



STEAMER

INSTALLATION AND OPERATION MANUAL MODEL SPG6



**6 - PAN HIGH EFFICIENCY
BOILERLESS CONVECTION STEAMER**

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable liquids and vapors in the vicinity of this appliance.

POST IN A PROMINENT LOCATION:

Instructions to be used in the event user smells gas. This information shall be obtained by consulting your local gas supplier. Ensure all users of this equipment understand the instructions.

WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing and servicing this equipment.

Sterling Manufacturing, LLC
7601 Honeywell Drive
Fort Wayne, Indiana 46825

SALES: 844-437-6328
SERVICE: 800-426-4211
www.sterlingsteamers.com

**FOR SERVICE CALL
800-426-4211**

| | |
|--|-------------|
| GENERAL INFORMATION AND INSTALLATION..... | 1 |
| GENERAL..... | 1 |
| UNPACKING..... | 1 |
| INSTALLATION..... | 2-5 |
| LOCATION AND PLACEMENT..... | 2 |
| COUNTERTOP INSTALLATION..... | 2 |
| ON A STAND WITH ADJUSTABLE FEET..... | 2 |
| ON A STAND WITH CASTERS..... | 3 |
| EXHAUST HOOD..... | 3 |
| CONNECTIONS..... | 3-5 |
| GAS SUPPLY AND CONNECTIONS | 3,4 |
| ELECTRICAL..... | 4,5 |
| WATER and DRAIN CONNECTIONS..... | 5 |
| MANUAL-FILL (NOT-CONNECTED)..... | 5 |
| AUTO-FILL (CONNECTED)..... | 5 |
| DRAIN CONNECTION..... | 5 |
| IN-FIELD MODIFICATIONS..... | 5 |
| HIGH LIMIT SAFETY..... | 5 |
| BURNER BLOWER..... | 6 |
| POWER FAILURE AND IGNITION WARNINGS..... | 6 |
| OPERATION..... | 7-11 |
| FILLING WITH WATER (AUTO-FILL)..... | 7 |
| PREHEATING..... | 7 |
| COOKING..... | 7 |
| BATCH COOK..... | 7 |
| À LA CARTE..... | 7 |
| HOLDING..... | 8 |
| CLEANING..... | 8 |
| DAILY CLEANING..... | 8 |
| ADDITIONAL CLEANING..... | 8 |
| DOOR SEAL..... | 8 |
| CONTROL PANEL..... | 9 |
| COOKING TIPS..... | 10 |
| COOK TIMES..... | 11 |
| WARRANTY..... | 12 |

GENERAL

Sterling Manufacturing, LLC produces the High Efficiency Boilerless Convection Steamer with the highest quality workmanship and materials available.


All units accommodate six 2-1/2" or four 4" full size steam table pans. The Steamer is designed to cook most food products cooked in a commercial kitchen and doubles as an NSF® Approved Holding cabinet. The Steamer is designed to be placed on a countertop or on a Sterling Manufacturing Steamer Stand in either a single or double Steamer configuration.

GENERAL SAFETY

Please make sure each operator reads and understands this manual completely before operating the Steamer. The owner and operator(s) must keep these instructions in an easily accessible location for reference and training.

Steam can cause serious injuries and equipment damage. Pay attention to the operational Safety section, the warnings in this manual, and on the equipment.

GAS LEAK INSTRUCTIONS

 **DANGER**

**GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS.
INJURY, DEATH AND PROPERTY DAMAGE WILL RESULT.**

If anyone smells gas, or suspects a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- Do NOT light or start any appliance.
- Do NOT touch any electrical switch.
- Do NOT use any phone in the building.
- Immediately call the gas supplier from a phone away from the building.
- Follow the gas supplier's instructions.
- If the gas supplier cannot be reached, call the fire department.

OPERATIONAL SAFETY

- Do NOT store anything on top of the Steamer.
- Keep the area around and under the Steamer free and clear of combustible material.
- Do NOT obstruct the flow of combustion and ventilation air.

UNPACKING

Your Steamer was inspected, calibrated and tested before leaving the factory. The transportation company assumes full responsibility for safe delivery. Immediately after unpacking, check for possible shipping damage. If damage is found, save the packaging material and contact the shipping company immediately.

