SANDWICH WARMER

Model 414HXMA

Features/Benefits:

- ★ Holman's sandwich warmer oven is designed to heat sandwiches, subs, wraps or any items you want warm quick and easy.
- ★ Infrared radiant fused quartz sheathed and calrod heaters provide fast consistent heating.
- ★ Heating system keeps the oven cool to the touch and extends the life of critical components. The forced convection increases productivity by recirculating preheated air into the heating chamber.
- ★ Conveyor belt speed control and top & bottom heat control provided superior flexibility for a variety of menu items.
- ★ Ovens can be stacked one or two high with stacking spacer to conserve counter space.
- ★ Product entry and exit openings are 3-1/2" high for a variety of sandwich options.
- ★ Removable 13-1/2" unload tray for easy 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.

414HXMA

Applications:

Holman's sandwich warmer heats a variety of sandwiches fast and easy. Perfect for sandwich shops, food courts, ice cream shops, cafeterias, c-stores, delis, schools and supermarkets, this warming oven will fulfill all your sandwich warming requirements

Quality Construction:

Holman's sandwich warmer is all stainless steel with a heavy-duty motor and drive chain. Stainless steel conveyor belt travels left to right but can be ordered right to left. Single ovens furnished with 4" adjustable legs. Ovens are stackable with required spacer and must be installed at least 6" from any vertical combustible surface. Infrared radiant fused quartz sheathed and calrod heaters are standard.

Warranty:

Holman's sandwich warmer is covered by Holman's one year parts and labor warranty.

Star Manufacturing International, Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

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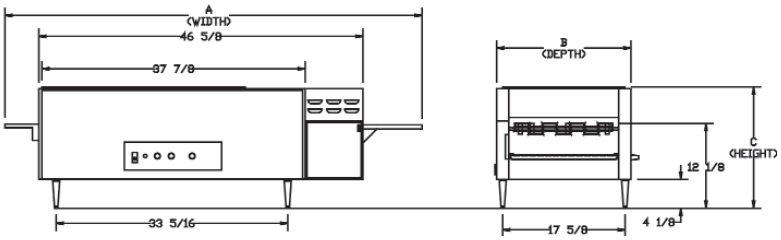

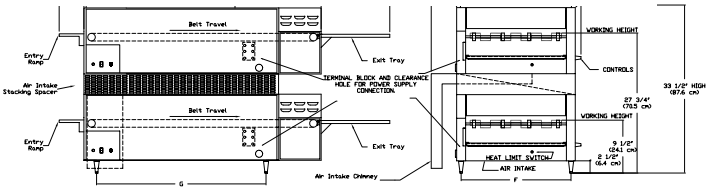

Stackable Unit

Performance Data

Model	Product Opening	Cooking Chamber Width Inches	Cooking Chamber Length Inches
414HXMA	3-1/2”	16	29-1/2

Specifications

Model No.	Dimensions Width Inches (cm) (A)	Dimensions Depth Inches (cm) (B)	Dimensions Height Inches (cm) (C)	Approximate Weight Shipping lbs. (kg)	Approximate Weight Installed lbs (kg)	Shipping Carton Length Inches (cm)	Shipping Carton Depth Inches (cm)	Shipping Carton Height Inches (cm)
414HXMA	60	19-1/2	17-1/4	123 (22.8)	108 (48.9)	57 (144.8)	31 (78.7)	20 (50.8)

Electrical Data

Model No.	*HZ	Volts	Amp	Watts	Heating Elements Above	Heating Elements Below
414HXMA	60	208	31.7	6600	6	6
	60	220	30.0	6600	6	6
	60	240	27.5	6600	6	6

*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. Single and stacked ovens furnished with 4” adjustable legs, infrared radiant heaters with fused quartz sheathing elements and on/off switch for heat control are standard. Product opening is 3-1/2”, motors are permanently lubricated and bearings are long lasting teflon. Units are UL listed, and CUL certified and UL certified to NSF standard approved. Printed in the U.S.A.

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