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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.

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	2⅞" 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.

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NEMCO FOOD EQUIPMENT

"Exceeding your expectations"

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