

EQUIPMENT THAT FITS THE WAY YOU OPERATE

From proven equipment to fully customized solutions, Antunes helps operators tackle unique challenges with confidence. We collaborate with your team to modify existing products or create new innovations designed specifically for your kitchen.



TORTILLA WARMER | TW-100

- **5-Second Warming -** Fast, consistent tortilla heating
- **Double-Sided Heating -** Heats both sides evenly
- **Consistent Results -** Perfectly warmed tortillas every time



UNDERCOUNTER RO

- **Cleaner Water -** Three-stage filtration improves water quality
- **Easy Maintenance -** Change cartridges without tools or service calls
- **Precision Control -** Adjust TDS for better-tasting water



PANINI GRILL

- **Built for the Rush -** Heavy-duty stainless-steel construction
- **Cook Faster -** Top-and-bottom heating ensures even cooking
- **Double Your Capacity -** Independent zones cook multiple items at once



EGG STATION | ES-600

- **Compact Design -** Add egg production almost anywhere
- **Breakfast Ready -** Cooks up to six eggs at once
- **No Hood Required -** Installs without ventilation



TOASTER | VCT-2000

- **Save Counter Space -** Vertical design maximizes production
- **Toast on Demand -** Continuous conveyor keeps buns moving
- **Customize Every Bun -** Independent adjustments ensure ideal results



MUFFIN TOASTER | MT-12

- **High-Volume Production -** Toast up to 324 muffins per hr.
- **Small Footprint -** More menu flexibility without taking up valuable space
- **Easy Maintenance -** Removable crumb tray simplifies cleanup

DISCOVER WHAT'S POSSIBLE WITH ANTUNES.

Scan the QR code to browse our full product line or visit **Antunes.com** to learn more!

WANT TO CONNECT?

Let's talk about solutions for your operation.
Email us at **marketing.accounts@antunes.com**