



## Operator's Manual

Installation  
Operation  
Maintenance  
Warranty



**FOR SERVICE CALL  
TOLL FREE 866.698.3188**

[www.stellarsteam.com](http://www.stellarsteam.com)

Fill in information below and keep in an accessible location

Date of Purchase \_\_\_\_\_

Model: Altair II

Serial #: \_\_\_\_\_

*Keep this Manual for Future Reference.*

***Stellar Steam***

35 Garvey Street, Everett, MA 02149

Tel: 617-387-4100 / 866-698-3188

Fax: 617-387-4456 / 800-227-2659

[custserv@mfii.com](mailto:custserv@mfii.com) / [www.stellarsteam.com](http://www.stellarsteam.com)

- Quick and easy operating instructions ..... 2
- For Your Safety..... 3
- Laminated Operator Warnings & Cautions ..... 3
- Warnings, Cautions and Notes ..... 3
- Safe Use of your Altair II Steamer ..... 3
- Warnings ..... 3
- Cautions.....3
- Notes..... 4
- 1. Introduction**
- A. Product description.....4
- B. Safety features .....4
  - I. Diagnostic sensor shut off .....4
  - II. High limit shut off.....4
  - III. Overflow .....4
  - IV. High water sensor .....4
  - V. Door open safety switch .....4
  - VI. Time delay relay .....4
- C. Dimensions.....5
- D. Contacting Stellar .....5
  - I. Service request .....5
  - II. Email, customer service .....5
  - III. Replacement parts.....5
- 2. Installation**
- A. Damage inspection .....5
- B. Unpacking/removal from pallet .....5
- C. Legs/caster installation .....5
- D. Steam vent pipe installation .....5
- E. Rating plate installation.....5
- F. Electrical Diagrams .....5
- G. Pan racks, water reservoir cover, and standpipe .....5
- H. Physical location of steamer .....5
- I. Electrical hookup.....6
- J. Water hookup .....6
- K. Drains .....6
- L. Overflow Pipe .....6
- M. Leveling .....6
- N. Rack installation.....7
- O. Recommended water quality .....7
- P. Function tests/inspection .....7
- Q. Start up procedure .....7
- 3. Operation**
- A. Electrical connection.....8
- B. Water connection.....8
- C. Install drain standpipe and reservoir cover .....8
- D. Automatic waterfill.....8
- E. Clean Probe Indicator.....8
- F. Condensate trough .....8
- G. Power on/heat up.....8
- H. Door operation.....8
- I. Pan combinations .....8
- J. Cooking .....9
- K. Shut down, draining, cleaning.....9
- L. Maintenance and service.....10
- 4. Steam cooking guideline**
- A. Cooking with atmospheric/pressureless steam.....10
- B. Recommended uses.....10
- C. Tips on cooking frozen product.....10
- D. Blanching.....10
- E. Tips on pan use .....11
- F. Other helpful hints.....12
- Warnings.....14
- Warranty .....15

## Stellar Steam Altair II Quick and Easy Operating Instructions

### Before You Start

#### COOKING MODES:

Φ is off

I is stand by or low temp cooking mode (180°F). Use for green vegetables, delicate egg dishes, and seafood for higher yield. Cook times will be slower than steaming.

II is for steam cooking. Use as you would any ordinary steamer.

III is steam plus radiant heat (about 230°). Use to cook heavy dense foods like meat or potatoes, retherm frozen foods.

**Timer** – Does not affect cooking – it will buzz loudly when it counts down to zero.

#### LIGHTS:

**HEATING:** Heaters are on intermittently whenever steamer is on

**CLEAN PROBES:** If light stays on water sensing probes in cooking chamber need to be cleaned. Light will be on briefly during waterfill.

### C. Basic operation

1. Selector knob on I, II or III
2. **HEATING** light comes on until desired temperature is reached.
3. Auto Waterfill starts filling and heaters come on; at 35 seconds heating light and heaters are off until water reaches bottom probe. When water gets to lower probe, heating light and heaters are on.
4. When green **HEATING** light goes off the steamer is ready to cook. **HEATING** light will come on periodically during cook cycle.
5. When done cooking, turn **OFF**
6. Remove water reservoir cover by lifting front tab and rear handle. Remove drain standpipe.

