

# Redefining **STEAM COOKING**

**StellarSteam**



PART OF

**AGA**

FOODSERVICE EQUIPMENT

# Stellar's Patented Technology Means Better Performance at Lower Costs

## BOILERLESS TECHNOLOGY

Because boiler-based steamers require frequent maintenance that is difficult to perform and is often overlooked, conventional steaming equipment presents a variety of potential problems for foodservice operators. Boilers must be regularly delimed and descaled, are expensive to replace and some boiler-based models consume as much as 90 gallons of water per hour. Stellar developed boilerless steaming equipment to eliminate all boiler-maintenance issues, reduce water use by as much as 90% and provide waterfill and pre-heated incoming water features. These combine with a patented cavity design gives steamers with Stellar's boilerless technology unsurpassed cooking speed.

## STELLAR DESIGN ADVANTAGES

From the beginning, Stellar has designed steamers to provide greater functionality, superior energy efficiency, quicker cook times and lower maintenance costs. All these benefits result from Stellar steamers' innovative design, particularly its patented cooking compartment, which is constructed of cast aluminum to heat up faster and hold heat longer than conventional stainless models. Because Stellar steamers' cooking cavity uses very little energy to get hot and stay hot, operators use less electricity or gas and can prepare foods more quickly than with any other steamer on the market.

## LOWER LIFE-CYCLE COSTS

Most Stellar Steam models are Energy Star rated, meaning that the U.S. Environmental Protection Agency has certified that they are the most energy efficient models in their category – **at least** 15% more efficient than non-Energy Star units. With energy costs high and likely to go higher, this translates into tangible savings for operators, year after year. Combined with the fact that Stellar products use just 10% as much water as competing models, dramatically cutting water-related costs, the end-result is the most cost-effective steamers available over their useful life cycle. Stellar's patented steaming technology produces more cooking energy in less time, resulting in steamers that recover faster than competitive products and will cost operators less to clean and maintain.

### Advantages of Stellar Boilerless Technology at a Glance

- No boiler to delime
- Lower water and energy consumption than boiler steamers
- No boiler replacement costs.
- Fewer service and maintenance calls





# Stellar Steam

AN INNOVATIVE PRODUCT LINE EVOLVES

**I**n 1997, Mike Colburn and Mary Esther Treat founded ColburnTreat LLC, an entrepreneurial equipment design company that originated the Stellar Steam brand. The first Stellar prototypes were built and tested in 1998. In 1999, the first Stellar steamer, Capella, was showcased at NAFEM and the company started building its current network of independent reps.

**B**y 2001, having earned two patents for steam condensate control, Stellar moved ahead of its competition and took the lead in steam-cooking technology. Even today, no other manufacturer's steamer can heat a cooking chamber above its waterline. Altair, the first automatic waterfill boilerless steamer in the industry, was also introduced in '01 and the Stellar line of steamers started to grow, as the Sirius model followed in 2002. The second generation of Altair and Sirius models was introduced two years later, adding the ability to pre-heat incoming water to the list of innovative, unique functions Stellar steamers already offer.

**S**tellar's market-leading technology has created steamers that use far less water – **just 10% as much** – compared with traditional models and recover heat and cook faster. These capabilities reduce water and energy use and lower operating costs for restaurants and foodservices. Their innovative qualities make Stellar products a perfect fit with AFE's energy-efficient, low-life-cycle-cost equipment lineup.

## Stellar Steam Now Part of Aga Foodservice Equipment

**I**n 2005, Stellar Steam joined Aga Foodservice Equipment, a division of Aga Foodservice Group, a global foodservice equipment leader. Other AFE brands include Victory Refrigeration, Adamatic, Infinity Fryers, Eloma and Northland Refrigeration.



PART OF **AGA** FOODSERVICE EQUIPMENT

# Stellar's Latest Generation of Boilerless Steamers

**No Other Line Of Steaming Equipment  
Combines Patented Technology And Innovative  
Design To Cook Foods As Quickly As  
Boiler-Based Steamers With None Of The  
Boiler Maintenance These Models Require.**



# A Stellar Steamer For Every Kitchen

***Stellar Steam offers a wide range of gas and electric steamers designed to provide the most appropriate capacities and outputs for different kitchens and budgets. Stellar steamers' compact boilerless designs give them the flexibility to fit easily into almost any kitchen's equipment layout.***

## CAPELLA



Capella was the first steamer to incorporate Stellar's patented technology to increase steam cooking energy and efficiency. It is designed to prepare large quantities of steamed food at foodservices and restaurants fast, efficiently and consistently. Capella's unique design means:

