



Item #: 177QSHD3300D Project: \_\_\_\_\_

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

# Avantco QuickShot QS-HD3300D Electric Countertop Tortilla / Portion Steamer with Digital Controls - 240V, 3,300W

Item #177QSHD3300D



## Technical Data

Width	22 7/16 Inches
Depth	16 11/16 - 21 5/16 Inches
Height	10 1/4 Inches
Power Cord Length	5 15/16 Feet
Amps	13.75 Amps
Hertz	60 Hz
Voltage	240 Volts
Wattage	3300 Watts
Control Type	Digital
Features	Programmable

## 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, US & Canada



ETL Sanitation

Avantco Equipment



## Technical Data

Installation Type	Countertop
Loading Style	Front Load
Material	Anodized Aluminum Cast Aluminum Stainless Steel
Maximum Temperature	390 Degrees F
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, 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 3,300W of power and blasts a powerful burst of steam 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 240V 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).