### A. Tips

1. If you're not cooking for a while, turn back to I to save energy.
2. If cooking starchy products (potatoes, pasta, peas) add 2 tablespoons of cooking oil to water reservoir to prevent frothing.
3. If red **CLEAN PROBE** light comes on, turn steamer off, remove reservoir cover & drain standpipe to drain water level below probes, clean probes. Use caution - steamer may be hot. Replace drain standpipe & reservoir cover, turn steamer on, water will refill. Heating light will go off when water is at selected temperature.
4. Leave door open overnight – gasket will last longer
5. If door handle is loose or steam escapes. door is not completely shut. Place hand over

### B. Cleaning

1. Remove reservoir cover & drain standpipe to empty steamer of water. Wash reservoir cover standpipe.
2. Remove pan racks – wash
3. Clean out door condensate trough (below door), making sure drain hole is free of debris.
4. When cooking chamber is cool enough, use vinegar and soft nylon bristled brush to clean. Rinse well with clean water.
5. Make sure water sensing probes are clean.
6. Use vinegar on a sponge or squirt vinegar from a spray bottle directly on white lime deposits at water line and on the bottom of steamer. Let sit for a minute. Loosen deposits with nylon bristled brush. Rinse with clean water and drain.
  - Do not scrub with tools or sponges that will scratch the black coating.
  - Vinegar can be used as often as needed. Do not use caustic cleaning agents.

**FOR YOUR SAFETY**

**WARNING: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

**LAMINATED OPERATOR WARNINGS & CAUTIONS:** This should be visible for easy reference. Place the laminated card with Quick and Easy Operating Instructions in view of the operator. For instructions in Spanish or French, please contact Stellar (866) 698-3188.

**Warnings, Cautions and Notes:** PLEASE MAKE CERTAIN THAT EVERY OPERATOR OF THIS PIECE OF EQUIPMENT HAS BEEN INSTRUCTED ON ITS PROPER AND SAFE USE, AND HAS READ AND UNDERSTANDS ALL WARNINGS, CAUTIONS, AND NOTES IN THIS MANUAL.

**Safe use of your Altair II steamer:**

**B. Introduction**

- 1. Product description:** Congratulations on purchasing the Stellar Steam *Altair II*. The *Altair II* is a single compartment countertop or two-compartment floor model steamer featuring pressureless steam cooking, a circulating fan inside the cooking chamber to speed cooking and an automatic preheated waterfill mechanism. Altair II also features a clean water reservoir system. The cooking chamber of the *Altair II* is treated with a scratch resistant non-stick surface.

**CAUTION:** Do not use utensils, steel wool, or other harsh abrasives to clean your steamer. Scratching of the non-stick surface and stainless casing may occur.

- 2. Safety features:** As with any cooking process, or with any piece of commercial cooking equipment, there are potential hazards to both the operator and the piece of equipment if care is not taken. In designing the Stellar Steam – *Altair II* steamer, we have built in safety features that will protect against many of these potential hazards, but TRAINING OF EACH OPERATOR AND CAREFUL ADHERENCE TO ALL WARNINGS ARE NECESSARY TO INSURE THE SAFETY OF USERS.
  - a) Diagnostic sensor shut off:** The thermostat controller has a built in diagnostic feature that will automatically shut down all heaters if the sensor probe fails, to avoid overheating.
  - b) High Limit shutoff:** If the steamer runs dry the heaters will shut down.
  - c) Overflow:** an overflow standpipe incorporated into the reservoir drain allows water to flow out the back of the steamer in case of a waterfill malfunction.

**WARNING:** Failure to keep the overflow outlets clear and unobstructed might result in hot water flowing out the door of the steamer. A blocked overflow and drain could allow water to flow to the countertop or floor, which can cause slippery conditions. Modifying the steamer to operate without the overflow standpipe could cause dangerous situations and will void the warranty.

- d) High water sensor:** Two water level sensors are located on the lower backside of the steamer. The lower sensor activates the waterfill mechanism. The upper sensor will shut off water flow if an overflow situation occurs. It is important that both sensors are kept clean so that the stainless part is shiny.

**WARNING:** Failure to keep both water level sensors clean might result in hot water flowing out the overflow or the front door of the steamer.

