



***roundup***  
by A.J. Antunes & Co.®

**Reliable Solutions**

***vizion™ roundup versa™***

# VISION STATEMENT

## *Core Values & Beliefs*

**Integrity** - We keep our word. We are ethical. We hold ourselves to a single high standard of integrity in everything we do.

**People** - We respect and trust each other. We value the diversity of our workforce. We invest in our team members. We believe in the worth of every individual and that the future of our company is dependent on these team members.

**Excellence** — We continually pursue excellence. We expect every solution, product and service that we provide to consistently exceed the customers' expectations. We are accountable.

**Passion** - We are passionate about building an enduring great company. By doing so, we serve all of our customers, team members, suppliers and the societies we touch.

**Family** – We are a privately held company that prides itself on being family owned and operated. We intend to stay that way.

## *Purpose Statement*

We exist to make our customers successful.

## *Mission Statement*

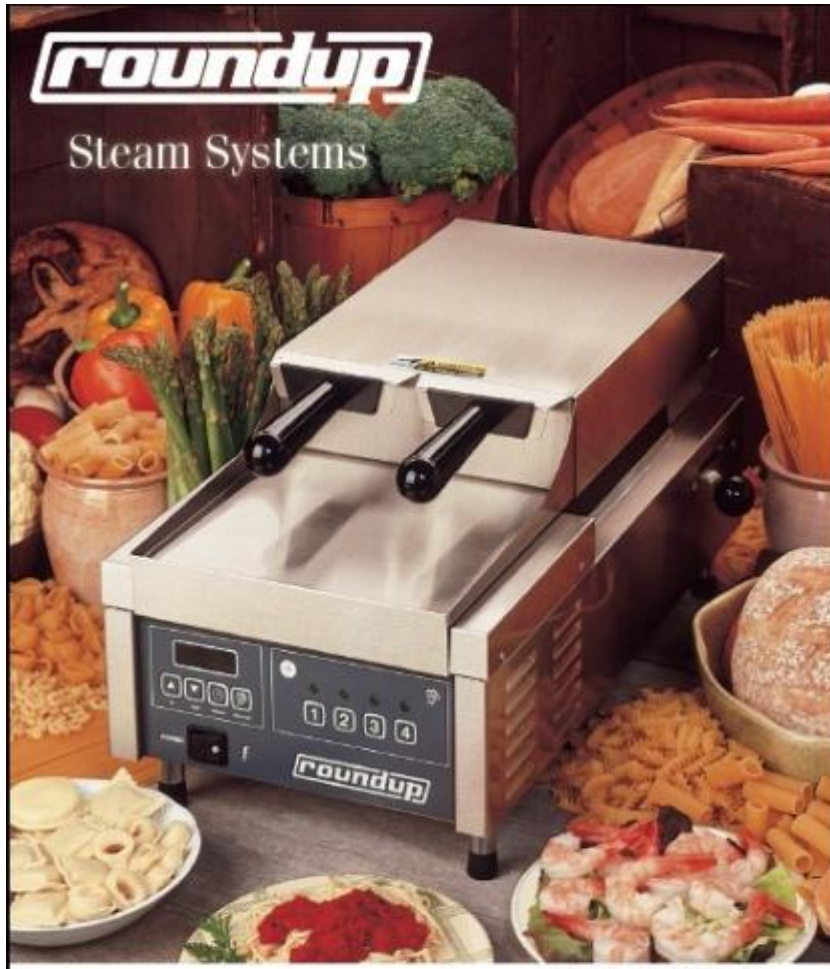
By providing innovative solutions and products, we will be the most sought after supplier in our selected markets throughout the world by 2012.



# Cooking Capabilities

*vizion™ roundup versa™*

# STEAMERS



**roundup**  
Steam Systems

Antunes Foodservice Equipment  
DIVISION OF A.J. ANTUNES & CO.

Fast and Effective Steaming Solutions for any Application

The image shows a large, professional-grade stainless steel steam system. It has a control panel on the front with a digital display and several buttons. The top of the unit is open, revealing a large steaming chamber. Surrounding the unit are various food items, including baskets of bread, plates of pasta, and bowls of vegetables, suggesting its use in a commercial kitchen.



# STEAMERS—COUNTERTOP VERSATILITY



# VARIETY STEAMERS (VS)



## Cooking Guidelines

The steaming guide below is an approximation of the number of steam shots or time required to cook each of the listed food items. Steam times may vary depending on the state and quality of the food item.

