



Antunes Foodservice Equipment

DIVISION OF A.J. ANTUNES & CO. • ISO 9001:2000 CERTIFIED

# Countertop Food Equipment



Continuous Engineering.  
Quality Foodservice Equipment

A BRAND OF A.J. ANTUNES & CO.  
**roundup**  
ANTUNES FOODSERVICE EQUIPMENT



A.J. Antunes & Co.

ISO 9001:2000 CERTIFIED

# *global*



# A.J. Antunes & Co.

**E**urope, Asia, Australia, North America, South America, no matter where you look, you will find Antunes Food Service equipment. Just look and you will find toasters in a small village in Thailand, steamers in the large old cities of Europe, or corn cookers in major metropolitan areas of Asia. Our entire product line can be found in over one hundred countries where we provide solutions to the complex problems you face every day.

At A.J. Antunes & Co. we engineer, design and build equipment for global food service chains and food equipment distributors. Our Roundup® brand is recognized through out the world as a reliable consistent performer.

It is our commitment to creating quality equipment that has made us a leader in many areas of food equipment manufacturing. It is this commitment, not just in the products we manufacture but in the equipment we purchase and the training our staff receives that has made us grow. We are proud of the expertise of our workforce and we employ the most knowledgeable industry experts to design, manufacture, and support the innovative products and quality solutions that meet our customers needs. Every piece of Roundup countertop equipment carries with it the promise of superior workmanship, value, and after-sales support that you have come to expect from Antunes Foodservice Equipment.



Antunes Equipment Manufacturing (Suzhou) Co. Ltd.

A.J. Antunes & Co. is a family owned and operated manufacturer. Our reputation in the industry has been built on maintaining the highest standards of quality and service in each product line that we manufacture. Consider the problems and needs of your operation and decide for yourself which company can give you the right solution. We invite you to challenge us.



# Toasters

**R**oundup® Vertical Contact Toasters are the most popular bun toasters in the world. These toasters are available with pass through times that range from 10 to 45 seconds and new generations are being tested to increase the speed even faster, while maintaining the quality you need.

But speed isn't the only goal. From the mission statement of our company comes the statement; "We will use experienced and knowledgeable employees to design and manufacture innovative products and quality solutions..." That way, when an order is placed for a store in Japan, it is shipped with the proper plugs, proper cord, and proper electrical settings. This is true whether the order is for Brazil or Boston.

Roundup toasters feature high-tech internal mechanisms that measure the surface and air temperatures in the toasting chamber to ensure consistent results. The easy to adjust controls allow the operator to achieve just the right degree of golden brown necessary to please their customers and keep up with the heaviest traffic.

Yet all of this isn't worth the price of the equipment if at the end of a shift the equipment is difficult to clean or requires continuous maintenance. All of our toasters are designed to have the crumbs fall to the bottom, to be easily cleaned with a damp towel, and to have easy access so that cleaning and maintenance can be accomplished in a minimum of time.



Engineering – Design – Production - Quality - Service. All these are just empty words unless there is something there to back them up. At A.J. Antunes, our Roundup toasters are an example of what happens when a company is dedicated to getting the customer a product that will meet and often



# Steam Systems

**A**.J. Antunes holds the patent on its unique steam generating system, and we sell more countertop steam equipment - cookers, warmers, and specialty steamers than any other manufacturer. Unlike conventional steamers, Roundup steamers use plain tap water. Our patented open steam generator design eliminates the clogging from mineral deposits without the use of expensive systems for removing minerals or having to rely on distilled water.

Other features include a raised lid design for greater food capacity and easier access for the operator. The lid design incorporates a gasket to improve steam efficiency and these units also have a built in safety valve to release excess steam to the rear to keep scalding steam far from the user.

Roundup Steam Equipment is offered in two cooking styles and three sizes. With a simple push of a button products can be warmed. An automatic time cycle is included to cook or reconstitute complete meals with little or no attention.

Roundup® Miracle Steamers provide flexibility with two steam options - instant dry, super heated steam for reheating cooked foods or melting cheese, and a programmable time cycle for foods that require a longer cooking time.

Variety Steamers deliver piping hot precooked items like pastas to customers so fast that they can be used to heat individual orders for quick delivery. They ensure fresher looking food every time and reduce the waste that is normally associated with cooking and simply holding foods for long periods of time.

