



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

MOBILE CONVECTION BOILERLESS STEAMER

MODELS: CAPELLA - 4
 CAPELLA - 6



Capella - 4 Pan

Capella - 6 Pan

Specifications:

The Capella is a Stellar Steam convection boilerless steam oven, electrically heated by elements external to the water reservoir. Operation is steam generated in the base of the cooking compartment. Convection fan, sloped walls and domed ceiling aid steam circulation. The walls and ceiling of the cooking compartment are heated to the temperature of the steam to reduce steam condensing on the surfaces, thus directing steam energy to the food (patented). No plumbing or drain line are required.

Cooking Compartment:

The cooking compartment has a scratch resistant, non-stick finish. The cooking compartment has coved corners and is fully insulated.

Controls:

Standard controls are a selector switch with off, stand by, steam cook and super steam (pulsed constant steam) modes. Indicator lights are provided for heating, clean probe and add water. The control panel can be pulled out in a drawer fashion for service access.

Doors:

The door is field reversible and insulated. Safety shut-offs are provided by a hidden magnetic door switch, low water/high limit heat switch, temperature probe, and water sensing probe.

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

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-6057 02/2009

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CHARACTERISTICS

	CAPELLA - 4	CAPELLA - 6
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
Frequency	60 Hz	60 Hz

ELECTRICAL (CAPELLA - 4)

Voltage	pH	kW	Amps
208	1	8	39
240	1	8	33
208	3	8	22
240	3	8	19
480	3	7.2	9

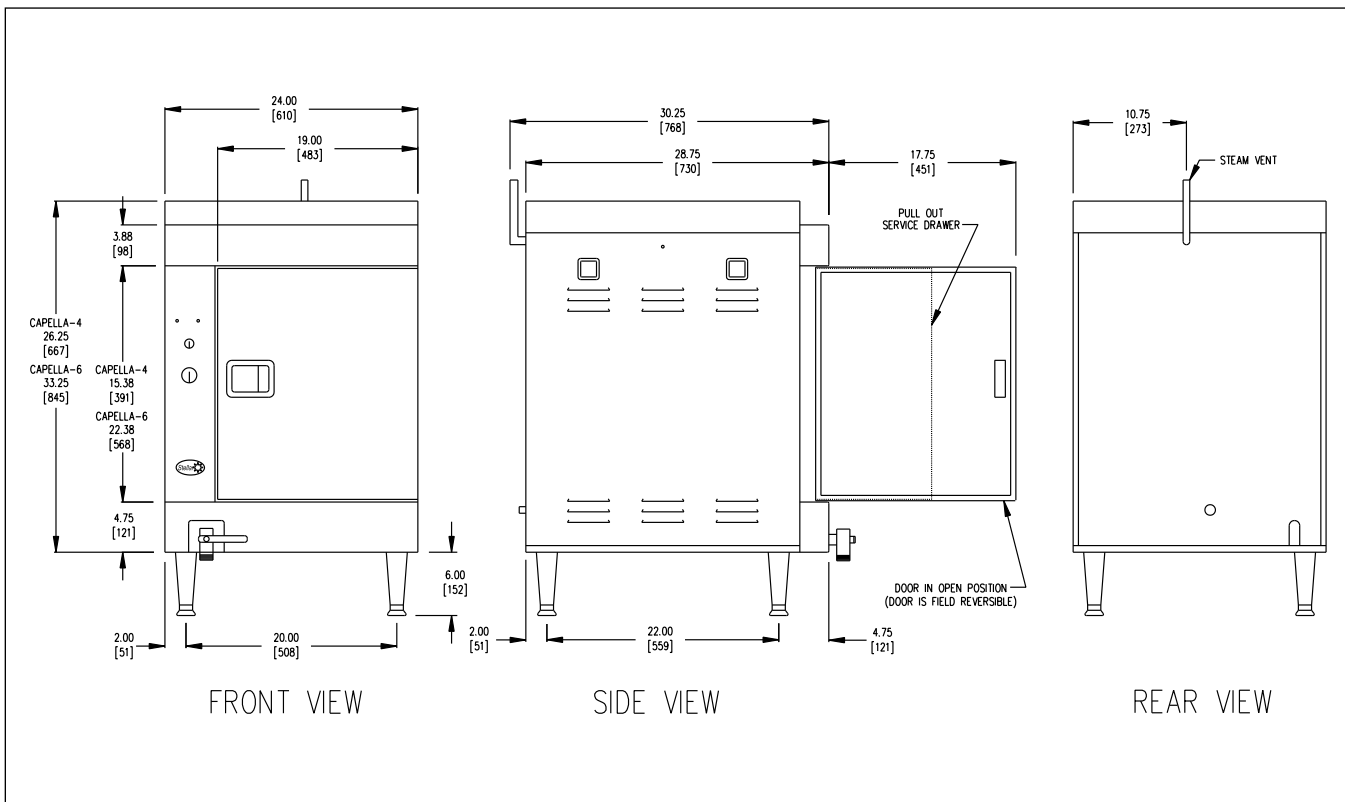
ELECTRICAL (CAPELLA - 6)

Voltage	pH	kW	Amps
208	1	8	38.5
240	1	8	33.3
208	3	8	22.2
240	3	8	19.3
208	1	9.8	47
240	1	9.8	41
208	3	9.8	27
240	3	9.8	24
480	3	9	12

Crated Dim. & Wts.	Height	Width	Depth	Cu.Ft.	Lbs.
Capella - 4	32.25"	34.25"	43"	27.3"	225
Capella - 6	39.5"	34.25"	43"	33.2"	250

NOTES:

- Each compartment, stacked or single, requires a separate power connection.
- Water pressure should be set to fill reservoir within 45 seconds.
- 4" clearance left mandatory, right and rear is recommended.
- Location near a floor drain is recommended.



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.