



Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Electric Convection Boilerless Steamer

MODELS: **ALTAIR II - 8 Pan**
 ALTAIR II - 10 Pan
 ALTAIR II - 12 Pan



Standard Features

- Controls:
 - 4-Position Cooking Mode Selector: Off and Three Cooking Positions
 - Clean Probe Indicator Light
 - Heating Indicator Light
 - 60-Minute Timer – Does Not Control Cooking Functions
- Internally Preheated Incoming Water for Quick Recovery
- Clean Water Reservoir System Keeps Food Out of the Water
- Condensate Trough Plumbed to Drain at Rear
- Redundant Safety Systems
- Construction
 - 304 Stainless, #4 Finish (Cabinet)
 - 356.1 Aluminum Cast Cooking Compartment with Hard-Anodized Finish
- UL/CUL Safety & Sanitary (NSF-4)
- Two-Year Parts and Labor Conditional Warranty

Optional Features and Accessories

- PP-4, PP-6 - Prison Package (Tamperproof Screws, Locked Controls, Flanged Feet)
- HWS-4, HWS-6 - Left Side Heat and Water Shield
- CPO - Cord & Plug Assembly
- Reversible Door Swing
- CA - Heavy Duty Casters (2 with Brakes)
- VEGA – Condenser System and Catch Basin to Reduce Steam Vented to Kitchen
- SKE – Stacking Kit, Electric Steamers, to Use When Adding a Second Compartment to Existing Steamer in the Field
- 5" Diameter Heavy-Duty Swivel Casters with Brakes
- TRANS – Transformer for 480V Operation
- Stands
 - MSS – Mobile Stand with Shelf
 - SSS – Stationary Stand with Shelf
 - PRM – Pan Rack Assembly for MSS & SSS Stands, Holds 14 2½" Deep Pans
 - EST – Economy Stand, Shipped Disassembled
 - ESTM – Mobile Economy Stand, Shipped Disassembled
 - STSS – 12" High Stand for 6- and 8-Pan

Specifications:

Altair II is a Stellar Steam convection/circulating boilerless steam oven with automatic waterfill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain. Altair II models are efficiently heated by electrical elements external to the water reservoir. Four-pan steamers have 8 kW; six-pan steamers have 9.8 kW per compartment.

Cooking Compartment:

Operation occurs from steam generated in the cooking compartment. The walls and ceiling of the cooking compartment are heated to reduce steam condensing on these surfaces and to reheat and revitalize partially condensed steam (US Patent 6,310,325). The steamer cavity has a dual-direction convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity by pulling steam past the cooking pans, then forcing it against the heated cooking chamber walls to be reheated. The cooking compartment is

constructed of cast aluminum with a food-grade non-stick hard anodized finish. The cooking compartment acts as a heat sink, allowing for heat retention, quick recovery, and reduced energy consumption.

Controls:

Standard controls are in English and Spanish with three cooking modes that are preset at the factory or can be set to customer specifications up to 230 degrees. A Clean Probe indicator light, a heating indicator light and a 60-minute mechanical timer are included. The control panel pulls out in a drawer fashion for easy service access.

Doors:

The doors are field reversible and insulated. Safety shut-offs are provided by a hidden magnetic door switch, low water/high limit heat switch, temperature probe, water sensing probe and waterfill timer.

Approvals:



Stellar Steam specification sheets are available online at www.stellarsteam.com.

CHARACTERISTICS	ALTAIR II 8	ALTAIR II 10	ALTAIR II 12
Width, Overall	24"	24"	24"
Depth, Overall	28.75"	28.75"	28.75"
Height, Overall + legs	52.5 + 6-9"	59.5 + 6-9"	66.5 + 6-9"
Depth, Door(s) Open 90°	46.5"	46.5"	46.5"
No. of Doors	2	2	2
No. of Compartments	2	2	2
Pan Capacity (12" x 20" x 2 1/2")	8	10	12
Pan Capacity (12" x 20" x 4")	4	6	8
Frequency	60 Hz	60 Hz	60 Hz

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
Altair II 8	58 1/2"	34 1/2"	43"	49.5"	450
Altair II 10	65 1/2"	34 1/2"	43"	55.4"	475
Altair II 12	72 1/2"	34 1/2"	43"	61.3"	500