LOCATION AND PLACEMENT

All Sterling Steamers are designed to be placed directly on a countertop or on a Sterling Manufacturing Steamer Stand in either a single or double Steamer configuration. The installation location must provide for adequate clearances for proper operation and servicing.

- Installation must comply with all local fire and health codes.
- The location selected must be capable of supporting this appliance (the operating weight of a SPG6 is 275lbs).
- Position this appliance so it will not tip or slide.
- The operating surface must be level enough to allow leveling of this appliance with its adjustable legs. This appliance **MUST** be level both front to back and side to side before operation.
- The location must include space for Operating and Service/Secondary Clearances and the Exhaust Hood.
- KEEP THE AREA FREE AND CLEAR OF COMBUSTIBLES.
- Proper air supply for ventilation and combustion is REQUIRED for and CRITICAL to safe, efficient operation of a SPG6. Do NOT obstruct the flow of combustion and ventilation air.
- Make sure the vents on the Steamer are not blocked by anything.
- Allow for sufficient clearance if a “high heat source”, (e.g. a fryer) is located next to the Steamer. Please contact Sterling Mfg., LLC at 800-426-4211 for recommendations.

High humidity air is vented from the exhaust at rear of unit. Condensation may occur on nearby surfaces.

CLEARANCES

| | Combustible Construction | Noncombustible Construction |
|------------|--------------------------|-----------------------------|
| Back | 8" | _____ |
| Right Side | 2" | _____ |
| Left Side | 2" | _____ |

COUNTERTOP INSTALLATION

The Steamer is shipped with four bullet feet with a 1-1/2" (3.8 cm) height adjustment. Each foot has an adhesive backed non-slip pad attached to the bottom, which will keep the Steamer from sliding on the countertop under normal use. Adjust the four feet as needed to level the Steamer in both front-to-back and side-to-side directions.

ON A STAND WITH ADJUSTABLE FEET

When installing the Steamer(s) onto a Steamer Stand with adjustable feet, follow the directions provided with the Stand to ensure proper installation of the support brackets prior to mounting the Steamer(s). When proper installation of the support brackets is verified, bolt the Steamer(s) to the support brackets on the Stand using hardware provided with the Stand. Level the Steamer(s) front-to-back and side-to-side by adjusting the four feet on the Stand.



WARNING: When using a stand equipped with casters, the floor must be level and flat. Failure to have a Stand with casters on a level surface can result in a “TIPPING” hazard that could result in serious injury.

ON A STAND WITH CASTERS

When installing the Steamer(s) onto a Steamer Stand with casters, follow the directions provided with the Stand to ensure proper installation of the support brackets prior to mounting the Steamer(s). When proper installation of the support brackets is verified, lock the two locking casters located on the front of the Stand by pressing the lever to the lock position prior to bolting the Steamer(s) to the support brackets on the Stand using the hardware provided with the Stand.

The installation shall be made with a connector that complies with the standard for connectors for moveable gas appliances; ANSI Z21.69 · CSA 6.16, and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41 · CSA 6.9.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the movement. The location where the restraining device may be attached to the appliance shall be in accordance with Sterling specifications for the device.

EXHAUST HOOD REQUIREMENTS

Install and operate this gas appliance in a well ventilated area. Adequate air must be supplied to replenish air used for combustion. Installation must conform to local codes and/or with the National Fuel Gas Code, ANSI Z223.1/ NFPA-54 (latest edition) or the National Gas and Propane Code CSA B149.1 as applicable.

Do NOT restrict the flow of air for combustion and ventilation. Do NOT obstruct the flue cover or control side vents after installation.

GAS SUPPLY



DANGER

**GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS.
INJURY, DEATH AND PROPERTY DAMAGE WILL RESULT.**

If anyone smells gas, or suspects a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- Do NOT light or start any appliance.
- Do NOT touch any electrical switch.
- Do NOT use any phone in the building.
- Immediately call the gas supplier from a phone away from the building.
- Follow the gas supplier’s instructions.
- If the gas supplier cannot be reached, call the fire department.

