

AJ ANTUNES

When you are outfitting a new kitchen or looking to retrofit an existing operation, high-quality fast food and commercial kitchen equipment make all the difference to customers and operators. AJ Antunes wide selection includes everything from countertop toasters, countertop steamers, and countertop grills to innovative water treatment and kitchen automation solutions designed to decrease your downtime and consistently produce food and beverages at the highest standard.



Egg Station

- With the Egg Station, operators can add eggs to their breakfast menu lineup without any hassle or guesswork.
- Eggs are the cornerstone of every successful breakfast menu. With the Egg Station from Antunes, any operation can easily serve a fresh, made-to-order egg sandwich or omelet. Using a combination of heat from the grill surface and steam, this unit cooks perfectly moist eggs in only a matter of minutes.
- The heated grill surface of the Egg Station cooks the eggs while the non-stick rings give the product its shape. Steam is created under the pivoting cover that is lowered over the rings. As water is poured into the trough on the cover, it drips down onto the platen, which produces steam to keep the eggs moist as they cook and cooks them in less time. Whether it's new menu items or extended hours, operations can continue to serve breakfast items without worrying about cross contamination or sacrificing space on the grill.
- Quickly cook eggs for breakfast items without taking up valuable grill space.
- Cooks room temperature eggs in 120 seconds and refrigerated eggs in 150 seconds.
- Digital temperature controls and timer ensure consistent eggs every time.
- Available with front grill for heating pre-cooked sliced meats.
- Audio and visual signal for operation.
- Easy to clean with included scrap tray.



ES-600

Countertop Steamer (Deluxe Food Warmer)

- The Deluxe Food Warmer series allows operators to serve hot food quickly with the push of a button. The key is plain tap water, converted into steam, fully penetrating food from all sides. From pasta, breads, meat and seafood to poultry, eggs and vegetables, it's the perfect way to maintain the original texture, color, flavor and nutritional value of a variety of menu items.
- Open compartment delivers steam from all sides.
- Available with half, two-thirds, or full size pan capacity.
- Instantly turns plain tap water into steam.
- 0-99 minute timed steam cooking with instant warming button.
- Fully adjustable pulse of steam on models with timers.
- Prepare a variety of different menu items with a consistent finish each and every time.
- Available with a self-contained water reservoir or direct water hookup.



DFW-150 / DFW-250

Vertical Contact Toaster

- The Vertical Contact Toaster gives buns a consistent, golden brown finish so they don't soak up the juices of the ingredients, helping the sandwich stay firm and delicious. With a dual-sided platen, the Vertical Contact Toaster has more capacity than conventional single-sided toasters, allowing operations to quickly serve fresh products to customers without making them wait.
- The VCT-25 models feature a dial thermostat for adjusting the quality of the toast for a variety of different bread products. The VCT-25 has a preset toast time of 25 seconds.
 - Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
 - Easy-to-adjust dial thermostat.
 - Space-saving vertical design.
 - Continuously moving conveyor allows for immediate toasting.
 - Separate compression adjustments for heel and crown. Release sheets allow buns to move easily down the heated platen without sticking or slipping.
 - Easy to operate and clean.
 - Stainless steel construction.



VCT-25

VZN Water Ultrafiltration System

- Do you find your operation constantly dealing with poor water quality, high filter replacement and consumable costs, and constant loss of pressure and flow to your equipment? At Antunes, we engineer sustainable UF water filters that stay consistently clean and provide high-quality water with every use. This self-cleaning technology eliminates the need to continuously replace cartridges, providing the lowest cost of ownership in the market. Our ultrafiltration system can ensure your property always has high water quality for you and your guests to enjoy. When you choose to get an ultra filtration system from our team, you can register that your water will always be high-quality.
- The VZN-511V is a small footprint vertical system with one carbon cartridge and is rated at 5.2 gpm (19 lpm).



VZN-511V

Description	Model	Capacity	Dimension (mm)	E. Power. (Ph / kW)
Countertop Steamer (water tank)	DFW-150	Half Size, 73 mm deep pan	422 x 438 x 222	1 Ph / 2.80 kW
Countertop Steamer (direct water)	DFW-250	Half Size, 73 mm deep pan	422 x 438 x 210	1 Ph / 2.80 kW
Egg Station	ES-600	6 eggs + grill surface	438 x 445 x 229	1 Ph / 2.90 kW
Vertical Contact Toaster 25-sec	VCT-25		540 x 387 x 591	1 Ph / 1.98 kW
Water Filter	VZN-511V			