- e) Door open safety switch:** There is a safety switch built into the doorframe that shuts down heaters, fan and lights when the door is opened. Once the door is closed, all functions return. THE DOOR MUST BE FIRMLY CLOSED IN ORDER FOR THE STEAMER TO FUNCTION. PLACE HAND OVER LATCH HANDLE AND SHUT QUICKLY AND FIRMLY. TO ENSURE THE DOOR IS SHUT, CHECK TO SEE THAT THE DOOR LATCH DOES NOT "WIGGLE". IF STEAM IS ESCAPING, DOOR IS NOT PROPERLY SHUT AND MAY AFFECT COOK TIMES, PRODUCT QUALITY AND WATER CONSUMPTION.
- f) Time delay relay:** The steamer has two timers built into the electrical system to shut the unit down should the water level system fail. When the steamer is first turned on and the reservoir is empty two countdown timers will begin to count. If it takes longer than 35 seconds for the level of the water to come into contact with the lower water sensor probe, the heaters and heating light will turn off. After the water comes in contact with the lower probe the heat and heating light will come back on.

### 3. Dimensions:

- 4-pan: External dimensions are 24" wide x 26¼" high (plus 4" adjustable legs) x 28½" deep (plus vent pipe).
- 6-pan: External dimensions are 24" wide x 33¼" high (plus 4" adjustable legs) x 28½" deep (plus vent pipe).
- 8-pan: External dimensions are 24" wide x 52½" high (plus 6-9" adjustable legs) x 28½" deep (plus vent pipe).
- 10-pan: External dimensions are 24" wide x 59½" high (plus 6-9" adjustable legs) x 28½" deep (plus vent pipe).
- 12-pan: External dimensions are 24" wide x 66½" high (plus 6-9" adjustable legs) x 28½" deep (plus vent pipe).

### 4. Contacting Stellar: email [custserv@mfii.com](mailto:custserv@mfii.com), call Toll Free (866) 698-3188 or fax (800) 227-2659

- a) Service requests:** If you have a problem with your steamer, please call Stellar toll free at (866) 698-3188 during and after business hours (Eastern Time) to arrange for service.
- b) E-mail/customer service:** For information on sales, technical questions, optional accessories, or future products please feel free to e-mail [custserv@mfii.com](mailto:custserv@mfii.com).
- c) Replacement parts:** Replacement parts may be ordered from the authorized distributor in your area. To find an authorized distributor, please call the factory (866) 698-3188 or email [custserv@mfii.com](mailto:custserv@mfii.com).

### C. Installation

- 1. Damage inspection:** Reporting shipping damage is the responsibility of the purchaser. Do not discard packaging if filing a freight damage claim. Upon receipt of steamer immediately inspect the exterior of packaging for damage. Remove cardboard carton from the base pallet. Inspect the exterior of the Stellar *Altair II* for visible shipping damage.
- 2. Unpacking/removal from pallet:** To remove the steamer from the pallet, carefully cut the strapping.
- 3. Legs/caster installation:** Install 4 legs or casters (shipped inside the steamer) into the threaded mounting holes located on the base of the unit. If casters are supplied, locking casters should be on the front of the steamer.
- 4. Vent pipe installation (double compartment steamers):** vent pipe is already installed on upper steamer. Lower steamer's vent pipe needs to be connected so that pipe is parallel to the upper steamers' vent pipe. Connect the pipe clamp to hold the two pipes together. As seen from the side the upper steamer's pipe should be closest to the steamer with the lower steamer's pipe behind it.
- 5. Rating plate location:** The rating plate is located on top of the steamer in the left front corner. Copy the serial number(s) onto the front cover of this manual for easy reference.
- 6.** Make sure the pan racks, water reservoir cover and stand pipe installed inside the steamer have not become dislodged during shipping.
- 7. Physical location of steamer:** 98% of all maintenance and service can be done from the front or left side. Some local codes may require installation under ventilation, but ventilation is not required in most areas. 4" clearances from adjacent equipment on the left side and rear are recommended.

**NOTE:** A location near water and a floor sink or drain is useful, but not necessary.

#### 8. Electrical hookups:

**WARNING:** A qualified electrician must perform all electrical hookups and meet all local codes. Installation is the responsibility of the purchaser.

1. The access hole to electrically wire your steamer is located in the bottom right corner (facing the back of your steamer) on the back panel. Your electrician may install a cord set to make the steamer more portable or the unit may be hard-wired. Please follow local codes when installing the cord set.

**9. Water hookup:** Steamer requires ½" water line. Termination is ¾" male garden hose connection. Make sure waterline is flushed to remove grit and soldering particles prior to connecting to steamer. Dirty water lines may affect solenoid operation.

**Do not connect to de-ionized water. Probes will not sense the level of the water.**

**Recommended water pressure is 30-35 lbs.**

**CAUTION:** Flush incoming water lines prior to connecting to steamer. Debris in water lines may cause solenoid to malfunction. If solenoid is stuck open water must be turned off at the source.