GAS SUPPLY REQUIREMENTS

- Gas supply type **MUST** match the type of gas shown on the rating plate.
- Gas supply pressure must **NOT** exceed 14” Water Column pressure and fall within the acceptable pressure range shown below when using 1/2” NPT line and a 1/2” NPT connection.
- Gas supply pressure must be between 5”-14” Water Column.
- If the gas supply exceeds 14” Water Column, a pressure-regulating valve (pressure regulator) must be installed in the gas supply plumbing to reduce pressure to the Steamer.

INSTALLATION OF THE GAS SUPPLY LINES

The installer/owner is responsible for furnishing and installing gas supply lines, valves, regulators and accessories. When installing gas supply lines and accessories, observe the following:

- Use a non-hardening pipe thread sealant resistant to LP gas.
- The 1/2” NPT gas inlet is on the back of the steamer.
- Install main manual shut-off valve between gas supply and the Steamer. This main manual shut-off valve is called the “Main Manual Gas Valve”.
- Install a sediment trap (drip leg) in gas supply line.

PRESSURE TESTING GAS SUPPLY LINES

If any pressure testing is required, the Steamer must be disconnected or isolated from the gas supply piping system during any pressure testing as follows:

- The appliance and its main manual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 14” Water Column (PSI or 3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its main manual shut-off valve during any pressure testing of the gas supply piping system at test pressures in equal to or less than 14” Water Column (PSI or 3.45 kPa).



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local codes.

ELECTRICAL CONNECTIONS

The Sterling Manufacturing, LLC Steamer was designed, manufactured and tested to meet or exceed the strict standards of safety and construction guidelines set forth by Underwriters Laboratories®. If any of these instructions are not completely understood, or you have doubt as to whether your supply receptacle is of the correct voltage, amperage or is properly grounded, consult a qualified electrician or serviceman.

INSTALLATION CODES AND STANDARDS

The Steamer must be installed in accordance with:

In the USA:

1. All State and Local Codes.
2. National Electric Code, ANSI/NFPA-70 (latest edition).
3. Vapor Removal from Cooking Equipment, NFPA-96 (latest edition).

In Canada:

1. All Local Codes
2. Canadian Electric Code, CSA C22.2 (latest edition).

ELECTRICAL SUPPLY

This Steamer was supplied from the factory with a cord and plug. The AC power requirements are listed on the Data Tag located on the right side panel at the rear of the unit. Make sure the voltage at the supply receptacle is within +/- 10% of the voltage listed on the unit's Data Tag. Connection to any other voltage may permanently damage your Steamer or cause premature component failure. This type of damage is NOT covered by the warranty.

GROUNDING

To reduce the risk of electric shock in the event of an electrical short circuit, this appliance must be grounded. The unit is equipped with a cord having a grounding wire and a plug having a grounding prong, which must be plugged into an outlet that is properly installed and grounded. Under no circumstances should the plug be cut or bent to fit a receptacle other than the one specified.

WATER CONNECTION

MANUAL-FILL

A Manual-Fill unit does not require any water line connection. Simply fill the cooking chamber with 2½ gallons of water before turning the Steamer on and add water as necessary throughout the day.

AUTO-FILL (Connected)

The water connection location is on the back of the Steamer. The specifications for the connection are:

1. 10-60PSI
2. 32-175°F, (0-80°C)
3. 3/4" MGHT Fitting

Use an NSF Approved appliance hose to connect from a spigot/shutoff valve to the Steamer. It must also be installed with adequate backflow protection to comply with all applicable Federal, State and Local Codes.

NOTE: *The Owner/Installer is responsible for the water connection of this appliance. The components required to connect this appliance to a water supply are not provided.*

IMPORTANT: *Always keep the level sensing probes (located inside chamber under Trivet at right front) clean. This will help to ensure proper working conditions.*

DRAIN CONNECTION (FOR FIXED DRAIN PAN ONLY)

Run a hose from the drain pan to a funnel fitting leaving a 1" (2.54cm) gap between the hose and the top of the funnel. There must be slope in the drain hose towards the funnel or floor drain.

IN-FIELD MODIFICATIONS

Any in-field modifications made to this Steamer without written authorization from the Sterling Manufacturing, LLC Engineering Department will void your warranty. Please call 800-426-4211, 8AM-5PM EST, Mon.-Fri. to reach the Sterling Manufacturing, LLC Engineering Department.

