

## SINGLE ELECTRIC BOILERLESS CONVECTION STEAMER



Altair II - 4



Altair II - 6

- Altair II - 4 - four pan electric countertop boilerless steamer
- Altair II - 6 - six pan electric countertop boilerless steamer

### STANDARD FEATURES:

#### Controls:

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C)
- Pulls out for easy service access
- Clean Probe Indicator Light
- Heating Indicator Light
- 60-Minute Timer

#### Construction:

- 304 Stainless, #4 Finish (Cabinet)
- 356 Aluminum Cast Cooking Compartment with Hard-Anodized Finish

#### Other:

- Manual Front Drain Valve
- 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
- One-Year Parts and Service

#### Doors:

- The door 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 water-fill timer.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

#### Pans & Covers

- 12" x 20" pan cover
- 12" x 20" x 1" solid pan
- 12" x 20" x 1" perforated pan
- 12" x 20" x 2-1/2" solid pan
- 12" x 20" x 2-1/2" perforated pan
- 12" x 20" x 4" solid pan
- 12" x 20" x 4" perforated pan

- 12" x 20" x 6" solid pan
- 12" x 20" x 6" perforated pan

#### Stands, Racks & Casters

- MSS - 34.5" tall mobile stand w/slide out shelf and under shelf
- SSS - 29.75" tall stationary stand w/slide out shelf and under shelf
- STSS - 12" tall stationary stand (Altair II-6 only)
- STSM - 16-5/8" tall mobile stand (Altair II-6 only)

- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet
- Heat and water side shield
- Vega condenser hood with hose
- Water hose kit - 60" line with quick disconnect

### STANDARD CONSTRUCTION SPECIFICATIONS

Altair II is a Market Forge convection/circulating boilerless steam oven with automatic water-fill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain.

Altair II models are efficiently heated by electrical elements external to the water reservoir.

Four-pan steamers have 8 kW; six-pan steamers have 9.8 kW per compartment.

Operation occurs from steam generated in the cooking compartment.

The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity.

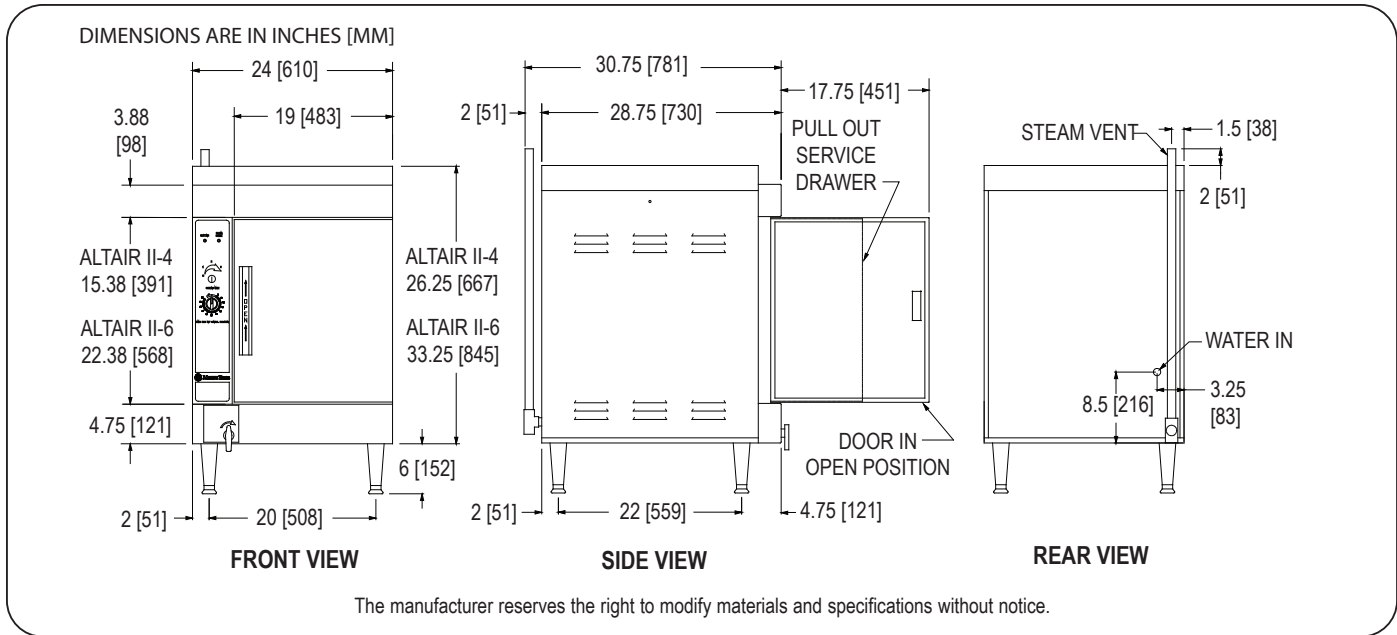
Cooking compartment is constructed of cast aluminum with a food-grade non-stick hard anodized finish.

The cooking compartment acts as a heat sink, allowing for heat retention, quick recovery, and reduced energy consumption.



Approval Notes: \_\_\_\_\_

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**ELECTRICAL CHARACTERISTICS**

ELECTRICAL (ALTAIR II - 4) 60 Hz			
Voltage	pH	kW	Amps
208	1	8	38.5
240	1	8	33.3
208	3	8	22.2
240	3	8	19.3
480	3	8	9.6

ELECTRICAL (ALTAIR II - 6) 60 Hz			
Voltage	pH	kW	Amps
208	1	9.8	47.1
240	1	9.8	40.8
208	3	9.8	27.2
240	3	9.8	23.6
480	3	9.8	11.8

**COMPARTMENT PAN CAPACITY AND WEIGHT INFORMATION**

Pans	Altair II-4	Altair II-6
12" x 20" x 1"	8	12
12" x 20" x 2-1/2"	4	6
12" x 20" x 4"	2	4
12" x 20" x 6"	1	2

MODEL	SHIPPING WEIGHT
Altair II - 4	225 lbs (102 kg)
Altair II - 6	250 lbs (113 kg)

**WATER SUPPLY AND DRAIN SPECIFICATIONS**

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm    Hardness: 35-100 ppm    pH: 7.0 - 8.5    Silica: <13 ppm    Chlorides: <25 ppm    Chlorine: <0.2 ppm    Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Pressure: 25(min)-50(max) PSI

Connections: Trough drain: 1/2 MNTP    Drain out: 1" FNPT    Water: 3/4" male garden hose

Appliance to be installed with backflow protection according to federal, state or local codes.

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

**NOTES**

- Each single compartment has one rear drain connection
- 4" clearance left mandatory, right and rear is recommended.
- Location near a floor drain is recommended.
- Refer to electrical characteristics chart for voltage requirements of each steamer.
- Each compartment requires separate electrical & water connection.

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**