**10. Rear drains:** make sure both drains are plumbed to floor drain or air gap drain (customer supplies plumbing). The 1" copper pipe drains condensate while the steamer is running, and also drains the cooking compartment when the reservoir cover is removed. Reservoir cover must be in place before the steamer will refill with water. The ½" copper pipe is an open drain from the drip trough under the front door.

**CAUTION:** Do not connect drain pipes together. It will result in steam escaping into the drain trough and steamer will not function properly.

**WARNING:** Failure to keep the overflow standpipe and drain pipe clear and unobstructed might result in an unsafe condition.

**WARNING:** The water may be very hot. It is advisable to allow the water to cool down before draining. Leaving the door open will aid cooling.

**11. Overflow pipe:** an overflow incorporated into the reservoir drain standpipe allows water to flow out the back of the steamer in case of a waterfill malfunction. A location near a floor drain is recommended.

Pipe should be plumbed to floor drain or air gap drain; plumbing **must** include an air vent located no higher than door level.

**WARNING:** Failure to keep the overflow standpipe clear and unobstructed might result in an unsafe condition.

**12. Leveling:** Once the legs have been installed and the steamer has been placed in its final location, the unit should be leveled. This is done by turning the base of the leg. Use the top of the steamer casing as a reference. We recommend using a level to insure proper installation.

**WARNING:** The steamer must be level in order for the water sensor and overflow outlet to function properly.

- 13. Rack installation:** Two pan support racks have been included with the steamer: a left side and a right side. The two sides can be distinguished by the curved wire, which should be to the front and curved towards the cooking chamber wall. To install, simply slide the left side rack into the cooking chamber, and hook the mounting brackets over the pre-installed rack screws at the top, making sure that the pan stop is at the rear of the unit. Repeat this process for the right side pan rack. These racks are designed to be removed easily for cleaning.
- 14. Recommended water quality:** Stellar does not require water filtration in line with the steamer's water line. However, it is important to properly clean your water reservoir at least daily (see Cleaning your Steamer, page 8).

**NOTE: Fluid level probes will not sense water level if appliance is connected to de-ionized water or reverse osmosis system.**

- 15. Function tests/inspection:** Once your steamer is in place and properly leveled, plumbed and wired, test the unit to make sure it is functioning properly.

**NOTE:** Complete the following procedure, then drain and refill the reservoir prior to cooking.

#### **16. Start up procedure**

- a) Make sure waterline is flushed prior to connecting to steamer.
- b) Make sure water is connected and supplied to the steamer
- c) Using a soft sponge and mild detergent, wipe out the interior of the cooking chamber to remove shipping debris prior to use. Rinse with clean water.

**CAUTION:** Do not use any abrasive cleaners, utensils or scrubbers on the non-stick coating. **Use vinegar and water to clean reservoir.** Nylon bristle brushes or soft sponges are recommended.

- d) Make sure drain standpipe is fitted firmly into cooking compartment drain opening. Install reservoir cover with left side drain fitted into hole at side of steamer – tip pan slightly to insert drain fitting into side drain hole. Lip at front of reservoir cover fits over base of door opening.
- e) Power on/heat up: Turn the mode selector switch to **I** position and make sure the door is closed. The **HEATING** amber light on the upper left corner of the control panel will turn on. You may see or smell smoke from oils left from manufacturing – don't be alarmed, they will burn off quickly. When the amber HEATING light goes out (it takes less than 25 minutes) you are ready to test the steamer.
- f) Turn the mode selector switch to the **II** position. The amber **HEATING** light will go on as heat is called for. You may open the door and inspect the steaming process (note that the **HEATING** light goes out and the heaters are turned off when the door is opened).
- g) To shut down your steamer, turn the mode selector switch back to the **OFF** position.

- h) To drain, make sure drain is plumbed to a drain. Remove the water reservoir cover from the cooking compartment by lifting up on the extension tab in front and the handle on top and tilting slightly to remove the drain pipe from the drain hole. **The reservoir cover may be hot – allow to cool before touching.** Lift out and clean. Remove the drain standpipe to allow draining. The reservoir cover and drain standpipe must be replaced before steamer operation or the steamer will not function properly.

**WARNING:** The water may be very hot. It is advisable to allow the water to cool down before draining. Leaving the door open will aid cooling.