HIGH-LIMIT SAFETY

The SPG6 is equipped with a High-Limit Safety Device to protect the unit from overheating. If the High-Limit temperature is reached, the unit will completely shut down (no lights). If this happens, follow the steps listed below.

CLEAN THE INSIDE OF STEAMER:

1. Wait for the Steamer to cool
2. Remove the Trivet (cover over water reservoir) and clean the water level sensing probes (located at right front of chamber).
3. Clean the water reservoir (bottom and lower sides of chamber).
4. Restart the Steamer.

If the problem repeats, call the Sterling Service Department at: 800-426-4211

BURNER BLOWER INFORMATION

The bearings in the Powered Infrared Burner Blower Motor are permanently lubricated and do not require any periodic maintenance.

POWER FAILURE AND IGNITION WARNINGS

DANGER

Do NOT attempt to operate a Sterling SPG6 during a power failure. DEATH, INJURY and EQUIPMENT DAMAGE can result.

During a power failure, turn the steamer OFF and close the Main Gas DShut-Off Valve

DANGER

DO NOT TRY TO LIGHT BURNER WITH A FLAME

The SPG6 has an electronic ignition system, which automatically lights the burner, senses flame and controls gas flow. This provides precise burner control, safe ignition and safe shutdown.

DEATH, INJURY, and EQUIPMENT DAMAGE may result from trying to light burners with a flame or from an improperly adjusted gas control and ignition system. Do not try to light the burner with a flame and do not alter the gas control adjustments.

If adjustment is required, contact the Sterling Service Department at: 800426-4211. Sterling Manufacturing, LLC is in no way responsible for the operation or safety of this equipment if the controller, valve, igniter probe or any other gas system component is adjusted by anyone other than a qualified Sterling authorized service representative.

OPERATION DAILY PREPARATION



WARNING: The Steamer will be hot during cooking and holding operations. Use care when operating, cleaning or servicing the steamer. The cooking chamber may contain live steam and hot water. Stay clear when opening the door.

FILLING WITH WATER - AUTO-FILL UNIT

Close the drain valve on the front of the unit and verify the water supply valve is turned on. The Steamer will automatically fill and then maintain the proper water level when turned on. There is no need to manually fill the Steamer.

If a HIGH WATER condition causes the HIGH WATER Light and Alarm to come on, turn unit off, turn off water supply valve and slowly drain chamber before opening door and call for service.

IMPORTANT: TO ENSURE PROPER OPERATION OF THIS UNIT THE WATER RESERVOIR, LEVEL SENSORS AND FLOAT SWITCH MUST BE KEPT CLEAN AT ALL TIMES. PLEASE FOLLOW THE CLEANING INSTRUCTIONS DAILY.

NOTE: The Steamer will consume more water while cooking in À La Carte Mode than in Batch Mode.

PREHEATING

For best results, the Steamer should be preheated before starting the first cook cycle of the day or after being off for extended periods. With the water level full and the unit turned on, turn the timer to 10 minutes and set the Hold Thermostat to 205°F, or if holding only, set Hold Thermostat to desired hold temperature. When the cycle is complete, the Steamer is ready for use.

COOKING

Place food to be cooked into cooking chamber and set the timer to the desired cook time. When the cycle is complete, the Steamer will automatically go into Hold Mode. However, you must manually turn the timer to the Hold position to turn off the End-Of-Cycle Buzzer. If switching to Hold Mode after cooking is undesirable, or if you wish not to use the timer, simply set the timer to the Continuous cook position.

You can check or remove food at anytime during cooking or holding. Just open the door, check or remove the food and close the door. You DO NOT have to turn the unit off to open the door.

NOTE: Opening the door to check food will extend cook times.

BATCH COOK

Cooking in this mode maximizes efficiency while cooking large quantities of food product.

À LA CARTE

Cooking in this mode maximizes speed while slightly reducing efficiency for rapid cooking of smaller quantities of food product.

HOLDING

Follow preheating instructions before holding. To hold food, turn the timer to the Hold position and set the Hold Thermostat to the desired hold temperature. To prevent the growth of harmful bacteria, it is recommended that you hold food at a temperature of 150°F (66°C) or higher.

