

### Model: ST-4E, ST-6E

## LoLo Steamer Performance Features:

- Stainless steel exterior surround & cooking compartment
- Safe, pressureless, free-venting design
- Trouble-free boilerless operation (no deliming)
- Choice of: Hi Performance, Energy Saver & Standby Modes
- Heating elements mounted under steam compartment
- Full 4 or 6 [2-1/2" (65 mm)-deep] pan capacity
- Auto-fill water connection no manual fill required
- Large 1.5" (38 mm) drain with water-cooling spray
- Solid door with continuous piano hinge
- Easy-access, hands-free door latch
- Removable, front-mounted condensate drip tray
- Dual voltage & phase conversion for easy installation
- Simple, right-side-mounted control center

# **LoLo Steamer Control & Safety Features:**

- Power ON switch with green indicator
- Amber steam READY light
- 60-minute timer initiates steaming
- Three position cook-mode switch for:
  - Hi Performance a la carté Cooking
  - Energy Saver Batch Steaming
  - Standby (Ready) Mode
- Manual compartment drain valve/handle
- Door-open power cutoff switch
- Upper & lower water fill-level valves
- High-limit element protection

#### LoLo Steamer Available Accessories:

- □ 4" (102 mm) high (tabletop) leg kit
- □ Stainless steel support stand (Some assembly required)
- □ Caster kit (for stand)
- □ Flanged feet kit (set of 4), height adjustable
- □ Heat shield (Specify: 4-pan or 6-pan model)
- Compartment bottom water grate
  - Low Cost in Purchase Price & Operation
  - Low Risk through Reliable Quality
  - Locally Stocked for Immediate Delivery (parts too!)

LoLo Model:	LoLo Part No.:			
4 Pan	162336			
6 Pan	162332			



# LoLo Short Specification:

Steamer to be a LoLo Model ST-4E or ST-6E (specify one), electric-heated, pressureless, boilerless model with four (or) six 2-1/2"-deep steamer pan capacity; steam created in the cooking compartment by bottom-mounted heating elements, with auto-fill water connection and free-venting drain, with Hi Performance, Energy Saver and Standby modes; solid door with continuous hinge and no-hands latch; with simple right-side control center; and all the performance features listed, plus any accessories checked.

#### Made in the U.S.A.

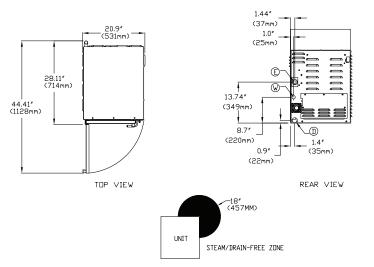
# LoLo Commercial Foodservice Cooking Equipment

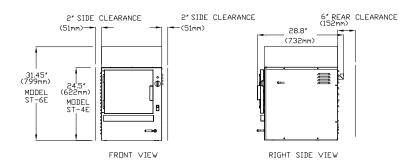
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#### 159753 Rev C Issued: 2/2015

Countertop Steamer Electric - 4-Pan or 6-Pan, Pressureless & Boilerless

### Model: ST-4E, ST-6E





Key Dimensions: US/metric*			(W) Water & (D) Drain Requirements			
	Model ST-4E	Model ST-6E	Water connection via:	3/4" NH (hose)		
Unit Width:	20.9" 531 mm	21.09" 536 mm	Min. Water Pressure:	30 PSI		
Height:	24.5" 622 mm	31.45" 799 mm	Max. Water Pressure:	60 PSI		
Unit Depth:	28.8" 732 mm	28.8" 732 mm	Volume Minimum:	2.0 gallon/min.		
Ship. Weight:	226 lbs 102 kg	257 lbs 117 kg	**Drain connection via:	1.5" (38 mm) ID		

\* See drawing above for required left, right & rear clearance and steam-free zone.

\*\* Drain connection must be free-venting, with continuous downward slope to drain.

Note: Do not install steamer directly over a steam-venting floor drain, unless drain services this steamer ONLY. See STEAM/DRAIN FREE ZONE drawing.

(E) Electric Requirements									
	ST-4E Models				ST-6E Models				
Voltage*	208*	/ 240*	208*	/ 240*	208*	/ 240*	208* /	/ 240*	
kW:	9	12	9	12	10.8	14.4	10.8	14.4	
Phase*:	1	1	3	3	1	1	3	3	
Hz/Cycles:	60	60	60	60	60	60	60	60	
Amps:	43.3	50	25	28.9	52	60	30	34.7	

\* Ships dual voltage, field convertible to single phase by qualified electrician.

Due to LoLo continuous product and value improvements, specifications are subject to change without notice.

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