Start up function tests completed

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Company: \_\_\_\_\_

#### D. Operation

1. **Electrical connection:** make sure unit is plugged into a proper receptacle or wired properly and the breaker for the circuit is on.
2. **Water connection:** Make sure the steamer is properly connected to a water source. Do not connect the unit to deionized water; the probes will not sense the water level.
3. **Install drain standpipe and reservoir cover.** Make sure drain standpipe is fitted into cooking compartment bottom drain opening and reservoir cover drain is fitted into side drain hole. Lip at front of reservoir cover fits over base of door opening.
4. **Automatic waterfill:** water will be added to the steamer as needed periodically and it should not run dry until turned off and manually drained.
5. **Clean Probe indicator:** Whenever there is a demand for water the clean probe indicator will illuminate; once the water reaches operating level this indicator will go out. If the **CLEAN PROBE** indicator **comes on and stays on** the system has detected a fault and will shut down the heaters until the fault has been cleared. Most commonly, this requires cleaning the water sensor probes.

**Caution: Do not manually refill hot dry reservoir with cold water. Damage to the interior may result if cold water is added to a hot, dry reservoir.**

6. **Condensate trough:** The trough under the door catches water dripping from the door and is plumbed to a drain from the rear of the steamer.
7. **Power on/heat up:** Turn the selector switch to on the desired setting, I, II or III; the steamer will begin warming up. The amber colored **HEATING** indicator will light up and remain on until the pre-heating is completed. Throughout the cooking process the **HEATING** light will come on periodically whenever the heaters are on.

**NOTE:** If the door is open, nothing will happen. Close the door and the steamer will turn on and begin warming up.

8. **Door operation:** The door must be closed at all times while cooking. If the door is opened during cooking, the heaters will shut down and the amber **HEATING** light will

go off until the door is closed. You may open the door at any time to check the progress of cooking, stir product and add or remove cooking pans.

If the door handle is loose the door is not firmly shut; re-shut the door with your hand over the latch handle and slam firmly; make certain the door handle does not wiggle.

**9. Pan combinations:**

| Pan size     | Quantity per 4-pan steamer | per 6-pan steamer |
|--------------|----------------------------|-------------------|
| 12 x 20 x 1¼ | 6                          | 11                |
| 12 x 20 x 2½ | 4                          | 6                 |
| 12 x 20 x 4  | 2                          | 4                 |

Stellar’s steamers accommodate 4” and 6” deep pans. However, for best steam cooking performance 1¼” or 2½” deep pans work best. Other combinations of these pan sizes will fit in your Stellar steamer. The steamer will accommodate gastronorm pans.

**10. Cooking:** When ready to cook turn the selector dial to the desired setting:

| Setting    | Temperature             | Use for   |
|------------|-------------------------|---|
| <b>I</b>   | 180°                    | Green vegetables, delicate egg dishes, and seafood for higher yield. Cook times will be slower than steaming. |
| <b>II</b>  | 212°                    | steam cooking   |
| <b>III</b> | steam plus radiant heat | use to cook heavy dense foods like meat or potatoes, retherm frozen foods                                     |

**NOTE:** If starchy food products (potatoes, pasta) cause water to get frothy add 2 tablespoons of cooking oil to the water to control foaming.

**11. Shut down, draining and cleaning of steamer.**

**a) Shut down:** To shut down the steamer at the end of the day just turn the selector switch to **OFF**. Open the door to speed the cooling process. The door may be left open (leaving the door open helps lengthen the life of the door gasket).

**b. Water Reservoir draining:** To drain, remove the water reservoir cover from the cooking compartment by lifting up on the extension tab in front until the drain stem is out of the side drain opening. Lift out and clean. Remove the drain standpipe and clean.

**WARNING:** The reservoir water may still be hot. It is advisable to let the water cool down prior to draining.

**c. Cleaning your Steamer**

**Daily cleaning (no generator to clean):** Once the power is off and the reservoir has been drained, a simple cleaning process should be followed:

**WARNING:** The cooking chamber is designed to retain heat. It may still be hot to the touch when cleaning. Wear protective gloves, or wait for the surface to cool before cleaning. Do not add cold water to a hot, empty cooking chamber until unit has cooled down, or damage may result.

- Lift the pan racks up and off mounting screws, and remove from the steamer for cleaning.
- Using a soft sponge, clean the non-stick coating on the interior of the cooking chamber.
- Clean the door gasket with gentle soap and water and allow to air dry.

**NOTICE:** Only use mild soap, vinegar, and water to clean your steamer. Do not use abrasive utensils, caustic cleaners, or products containing chlorine, lye, or phosphorus (such as Lime-A-Way). After cleaning, rinse thoroughly by wiping with a wet cloth dampened with fresh water. Never spray water on your steamer.

