Only from Nemco!

The Super Shot Countertop Steamer

One push-button blast of super-hot steam instantly revives your cold foods, giving them back their warm, moist, fresh-made flavor in seconds!



Atampagadant Tara Obolizor Harding Color Seps, Std-OVP | TRAP AB0:100 Scaling Percent: HT 100 V Agenta Vellow Black

Fresh. Hot. Now.

Take cold, even day-old, foods, snap your fingers and—POW!—you've blasted the warm, fantastic flavorful life right back into them. With the Nemco Super Shot countertop steamer, you'll literally get more out of your kitchen than ever before. And that's a "super shot" to your bottom line.

It's Like Food-Warming Magic!

Every foodservice professional knows how moist heat makes a huge difference in food quality. Well, the Nemco Super Shot takes it to another level, using super-hot steam—hotter than 212°F—to instantly blast moist heat into cold foods, warming them up super fast without making them soggy.

- Get warm, soft breads, buns and rolls in 15 seconds!
- Return day-old baked goods to fresh-from-the-oven favorites in 30 seconds!

It's Super Easy to Operate

The name says it all. By heating foods to perfection with just a simple "shot" of steam, even the most inexperienced kitchen staff can achieve remarkable cooking results quickly and effortlessly.

- Literally just plug it in and add plain tap water.
- Simple push-button action delivers a full pulse of steam.
- The Super Shot's super-compact design makes it easy to situate and use on virtually any counter space.

Designed to Last

A number of construction features deliver lasting performance, even in the heavy-duty commercial kitchen.

- For extended unit life, the heating design features a 30-minute preheat capability and a unique perforated diffuser-pan-and-trivet combination that won't clog.
- Constructed of aluminum and stainless steel components.
- Materials and design make cleaning a snap.

300-series Stainless steel exterior. Cast aluminum well. Uses half-size steam table pan. Power cord plugs into any standard wall outlet. Illuminated on/off rocker switch indicates when the unit is activated.

Suggested Uses

The Nemco Super Shot steamer can be the most versatile appliance on any kitchen countertop. It's ideal for steaming buns, bagels and other bread products, as well as tortillas. But it also works wonders melting cheese and reheating precooked meats, pasta and more.

General Specifications

For Model No: 6600

Dimensions

Equipment (wx dx h) 16½" x 17¼" x 8¼" Shipping Carton (wx dx h) 17½" x 18¼" x 9¾"

Equipment Weight 38 lbs. Shipping Weight 40 lbs.

Performance Specifications

Preheat Time 30 minutes

Capacity 2%" deep half-size food pan

Controls Push-button switch

controls steam

Electrical Requirements

Voltage 120V Wattage 1,800W

Amps 15 amp @ 120V Power cord 120V: NEMA 5-15P

Call factory for availability of export voltages.

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.







Self-contained water reservoir.

Simple push-button operation.



"Exceeding your expectations"

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