



Global Equipment Solutions

Suggested List Prices

Effective Date: January 1, 2019



About Antunes

The beginning of Antunes dates back to 1955, when our founder, Augie Antunes, began working as a manufacturers representative for the industrial combustion market. The company started in just a single office in Chicago, Illinois, but led by Augie's entrepreneurial spirit and dedication to his customers, it grew into a manufacturing business with diverse product lines for multiple industries.

Today, Antunes is a leading provider of countertop cooking equipment and water filtration systems in the global market. Every day, our equipment helps the largest and most successful foodservice operations expand their menus, enhance their beverage portfolios, and grow more profitably. Businesses trust the Antunes name because of our steadfast commitment to offering innovative products, premium quality, and personal service driven by lasting partnerships.

Our company is rooted in a strong sense of place, character, and identity: family-owned, family-operated, yet visionary and always focused on responding to the needs of every customer. As an industry leader, Antunes brings both expertise and understanding to the table—a powerful mix of personal attention and professional acumen.

To learn more about Antunes and our products, call +1 (630) 784-1000 or visit us online at www.antunes.com.

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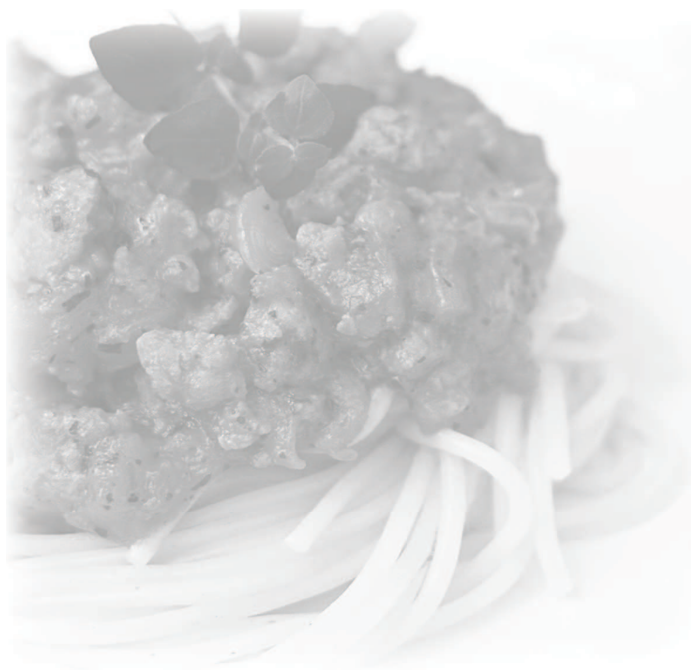
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Terms of Sale

All orders are subject to acceptance by Antunes. To ensure prompt shipment, always order by catalog model number.

Upon credit approval, terms shall be net thirty (30) days. Accounts exceeding thirty days are subject to a service charge of 1.5 % per month on the unpaid balance of the invoice.

Shipping weights indicated in this price schedule are approximate and many vary depending upon accessories delivered with the order. All shipments are f.o.b. our factory, Carol Stream, IL USA.

Enclosed electrical specifications are standard. If electrical requirements are different from standard, add 5% to the equipment cost.

All amounts quoted in this price list are in U.S. dollars. Payment in any other currency will not be accepted.

If shipment is lost or damaged in transit the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. All merchandise must be unpacked and inspected within ten (10) days after receipt. Damage should be reported to the carrier within that period. All boxes and packing will be required for inspection on damaged goods claims.

No equipment may be returned without an authorized return number. Returned merchandise is subject to a restocking charge plus charges for any necessary repairs to place equipment in resalable condition.

Returned goods must be shipped prepaid.

15% Restocking Charge on Returned Merchandise.

Prices quoted do not include federal, foreign, excise, municipal, or other sales or use taxes. All such taxes are the responsibility of the purchaser.

Countertop Cooking Solutions

Antunes manufactured its first piece of equipment for the foodservice industry in 1970. Our founder, Augie Antunes, had an idea for a circular hot dog grill. When no other companies wanted to build it, Augie decided to do it himself.

It did not take long for the company's catalog to expand into the other product categories, including toasters, steamers, grills, warmers, display cases, dispensers, and timers.

Today, equipment from Antunes can be found in more than 150 countries, helping businesses succeed in a variety of different markets—quick service, fast casual, convenience stores, fine dining, educational, healthcare, institutional, and more.

From the largest, most successful chains to small, regional businesses, operators choose Antunes because of our steadfast commitment to providing innovative equipment solutions known for quality, performance, and reliability.













Vertical Contact Toasters

Models VCT-25, VCT-50, VCT-1000









Evenly toast the cut sides of buns with the Vertical Contact Toaster. The VCT-25, VCT-50, and VCT-1000 models feature a dual-sided platen for additional capacity compared to other toasters, separate compression settings for the heel and crown, and a dial thermostat for making quick adjustments to the quality of the toast. These units are all constructed of stainless steel for long life and include three release sheets (unless otherwise noted).

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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VCT-25

VCT-25 9200620	25-second toast time	 	NEMA 5-15P	120	1760	14.7	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	76 lbs. (34.5 kg)	\$2,800.00
VCT-25 9200626	25-second toast time	 	NEMA 6-20P	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	76 lbs. (34.5 kg)	\$2,800.00
VCT-25 9200628	25-second toast time	 	CEE 7/7	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$2,800.00
VCT-25 9200637	25-second toast time	 	IEC-309	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$2,800.00
VCT-25 9200640	25-second toast time	 	CEE 7/7	230	1980	8.6	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$2,800.00





VCT-50

VCT-50 9200600	50-second toast time	 	NEMA 5-15P	120	1760	14.7	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	84 lbs. (38.1 kg)	\$2,800.00
VCT-50 9200606	50-second toast time	 	NEMA 6-20P	208– 240	3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	84 lbs. (38.1 kg)	\$2,800.00
VCT-50 9200608	50-second toast time	 	CEE 7/7	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	84 lbs. (38.1 kg)	\$2,800.00
VCT-50 9200609	50-second toast time	 	IEC-309	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	84 lbs. (38.1 kg)	\$2,800.00



VCT-1000 (without belt wraps)

VCT-1000 9210700	10-second toast time	 	NEMA 5-15P	120	1800	15	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	82 lbs. (37.2 kg)	\$3,060.00
VCT-1000 9210702	10-second toast time	 	NEMA 6-20P	208– 240	2600– 3455	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	82 lbs. (37.2 kg)	\$3,060.00
VCT-1000 9210704	10-second toast time	 	IEC-309	208– 240	2600– 3460	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	84 lbs. (38.1 kg)	\$3,060.00
VCT-1000 9210712	10-second toast time	 	CEE 7/7	220– 240	1775– 2125	8.07– 8.85	50	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	81 lbs. (36.7 kg)	\$3,060.00
VCT-1000 9210714•	17-second toast time	 	NEMA 6-20P	208– 240	2600– 3455	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	81 lbs. (36.7 kg)	\$3,060.00
VCT-1000 9210709•	28-second toast time	 	NEMA 6-20P	208– 240	2600– 3455	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	81 lbs. (36.7 kg)	\$3,060.00
VCT-1000 9210707	28-second toast time	 	IEC-309	208– 240	2550– 3394	12.3– 17.8	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	81 lbs. (36.7 kg)	\$3,060.00

VCT-1000 (with belt wraps)

VCT-1000 9210710	10-second toast time	 	IEC-309	208– 240	2600– 3455	12.5– 14.4	50	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	82 lbs. (37.2 kg)	\$3,340.00
VCT-1000 9210711	15-second toast time	 	IEC-309	208– 240	2600– 3455	12.5– 14.4	50	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	82 lbs. (37.2 kg)	\$3,340.00

VCT-1000 (with mechanical butter wheel and bun feeder without belt wraps)

VCT-1000 9210719	15-second toast time	 	NEMA 6-20P	208– 240	2600– 3455	12.5– 14.4	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	29 3/4" (756 mm)	94 lbs. (42.6 kg)	\$3,410.00
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- Includes 10 release sheets.





Vertical Contact Toaster

Model VCT-2000




Evenly toast the cut sides of buns with the Vertical Contact Toaster. The VCT-2000 features separate compression settings for the heel and crown and a digital controller for making precise adjustments to the quality of the toast. Its built-in auxiliary heater warms the top sides of the buns to help keep the assembled sandwich warmer for longer. This model also includes belt wraps to minimize bun marking. Each unit includes three release sheets (unless otherwise noted).

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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VCT-2000

VCT-2000 9210100	10-second toast time		NEMA 6-20P	208	3291	15.8	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	75 lbs. (34 kg)	\$4,450.00
VCT-2000 9210200	10-second toast time		CEE 7/7	220– 240	3019– 3593	13.7–15	50	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$4,500.00





VCT-2000 (with heated base)

VCT-2000 9210300	10-second toast time		NEMA 6-20P	208	3326	16	50/60	21 1/4" (540 mm)	10 3/4" (273 mm)	23 1/4" (591 mm)	85 lbs. (38.6 kg)	\$4,500.00
VCT-2000 9210400	10-second toast time		CEE 7/7	220– 240	3058– 3640	13.9– 15.2	50/60	21 1/4" (540 mm)	10 3/4" (273 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$4,600.00
VCT-2000 9210402	10-second toast time		IEC-309	220– 240	3058– 3640	13.9– 15.2	50/60	21 1/4" (540 mm)	10 3/4" (273 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$4,600.00



VCT-2000 (with heated base and back plate)

VCT-2000 9210304	10-second toast time		NEMA 6-20P	208	3326	16	50/60	21 1/4" (540 mm)	10 3/4" (273 mm)	23 1/4" (591 mm)	88 lbs. (39.9 kg)	\$4,500.00
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VCT-2000 (with wide mouth)

VCT-2000 9210116	10-second toast time		NEMA 6-20P	208	3291	15.8	60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	88 lbs. (39.9 kg)	\$4,490.00
VCT-2000 9210121	17-second toast time		NEMA 6-20P	208	3291	15.8	60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	85 lbs. (38.6 kg)	\$4,490.00
VCT-2000 9210203	17-second toast time		CEE 7/7	220– 240	3019– 3593	13.7–15	50	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	88 lbs. (39.9 kg)	\$4,600.00
VCT-2000 9210123	28-second toast time		NEMA 6-20P	208	3291	15.8	60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	85 lbs. (38.6 kg)	\$4,490.00

VCT-2000 (with motorized butter wheel)

VCT-2000 9210114	10-second toast time		NEMA 6-20P	208	3291	15.8	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	92 lbs. (41.7 kg)	\$4,800.00
VCT-2000 9210118	17-second toast time		NEMA 6-20P	208	3291	15.8	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	92 lbs. (41.7 kg)	\$4,800.00

VCT-2000 (with wide mouth and motorized butter wheel)

VCT-2000 9210224	10-second toast time		IEC-309	220– 240	3019– 3593	13.7–15	50	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	92 lbs. (41.7 kg)	\$4,920.00
VCT-2000 9210128	28-second toast time		NEMA 6-20P	208	3291	15.8	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	92 lbs. (41.7 kg)	\$4,880.00

- Includes 10 release sheets.





Mini Vertical Contact Toaster

Model VCT-2



With the smallest footprint of our entire line of Vertical Contact Toasters, the VCT-2 is the perfect fit for any operation where space is limited. It toasts two buns (heel and crown) simultaneously and features individual heel and crown compression settings that allow operations to easily adjust toast quality. Each unit includes two release sheets.

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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VCT-2 (with belt wraps)

VCT-2 9210907	15-second toast time	 	5-15P NEMA	120	1800	15	50/60	13" (330 mm)	10" (254 mm)	22" (559 mm)	67 lbs. (30.4 kg)	\$3,780.00
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VCT-2 (without belt wraps)

VCT-2 9210955	15-second toast time	 	5-15P NEMA	120	1800	15	50/60	13" (330 mm)	10" (254 mm)	22" (559 mm)	67 lbs. (30.4 kg)	\$3,600.00
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Mini Vertical Contact Toaster

Model VCTM-2





The VCTM features a small footprint while toasting two buns (heel and crown) simultaneously. It includes a variable speed motor as well as individual heel and crown compression settings so operations can easily adjust toast quality. Models are also available with a mechanical butter wheel to add flavor to the toasted product or an auxiliary heater to drive additional heat into the buns.

