

ULTRA-MAX® HIGH CAPACITY GAS IMPINGEMENT CONVEYOR OVEN

Features/Benefits:

Model UM3255

- ★ High performance Ultra-Max gas conveyor oven is designed for the highest volume food service operations. This oven delivers high capacity baking performance and are your solution for high volume baking requirements.
- ★ Ultra-Max oven uses hot air under pressure to deliver unmatched baking performance and speed. Air impingement seals in moisture and flavor providing superior food quality plus the air flow design bakes more evenly and consistently than traditional ovens.
- ★ Ultra-Max conveyor oven can prepare a variety of menu items from pizza and pasta to seafood and poultry. This flexible oven will meet your demands with efficiency and speed.
- ★ Easy-to-use electronic controls with LED display takes the guess work out of baking. This technologically advanced electronic control allows operators to program precise time and temperature settings for superior baking plus the electronic control is designed with diagnostic features.
- ★ Extra large product opening is 3-3/8" high and is adjustable to accommodate a variety of products.
- ★ 32" wide stainless steel conveyor belt and 55" long baking chamber provides ample space for baking a variety of menu items.
- ★ Standard front window allows the operator to manually load and unload product from the baking chamber.
- ★ Lift-off hinged front door, easily removable tri-fold conveyor belt, front nozzle plate and stainless steel oven cavity make cleaning faster and easier.
- ★ Stack up to three ovens high with the available low profile stand. No stacking kits are required.
- ★ Ultra-Max conveyor oven is designed with two powerful blowers and a 150,000 BTU heavy-duty burner to deliver maximum baking performance and speed.
- ★ Optional accessories available are quick connect gas hose, restraining cable and nozzle plates.

Applications:

Ultra-Max gas conveyor oven is designed for high volume food service operations. From pizzerias to Mexican restaurants, the Ultra-Max conveyor oven will meet your requirements and more! With the consistency and labor savings of a conveyor oven and its powerful baking capability, the Ultra-Max conveyor oven will maximize your profits for many years!

Quality Construction:

Ultra-Max conveyor oven body is constructed of high-polished stainless steel. The stainless conveyor belt is 32" wide by 91" long and easily removable for cleaning. Heavy-duty stainless steel door and glass window provide easy access to the bake chamber. Electronic control is standard. Heavy-duty conveyor motor and stainless steel centrifugal fan for years of reliable operation. Ovens are shipped with a 8' long cord with NEMA 6-15 plug with oil resistant cover for use with 208-240V (Two meter long cord with appropriate plugs on CE Models).

Warranty:

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



UM3255 on Optional ES-UM3255 Base



UM3255 Triple Stack on Optional ES-UM3255L Base



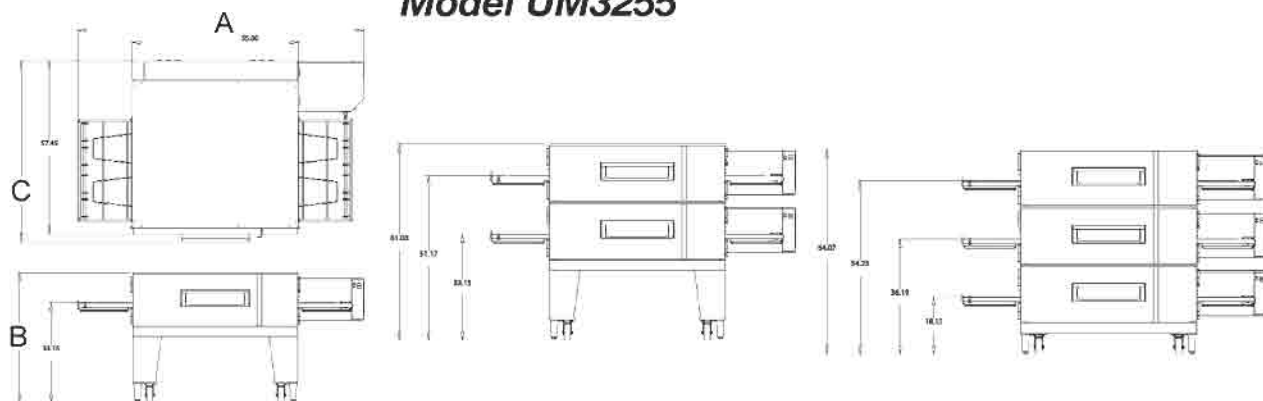


Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
10000 Highway 100 • 1962 • PA • 19116



ULTRA-MAX® HIGH CAPACITY GAS IMPINGEMENT CONVEYOR OVEN

Model UM3255



Specifications

| Model No. | Dimensions | | | Conveyor Belt | | Cooking Chamber |
|------------------------|----------------------------|-----------------------------|----------------------------|-------------------------|--------------------------|--------------------------|
| | (A)Width Inches (cm) | (B)Height Inches (cm) | (C)Depth Inches (cm) | Width Inches (cm) | Length Inches (cm) | Length Inches (cm) |
| UM3255 Single | 94.6 (240.3) | 43.1 (109.5) | 60.5 (153.7) | 32 (81.3) | 91 (231.1) | 55 (139.7) |
| UM3255 Double Stack | 94.6 (203.7) | 61.1 (155.2) | 60.5 (153.7) | 32 (81.3) | 91 (231.1) | 55 (139.7) |
| UM3255 Triple Stack | 94.6 (203.7) | 63.5 (161.4) | 60.5 (153.7) | 32 (81.3) | 91 (231.1) | 55 (139.7) |

Approximate Weight

| Model No. | Installed | | Shipping | |
|----------------------|-----------|---------|----------|---------|
| | lbs. | (kg) | lbs. | (kg) |
| UM3255 w/o Base | | | 922 | (419.1) |
| Single & Double Base | | | 205 | (93.2) |
| Triple Base | | | 216 | (98.2) |
| Fingers (8) | | | 122 | (55.5) |
| Single Oven w/Base | 827 | (375.9) | | |
| Double Oven w/Base | 1484 | (674.5) | | |
| Triple Oven w/Base | 2152 | (978.2) | | |

Electrical Data

| Model No. | Volts | Watts | Amps | Plug |
|-----------|-------|-------|------|------|
| UM3255 | 208 | 800 | 5.0 | 6-15 |
| | 240 | 800 | 4.3 | 6-15 |

Gas Data

| Model No. | Type Gas | BTU Ratings | Type Connections |
|-----------|------------|----------------|------------------|
| UM3255 | Nat. or LP | 150,000 BTU/hr | 3/4" NPT |

Typical 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, Fahrenheit/Celsius conversion, manager lock-out, and diagnostic feature. Large LED display provides easy-to-read panel for time, temperature and programming. Conveyor belt is driven with a heavy-duty reversible motor. Powerful stainless steel centrifugal fans deliver hot air to cooking ducts. 150,000 BTU burner has automatic ignition. 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. Minimum supply is 3/4" pipe. Custom stainless steel stand directly supports base of unit (no bolting required). 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.

Ultra-Max® High Capacity Gas Impingement Conveyor Oven