CLEANING



WARNING: Do not use a water jet, pressure washer or hose to clean any exterior surfaces of the Steamer.

IMPORTANT: TO ENSURE PROPER OPERATION OF THIS UNIT THE WATER RESERVOIR, LEVEL SENSORS AND FLOAT SWITCH MUST BE KEPT CLEAN AT ALL TIMES. PLEASE FOLLOW THE CLEANING INSTRUCTIONS DAILY.

DAILY CLEANING

At the end of each day, the Steamer should be drained and cleaned. Please follow the steps below:

1. Turn the Steamer off and let cool.
2. Drain remaining water from cooking chamber.
3. Remove Trivet (Water Reservoir Cover with inspection and manual-fill hole), located inside chamber at the bottom, by sliding it out the front of unit.
4. Remove the Dual Impingement Baffles, which incorporate the pan racks by first lifting and then tilting them slightly towards the center of the cooking chamber. These parts are dishwasher safe or can easily be cleaned in a sink.
5. Clean the water reservoir, level sensors (if an Auto-Fill Unit) and float switch (located at right side front of reservoir - see Fig. 1) with mild non-chloride detergent and rinse clean.
6. Re-install Baffles and Trivet - leave door ajar.

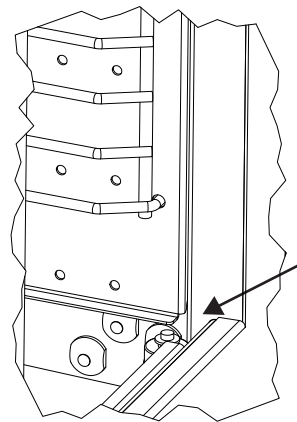


Fig. 1

IMPORTANT: Keep Water Level Probes, Float and Cooking Chamber Clean to ensure proper Auto-Fill operation. Failure to keep these clean may result in: Over-Filling, Not Filling or Irregular Filling Conditions.