Model & Mfg. No.	Capacity	Approvals	Auxiliary Heater	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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VCTM-2 (without belt wraps)

VCTM-2 9210960	Variable Speed Motor	 	No	NEMA 6-20P	208- 230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)	\$3,890.00
VCTM-2 9210959	Variable Speed Motor	 	No	IEC-309	208- 230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)	\$3,980.00
VCTM-2 9210983	Variable Speed Motor	 	No	BS-1363	208- 230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)	\$3,980.00

VCTM-2 with Auxiliary Heater

VCTM-2 9210915	Variable Speed Motor	 	Yes	NEMA 6-20P	208- 230	3100	14.9-13.5	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)	\$4,620.00
VCTM-2 9210916	Variable Speed Motor	 	Yes	IEC-309	208- 230	3100	14.9-13.5	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)	\$4,730.00

VCTM-2 with Auxiliary Heater and Butter Wheel

VCTM-2 9210913	Variable Speed Motor	 	Yes	NEMA 6-20P	208- 230	3100	14.9-13.5	50/60	15 1/4" (387 mm)	14 3/4" (375 mm)	25 1/2" (648 mm)	70 lbs. (31.8 kg)	\$4,930.00
VCTM-2 9210914	Variable Speed Motor	 	Yes	IEC-309	208- 230	3100	14.9-13.5	50/60	15 1/4" (387 mm)	14 3/4" (375 mm)	25 1/2" (648 mm)	70 lbs. (31.8 kg)	\$5,030.00

Vertical Contact Toaster Accessories

Item	Mfg. No.	Description	For Use With	List Price
Butter Wheel	7000238	Stainless steel butter wheel and pan. Use to butter buns before toasting. Attaches to the top of the toaster without the use of tools and can be removed easily for cleaning.	VCT-25, 50, 1000 & 2000	\$359.00
Butter Wheel	7000703	Stainless steel butter wheel and pan. Use to butter buns before toasting. Attaches to the top of the toaster without the use of tools and can be removed easily for cleaning.	VCT-2000 with wide mouth	\$412.00
Butter Wheel	7001373	Stainless steel butter wheel and pan. Use to butter buns before toasting. Attaches to the top of the toaster without the use of tools and can be removed easily for cleaning.	VCT-2, VCTM-2	\$385.00
Universal Tall Bun Feeder	7001522	Automatic gravity-fed bun feeder for pre-loading buns into a toaster, which increases productivity by allowing operator to complete other duties. Attaches to the top of the toaster without the use of tools and adjustable to fit most bun sizes.	VCT-25, 50, 1000 & 2000	\$210.00
Universal Tall Angled Bun Feeder	7001523	Angled, automatic gravity-fed bun feeder for pre-loading buns into a toaster, which increases productivity by allowing operator to complete other duties. Attaches to the top of the toaster without the use of tools and adjustable to fit most bun sizes.	VCT-25, 50, 1000 & 2000	\$201.00
Low Profile Universal Bun Feeder	7001521	Low profile bun feeder allows for quick and easy loading of buns into the toaster. Attaches to the top of the toaster without the use of tools.	VCT-25, 50, 1000 & 2000	\$79.00
Cleaning Tool Kit	7001126	Aluminum handle with attachable cleaning pad for cleaning platens of contact toasters.	All VCT models	\$137.00
HLZ-1 Heated Landing Zone	7000685	Heated landing zone keeps freshly toasted buns warm until they are ready to serve. Attaches easily to the bottom of the toaster without the use of tools. (120 volts, 35 watts, 0.3 amp., 50/60 Hz. NEMA 5-15P Plug)	VCT-25, 50, 1000 & 2000	\$515.00
HLZ-1 Heated Landing Zone	7000842	Heated landing zone keeps freshly toasted buns warm until they are ready to serve. Attaches easily to the bottom of the toaster without the use of tools. (230 volts, 35 watts, 0.3 amp., 50/60 Hz. CEE 7/7 Plug)	VCT-25, 50, 1000 & 2000	\$567.00

Vertical Contact Toaster Consumable Items















Item	Mfg. No.	Description	For Use With	List Price
Damper Kit	7000574	Covers keep heat contained in the toaster to save energy. When used, toasters consume half as much energy in the idle state, use 22% less energy when cooking, and give off half as much average heat gain to space.	VCT-25, 50, 1000 & 2000	\$128.00
Heat Shield with Dampers	7000707	Heat shield with covers keep heat contained in the toaster to save energy. When used, toasters consume half as much energy in the idle state, use 22% less energy when cooking, and give off half as much average heat gain to space.	VCT-25, 50, 1000 & 2000	\$464.00
Release Sheets	7000250	10-pack of non-stick release sheets that allow buns to move easily down the heated platen of the toaster. Minimum order of 5 packages.	VCT-25, 50, 1000 & 2000	\$194.00
Release Sheets	7000990	10-pack of non-stick release sheets that allow buns to move easily down the heated platen of the toaster. Minimum order of 5 packages.	VCT-2	\$202.00
Release Sheets	7001168	3-pack of non-stick release sheets that allow buns to move easily down the heated platen of the toaster. Minimum order of 5 packages.	VCTM-2	\$69.00
Standard Belt Wrap	7000416	2-pack of silicone belt wraps that help guide buns through the toaster while preventing slipping, sticking, and bun marking.	VCT-1000 & 2000	\$167.00
Metal Clip Belt Wrap	7001437	2-pack of silicone belt wraps with metal clips that attach directly to the conveyor chain, which extends its lifespan compared to the standard belt wrap.	VCT-1000 & 2000	\$156.00
Belt Wrap	7001158	2-pack of silicone belt wraps that help guide buns through the toaster while preventing slipping, sticking, and bun marking.	VCTM-2	\$143.00
Belt Wrap	7000985	2-pack of silicone belt wraps that help guide buns through the toaster while preventing slipping, sticking, and bun marking.	VCT-2	\$171.00
Cleaning Tool Kit	7001126	Aluminum handle with attachable cleaning pad for cleaning platens of contact toasters. Includes 10 pads.	All VCT models	\$137.00



Gold Standard Toaster

Models GST-2V, GST-3V, GST-5V, GST-2H

The Gold Standard Toaster features an innovative and unique toasting system that provides operations with quality, reliability, and consistency in their toasting platform. The GST model utilizes dual-belt technology that cradles buns as they move along the heat source, eliminating bun defects such as sticking, slipping, and bun marking. The belts are continuously moving so operators can immediately load product. The energy-efficient design keeps the heat locked inside the toaster to provide significant energy savings compared to other models.

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight	List Price
GST-2V														
GST-2V 9210999	Variable Speed Motor	 	NEMA 6-20P	Vertical	2	Yes	208–240	2000	50/60	20" (508 mm)	9" (227 mm)	21 5/8" (549 mm)	95 lbs. (43.1 kg)	\$6,100.00
GST-2V 9210982	Variable Speed Motor	 	IEC-309	Vertical	2	Yes	220–240	2000	50/60	20" (508 mm)	9" (227 mm)	21 5/8" (549 mm)	95 lbs. (43.1 kg)	\$6,500.00
GST-3V (with tall bun feeder)														
GST-3V 9210874	Variable Speed Motor	 	NEMA 6-20P	Vertical	3	Yes	208–240	3660–4355	50/60	24 5/8" (625 mm)	9 3/16" (233 mm)	30" (763 mm)	130 lbs. (59 kg)	\$6,700.00
GST-3V (with standard feeder and landing zone)														
GST-3V 9210881	Variable Speed Motor	 	IEC-309	Vertical	3	Yes	220–240	3180–3750	50/60	25 1/4" (641 mm)	14 9/16" (370 mm)	24 5/8" (625 mm)	130 lbs. (59 kg)	\$7,490.00
GST-5V														
GST-5V 9210880	Variable Speed Motor	 	IEC-309	Vertical	5	Yes	230	4600	50/60	34 1/4" (870 mm)	14 3/4" (375 mm)	24 27/32" (631 mm)	185 lbs. (83.9 kg)	\$8,600.00
GST-2H														
GST-2H 9210962	Variable Speed Motor	 	NEMA 6-20P	Horizontal	2	No	208	2000	50/60	22" (559 mm)	21" (533 mm)	17" (432 mm)	117 lbs. (53.1 kg)	\$6,250.00
GST-2H 9210961	Variable Speed Motor	 	CEE 7/7	Horizontal	2	No	230	2000	50/60	22" (559 mm)	21" (533 mm)	17" (432 mm)	117 lbs. (53.1 kg)	\$6,600.00

Gold Standard Toaster Consumable Items

Item	Mfg. No.	Description	For Use With	List Price
Belt Kit	7001054	Includes one Main belt and one Crown/Heel belt.	GST-2V, GST-2H	\$347.00
Main Belt	7000984	Includes one Main belt.	GST-2V, GST-2H	\$129.00
Crown/Heel Belt	7000991	Includes one Crown/Heel belt.	GST-2V, GST-2H	\$105.00
Belt Kit	7000931	Includes a Crown belt, Main belt and Heel/Club belt.	GST-3V	\$315.00
Crown Belt	7000928	Includes one Crown belt.	GST-3V	\$99.00
Main Belt	7000929	Includes one Main belt.	GST-3V	\$112.00
Heel/Club Belt	7000930	Includes one Heel/Club belt.	GST-3V	\$105.00
Bun Chute	7001859	Includes one Bun Chute.	GST-3V	\$56.00
Belt Kit	7000799	Includes two Crown belts, one Main belt, and one Heel/Club belt.	GST-5V	\$368.00
Crown Belt	7000795	Includes one Crown belt.	GST-5V	\$127.00
Main Belt	7000796	Includes one Main belt.	GST-5V	\$150.00
Heel/Club Belt	7000797	Includes one Heel/Club belt.	GST-5V	\$140.00





Gold Standard Toaster Accessories

Item	Mfg. No.	Description	For Use With	List Price
Cleaning Tool Kit	7001126	Aluminum handle with 10 attachable cleaning pads for cleaning platens of contact toasters. Includes 10 pads.	GST-2V	\$137.00
Fan Baffle	7001709	Metal covering for intake fan that catches dust/debris and minimizes maintenance time by keeping the fan cleaner. Baffle attaches magnetically and is easily cleaned, with no tools required.	All GST models	\$77.00
Tall Bun Feeder	7001289	Automatic gravity-fed bun feeder for pre-loading buns into a toaster, which increases productivity by allowing operator to complete other duties. Attaches to the top of the toaster without the use of tools and adjustable to fit most bun sizes.	GST-3V	\$363.00
Low Profile Bun Feeder	7001120	Low profile bun feeder allows for quick and easy loading of buns into the toaster. Attaches to the top of the toaster without the use of tools.	GST-3V	\$322.00
Butter Wheel Kit	7001871	Stainless steel butter wheel and pan. Use to butter buns before toasting. Attaches to the top of the toaster without the use of tools and can be removed easily for cleaning.	GST-3V	\$604.00
Angular Feeder	7001110	Angular feeder attaches to the top of the unit to provide operations with easier access when loading product.	GST-5V	\$172.00



Flatbread Toaster Model GST-1H

The Flatbread Toaster can quickly heat pitas, flatbreads, and tortillas or cook raw tortillas in only seconds, allowing operations to serve items on demand without causing delays in service. This unit features a motorized conveyor that guides product along the two high-temperature platens and an integrated heated landing zone.

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight	List Price
GST-1H 9210970	 	NEMA L6-30P	208	4600	60	23 5/16" (592 mm)	20" (508 mm)	17 1/4" (438 mm)	183 lbs. (83 kg)	\$6,900.00
GST-1H 9210972	 	IEC-309	230	4600	50/60	23 5/16" (592 mm)	20" (508 mm)	17 1/4" (438 mm)	183 lbs. (83 kg)	\$7,000.00

Flatbread Toaster Consumable Item

Item	Mfg. No.	Description	For Use With	List Price
Belt Kit	7001659	Includes two main belts.	GST-1H	\$291.00



Flatbread Toaster Accessories

Item	Mfg. No.	Description	For Use With	List Price
Fan Baffle	7001709	Metal covering for intake fan that catches dust/debris and minimizes maintenance time by keeping the fan cleaner. Baffle attaches magnetically and is easily cleaned, with no tools required.	GST-1H	\$77.00
Quesadilla Pouch	7001929	Easy-use pouch for toasting quesadillas. (1 pouch)	GST-1H	\$58.00
Quesadilla Pouch	7001930	Pack of easy-use pouches for toasting quesadillas. (3 pouches)	GST-1H	\$172.00



Radiant Toaster Model RT-2

The RT-2 Radiant Toaster features a small footprint and two toasting lanes, providing operations with a high toasting capacity without wasting valuable counterspace. The unit has a front load and front return with an integrated holding zone.





Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
RT-2 9210908	 	NEMA L6-30P	208	5000	24	50/60	13" (330 mm)	19" (481 mm)	23" (584 mm)	88 lbs. (39.9 kg)	\$5,150.00



Muffin Toaster

Model MT-12

This durable unit toasts up to 324 English muffins per hour. The partial load feature allows for toasting three or fewer muffins. Toaster includes spatula kit. Dimensions listed are for toaster without spatula.

