Antunes®
EXPECT SUCCESS

/// Global Equipment & Water Treatment Solutions

Suggested List Prices
Effective December 1st, 2021

/// About Antunes

At Antunes, we've been helping our customers achieve success for more than 65 years. From our headquarters in Carol Stream, Illinois, we've grown to become a leading solutions provider of countertop cooking equipment and water filtration systems for the global foodservice market.

We manufacture innovative products of the highest quality, backed by our team of industry experts and our commitment to personal service. In fact, every piece of Antunes equipment is designed with your operational needs and menu versatility in mind. It's all about providing the right solution for you.

We're proud to be family-owned and operated with two generations currently working inside the company. It's what sets us apart — and it's what inspires us to build lasting partnerships that drive success for our customers.

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> /// **“Whether you already use our equipment or this is your first look at our products, my family and I invite you to explore all that Antunes has to offer — the result of more than 65 years of excellence and innovation.”**
>
> *- Glenn Bullock, CEO*

/// Cooking Solutions

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.

We offer a wide variety of plug-and-play ventless countertop cooking solutions designed with versatility in mind. With Antunes, you can maximize valuable kitchen space, increase throughput and utilize labor more effectively. That’s why our name is trusted in thousands of kitchens around the globe.

/// Water Treatment Solutions

Water is your most critical ingredient. It can significantly affect the taste and texture of food and beverages and impact equipment performance, making water quality an important factor for every operator to consider. That’s why Antunes offers a lineup of water treatment solutions to fit any application, ensuring you’re always serving your best.

Antunes offers a comprehensive suite of water treatment solutions to address the most common and problematic water issues, such as unpleasant taste, odor, sediment and scale — allowing operations of all sizes to focus on consistently serving great food and beverages.

/// Table of Contents

Toasting 4

Steaming 12

Grilling 18

Merchandising 24

Timing 28

Cup Dispensing 29

Water Treatment 33

Terms of Sale 40

/// Toasting

With Antunes, it's easier than ever to achieve superior quality with all your toasted menu items — fast. Whether it's radiant or contact toasting, our high-volume designs deliver consistency, speed and reliability — helping your operation stay profitable and always on the competitive edge. When it comes to your customers' favorites, you can count on Antunes' toasting solutions to get the job done.

Why Toasted Tastes Better

Did you know that bread actually goes through a chemical reaction during toasting? This process, known as the Maillard reaction, forms browning as amino acids and sugar react together. This creates new aroma — and flavor-producing molecules — giving items that delicious, golden-brown toasted taste we all love.

Contact vs. Radiant Toasting: What's the Difference?

Contact toasting makes complete contact between the heat source and the food product. Restaurants often use this method for its consistency as well as the sealed layer it creates, protecting the soft interior of the bread. This toasting method is ideal for items like sandwich buns: the sear from contact toasting locks in condiments, preventing sogginess and ensuring every bite is delicious.

Radiant toasting extracts the moisture from the bread. The process of drying up the moisture within the bread is what causes it to turn golden brown. This toasting method is especially appropriate for items like English muffins, bagels and croissants.

Toast a Variety of Different Items

- *Buns*
- *Sliced bread*
- *Texas toast*
- *Tortillas*
- *Flatbreads*
- *Pitas*
- *Naan*

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/// Vertical Contact Toasters Models VCT-25 and VCT-50

Evenly toast the cut sides of buns with the Vertical Contact Toaster. The VCT-25 and VCT-50 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).

VCT-25

VCT-25

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-25 9200620	25-sec. toast time	cETLus ETL	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)
VCT-25 9200626	25-sec. toast time	cETLus ETL	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)
VCT-25 9200628	25-sec. toast time	ETL CE	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)
VCT-25 9200637	25-sec. toast time	ETL CE	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)
VCT-25 9200640	25-sec. toast time	ETL CE	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)
VCT-25 9200648	25-sec. toast time	ETL CE	BS-1363	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)

VCT-25 (with belt wraps)

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-25 9200639	25-sec. toast time	CE cETLus	CEE 7/7	208- 230	1980	8.6	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	82 lbs. (37.2 kg)

VCT-50

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-50 9200600	50-sec. toast time	cETLus ETL	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)
VCT-50 9200606	50-sec. toast time	cETLus ETL	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)
VCT-50 9200202	50-sec. toast time	cETLus ETL	NEMA 5-20P	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)
VCT-50 9200608	50-sec. toast time	ETL CE	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)
VCT-50 9200609	50-sec. toast time	ETL CE	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)

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

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/// Vertical Contact Toasters Model VCT-1000

Evenly toast the cut sides of buns with the Vertical Contact Toaster. The VCT-1000 model features 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).

VCT-1000

VCT-1000 (without belt wraps)

VCT-1000 9210700	10-sec. toast time	ETL ETL	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)	
VCT-1000 9210702	10-sec. toast time	ETL ETL	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)	
VCT-1000 9210704	10-sec. toast time	ETL CE	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)	
VCT-1000 9210712	10-sec. toast time	ETL CE	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)	
VCT-1000 9210986	10-sec. toast time	ETL CE	BS-1363	230	1775- 2125	8.07- 8.85	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)	81 lbs. (36.7 kg)	
VCT-1000* 9210714	17-sec. toast time	ETL ETL	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)	
VCT-1000 9210711	15-sec. toast time	ETL CE	IEC-309	208- 240	2600- 3460	12.5- 14	50/60	21 1/4" (540 mm)	15 1/4" (387 mm)	24 1/4" (616 mm)	84 lbs. (38.1 kg)	
VCT-1000* 9210709	28-sec. toast time	ETL ETL	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)	

VCT-1000 (with belt wraps)

VCT-1000 9210710	10-sec. toast time	ETL CE	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)	
VCT-1000* 9210724	28-sec. toast time	ETL ETL	NEMA 6-20P	208- 240	2600- 3455	12.5- 14.4	50/60	20 5/16" (516 mm)	10 3/4" (273 mm)	23 7/32" (590 mm)	81 lbs. (36.7 kg)	

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

VCT-1000 9210719	15-sec. toast time	ETL ETL	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)	

* Includes 10 release sheets.

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

/// Vertical Contact Toasters Model VCT-2000

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).

VCT-2000

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-2000 9210100	10-sec. toast time	ETL ETL	NEMA 6-20P	208	3291	15.8	50/60	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	75 lbs. (34 kg)
VCT-2000 9210200	10-sec. toast time	ETL CE	CEE 7/7	220-240	3019-3593	13.7-15	50/60	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	88 lbs. (39.9 kg)
VCT-2000 9210987	10-sec. toast time	ETL CE	IEC-309	230	3019-3593	13.7-15	50/60	21 1/4” (540 mm)	15 1/4” (387 mm)	23 1/4” (591 mm)	88 lbs. (39.9 kg)
VCT-2000 9210217	17-sec. toast time	ETL CE	CEE 7/7	220-240	3019-3593	12-17.5	50/60	21 1/4” (540 mm)	15 1/4” (387 mm)	23 1/4” (591 mm)	76 lbs. (34.5 kg)

VCT-2000 (with heated base)

VCT-2000 9210300	10-sec. toast time	ETL ETL	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)
VCT-2000 9210400	10-sec. toast time	ETL CE	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)
VCT-2000 9210402	10-sec. toast time	ETL CE	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)

VCT-2000 (with heated base and back plate)

VCT-2000 9210304	10-sec. toast time	ETL ETL	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)

VCT-2000 (with wide mouth)

VCT-2000 9210116	10-sec. toast time	ETL ETL	NEMA 6-20P	208	3291	15.8	60	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	88 lbs. (39.9 kg)
VCT-2000 9210121	17-sec. toast time	ETL ETL	NEMA 6-20P	208	3291	15.8	60	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	85 lbs. (38.6 kg)
VCT-2000 9210201	23-sec. toast time	ETL CE	IEC-309	220-240	3019-3593	13.7-15	50	20 5/16” (516 mm)	10 3/4” (273 mm)	23 7/32” (590 mm)	88 lbs. (39.9 kg)
VCT-2000 9210203	17-sec. toast time	ETL CE	CEE 7/7	220-240	3019-3593	13.7-15	50	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	88 lbs. (39.9 kg)
VCT-2000 9210123	28-sec. toast time	ETL ETL	NEMA 6-20P	208	3291	15.8	60	21 1/4” (540 mm)	10 3/4” (273 mm)	23 1/4” (591 mm)	85 lbs. (38.6 kg)
VCT-2000 9210124	17-sec. toast time	ETL ETL	NEMA 6-20P	208	3291-4545	15.8-18.9	60	21 1/4” (540 mm)	15 1/4” (387 mm)	24 1/4” (616 mm)	88 lbs. (39.9 kg)
VCT-2000 9210212	10-sec. toast time	ETL CE	CEE 7/7	220-240	3019-3593	13.7-15	50	20 5/16” (516 mm)	10 3/4” (273 mm)	23 7/32” (590 mm)	88 lbs. (39.9 kg)

VCT-2000 (with motorized butter wheel)

VCT-2000 9210114	10-sec. toast time	ETL ETL	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)
VCT-2000* 9210118	17-sec. toast time	ETL ETL	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)

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

VCT-2000 9210128	28-sec. toast time	ETL ETL	NEMA 6-20P	208	3019-3593	15.8	50/60	21 1/4” (540 mm)	15 1/4” (387 mm)	23 1/4” (591 mm)	92 lbs. (41.7 kg)
VCT-2000 9210224	10-sec. toast time	ETL CE	IEC-309	220-240	3019-3593	13.7-14.9	60	21 1/4” (540 mm)	15 1/4” (387 mm)	23 1/4” (591 mm)	92 lbs. (41.7 kg)

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/// Mini Vertical Contact Toaster Model VCT-2

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.