Product Description	VS-200 Dial Setting	VS-250/350 Time Setting
<b>Pre-Cooked Items</b>		
Spaghetti	3	25 seconds
Rice	3	25 seconds
Egg Noodles	3	25 seconds
Macaroni	3	25 seconds
Ravioli	6	55 seconds
Tortellini	6	55 seconds
Roast Beef, Sliced	2	15 seconds
Shrimp	4	35 seconds
Tortilla Shell	1	5 seconds

Product Description	VS-200 Dial Setting	VS-250/350 Time Setting
<b>Fresh Items</b>		
Shrimp	8	1 minute, 15 seconds
Broccoli	10	1 minute, 35 seconds
<b>Frozen Items</b>		
Mixed Vegetables	6	55 seconds
Spaghetti	6	55 seconds
Ravioli	12	1 minute, 55 seconds
Tortellini	12	1 minute, 55 seconds
<b>Other</b>		
Poached Eggs	18	2 minutes, 45 seconds
Bread Products	1-2	5-15 seconds

# VARIETY STEAMERS (VS)



## VS-350 Sample Menu Items

Channel	Time (CYC)	Menu Item
1	:20	<a href="#">5 oz. Fettuccine or 6 oz. Penne Pasta for Chicken Parmesan</a>
1	:20	4 oz. New Seasonal Vegetables
2	:30	12 oz. Penne Pasta for Three Cheese Penne Pasta
3	:40	3 oz. Broccoli & 10 oz. Fettuccine for Chicken & Broccoli Alfredo Bowl
3	:40	3 oz. Broccoli & 10 oz. Fettuccine for Shrimp Fettuccine Alfredo Bowl
4	1:20	16 oz. New Seasonal Vegetables

All Channels at factory setting for RATE & SHOT

RATE: 5 seconds

SHOT: .70 seconds = 3/4 oz. (25 milliliters) water

\*Times may vary depending on product.

# VARIETY STEAMERS (VS)

## Pasta Corner

- VS Steamer to reheat sous vide (flash-frozen) pasta
- Dial-A-Cup for pasta bowls



# VARIETY STEAMERS (VS)

## Restaurant Pasta Counter



# DELUXE FOOD WARMERS (DFW)



## Cooking Guidelines—Carbohydrates\*

<b>COOKING GUIDE</b>	<b>MINUTES</b>	<b>COOKING GUIDE</b>	<b>MINUTES</b>
<b>BREADS</b>		<b>NOODLES AND RICE</b>	
Bagels, 4 (3 oz. ea.)	3	Macaroni, Small Elbow or Shell (2 qt. cooked, 1 pt. water, 2 oz. oil)	5
Cloverleaf Rolls, 6 (1 oz. ea.) shot of steam wait 20-30 seconds		Egg Noodles (2 qt. cooked, 1 pt. water, 2 oz. oil)	6-7
Dinner Rolls, 6 (1 oz. ea.) shot of steam wait 20-30 seconds		Rice, Converted or Regular (1 lb. with 1 qt. hot water)	20
Hamburger Buns, 4 (2 <sup>1</sup> / <sub>2</sub> qt. ea.) shot of steam wait 20-30 seconds		Rice, Brown (1 lb. with 1 <sup>1</sup> / <sub>2</sub> qt. water)	45
Hot Dog Buns, 5 (2 oz. ea.) shot of steam wait 20-30 seconds		Spaghetti (2 qt. cooked, 1 pt. water, 2 oz. oil)	5
Hard Rolls, 4 (1 <sup>1</sup> / <sub>2</sub> oz. ea.)	2	Spaetzle (2 qt. cooked, 1 pt. water, 2 oz. oil)	3-5
Hoagie Buns, 3 (2 oz. ea.)	2		
Italian Bread, 3 (2 <sup>1</sup> / <sub>2</sub> oz. ea.) shot of steam wait 20 -30 seconds			
Kaiser Rolls, 4 (2 <sup>1</sup> / <sub>2</sub> oz. ea.)	1 1/2		
Onion Buns, 4 (2 oz. ea.) shot of steam wait 20-30 seconds			
Tamale, 7 (3 oz. ea.)	5		
Tamale, 7 Frozen (3 oz. ea.)	10		
Tortilla, Corn shot of steam wait 20-30 seconds			
Tortilla, Flour shot of steam wait 20-30 seconds			

\*Times may vary depending on product.

# DELUXE FOOD WARMERS (DFW)



## Cooking Guidelines—Proteins\*

COOKING GUIDE	MINUTES
<b>MEAT</b>	
Bratwurst, 6 (4 oz. ea.)	10
Frankfurters, 10 (1.6 oz. ea.)	3
Frankfurters, 8 (2 oz. ea.)	4
Frankfurters, 6 (2.7 oz. ea.)	5
Ham Steak, 4 Cooked, Frozen (4 oz. ea.)	4-5
Hamburgers, 4 Cooked, Frozen (4 oz. ea.)	7
Hamburgers, 4 Raw, Frozen (4 oz. ea.)	10-11
Ribs, 4 Cooked (5 oz. ea.)	10
Sausage, 16 Link, Cooked (1 oz. ea.)	8-10
<b>POULTRY</b>	
Chicken, 4 Quarter, (10 oz. ea.)	23-25
Chicken, 2 Half (1 <sup>1</sup> / <sub>2</sub> lb. ea.)	25
Chicken Supreme, 6 Frozen, Pillow Pack (4 oz. ea.)	30
Chicken or Turkey Roll, 2 lb. 5/8 in. Cubes, IQF	7
Rock Cornish Game Hens, 2 Whole (26 oz. ea.)	25
Rock Cornish Game Hens, 4 Half (13 oz. ea.)	15