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
MT-12 9200146	 	NEMA L6-20P	208	3400	16.4	50/60	15 5/8" (397 mm)	26 5/8" (676 mm)	8 1/8" (207 mm)	57 lbs. (25.9 kg)	\$2,820.00
MT-12 9200148	 	IEC-309	230	3400	14.8	50/60	15 5/8" (397 mm)	26 5/8" (676 mm)	8 1/8" (207 mm)	57 lbs. (25.9 kg)	\$2,930.00

Muffin Toaster Accessory


















Item	Mfg. No.	Description	For Use With	List Price
Spatula Kit	7000477	Spatula for easily loading and unloading English muffins into toaster.	MT-12	\$126.00



Egg Stations

Models ES-600, ES-602, ES-604, ES-800, ES-1200

The Egg Station takes the guesswork out of preparing freshly cooked eggs by making the process consistent from start to finish. With the Egg Station, operations can eliminate the risk of cross-contamination by providing a dedicated area for eggs and also free up valuable grill space. Multiple configurations are available, and each unit includes egg rings and a spatula, scraper, plastic bottle, and brush.





Model & Mfg. No.	Capacity	Approvals	Plug	Cover Hinge	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
ES-600 9300530	Six 3" (76.2 mm) egg rings and Canadian bacon	 	NEMA 6-20P	Back Side	208-240	2380-3168	11.4-13.2	50/60	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	45 lbs. (20.4 kg)	\$2,650.00
ES-600 9300572	Six 3" (76.2 mm) egg rings and Canadian bacon	 	CEE 7/7	Back Side	230	2900	12.6	50/60	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	45 lbs. (20.4 kg)	\$2,650.00
ES-602 9300577	Two 8" (203.2 mm) omelet rings	 	NEMA 6-20P	Back Side	208	2400	11.5	50/60	18 1/4" (464 mm)	18 3/16" (462 mm)	8 1/4" (210 mm)	50 lbs. (22.7 kg)	\$3,170.00
ES-604 9300574	Six 4" (101.6 mm) egg rings	 	NEMA 6-20P	Back Side	208-240	2380-3168	11.4-13.2	50/60	19 3/4" (502 mm)	17 1/2" (445 mm)	7 3/4" (197 mm)	50 lbs. (22.7 kg)	\$3,040.00
ES-604 9300581	Six 4" (101.6 mm) egg rings	 	NEMA 5-15P	Back Side	208-240	2400-3150	11.5-13.1	50/60	19 3/4" (502 mm)	17 1/2" (445 mm)	7 3/4" (197 mm)	50 lbs. (22.7 kg)	\$3,040.00
ES-800 9300599	Eight 5.164" (131.2 mm) artisan-style egg rings	 	NEMA 6-20P	Left Side	208-240	2400-3150	10.9-13.1	50/60	20" (508 mm)	20 13/32" (518 mm)	8" (203 mm)	50 lbs. (22.7 kg)	\$2,930.00
ES-800 9300652	Eight 5.164" (131.2 mm) artisan-style egg rings	 	CEE 7/7	Back Side	230	2900	12.6	50/60	20" (508 mm)	20 13/32" (518 mm)	8" (203 mm)	50 lbs. (22.7 kg)	\$2,930.00
ES-1200 9300532	Twelve 3" (76.2 mm) egg rings	 	NEMA 6-20P	Back Side	208-240	2380-3168	11.4-13.2	50/60	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	48 lbs. (21.8 kg)	\$2,930.00
ES-1200 9300582	Twelve 3" (76.2 mm) egg rings	 	CEE 7/7	Back Side	230	2900	12.6	50/60	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	48 lbs. (21.8 kg)	\$2,930.00



Egg Stations with Dual Zone

Model ESDZ-1200

Easily serve freshly cooked egg-based menu items to customers throughout the day with the Egg Station with Dual Zone. The ESDZ-1200 features two independent cooking zones that allow operations to easily and quickly prepare eggs throughout the day, whether it's four eggs, two eggs, or even an individual order. Each unit features a two-channel timer that includes four pre-programmed cook times to handle a variety of products.

Model & Mfg. No.	Capacity	Approvals	Plug	Cover Hinge	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
ESDZ-1200 9300633	Twelve 3" (76.2 mm) egg rings	 	NEMA L6-20P	Left	200-240~	3000	15-12.5	50/60	18" (457 mm)	18 29/32" (480 mm)	8 15/16" (227 mm)	48 lbs. (21.8 kg)	\$3,840.00
ESDZ-1200 9300636	Twelve 3" (76.2 mm) egg rings	 	IEC-309	Left	200-240~	3000	15-12.5	50/60	18" (457 mm)	18 29/32" (480 mm)	8 15/16" (227 mm)	48 lbs. (21.8 kg)	\$3,840.00

Egg Station Consumable Items

Item	Mfg. No.	Description	For Use With	List Price
Egg Station Kit	7001109	Includes spatula, scraper and brush.	ES-600, ES-602, ES-604, ES-1200 & ESDZ-1200	\$78.00
Plastic Squeeze Bottle	7001640	Plastic squeeze bottle. Minimum order of five bottles.	ES-600, ES-602, ES-604, ES-1200 & ESDZ-1200	\$37.00
3" Egg Ring	7001585	Includes single 3" (76 mm) egg ring.	ES-600 & ES-1200	\$21.00
3" Egg Ring Kit	7001586	Includes set of six 3" (76 mm) egg rings.	ES-600 & ES-1200	\$88.00
3" Egg Ring Kit	7001587	Includes set of twelve 3" (76 mm) egg rings.	ES-600 & ES-1200	\$177.00
3" Egg Ring	7001402	Includes single low profile 3" (76 mm) egg ring.	ESDZ-1200	\$9.00
3" Egg Ring Kit	7001216	Includes set of six low profile 3" (76 mm) egg rings.	ESDZ-1200	\$53.00
3" Egg Ring Kit	7001544	Includes set of twelve low profile 3" (76 mm) egg rings.	ESDZ-1200	\$100.00
4" Egg Ring Kit	213P176	Includes set of six 4" (102 mm) egg rings.	ES-604	\$179.00
5.164" Egg Ring Kit	7001846	Includes set of eight 5.164" (131 mm) artisan-style egg rings.	ES-800	\$305.00
8" Egg Ring Kit	213P183	Includes set of two 8" (203 mm) egg rings.	ES-602	\$108.00

Egg Station Accessories

Mfg. No.	Description	For Use With	List Price
7000261	Includes cover, rack, and ring assembly to cook six 3" (76 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$354.00
7000635	Includes cover, rack, and ring assembly to cook two 8" (203 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$502.00
7000835	Includes cover, rack, and ring assembly to cook six 4" (102 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$606.00
7001346	Includes cover, rack, and ring assembly to cook eight 5.164" (131 mm) artisan-style eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$626.00
7001347	Includes cover, rack, and ring assembly to cook ten 2.72" (69 mm) x 5.38" (137 mm) rectangular eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$623.00
7000363	Includes cover, rack, and ring assembly to cook twelve 3" (76 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	\$712.00
7001574	Includes cover, rack, and ring assembly to cook four 4" (102 mm) eggs.	ESDZ-1200	\$650.00

FEATURED PRODUCT







Rapid Steamer Model RS-1000

Build a bigger, more complete menu with just a single piece of equipment—the Rapid Steamer by Antunes. This unit converts plain tap water into dry steam so foods keep their original textures, colors, flavors, and nutrients. The end result: food that looks fresher and tastes better, from vegetables and seafood to pasta, proteins, and more.

The Rapid Steamer's consistent steaming process removes the guesswork and produces a uniform finish from one operator to the next. Intelligent programming automatically adjusts steam introduced to the chamber for ideal steaming in every cycle.

The Rapid Steamer features a touchscreen interface for quickly preparing items. With an instant steaming button as well as pre-programmed favorites, this easy-to-use unit can handle a variety of different menu items without causing any delays in service. The included USB connection allows operations to easily load new recipes to handle new and expanding menus.

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight	List Price
RS-1000 9100650	(2) 20-oz. baskets	 	NEMA L6-30P	208	5000	24	50/60	17 1/2" (442 mm)	16 7/8" (428 mm)	12 7/8" (325 mm)	81 lbs. (36.7 kg)	\$4,900.00
RS-1000 9100651	(2) 20-oz. baskets	 	IEC-309	200-240	5000	30	50/60	17 1/2" (442 mm)	16 7/8" (428 mm)	12 7/8" (325 mm)	81 lbs. (36.7 kg)	\$5,000.00



VERSATILE PERFORMANCE: Rapidly steam everything from pasta to seafood, vegetables, meat, and more, from one platform.



STREAMLINED EFFICIENCY: Decrease cook times and increase throughput while bringing out the true flavors of your cuisine.



INTELLIGENT PROGRAMMING: Just set the steam time and let the RS-1000 automatically optimize steaming performance.



EASY OPERATION: Steam with a single press of the user-friendly touchscreen and quickly program your custom menu with ease.





COMPACT FOOTPRINT: Combine this compact solution with your kitchen for outstanding, space-saving steaming capabilities.



Jet Steamer

Model JS-1000

The Jet Steamer features a generator that converts plain drinking water into bursts of steam that are then injected into the steaming cup. The unique shape of the cup combined with the velocity and temperature of the steam mixes, heats and cooks foods significantly faster than traditional methods, from eggs, oatmeal, and rice, to vegetables, seafood, soups, and more. The touchscreen interface of the Jet Steamer makes it easy for operators to program and run cook cycles for all of their menu needs.

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight	List Price
JS-1000 9100670	8 oz.		NEMA L6-30P	208-240	3800	19	60	12 1/2" (321 mm)	20 3/4" (525 mm)	20" (507 mm)	61 lbs. (27.7 kg)	\$4,800.00
JS-1000 9100672	8 oz.		IEC-309	208-240	3800	19	60	12 1/2" (321 mm)	20 3/4" (525 mm)	20" (507 mm)	61 lbs. (27.7 kg)	\$5,100.00

Jet Steamer Accessories

Item	Mfg. No.	List Price
Cup	7001661	\$80.00
Steam Nozzle	7001662	\$32.00
Cup Mounting Platform	7001663	\$48.00
Hose Connection Manifold	7001664	\$33.00
Cup and Steam Nozzle Kit (includes one cup and one steam nozzle)	7001665	\$126.00
Complete Accessory Kit (includes one cup, one steam nozzle, one cup mounting platform, and one hose connection manifold)	7001667	\$191.00

Water Pressure Regulators

Required for Deluxe Food Warmers (DFW) and Miracle Steamers (MS); see pages 14-15.

Item	Mfg. No.	Description	For Use With	List Price
Single Water Pressure Regulator Kit	7000314	Water pressure regulator assembly for use with one steamer.	All DFW & MS models	\$159.00
Dual Water Pressure Regulator Kit	7000235	Water pressure regulator assembly for use with two steamers.	All DFW & MS models	\$402.00



Single Water Pressure
Regulator Kit



Dual Water Pressure
Regulator Kit







Deluxe Food Warmers

Models DFW-100, DFW-150, DFW-200, DFW-250, DFWT-100, DFWT-150, DFWT-200, DFWT-250, DFWF-250





The Deluxe Food Warmer prepares food quickly using simple push-button action. Units with timers can be set up to 99 minutes. Units with direct water hook-up include a installation hose kit but do **require a water pressure regulator** (see Accessories below) to keep between 20 psi (1.38 bar) and 30 psi (2.07 bar).

