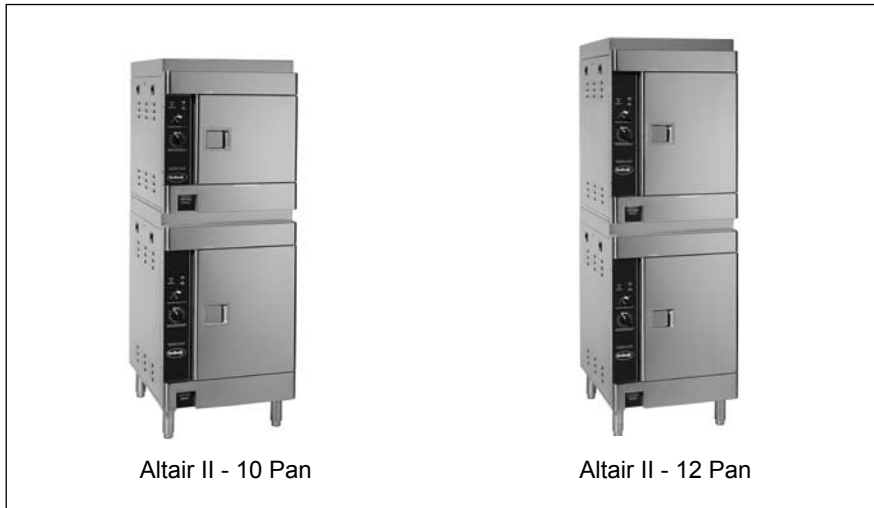




Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

ELECTRIC CONVECTION BOILERLESS STEAMER

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



Standard Features:

- » **Controls:**
 - » 4-Position Cooking Mode Selector: Off and Three Cooking Positions
 - » Clean Probe Indicator Light
 - » Heating Indicator Light
 - » 60-Minute Timer
- » **Construction:**
 - » 304 Stainless, #4 Finish (*Cabinet*)
 - » 356.1 Aluminum Cast Cooking Compartment with Hard-Anodized Finish
- 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
- UL/CUL Safety & Sanitary (*NSF-4*)
- One-Year Parts and Service

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. 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°. A Clean Probe indicator light, a heating indicator light and a 60-minute mechanical timer are included. The control panel pulls in out in drawer fashion for easy service access.

Doors:

The door is 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.

Options and Accessories:

- PP-4, PP-6 Prison Package
- HWS-4, HWS-6 Left Side Heat and Water Shield
- CPO Cord & Plug Assembly
- Reversible Door Swing
- CA Heavy Duty Casters (*set of 4, 2 with Brakes*)
- VEGA Condenser System and Catch Basin (*reduces Steam Vented to Kitchen*)
- SKE Stacking Kit
- 5" Heavy-Duty Swivel Casters with Brakes
- TRANS Transformer - 480V Operation
- » **Stands:**
 - » MSS Mobile Stand with Shelf
 - » SSS Stationary Stand with Shelf
 - » PRM Pan Rack Assembly (*for MSS & SSS Stands*)
 - » EST Economy Stand
 - » ESTM Mobile Economy Stand
 - » STSS 12" High Stand (*for 6 & 8-pan*)

Approvals:



SPEC SHEET: S-6056 02/2009

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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	26.5 + 6-9"	59.5 + 6-9"	66.9 + 6-9"
Depth, Doors 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 2.5")	8	10	12
Pan Capacity (12" x 20" x 4")	4	6	8
Frequency	60 Hz	60 Hz	60 Hz

Crated Dim. & Wts.	Height	Width	Depth	Cu.Ft.	Lbs.
Altair II - 8	58.5"	34.5"	43"	49.5"	450
Altair II - 10	65.5"	34.5"	43"	55.4"	475
Altair II - 12	72.5"	34.5"	43"	61.3"	500

NOTES:

- Each single compartment has two rear drain connections (*one main drain, one condensate trough drain*).
- 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.
- Steamer sizes can be mixmatched. Two 4-pan (*Altair II-4*) stacked together makes a 8-pan steamer (*Altair II-8*), a 4-pan and 6-pan (*Altair II-4 & -6*) stacked together makes a 10-pan steamer (*Altair II-10*), and two 6-pan (*Altair II-6*) stacked together makes a 12-pan steamer (*Altair II-12*).
- Refer to the electrical charts to the right for proper voltage requirements for each steamer.

