HOLMAN MINIVEYOR® CONVEYOR OVENS

Model 210HX and 214HX

Features/Benefits:

- ★ Holman's Miniveyor conveyor ovens are designed to cook a variety of menu items such as sandwiches, subs, cookies and blanched pizza quick and easy while maximizing cooking space.
- ★ Quartz infrared heaters provide faster, more consistent heating than traditional heating elements. Elements are located above and below conveyor belt allowing precise even heating of products.
- ★ Holman's convection system keeps the conveyor cool to the touch and extends the life of critical components. The forced convection increases productivity by circulating preheated air into the toasting chamber.
- ★ Adjustable conveyor belt speed control, top heat control and bottom heat control enables different menu items to be baked on the same toaster.
- ★ Ovens are compact and can be stacked one or two (214HX) high with stacking spacer to conserve counter space.
- ★ Product entry and exit openings are adjustable from 1-1/2" to 3" high allowing for a variety of menu items.
- ★ Removable extended load/unload area 6-1/2" long for ease of product removal.
- ★ Removable crumb tray for fast and easy clean-up.
- ★ Technical support 24 hours a day, 7 days a week, 365 days a year by Star technicians.

214HX

Capacity:

Blanched shell productivity of Miniveyor conveyor ovens:
#210HX - 120V - approximately 30-6" pizzas/hr, 26-9" pizzas/hr
#210HX - 208, 240V - approximately 45-6" pizzas/hr, 31-9" pizzas/hr
#214HX - 208, 240V - approximately 31-9" pizzas/hr, 14-12" pizzas/hr

Applications:

Ideal for sandwich shops, food courts, caterers, kiosks, convenience stores, shops, delis or where ever you want to finish bake quickly, easily and economically.

Quality Construction:

Holman Miniveyor ovens feature all stainless steel construction for long lasting durability. Heavy-duty motor with drive chain for stainless steel conveyor belt and set controls for optional left to right traveling. Toasters are furnished with 2-1/2" adjustable legs. High performance quartz infrared heaters are standard for superior and reliable cooking performance. Ovens are supplied with 4' cord and NEMA plug.

Warranty:

Miniveyor ovens are covered by Holman's one year parts and labor warranty.

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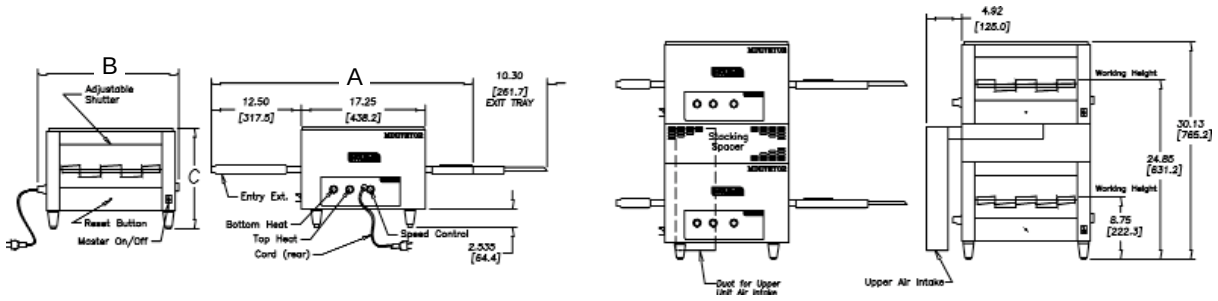

Performance Data

Model No.	Product Opening	Cooking Chamber Width	Cooking Chamber Length	Production Capacities
210HX	Adjustable from 1-1/2” to 3”	10-5/16	16-7/8	120V - 30-6” Blanched shell pizzas per hour 208V - 45-6” Blanched shell pizzas per hour 240V - 31-9” Blanched shell pizzas per hour
214HX	Adjustable from 1-1/2” to 3”	14-5/16	16-7/8	208V - 31-9” Blanched shell pizzas per hour 240V - 14-12” Blanched shell pizzas per hour

Specifications

Model No.	Dimensions A Width	Dimensions B Depth	Dimensions C Height	Approximate Weight Shipping	Approximate Weight Installed	Shipping Carton Length	Shipping Carton Width	Shipping Carton Height
210HX	36-3/8” (92.39cm)	15-7/16” (39.2cm)	14” (35.5cm)	60 lbs. (28 kg)	38 lbs. (18kg)	40” (104.2cm)	26-1/2” (67.3cm)	15” (38.1cm)
214HX	36-3/8” (92.39cm)	19-7/16” (49.4cm)	14” (35.5cm)	66 lbs. (31kg)	43 lbs. (20 kg)	40” (104.2cm)	26-1/2” (67.3cm)	15” (38.1cm)

Electrical Data

Model No.	*HZ	Volts	Amp	Watts	Heating Elements Above	Heating Elements Below	NEMA	Cord
210HX	60	120	14.2	1700	2	2	5-15P	4’
	60	120	14.2	1700	2	2	5-20P**	4’
	60	208	13.5	2800	2	2	6-20P	4’
	60	240	11.7	2800	2	2	6-20P	4’
214HX	60	208	19.3	4000	3	2	6-30P	4’
	60	240	16.7	4000	3	2	6-30P	4’
	*50	220	18.2	4000	2	2	N/A	N/A
	*50	240	16.7	4000	2	2	N/A	N/A

*CE certified units shipped with terminal block connection.

**Canadian Requirements

Typical Specifications

Ovens are constructed of stainless steel. Conveyor belt travels left to right but can be ordered right to left. Single and stacked ovens furnished with 2-1/2” adjustable legs, quartz infrared heaters and on/off heat switch for heat control are standard. Product opening adjustable from 1-1/2” to 3”, motors are permanently lubricated and bearings are long lasting teflon. Units are UL listed, CSA certified and NSF approved. 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.

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