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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No timer with self-contained water tank

DFW-100 9100101	Half-size 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	45 lbs. (20.4 kg)	\$2,090.00
DFWT-100 9100121	Two-thirds 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	55 lbs. (24.9 kg)	\$2,570.00

















No timer with direct water hook-up

DFW-200 9100111	Half-size 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	45 lbs. (20.4 kg)	\$2,090.00
DFWT-200 9100131	Two-thirds 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	53 lbs. (24 kg)	\$2,570.00

Timer with self-contained water tank

DFW-150 9100104	Half-size 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	42 lbs. (19.1 kg)	\$2,390.00
DFW-150 9100106	Half-size 2 7/8" (73 mm) deep pan	 	CEE 7/7	230	2800	12.2	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	42 lbs. (19.1 kg)	\$2,490.00
DFW-150 9100110	Half-size 2 7/8" (73 mm) deep pan	 	BS-1363	230	2800	12.2	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	42 lbs. (19.1 kg)	\$2,490.00
DFWT-150 9100124	Two-thirds 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	50 lbs. (22.7 kg)	\$2,780.00
DFWT-150 9100126	Two-thirds 2 7/8" (73 mm) deep pan	 	CEE 7/7	230	2800	12.2	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	50 lbs. (22.7 kg)	\$2,910.00

Timer with direct water hook-up

DFW-250 9100114	Half-size 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 1/4" (210 mm)	45 lbs. (20.4 kg)	\$2,390.00
DFW-250 9100116	Half-size 2 7/8" (73 mm) deep pan	 	CEE 7/7	230	2800	12.2	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 1/4" (210 mm)	45 lbs. (20.4 kg)	\$2,490.00
DFW-250 9100117	Half-size 2 7/8" (73 mm) deep pan	 	BS-1363	230	2800	12.2	50/60	16 5/8" (422 mm)	17 1/4" (438 mm)	8 1/4" (210 mm)	45 lbs. (20.4 kg)	\$2,490.00
DFWT-250 9100134	Two-thirds 2 7/8" (73 mm) deep pan	 	NEMA 5-15P	120	1800	15	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	75 lbs. (34 kg)	\$2,780.00
DFWT-250 9100137	Two-thirds 2 7/8" (73 mm) deep pan	 	BS-1363	230	2800	12.2	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	53 lbs. (24 kg)	\$2,910.00
DFWF-250 9100146	Full size 4" deep (101.6 mm) pan	 	NEMA 6-20P	208	3300	15.9	50/60	26 7/8" (683 mm)	17 1/4" (438 mm)	9 3/8" (238 mm)	75 lbs. (34 kg)	\$3,530.00
DFWF-250 9100156	Full size 4" deep (101.6 mm) pan	 	CEE 7/7	230	3300	14.3	50/60	26 7/8" (683 mm)	17 1/4" (438 mm)	9 3/8" (238 mm)	75 lbs. (34 kg)	\$3,760.00
DFWF-250 9100157	Full size 4" deep (101.6 mm) pan	 	IEC-309	230	3300	14.3	50/60	26 7/8" (683 mm)	17 1/4" (438 mm)	9 3/8" (238 mm)	75 lbs. (34 kg)	\$3,760.00

Deluxe Food Warmer Accessories

Item	Mfg. No.	Description	For Use With	List Price
Set of 1/2-Size Pans	7000704	-	DFW-100, DFW-150, DFW-200, DFW-250	\$253.00
Set of 2/3-Size Pans	7000705	-	DFWT-100, DFWT-150, DFWT-200, DFWT-250	\$480.00
Single Water Pressure Regulator Kit	7000314	Water pressure regulator assembly for use with one steamer.	All DFW models	\$159.00
Dual Water Pressure Regulator Kit	7000235	Water pressure regulator assembly for use with two steamers.	All DFW models	\$402.00









Miracle Steamers

Models MS-150, MS-155, MS-250, MS-255, MS-355





The Miracle Steamer delivers steam from the top down onto product, perfect for finishing and melting cheese. Units are equipped with a 0-99 minute fully programmable timer. Units with a direct water hook-up include installation hose kit but do **require a water pressure regulator** (see accessories below).

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hertz	Width	Depth	Height	Shipping Weight	List Price
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Spatula style with self-contained water reservoir (side)

MS-150 9100420	14" (356 mm) spatula		NEMA 6-20P	208	3300	15.9	50/60	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$2,910.00
MS-150 9100423	14" (356 mm) elevated spatula		NEMA 5-15P	120	1800	15	50/60	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$2,910.00
MS-150 9100443	14" (356 mm) spatula		NEMA 6-20P	208	3300	15.9	50/60	22" (559 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$3,140.00
MS-150 9100419	14" (356 mm) spatula		IEC-309	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$2,910.00
MS-150 9100421	14" (356 mm) spatula		IEC-309	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$2,910.00
MS-150 9100428	14" (356 mm) spatula		CEE 7/7	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	58 lbs. (26 kg)	\$2,910.00




Spatula style with direct water hook-up

MS-250 9100430	14" (356 mm) spatula		NEMA 6-20P	208	3300	15.9	50/60	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	55 lbs. (25 kg)	\$2,910.00
MS-250 9100431	14" (356 mm) spatula		IEC-309	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	55 lbs. (25 kg)	\$2,910.00
MS-250 9100438	14" (356 mm) spatula		CEE 7/7	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	55 lbs. (25 kg)	\$2,910.00
MS-250 9100441	14" (356 mm) spatula		IEC-309	230	3300	14.4	50/60	21" (533 mm)	21 3/8" (543 mm)	11 5/8" (295 mm)	55 lbs. (25 kg)	\$2,910.00




Drawer style with self-contained water reservoir (side)

MS-155 9100450	14" (356 mm) drawer		NEMA 6-20P	208	3300	15.9	50/60	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	60 lbs. (27 kg)	\$3,010.00
MS-155 9100452	14" (356 mm) drawer		NEMA 5-15P	120	1800	15	50/60	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	60 lbs. (27 kg)	\$3,010.00
MS-155 9100456	14" (356 mm) drawer		NEMA 6-20P	230	3300	14.4	50/60	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	60 lbs. (27 kg)	\$3,010.00
MS-155 9100459	14" (356 mm) drawer		IEC-309	230	3300	14.4	50/60	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	60 lbs. (27 kg)	\$3,010.00

Drawer style with self-contained water reservoir (front)

MS-355 9100480	14" (356 mm) drawer		NEMA 6-20P	208	3300	15.9	50/60	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	65 lbs. (29 kg)	\$3,210.00
MS-355 9100482	14" (356 mm) drawer		NEMA 5-15P	120	1800	15	50/60	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	65 lbs. (29 kg)	\$3,210.00
MS-355 9100483	14" (356 mm) drawer		NEMA 5-20P	120	1800	15	50/60	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	65 lbs. (29 kg)	\$3,210.00

Drawer style with direct water hook-up

MS-255 9100460	14" (356 mm) drawer		NEMA 6-20P	208	3300	15.9	50/60	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	60 lbs. (27 kg)	\$3,010.00
MS-255 9100462	14" (356 mm) drawer		NEMA 5-15P	120	1800	15	50/60	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	60 lbs. (27 kg)	\$3,010.00
MS-255 9100467	14" (356 mm) drawer		IEC-309	230	3300	14.4	50/60	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	58 lbs. (26 kg)	\$3,010.00

- Includes four-channel programmable timer.
- Includes extended exhaust system for venting steam.

Miracle Steamer Accessories

Item	Mfg. No.	Description	For Use With	List Price
Spatula	7000260	Spatula with large holes in bottom to allow more steam to penetrate food.	MS-150 & MS-250	\$252.00
SMS-200 Stacking Rack	9900005	Rack to stack two units to save space and improve access. Organizes utility lines, protects water pressure regulators, and collects water to single drain hose. 22 1/8" (562 mm) width x 16 1/2" (419 mm) depth x 25 1/2" (648 mm) height.	MS-150, MS-155, MS-250 & MS-255	\$1,313.00
Single Water Pressure Regulator Kit	7000314	Water pressure regulator assembly for use with one steamer.	All MS models	\$159.00
Dual Water Pressure Regulator Kit	7000235	Water pressure regulator assembly for use with two steamers.	All MS models	\$402.00






























Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.



Hot Dog Corrals

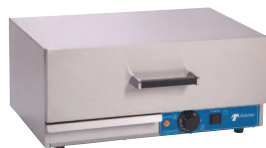
Models HDC-20, HDC-20RC, HDC-21A, HDC-30A, HDC-35A, HDC-50A

The Hot Dog Corral sears in the natural flavor of hot dogs by basting them in their own juices as they roll along the heated grill surface. The adjustable thermostat makes it easy to maintain the grill temperature to ensure products taste fresh and delicious for up to six hours. It has only one moving part for quick cleanup.

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
HDC-20 9300300	20 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1000	8.3	50/60	18 3/4" (476 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	55 lbs. (24.9 kg)	\$1,460.00
HDC-20 9300302	20 four-to-a-pound 5" (127 mm) hot dogs	 	CEE 7/7	230	1000	4.4	50/60	18 3/4" (476 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	55 lbs. (24.9 kg)	\$1,530.00
HDC-20 9300303	20 four-to-a-pound 5" (127 mm) hot dogs	 	BS-1363	230	1000	4.4	50/60	18 3/4" (476 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	55 lbs. (24.9 kg)	\$1,530.00
HDC-20RC 9300306	20 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1000	8.3	50/60	18 3/4" (476 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	55 lbs. (24.9 kg)	\$1,460.00
HDC-20RC 9300307	20 four-to-a-pound 5" (127 mm) hot dogs	 	BS-1363	230	1000	4.4	50/60	18 3/4" (476 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	55 lbs. (24.9 kg)	\$1,530.00
HDC-21A 9300320	21 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1000	8.3	50/60	23 1/8" (588 mm)	14 1/2" (368 mm)	7 1/4" (184 mm)	38 lbs. (17.2 kg)	\$1,530.00
HDC-21A 9300322	21 four-to-a-pound 5" (127 mm) hot dogs	 	CEE 7/7	230	1200	5.2	50/60	23 1/8" (588 mm)	14 1/2" (368 mm)	7 1/4" (184 mm)	42 lbs. (19.1 kg)	\$1,610.00
HDC-21A 9300323	21 four-to-a-pound 5" (127 mm) hot dogs	 	BS-1363	230	1200	5.2	50/60	23 1/8" (588 mm)	14 1/2" (368 mm)	7 1/4" (184 mm)	42 lbs. (19.1 kg)	\$1,610.00
HDC-30A 9300330	30 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1500	12.5	50/60	22" (559 mm)	19 5/8" (498 mm)	7 1/4" (184 mm)	55 lbs. (25 kg)	\$1,740.00
HDC-30A 9300332	30 four-to-a-pound 5" (127 mm) hot dogs	 	CEE 7/7	230	1500	6.5	50/60	22" (559 mm)	19 5/8" (498 mm)	7 1/4" (184 mm)	55 lbs. (24.9 kg)	\$1,830.00
HDC-30A 9300333	30 four-to-a-pound 5" (127 mm) hot dogs	 	BS-1363	230	1500	6.5	50/60	22" (559 mm)	19 5/8" (498 mm)	7 1/4" (184 mm)	55 lbs. (24.9 kg)	\$1,830.00
HDC-35A 9300340	35 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1750	14.6	50/60	33 3/8" (848 mm)	15 1/4" (387 mm)	7 1/4" (184 mm)	50 lbs. (22.7 kg)	\$1,780.00
HDC-50A 9300350	50 four-to-a-pound 5" (127 mm) hot dogs	 	NEMA 5-15P	120	1750	14.6	50/60	32 1/2" (826 mm)	19 3/4" (502 mm)	7 1/4" (184 mm)	62 lbs. (28.1 kg)	\$2,260.00
HDC-50A 9300351	50 four-to-a-pound 5" (127 mm) hot dogs	 	BS-1363	230	1750	7.6	50/60	32 1/2" (826 mm)	19 3/4" (502 mm)	7 1/4" (184 mm)	62 lbs. (28.1 kg)	\$2,370.00
HDC-50A 9300352	50 four-to-a-pound 5" (127 mm) hot dogs	 	CEE 7/7	230	1750	7.6	50/60	32 1/2" (826 mm)	19 3/4" (502 mm)	7 1/4" (184 mm)	62 lbs. (28.1 kg)	\$2,370.00

Hot Dog Corral Accessories

Item	Mfg. No.	Description	For Use With	List Price
SG-20	9390102	Clear acrylic protective food shield. May be required by local health departments.	HDC-20	\$383.00
SG-21	9390104	Clear acrylic protective food shield. May be required by local health departments. Rated at 30 lbs. (13.6 kg) due to size regulations.	HDC-21A & HDC-30A	\$383.00
SG-35	9390100	Clear acrylic protective food shield. May be required by local health departments. Shipping weight is 35 lbs. (15.9 kg).	HDC-35A & HDC-50A	\$464.00
SG-50	9390106	Clear acrylic protective food shield. May be required by local health departments. For older HDC-50As, a side panel kit is required for installation. Rated at 70 lbs. (31.8 kg) due to size regulations.	HDC-50A	\$706.00
—	7001646	Jumbo rack assembly to cook large diameter, four-to-a-pound hot dogs.	HDC-30A	\$236.00
—	7001645	Jumbo rack assembly to cook large diameter, four-to-a-pound hot dogs.	HDC-50A	\$317.00





















Warmer Drawers

Models WD-20, WD-21A, WD-35A











Heated, thermostatically controlled warming drawer designed to be used separately, stacked, or fit under the Hot Dog Corral. Models with a water tray create humidity in the drawer.