VCT-2 (with belt wraps)

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-2 9210907	15-sec. toast time	ETL ETL	5-15P NEMA	120	1800	15	50/60	13″ (330 mm)	10″ (254 mm)	22″ (559 mm)	67 lbs. (30.4 kg)

VCT-2 (without belt wraps)

VCT-2 9210955	15-sec. toast time	ETL ETL	5-15P NEMA	120	1800	15	50/60	13″ (330 mm)	10″ (254 mm)	22″ (559 mm)	67 lbs. (30.4 kg)
VCT-2 9210923	15-sec. toast time	ETL ETL	IEC-309	230	1900	15	50/60	13″ (330 mm)	10″ (254 mm)	22″ (559 mm)	67 lbs. (30.4 kg)

/// Mini Vertical Contact Toaster Model VCTM-2

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.

VCTM-2 (with belt wraps)

Model & Mfg. No.	Capacity	Approvals	Auxiliary Heater	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCTM-2 9210983	Variable Speed Motor	ETL CE	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)

VCTM-2 (without belt wraps)

VCTM-2 9210959	Variable Speed Motor	ETL CE	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)
VCTM-2 9210960	Variable Speed Motor	ETL CE	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)

VCTM-2 with Auxiliary Heater

VCTM-2 9210929	Variable Speed Motor	ETL CE	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)
VCTM-2 9210916	Variable Speed Motor	ETL CE	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)

VCTM-2 with Auxiliary Heater and Butter Wheel

VCTM-2 9210913	Variable Speed Motor	ETL ETL	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)
VCTM-2 9210914	Variable Speed Motor	ETL CE	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)

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

/// Vertical Contact Toaster Accessories

Item	Mfg. No.	Description	For Use With	
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-25, 50, 1000 & 2000	
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	
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	
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	
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	
Cleaning Tool Kit	7001126	Aluminum handle with attachable cleaning pad for cleaning platens of contact toasters.	All VCT models	
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	
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	
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	

Vertical Contact Toaster Consumable Items

Item	Mfg. No.	Description	For Use With	
Heat Shield with Dampers	7000707	Heat shield with covers keeps 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	
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	
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	
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	
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	
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	
Belt Wrap	7002037	2-pack of silicone belt wraps that help guide buns through the toaster while preventing slipping, sticking, and bun marking.	VCT-2 & VCTM-2	
Cleaning Tool Kit	7001126	Aluminum handle with attachable cleaning pad for cleaning platens of contact toasters. Includes 10 pads.	All VCT models	

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/// Gold Standard Toaster Models GST-2V, GST-3V, GST-5V, GST-2H

GST-3V

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.

GST-2V

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight
GST-2V 9210999	Variable Speed Motor	ETL ETL	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)
GST-2V 9210982	Variable Speed Motor	ETL CE	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)

GST-3V (with tall bun feeder)

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight
GST-3V 9210874	Variable Speed Motor	ETL ETL	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)

GST-3V (with standard feeder and landing zone)

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight
GST-3V 9210881	Variable Speed Motor	ETL CE	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)

GST-5V

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight
GST-5V 9210880	Variable Speed Motor	ETL CE	IEC-309	Vertical	5	Yes	230	4600	50/60	34 3/4″ (870 mm)	14 3/4″ (375 mm)	24 27/32″ (631 mm)	185 lbs. (83.9 kg)

GST-2H

Model & Mfg. No.	Capacity	Approvals	Plug	Orientation	No. of Lanes	Two-Sided Toasting	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight
GST-2H 9210961	Variable Speed Motor	ETL CE	CEE 7/7	Horizontal	2	No	230	2000	50/60	22″ (559 mm)	21″ (533 mm)	17″ (432 mm)	117 lbs. (53.1 kg)
GST-2H 9210962	Variable Speed Motor	ETL ETL	NEMA 6-20P	Horizontal	2	No	208	2000	50/60	22″ (559 mm)	21″ (533 mm)	17″ (432 mm)	117 lbs. (53.1 kg)

/// Gold Standard Toaster Consumable Items

Item	Mfg. No.	Description	For Use With
Belt Kit	7001054	Includes one Main belt and two Crown/Heel belts.	GST-2V, GST-2H
Main Belt	7000984	Includes one Main belt.	GST-2V, GST-2H
Crown/Heel Belt	7000991	Includes one Crown/Heel belt.	GST-2V, GST-2H
Belt Kit	7001832	Includes a Crown belt, Main belt and Heel/Club belt.	GST-3V
Crown Belt	7001833	Includes one Crown belt.	GST-3V
Main Belt	7001766	Includes one Main belt.	GST-3V
Heel/Club Belt	7001835	Includes one Heel/Club belt.	GST-3V
Bun Chute	7001859	Includes one Bun Chute.	GST-3V
Belt Kit	7000799	Includes two Crown belts, one Main belt, and one Heel/Club belt.	GST-5V
Crown Belt	7000795	Includes one Crown belt.	GST-5V
Main Belt	7000796	Includes one Main belt.	GST-5V
Heel/Club Belt	7000797	Includes one Heel/Club belt.	GST-5V

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

/// Gold Standard Toaster Accessories

Item	Mfg. No.	Description	For Use With	
Cleaning Tool Kit	7001126	Aluminum handle with 10 attachable cleaning pads for cleaning platens of contact toasters. Includes 10 pads.	GST-2V	
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	
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	
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	
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	
Angular Feeder	7001110	Angular feeder attaches to the top of the unit to provide operations with easier access when loading product.	GST-5V	

/// 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.

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GST-1H

GST-1H

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Hz.	Width	Depth	Height	Shipping Weight	
GST-1H 9210970	ETL ETL	NEMA L6-30P	208	4600	60	23 5/16″ (592 mm)	20″ (508 mm)	17 1/4″ (438 mm)	183 lbs. (83 kg)	
GST-1H 9210972	ETL CE	IEC-309	230	4600	50/60	23 5/16″ (592 mm)	20″ (508 mm)	17 1/4″ (438 mm)	183 lbs. (83 kg)	

/// Flatbread Toaster Consumable Item

Item	Mfg. No.	Description	For Use With	
Belt Kit	7001659	Includes two main belts.	GST-1H	

/// Flatbread Toaster Accessories

Item	Mfg. No.	Description	For Use With	
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	
Quesadilla Pouch	7001929	Easy-use pouch for toasting quesadillas. (1 pouch)	GST-1H	
Quesadilla Pouch	7001930	Pack of easy-use pouches for toasting quesadillas. (3 pouches)	GST-1H	

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

/// Tortilla Toaster Model GSTT-1H

GSTT-1H

The Tortilla Toaster can quickly heat 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.

GSTT-1H

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
GSTT-1H 9210975	C ETL US ETL Sanitation	NEMA L6-30P	208	4600	60	23″ (584.2 mm)	18″ (457.2 mm)	11″ (279.4 mm)	183 lbs. (83 kg)	69 lbs. (31.2 kg)

/// Muffin Toaster Model MT-12

MT-12

The durable MT-12 Muffin Toaster 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.

MT-12

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MT-12 9200146	C ETL US ETL Sanitation	NEMA L6-30P	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)
MT-12 9200148	ETL Sanitation CE	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)
MT-12 9200139	ETL Sanitation CE	AS 3112	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)

/// Muffin Toaster Accessory

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

/// Radiant Toaster Model RT-2

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.

RT-2

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
RT-2 9210908	C ETL US ETL Sanitation	NEMA L6-30P	208	5000	24	50/60	13″ (330 mm)	19″ (481 mm)	23″ (584 mm)	88 lbs. (39.9 kg)

/// Radiant Toaster with Dual Lanes Model RTDL

RTDL

The Radiant Toaster with Dual Lanes features two toasting lanes for a high toasting capacity while maximizing valuable counterspace. Designed for quality and consistency, the RTDL uses a smart controller that senses product and automatically adjusts toasting time for the perfect caramelized crispiness, every time, for every volume.

RTDL

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
RTDL 9210927	C ETL US ETL Sanitation	NEMA L6-30P	208	5000	24	50/60	14″ (355.6 mm)	23″ (584.2 mm)	24″ (609.6 mm)	88 lbs. (39.9 kg)

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

/// Steamers

Antunes steamers deliver fresher taste, more appetizing presentation and higher nutritional value — all in far less time than with traditional cooking methods. Steaming is the perfect way to quickly and evenly melt cheese, or prepare popular items like seafood, pasta, vegetables and more. Our innovative steaming technology makes it easy to heat foods quickly without leaving residual water behind, thanks to lower condensation levels.

A Smarter Alternative to Microwaves

Steamers offer a better way to prepare a variety of foods compared with microwave cooking. Unlike microwaves, steamers prevent the degradation of food's texture and nutritional content while enhancing color and flavor.

