

Stellar Steam *Capella* Quick and Easy Operating Instructions

Before You Start

COOKING MODES:

Φ is off

STAND BY is "idle" mode, using very little energy to maintain heat. Use if steamer will not be needed again for 1 or more hours.

STEAM and **SUPER STEAM** are cooking modes. **SUPER STEAM** cooks a little faster than **STEAM** and uses water faster.

You will see the **HEATING** light come on periodically when more heat is called for

Timer- Does not affect cooking - it will buzz when it counts down to zero.

LIGHTS:

HEATING: Heaters are on intermittently whenever steamer is on

ADD WATER: Add water when light is illuminated; fill to 1 inch below the door opening. If water is not added within a few minutes steamer will shut down until refilled.

CLEAN PROBE: Water sensor probe inside steamer (lower left side) needs to be cleaned by wiping off with cloth or sponge. When **CLEAN PROBE** is lit steamer has shut down; cleaning probe will reset steamer.

Basic Operation

1. Fill with 2 ½ gallons of water to 1 inch below the door opening; pour through door opening into cooking chamber.
2. Selector knob on **STAND BY**; **HEATING** light comes on
3. Turn selector to **STEAM** or **SUPER STEAM** when you're ready to cook. Remember **HEATING** light illuminates periodically during normal operation.
4. When done cooking, rotate selector knob counterclockwise to **OFF**
5. Connect drain hose - making sure other end of hose is at floor drain or in bucket first - turn valve handle to open drain. Remember that the water and cooking chamber may still be **hot**.

Tips

1. If you're not cooking for a while, turn back to **STAND BY** to save energy.
2. If **ADD WATER** light comes on, add water to 1 inch below the door opening.
3. If the steamer is completely dry and still hot, do NOT add water. Let cooking compartment cool first.
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 866-673-7937.

Cleaning

1. Empty steamer of water - remember water may be HOT.
2. Remove pan racks - wash
3. Empty door condensate trough (below door), sponge out excess water below removable trough, clean and replace trough.
4. When cooking chamber is cool enough, use vinegar and soft nylon-bristled brush to clean. Rinse well with clean water.
5. Use sponge or cloth to remove minerals from low water probe.
6. Use white 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. Wipe out with sponge or cloth. 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.
 - If a lot of mineral deposits have collected, add 2 quarts of vinegar and fill cooking chamber above the water line with water. Run steamer for 20 minutes, turn off and let sit overnight. Next morning, use nylon bristled brush to loosen mineral deposits, drain, wipe out, rinse with clean water.