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
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With water tray

WD-20 9400100	40 hot dog buns for 1.5 hours	 	NEMA 5-15P	120	500	4.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)	\$1,520.00
WD-20 9400102	40 hot dog buns for 1.5 hours	 	CEE 7/7	230	500	2.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)	\$1,530.00
WD-20 9400103	40 hot dog buns for 1.5 hours	 	BS-1363	230	500	2.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)	\$1,530.00
WD-21A 9400110	40-50 hot dog buns for 1.5 hours	 	NEMA 5-15P	120	1000	8.3	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)	\$1,590.00
WD-21A 9400112	40-50 hot dog buns for 1.5 hours	 	CEE 7/7	208-230	1100	5.29-4.78	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)	\$1,660.00
WD-21A 9400113	40-50 hot dog buns for 1.5 hours	 	BS-1363	208-230	1100	5.29-4.78	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)	\$1,660.00
WD-35A 9400120	50-60 hot dog buns for 1.5 hours	 	NEMA 5-15P	120	1400	11.7	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)	\$2,030.00
WD-35A 9400122	50-60 hot dog buns for 1.5 hours	 	CEE 7/7	208-230	1530	7.36-6.65	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)	\$2,050.00
WD-35A 9400123	50-60 hot dog buns for 1.5 hours	 	BS-1363	208-230	1530	7.36-6.65	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)	\$2,050.00

Without water tray



WD-21A 9400140	40-50 hot dog buns for 1.5 hours	 	NEMA 5-15P	120	1000	8.3	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	50 lbs. (22.7 kg)	\$1,410.00
WD-21A 9400144	40-50 hot dog buns for 1.5 hours	 	CEE 7/7	208-230	900-1100	4.3-4.8	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	45 lbs. (20.4 kg)	\$1,500.00
WD-21A 9400145	40-50 hot dog buns for 1.5 hours	 	BS-1363	208-230	900-1100	4.3-4.8	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	45 lbs. (20.4 kg)	\$1,500.00
WD-35A 9400150	50-60 hot dog buns for 1.5 hours	 	NEMA 5-15P	120	1400	11.7	50/60	32 1/2" (826 mm)	17 1/2" (445 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)	\$1,820.00
WD-35A 9400155	50-60 hot dog buns for 1.5 hours	 	BS-1363	208-230	1250-1530	6-6.7	50/60	32 1/2" (826 mm)	17 1/2" (445 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)	\$1,840.00



Hot Dog Hutch

Model HDH-3DR

Quickly heat food and maintain it at a ready-to-eat temperature with the thermostat control knob.





Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
HDH-3DR 9300106	66 7" (178 mm) hot dogs	 	NEMA 5-15P	120	1000	8.3	50/60	18 1/4" (464 mm)	15" (381 mm)	15" (381 mm)	41 lbs. (18.6 kg)	\$1,740.00



Roll Rite Roller Grills

Models RR-30, RR-50

The Roll Rite roller grill uses innovative oval shape rollers with a textured surface to keep product continuously turning. From burritos to egg rolls to stuffed breadsticks, this unit ensures roller grill food products of various shapes and sizes are cooked evenly and look appetizing.

Model & Mfg. No.	Capacity	Approvals	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
RR-30 9300400	30 roller grill food products	 	120	1100	9.2	60	23 3/4" (603 mm)	18 9/16" (471 mm)	10 3/16" (259 mm)	55 lbs. (24.9 kg)	\$2,100.00
RR-50 9300402	50 roller grill food products	 	120	1430	11.9	60	35 3/4" (908 mm)	18 9/16" (471 mm)	10 3/16" (259 mm)	70 lbs. (31.8 kg)	\$2,770.00

Roll Rite Accessories

Item	Mfg. No.	Description	For Use With	List Price
SRR-30	9390113	Protective food shield	RR-30	\$558.00
SRR-50	9390114	Protective food shield	RR-50	\$703.00
CRR-30	9390108	Protective canopy	RR-30	\$414.00
CRR-50	9390110	Protective canopy	RR-50	\$482.00
DRR-30	7000637	Divider Kit (3-pack)	RR-30	\$109.00
DRR-50	7000636	Divider Kit (4-pack)	RR-50	\$154.00



Display Cases

Models DC-12C, DC-14A, DC-14R, DC-27L

The new line of Display Cases is perfect for showcasing baked goods. Each design includes acrylic panels to provide full visibility to the products inside. With numerous configurations available — all with a small footprint — they can be easily integrated into the any restaurant operation at the point of sale.



Model & Mfg. No.	Item Description	Volts	Watts	Hz.	Plug	Width	Depth	Height	Shipping Weight	List Price
DC-12C 9500716	Cylindrical Display Case	n/a	n/a	n/a	n/a	12 5/16" (305 mm)	12 5/16" (305 mm)	20 5/8" (524 mm)	11 lbs. (5 kg)	\$630.00
DC-14A 9500711	Angled Front Display Case	n/a	n/a	n/a	n/a	14 1/4" (362 mm)	22" (559 mm)	18 1/2" (470 mm)	25 lbs. (11.3 kg)	\$740.00
DC-14R 9500706	Rounded Front Display Case	n/a	n/a	n/a	n/a	13 7/8" (352 mm)	18" (457 mm)	17 1/2" (444 mm)	30 lbs. (13.6 kg)	\$820.00
DC-27L 9500701	Large Capacity Display Case with Lighting	24	24	50/60	Trans Wall 24 VDC	27" (686 mm)	27" (686 mm)	25" (635 mm)	40 lbs. (18.1 kg)	\$1,260.00

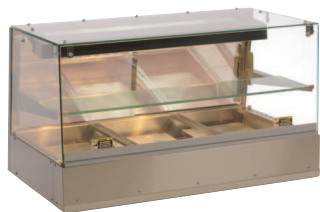


Steamer Display Cabinet

Model SDC-500

This display cabinet uses plain drinking water to steam pre-cooked food products and maintain them at a ready-to-eat temperature. It features five movable shelves and an adjustable thermostat. The temperature range is 150–180°F (66–82°C).

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
SDC-500 9100532	Five 11" (279.5 mm) shelves	 	NEMA 5-15P	120	1750	14.6	50/60	16 1/2" (419 mm)	17 3/4" (451 mm)	30 5/8" (778 mm)	76 lbs. (34.5 kg)	\$3,560.00












Heated Display Cabinets

Models DCH-200, DCH-220, DCH-300, DCH-320, DCH-320SQ

This display cabinet attractively showcases your food and maintains it at a ready-to-eat temperature. Sliding glass doors on the back provide easy access to food product.

Models DCH-200 and DCH-300 have a temperature range of 150–165°F (66–74°C). Models DCH-220 and DCH-320 have a temperature range of 100–165°F (38–74°C).

The DCH-320SQ has a squared front and temperature range of 100–165°F (38–74°C).




Model & Mfg. No.	Capacity	Water Tray	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
DCH-200 9500520	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays		NEMA 5-20P	120	1760	14.7	50/60	30 1/4" (768 mm)	31 1/4" (794 mm)	22" (559 mm)	200 lbs. (90.7 kg)	\$4,850.00
DCH-220 9500530	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays		NEMA 5-20P	120	1760	14.7	50/60	30 1/4" (768 mm)	31 1/4" (794 mm)	22" (559 mm)	200 lbs. (90.7 kg)	\$4,850.00
DCH-220 9500533	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays		CEE 7/7	200–240	2050	9.3–8.5	50/60	30 1/4" (768 mm)	31 1/4" (794 mm)	22" (559 mm)	200 lbs. (90.7 kg)	\$4,950.00
DCH-220 9500537	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays		BS-1363	200–240	2050	9.3–8.5	50/60	30 1/4" (768 mm)	31 1/4" (794 mm)	22" (559 mm)	200 lbs. (90.7 kg)	\$4,950.00
DCH-300 9500540	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays		NEMA 5-20P	120	1800	15	50/60	42 1/2" (1080 mm)	31 1/4" (794 mm)	22" (559 mm)	230 lbs. (104.3 kg)	\$5,790.00
DCH-320 9500550	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays		NEMA 5-20P	120	1800	15	50/60	42 1/2" (1080 mm)	31 1/4" (794 mm)	22" (559 mm)	230 lbs. (104.3 kg)	\$5,790.00
DCH-320 9500553	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays		CEE 7/7	200–240	2050	9.3–8.5	50/60	42 1/2" (1080 mm)	31 1/4" (794 mm)	22" (559 mm)	230 lbs. (104.3 kg)	\$5,920.00
DCH-320 9500559	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays		BS-1363	220–240	2800	12.2	50/60	42 1/2" (1080 mm)	31 1/4" (794 mm)	22" (559 mm)	230 lbs. (104.3 kg)	\$5,920.00
DCH-320SQ 9500558	Three full-size 2 1/2" (64 mm) pans	n/a		NEMA 5-20P	120	1800	15	50/60	42 1/16" (1068 mm)	27 1/2" (698 mm)	24 5/16" (618 mm)	230 lbs. (104.3 kg)	\$6,200.00



Heated Display Cabinets with Open Backs

Models DCH-500, DCH-800, DCH-1000

Showcase baked goods with the newly redesigned Heated Display Cabinet. Each model features a squared front edge and two tiers for product display, allowing operations to show more items at the point of sale. The angled, open back provides operations with quick access for inserting and removing products.

Model & Mfg. No.	Temperature Range	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	List Price
DCH-500 9500720	150–165°F (66–74°C)		NEMA 5-15P	120	500	4.2	50/60	23 3/4" (603 mm)	24 5/8" (625 mm)	28" (711 mm)	\$5,040.00
DCH-800 9500650	150–165°F (66–74°C)		NEMA 5-15P	120	800	6.6	50/60	37 3/4" (960 mm)	25" (635 mm)	28" (711 mm)	\$5,780.00
DCH-1000 9500640	150–165°F (66–74°C)		NEMA 5-15P	120	1000	8.3	50/60	47 3/4" (1213 mm)	25" (635 mm)	28" (711 mm)	\$6,090.00

Display Cabinet Accessories





Mfg. No.	Description	For Use With	List Price
002K853	Stainless steel pan adaptor to hold three full-size 4" (102 mm) pans	DCH-200 & DCH-220	\$221.00
002K897	Stainless steel pan adaptor to hold three full-size 4" (102 mm) pans	DCH-300 & DCH-320	\$305.00
213K104	Two full-size 2 1/2" (64 mm) deep pans	DCH-200 & DCH-220	\$147.00
213K105	Three full-size 2 1/2" (64 mm) deep pans	DCH-300 & DCH-320	\$209.00
9020469	Wire rack for two levels of display	DCH-300 & DCH-320	\$210.00
9020459	Wire rack for two levels of display	DCH-200 & DCH-220	\$160.00



Countertop Cooker/Warmer

Models CW-100, CW-127

Thermostatically controlled cooker and warmer distributes heat evenly to avoid unwanted hot spots. Holds one full-size inset pan or, with adaptor, several smaller inset pans.





Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
CW-100 9400158	 	NEMA 5-15P	120	1500	12.5	60	14 5/8" (371 mm)	23 7/8" (607 mm)	10 1/2" (267 mm)	23 lbs. (10.4 kg)	\$900.00
CW-127 9400159	 	NEMA 5-15P	120	1800	15	60	14 5/8" (371 mm)	31 3/4" (806 mm)	10 1/2" (267 mm)	32 lbs. (14.5 kg)	\$1,020.00



Corn Cooker

Model CCC-20

Low temperature, thermostatically controlled cooker for preparing ears of corn quickly and easily. Holds up to eighty 3" (76 mm) ears of corn or forty 6" (152 mm) ears of corn.

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
CCC-20 9600217	 	NEMA 5-15P	120	1750	14.6	50/60	13" (330 mm)	25" (635 mm)	14 1/8" (359 mm)	30 lbs. (14 kg)	\$1,230.00
CCC-20 9600215	 	CEE 7/7	208-240	1570-2090	7.5-8.7	50/60	13" (330 mm)	25" (635 mm)	14 1/8" (359 mm)	33 lbs. (15 kg)	\$1,300.00



Solar-Powered Timers

Models TTS-4, TTS-8

Easy to program and maintain, these timers mount to any magnetic surface. Multiple channels allow for accurate timing when cooking, baking, or food holding to ensure product consistency. Separate audible and visual signals indicate when timing is complete. Includes a 90-day warranty.

Model & Mfg. No.	Electrical	Number of Channels	Width	Depth	Height	Shipping Weight	List Price
TTS-4 9900624	Solar powered and 3 AA Alkaline batteries included.	4	10" (254 mm)	2 1/8" (54 mm)	6 1/8" (156 mm)	4 lbs. (1.8 kg)	\$690.00
TTS-8 9900628	Solar powered and 3 AA Alkaline batteries included.	8	10" (254 mm)	2 1/8" (54 mm)	6 1/8" (156 mm)	4 lbs. (1.8 kg)	\$690.00



Hand Wash Timer

Model HWT-20

This twenty-second hand-washing timer acts as a visual tool to help employees conform to health and safety requirements. Requires no user intervention to operate or activate the process. Mounts to any magnetic surface. Includes a 90-day warranty.


Model & Mfg. No.	Electrical	Cycle Time	Width	Depth	Height	Shipping Weight	List Price
HWT-20 9900640	Two AA batteries with an estimated operating life of 3 years.	20 seconds	6" (152 mm)	1 1/4" (32 mm)	4" (102 mm)	1 lb. (0.5 kg)	\$200.00



Panini Grill

Model TL-5270

Thermostatically controlled grill for serving panini-style sandwiches. Grills sandwiches up to 2 3/4" (70 mm) thick. Temperature adjustment range from 100°F (38°C) to 500°F (260°C). Includes a 90-day warranty.

