



Project: \_\_\_\_\_

Location: \_\_\_\_\_

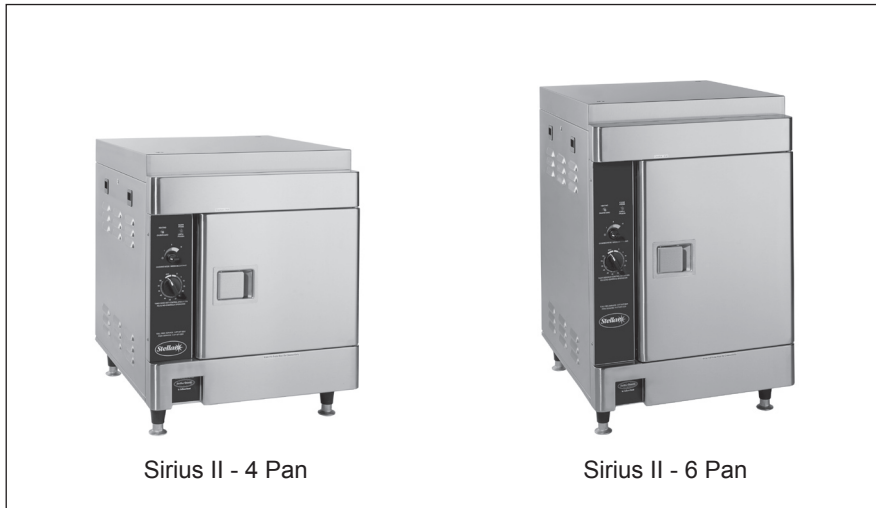
Item #: \_\_\_\_\_

Quantity: \_\_\_\_\_

## GAS CONVECTION BOILERLESS STEAMER

MODELS: SIRIUS II - 4

SIRIUS II - 6



Sirius II - 4 Pan

Sirius II - 6 Pan

### Standard Features:

#### » Controls:

- » 4-Position Cooking Mode Selector: Off and Three Cooking Positions
- » Clean Probe Indicator Light
- » Heating Indicator Light
- » 60-Minute Timer

#### » Construction:

- » 304 Stainless, #4 Finish (*Cabinet*)
- » 356.1 Aluminum Cast Cooking Compartment with Hard-Anodized Finish
- Front Drain
- Redundant Safety Systems
- UL/CUL Safety & Sanitary (*NSF-4*)
- One-Year Parts and Service

### 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. 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°F (110°C). 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 door is 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.

### Options and Accessories:

- PP-4, PP-6 Prison Package
- HWS-4, HWS-6 Left Side Heat and Water Shield
- CPO Cord & Plug Assembly
- Reversible Door Swing
- CA Heavy Duty Casters (*set of 4, 2 with Brakes*)
- VEGA Condenser System and Catch Basin (*reduces Steam Vented to Kitchen*)
- SKE Stacking Kit
- 5" Heavy-Duty Swivel Casters with Brakes
- TRANS Transformer - 480V Operation
- » **Stands:**
  - » MSS Mobile Stand with Shelf
  - » SSS Stationary Stand with Shelf
  - » PRM Pan Rack Assembly (*for MSS & SSS Stands*)
  - » EST Economy Stand
  - » ESTM Mobile Economy Stand
  - » STSS 12" High Stand (*for 6 & 8-pan*)

Approvals:



SPEC SHEET: S-6059 02/2009

www.stellarsteam.com

**CHARACTERISTICS**

	<b>SIRIUS II - 4</b>	<b>SIRIUS II - 6</b>
Width, Overall	24"	24"
Depth, Overall	28.75"	28.75"
Height, , Overall + Legs	26.5 + 4-6"	33.5 + 4-6"
Depth, Doors Open 90°	46.5"	46.5"
No. of Doors	1	1
No. of Compartments	1	1
Pan Capacity (12" x 20" x 2.5")	4	6
Pan Capacity (12" x 20" x 4")	2	4
Cabinet Voltage	120 V	120 V
Gas NPT	1/2"	1/2"
Gas BTU	26,000	26,000
Gas Pressure ( <i>natural</i> ) inlet	7" WC required, not to exceed 13.5"	
Gas Pressure ( <i>propane</i> ) inlet	11" WC required, not to exceed 13.5"	

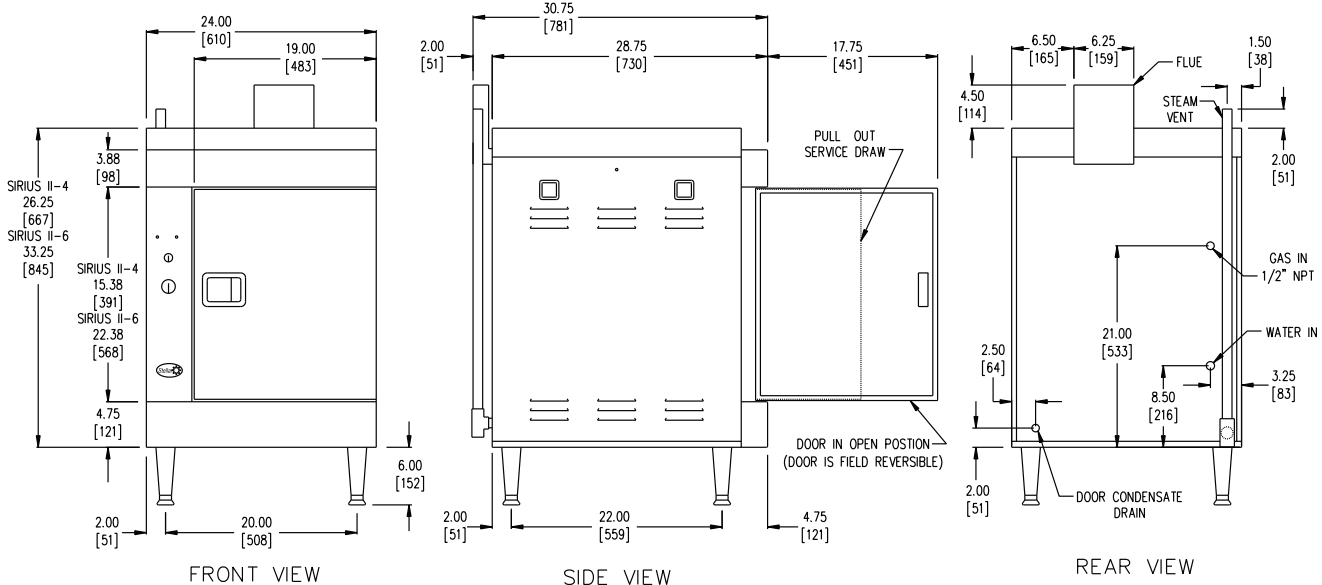
**NOTES:**

- 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 and gas connections.
- 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.

**Connections for all Sirius II sizes**

- Water in: 3/4" male garden hose
- Trough drain: 1/2" MNTP
- Drain out: 1" FNPT
- Gas pipe size: contact local authority having jurisdiction

<b>Crated Dim. &amp; Wts.</b>	<b>Height</b>	<b>Width</b>	<b>Depth</b>	<b>Cu.Ft.</b>	<b>Lbs.</b>
Sirius II - 4	32.25"	34.25"	43"	27.3"	225
Sirius II - 6	39.25"	34.25"	43"	33.2"	250



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.