Steam a Variety of Different Items

Pasta
Soup
Eggs
Leafy greens
Chicken
Asparagus
Beef
Mussels
Green beans
Broccoli
Carrots
Pork ribs
Clams
Dim sum
Fish
Macaroni
Potstickers
Shrimp
Tofu
Squash
Crab legs
Falafel
Steak strips
Baked goods
And more!

Antunes®

/// Rapid Steamer

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 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 preprogrammed 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.

★★★ Featured Product

Proteins
Seafood
Vegetables
Antunes
FRONT

The Rapid Steamer gives you the freedom to create with confidence.

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.

/// Rapid Steamer

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
RS-1000 9100650	(2) 17-oz. baskets	ETL ETL	NEMA L6-30P	208	5000	24	50/60	17 1/2" (442 mm)	20 3/8" (517 mm)	12 7/8" (325 mm)	81 lbs. (36.7 kg)
RS-1000 9100651	(2) 17-oz. baskets	ETL CE	IEC-309	200-240	5000	30	50/60	17 1/2" (442 mm)	20 3/8" (517 mm)	12 7/8" (325 mm)	81 lbs. (36.7 kg)

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

/// DFW Dim Sum Accessory

★ ★ ★ Featured Product

The Deluxe Food Warmer's new Dim Sum Accessory pairs steaming precision with the versatility and speed of high-performance engineering. Ideal for achieving the perfect steam in a compact footprint for multiple menu items, the Dim Sum Accessory offers foodservice operators a ventless, efficient method of preparing everything from dim sum, dumplings, and bao to seafood, vegetables, rice, and proteins in mere minutes.

Operators can select any variety of dim sum containers between 4½ and 5½ inches (11.4 and 14 cm) in diameter to easily create their own plug-and-play dim sum steaming platform in minutes. (Dim sum containers are not included with the DFW Dim Sum Accessory.)

With precise, high-performance steaming available at the press of a button, the Dim Sum Accessory makes it easier than ever to expand menus while saving space.

See pages 18-19 for more informatinon on the Deluxe Food Warmer.

Model & Mfg. No.	Pan Size	Width	Depth	Pair With	
DFWT Dim Sum 7002132	Two-Thirds (four holes)	20" (508 mm)	17 1/4" (438 mm)	DFWT 9100124	
DFWF Dim Sum 7002131	Full (six holes)	26 7/8" (683 mm)	17 1/4" (438 mm)	DFWF 9100146	

/// DFW Egg Poaching Rack Kit

Make perfectly poached eggs every time in a matter of minutes. This accessory kit for the full pan Deluxe Food Warmer has 18 egg cups to hold the eggs while the programmable DFWT (not included) steams them to the ideal runny-yolk center. Create consistent poached egg shape and doneness every time without standing over a pot of hot water.

See pages 18-19 for more informatinon on the Deluxe Food Warmer.

Mfg. No.	Pan Size	Width	Depth	Pair With	
7002311	Two-Thirds Rack Includes 18 Egg Poaching Cups	19" (508 mm)	9.88" (438 mm)	DFWT 9100124	

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

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/// InfiniSteam Model IS-8000

KITCHEN INNOVATIONS 2020 AWARD

IS-8000

The InfiniSteam Eight-Drawer Steamer combines high-performance boiler technology with cutting-edge control and sensing design for precision, on-demand steaming and hot holding. The InfiniSteam's always-ready operation provides operators continuous steaming with zero recovery delay and delivers accelerated rethermalization times. Using precision-controlled bursts of steam, operators can consistently prepare menu items that look fresher, taste better, and are ready sooner. A smart touch-operated graphic interface allows operators to easily steam, check status, and automate cleaning cycles.

IS-8000

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	
IS-8000	8 1/3 size hotel pans	C ETL US Intertek Listed ETL Sanitation Listed	NEMA L6-50P	208	8400	41	50/60	26 13/32" (671 mm)	33" (838 mm)	26 11/16" (678 mm)	S

/// InfiniSteam Model IS-1000

IS-1000

The InfiniSteam Steamer combine precision steaming technology with high-performance boiler technology ensures steamer is always prepared for steaming without delay. Capable of double stacking for flexible kitchen configurations. Two independent steaming compartments in easy-to-clean removable drawers with independent steaming zones. A smart touch-operated graphic interface allows operators to easily steam, check status, and automate cleaning cycles.

IS-1000

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	
IS-1000 9010935	2 1/2 size hotel pans	C ETL US Intertek Listed ETL Sanitation Listed	NEMA L6-50P	208	8400	41	50/60	29.75" (756 mm)	25.95" (654 mm)	15.25" (387 mm)	

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

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/// Miracle Steamers Models MS-150, MS-155, MS-250, MS-255, MS-355

MS-250

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 an installation hose kit but do require a water pressure regulator (see Miracle Steamer Accessories, page 18).

Spatula style with self-contained water reservoir (side)

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MS-150 9100420	14" (356 mm) spatula	C ETL US Listed ETL Sanitation Listed	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)
MS-150 9100423	14" (356 mm) elevated spatula	C ETL US Listed ETL Sanitation Listed	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)
MS-150* 9100443	14" (356 mm) spatula	C ETL US Listed ETL Sanitation Listed	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)
MS-150 9100421	14" (356 mm) spatula	ETL Listed CE	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)
MS-150 9100428	14" (356 mm) spatula	ETL Listed CE	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)

Spatula style with direct water hook-up

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MS-250 9100430	14" (356 mm) spatula	C ETL US Listed ETL Sanitation Listed	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)
MS-250 9100438	14" (356 mm) spatula	ETL Listed CE	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)
MS-250† 9100441	14" (356 mm) spatula	ETL Listed CE	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)

Drawer style with self-contained water reservoir (side)

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MS-155 9100450	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)
MS-155 9100452	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)

Drawer style with self-contained water reservoir (front)

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MS-355 9100480	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)
MS-355CV 9100486	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	NEMA 6-20P	230	3300	14.4	50/60	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	65 lbs. (29 kg)
MS-355 9100482	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)
MS-355 9100483	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)

Drawer style with direct water hook-up

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
MS-255 9100460	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)
MS-255 9100462	14" (356 mm) drawer	C ETL US Listed ETL Sanitation Listed	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)

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

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

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/// Miracle Steamer Accessories

Item	Mfg. No.	Description	For Use With	
Spatula	7000260	Spatula with large holes in bottom to allow more steam to penetrate food.	MS-150 & MS-250	
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	
Single Water Pressure Regulator Kit	7000314	Water pressure regulator assembly for use with one steamer.	All MS models	
Dual Water Pressure Regulator Kit	7000235	Water pressure regulator assembly for use with two steamers.	All MS models	

/// 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 an installation hose kit but do require a water pressure regulator (see Water Pressure Regulators, page 14) to keep between 20 psi (1.38 bar) and 30 psi (2.07 bar).

DFW-250

No timer with self-contained water tank

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight	
DFW-100 9100101	Half-size 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFWT-100 9100121	Two-thirds 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
No timer with direct water hook-up												
DFW-200 9100111	Half-size 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFWT-200 9100131	Two-thirds 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFWF-250 9100147	Full-size 4" deep (101.6 mm) pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
Timer with self-contained water tank												
DFW-150 9100104	Half-size 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFW-150 9100106	Half-size 2 7/8" (73 mm) deep pan	SANITATION ETL LISTED CE	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)	
DFW-150* 9100190	Half-size 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFWT-150 9100124	Two-thirds 2 7/8" (73 mm) deep pan	C ETL US INTERTEK LISTED SANITATION ETL LISTED	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)	
DFWT-150 9100126	Two-thirds 2 7/8" (73 mm) deep pan	SANITATION ETL LISTED CE	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)	

* Unit comes with Canadian plug assembly.

Continued on page 19

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

Timer with direct water hook-up

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
DFW-250 9100114	Half-size 2 7/8" (73 mm) deep pan	ETL ETL	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)
DFW-250 9100116	Half-size 2 7/8" (73 mm) deep pan	ETL CE	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)
DFWT-250 9100134	Two-thirds 2 7/8" (73 mm) deep pan	ETL ETL	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)
DFWT-250HC 9100136	Two-thirds 2 7/8" (73 mm) deep pan	ETL CE	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)
DFWT-150HC 9100942	Two-thirds 2 7/8" (73 mm) deep pan	ETL CE	BS-1363	230	2800	12.2	50/60	20" (508 mm)	17 1/4" (438 mm)	8 3/4" (222 mm)	50 lbs. (22.7 kg)
DFWF-250 9100146	Full-size 4" deep (101.6 mm) pan	ETL ETL	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)
DFWF-250 9100156	Full-size 4" deep (101.6 mm) pan	ETL CE	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)

/// Deluxe Food Warmer Accessories

Item	Mfg. No.	Description	For Use With
Set of 1/2-Size Pans	7000704	One set of half-size warming pans.	DFW-100, DFW-200, DFW-150, DFW-250
Set of 2/3-Size Pans	7000705	One set of two-thirds-size warming pans.	DFWT-100, DFWT-200, DFWT-150, DFWT-250
Single Water Pressure Regulator Kit	7000314	Water pressure regulator assembly for use with one steamer.	All DFW models
Dual Water Pressure Regulator Kit	7000235	Water pressure regulator assembly for use with two steamers.	All DFW models

/// Hot Dog Hutch Model HDH-3DR

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

HDH-3DR

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
HDH-3DR 9300106	66 7" (178 mm) hot dogs	ETL ETL	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)

/// 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).