COOKING GUIDE	MINUTES
<b>SEAFOOD</b>	
Alaskan King Crab Legs (1 lb.)	4-5
Clams, 6 (to open)	shot of steam
Red Snapper, 4 (6 oz. ea. Fillets)	5-7
Rock Lobster Tails, 5 (8 oz. ea.)	8
Rock Lobster Tails, 5 Frozen (8 oz. ea.)	16
Rock Lobster Tails, 4 (10 oz. ea.)	10
Rock Lobster Tails, 4 Frozen (10 oz. ea.)	20
Sea Scallops (1 lb.)	5-8
Shrimp, Green Headless, 20 (1 oz. ea.)	6
Shrimp, Peeled, Deveined (1 lb.)	5-6
Shrimp, Peeled, Deveined, Frozen (1 lb.)	8-9
Turbot Steaks, 3 (8 oz. ea.)	5
<b>EGGS</b>	
Soft Boiled, 8 (In Shell)	6
Hard Boiled, 8 (In Shell)	15
Poached, 8	3
Scrambled, 1 qt.	5

\*Times may vary depending on product.

# DELUXE FOOD WARMERS (DFW)



## Cooking Guidelines—Vegetables\*

<b>COOKING GUIDE</b>	<b>MINUTES</b>
<b>VEGETABLES</b>	
Artichokes, 4 Whole (5 oz. ea.)	20-22
Asparagus, Spears (1 lb.)	11-14
Asparagus, Spears, medium, Frozen (2 <sup>1</sup> / <sub>2</sub> lb.)	15-17
Broccoli, Cuts (1 lb.)	12-14
Broccoli, Cuts, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	13-14
Broccoli, Spears (1 lb.)	15-20
Broccoli, Spears, Frozen (2 lb.)	17-18
Brussel Sprouts, Frozen (1 <sup>3</sup> / <sub>4</sub> lb.)	13-14
Cabbage, 6 3 in. Wedge (oz. ea.)	15
Carrots, Sliced (1 lb.)	12
Carrots, Whole Baby, Frozen (2 lb.)	15-20
Cauliflower, Whole (1 lb.)	13-20
Cauliflower, Florettes, Frozen (2 lb.)	14-18

<b>COOKING GUIDE</b>	<b>MINUTES</b>
Corn, Whole Kernel, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	4
Green Beans, Whole (1 lb.)	15-17
Green Beans, Whole, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	13-14
Green Beans, Cut, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	10
Greens, Chopped, Frozen (1 lb.)	40-45
Lima Beans, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	12-15
Okra, Whole, Frozen (1 lb.)	10-15
Parsnips, Sliced (1 lb.)	8-10
Peas, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	8
Potatoes, 8 Whole (3 oz. ea.)	25
Potatoes, Mashed (2 qt.)	8
Spinach, Chopped, Frozen (3 lbs.)	25
Squash, Acorn, 4 (8 oz. pcs.)	15-20
Squash, Winter, Puree, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	12-15
Squash, Zucchini, Sliced, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	10

\*Times may vary depending on product.

# DELUXE FOOD WARMERS (DFW)

## Special Occasions!!

- **Let's Bake a Cake:**
  - Cook for the same amount of time that says on the instructions
  - This cake was cooked for 35 minutes



# DELUXE FOOD WARMERS (DFW)

## Poached Egg Tray Accessory



# DELUXE FOOD WARMERS (DFW)



## Menu Items

- Heat 12" wrap with shredded cheese and chicken
  - Set for one minute with 6 shots of steam
- Used to reheat proteins
  - Meat and Cheese juices are then drained and then proteins are placed on the bun



# DELUXE FOOD WARMERS (DFW)

## Adds Menu Versatility

- DFW used to reheat sous vide food
  - Gives restaurant the ability to serve quality food without a full kitchen
- At this location DFW is the main foodservice piece of equipment



# MIRACLE STEAMERS (MS)



## Menu Items

- All Sandwich menu items set-up to have two or three 50 second cycles
  - Deli Meats steamed 1st cycle
    - Then cheese is added for the 2nd cycle
  - Thicker Meats—Chicken, Reuben's, etc.—steamed for 2 cycles
    - Then cheese is added for 3rd cycle
- 11 second intervals between shots of steam and .70 water per shot

# VERTICAL CONTACT TOASTERS (VCT)

## Toasts a Variety of Buns For:

- Hamburgers
- Roast Beef Sandwiches
- Chicken Sandwiches
- Deli Sandwiches
- Hot Dogs



The most popular  
Bun Toasters  
in the world!