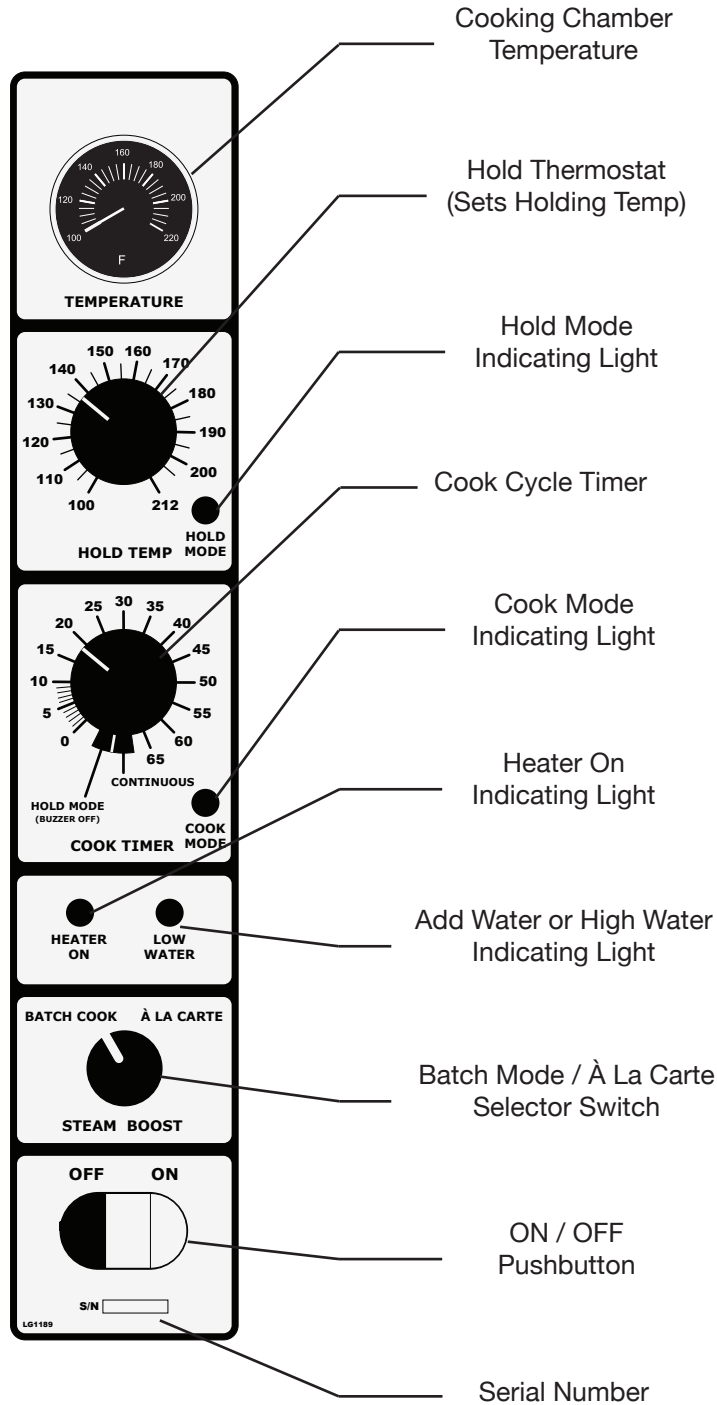
ADDITIONAL CLEANING - IF NEEDED

1. With drain valve closed and Steamer off, add 8oz. (0.24 liters) or 1 cup of white vinegar to the cooking chamber.
2. Turn unit ON. Set the timer to 15 minutes.
3. When the time expires, allow Steamer to cool down and drain chamber.
4. Repeat steps 1 and 2 without adding the white vinegar.
5. Proceed with the daily cleaning instructions.

Clean the exterior surfaces with a damp cloth. To remove discolorations, use a nonabrasive cleaner or polish.

DOOR SEAL

Clean the sealing surfaces of the cooking chamber and door seal daily to remove food acids. Do Not use any solvents or sharp objects. Use a mild non-chloride detergent to clean door seal and rinse thoroughly. Leave the door slightly open when not in use to extend door seal life.



For The Fastest Cook Times, Try One Or More Of The Following Methods.

GENERAL COOKING TIPS

- For fastest recovery, **KEEP HOLD DIAL SET AT 205°F.**
- **AVOID PUTTING LIDS ON PANS.** Using a lid can double or even triple cooking times. Use lids only on soups, sauces, or anything desired crunchy.
- **USE PERFORATED PANS WHENEVER POSSIBLE.** You can put a solid pan on the rack beneath the food being cooked to catch drippings if needed.
- If you must use a solid pan, add 1 cup (8oz. or 0.24 liters) of water to the pan per pound (453 g) of product being cooked. This will shorten cook times and help the food cook more evenly.
- Using deep solid pans will lengthen cook times by 10-40%. Shallow pans are better. For Example: 10 lbs. of frozen peas takes less time if cooked in two 2.5" pans than one 4" pan.

HIGH VOLUME

During high volumes or if your staff tends to open and close the door frequently, set the timer dial to Continuous. This will shorten the recovery time between batches.

SELECT THE RIGHT COOK MODE

The Examples Below Are Based On Using Batch Mode. Using À LA CARTE Mode Will Shorten Cook Times.

BATCH COOK

Cooking in this mode maximizes efficiency while cooking large quantities of food product.

À LA CARTE

Cooking in this mode maximizes speed while slightly reducing efficiency for rapid cooking of smaller quantities of food product.

FROZEN VEGETABLES: Using perforated pans, roughly 1 minute per pound plus 1 minute per pan.

Example: 15lbs. of corn in 3 perforated pans will take approximately 18 minutes to cook.

RICE: DO NOT COVER. Most rice takes about 25 minutes. Institutional rice takes about 35. Use 1.8 parts water to 1 part rice. *Example: 5 cups of rice requires 9 cups of water.*

DRY PASTA: Preheat water in a 4" solid pan. Add pasta. Cook time is similar to stove top - stirring is not required.

SCRAMBLED EGGS: Use plastic wrap to cover the bottom of a 4" solid pan and fill with eggs. Cook until done - approximately 25 minutes. **DO NOT STIR.** Invert the eggs into another 4" solid pan. Hold at 160°F.

FROZEN PANCAKES: Layer pancakes in a perforated pan and cook for 6 -10 minutes until internal temperature reaches 150°F. Hold at 140°F.

