

### STANDARD FEATURES

- Cooking capacity for up to six 12"x20"x2.5" deep steam table pans
- 304 Stainless Steel interior and exterior construction
- Mirrored and #4 brushed interior finish
- Steam flow directed over each pan from both left and right side of cooking chamber for more even cooking
- Hold Mode with adjustable thermostat
- Heavy duty refrigeration style door handle with magnetic latch
- 60 minute timer with continuous cook and hold mode features
- 60,000 BTU/hr high-efficiency powered infrared burner with boilerless design requiring no scheduled de-liming
- Controls include options for both batch and à la carte cooking modes
- One year Parts and Labor Warranty included

### OPTIONS

- Extended Parts and Labor Warranty up to 5 years
- Automatic water fill controls, fills when main power is turned ON. Low and High water probes located inside cooking chamber maintain water level during cooking, eliminating the need to manually maintain water level. High Water Indicating Light and Buzzer included.

### ACCESSORIES (SOLD SEPERATELY)

- Single unit stand with standard adjustable bullet feet
- Single unit stand with casters
- Double unit stand with standard adjustable bullet feet
- Double unit stand with casters
- 4" drain pan (standard 4" steam table pan), not for use on double-stack units
- Gas Quick-Disconnect Kit (required on stands with casters)

**Exterior Dimensions:**  
 23"w x 30"d x 32.5"h.

## STERLING SPG6

### 6-PAN HIGH EFFICIENCY BOILERLESS CONVECTION STEAMER



### SPECIFICATIONS

Single compartment connectionless steamer with capacity for 6 full size 2.5 inch or 4 full size 4 inch steam table pans. Controls include adjustable hold thermostat with thermometer, 60 minute manual timer with settings for timed or continuous cook and a 2 position switch for batch or à la carte cooking. Dual steam impingement system for directing convection steam evenly over each pan from both sides. Mirror finish interior sides. Heavy duty 14 gauge cooking compartment and exterior door. Four inch adjustable legs included.

**Gas:** 1/2" NPT, 60,000 BTU/hr, Natural - 5.00" WC min., 14.00" WC max., Propane - 10.00" WC min., 14.00" max.

**Electrical:** 115VAC, 60Hz, 1 phase, 5 Amp

Manufacturer must be notified if installed above 2,000 ft. altitude.

# STERLING SPG6

## GAS SUPPLY

- 1/2" NPT
- 60,000 BTU/hr
- Supply Pressure - Natural - 5.00"WC min., 14.00"WC max.  
Propane - 10.00"WC min., 14.00"WC max.
- Manufacturer must be notified if installed above 2,000 ft. altitude.

## ELECTRICAL SUPPLY

115 VAC, 1 Phase, 5 Amp

## WATER SUPPLY

Feed water for reservoir: 10 - 60 PSI, 32 - 175 ° F, 3/4" MGHT, Use NSF approved hose.

## EQUIPMENT CLEARANCE

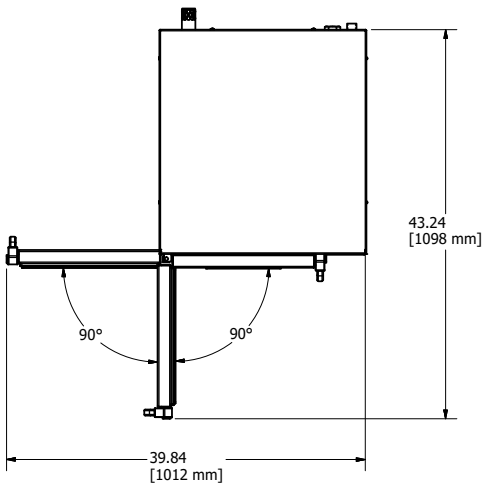
3" - Left, 3" - Right and 4" - Rear.

## CAPACITY

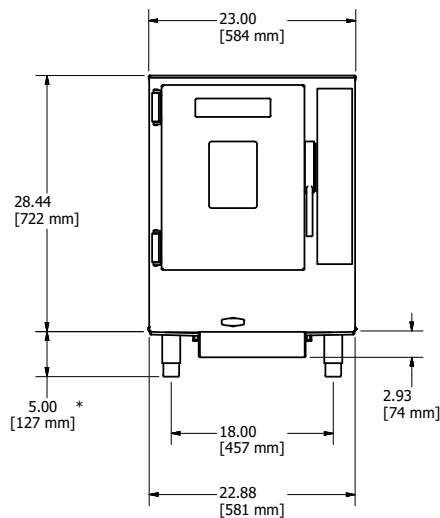
Compartment holds: six 12"x 20"x 2.5" or four 12"x 20"x 4" Steam Table Pans.