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amp.	Hz.	Width	Depth	Height	Shipping Weight	List Price
TL-5270 9800202		CEE 7/7	230	1710	7.4	50/60	11 1/4" (286 mm)	15 3/8" (391 mm)	6 1/2" (165 mm)	25 lbs. (11.3 kg)	\$1,140.00



Dial-A-Cup

Models LS-20, LS-30, DAC-20, DACS-30, DACS-35, DACS-40, DACS-50, DACS-60, SSDAC-5, SSDAC-10, DAC-5, DAC-10

Dial-A-Cup is an innovative way to dispense almost all standard beverage cups. The one-size-fits-all concept allows the operator to change styles without worrying about how new cups will fit in the dispenser. Units can be mounted vertically, horizontally, or overhead. All DACS and LS units include a 90-day warranty.

Due to size regulations, UPS treats the DACS-30 and DACS-35 as if their weight were 70 lbs. (31.75 kg) and the DACS-50 as 105 lbs. (47.6 kg).

Model & Mfg. No.	Item Description	Width	Depth	Height	Collar Dia.	Tube Dia.	Tube Length	Cup Size Range	Shipping Weight	List Price
LS-20 9900328	Contains two DAC-10 components and two compartments for lids and one for straws	15" (381 mm)	24" (610 mm)	21 1/2" (546 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	44 lbs. (20 kg)	\$680.00
LS-30 9900326	Contains three DAC-10 components and three compartments for lids and one for straws	15" (381 mm)	24" (610 mm)	28" (711 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	44 lbs. (20 kg)	\$820.00
DACS-20 9900310	Contains two DAC-10 components	9 1/4" (235 mm)	24" (610 mm)	20 3/8" (518 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	26 lbs. (11.8 kg)	\$530.00
DACS-30 9900312	Contains three DAC-10 components	9 1/4" (235 mm)	24" (610 mm)	29 3/4" (756 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	70 lbs. (31.8 kg)	\$670.00
DACS-35 9900320	Contains three DAC-5 components	8" (203 mm)	25" (635 mm)	24" (610 mm)	7 1/4" (184 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 32 oz.	70 lbs. (31.8 kg)	\$670.00
DACS-35 9900321	Contains two DAC-5 components and one DAC-10 component	8" (203 mm)	25" (635 mm)	24" (610 mm)	7 1/4" (184 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 32 oz.	70 lbs. (31.8 kg)	\$670.00
DACS-40 9900324	Contains four DAC-10 components	9 1/4" (235 mm)	24" (610 mm)	38" (965 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	100 lbs. (45.4 kg)	\$820.00
DACS-50 9900663	Contains five DAC-10 components	15" (381 mm)	24" (610 mm)	30" (762 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	105 lbs. (47.6 kg)	\$950.00
DACS-60 9900664	Contains four DAC-5 components and two DAC-10 components	15" (381 mm)	24" (610 mm)	30" (762 mm)	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	95 lbs. (43.1 kg)	\$1,110.00
DAC-5 9900305	Individual DAC-5 component	—	—	—	7 1/4" (184 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 32 oz.	5 lbs. (2.3 kg)	\$100.00
DAC-5 9900319	Individual DAC-5 component for paper foam cups	—	—	—	7 1/4" (185 mm)	5 9/16" (140 mm)	22 3/4" (578 mm)	8 oz. to 32 oz.	5 lbs. (2.3 kg)	\$110.00
SSDAC-5 9900332	Individual DAC-5 component with stainless look collar	—	—	—	7 1/4" (185 mm)	5 1/2" (140 mm)	23 3/4" (603 mm)	8 oz. to 32 oz.	5 lbs. (2.3 kg)	\$110.00
DAC-10 9900301	Individual DAC-10 component	—	—	—	8 1/8" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	5 lbs. (2.3 kg)	\$100.00
DAC-10 9900317	Individual DAC-10 component for paper foam cups	—	—	—	8 1/4" (210 mm)	5 9/16" (140 mm)	22 3/4" (578 mm)	8 oz. to 64 oz.	5 lbs. (2.3 kg)	\$110.00
SSDAC-10 9900335	Individual DAC-10 component with stainless look collar	—	—	—	8 1/4" (210 mm)	5 1/2" (140 mm)	23 3/4" (603 mm)	8 oz. to 64 oz.	5 lbs. (2.3 kg)	\$110.00
7000478	Consumable Front Mounting Bracket kit for individual DAC-5 components	—	—	—	—	—	—	—	—	\$48.00
7000479	Consumable Front Mounting Bracket kit for individual DAC-10 components	—	—	—	—	—	—	—	—	\$50.00



Terms of Sale

All orders are subject to acceptance by Antunes. To insure prompt shipment, always order by part number.

Upon credit approval, terms shall be net thirty (30) days. Accounts exceeding thirty (30) days are subject to a service charge of 11/2% per month on the unpaid balance of the invoice.

Shipping weights indicated in this catalog are approximations and may vary depending upon accessories delivered with the order. All shipments are f.o.b., Carol Stream, Illinois, USA.

All amounts quoted in this price list are in U.S. dollars. Payment in any other currency will not be accepted.

If shipment is lost or damaged in transit, the purchaser should make a claim directly with the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. All merchandise must be unpacked and inspected within ten (10) days of receipt. Damage should be reported to the carrier within that period. All boxes and packing will be required for inspection on damaged goods claims.

No equipment may be returned without an authorized return number. Returned merchandise is subject to a restocking charge plus charges for any necessary repairs to place equipment in resalable condition.

Returned goods must be shipped prepaid.

15% Restocking Charge on Returned Merchandise.

Prices quoted do not include federal, foreign, excise, municipal or other sales or use taxes. All such taxes are the responsibility of the purchaser.

Filtration Solutions

Filtered water is a necessity in today's world. Poor quality water can impact all aspects of a foodservice operation. Off tastes and odors can ruin any beverage platform, and scale can cause significant maintenance problems on any piece of equipment that is used with hot water.

Antunes is a leader in providing high-quality water to QSRs, convenience stores, residential homes, airports, orphanages, and disaster relief areas throughout the world. With ultrafiltration, microfiltration, and scale reduction technologies available, Antunes products can address the most common and problematic water issues, such as taste, odor, sediment, and scale, allowing operations of all sizes to improve their water quality.

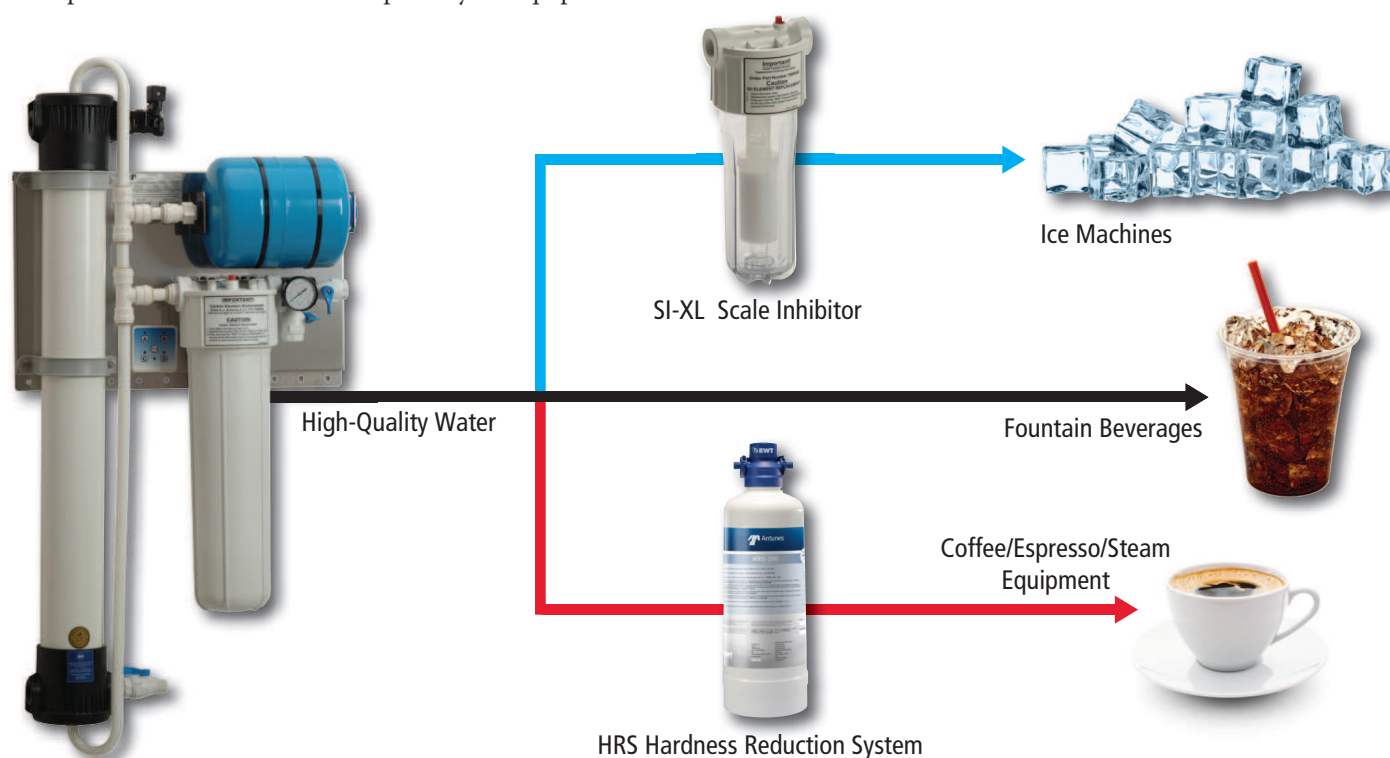
Trust Antunes and our complete catalog of water filtration systems and experience all of the benefits of better water.

Your foodservice filtration needs, delivered.

The **VZN Water Filtration System** provides ultrafiltration with 0.015 micron pore size, delivering high-quality ingredient water to the entire beverage portfolio. The self-cleaning ultrafilter is separated from the carbon filter to maximize taste and odor reduction, while eliminating premature clogging of the filter, ultimately reducing the number of annual filter replacements.

When feeding water to ice machines, add the **SI-XL Scale Inhibitor System** to reduce scale issues.

Have coffee/espresso machines, or feeding water to steam equipment? Add the **HRS-200 Hardness Reduction System** to minimize the buildup of scale and extend the lifespan of your equipment.



Benefits of the VZN Water Filtration System

1. **SAVES MONEY**
Only one carbon cartridge change per year.
2. **ENSURES HIGH-QUALITY WATER**
0.015 micron ultrafilter is 33 times finer than 0.5 micron filters.
3. **ELIMINATES FILTER CLOGGING**
Self-cleaning ultrafilter removes captured particulates.
4. **ENSURES CONSISTENT WATER PRESSURE**
Separates mechanical filtration from taste and odor reduction.
5. **ATTAIN HIGH FLOW RATES**
Up to 15 gpm with a single carbon cartridge.

The VZN Water Filtration System brings the highest quality ingredient water at the lowest assured cost of ownership.



VZN Series

Experience the benefits of premium water filtration without the constant costs of maintenance and cartridge replacement with the VZN series of ultrafiltration systems. The VZN series ensures premium quality water through a two-phase process. Water flows through the self-cleaning ultrafilter to substantially reduce particles prior to the taste and odor reduction and, if applicable, scale reduction. This ensures consistent, high-quality ingredient water at a low operating cost, providing a significant quality upgrade to any beverage portfolio.



Systems tested and certified by NSF International against NSF/ANSI:
Standard No. 42: Aesthetic Effects Nominal Particulate Reduction Class I.
Standard No. 53: Health Effects Cyst Reduction Turbidity Reduction as verified and substantiated by test data.

Model & Mfg. No.	Max Flow Rate	Description	Carbon Lifespan	UF Length	Inlet	Outlet	Drain	Rinse	Width	Depth	Height	Operating Weight	Shipping Weight	List Price
VZN-411V 9700715	5.2 gpm• (19 lpm)	Vertical system with one carbon cartridge	1 year	10" (25 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	24" (61 cm)	13" (33 cm)	29" (74 cm)	57 lbs. (25.8 kg)	40 lbs. (18.1 kg)	\$2,390.00
VZN-421H 9700720	8 gpm* (30 lpm)	Horizontal system with one carbon cartridge	1 year	20" (51 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	38" (96.5 cm)	67 lbs. (31 kg)	48 lbs. (21.8 kg)	\$2,540.00
VZN-421H-T5 9700730	8 gpm* (30 lpm)	Horizontal system with one carbon cartridge and one TAC cartridge	1 year	20" (51 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	39" (99 cm)	82 lbs. (37 kg)	60 lbs. (27.2 kg)	\$3,080.00
VZN-441H 9700740	15 gpm** (57 lpm)	Horizontal system with one carbon cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	38" (96.5 cm)	83 lbs. (38 kg)	56 lbs. (25.4 kg)	\$2,880.00
VZN-441H-T5 9700750	15 gpm** (57 lpm)	Horizontal system with one carbon cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	98 lbs. (44 kg)	68 lbs. (30.8 kg)	\$3,570.00
VZN-441V 9700742	15 gpm** (57 lpm)	Vertical system with one carbon cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	24" (61 cm)	10 1/8" (26 cm)	49 5/16" (125 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)	\$2,880.00
VZN-441VE 9700744	15 gpm*** (57 lpm)	Vertical system with one extended life carbon cartridge	255,000 gallons (965.3 m ³)	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	24" (61 cm)	10 1/8" (26 cm)	49 5/16" (125 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)	\$3,000.00
VZN-441V-T5 9700752	15 gpm** (57 lpm)	Vertical system with one carbon cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	32 3/4" (83 cm)	10 1/8" (26 cm)	49 5/16" (125 cm)	98 lbs. (44 kg)	74 lbs. (33.6 kg)	\$3,570.00

* NSF certified at 7.9 gpm (29.9 lpm). **NSF certified at 13 gpm (49.2 lpm). ***NSF certified at 7.7 gpm (29.1 lpm). • NSF certified at 5.2 gpm (19.71 lpm).