PRECOOKED BREAKFAST MEAT: Rethermalize precooked sausage and bacon. Cook until internal temperature reaches 165°F, approximately 20-30 minutes depending on quantity. Hold at 160°F.

CORNBREAD: DO NOT COVER. Use milk instead of water and cook for 15 minutes or until a knife comes out clean. It will be moist, but not soggy.

STEAMER

COOK TIMES

*These cook times are to be used as a guideline and are based on Batch Cooking Mode.
Using À La Carte Mode will shorten cook times. Times will vary with each kitchen.*

| VEGETABLES | Amount | Cook Time | Pan Type |
|--------------------------------|---------------|------------------|-----------------|
| Aparagus Spears, frozen | 5lbs. | 7 | Perforated |
| Asparagus Spears, fresh | 5lbs. | 5 | Perforated |
| Broccoli Spears, frozen | 10lbs. | 12 | Perforated |
| Broccoli, fresh | 10lbs. | 15 | Perforated |
| Carrots, Whole Baby, frozen | 5lbs. | 8 | Perforated |
| Carrots, Crinkle Cut, frozen | 5lbs. | 7 to 8 | Perforated |
| Carrots, Sliced, fresh | 10lbs. | 9 to 11 | Perforated |
| Cauliflower Florets, frozen | 5lbs. | 6 | Perforated |
| Cauliflower Florets, fresh | 5lbs. | 8 | Perforated |
| Celery, 1" Diagonal Cut | 5lbs. | 7 | Perforated |
| Corn Whole Kernel, frozen | 12lbs. | 7 | Perforated |
| Corn, 6" Cob Ears | 5.5lbs. | 13 | Perforated |
| Green Beans, frozen | 10lbs. | 12 | Perforated |
| Lima Beans, frozen | 10lbs. | 13 | Perforated |
| Mixed Vegetables, frozen | 5lbs. | 7 | Perforated |
| Peas, frozen | 5lbs. | 7 | Perforated |
| Potatoes, Whole, 8oz. (100 ct) | 10lbs. | 45 | Perforated |
| Potatoes, Quartered | 8lbs. | 16 | Perforated |
| Zucchini, Slices | 10lbs. | 8 | Perforated |

RICE

| | | | |
|---------------------------------|-----|----|------------|
| Sticky, 1:1 Water to Rice | Any | 25 | Solid 2.5" |
| Par Boiled, 1.8:1 Water to Rice | Any | 35 | Solid 2.5" |

SEAFOOD

| | | | |
|---------------------|----------|---------|------------|
| Shrimp, thawed | 16-20 ct | 10 | Perforated |
| Lobster Tail, fresh | | 11 | Perforated |
| Lobster, 2lbs. Live | | 9 to 10 | Perforated |
| Snow Crab, frozen | | 7 | Perforated |

MEAT

| | | | |
|--------------------------------|--------|----|------------|
| Hamburger Patties, frozen | 3lbs. | 20 | Perforated |
| Hot Dogs, Beef, 8/lb. (240 ct) | 30lbs. | 20 | Perforated |
| Hot Dogs, Beef, 4/lb. (200 ct) | 30lbs. | 30 | Perforated |

1 YEAR PARTS & LABOR WARRANTY

Sterling Manufacturing, LLC (Sterling) warrants that your steam cooker will be free of defects in material and workmanship under normal use for a period of one (1) year from the date of shipment from the factory.

During the warranty period, Sterling agrees to repair or replace, at it's option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way, and has been properly installed, maintained, and operated in accordance with the instructions in the Steamer Installation and Operation Manual.

During the warranty period, Sterling also agrees to pay any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace parts due to defects in material or workmanship, provided the service agency has received advance approval from Sterling factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance or cleaning. Sterling will not reimburse the expense of labor required to repair or replace parts after the one year warranty period.

Proper installation is the responsibility of the owner-user, or installing contractor and is not covered by this warranty. While Sterling products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and the National Sanitation Foundation (NSF), it is the responsibility of the owner and installer to comply with any applicable local codes that may exist.

Sterling makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. Sterling's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which give rise to the claim. In no event shall Sterling be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supercedes and excludes all other warranties, whether written, oral or implied.