

Stellar Polaris Catering Steamer Quick and Easy Operating Instructions

Before You Start

Gas Control Knob: The gas control knob is located under the hinged cover on the control panel.

On / Off Switch: The on / off switch is located on the control panel. This is used to turn “on or off” gas to the main burner. When the main burner is lit, this switch will turn off gas to the main burner, but the pilot will stay lit.

Piezo Igniter: The piezo igniter is located on the control panel. This is used to generate a spark to ignite the pilot.

Pilot Access Cover: The pilot access cover is located on the left side panel. Open the cover to view the pilot flame.

Basic Operation

1. Fill the cooking chamber with 2-1/2 gallons of water-to about 1” below the door opening.
2. Before lighting, check for gas leaks: make sure all propane tank connections are tight. Do not use open flame.
3. Verify gas control knob is in the “off” position. The gas control knob is located under the hinged cover on the control panel.
4. Wait 5 minutes to clear out any gas. If you smell gas **STOP**, turn the gas control knob to the “off” position and shut off gas supply to the steamer. Contact Stellar Steam or your service technician.
5. Turn knob on gas control counterclockwise to **PILOT**.
6. Push in control knob all the way and hold in. Immediately light the pilot by pushing the piezo igniter button. Continue to hold the control knob in for one minute after the pilot is lit. Release the knob. Pilot should remain lit (check by looking in the pilot view hole located on the lower left side panel of the steamer with caution). If pilot goes out, turn knob to **OFF** and wait 5 minutes, then repeat steps 5 & 6.
7. If pilot will not stay lit after several tries, turn gas control to **OFF** and call your service technician.
8. Turn gas control knob counterclockwise to **ON** and also turn the on/off switch (the on/off switch will turn off gas to burner but keep pilot flame lit) to **ON** to light burner.
9. To shut down your steamer, push in gas control knob slightly and turn clockwise to **OFF**. Do not force.
10. Open the steamer door to allow it to cool.
11. Connect the drain hose and put the open end in a bucket or near a floor drain. Open the ball valve to drain. If draining into a bucket, remember that the cooking chamber can hold 2-1/2 gallons of hot water.

Tips

1. If you're not cooking for a while, turn “on/off” switch to “off” to save gas. This will turn off main burner but keep the pilot lit.
2. If **main burner** flame goes out, refill cooking chamber to about 1” below the door opening. This appliance has a low water level float switch that shuts off the main burner when the water level gets too low.
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.

Cleaning

1. Allow steamer to cool.
2. Remove pan racks – wash
3. Remove and empty the door condensate trough (below door). Clean if necessary.
4. When cooking chamber is cool enough, use vinegar and soft nylon bristled brush to clean. Rinse well with clean water.
5. 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, drain, use brush to loosen mineral deposits, wipe out, and rinse with clean water.
 - Stellar also supplies a cleaner. Contact Stellar Customer Service toll-free at 866-673-7937 for information.