

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!



# 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.

Powder coated top.

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 (w x d x h) 16½" x 17¼" x 8¼"

Shipping Carton (w x d x h) 17½" x 18¼" x 9¼"

Equipment Weight 38 lbs.

Shipping Weight 40 lbs.

## Performance Specifications

Preheat Time 30 minutes

Capacity 2⅝" 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.

**NEMCO**  
FOOD EQUIPMENT

"Exceeding your expectations"

Nemco® Food Equipment, Ltd.  
301 Meuse Argonne  
Hicksville, Ohio 43526  
1.800.782.6761  
419.542.7751  
419.542.6690, fax  
www.nemcofoodequip.com

Printed 9/10. Printed in the U.S.A.