

CREATE

IT
WITH

STEAM



Rapid Steamer RS-1000

For restaurants of all sizes serving made-to-order pasta, seafood or vegetables, the Rapid Steamer from Antunes allows for superior food quality and greater efficiency compared to alternative cooking methods – all within a compact footprint.



Utilizing dry steam, the Rapid Steamer perfectly maintains food's texture, color, flavor and nutrients – resulting in an appetizing final product, every time. The Rapid Steamer's cooking technology provides the opportunity for true menu versatility – steaming everything from pasta, vegetables and seafood to meats, potatoes and more with ease. With its compact design and dual steam chambers, the Rapid Steamer makes made-to-order fast and easy to achieve, giving guests the fresh-tasting meals they crave.



Rapid Steamer Model RS-1000



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.



P/N 1050126 9/18