

Item #:	177QSHD1800A		Project:	
Otv:		Date:		Approval:

Avantco QuickShot QS-HD1800A Electric Countertop Tortilla / Portion Steamer with Digital Controls - 120V, 1,800W

Item #177QSHD1800A







Technical Data

Width	22 7/16 Inches	
Depth	16 11/16 - 21 5/16 Inches	
Height	10 1/4 Inches	
Power Cord Length	70 7/8 Inches	
Amps	15 Amps	
Voltage	120 Volts	
Wattage	1800 Watts	
Control Type	Digital	
Features	Programmable	
Installation Type	Countertop	

Features

- Top-down, pre-seasoned cast aluminum heat generator
- Digital controls with 4 programmable steam cycles
- Spatula-style drawer fits a half-size 2 1/2" deep hotel pan
- Durable stainless steel and anodized aluminum construction
- Compact design with 3 qt. self-contained water reservoir

Certifications



5-20P





ETL Sanitation



Technical Data

Loading Style	Front Load	
Material	Aluminum Stainless Steel	
Maximum Temperature	390 Degrees F	
Plug Type	NEMA 5-20P	
Power Type	Electric	
Reservoir Capacity	3 qt.	
Size	1/2 Size	
Water Source	Water Reservoir	

Notes & Details

Sure to become the new hot-shot in your kitchen, concession stand, or convenience store, this Avantco QuickShot tortilla / portion steamer is an impressive countertop unit. In a convenient, compact footprint, this unit does everything from steaming tortillas or cooking an egg to reheating pre-cooked food for quick service. Such versatility proves invaluable in facilities with limited space. This unit boasts 1,800W of power and blasts a powerful burst of steam with the touch of a button. The digital controls are intuitive and simple to maneuver, including 4 programmable quick-select buttons that allow you to decide on the steam time and the length and interval of the steam burst. Because this unit preheats in 15 minutes, it's easy to turn on prior to opening and have ready for the first rush of customers.

To accommodate steaming and reheating, the unit's spatula-style drawer fits a half-size 2 1/2" deep hotel pan (sold separately). It uses an independent 3 qt. self-contained water reservoir for its steaming function, making it easy to fill and maintain throughout the day. With a top-down, pre-seasoned cast aluminum heat generator, this unit delivers intense, efficient steam to deliver consistent and high-quality results every time. The steamer's stainless steel and anodized aluminum construction ensures durability in virtually any commercial space. It comes with a 70 7/8" cord and requires a 120V electrical connection for operation.

MARNING: 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.