9cm	43.3" 109.9cm	39.3" 99.9cm	51.3" 130.3cm	18.9" 48.1cm	3.5" 8.89cm	33.2" 84.4cm	270 lbs 122.5 kg	300 lbs 136.2 kg	Natural or LP	40,000 BTU/hr	1/2" NPT



*Oven available with 4" legs.

Electric Impingement Oven

Model #	Width	Height	Depth	Product Opening		Cooking Surface Height	Weight		Voltages	Watts/Amps	NEMA
				Width	Height		Installed	Shipping			
UM-1833	37.2" 76.2cm	20.0" 50.8cm	30.4" 77.2cm	18.9" 48.1cm	4.0" 10.2cm	10.7" 27.1cm	180 lbs 81.9 kg	210 lbs 95.5 kg	208 240	6400/32 6400/29	6-50P
UM-1850	50.0" 127.0cm	20.0" 50.8cm	30.4" 77.2cm	18.9" 48.1cm	4.0" 10.2cm	10.7" 27.1cm	195 lbs 88.6 kg	225 lbs 102.2 kg	208 240	6400/32 6400/29	6-50P

