



Job _____ Item No. _____

Star® Electric Quartz Heater Conveyor Ovens - Analog Controls

□210HX □214HX □314HX



210HX



314HX Double Stacked

DESCRIPTION

Star's Mini & Proveyor® ovens are designed to cook a variety of menu items such as fresh dough pizza, blanched pizza, subs, cookies, fish and more quickly and easily 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.

SPECIFICATIONS

Ovens are constructed of stainless steel. Conveyor belt travels left to right. Single and stacked ovens furnished with 2-1/2" adjustable legs, quartz infrared heat-ers 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.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- High-power quartz infrared elements are located above and below conveyor belt allowing precise even heating of products
- 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
- Analog controls for conveyor belt speed , top and bottom heat
- Compact design can be stacked two (2) high (210HX & 214HX), or three (3) high 314HX with optional stacking kit
- Product entry and exit openings are adjustable from 1-1/2" to 3" (210HX & 214HX). 314HX is adjustable from 1-1/2" to 4"
- Removable 6-1/2" long extended load/unload area standard
- Removable crumb tray for fast and easy clean-up

BAKING CAPACITY

| MODEL | CAPACITY |
|------------------|--|
| 210HX (120V) | APPROXIMATELY 30-6" PIZZAS/HR, 26-9" PIZZAS/HR (BLANCHED SHELL) |
| 210HX (208/240V) | APPROXIMATELY 45-6" PIZZAS/HR, 31-9" PIZZAS/HR (BLANCHED SHELL) |
| 214HX (208/240V) | APPROXIMATELY 31-9" PIZZAS/HR, 14-12" PIZZAS/HR (BLANCHED SHELL) |
| 314HX | APPROXIMATELY 14-16 12" PIZZAS/HR, 56-60 5" PIZZAS/HR (FRESH DOUGH) |

OPTIONS & ACCESSORIES

- SSK-210HX - 210HX Stacking Kit
- SSK-214HX - 214HX Stacking Kit
- SSK-314HX - 314HX Stacking Kit

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

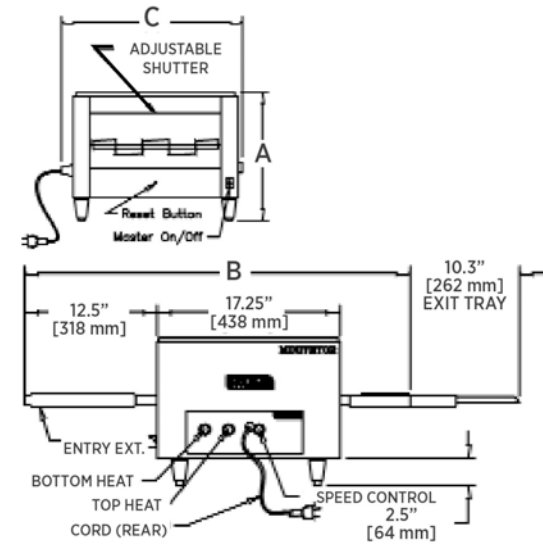
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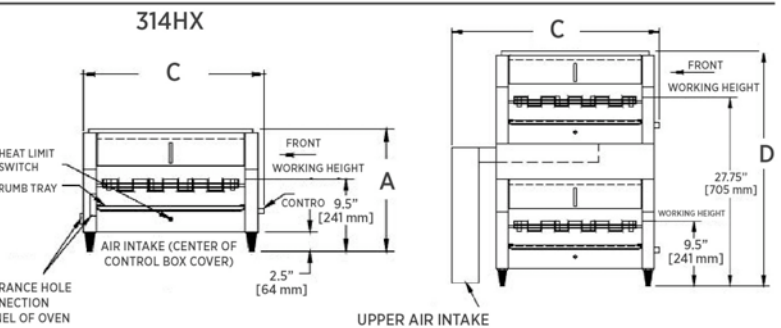
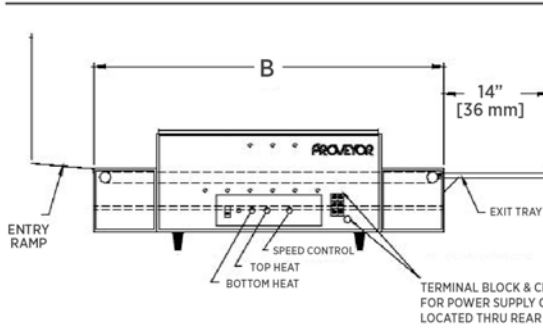
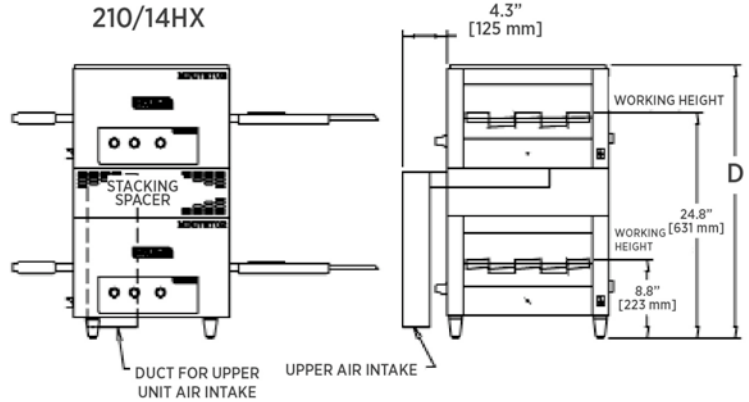
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CLEARANCES

