

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.

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. This will drain cooking chamber. Caution: cover and water may be hot.

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 to drain water level below probes, clean probes. Use caution - steamer may be hot. Replace reservoir cover, 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 latch handle and shut door firmly.
6. For cooking or service questions, please call Stellar customer service toll-free at 877-877-1224.

Cleaning

1. Remove reservoir cover to empty steamer of water. Wash reservoir cover.
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.
 - If a lot of mineral deposits have collected, fill cooking chamber above the water line with water and add 2 quarts of vinegar and let sit overnight. Next morning, use brush to loosen mineral deposits, drain, wipe out, rinse with clean water.