

Rapid Steamer | RS



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

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

The Rapid Steamer features a touchscreen interface for quickly preparing items. With an instant steaming button as well as 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.

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 upload recipes for new menu items.
- Instantly turns plain tap water into dry steam.
- Prepare a variety of different menu items with a consistent finish each and every time.
- Stainless steel construction.
- Solid state controls.
- Includes direct water hook-up kit (required).

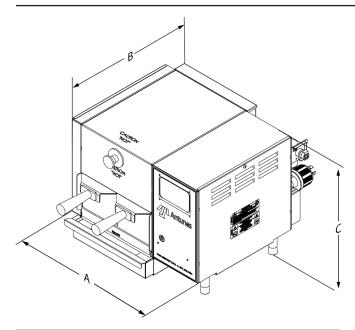








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Model &	Width	Depth	Height
Mfg. No.	(A)	(B)	(C)
RS-1000	17.39"	16.86"	12.79"
9100650	(441.7 mm)	(428.2 mm)	(324.9 mm)
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Electrical Ratings and Plug Configurations							
Model No.	Volts	Watts	Amps	Hertz	Plug Description		
RS-1000 9100650	208	5000	24	50/60	NEMA L6-30P		
RS-1000 9100651	200- 240	5000	30	50/60	IEC-309		



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