SDC-500

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
SDC-500 9100532	Five 11" (279.5 mm) shelves	ETL ETL	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)

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

/// Grilling

Antunes grilling equipment is the perfect way to cook, warm and even display customers' favorites. Our easy-to-use egg stations are renowned for their consistency, flexibility and versatility, making it quick and simple to serve up moist, delicious scrambles and omelets in minutes. Antunes grilling technology is also perfect for searing paninis — and with our legendary corrals, you can serve delicious hot dogs that baste and cook in their own juices, making them an ideal solution for high-volume operations.

More Space, More Options

Antunes grilling solutions help free up valuable grill space by providing dedicated stations for preparing a variety of menu items. Our ventless grilling technology means there's no expensive hood required, while our plug-and-play functionality makes it easy to fit any kitchen workflow.

Grill or Warm a Variety of Different Items

Eggs

Hot dogs

Plant-based burgers/patties

Bread pudding

Crab cakes

Paninis

Antunes®

/// Egg Station Mini

The Egg Station Mini makes it easy for operators to quickly serve fresh, made-to-order eggs in any daypart. With a footprint smaller than any other available Egg Station and interchangeable egg rack configurations, this ventless unit allows operators to move eggs, omelets and scrambles and other menu items off the grill while requiring very little additional space in the kitchen.

- Cooking time is approximately 120 seconds for room temperature eggs and 150 seconds for refrigerated eggs.
- Eliminates potential for cross-contamination by moving eggs and other food items off the grill.
- Plugs into basic electrical outlets for easy movement to any kitchen countertop.

EGG RACK CONFIGURATIONS

The base unit features an easily interchangeable rack and cover assembly for round eggs or omelets. The Egg Station Mini is available with a rack and cover kit for compact presentation (six 3" eggs or a single 8" omelet), which can also be used for scrambles. ESM egg racks are sold separately, except 9300647.

★★★ Featured Product

How could you use dedicated grill space in your kitchen?

With the Egg Station Mini, you can add grill space to your kitchen — preventing the chance of cross-contamination, streamlining your workflow, or freeing up room for even more menu items. What types of offerings could you incorporate with this extra space? Consider on-trend items like plant-based burgers, or other customer favorites like crab cakes, crepes, and more.

/// Egg Station Mini

Model & Mfg. No.	Approvals	Plug	Cover Hinge	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
ESM-600 9300645	ETL ETL	NEMA 5-15P	Back Side	120	1500	12.5	50/60	12 5/16" (313 mm)	15" (382 mm)	9 9/16" (243 mm)	26 lbs. (11.8 kg)
ESM-600 9300710	ETL CE	BS-1363	Back Side	230	1500	6.5	50/60	12 5/16" (313 mm)	15" (382 mm)	9 9/16" (243 mm)	26 lbs. (11.8 kg)
ESM-600* 9300647	ETL ETL	NEMA 5-15P	Hinge pin	120	1500	12.5	50/60	12 5/16" (313 mm)	15" (382 mm)	9 9/16" (243 mm)	26 lbs. (11.8 kg)
ESM-600 9300651	ETL CE	IEC-309	Back Side	230	1500	16	50/60	12 5/16" (313 mm)	15" (382 mm)	9 9/16" (243 mm)	26 lbs. (11.8 kg)

* Includes hinged cover, rack, and egg rings.

/// Egg Station Mini Accessories

Mfg. No.	Description	For Use With
7002002	Includes cover, rack, and ring assembly to cook one 8" (203.2 mm) omelet. **Sold separately.**	ESM-600
7002003	Includes cover, rack, and ring assembly to cook six 3" (76.2 mm) eggs. **Sold separately.**	ESM-600

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

/// 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 can also free up valuable grill space. Multiple configurations are available, and each unit includes egg rings and a spatula, scraper, plastic bottle, and brush.

ES-600

Model & Mfg. No.	Capacity	Approvals	Plug	Cover Hinge	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
ES-600 9300530	Six 3″ (76.2 mm) egg rings and Canadian bacon	ETL ETL	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)
ES-600 9300572	Six 3″ (76.2 mm) egg rings and Canadian bacon	ETL CE	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)
ES-602 9300577	Two 8″ (203.2 mm) omelet rings	ETL ETL	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)
ES-604 9300574	Six 4″ (101.6 mm) egg rings	ETL ETL	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)
ES-1200 9300532	Twelve 3″ (76.2 mm) egg rings	ETL ETL	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)
ES-1200 9300582	Twelve 3″ (76.2 mm) egg rings	ETL CE	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)
ES-1200 9300584	Twelve 3″ (76.2 mm) egg rings	ETL CE	BS-1363	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)

/// 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.

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ESDZ-1200

Model & Mfg. No.	Capacity	Approvals	Plug	Cover Hinge	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
ESDZ-1200 9300633	Twelve 3″ (76.2 mm) egg rings	ETL ETL	NEMA L6-20P	Left Side	200-240~	3000	12.5-15	50/60	18″ (457 mm)	18 29/32″ (480 mm)	8 15/16″ (227 mm)	48 lbs. (21.8 kg)
ESDZ-1200 9300636	Twelve 3″ (76.2 mm) egg rings	ETL CE	IEC-309	Left Side	200-240~	3000	12.5-15	50/60	18″ (457 mm)	18 29/32″ (480 mm)	8 15/16″ (227 mm)	48 lbs. (21.8 kg)
ESDZ-1200 9300709	Twelve 3″ (76.2 mm) egg rings	CE	BS-1363	Left Side	200-240~	3000	12.5-15	50/60	18″ (457 mm)	18 29/32″ (480 mm)	8 15/16″ (227 mm)	48 lbs. (21.8 kg)

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/// Egg Station Consumable Items

Item	Mfg. No.	Description	For Use With	
Egg Station Kit	7001109	Includes spatula, scraper and brush.	ES-600, ES-602, ES-604, ES-1200 & ESDZ-1200	
Plastic Squeeze Bottle	7001640	Plastic squeeze bottle. Minimum order of five bottles.	ES-600, ES-602, ES-604, ES-1200 & ESDZ-1200	
3" Egg Ring	7001585	Includes single 3" (76 mm) egg ring.	ES-600 & ES-1200	
3" Egg Ring Kit	7001586	Includes set of six 3" (76 mm) egg rings.	ES-600 & ES-1200	
3" Egg Ring Kit	7001587	Includes set of twelve 3" (76 mm) egg rings.	ES-600 & ES-1200	
3" Egg Ring	7001402	Includes single low profile 3" (76 mm) egg ring.	ESDZ-1200	
3" Egg Ring Kit	7001216	Includes set of six low profile 3" (76 mm) egg rings.	ESDZ-1200	
3" Egg Ring Kit	7001544	Includes set of twelve low profile 3" (76 mm) egg rings.	ESDZ-1200	
4" Egg Ring Kit	213P176	Includes set of six 4" (102 mm) egg rings.	ES-604	
8" Egg Ring Kit	213P183	Includes set of two 8" (203 mm) egg rings.	ES-602	

/// Egg Station Accessories

Mfg. No.	Description	For Use With	
7000261	Includes cover, rack, and ring assembly to cook six 3" (76 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	
7000635	Includes cover, rack, and ring assembly to cook two 8" (203 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	
7000835	Includes cover, rack, and ring assembly to cook six 4" (102 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	
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	
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	
7000363	Includes cover, rack, and ring assembly to cook twelve 3" (76 mm) eggs.	ES-600, ES-602, ES-604, ES-800 & ES-1200	
7001574	Includes cover, rack, and ring assembly to cook four 4" (102 mm) eggs.	ESDZ-1200	

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/// Hot Dog Corrals Models HDC-20, HDC-20RC, HDC-21A, HDC-30A, HDC-35A, HDC-50A

HDC-21A

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	Amps	Hz.	Width	Depth	Height	Shipping Weight
HDC-20 9300300	20 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	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)
HDC-20 9300302	20 four-to-a-pound 5" (127 mm) hot dogs	ETL CE	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)
HDC-20RC 9300306	20 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	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)
HDC-21A 9300320	21 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	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)
HDC-21A 9300322	21 four-to-a-pound 5" (127 mm) hot dogs	ETL CE	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)
HDC-30A 9300330	30 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	NEMA 5-15P	120	1500	12.5	50/60	22" (559 mm)	19 5/8" (498 mm)	7 1/4" (184 mm)	55 lbs. (24.9 kg)
HDC-30A 9300332	30 four-to-a-pound 5" (127 mm) hot dogs	ETL CE	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)
HDC-35A 9300340	35 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	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)
HDC-50A 9300350	50 four-to-a-pound 5" (127 mm) hot dogs	ETL ETL	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)
HDC-50A 9300352	50 four-to-a-pound 5" (127 mm) hot dogs	ETL CE	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)

* Unit comes with Canadian plug assembly.

