

Item #: 177QS1800SS Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco QuickShot SS QS-1800 Stainless Steel Countertop Tortilla / Portion Steamer - 120V, 1800W

Item #177QS1800SS



### Technical Data

|                     |               |
|---------------------|---------------|
| Length              | 16 3/4 Inches |
| Width               | 16 Inches     |
| Height              | 8 1/2 Inches  |
| Amps                | 15 Amps       |
| Voltage             | 120 Volts     |
| Wattage             | 1800 Watts    |
| Control Type        | Push-Button   |
| Installation Type   | Countertop    |
| Loading Style       | Top Load      |
| Maximum Temperature | 212 Degrees F |

### Features

- Steams pitas and tortillas, melts cheese, and reheats pre-cooked food for a hot-and-fresh taste
- One-button operation for an instant 212 degree Fahrenheit blast of steam
- Fits (1) 1/2 size food pan (included) and preheats in just 25 minutes prior to use
- Compact, stainless steel design with a cast aluminum well and spray tube, 4 qt. capacity, and 3 qt.
- 120V, 1800W

### Certifications



5-20P



ETL Listed



## Technical Data

|                    |                                        |
|--------------------|----------------------------------------|
| Material           | Cast Aluminum<br>Stainless Steel       |
| Plug Type          | NEMA 5-20P                             |
| Power Type         | Electric                               |
| Reservoir Capacity | 3 qt.                                  |
| Size               | 1/2 Size                               |
| Type               | Countertop Tortilla / Portion Steamers |
| Water Source       | Water Reservoir                        |

## Notes & Details

Sure to become the new hot-shot in your kitchen, concession stand, or convenience store, the Avantco QuickShot SS QS-1800 stainless steel countertop tortilla / portion steamer is an impressive countertop unit that blasts an instant 212 degree Fahrenheit stream of steam with the touch of a button. In a convenient, compact footprint, this steamer does everything from steam pitas and melt cheese to reheat pre-cooked food for quick service. Such versatility proves invaluable in facilities with limited space. Plus, because it preheats in 25 minutes, it's easy to turn on prior to opening and have ready for the first rush of customers. Taking only 30 seconds to make food deliciously hot and fresh, this steamer helps you provide customers with great food quickly!

To accommodate steaming and reheating, the unit holds a 1/2 size food pan (included) and offers a 4 qt. capacity. It uses an independent 3 qt. water reservoir for its steaming function, making it easy to fill and maintain throughout the day. Since the well and spray tube are cast aluminum, you can also be sure that the steamer is efficient in its operation and conducts heat with ease. This unit comes equipped with a cool-touch handle to maximize worker safety. Flip the simple on/off rocker switch for power, fill with water, preheat, and then start using this unit for freshly steamed tortillas, an appetizer of piping hot pita bread, or any other popular menu items. The steamer's stainless steel exterior ensures durability in virtually any commercial space, while its non-slip feet help keep it steady on your counter or work table as you work. It requires a 120V electrical connection for operation.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).