**FAILURE TO FOLLOW PROPER INSTRUCTIONS MAY CAUSE AN UNSAFE CONDITION AND/OR DAMAGE YOUR STEAMER, AND WILL VOID YOUR WARRANTY.**

- Rinse the cooking chamber and door area with clean water. Rinse the cavity. Wipe with a clean towel or soft sponge.  
To remove the white mineral deposits at and below the water line, spray vinegar directly on mineral build-up using a spray bottle. For heavy mineral deposits, replace drain standpipe, pour two cups of vinegar in the water reservoir and turn on steamer to add enough water to cover the white minerals, let soak for half an hour or overnight. Loosen mineral deposits with a nylon bristled brush. Drain, wipe and rinse. **Use water and vinegar to clean reservoir.**  
Re-install the pan racks after cleaning.
- Wipe out the condensate trough located under the door. Remove food particles. Make sure the drain is kept clear.

**NOTE:** It is always advisable to leave your steamer door open when the unit is shut down for the evening. This will extend the life of your door gasket.

**NOTE:** It is normal for white lime to collect at the water line and in the reservoir area. This is what causes all the problems with steam generators, heating elements in water, float valves and the like. This liming is normal and will not cause any problems with your Stellar steam equipment. Liming is easily removed with daily cleaning – vinegar is very effective and will not damage the cooking chamber. **Use only vinegar and water to clean reservoir.**

- Replace the drain standpipe and the reservoir cover. The reservoir cover and drain standpipe must be replaced before steamer operation or the steamer will not function properly.
- Your steamer is now ready for another day's work!

## 12. Maintenance and Service

- a. To find nearest service agency:** To arrange for service or to find your closest service agency please call Stellar toll free at 1-866-698-3188 during or after office hours (Eastern Time).-

**NOTE:** For best results do not shut off the steamer if you will use it again the same day. It uses very little energy to maintain Stand by temperatures in your steamer.

## E. Steam Cooking Guidelines

### 1. Cooking with atmospheric/pressureless steam:

- a) Atmospheric or pressureless steaming is perfect for a la carte cooking.
- b) The door can always be opened during cooking to add or remove pans of food, to season food or to check on its progress.
- c) Multiple products can be cooked at one time because there is no crossover of cooking flavors in atmospheric steam. Large and small portions of food can be cooked at the same time.
- d) Less attention is required to cooking foods and over-cooking is rare.

### 2. Recommended Uses

|                     |                |
|---------------------|----------------|
| a la carte steaming | blanching      |
| thawing             | poaching       |
| simmering           | stewing        |
| preserving          | rethermalizing |

#### Typical foods:

|                             |                          |
|-----------------------------|--------------------------|
| casseroles, fresh or frozen | cereals                  |
| desserts                    | eggs                     |
| fruits                      | meats                    |
| pasta                       | poultry                  |
| potatoes                    | prepared foods           |
| rice                        | sauces                   |
| vegetables, fresh or frozen | seafood, fresh or frozen |
| and much more               |                          |

### 3. Tips on cooking frozen product

- a) Preheat cooking compartment
- b) Break up frozen vegetables or product, if possible
- c) If product is an ice block, set it in the pan on its narrowest side. This allows the steam to contact a greater surface area.
- d) Thawing is faster and better for the food in atmospheric steaming.
- e) Make sure frozen product is uniform in size to get best results.
- f) Season vegetables AFTER steaming.
- g) Less seasoning is required because steaming preserves natural flavors.
- h) When reheating prepared foods, stir occasionally to speed heating.
- i) Shallower pans will allow faster cooking times.

- 4. Blanching:** Many foods can be blanched in atmospheric steam before being finished in ovens, fryers, or on grills and griddles. This reduces total cooking time, helps insure complete cooking and a moist product. Potatoes, poultry and seafood are excellent examples. Blanching before frying reduces grease absorption by food products.