/// Hot Dog Corral Accessories

Item	Mfg. No.	Description	For Use With
SG-20	9390102	Clear acrylic protective food shield. May be required by local health departments.	HDC-20
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
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
SG-50	9390106	Clear acrylic protective food shield. May be required by local health departments. For older HDC-50A's, a side panel kit is required for installation. Rated at 70 lbs. (31.8 kg) due to size regulations.	HDC-50A
—	7001646	Jumbo rack assembly to cook large diameter, four-to-a-pound hot dogs.	HDC-30A
—	7001645	Jumbo rack assembly to cook large diameter, four-to-a-pound hot dogs.	HDC-50A

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/// Warmer Drawers Models WD-20, WD-21A, WD-35A

WD-21A

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.

With water tray

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
WD-20 9400100	40 hot dog buns for 1.5 hours	ETL ETL	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)
WD-20 9400102	40 hot dog buns for 1.5 hours	ETL CE	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)
WD-21A 9400110	40-50 hot dog buns for 1.5 hours	ETL ETL	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)
WD-21A 9400112	40-50 hot dog buns for 1.5 hours	ETL CE	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)
WD-35A 9400120	50-60 hot dog buns for 1.5 hours	ETL ETL	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)
WD-35A 9400122	50-60 hot dog buns for 1.5 hours	ETL CE	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)

Without water tray

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
WD-21A 9400140	40-50 hot dog buns for 1.5 hours	ETL ETL	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)
WD-21A 9400144	40-50 hot dog buns for 1.5 hours	ETL CE	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)
WD-35A 9400150	50-60 hot dog buns for 1.5 hours	ETL ETL	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)

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

/// Merchandising

Our stylish cases, cabinets and cookers are designed to help you showcase customer favorites at the ideal serving temperature. Our display cases make it easy to offer everything from baked goods to ready-to-serve meals. For warm items, our heated display cabinets are ideal for freshly cooked chicken and grab-and-go meals. You'll also find a variety of item-specific designs like our corn cookers and soup warmers.

Generate More Impulse Buys

By making profitable, appetizing food items easily accessible for customers, you can boost your sales — all while keeping items safe and ready to eat at the right temperature.

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DC-14A

/// 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
DC-12C 9500716	Cylindrical Display Case	—	—	—	—	12 5/16" (305 mm)	12 5/16" (305 mm)	20 5/8" (524 mm)	11 lbs. (5 kg)
DC-14A 9500711	Angled Front Display Case	—	—	—	—	14 1/4" (362 mm)	22" (559 mm)	18 1/2" (470 mm)	25 lbs. (11.3 kg)
DC-14R 9500706	Rounded Front Display Case	—	—	—	—	13 7/8" (352 mm)	18" (457 mm)	17 1/2" (444 mm)	30 lbs. (13.6 kg)
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)

DCH-320

/// 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	Amps	Hz.	Width	Depth	Height	Shipping Weight
DCH-200 9500520	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays	C ETL US Intertek Listed ETL Sanitation Listed	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)
DCH-220 9500530	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays	C ETL US Intertek Listed ETL Sanitation Listed	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)
DCH-220 9500533	Two full-size 2 1/2" (64 mm) pans	Two 4 qt. trays	ETL Sanitation Listed CE	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)
DCH-300 9500540	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays	C ETL US Intertek Listed ETL Sanitation Listed	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)
DCH-320 9500550	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays	C ETL US Intertek Listed ETL Sanitation Listed	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)
DCH-320 9500551	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays	C ETL US Intertek Listed ETL Sanitation Listed	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)
DCH-320 9500553	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays	ETL Sanitation Listed CE	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)
DCH-320 9500559	Three full-size 2 1/2" (64 mm) pans	Two 5 qt. trays	ETL Sanitation Listed CE	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)
DCH-320SQ 9500558	Three full-size 2 1/2" (64 mm) pans	—	C ETL US Intertek Listed ETL Sanitation Listed	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)

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

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/// Heated Display Cabinets with Open Backs

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

DCH-500

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	Amps	Hz.	Width	Depth	Height	
DCH-500 9500720	150-165°F (66-74°C)	C ETL US Intertek Listed ETL Sanitation Listed	NEMA 5-15P	120	500	4.2	50/60	23 3/4" (603 mm)	24 5/8" (625 mm)	28" (711 mm)	
DCH-800 9500650	150-165°F (66-74°C)	C ETL US Intertek Listed ETL Sanitation Listed	NEMA 5-15P	120	800	6.6	50/60	37 3/4" (960 mm)	25" (635 mm)	28" (711 mm)	
DCH-1000 9500640	150-165°F (66-74°C)	C ETL US Intertek Listed ETL Sanitation Listed	NEMA 5-15P	120	1000	8.3	50/60	47 3/4" (1213 mm)	25" (635 mm)	28" (711 mm)	

/// Display Cabinet Accessories

Mfg. No.	Description	For Use With	
002K853	Stainless steel pan adapter to hold three full-size 4" (102 mm) pans	DCH-200 & DCH-220	
002K897	Stainless steel pan adapter to hold three full-size 4" (102 mm) pans	DCH-300 & DCH-320	
213K104	Two full-size 2 1/2" (64 mm) deep pans	DCH-200 & DCH-220	
213K105	Three full-size 2 1/2" (64 mm) deep pans	DCH-300 & DCH-320	
7002073	Wire rack for two levels of display	DCH-300 & DCH-320	
9020459	Wire rack for two levels of display	DCH-200 & DCH-220	

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

Antunes®

/// Countertop Cooker/Warmer Models CW-100, CW-127

CW-100

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

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
CW-100 9400158	ETL ETL	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)
CW-127 9400159	ETL ETL	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)

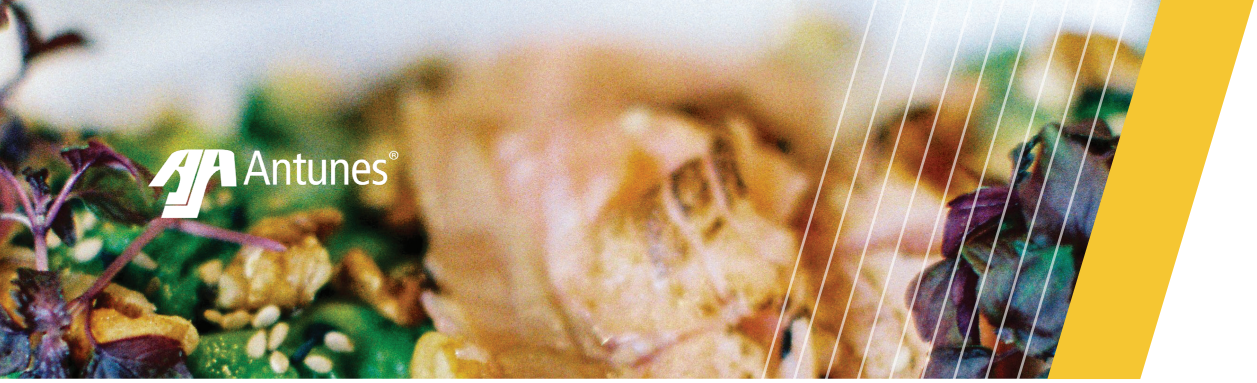
/// Corn Cooker Model CCC-20

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	Amps	Hz.	Width	Depth	Height	Shipping Weight
CCC-20 9600217	ETL ETL	NEMA 5-15P	120	1750	14.6	50/60	13" (330 mm)	25" (635 mm)	14 1/8" (359 mm)	30 lbs. (14 kg)
CCC-20 9600215	ETL CE	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)
CCC-20 9600221	ETL CE	BS-1363	230	2090	13	50/60	13" (330 mm)	25" (635 mm)	14 1/8" (359 mm)	33 lbs. (15 kg)

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



/// Timers

Our lineup of multi-channel timers helps operators organize kitchen tasks and bring precision to the order preparation process. We also offer hand wash timers that make it easy to maintain the highest standards of hygiene by reminding staff of regular handwashing intervals. Our timers are battery and solar powered, saving operators the need for extra power outlets.

/// 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.

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Antunes
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TTS-8

Model & Mfg. No.	Description	Number of Channels	Width	Depth	Height	Shipping Weight	
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)	
TTS-4 9900625	Solar powered and 3 AA Alkaline batteries included. Mounting bracket included.	4	10" (254 mm)	2 1/8" (54 mm)	6 1/8" (156 mm)	4 lbs. (1.8 kg)	
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)	
TTS-8 9900629	Solar powered and 3 AA Alkaline batteries included. Mounting bracket included.	8	10" (254 mm)	2 1/8" (54 mm)	6 1/8" (156 mm)	4 lbs. (1.8 kg)	

/// 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.

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Hand
Wash
Timer

HWT-20

Model & Mfg. No.	Electrical	Cycle Time	Width	Depth	Height	Shipping Weight	
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)	

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

/// Cup Dispensing

Our dispensing equipment keeps cups and containers organized and easily accessible until they're ready for use.

/// Dial-A-Cup Models LS-20, LS-30, DACS-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).

