

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, fish or blanched pizza quick and easy while preserving 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.
- Patented forced convection system keeps the conveyor cool to the touch and extends the life of critical components. The forced convection increases productivity by recirculating preheated air into the toasting chamber.
- Conveyor belt speed control and top & bottom heat control enables different menu items to be baked on the same oven.
- 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" for ease of product removal.
- Removable crumb tray for fast and easy clean-up.
- 24/7/365 -24 hours a day/7 days a week/365 days a year technical support by Holman technicians.



210HX

Capacity:

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

Applications:

Holman's Miniveyor® Ovens are designed and engineered for food service operations keeping value and efficiency in mind. Ideal for sandwich shops, food courts, caterers, kiosks, ice cream shops, delis or where ever you want to finish bake quickly, easily and economically.

Quality Construction:

Holman Miniveyor® ovens are all stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and set controls for left to right traveling stainless steel conveyor belt. Ovens are stackable and furnished with 2-1/2" adjustable legs. Stacked ovens must be installed at least 6" from any vertical combustible surface. 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.

Holman Cooking Equipment - 90 Industrial Park Road - P.O. Box 880 - Saco, ME 04072

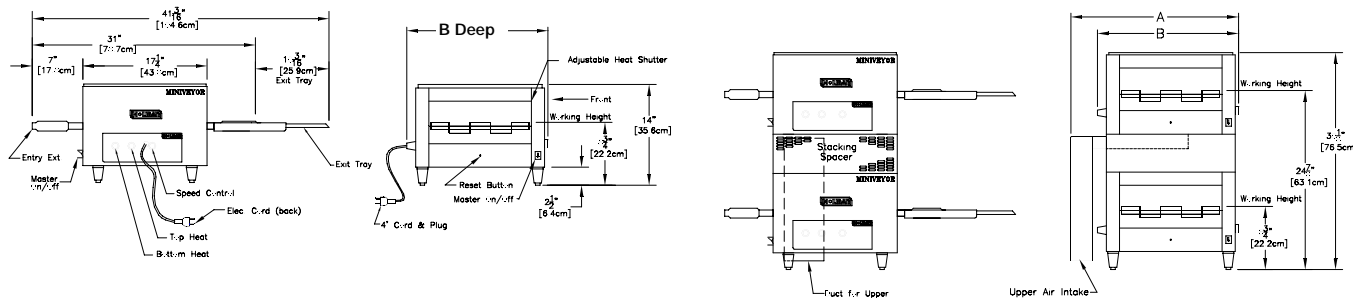
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MINIVEYOR® CONVEYOR OVENS

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Miniveyor® Ovens



Model	A	B
210HX	21 1/8" 53.5cm	15 7/8" 39.2cm
214HX	25 1/8" 63.6cm	19 1/8" 48.4cm

Performance Data

Model	Product Opening	Cooking Chamber		Production Capacities
		Width	Length	
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			Approximate Weight		Shipping Carton		
	Width(A)	Depth(B)	Height(C)	Shipping	Installed	Length	Depth	Height
210HX	21-1/16" (53.5cm)	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	25-1/16" (63.6cm)	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		NEMA	Cord
					Above	Below		
210HX	60	120	14.3	1700	2	2	5-15P	4'
	60	208	14.0	2800	2	2	6-20P	4'
	60	240	12.2	2800	2	2	6-20P	4'
214HX	60	208	19.7	4000	3	2	6-30P	4'
	60	240	17.2	4000	3	2	6-30P	4'
	*50	220	18.7	4000	2	2	N/A	N/A
	*50	240	17.2	4000	2	2	N/A	N/A

*CE certified units shipped with terminal block connection.

Typical Specifications

Ovens are constructed of stainless steel. Standard range of belt speeds, internal temperatures and voltage can be modified to meet any requirements. Conveyor belt travels left to right but can be ordered right to left. Single and stacked ovens furnished with 2-1/2" adjustable legs, infrared radiant heaters with fused quartz sheeting 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.

