

Variety Steamer | VS



VS-200 ADB



VS-250



VS-350

Build a bigger, more complete menu with just a single piece of equipment—the Variety Steamer by Antunes. This unit converts plain tap water into super-heated dry steam so foods keep their original textures, colors, flavors, and nutrients. The end result: food that looks fresher and tastes better.

The Variety Steamer can easily help any operation expand or improve its menu offering. Available with 10 or 20 oz. baskets, this versatile steamer can be used to quickly serve individual portions of made-to-order items, including rice, breads, tortillas, pastas, meat, seafood, and vegetables.

With the simple push of a button, the Variety Steamer converts plain tap water into super-heated dry steam. Because the amount of steam is consistent, it removes the guesswork and produces a uniform finish from one operator to the next.

In addition to the instant warming button, the Variety Steamer is available with a digital controller that allows operators to program a 0-99 minute timed cycle for more complex menu items.

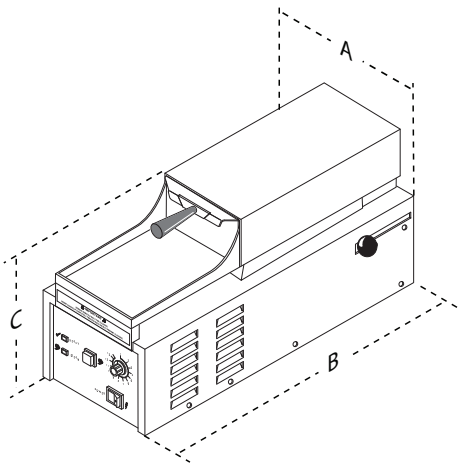
NOTE: Variety Steamer units require a water pressure regulator. The psi should be between 20 and 30.

FEATURES

- Compartment steamer to prepare individual portions of made-to-order menu items.
- Models available with single or double baskets with 10 or 20 oz. capacity.
- Instantly turns plain tap water into super-heated dry steam.
- Prepare a variety of different menu items with a consistent finish each and every time.
- Fully adjustable pulse of steam.
- Stainless steel construction.
- Solid state controls.
- Includes direct water hook-up kit (required).

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Dimensions



Model No.	Width (A)	Depth (B)	Height (C)
VS-200	11 3/4" (298 mm)	22 1/8" (562 mm)	10 1/4" (260 mm)
VS-250	11 5/8" (295 mm)	21 3/8" (543 mm)	11 1/4" (286 mm)
VS-350	15" (381 mm)	23 1/2" (597 mm)	11 3/8" (289 mm)

Shipping Dimensions

Model No.	Height	Width	Depth	Weight
VS-200	15" (381 mm)	15" (381 mm)	30" (762 mm)	46 lbs. (21 kg)
VS-250	15" (381 mm)	15" (381 mm)	30" (762 mm)	47 lbs. (21 kg)
VS-350	16" (406 mm)	16" (406 mm)	28" (711 mm)	68 lbs. (31 kg)

Electrical Ratings and Plug Configurations

Model & Mfg. No.	Volts	Watts	Amps	Hertz	Plug Description
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Capacity: Two 10 oz. baskets

VS-200 ADB 9100220	208- 240	2854- 3800	18.3- 15.8	50/60	NEMA 6-20P 20 Amp., 250 Volt
VS-200 ADB 9100221	208- 240	2854- 3800	18.3- 15.8	50/60	IEC-309 16 Amp., 230 Volt
VS-200 ADB 9100222	230	3490	15.2	50/60	CEE 7/7 16 Amp., 250 Volt
VS-200 ADB 9100223	230	3490	15.2	50/60	IEC-309 16 Amp., 230 Volt

Capacity: One 20 oz. basket

VS-200 ASB 9100210	208- 240	2854- 3800	13.7- 15.8	50/60	NEMA 6-20P 20 Amp., 250 Volt
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Capacity: Two 10 oz. baskets

VS-250 9100260	208	2637	12.7	50/60	NEMA 6-20P 20 Amp., 250 Volt
VS-250 9100262	230	3490	15.2	50/60	CEE 7/7 16 Amp., 250 Volt
VS-250 9100267	230	3490	15.2	50/60	IEC-309 16 Amp., 230 Volt

Capacity: Two 20 oz. baskets

VS-350 9100700	208	5000	24	50/60	NEMA L6-30P 30 Amp., 250 Volt Straight Twist Lock
VS-350 9100710	230	5000	21.7	50/60	IEC-309 32 Amp., 250 Volt Pin & Sleeve
VS-350 9100720	230	3500	15.2	50/60	CEE 7/7 16 Amp., 250 Volt

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