



the Steamer for Expanding Menus

MS Miracle Steamer

Enjoy a new level of flexibility with the Miracle Steamer from Antunes. This versatile top-down steamer can be used for finishing, melting cheese, reheating, and steaming a variety of different menu items. By converting plain tap water into super-heated dry steam, the Miracle Steamer helps operations of all sizes become more efficient and serve foods that taste better and look fresher.

✓ **MORE EFFICIENT**

Dry steam transfers more heat than wet steam, which means foods are cooked and ready to serve faster. With a consistent amount of steam each time, there's no guesswork and no room for error.

✓ **BETTER FINISH**

With dry steam, there's no water molecules in the vapor that leave foods soaked and dripping. This allows the foods to maintain their original colors so that the final product looks fresh and appetizing.

✓ **BETTER TASTE**

Cooking with dry steam means serving foods that tastes as great as they look. Because it contains no water molecules, dry steam is less destructive, allowing foods to keep their original textures, flavors, and nutrients.



MS Miracle Steamer

Foodservice operations throughout the world trust the Miracle Steamer by Antunes because of its performance and versatility. By converting just plain tap water into super-heated dry steam, the Miracle Steamer can prepare and finish menu items efficiently and consistently, so that products always look the same when served to the customer.

SUPER-HEATED DRY STEAM

At 212°F (100°C), dry steam is hotter and cooks food more consistently than wet steam. It also doesn't soak the product with water vapor, allowing it to maintain its original texture, colors, flavors, and nutrition.

TOP-DOWN DELIVERY

The intense, top-down heat generated by the Miracle Steamer cooks and reheats food quickly and easily. Use it for finishing, or boost the flavor of any product by melting cheese right before it's served.

FULLY PROGRAMMABLE

Quick steaming isn't always enough, which is why the Miracle Steamer has a fully programmable timed cycle. Easily adjust the time, number of steam shots, and amount of steam to ensure the best results.

SMALL FOOTPRINT

Space is at a premium in the kitchen, and operators have no room for excess. The Miracle Steamer features a compact design and is available with a direct water hook-up or self-contained water reservoir for flexibility in installation.