



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
Installation Type	Countertop
Loading Style	Top Load
Material	Cast Aluminum Stainless Steel

Avantco Equipment

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. water reservoir
- 120V, 1800W

Certifications





Technical Data

Maximum Temperature	212 Degrees F
Plug Type	NEMA 5-15P
Power Type	Electric
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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.