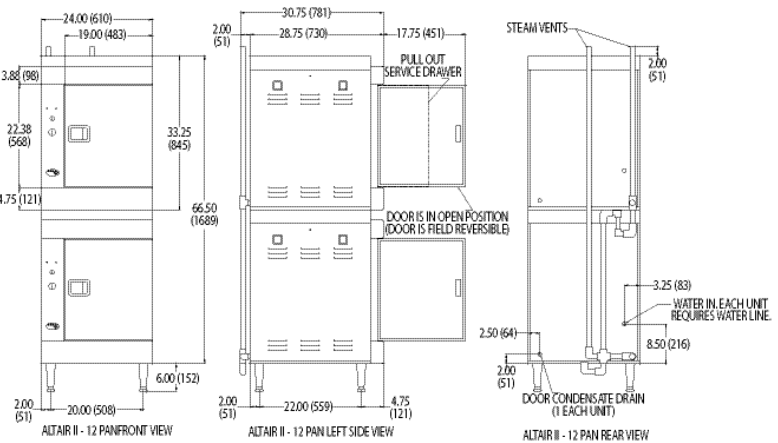
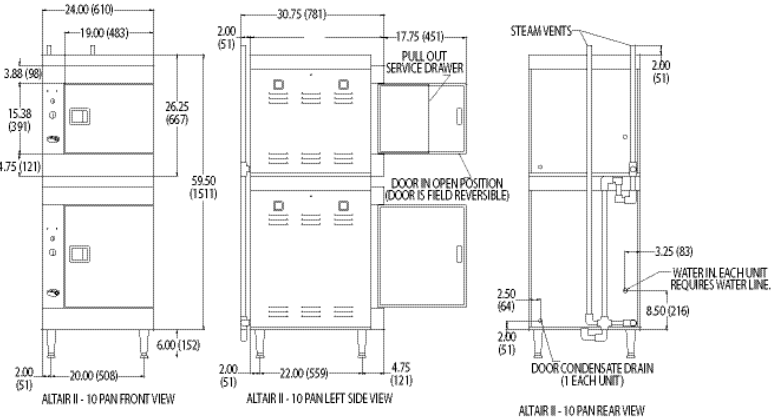
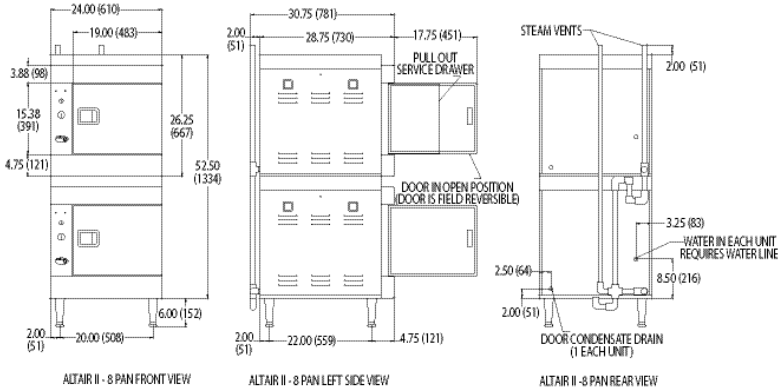
- Connections for all Altair II sizes
- Water in: 3/4" male garden hose
 - Trough drain: 1/2" MNPT
 - Drain out: 1" FNPT

Electrical ALTAIR II - 4 Pan			
Voltage	Phase	Kw	Amps
208	1	8	39
240	1	8	33
208	3	8	22
240	3	8	19
480	3	7.2	9

Electrical ALTAIR II - 6 Pan			
Voltage	Phase	Amps	
208	1	38.5	
240	1	33.3	
208	3	22.2	
240	3	19.3	
Voltage	Phase	Kw	Amps
208	1	9.8	47
240	1	9.8	41
208	3	9.8	27
240	3	9.8	24
480	3	9	12

- Note:
- Steamer sizes can be mismatched.
 - A 4 and 4 pan steamer stacked together become an 8 pan steamer
 - A 4 and 6 pan steamer stacked together become a 10 pan steamer, and a 6 and a 6 pan steamer stacked together become a 12 pan steamer
 - Refer to the above electrical chart for proper voltage requirements for each steamer

- NOTE:
- Each single compartment has two rear drain connections (one main drain, one condensate trough drain)
 - Each stacked steamer (two compartments) has a single main drain and two condensate trough drains
 - Each compartment, stacked or single, requires a separate power connection
 - Each compartment, stacked or single, requires a separate water connection
 - Water pressure should be set to fill reservoir within 45 seconds
 - 4" clearance left mandatory, right and rear is recommended
 - Location near a floor drain is recommended



Continuous product development may necessitate specification changes and design without notice.



Stellar Steam participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.