#### 5. Tips on pan use

- a) For faster cook times, 2½" deep perforated pans are recommended.
- b) It is not necessary and we do not recommend covering most pans of product. When cooking with only one pan, place it in the center of the cooking chamber.
- c) Use solid pans where appropriate: scrambled eggs, rice, beans, dehydrated foods, prepared casseroles, sauces, cake or other desserts (you can bake a cake in atmospheric steam), and when you want to prevent food from dripping on a lower pan.
- d) When cooking proteins (meat, poultry or seafood) use a solid catch pan under the perforated pan. Accumulated juices can be used for soup stock, gravy or broth.
- e) Protein foods (meat, seafood, and poultry) can be cooked in perforated or solid pans. If you are batch-cooking protein foods use perforated pans and place a solid pan on the bottom rail. All the juices will then accumulate in this pan for later use and to keep them out of the water reservoir.
- f) When atmospheric steaming, a pan cover can increase the cooking time up to 400%. Items such as frozen casseroles, meat loaf, or sauces can be covered to avoid excess condensation.
- g) Root vegetables should be steamed in a perforated pan.
- h) Eggs can be hard cooked out of the shell and then chopped to avoid peeling shells.
- i) Always cook potatoes in perforated pans. This allows steam to circulate properly.

#### 6. Other Helpful Hints

- a) Got a tough cleaning problem, pot, pan, utensil? Put it in your steamer to loosen burned-on food; it makes washing much easier.
- b) Stale or frozen bread can be thawed or renewed in your steamer.
- c) Allow adequate spacing between pans for even steam circulation. Your pan rails and the shape of the steamer walls are designed to maximize steam flow. Do not try to load more than the rack is designed for. Maximum capacity loads cook best with perforated pans.
- d) Loosely packed pans will cook faster than pans that are tightly packed.
- e) To skin tomatoes, oranges etc. more easily, steam for a short time, then chill in cold water.
- f) When steaming pasta, shrimp, or ground meat, nesting a perforated pan in a solid pan works well. Lift out the perforated pan to drain.
- g) Never have the water high enough or a pan low enough to touch water. Allow enough space for steam circulation. Steam has 6 times more energy than boiling water - use the steam to cook.
- h) When possible, cook in two shallow pans instead of one deeper one – it cooks faster and you avoid bruising the product.
- i) If using ½ size or smaller pans on one level, with different products, load the faster cooking items last, this will make unloading easier.
- j) In steam cooking, load size has little effect on the cooking time. For the highest efficiency cook with full loads.

- k) Pre-cook roasts, especially fat-encrusted roasts, in steam for 1/3 of their cooking time, then place in oven. Juices are sealed in, there is more flavor, more nutrients are retained and the roast shrinks less.
- l) Cook whole poultry the same way, only cook it until it is nearly completed and allow just enough time in the oven to finish and brown.

**F. Safe use of your *Altair II* steamer:**

**THE LAMINATED Warnings & Cautions PAGE should be visible FOR EASY REFERENCE.**

**Place the orange laminated card with Quick and Easy Operating Instructions in view of the operator. For instructions in Spanish or French, please contact Stellar (866-698-3188).**

**WARNINGS**

1. Failure to keep the overflow outlets clear and unobstructed might result in hot water flowing out the door of the steamer. A blocked overflow and drain could allow water to flow to the countertop or floor, which can cause slippery conditions. Modifying the steamer to operate without the overflow standpipe could cause dangerous situations and will void the warranty.
2. Failure to keep both water level sensors clean might result in hot water flowing out the rear overflow or the front door of the steamer.
3. A qualified electrician must perform all electrical hookups and meet all local codes. Installation is the responsibility of the purchaser.
4. Failure to keep the overflow standpipe and drain clear and unobstructed might result an unsafe condition.
5. The steamer must be level in order for the water sensor and overflow outlet to function properly.
6. The reservoir water may still be hot. It is advisable to let the water cool down prior to draining.
7. The cooking chamber is designed to retain heat. It may still be hot to the touch when cleaning. Wear protective gloves, or wait for the surface to cool before cleaning. Do not add cold water to a hot empty cooking chamber until unit has cooled down or damage may result.

**CAUTIONS**

1. Do not use utensils, steel wool, or other harsh abrasives to clean your steamer. Scratching of the non-stick surface and stainless casing may occur
2. Flush incoming water lines prior to connecting to steamer. Dirty water lines will affect solenoid operation. If solenoid is stuck open water must be turned off at the water line
3. Do not use any abrasive cleaners, utensils or scrubbers on the non-stick coating. **Use vinegar and water to clean reservoir.** Nylon bristle brushes or soft sponges are recommended.
4. **Do not manually refill hot dry reservoir with cold water. Damage to the interior may result of cold water is added to a hot, dry reservoir.**
5. Do not use any abrasive cleaners, utensils or scrubbers on the non-stick surface - this will damage it. **Use water and vinegar to clean reservoir.**

**Stellar Steam Limited One Year Warranty**

We warrant that Stellar Steam, cooking equipment will be free from defects in material and factory workmanship for a period of one year from the EFFECTIVE WARRANTY DATE, which shall be the date the equipment is placed in service, or 15 months from date of shipment from our factory, whichever comes first. Providing the equipment is unaltered, has been properly installed, had a free mechanical start-up by our authorized factory service agency, and has been properly maintained and operated, we will repair or replace, at our option, F.O.B. Everett, Massachusetts, that part of any such equipment that becomes defective due to defects in material and/or factory workmanship during the applicable warranty period, subject to the following limitations.