Ovens must have a 6" clearance from ends to any combustible material.



| MODEL | OVEN DIMS - SINGLE UNITS | | | DOUBLE STACKED OVEN DIMS | | | BELT DIMS | | COOKING CHAMBER DIMS | |
|-------|--------------------------|-----------------------|-----------------------|--------------------------|-----------------------|-----------------------|------------------------|-------------------------|--------------------------|--------------------|
| | HEIGHT [A] in. (mm) | WIDTH [B] in. (mm) | DEPTH [C] in. (mm) | HEIGHT [A] in. (mm) | WIDTH [B] in. (mm) | DEPTH [D] in. (mm) | BELT WIDTH in. (mm) | BELT LENGTH in. (mm) | WIDTH in. (mm) | LENGTH in. (mm) |
| 210HX | 14.0 (356) | 36.4 (925) | 15.4 (392) | 30.1 (765) | 36.4 (925) | 20.3 (516) | 10.0 (254) | 31.0 (787) | 10.3 (262) | 16.9 (429) |
| 214HX | 14.0 (356) | 36.4 (925) | 19.4 (493) | 30.1 (765) | 36.4 (925) | 24.3 (617) | 14.0 (356) | 31.0 (787) | 14.3 (363) | 16.9 (429) |
| 314HX | 16.1 (409) | 38.7 (983) | 21.3 (541) | 34.0 (864) | 38.7 (983) | 27.0 (686) | 14.0 (356) | 38.0 (965) | 16.0 (406) | 21.5 (546) |
| MODEL | HZ* | VOLTS1 | AMPS | WATTS | NEMA PLUG | | APPROX. SHIP WEIGHT | | APPROX. INSTALLED WEIGHT | |
| 210HX | 60 | 120 | 14.2 | 1,700 | | | 60 lb. (28 kg) | 38 lb. (18 kg) | | |
| | | 120 | 14.2 | 1,700 | | | | | | |
| | | 208 | 13.5 | 2,800 | | | | | | |
| | | 240 | 11.7 | 2,800 | | | | | | |
| 214HX | 60 | 208 | 19.3 | 4,000 | | | 66 lb. (31 kg) | 43 lb. (20 kg) | | |
| | | 240 | 16.7 | 4,000 | | | | | | |
| | | 50* | 220 | 18.2 | | | | | 4,000 | |
| | | 50* | 240 | 16.7 | | | | | 4,000 | |
| 314HX | 60 | 208 | 26.4 | 5,400 | | | 115 lb. (52 kg) | 86 lb. (40 kg) | | |

1Specify 120, 208V, 240V or 220V service when ordering. All units rated for 50-60Hz cycles.

*Canadian Requirements

Electric Conveyor ovens can be stacked two (2) high

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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