

All Around Antunes

Fall 2009

This Flu Season, Your Health Is In Your Hands!

Flu and cold season is here, and staying healthy has become the top concern for many people. With good reason, too. The Center for Disease Control (CDC) estimates as many as 20% of the U.S. population come down with the flu each year. With the recent spread of the H1N1 strain, this year looks to be no different.

One of the best and easiest ways to avoid the flu, according to the CDC, is to regularly clean your hands. It may sound simple, but washing your hands is an effective way to prevent the spread of harmful germs and infection. That's why experts recommend always washing your hands for at least 20 seconds. However, accurately counting these 20 seconds isn't as easy as 1-2-3.

The HWT-20 Hand Wash Timer removes any chance for miscounting by providing a visual countdown of

these important 20 seconds. With an HWT-20 near every sink, people will always know exactly how long they should wash their hands. This not only encourages safe cleaning habits for your employees, but it also demonstrates to customers and health inspectors your business' commitment to health and safety requirements.

Here at A.J. Antunes & Co., we feel so strongly about the benefits of the HWT-20 timer that we've installed one over every sink in every washroom in our building.



The HWT-20 is an easy-to-use, touch-free unit that requires absolutely no user intervention. It mounts easily to any surface and runs on just two AA batteries with an estimated operating life of three years.

Remember, this flu and cold season, your health is in your hands!



Our Vision Statement

Every manufacturer promises quality, service, and solutions, but for A.J. Antunes & Co., it is part of our Vision Statement:

We exist to make our customers successful.

Our vision statement is more than just our purpose. It also includes the core values and beliefs that we as a company uphold and adhere to on a daily basis: Integrity, People, Excellence, Passion, Family.

Family represents how we are a privately held company that prides itself on being family owned and operated and how we intend to stay that way.

We strongly believe that all our employees are part of the Antunes family. For that reason, we hosted a company-wide picnic at the end of this summer. Open to all employees and their families, this picnic was our way of thanking everyone for their hard work and effort. With plenty of delicious food (some even cooked on our own equipment!), games and activities for the kids, and a raffle for prizes, the picnic was a tremendous success, with everyone having a great time.

Can you pass

The

vizionTM

Test?

Find out January 15th and 16th.

Our Newest Product Release

The latest product release from A.J. Antunes & Co. is the WD-50 Warmer Drawer. Unlike our other warmer drawers, which are designed to hold hot dog buns and rolls, the new WD-50 is for keeping protein-based food items warm and ready to serve. This unit features a precise temperature-controlling thermostat to ensure food is always held within the food safety temperature guidelines.

The unit is made out of heavy duty stainless steel and includes a heat shield for additional safety. The drawer holds one 2½" deep, 2/3-size pan and two 2½" deep, 1/3-size pans. The thermostat on the drawer allows users to easily track the holding temperature.

The WD-50 is designed to be used separately, stacked, or fit under the HDC-50A Hot Dog Corral.

Be sure to ask your regional sales manager for more information on the new WD-50.



The WD-50 is another example of our commitment to making our customers successful with specialty products. Challenge us with your own market-driven equipment ideas. Let your regional sales manager know!

A Gourmet Burger Starts With Toasted Buns

More and more businesses in the restaurant industry are turning to the gourmet burger to draw in customers. Restaurants like Carl's Jr., Hardee's, Red Robin, and Five Guys already carved their niche in the gourmet burger market while McDonald's, Burger King, Wendy's, Jack in the Box, and Denny's added a gourmet burger to their regular menus or made plans to do so this past year.

With all the hype surrounding fancy ingredients and premium cuts of beef, don't overlook the value of a perfectly toasted bun. A toasted bun won't soak up all the juices of the burger's ingredients like an untoasted bun. It stays firm, never soggy, and adds an unmistakable taste to complement each and every bite.



For evenly toasted buns, look no further than the Vertical Contact Toasters offered by A.J. Antunes & Co. All our toasters are constructed from long-lasting stainless steel and feature a two-sided platen that gives each unit twice the capacity compared with conventional single-sided toasters.

Our Vertical Contact Toasters are incredibly easy to use and maintain. Their vertical design does not waste valuable countertop space, and their continuously moving conveyors allows for immediate toasting at all times. With cooking times ranging from 10 to 50 seconds, our toasters can meet the demands of any restaurant looking to give their customers a better burger experience.

Did You Know...?

...just one of our Variety Steamers can greatly expand any business' existing menu to include new and exciting food items? The Variety Steamer is one of our most versatile units because it can quickly cook a wide range of different foods.

The versatility of the Variety Steamer comes from its easy steaming process. These units convert regular tap water into super-heated dry steam to fully penetrate and heat food items. This process not only cooks food in a fraction of the time, but it also keeps food looking bright, fresh, and appetizing.

Shrimp, lobster, roast beef, vegetables, tortillas, pasta—the Variety Steamer can cook them all with nothing more than a few shots of steam. It can even be used to quickly add the rich flavor of melted cheese to any sandwich.

Our additional lines of steaming units—Deluxe Food Warmers and Miracle Steamers—are just as capable as the Variety Steamer when it comes to preparing foods.

Talk to your regional sales manager to learn more about what our complete line of steaming units can do.