VZN Installation

Mfg. No.	Description	List Price
7500000	VZN ultrafiltration system installation by our preferred service partner. Includes installation and system start-up. Only available for U.S. locations.	\$1,650.00

Dimensions are for item without shipping box. Shipping weight includes item and shipping box.



VZN Series with Chloramine Reduction

Some municipalities now add chloramines into their distribution systems in place of chlorine to disinfect water supplies. A combination of chlorine and ammonia, chloramines provide long-lasting protection without the risk of disinfectant byproducts. However, foodservice operations will want to remove chloramines from the ingredient water due to the distinct off tastes, odors, and corrosion these chemicals cause.

The VZN chloramine series features a specially designed, activated carbon cartridge to remove chloramines from the water. This cartridge follows the self-cleaning ultrafilter in series and ensures premium quality water is delivered to the operation's beverage portfolio.



Systems tested and certified by NSF International against NSF/ANSI:
Standard No. 42: Aesthetic Effects Nominal Particulate Reduction Class I.
Standard No. 53: Health Effects Cyst Reduction Turbidity Reduction as verified and substantiated by test data.

Model & Mfg. No.	Max Flow Rate	Description	Carbon Lifespan	UF Length	Inlet	Outlet	Drain	Rinse	Width	Depth	Height	Operating Weight	Shipping Weight	List Price
VZN-421HC 9700770	7.9 gpm \diamond (29.9 lpm)	Horizontal system with one chloramine cartridge	1 year	20" (51 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	39" (99 cm)	67 lbs. (31 kg)	48 lbs. (21.8 kg)	\$2,730.00
VZN-421HC-T5 9700771	7.9 gpm \diamond (29.9 lpm)	Horizontal system with one chloramine cartridge and one TAC cartridge	1 year	20" (51 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	39" (99 cm)	82 lbs. (37 kg)	60 lbs. (27.2 kg)	\$3,410.00
VZN-441HC 9700772	13 gpm \diamond (49.2 lpm)	Horizontal system with one chloramine cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	38" (96.5 cm)	83 lbs. (38 kg)	56 lbs. (25.4 kg)	\$3,110.00
VZN-441HC-T5 9700773	13 gpm \diamond (49.2 lpm)	Horizontal system with one chloramine cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	98 lbs. (44 kg)	68 lbs. (30.8 kg)	\$3,860.00
VZN-441VC 9700774	13 gpm \diamond (49.2 lpm)	Vertical system with one chloramine cartridge	1 year	10" (25 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	24" (61 cm)	10 1/8" (26 cm)	49 5/16" (125 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)	\$3,110.00
VZN-441VC-T5 9700775	13 gpm \diamond (49.2 lpm)	Vertical system with one chloramine cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" MNPT	3/4" MNPT	3/4" FNPT	3/4" GHT	32 3/4" (83 cm)	10 1/8" (26 cm)	49 5/16" (125 cm)	98 lbs. (44 kg)	74 lbs. (33.6 kg)	\$3,860.00

\diamond Chloramine reduction of 21,000 gallons (79.5 m³) at 5 gpm (18.9 lpm) flow.

VZN Installation

Mfg. No.	Description	List Price
7500000	VZN ultrafiltration system installation by our preferred service partner. Includes installation and system start-up. Only available for U.S. locations.	\$1,650.00



CBE Series Cartridges

The ClearBev CBE cartridges deliver high-quality water for a variety of applications. Available with multiple technologies and capacities, these cartridges allow you to build a system for sediment, taste and odor, and scale reduction. CBE water filters meet or exceed the performance of the Everpure® replacement filters. These filters can be used in any of the respective filtration systems either as a single cartridge encapsulated in a plastic housing or as a multi-stage filter system for high-flow equipment applications.

Each CBE cartridge has a quick-change connector and requires no preactivation, ensuring cartridge replacement is easy and hassle free. The design keeps the filter protected and sanitary throughout the replacement process.

Applications: Fountain beverage, ice, and drip-brew coffee.

Cartridges are independently tested by manufacturer to NSF/ANSI Standard 42.

Model No.	Max. Flow Rate	Filter Life	Micron Rating	Reduction Capabilities			Cartridge Length	Operating Pressure	Operating Temp.	Everpure® Cross Reference Guide		Single Pack List Price	Multi-Pack List Price
				Chemical (Carbon)	Sediment	Scale				Model No.	Part No.		
CBE-3100	2.1 gpm (7.9 lpm)	14,000 gal (53 m³)	5	Yes	Yes	No	18" (46 cm)	25-125 psi (0.7-8.6 bar)	35-100°F (1.7-38°C)	6 TO BW 7TO 7CB5 7 TO BW	EV960741 EV960705 EV961811 EV962704	\$120.00 P/N 7100122	\$630.00 (6-pack) P/N 7100132
CBE-3100S	2.1 gpm (7.9 lpm)	14,000 gal (53 m³)	5	Yes	Yes	Yes	18" (46 cm)	25-125 psi (0.7-8.6 bar)	35-100°F (1.7-38°C)	7CB5-K 7CB5-S	EV961776 EV961821	\$130.00 P/N 7100123	\$680.00 (6-pack) P/N 7100133
CBE-3200	2.1 gpm (7.9 lpm)	31,000 gal (117.3 m³)	0.5	Yes	Yes	No	18" (46 cm)	25-125 psi (0.7-8.6 bar)	35-100°F (1.7-38°C)	MC(2) XC(2)	EV961256 EV961310	\$110.00 P/N 7100124	\$590.00 (6-pack) P/N 7100134
CBE-3200S	2.1 gpm (7.9 lpm)	31,000 gal (117.3 m³)	0.5	Yes	Yes	Yes	18" (46 cm)	25-125 psi (0.7-8.6 bar)	35-100°F (1.7-38°C)	BW 4400 I2000(2) I4000(2) MH(2)	EV966824 EV961222 EV961232 EV961321	\$130.00 P/N 7100125	\$670.00 (6-pack) P/N 7100135



CBE Series Headers

The CBE customizable systems include a mono-block plastic header that offers fewer leak points and a lower pressure drop across the system. Each header features a high-quality stainless steel bracket for added durability and simple installation. Systems are available in eight different configurations and can be assembled with an assortment of cartridges to address any specific set of filtration needs.

Model & Mfg. No.	Number of Cartridges	Scale Reduction Compatible	Inlet	Outlet	Width	Depth	Height	Weight	List Price
CBE-S 7100151	1	No	1/2" OD	1/2" OD	5" (13 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	8.3 lbs. (3.8 kg)	\$270.00
CBE-TW 7100152	2	No	1/2" OD	1/2" OD	10" (25 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	16.6 lbs. (7.5 kg)	\$390.00
CBE-TR 7100153	3	No	1/2" OD	1/2" OD	14" (36 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	25 lbs. (11.3 kg)	\$520.00
CBE-QD 7100154	4	No	1/2" OD	1/2" OD	18" (46 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	33.2 lbs. (15.1 kg)	\$680.00
CBE-S+SR 7100156	2	Yes	1/2" OD	1/2" OD	7" (18 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	16.6 lbs. (7.5 kg)	\$350.00
CBE-TW+SR 7100157	3	Yes	1/2" OD	1/2" OD	13" (33 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	25 lbs. (11.3 kg)	\$480.00
CBE-TR+SR 7100158	4	Yes	1/2" OD	1/2" OD	17" (43 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	33 lbs. (15 kg)	\$620.00
CBE-QD+SR 7100159	5	Yes	1/2" OD	1/2" OD	21" (53 cm)	5 1/2" (14 cm)	21 3/4" (55 cm)	41 lbs. (18.6 kg)	\$760.00



Reverse Osmosis Systems

Reverse Osmosis (RO) systems deliver high-quality water when Total Dissolved Solids (TDS) levels are too high, kitchen equipment water specifications need to be achieved (comb-ovens and steamers), or when a recipe calls for a specific TDS level. The built-in blend valve allows users to dial in the needed TDS for their application. For best results, install the RO System downstream from a VZN ultrafiltration system, which protects the RO system by reducing particulates and tastes & odor. Select the appropriate tank below to store filtered water for periods of high demand.

Model & Mfg. No.	Max Water Production	Inlet	Outlet	Width	Depth	Height	List Price
DMS-500 9700592	500 gpd	3/8" OD Tube	3/8" OD Tube	14" (36 cm)	7" (18 cm)	28" (71 cm)	\$2,600.00
DMS-800 9700595	800 gpd	1/2" OD Tube	3/8" OD Tube	31" (79 cm)	10" (25 cm)	19" (48 cm)	\$5,000.00
DMS-1500 9700591	1500 gpd	5/8" OD Tube	5/8" OD Tube	18" (46 cm)	18" (46 cm)	31" (79 cm)	\$7,000.00

RO Accessories

Item	Mfg. No.	Description	List Price
14 Gallon (53 Liter) Storage Tank	7000828	Provides backup supply of filtered water. 22" (59 cm) height, 16" (41 cm) diameter.	\$496.00
44 Gallon (167 Liter) Storage Tank	7000829	Provides backup supply of filtered water. 36" (91 cm) height, 21" (53 cm) diameter.	\$872.00
85 Gallon (322 Liter) Storage Tank	7000830	Provides backup supply of filtered water. 44 1/2" (113 cm) height, 26" (66 cm) diameter.	\$1,392.00

RO Installation

Mfg. No.	Description	List Price
7500007	RO system installation by our preferred service partner. Includes installation and system start-up. Only available for U.S. locations.	\$1,650.00

Scale & Hardness Reduction Systems



HRS Series

The HRS-200 system is an advanced hardness reduction system for espresso-based coffee and steam equipment. It utilizes a five-step process to remove scale-forming ions to ensure equipment is protected from lime scale buildup. This system also allows customers to specify the level of hardness reduction, optimizing both hot beverage quality and equipment performance while mitigating service issues and costs. For the best results, the HRS-200 system should be installed downstream from a VZN ultrafiltration system, which substantially reduces sediment, particles, and tastes and odors.

Includes cartridge, cartridge head, bracket, carbonate hardness test, flush valve, and fittings.

Model & Mfg. No.	Max. Flow Rate	with Steam Generator*	without Steam Generator	for Combi/Steamer Oven	for Chlorine Taste and Odor Reduction**	Inlet	Outlet	Width	Depth	Height	Weight (Dry)	Weight (Wet)	Shipping Weight	List Price
HRS-200 9700562	0.5 gpm (1.89 lpm)	4,528 gallons (17.1 m ³)	5,434 gallons (20.6 m ³)	3,434 gallons (13 m ³)	9,510 gallons (36 m ³)	3/8" BSP Male	3/8" BSP Male	7 1/4" (18.4 cm)	7 1/4" (18.4 cm)	23 5/8" (60 cm)	16.53 lbs. (7.5 kg)	24.25 lbs. (11 kg)	15.23 lbs. (6.9 kg)	\$670.00

* at 7 GPG/125 ppm CaCO₃ (7°dKH). ** at 2.0 mg/l influent concentration / chlorine reduction > 50%.

HRS Accessories

Mfg. No.	Description	List Price
7000974	Carbonate hardness test kit contains dropper solution and vial to test the degree of carbonate hardness in water.	\$30.00
7000976	HRS water meter kit contains flow meter with electronic display to measure and display the volume of water that has passed through the system.	\$194.00



Scale Inhibitor System

The Scale Inhibitor System addresses scale issues on ice machines. It should be installed upstream of ice machines. It is designed for a maximum flow rate of 1.5 gallons (5 liters) per minute.

Includes scale stick, 10" (25.4 cm) housing, mounting bracket, and filter wrench.