Optional items are available for the steamers and include large and small baskets, needle plates and water regulator hook-ups.

Roundup is continually engineering and testing new designs to meet the needs of customers. When the name, Roundup is applied there is an assurance of quality and service.





# Hot Dog Equipment

Customers have different requirements, there are those who want a small grill, others require a grill to meet large volume demands, some require the use of warming drawers or they have limited counter space and want to offer steamed hot dogs and buns to customers, Roundup® hot dog equipment is engineered to meet all of these needs.

Hot Dog Corrals (HDC's) are designed in sizes that can accommodate from 200 to 500 hot dogs per hour, or 20 to 50 at any one time depending on the size of the meat product you are using. Roundup Sausage Corrals (SC's) are flexible enough to also accept Polish sausage, bratwurst and other larger sized sausages including breakfast sausages. Sausage Corrals can accommodate from 20 to 50 sausages on the surface at one time.

The Hot Dog Corral is simple in its design. A rack is placed over a heated grill and moves across the surface, turning the hot dogs or sausages and heating them evenly. A digital thermostat controls the temperature to keep the product from overcooking. There is also a model with a split grill so that the operator can cook a variety of items at different temperatures or cook on one side and hold product on the other.

To hold and heat bread products, Roundup manufactures a variety of warmer drawers to accommodate all of our HDC units. Depending upon need, a warmer drawer can be selected to operate dry or with humidity. Warmer Drawers (WD's) can be used in any restaurant environment where moist warm bread is required, so buns, tortillas, dinner rolls, sandwich rolls and other bread products can be kept soft and warm without drying out.

The Hot Dog Hutch (HDH) combines the features of a warmer drawer with a steamer all in a small footprint for the owner/operator with limited space. There are two differently sized units to accommodate from 33 to 66 hot dogs.

All of Antunes hot dog equipment is engineered to quality standards to allow for rugged units to provide the operator with minimal maintenance and maximum returns.





# Cup Dispensers

**D**ial-A-Cup™ (DAC) dispensing systems are a unique way to dispense almost all standard types and sizes of beverage cups. Dial-A-Cup's one size fits all concept allows the operator to change cup styles and sizes without worrying about how the new cups will fit in the cup dispenser.

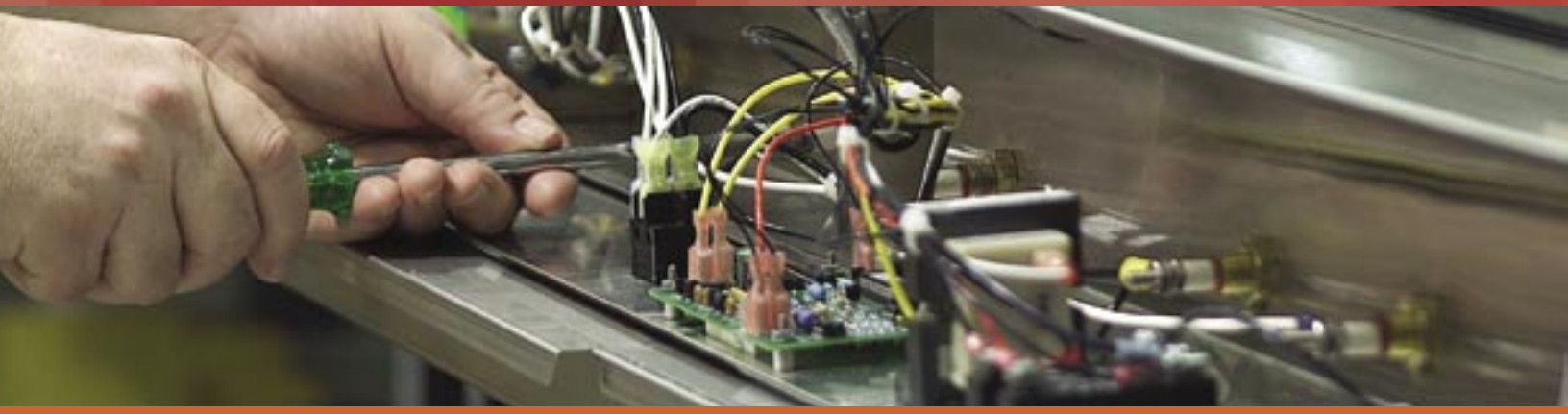
Because of the Dial-A-Cup's revolutionary adjustment design, styrofoam, paper and plastic cups are individually released quickly and easily. The Dial-A-Cup adjustment mechanism allows for large drink cups as well as specialty cups to be stored and dispensed from the same unit. The individual Dial-A-Cup models are perfect for built-in applications in beverage stations.

