



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.