- Models require no water or drain hook-ups
- No ventilation is required in most kitchen areas
- Models will out-produce competitive steamers while using less water and energy
- There is no boiler to delime and no water-immersed heating elements to erode

Other key Capella features include:

- Electric models are available in single- or double-stack
- Capacities range from 4 to 12 pans
- Boilerless design means no deliming or descaling is required
- Front drain location for ease of use
- Model line is Energy Star certified, meaning maximum energy savings for operators

## ALTAIR II



In this second generation of Altair models, steam is vented through the drain, creating additional circulation. Stellar's Altair II models are state-of-the-art in steamer technology, offering such highly advanced features as:

- A dual-direction convection fan that increases steam speed, providing improved steam distribution and shortening recovery times
- A cooking compartment that acts as a heat sink, extending heat retention and providing quick recovery and reduced energy consumption
- A design that pre-heats incoming water to ensure faster heat recovery, allowing foodservice operations to produce meals faster.
- A clean reservoir cover that keeps water free of food particulates

Other key Altair II features include:

- Electric models are available in single- or double-stack
- Capacities range from 4 to 12 pans
- Boilerless design means no deliming or descaling is required
- Rear drain allows for connection flexibility
- Incoming water is pre-heated for faster recovery to cooking temperatures
- Automatic waterfill eliminates manual water handling

## SIRIUS II

Similar to Altair II, but offered in a line of gas models, the second generation of Sirius steamers features the same innovative, high-output, energy-saving features and design. Specific Sirius II advantages include:

- A dual-direction convection fan that increases steam speed, providing improved steam distribution and shortening recovery times
- A cooking compartment that acts as a heat sink, extending heat retention and providing quick recovery and reduced energy consumption
- A design that pre-heats incoming water to ensure faster heat recovery allowing foodservice operations to produce meals more quickly.
- A clean reservoir cover that keeps water free of food particulates

Other key Sirius II features include:

- Gas-powered models are available in single- or double-stack
- Capacities range from 4 to 12 pans
- Boilerless design means no deliming or descaling is required
- Rear drain allows for connection flexibility
- Incoming water is pre-heated for faster recovery to cooking temperatures
- Automatic waterfill eliminates manual water handling

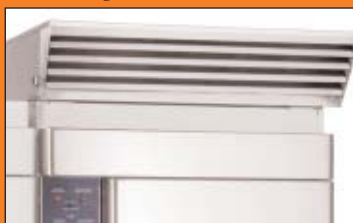
## A CLOSER LOOK...

Cast Aluminum  
Cooking Compartment



**HOLDS HEAT LONGER,  
RE-HEATS FASTER**

Vega Condenser Hood



**ELIMINATES NEED  
FOR EXHAUST HOOD**

Easy to Clean, Easy to Maintain



**LESS WORK, LESS DOWN-TIME  
FOR OPERATORS**

Electronic Control Panel



**PROVIDES MORE PRECISE  
TEMPERATURE CONTROL**

# Ordering Guide

## STEP 1: Have a plumbing connection?

**YES**

**Go to Step 2.**

**NO**

**Select Model Capella**

- Fast
- No water line
- No drain line
- Electric



## STEP 2: Need electric or gas?

**Electric**

**Select Electric Model Altair II**

- Fast
- Automatic waterfill
- Electric



**Gas**

**Select Gas Model Sirius II**

- Fast
- Automatic waterfill
- Gas



## STEP 3: Which specific features and options do you need?

FEATURE	CAPELLA	ALTAIR II	SIRIUS II
Electric	X	X	
Gas			X
Water line connection		X	X
Convection fan for faster cooking speed	X	X	X
Patented heated cooking compartment - faster recovery	X	X	X
No boiler to delime	X	X	X
Front drain	X		
Rear drain (indirect waste)		X	X
Pre-heated incoming water for fast recovery		X	X
Water consumption per hour (gallons)	2 to 6	2 to 6	2 to 6
Energy Star rating	X	X	X
Waterfill	Manual	Automatic	Automatic
Clean water reservoir system		X	X
Cooking temp up to 230°F		X	X
Condensate trough drain		X	X
Buzzer on low water	Optional		
Reservoir cover	Optional		
Stellar custom condenser hood	Optional	Optional	
English & Spanish control panel	X	X	X
Two-year warranty	X	X	X

## STEP 4: Which size do you need?

**4-pan**

**6-pan**

**8-pan**

**10-pan**

**12-pan**





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