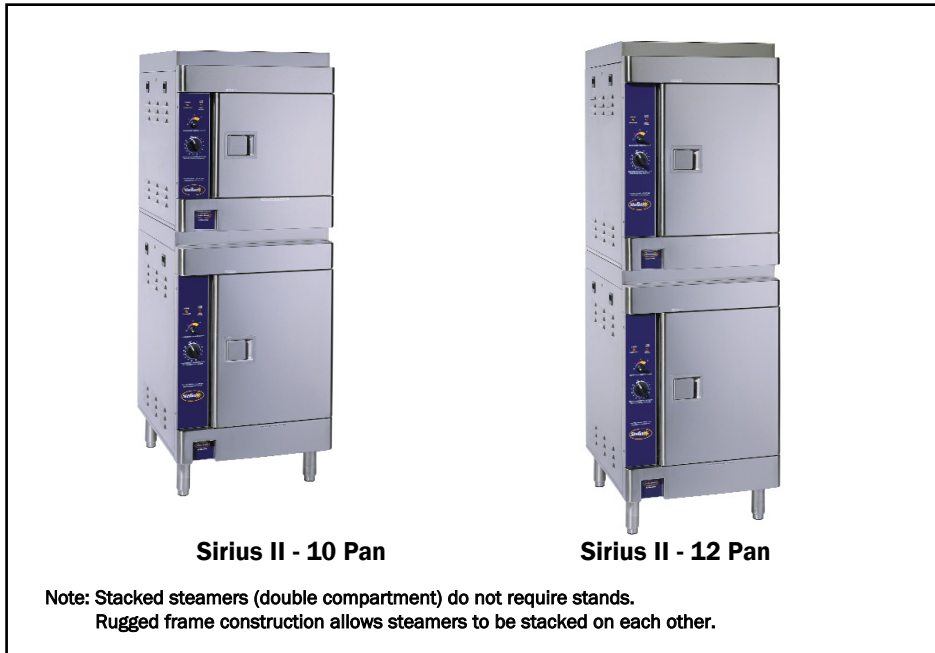




Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Gas Convection Boilerless Steamer

MODELS: **SIRIUS II - 8 Pan**
 SIRIUS II - 10 Pan
 SIRIUS II - 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
- 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
- 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
- Reversible Door Swing
- CA - Heavy Duty Casters (2 with Brakes)
- SKG – Stacking Kit for Gas Steamers, to Use When Adding a Second Compartment to Existing Steamer in the Field
- 5" Diameter Heavy-Duty Swivel Casters with Brakes
- 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:

Sirius 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. Sirius II models are efficiently heated by burners external to the water reservoir. Sirius II steamers use 26,000 BTU 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 Patents 6,467,402 & 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. The

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 custom specifications up to 230 degrees. A Clean Probe indicator light, heating indicator light and a 60-minute mechanical timer are included. The control panel pulls out in drawer fashion for easy service access.