The standard, high quality spring allows the Dial-A-Cup to be mounted vertically, horizontally or even from overhead. The Roundup® Dial-A-Cup system is also available for countertop use. These countertop models feature high quality stainless steel construction for easy cleaning and low maintenance and hold up to five individual DAC's for a variety of sizes or for high volume applications.

The new LS system allows the operator to dispense cups and store lids and straws in convenient cut outs.

All of Antunes Foodservice Equipment is continually being tested and new ideas are being developed, manufactured and tested for quality and ease of use. As a result of our continuous engineering new features are being incorporated into the LS units to allow for easier storage of lids and straws, and new larger DAC units are now being used for large popcorn cups in major theater chains.





# Food Warming and Holding

Roundup's Heated Display Cabinets (DCH's) are the best way to show food products in the best possible light. The modern European curved glass brings a modern and up-to-date look to any countertop and graphics of new or featured items can be quickly arranged or changed in the lighted menu board. A convection fan circulates even heat throughout the cabinet while a digital thermostat maintains the right temperature to hold your food items. Humidity water pans extend food holding times by reducing moisture loss. The DCH models are available in sizes that accommodate from one to three full-size pans for maximum capacity and visibility.

Roundup® heated display cabinets are manufactured from high grade stainless steel and fully tempered glass for strength and safety. Easy access to all sections allows for an easy and thorough cleaning.

The unique Vertical Display Cabinet (PBD) is essential when footprint is of concern. The vertical cabinet keeps food products hot and fresh for hours. With glass on all four sides the product is easily viewed and internal lighting highlights your food product. Four vertical corners are backlit to hold your transparencies and signage.

Roundup Pizza Equipment (PZD) is essential in any operation that wants to merchandise hot delicious pizza. The PZD series is available in either 14"(356 mm) or 16"(406 mm) and holds up to four pizzas at a time. The rotating illuminated display maintains ideal serving temperatures and provides an effective point-of-purchase display.

The PS series Pizza Station combines all of the features of the PZD Series above, but adds a large capacity pizza oven in the base of the unit. Two models are available in either 14"(356 mm) or 16"(406 mm) and hold up to three pizzas at a time in addition to the one in the oven.





# Speciality Equipment

**R**oundup® Specialty Equipment includes: Egg Stations, Vertical Hamburger Broiler, and Corn Cooking equipment.

The Roundup® Egg Station (ES) is a great part of an everyday breakfast. It is compact, easy to clean and can be used to cook up to six eggs at a time while also heating your pre-cooked Canadian bacon for your egg sandwich.

Eggs are cooked by a combination of heat and steam. This method produces a softer more eye appealing egg.

The Vertical Hamburger Broiler (VHB) is a compact affordable countertop broiler. This high production unit produces up to 240 frozen hamburger patties per hour and is fully automated. The adjustable speed control eliminates the over or under cooking of the hamburger. This unit is also easy to clean, just follow a few simple procedures and the unit is ready within minutes.

The Roundup Corn Cooker (CCC) with the Roundup Corn Carousel (CC) make up the Roundup Corn Package. Properly cooked corn, attractively displayed is the secret to a successful corn program. The Roundup Corn Cooker assures a consistent high quality corn product which retains the sweet, fresh flavor and appearance of the corn for up to five hours. The Corn Cooker is a simple to operate unit; fill the pan with plain tap water and load the corn. Using a preset temperature the cooker prevents spoilage due to over cooking.

The Roundup Corn Carousel displays and slowly rotates the hot cooked corn on the cob while maintaining temperature and basting the corn in melted butter or margarine.

Antunes Foodservice Equipment has designed and built numerous pieces of specialty equipment to handle a wide variety of problems. Our reliable, safe, and easy to operate countertop equipment sets the industry standard for quality and value. Whatever your needs are, let us work with you to develop the right solution.





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