DACS-50

Model & Mfg. No.	Item Description	Width	Depth	Height	Collar Dia.	Tube Dia.	Tube Length	Cup Size Range	Shipping Weight
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)
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)
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)
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)
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)
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)
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)
DACS-50 9900314	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)
DACS-60 9900330	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)
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)
DAC-5 9900319	Individual DAC-5 component for paper foam cups	—	—	—	7 1/4" (184 mm)	5 9/16" (141 mm)	22 3/4" (578 mm)	8 oz. to 32 oz.	5 lbs. (2.3 kg)
SSDAC-5 9900332	Individual DAC-5 component with stainless look collar	—	—	—	7 1/4" (184 mm)	5 1/2" (140 mm)	23 3/4" (603 mm)	8 oz. to 32 oz.	5 lbs. (2.3 kg)
DAC-10 9900301	Individual DAC-10 component	—	—	—	8 1/4" (210 mm)	5 7/8" (149 mm)	23" (584 mm)	8 oz. to 64 oz.	5 lbs. (2.3 kg)
DAC-10 9900317	Individual DAC-10 component for paper foam cups	—	—	—	8 1/4" (210 mm)	5 9/16" (141 mm)	22 3/4" (578 mm)	8 oz. to 64 oz.	5 lbs. (2.3 kg)
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)
7000478	Consumable Front Mounting Bracket kit for individual DAC-5 components	—	—	—	—	—	—	—	—
7000479	Consumable Front Mounting Bracket kit for individual DAC-10 components	—	—	—	—	—	—	—	—

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

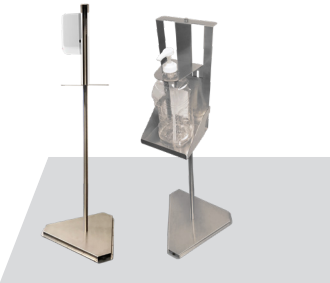
/// Safety and Sanitation Solutions

Safeguard the health of customers and operation employees with safety and sanitaton solutions designed to maximize social distancing and hygiene. Countertop protective shields and hand sanitizer stands are installed and positioned easily throughout any restaurant layout. Protective solutions are designed with durable materials and are easily cleaned.

/// Countertop Protective Shields

Easy countertop installation; mounts to any surface. Flat, three-sided, and angled shields.

Model & Mfg. No.	Description	Number of Sides	Width	Depth	Height	Shipping Weight	
7002178	Flat Countertop Protective Shield	1	30" (76 cm)	21 1/3" (54 cm)	35 1/3" (90 cm)	22 lbs. (10 kg)	
7002194	Three-sided Countertop Protective Shield	3	22" (73 cm)	22" (55 cm)	36" (91 cm)	27 lbs. (12.25 kg)	
7002195	Angled Countertop Protective Shield	2	29" (73 cm)	22" (56 mm)	36" (91 cm)	27 lbs. (12.25 kg)	



/// Hand Sanitizer Stands

Universal mounting brackets fit any size dispensers. Hand sanitizer stands are made of stainless steel. Easily placed at entrances and high traffic areas.Hand Sanitizer Stands and mounting brackets accommodate automatic/sensor-activated and pull level dispensers. Stands do not accommodate push-activated dispensers.

Model & Mfg. No.	Electrical	Width	Depth	Height	Shipping Weight	
7002181	Hand Sanitizer Stand (Single)	18 1/2" (47 cm)	16 1/2" (42 cm)	48 1/3" (123 cm)	19 lb. (8.6 kg)	
7002182	Hand Sanitizer Stand (Dual)	18 1/2" (47 cm)	16 1/2" (42 cm)	48 1/3" (123 cm)	21 lb. (9.5 kg)	
7002185	Hand Sanitizer Stand (Gallon)	18 1/2" (47 cm)	16 1/2" (42 cm)	48 1/3" (123 cm)	22 lb. (10 kg)	
7002184	Hand Sanitizer Bracket Kit **Bracket Kit converts single/dual dispenser stand to Gallon Bottle Dispenser.*	7 1/4" (18 cm)	8 1/2" (22 cm)	14" (36 cm)	6 lb. (2.7 kg)	

**Dispenser is not included with Hand Sanitizer Stands*

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

/// Water Treatment

Water plays a very significant role in the taste of food and beverages. High-quality menu items need high-quality water, making the right water filtration solution a critical part of any operation. Not only is it critical to consider water as the most important ingredient, it's also important to consider how clean, filtered water can keep kitchen appliances running smoothly—preventing maintenance issues and downtime associated with scale and hardness.

Better Water, Better Results

No matter what you serve, your water supply makes a difference. Did you know that water makes up 83% of fountain soda? And when it comes to chefs in the kitchen, they understand how bad taste, color and odor can compromise the entire dish.

That's why it's so important to choose the most effective water filtration solution for your operation, like the VZN system from Antunes. Not only will you ensure the highest levels of water quality for everything you serve, you'll also save time and money with less frequent filter replacements and maintenance.

Eliminate Common Water Issues

Water treatment eliminates several key factors that have a negative effect on water quality:

Particulates/Sediment

Chlorine/Chloramine
(added by municipalities to kill pathogens; creates unpleasant taste and odor)

Total Dissolved Solids
(TDS - dissolved minerals impacting taste and equipment performance)

Cysts
(microorganisms that are unaffected by chlorine; can cause illness)

Scale/Hardness
(buildup can lead to clogged equipment and costly maintenance)

Antunes®

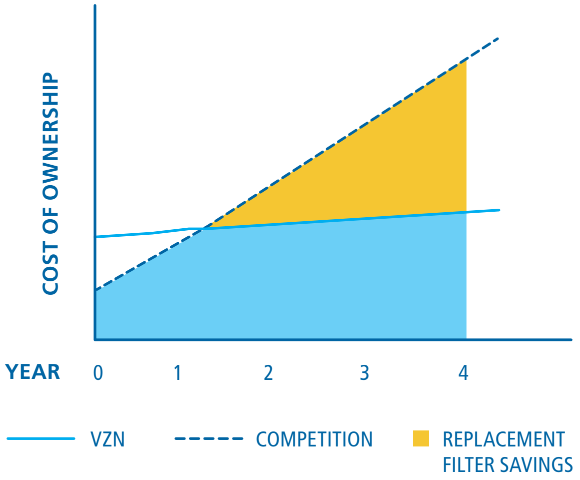
/// A Smart Alternative to Costly Cartridges

The VZN system from Antunes delivers high-quality ingredient water through a two-phase process that utilizes both ultrafiltration and a carbon cartridge. By combining these two critical steps, the VZN system helps operators save time and money with less frequent maintenance — ensuring the lowest cost of ownership for premium water filtration.

Because the ultrafilter delivers only mechanically clean water to the carbon cartridge, the system requires only one low-cost carbon cartridge change per year rather than multiple times per year, like many competitive products.

Having fewer cartridges in the system reduces the overall cost for operators. In fact, over time — often in less than 18 months — the savings from using fewer replacement filters to maintain the VZN system more than makes up for the slightly higher initial purchase price of the unit.

/// Cost Savings Over Time



★★★ Featured Product

Not all water filtration systems are created equal. Today's foodservice operators have several types of systems to consider:

Mechanical

Mechanical filters physically strain solids and particulates as the water flows through. This category can further be divided by filtration type, including sediment filtration, microfiltration and ultrafiltration—each distinguished by pore size and the different kinds of media filtered.

Chemical

With this method, carbon filters are used to reduce taste and odor in water. Chlorine and chloramine come into contact with the carbon, reducing the chlorine and chloramine ions, which contribute to taste and corrosion issues.

Ion Exchange

This method can be used to reduce the total hardness of water. Water softening involves the ion exchange resin replacing magnesium and calcium ions with sodium (or potassium) ions. Another method for reducing carbonate hardness is through replacing calcium ions with hydrogen ions.

Reverse Osmosis

Reverse osmosis is used in applications to control Total Dissolved Solids (TDS) levels in water. These systems force water, under pressure, through a semipermeable membrane, effectively removing dissolved minerals, including salts.

/// 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 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.

VZN-521H

Model & Mfg. No.	Max Flow Rate	Description	Carbon Lifespan	UF Length	Inlet	Outlet	Drain	Rinse	Width	Depth	Height	Operating Weight	Shipping Weight
VZN-511V 9710122	5.2 gpm* (19 lpm)	Vertical system with one carbon cartridge	1 year	10" (25 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	25" (63.5 cm)	9" (23 cm)	27" (69 cm)	57 lbs. (25.8 kg)	40 lbs. (18.1 kg)
VZN-520H 9710109	8 gpm† (30 lpm)	Horizontal system without a carbon cartridge	N/A	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	17" (43 cm)	40 lbs. (18 kg)	44 lbs. (20 kg)
VZN-521H 9710106	8 gpm† (30 lpm)	Horizontal system with one carbon cartridge	1 year	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	39" (99 cm)	67 lbs. (31 kg)	48 lbs. (21.8 kg)
VZN-521H-T5 9710104	8 gpm† (30 lpm)	Horizontal system with one carbon cartridge and one TAC cartridge	1 year	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	33" (84 cm)	9" (23 cm)	39" (99 cm)	82 lbs. (37 kg)	60 lbs. (27.2 kg)
VZN-541VE 9710111	8 gpm# (30 lpm)	Vertical system with one extended life carbon cartridge	500,000 gallons (1,893,000 m3)	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	25" (63.5 cm)	9" (23 cm)	50" (127 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)
VZN-540H 9710121	15 gpm◊ (57 lpm)	Horizontal system without a carbon cartridge	N/A	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	17" (43 cm)	54 lbs. (25 kg)	52 lbs. (23.6 kg)
VZN-541H 9710119	15 gpm◊ (57 lpm)	Horizontal system with one carbon cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	83 lbs. (38 kg)	56 lbs. (25.4 kg)
VZN-541H-T5 9710117	15 gpm◊ (57 lpm)	Horizontal system with one carbon cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	98 lbs. (44 kg)	68 lbs. (30.8 kg)
VZN-541V 9710113	15 gpm◊ (57 lpm)	Vertical system with one carbon cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	25" (63.5 cm)	9" (23 cm)	50" (127 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)
VZN-541V-T5 9710115	15 gpm◊ (57 lpm)	Vertical system with one carbon cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	36" (91 cm)	9" (23 cm)	50" (127 cm)	98 lbs. (44 kg)	74 lbs. (33.6 kg)

* NSF certified at 5.2 gpm (19.71 lpm). † 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).