## NOTE:

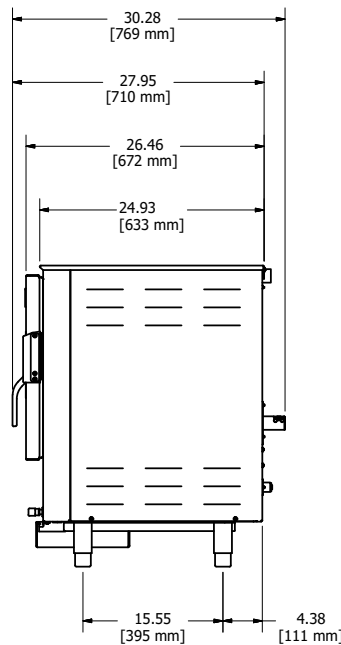
- It is the responsibility of the owner and installer to comply with local codes for installation.
- This appliance is manufactured for commercial installation only and is not intended for household use.



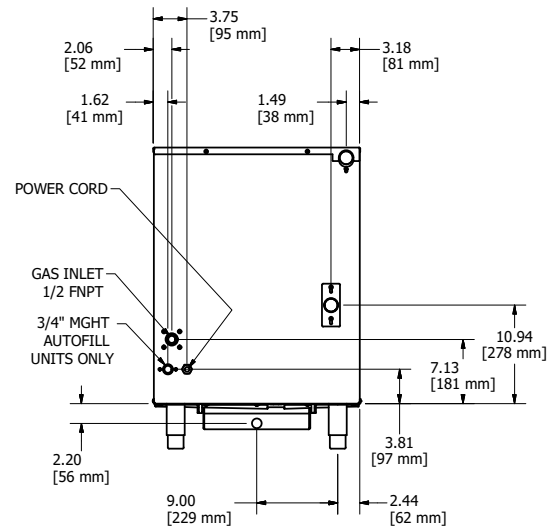
TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW