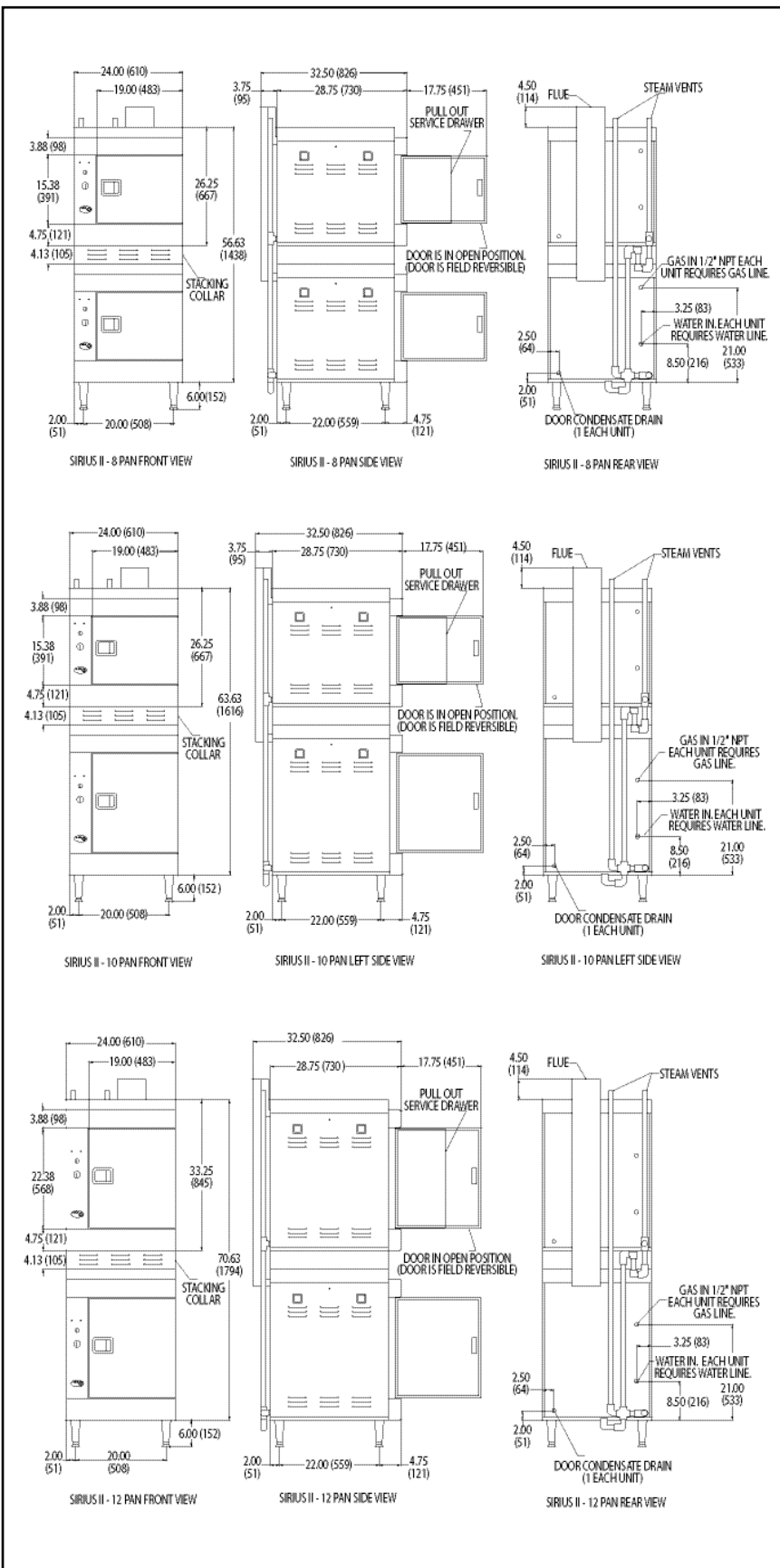
Doors:

The doors are field reversible and is 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.

Approvals:



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



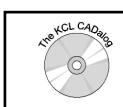
CHARACTERISTICS	SIRIUS II 8	SIRIUS II 10	SIRIUS II 12
Width, Overall	24"	24"	24"
Depth, Overall	28.75"	28.75"	28.75"
Height, Overall + legs	56.63 + 6-9"	63.63 + 6-9"	70.63 + 6-9"
Depth, Door(s) Open 90°	46.5"	46.5"	46.5"
No. of Doors	2	2	2
No. of Compartments	2	2	2
Pan Capacity (12" x 20" x 2 1/2")	8	10	12
Pan Capacity (12" x 20" x 4")	4	6	8
Cabinet Voltage	120V	120V	120V
Gas NPT	1/2"	1/2"	1/2"
Gas BTU per Compartment	26,000	26,000	26,000
Gas Pressure (natural) Inlet	7"WC required, not to exceed 13.5"		
Gas Pressure (propane) Inlet	11"WC required, not to exceed 13.5"		

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
Sirius II 8	65 1/2"	34 1/4"	43"	55.4"	450
Sirius II 10	72 1/2"	34 1/2"	43"	61.3"	475
Sirius II 12	79 1/2"	34 1/2"	43"	67.2"	500

- Connections for all Sirius II sizes
- Water in: 3/4" male garden hose
 - Trough drain: 1/2" MNTP
 - Drain out: 1" FNPT

- NOTE:
- Each single compartment has two rear drain connections (one main drain, one condensate trough drain).
 - 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 gas 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.
 - Stacked units require 4" stacking collar between units (included when 8-, 10-, or 12-pan units are ordered).
 - Single and stacked units require hood for ventilation of flue products.

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.