**Proof of properly installing and maintaining the filter system to the manufacturers specifications is mandatory to insure the EFFECTIVE WARRANTY. The factory reserves the right to request all records pertaining to said claims against Stellar Steam.**

**OPTIONAL SECOND YEAR WARRANTY**

The cost of coverage on the optional second year warranty will be 3% of list price for each additional (12) months, not to exceed an additional (24) months. For each year of optional warranty purchased, the 3% of list price charge will be the net invoice amount. There is a 90 day parts and labor warranty on the following: gaskets, seals, and knobs.

All warranty service, labor or parts (shipped or replaced) must be performed by the appointed Market Forge Industries authorized service agent for your area. Any repairs performed by non-authorized servicers will void the warranty. We reserve the right to disallow any request for reimbursement of charges incurred by others.

WITH RESPECT TO EQUIPMENT REQUIRING WATER CONNECTIONS, WATER SUPPLY SHOULD BE ANALYZED TO MAKE SURE HARDNESS IS BETWEEN 0.25 AND 2.0 GRAINS PER GALLON, PH LEVEL IS WITHIN THE RANGE OF 7.0-8.5, AND TDS LEVEL 250 P.P.M., WATER WHICH FAILS TO MEET THESE STANDARDS SHOULD BE TREATED TO COMPLY WITH THESE STANDARDS. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

THIS WARRANTY IS LIMITED TO COOKING EQUIPMENT INSTALLED WITHIN THE CONTINENTAL UNITED STATES, CANADA AND HAWAII. ELSEWHERE THIS WARRANTY IS LIMITED TO THE REPLACEMENT OF PARTS ONLY.

THERE ARE NO WARRANTIES, EXPRESSED OR IMPLIED, MADE BY STELLAR STEAM FOR ITS COOKING EQUIPMENT EXCEPT THIS WARRANTY, WHICH IS EXPRESSLY IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE AND IN LIEU OF ALL OTHER OBLIGATIONS OR LIABILITY ON THE PART OF STELLAR STEAM, INCLUDING LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR LOSS OF PROFITS OR GOODWILL. NO OTHER WARRANTIES ARE AUTHORIZED ON BEHALF OF STELLAR STEAM. STELLAR STEAM COOKING EQUIPMENT IS NOT DESIGNED FOR PERSONAL, FAMILY OR HOUSEHOLD PURPOSES AND ITS SALE FOR SUCH PURPOSES IS NOT INTENDED, BUT IN THE EVENT THAT OUR COOKING EQUIPMENT IS SO USED, THEN THIS WARRANTY SHALL NOT APPLY AND THE EQUIPMENT SHALL BE SOLD AS IS, WITHOUT WARRANTY OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

**FREE MECHANICAL START-UP**

MECHANICAL START-UP to insure that the equipment has been installed and is operating properly is provided FREE OF CHARGE on all equipment purchased. The authorized factory service agency will provide this service once the equipment has been installed and appropriate connections made. Call your area service agent to make an appointment. Failure to have a free mechanical start-up performed within 30 days of installation could void the limited one year warranty.

**FREE MANUFACTURER'S REPRESENTATIVE DEMONSTRATION**

Stellar Steam, offers a demonstration of their equipment by your local factory representative. After the equipment is properly installed and mechanical start-up has been completed, call our representative to schedule a demonstration.

**ASSOCIATION AND AGENCY APPROVALS**

It is Stellar Steam's policy to build equipment that is design certified by Underwriter's Laboratories, Canadian Standards Association and National Sanitation Foundation. However, our program of constant product improvement makes it necessary for new or improved models to be submitted for testing by these agencies as they are developed, and consequently not all models bear the appropriate agency or certification at all times. Quotations are submitted on this basis. All orders accepted on this basis. **ALTERATIONS TO MEET LOCAL REQUIREMENTS ARE THE RESPONSIBILITY OF OTHERS.**