# VERTICAL CONTACT TOASTERS (VCT)

## Energy Savings

### Toaster Damper Kit

Order Part No. 7000707

*Can be used  
with all Standard  
Vertical Contact Toasters  
(VCT Models)*



Damper  
Assembly  
(Heat Shield  
Included)



**With the Toaster Damper Kit,  
your VCT toaster will:**

- Consume half as much energy in the idle state
- Use 22% less energy when cooking
- Give off half as much average heat gain to space

# EGG STATIONS (ES)



- **Menu Items**

- Breakfast sandwich that includes Ciabatta bread, Vermont Cheddar Cheese, and Fresh Egg
- Options: Smoked Bacon or Sausage Patty



# EGG STATIONS (ES)

## Recipe—Flapjacks



### SILVER DOLLAR FLAPJACKS

a delectable breakfast



Description	Qty (grams)
All Purpose Flour	1000
Milk	600
Sugar	50
Whole Egg	112
Salt	5
Baking Powder	15
Butter	100
Total Input	1882

### Procedure

1. Weigh all ingredients.
2. In a bowl, combine all ingredients and mix thoroughly.
3. Pre heat ROUND UP eggstation.
4. Place 60 grams (1/4 cup) of batter into the egg rings and cover. Pour water on the center of the cover and press 2'30" minutes.
5. Do not lift cover until buzzer sounds. Wait for the second buzz.
6. Take French Toast from the cooker and arrange on plates. Garnish with desired toppings.

# EGG STATIONS (ES)

## Recipe—Banana French Toast



Description	Specification	Qty (grams)
Sliced Bread	Day old, cubed 20mm	160
Milk	Evaporated Milk	54
Sugar	Refined, White	80
Whole Egg	Beaten	101
Vanilla Flavor		4
Cinnamon Powder		1
Banana	Lacatan, cubed 20mm	90
Total Input		490

### Procedure

1. Weigh all ingredients.
2. In a bowl, combine all ingredients and mix thoroughly.
3. Pre-heat ROUND-UP Eggstation.
4. Place 85 grams (1/3 cup) of batter into the egg rings and cover. Pour water on the center of the cover and press 2'30" minutes.
5. Do not lift cover once buzzer sounds. Wait for the second buzz.
6. Take French toast from the cooker and arrange on plates. Drizzle 10 grams of chocolate sauce on top of the toast.

# EGG STATIONS (ES)

## Recipe—Mango French Toast



Description	Specification	Qty (grams)
Sliced Bread	Day old, cubed 20mm	160
Milk	Evaporated Milk	54
Sugar	Refined, White	80
Whole Egg	Beaten	101
Vanilla Flavor		4
Cinnamon Powder		1
Mango	Ripe, cubed 20mm	90
Total Input		490

### Procedure

1. Weigh all ingredients.
2. In a bowl, combine all ingredients and mix thoroughly.
3. Pre-heat ROUND-UP Eggstation.
4. Place 85 grams (1/3 cup) of batter into the egg rings and cover. Pour water on the center of the cover and press 2'30" minutes.
5. Do not lift cover once buzzer sounds. Wait for the second buzz.
6. Take French toast from the cooker and arrange on plates. Garnish with desired toppings.

## Recipe—Rice Patties

Roast chicken  
in extra virgin olive oil  
Rice patty



*a luscious lunch to everybody!*

### Procedure

#### Rice Patty

1. Weigh all ingredients.
2. In a bowl, combine all ingredients and mix thoroughly.
3. Pre heat ROUND UP eggstation.
4. Place 85 grams (1/3 cup) of batter into the egg rings and cover.  
Pour water on the center of the cover and press 2'30" minutes.
5. Do not lift cover until buzzer sounds. Wait for the second buzz.
6. Take French Toast from the cooker and arrange on plates.  
Garnish with desired toppings.

Description	Qty (grams)
Steamed Rice	250
Roast Chicken Mixture	100
Whole Egg	30
Total Input	380

# HOT DOG CORRALS (HDC)

## With Warmer Drawer

- Warmer Drawer holds hot dogs, wraps, burgers, egg rolls, breakfast burritos and many other menu items.



# HOT DOG CORRALS (HDC)

## With DFW

- DFW to warm the bun and melt cheese



# DIAL-A-CUPS (DAC)

## Drink Dispensing Station

- Combination of Dial-A-Cups and Lid Dispensers





**Thank You!!**

*vizion™ roundup versa™*