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EQUIPMENT

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!



Buy once. Buy the original.
Always look for this mark of quality



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

Model	Description
6600	Super Shot Steamer
Dimensions	
Equipment (w x d x h)	16½" x 17¼" x 8¼"
Pan Size (w x d x h)	9½" x 11¾" x 2½"
Shipping Carton (l x w x h)	21" x 12" x 22"
Equipment Weight	38 lbs
Shipping Weight	40 lbs

Electrical Specifications

Volts	Watts	Amps	Plug Configuration
120	1800	15.0	NEMA 5–15P

Preheat Time: 30 minutes

Capacity: 2⅞" deep half-size food pan

Controls: Push-button switch controls steam

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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