Model & Mfg. No.	Max. Flow Rate	Inlet	Outlet	Width	Depth	Height (w/o bracket)	Height (w/ bracket)	List Price
SI-XL 9700901	1.5 gpm (5 lpm)	3/4" FNPT	3/4" FNPT	5 3/8" (13.7 cm)	5 1/4" (13.3 cm)	14" (35.6 cm)	16" (40.6 cm)	\$350.00



TAC Series

TAC systems improve the quality of water by addressing scale formation. These systems use a unique technology to convert dissolved hardness minerals into harmless, inactive microscopic crystals. These crystals are relatively insoluble, effectively isolated from the water chemistry and anything the water contacts. The TAC system should be installed upstream of equipment that uses hot water.

Includes housing, mounting bracket, and filter wrench.

Model & Mfg. No.	Max. Flow Rate	Inlet	Outlet	Width	Depth	Height	Operating Weight	Shipping Weight	List Price
TAC-01 9700903	1 gpm (3.8 lpm)	3/4" FNPT	3/4" FNPT	5 1/2" (14 cm)	6 1/2" (16.5 cm)	15 1/2" (39.4 cm)	10 lbs. (4.5 kg)	8 lbs. (3.6 kg)	\$305.00
TAC-02 9700906	2 gpm (7.6 lpm)	3/4" FNPT	3/4" FNPT	5 1/2" (14 cm)	6 1/2" (16.5 cm)	26" (66 cm)	20 lbs. (9.1 kg)	12 lbs. (5.4 kg)	\$473.00
TAC-05 9700905	5 gpm (18.9 lpm)	1" FNPT	1" FNPT	7 1/2" (17.8 cm)	9" (22.9 cm)	22" (55.9 cm)	20 lbs. (9.1 kg)	12 lbs. (5.4 kg)	\$788.00

• Height dimension with mounting bracket facing down.



UFL Series

The UFL series use a self-cleaning .015 micron ultrafiltration cartridge to significantly reduce the number of particles in water. The self-cleaning ability extends the life of the cartridge and allows the system to operate with little user intervention. This system is available in several sizes to meet various flow rates.

The Flush Tank Kit (P/N 7000472) is highly recommended to enhance the backflush capability and extend the life of the cartridge.



Systems tested and certified by NSF International against NSF/ANSI:
Standard No. 42: Aesthetic Effects Nominal Particulate Reduction Class I.
Standard No. 53: Health Effects Cyst Reduction Turbidity Reduction as verified and substantiated by test data.

Model & Mfg. No.	Max. Flow Rate	UF Length	Inlet	Outlet	Drain	Width	Depth	Height	Operating Weight	Shipping Weight	List Price
UFL-410 9700459	4 gpm (15 lpm)	10" (25 cm)	1" MNPT	1" MNPT	3/4" FNPT	10" (25.4 cm)	6 1/4" (19 cm)	20" (51 cm)	17 lbs. (7.7 kg)	19 lbs. (8.6 kg)	\$1,820.00
UFL-420 9700465	5 gpm (19 lpm)	20" (51 cm)	1" MNPT	1" MNPT	3/4" FNPT	11 1/2" (29 cm)	6" (15 cm)	28" (71 cm)	23 lbs. (10.4 kg)	23 lbs. (10.4 kg)	\$2,060.00
UFL-440 9700475	10 gpm (38 lpm)	40" (102 cm)	1" MNPT	1" MNPT	3/4" FNPT	11 1/2" (29 cm)	6" (15 cm)	47" (119 cm)	42 lbs. (19.1 kg)	33 lbs. (15 kg)	\$2,370.00



Chlorine & Chloramine Systems

These systems are specifically designed for use after an ultrafiltration system. Each system removes taste and odor from the water. Models are available for chlorine reduction or for chloramine reduction.

Includes cartridge, 20" (50.8 cm) housing, mounting bracket, and filter wrench.

Model & Mfg. No.	Description	Inlet	Outlet	Width	Depth	Height	List Price
C-420 9700904	Chlorine Reduction System	1" FNPT	1" FNPT	7 3/4" (19.7 cm)	7 1/4" (18.4 cm)	25 7/8" (65.7 cm)	\$440.00
CC-420 9700908	Chloramine Reduction System	1" FNPT	1" FNPT	7 3/4" (19.7 cm)	7 1/4" (18.4 cm)	25 7/8" (65.7 cm)	\$650.00



Prefilter System

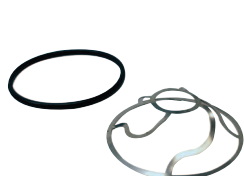
The Prefilter System features a 10 micron media to prolong the life of filtration cartridges by reducing the dirt-loading. Keep a minimum clearance of 2" (5 cm) under the system for easy cartridge changes.

Includes prefilter cartridge, housing, mounting bracket, and filter wrench.

Model & Mfg. No.	Description	Cartridge Length	Inlet	Outlet	Width	Depth	Height	List Price
PF-10 7100048	Prefilter System	10" (2.5 cm)	3/4" FNPT	3/4" FNPT	5 3/8" (13.7 cm)	5 1/4" (13.3 cm)	14" (35.6 cm)	\$137.00
PF-20 7100049	Prefilter System	20" (5.1 cm)	3/4" FNPT	3/4" FNPT	5 1/2" (13.7 cm)	5 1/4" (13.3 cm)	24 1/8" (61.3 cm)	\$221.00

Additional Technologies

Name	Mfg. No.	Description	List Price
Brine Seal Kit	7000751	The Brine Seal Kit is specially designed for the CAP, GAP, TAP, UFL and VZN systems to assist in cleaning the ultrafilter. Includes Brine Seal Spring and Brine Seal O-Ring.	\$20.00
5-In-1 Water Test Kit	7000750	The 5-in-1 Water Test Kit includes 50 test strips that measure Total Hardness in grains per gallon, the Total Chlorine in parts per million (ppm), the Free Chlorine in ppm, the Total Alkalinity in ppm and the pH of the water. These strips also help determine if a TAC cartridge is suggested (if the Total Hardness is at or above 7 grains per gallon).	\$49.00
Strainer Kit	7000519	The Strainer Kit is specially designed for the CAP, GAP, TAP, UFL, and VZN systems to ensure that larger particles do not come into contact with the membrane. The strainer is designed to remove particles larger than 80 mesh (178 micron). Recommended for surface and well water applications.	\$61.00
Flush Tank Kit	7000472	The Flush Tank Kit comes with a 2.1 gallon (7.9 liter) tank, saddle clamp, elbow, three adaptors, six feet of tubing, and hose clamps. Recommended for all UFL applications.	\$226.00
Drain Kit Assembly	7000763	The Drain Kit reduces splashing during a backflush by directing water to a floor drain or mop sink. It includes 30" (76.2 cm) of tubing, elbows, connector, reducer bushing, adaptor, anchors, and ties.	\$89.00
O-Ring Replacement Kit	7000413	The O-ring Replacement Kit includes o-rings for the end cap and cartridge on an ultrafiltration system.	\$24.00
Backwashing Prefilter	7000832	The Backwashing Prefilter is designed for high-performance silt, sediment, and turbidity reduction. Its unique properties allow it to provide increased results at a low cost, making it ideal for nearly every cold-water application.	\$1,134.00
14 Gallon (53 Liter) Surge Tank	7000828	Provide any system with a backup supply of 14 gallons (53 liters) of filtered water in order to handle periods of high volume or demand. Easy to install within any system. Tank has a height of 22" (59 cm) and a diameter of 16" (41 cm).	\$496.00
44 Gallon (166.6 Liter) Surge Tank	7000829	Provide any system with a backup supply of 44 gallons (166.6 liters) of filtered water in order to handle periods of high volume or demand. Easy to install within any system. Tank has a height of 36" (91 cm) and a diameter of 21" (53 cm).	\$872.00
85 Gallon (321.8 Liter) Surge Tank	7000830	Provide any system with a backup supply of 85 gallons (321.8 liters) of filtered water in order to handle periods of high volume or demand. Easy to install within any system. Tank has a height of 44 1/2" (113 cm) and a diameter of 26" (66 cm).	\$1,392.00
Water Meter Kit	7001223	In-line water meter allows monitoring of total water usage.	\$324.00
VZN Drain Tube Kit	7000980	Kit includes fittings, clamp, and tubing to backflush the VZN to a drain.	\$40.00
VZN Bypass Kit	7001942	Attach to the VZN system to allow continuous water flow during VZN cartridge changes.	\$400.00
Water Sample Kit	7001933	Free sample kit to send water samples to Antunes for water quality analysis.	FREE



Brine Seal Kit



5-in-1 Water Test Kit



Strainer Kit



Surge Tank



Water Meter Kit



Flush Tank Kit



Backwashing Prefilter

Replacement Cartridges

Name	Mfg. No.	Description	For Use With	List Price
C-410 Carbon Cartridge	7000840	Includes O-Ring and Carbon Cartridge.	VZN-411V	\$67.00
C-420 Carbon Cartridge	7000669	Carbon Replacement Kit includes O-Ring and Carbon Cartridge. Two kits required for TAP-442 and GAP-442 systems.	Carbon System, CAP-422i, CAP-422s, GAP-421, GAP-442, TAP-421, TAP-442, VZN-421H, VZN-421H-T5, VZN-441H, VZN-441H-T5, VZN-441V, and VZN-441V-T5	\$99.00
CC-420 Chloramine Cartridge	7000762	Includes O-Ring, and Chloramine Cartridge. Two kits required for TAP-442 and GAP-442 systems.	CC-420 Chloramine System, VZN-421HC, VZN-421HC-T5, VZN-441HC, VZN-441HC-T5, VZN-441VC, and VZN-441VC-T5	\$271.00
CA-420 Antimicrobial Cartridge	7000893	Includes O-Ring and Antimicrobial Cartridge. Two kits required for TAP-442 and GAP-442 systems.	VZN-421H, VZN-421H-T5, VZN-441H, VZN-441H-T5, VZN-441V, and VZN-441V-T5	\$153.00
L-410 Ultrafilter Cartridge	7000839	Includes parts and instructions required for replacement in addition to one O-Ring replacement kit (P/N 7000413).	UFL-410 and VZN-411V	\$607.00
L-420 Ultrafilter Cartridge	7000411	Includes parts and instructions required for replacement in addition to one O-Ring replacement kit (P/N 7000413).	CAP-422i, CAP-422s, GAP-420, GAP-421, TAP-420, TAP-421, UFL-420, VZN-420H, VZN-421H, and VZN-421H-T5	\$718.00
L-440 Ultrafilter Cartridge	7000412	Includes parts and instructions required for replacement in addition to one O-Ring replacement kit (P/N 7000413).	GAP-440, GAP-442, TAP-440, TAP-442, UFL-440, VZN-440H, VZN-441H, VZN-441H-T5, VZN-441V, and VZN-441V-T5	\$869.00
UF-216 Cartridge	7000466	Includes parts and instructions required for replacement.	UF-216 and UFC-216	\$639.00
TAC-01 Cartridge	7000708	The TAC-01 Cartridge improves the quality of water by addressing scale issues on hot water applications.	TAC-01	\$166.00
TAC-02 Cartridge	7000716	The TAC-02 Cartridge improves the quality of water by addressing scale issues on hot water applications.	TAC-02	\$200.00
TAC-05 Cartridge	7000554	The TAC-05 Cartridge improves the quality of water by addressing scale issues on hot water applications.	CAP-422i, CAP-422s, TAC-05, VZN-421H-T5, VZN-441H-T5, and VZN-441V-T5	\$360.00
SI-XL Cartridge	7000540	The Scale Inhibitor Element Kit is used to replace the Scale Stick.	SI-XL	\$198.00
HRS-100 Conversion Kit	7001452	Convert HRS-100 installations to HRS-200 installations. Includes HRS-200 cartridge, bracket extender, and instructions.	HRS-100	\$373.00
HRS-200 Cartridge	7000967	Replacement cartridge for HRS-200 System.	HRS-200	\$373.00
F-1010 Cartridge	7100040	Replacement cartridge for PF-10 Prefilter System. Includes parts and instructions required for replacement.	PF-10	\$10.00
F-2010 Cartridge	7100041	Replacement cartridge for PF-20 Prefilter System. Includes parts and instructions required for replacement.	PF-20	\$33.00
DMS-500 Filters (2-pack)	7001849	Includes two 10 micron replacement filters.	DMS-500	\$60.00
DMS-500 Carbon Filter	7001850	Includes one replacement carbon filter.	DMS-500	\$44.00
DMS-500 RO Membrane	7001851	Includes one replacement reverse osmosis membrane.	DMS-500	\$640.00
DMS-800 RO Membrane	7001945	Includes one replacement reverse osmosis membrane.	DMS-800	\$900.00
DMS-800 Filter	7001946	Includes one 20 micron replacement filter.	DMS-800	\$69.00
DMS-800 Carbon Filter	7001947	Includes one replacement carbon filter.	DMS-800	\$92.00
DMS-1500 RO Membrane	7001842	Includes one replacement reverse osmosis membrane.	DMS-1500	\$1,140.00
DMS-1500 Filter Service Kit	7001843	Includes prefilter, postfilter, and o-rings.	DMS-1500	\$340.00



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its complete product catalog at www.antunes.com.

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