ELECTRICAL (ALTAIR II - 4)

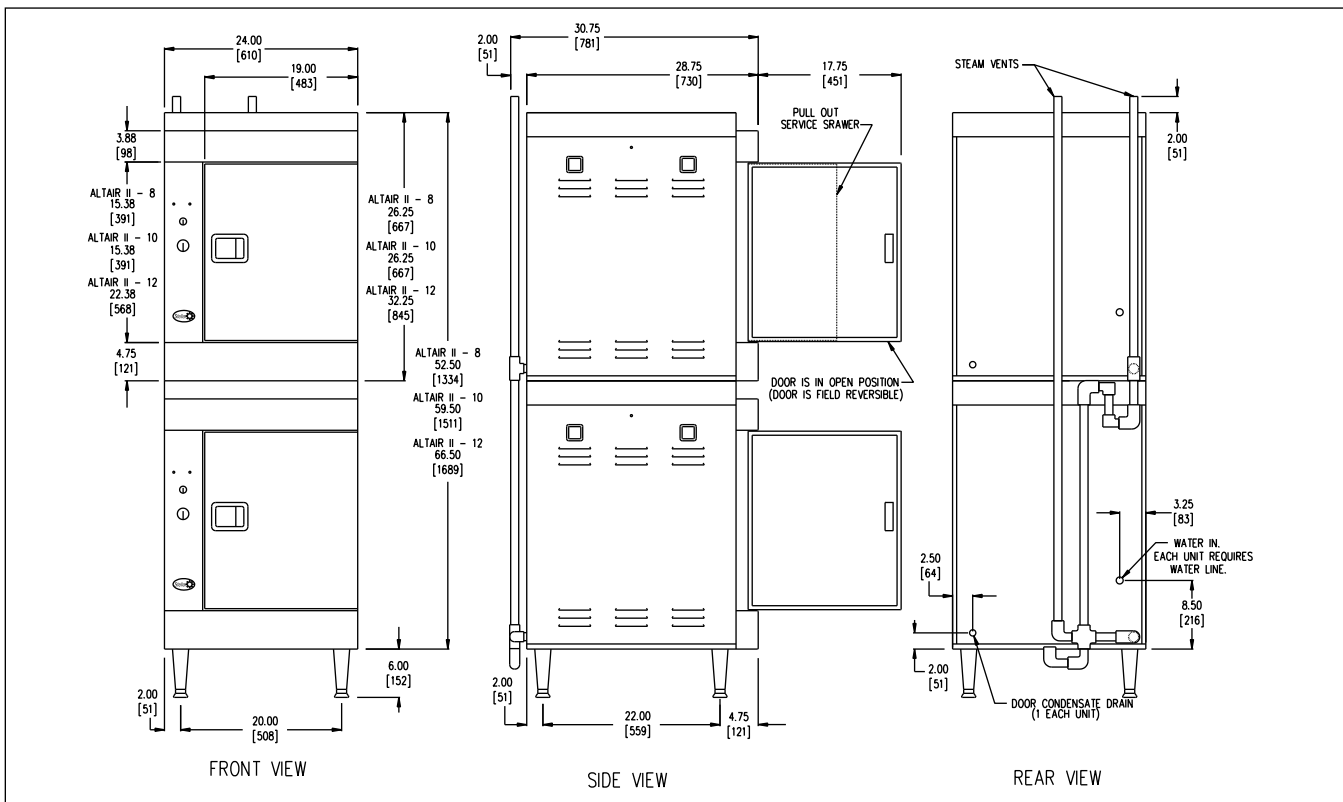
Voltage	pH	kW	Amps
208	1	8	38.5
240	1	8	33.3
208	3	8	22.2
240	3	8	19.3
480	3	7.2	9

ELECTRICAL (ALTAIR II - 6)

Voltage	pH	kW	Amps
208	1	8	38.5
240	1	8	33.3
208	3	8	22.2
240	3	8	19.3
208	1	9.8	47.1
240	1	9.8	40.8
208	3	9.8	27.2
240	3	9.8	23.6
480	3	9	11.9

Connections for all Altair II sizes

- Water in: 3/4" male garden hose
- Trough drain: 1/2 MNTP
- Drain out: 1" FNPT



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.