REAR VIEW

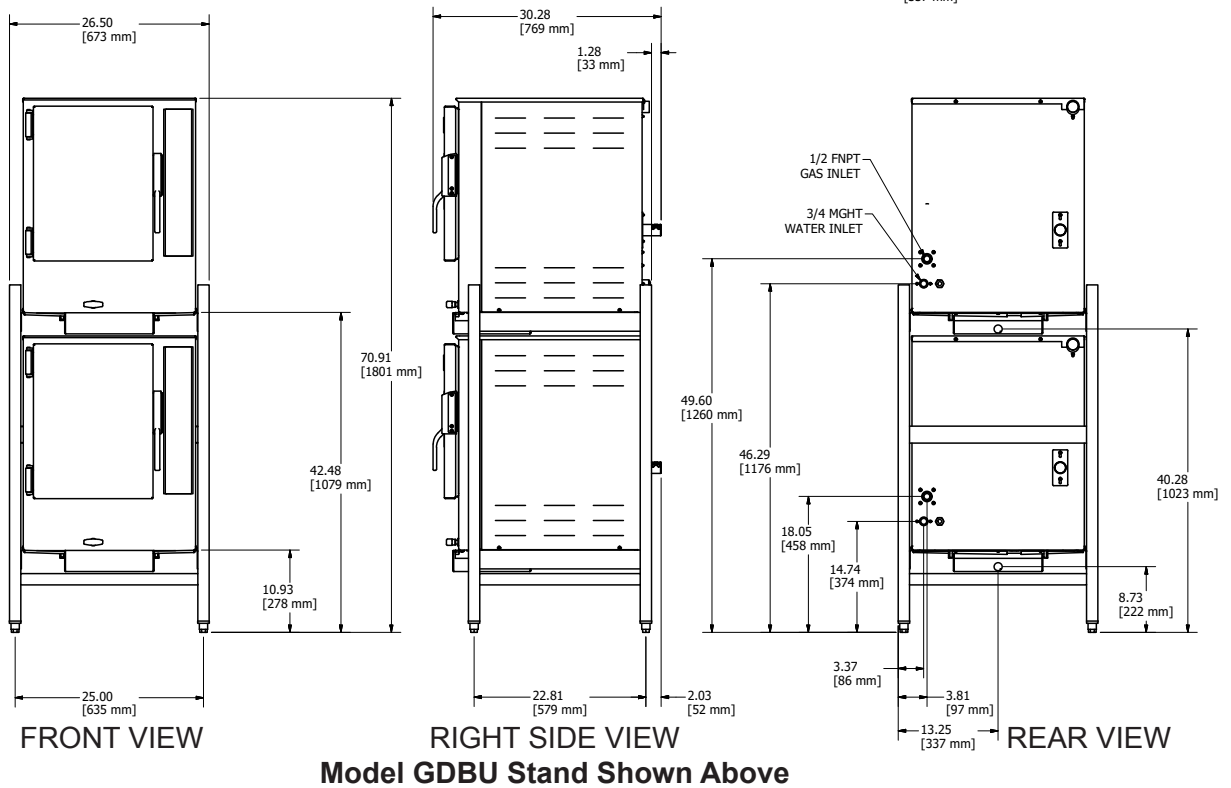
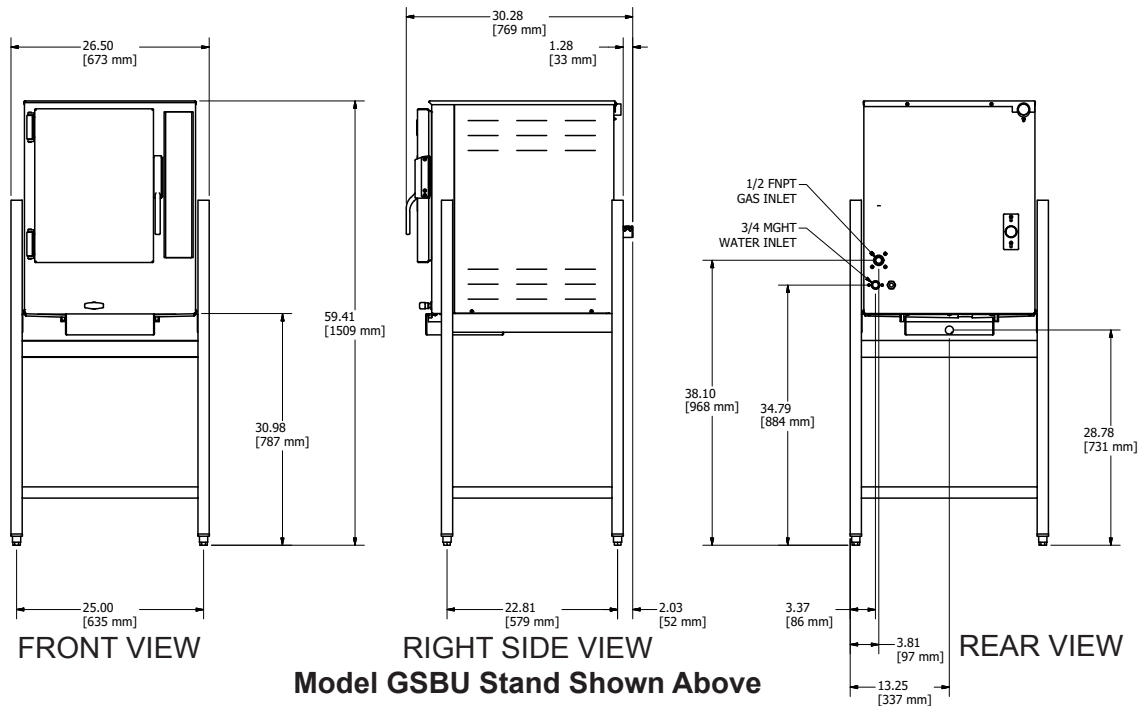
\* Legs adjust from 4" - 6" (102 - 152mm)



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**STERLING SPG6**



Note: Dimensions do not change for variations in Model Numbers. Bullet Feet and Flanged feet have a 1" adjustment.

Model Number	Steamer Capacity	Style
<b>STAND SELECTOR</b>		
GSCA	One	5" Caster
GSBU	One	Adjustable Bullet Foot
GSFL	ONE	Adjustable Flanged Foot

Model Number	Steamer Capacity	Style
<b>STAND SELECTOR</b>		
GDCA	One	5" Caster
GDBU	One	Adjustable Bullet Foot
GDFL	ONE	Adjustable Flanged Foot