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

Antunes®

/// 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.

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NSF

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.

VZN-541HC

Model & Mfg. No.	Max Flow Rate	Description	Carbon Lifespan	UF Length	Inlet	Outlet	Drain	Rinse	Width	Depth	Height	Operating Weight	Shipping Weight	
VZN-521HC 9710107	8 gpm[†] (30 lpm)	Horizontal system with one chloramine cartridge	1 year	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	31" (79 cm)	9" (23 cm)	39" (99 cm)	67 lbs. (31 kg)	48 lbs. (21.8 kg)	
VZN-521HC-T5 9710105	8 gpm[†] (30 lpm)	Horizontal system with one chloramine cartridge and one TAC cartridge	1 year	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	33" (84 cm)	9" (23 cm)	39" (99 cm)	82 lbs. (37 kg)	60 lbs. (27.2 kg)	
VZN-541HC 9710120	15 gpm[◊] (57 lpm)	Horizontal system with one chloramine cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	83 lbs. (38 kg)	56 lbs. (25.4 kg)	
VZN-541HC-T5 9710118	15 gpm[◊] (57 lpm)	Horizontal system with one chloramine cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	50" (127 cm)	9" (23 cm)	39" (99 cm)	98 lbs. (44 kg)	68 lbs. (30.8 kg)	
VZN-541VC 9710114	15 gpm[◊] (57 lpm)	Vertical system with one chloramine cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	25" (63.5 cm)	9" (23 cm)	50" (127 cm)	83 lbs. (38 kg)	59 lbs. (26.8 kg)	
VZN-541VC-T5 9710116	15 gpm[◊] (57 lpm)	Vertical system with one chloramine cartridge and one TAC cartridge	1 year	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	3/4" GHT	36" (91 cm)	9" (23 cm)	50" (127 cm)	98 lbs. (44 kg)	74 lbs. (33.6 kg)	

[†] NSF certified at 7.9 gpm (29.9 lpm). [◊] NSF certified at 13 gpm (49.2 lpm).

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

/// 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 (combi-ovens and steamers), or a recipe calls for a specific TDS level. The built-in blend value 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 and odors. Select the appropriate tank below to store filtered water for periods of high demand.

DMS-500

Model & Mfg. No.	Max Water Production	Inlet	Outlet	Width	Depth	Height
DMS-500 9700592	500 gpd (1892 lpd)	3/8" OD Tube	3/8" OD Tube	14" (36 cm)	7" (18 cm)	28" (71 cm)
DMS-800 9700595	800 gpd (3028 lpd)	1/2" OD Tube	3/8" OD Tube	31" (79 cm)	10" (25 cm)	19" (48 cm)
DMS-1500 9700591	1500 gpd (5678 lpd)	5/8" OD Tube	5/8" OD Tube	18" (46 cm)	18" (46 cm)	31" (79 cm)

/// Reverse Osmosis Accessories

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

/// UFL Series

The UFL series uses 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, see page 38) is highly recommended to enhance the backflush capability and extend the life of the cartridge.

NSF

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.

UFL-510,520,540

Model & Mfg. No.	Max. Flow Rate	UF Length	Inlet	Outlet	Drain	Width	Depth	Height	Operating Weight	Shipping Weight
UFL-510 9710125	5.2 gpm* (19 lpm)	10" (25 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	12" (30.5 cm)	6 1/4" (19 cm)	23" (58 cm)	17 lbs. (7.7 kg)	19 lbs. (8.6 kg)
UFL-520 9710126	8 gpm† (29.1 lpm)	20" (51 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	12" (30.5 cm)	6" (15 cm)	30" (76 cm)	23 lbs. (10.4 kg)	23 lbs. (10.4 kg)
UFL-540 9710124	15 gpm◊ (57 lpm)	40" (102 cm)	3/4" FNPT	3/4" FNPT	3/4" FNPT	12" (30.5 cm)	6" (15 cm)	49" (124 cm)	42 lbs. (19.1 kg)	33 lbs. (15 kg)

* NSF certified at 5.2 gpm (19 lpm). † NSF certified at 7.9 gpm (29.1 lpm). ◊ NSF certified at 13 gpm (49.2 lpm).

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

/// Hardness Reduction System (HRS)

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

NSF

Systems tested and certified by NSF International against NSF/ANSI:

Standard No. 42: Aesthetic Effects

Nominal Particulate Reduction Class I, Chlorine Reduction, Taste and Odor Reduction.

HRS-200

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	
HRS-200 9700562	0.5 gpm (1.89 lpm)	4,528 gallons (17.1 m3)	5,434 gallons (20.6 m3)	3,434 gallons (13 m3)	9,510 gallons (36 m3)	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)	$900.00

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

/// HRS Accessories

Model & Mfg. No.	Description	
7000974	Carbonate hardness test kit contains dropper solution and vial to test the degree of carbonate hardness in water.	
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.	

/// Scale Inhibitor System (SI-XL)

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.

SI-XL

Model & Mfg. No.	Max. Flow Rate	Inlet	Outlet	Width	Depth	Height (w/o bracket)	Height (w/ bracket)	
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)	

/// Scale Inhibitor System (Hi-Temp)

Antunes Warewash Systems use a NSF approved drinking water additive which controls mineral scale deposits in plumbing systems and water-fed equipment. Unlike standard treatments, the Antunes additive is specifically formulated to work in high-temperature / high-hardness environments providing unparalleled mineral scale prevention and corrosion control.

Hi-Temp

Model & Mfg. No.	Description	Replacement Cartidge	P/N	Conn Size FNPT	Max Temp	Max Temp	
9700963	Scale Inhibitor System Hi-Temp	SS-EXT	7001950	3/4"	150°F	14" (35.6 cm)	

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

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/// 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.

C-420

Model & Mfg. No.	Description	Inlet	Outlet	Width	Depth	Height	
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)	
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)	

/// 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.

PF-10

Model & Mfg. No.	Description	Cartridge Length	Inlet	Outlet	Width	Depth	Height	
PF-10 7100048	Prefilter System	10" (2.5 cm)	3/4" FNPT	3/4" FNPT	5 3/8" (13.6 cm)	5 1/4" (13.3 cm)	14" (35.6 cm)	
PF-20 7100049	Prefilter System	20" (5.1 cm)	3/4" FNPT	3/4" FNPT	5 1/2" (14 cm)	5 1/4" (13.3 cm)	24 1/8" (61.3 cm)	

/// VZN-500 Series Replacement Filters

Name	Mfg. No.	Description	For Use With	
C-510 Carbon Cartridge	7001908	Includes O-Rings and Carbon Cartridge.	VZN-511V	
C-520 Carbon Cartridge	7001909	Includes O-Rings and Carbon Cartridge.	VZN-521H, VZN-521H-T5, VZN-541H, VZN-541H-T5, VZN-541V, and VZN-541V-T5	
C-520 Extended Carbon Cartridge	7001911	Includes O-Rings and Extended Life Carbon Cartridge.	VZN-541VE	
CC-520 Chloramine Cartridge	7001910	Includes O-Rings and Chloramine Cartridge.	VZN-521HC, VZN-521HC-T5, VZN-541HC, VZN-541HC-T5, VZN-541VC and VZN-541VC-T5	
L-510 Ultrafilter Cartridge	7001915	Includes O-Rings and Ultrafilter Cartridge.	UFL-510 and VZN-511V	
L-520 Ultrafilter Cartridge	7001917	Includes O-Rings and Ultrafilter Cartridge.	UFL-520, VZN-520H, VZN-521H, VZN-521H-T5, VZN-521HC and VZN-521HC-T5	
L-540 Ultrafilter Cartridge	7001916	Includes O-Rings and Ultrafilter Cartridge.	UFL-540, VZN-540H, VZN-541H, VZN-541H-T5, VZN-541V, VZN-541VE, VZN-541V-T5, VZN-541HC, VZN-541HC-T5, VZN-541VC and VZN-541VC-T5	
TAC-505 Cartridge	7001912	Includes O-Rings and TAC Cartridge.	VZN-521H-T5, VZN-521HC-T5, VZN-541H-T5, VZN-541V-T5, VZN-541HC-T5, and VZN-541VC-T5	

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

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/// TAC Series

TAC-01,02,05

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
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)
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)
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)

* Height dimension with mounting bracket facing down.

