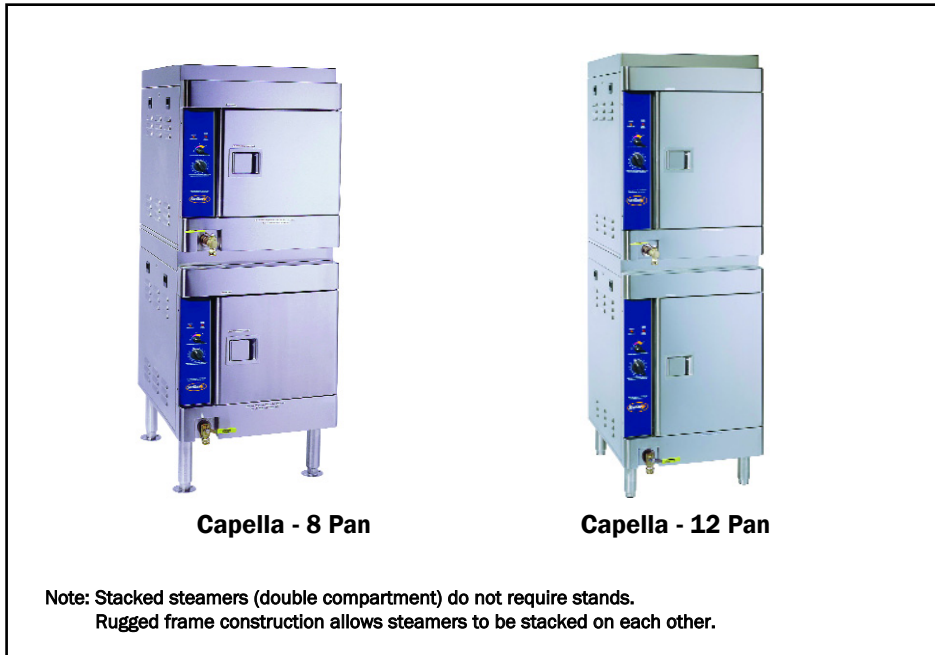




Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Mobile Convection Boilerless Steamer

MODELS: **CAPELLA - 8 Pan**
 CAPELLA - 10 Pan
 CAPELLA - 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
- Front Drain
- 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:

The Capella is a Stellar Steam convection boilerless steam oven, electrically heated by elements external to the water reservoir. Operation is steam generated in the base of the cooking compartment. Convection fan, sloped walls and domed ceiling aid steam circulation. The walls and ceiling of the cooking compartment are heated to the temperature of steam to reduce steam condensing on the surfaces, thus directing steam energy to the food (patented). No plumbing or drain line are required.

Cooking Compartment:

The cooking compartment has a scratch resistant, non-stick finish. The cooking compartment has coved corners and is fully insulated.

Controls:

Standard controls are a selector switch with Off, Stand By, Steam Cook and Super Steam (pulsed constant steam) modes. Indicator lights are provided for Heating, Clean Probe

and Add Water. The control panel can be pulled out in a drawer fashion for service access.

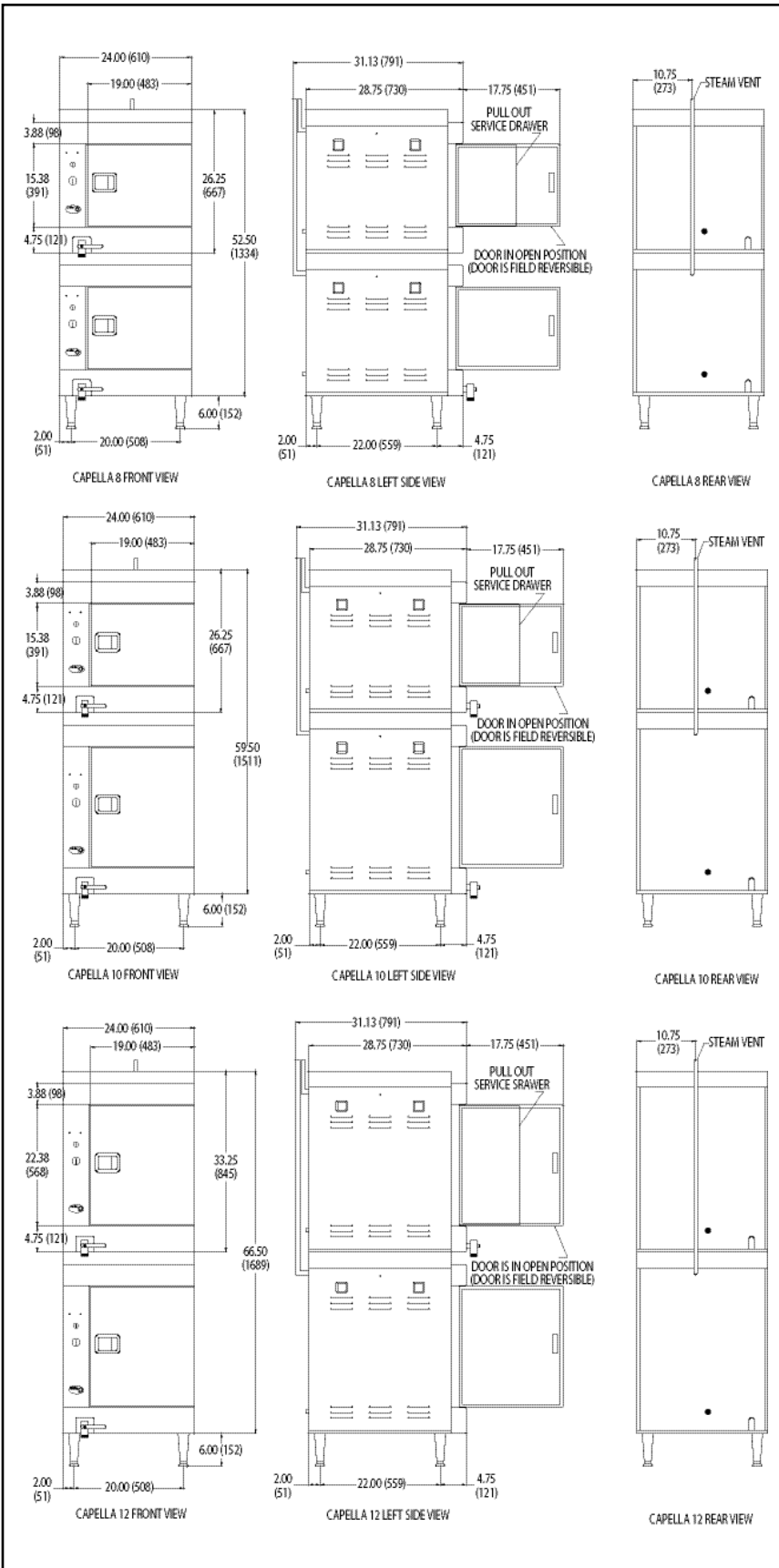
Doors:

The door is field reversible with a flush panel latch and is insulated. Safety shut offs are provided by a hidden magnetic door switch, low water/high limit heat switch, temperature probe, and water sensing probe.

Approvals:



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



CHARACTERISTICS	CAPELLA 8	CAPELLA 10	CAPELLA 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
Capella 8	58 1/2"	34 1/4"	43"	49.5"	450
Capella 10	65 1/2"	34 1/4"	43"	55.4"	475
Capella 12	72 1/2"	34 1/4"	43"	61.3"	500

Electrical Capella - 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 Capella - 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 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 in 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.