



EXPAND YOUR MENU WITH COUNTERTOP STEAMING

Build a bigger, more complete menu with just a single piece of equipment. The Antunes' Rapid Steamer (RS-1000) uses directed steam to preserve the original texture, color, flavor, and nutritional value of menu items while creating a high quality product.

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 to maintain temperature and avoid time out to regenerate.

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.



Let steaming expand your menu, cooking and retherming for dishes of all kinds.

RS-1000 Rapid Steamer



Versatile Menu

Prepare a variety of different menu items with a consistent finish each and every time.



Individual Portions

Two 20-ounce compartments allow operators to prepare individual portions of made-to-order menu items at the same time.



Steaming

Instantly turns plain tap water into dry steam.



“

Homemade marinara sauce that we made has no water at all it's all tomato juice, so in order to compliment that product we have to have a steamer that steams and not allow any water is taken in the pasta down to the customer plate and the Rapid Steamer is definitely does a great job avoiding this. As a cook and as a chef you know the difference is in the quality of the ingredients but with the Rapid Steamer you can taste the difference. ”

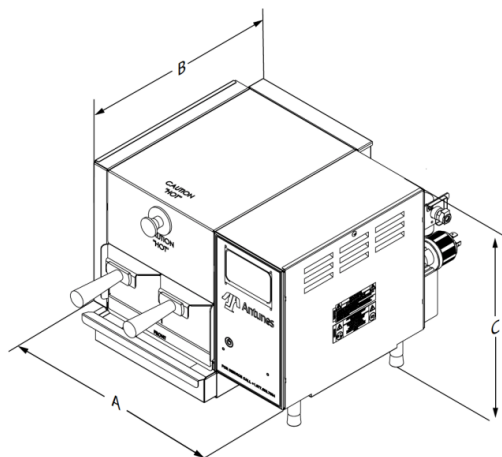
Edwin Ortiz
Manager, Ynot Italian
Virginia Beach, VA



Let steaming expand your menu, cooking and retherming for dishes of all kinds.

Model: RS-1000 Rapid Steamer

Rapid Steamer | RS-1000



Features:

- Intelligent programming automatically optimizes steaming performance, needing only cook time to be set.
- Touchscreen interface allows for quickly preparing a variety of menu items as well as programming new recipes.
- Two 20-ounce compartments allow operators to prepare individual portions of made-to-order menu items at the same time.
- USB connection to easily load recipes for new menu items.
- Instantly turns plain tap water into steam with a direct hookup water connection.
- Includes direct water hook-up kit (required).

RS-1000

Electrical Ratings

Dimensions

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Shipping Weight
RS-1000 9100650	(2) 17-oz. baskets		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		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.



Package with a Reverse Osmosis System AQ-RO-100 to ensure longer life for the equipment.

- Protect equipment
- Improved equipment performance
- Makes cleaning easier for crewmembers

Reverse Osmosis System

Model Mfg. No.	Width (A)	Depth (B)	Height (C)	Inlet	Permeate Line Size	Drain Line Size	Flow Rate Capacity	Production Capacity	Motor	TDS Reduction
AQ-RO-100 9710153	21.68" (551 mm)	8.73" (222 mm)	21.86" (555 mm)	3/8" Tube (9.53 mm)	3/8" Tube (9.53 mm)	1/4" Tube (6.35 mm)	11 Oz per minute	100 GPD (378 LPD)	Hydraulically Operated	96%

Dimensions are for item without shipping box.



Antunes delivers a complete range of countertop cooking equipment, water treatment, digital, and automation solutions to foodservice operations around the world. Learn more at antunes.com.

CORPORATE HEADQUARTERS
Carol Stream, Illinois, USA
Phone: +1.630.784.1000
Toll Free: +1.800.253.2991

CHINA FACILITY
Suzhou, China
Phone: +84.512.6841.3637
Fax: +86.512.6841.3907

INDIA FACILITY
57-58 Thattankulam Rd.,
Lotus Colony, J Garden
Madhavaram, Chennai, India 600060