/// Hot Water Softener

WSS

Cleaning dishes is a necessity for any operation serving food or drinks. However hard water unsightly spots and deposits can make your dishes appear just as dirty after cleaning as they were to begin with. An Antunes Hot Water Softener can reduce this problem and ensure that your equipment has no scale build-up. Ideal for use with warewashers and dishwashers, the hot water softener is a compact and convenient solution that can easily handle the hot water that your equipment requires.

Model & Part No.	Max Flow Rate	Inlet	Outlet	Softener Width	Softener Height	Softener Operating Weight	Softener Tank Size	Brine Tank Depth	Brine Tank Height	Brine Tank Operating Weight
WSS-1019-H 9710152	7.5 gpm (28.4 lpm)	3/4″ (19.05 mm) NPT Female	3/4″ (19.05 mm) NPT Female	10.22″ (260 mm)	27.07″ (688 mm)	27.3″ (693 mm)	10″x19″ (254 x 483 mm)	10″ (254 mm)	16″ (406 mm)	50 lbs (23 kg)

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

/// Point-of-Use Water Softener

WSS

The Antunes Point-of-Use (POU) Water Softener Systems is an excellent solution to protect your equipment from scale. The vast majority of the country has hard water, and that hardness and associated scale deposits can be a serious problem for cooking appliances. An Antunes Water Softener can reduce these problems, making sure that your equipment stays free of scale. Ideal for use with low volume soft water applications, the POU water softener is a compact and convenient solution.

Model & Part No.	Max Flow Rate	Inlet	Outlet	Softener Width	Softener Height	Softener Depth	Softener System Operating Weight	Softener Tank Size	Brine Tank Depth	Brine Tank Height	Brine Tank Operating Weight	
WSS-0618-ENC 9710134	2.9 gpm (11 lpm)	3/8″ (9.53 mm) OD Tubing	3/8″ (9.53 mm) OD Tubing	11.4″ (290 mm)	31.3″ (795 mm)	24″ (610 mm)	120 lbs (54 kg)	6″x18″ (154 x 457 mm)	10″ (254 mm)	16″ (406 mm)	N/A	
WSS-0618 9710145	2.9 gpm (11 lpm)	3/4″ (19.1 mm) NPT Male	3/4″ (19.1 mm) NPT Male	6″ (152 mm)	27″ (686 mm)	N/A	50 lbs (23 kg)	6″x18″ (154 x 457 mm)	10″ (254 mm)	16″ (406 mm)	50 lbs (23 kg)	

/// Point-of-Entry Water Softener

WSS

The vast majority of the country has hard water, and that hardness and associated scale deposition can be a serious problem for food and beverage equipment. An Antunes Water Softener can eliminate these problems, reducing the total hardness in your water. The Commercial Point of Entry Water Softener Systems will ensure that your equipment stays free of scale.

Model & Part No.	Max Flow Rate	Inlet	Outlet	Softener Width	Softener Height	Softener Operating Weight	Softener Tank Size	Brine Tank Depth	Brine Tank Height	Brine Tank Operating Weight	
WSS-0948 9710147	7.5 gpm (28.4 lpm)	1″ (25.4 mm) NPT Male	1″ (25.4 mm) NPT Male	9″ (229 mm)	56″ (1422 mm)	125 lbs (57 kg)	9″x48″ (229 x 1219 mm)	18″ (4572 mm)	36″ (9144 mm)	200 lbs (91 kg)	
WSS-1252 9710148	15 gpm (56.8 lpm)	1″ (25.4 mm) NPT Male	1″ (25.4 mm) NPT Male	12″ (305 mm)	60″ (1524 mm)	220 lbs (98 kg)	12″x52″ (305 x 1321 mm)	18″ (4572 mm)	36″ (9144 mm)	200 lbs (91 kg)	
WSS-1465 9710149	22.5 gpm † (85.17)	1″ (25.4 mm) NPT Male	1″ (25.4 mm) NPT Male	14″ (356 mm)	73″ (1854 mm)	296 lbs (134 kg)	14″x65″ (356 x 1651 mm)	24″ (6096 mm)	41″ (1041 mm)	200 lbs (227 kg)	

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

/// Replacement Cartridges

Name	Mfg. No.	Description	For Use With	
C-410 Carbon Cartridge	7000840	Includes O-Ring and Carbon Cartridge.	VZN-411V	$
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	
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	$
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	
C-420 Extended Carbon Cartridge	7000982	Includes O-Rings and Extended Life Carbon Cartridge	VZN-441VE	$
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	
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	
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	
TAC-01 Cartridge	7000708	The TAC-01 Cartridge improves the quality of water by addressing scale issues on hot water applications.	TAC-01	
TAC-02 Cartridge	7000716	The TAC-02 Cartridge improves the quality of water by addressing scale issues on hot water applications.	TAC-02	
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-421HC-T5, VZN-441H-T5, VZN-441HC-T5, VZN-441V-T5, and VZN-441VC-T5	
SI-XL Cartridge	7000540	The Scale Inhibitor Element Kit is used to replace the Scale Stick.	SI-XL	
HRS-200 Cartridge	7000967	Replacement cartridge for HRS-200 System.	HRS-200	
F-1010 Cartridge	7100040	Replacement cartridge for PF-10 Prefilter System. Includes parts and instructions required for replacement.	PF-10	
F-2010 Cartridge	7100041	Replacement cartridge for PF-20 Prefilter System. Includes parts and instructions required for replacement.	PF-20	
DMS-500 Carbon Filter	7001849	Replacement carbon cartridge (single pack). Two are required.	DMS-500	
DMS Calcium Filter	7001850	Replacement calcium cartridge (single pack). One is required.	DMS-500	
DMS-500 RO Membrane	7001851	Replacement RO membrane (single pack). One is required.	DMS-500	
DMS-800 RO Membrane	7001945	Includes one replacement reverse osmosis membrane.	DMS-800	
DMS-800 Filter	7001946	Includes one 20 micron replacement filter.	DMS-800	
DMS-800 Carbon Filter	7001947	Includes one replacement carbon filter.	DMS-800	
DMS-1500 RO Membrane	7001842	Includes one replacement reverse osmosis membrane.	DMS-1500	
DMS-1500 Filter Service Kit	7001843	Includes prefilter, postfilter, and o-rings.	DMS-1500	

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

/// Additional Technologies

Name	Mfg. No.	Description	
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. **Note: Can only be used for the UFL-400 and VZN-400 series, not the UFL-500 and VZN-500 series.**	
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).	
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.	
Flush Tank Kit	7000472	The Flush Tank Kit comes with a 2.1 gallon (7.9 liter) tank, saddle clamp, elbow, three adapters, six feet of tubing, and hose clamps. Recommended for all UFL applications.	
O-Ring Replacement Kit	7000413	The O-Ring Replacement Kit includes O-rings for the end cap and cartridge on an ultrafiltration system. O-rings included in this kit are for the VZN-400 Series systems only.	
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.	
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).	
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).	
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).	
Water Meter Kit	7001223	In-line water meter allows monitoring of total water usage.	
VZN Drain Tube Kit	7000980	Kit includes fittings, clamp, and tubing to backflush the VZN to a drain.	
Water Sample Kit	7002105	Free sample kit to send water samples to Antunes for water quality analysis.	FREE
VZN Extension Cable	7001999	20-foot extension cord to power VZN system.	
VZN Ultrafilter Housing Retrofit Kit	7002139	The VZN Ultrafilter Housing Retrofit Kit is designed for VZN-421H, VZN-421H-T5, VZN-421HC, and VZN-421HC-T5. Kit includes stainless steel housing, O-rings, endcaps, and clamps.	
VZN Ultrafilter Housing Retrofit Kit	7002140	The VZN Ultrafilter Housing Retrofit Kit is designed for VZN-441V, VZN-441V-T5, VZN-441VC, and VZN-441VC-T5. Kit includes stainless steel housing, O-rings, endcaps, and clamps.	
VZN Ultrafilter Housing Retrofit Kit	7002141	The VZN Ultrafilter Housing Retrofit Kit is designed for VZN-441VE. Kit includes stainless steel housing, O-rings, endcaps, and clamps.	
VZN Ultrafilter Housing Retrofit Kit	7002142	The VZN Ultrafilter Housing Retrofit Kit is designed for VZN-441H, VZN-441H-T5, VZN-441HC, and VZN-441HC-T5. Kit includes stainless steel housing, O-rings, endcaps, and clamps	
VZN Ultrafilter Housing Retrofit Kit	7002143	The VZN Ultrafilter Housing Retrofit Kit is designed for VZN-411V. Kit includes stainless steel housing, O-rings, endcaps, and clamps.	
VZN Bypass Kit	7002201	The VZN Bypass is designed for VZN-511V, VZN-521H, VZN-541VE, VZN-541H, VZN-541V, VZN-521HC, VZN-541HC, and VZN-541VC. Kit includes hose, adaptors, unions, ball valves, and fittings.	
VZN Bypass Kit	7002271	The VZN Bypass is designed for VZN-520H and VZN-540H. Kit includes hose, adaptors, unions, ball valves, and fittings.	
VZN Bypass Kit	7002272	The VZN Bypass is designed for VZN-521H-T5, VZN-541H-T5, VZN-541V-T5, VZN-521HC-T5, VZN-541HC-T5, and VZN-541VC-T5. Kit includes hose, adaptors, unions, ball valves, and fittings.	

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 FOB 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.

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