

## Miracle Steamer | MS



**MS-150**



**MS-150**  
with four-channel timer



**MS-250**



**MS-355**

Eliminate long waits and prepare hot menu items quickly and efficiently with the Miracle 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 Miracle Steamer delivers steam from the top down onto product, making it the perfect piece of equipment for finishing and melting cheese. The amount of steam is always consistent, removing the guesswork and producing a uniform finish from one operator to the next.

The Miracle Steamer features two steaming options. For instant steam that quickly reheats items or melts cheese, a simple push of a button releases dry, super-heated steam from the top of the food chamber so heat penetration is very efficient and fast. For items that require longer steaming times, the Miracle Steamer features a digital controller that allows operators to program a timed cycle.

NOTE: Units with a direct water hookup require a water pressure regulator. The psi should be between 20 and 30.

### FEATURES

- Top-down steamer for finishing, melting cheese, reheating, and steaming a variety of food items.
- 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.
- Programmable steam cycle.
- Quick and easy clean up.
- Stainless steel construction.
- Available with either a spatula or a drawer for loading product.
- Available with either a self-contained water reservoir or direct water hookup.
- Available with a four-channel programmable timer.

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Model & Mfg. No.	Width	Depth	Height	Shipping Width	Shipping Depth	Shipping Height	Shipping Weight	Volts	Watts	Amps	Hertz	Plug Description
<b>Spatula Style with Self-Contained Water Reservoir (side)</b>												
MS-150 9100419	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	230	3300	14.4	50/60	IEC-309 16 Amp., 230 Volt
MS-150 9100420	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-150 9100423	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	120	1800	15	50/60	NEMA 5-15P 15 Amp., 120 Volt
MS-150 9100428	21" (533 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	230	3300	14.4	50/60	CEE 7/7 16 Amp., 250 Volt
MS-150 9100443	22" (559 mm)	21 3/8" (543 mm)	10 1/4" (260 mm)	29" (737 mm)	16 1/8" (410 mm)	24 1/8" (613 mm)	58 lbs. (26 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
<b>Spatula Style with Direct Water Hook-Up</b>												
MS-250 9100430	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-250 9100431	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	230	3300	14.4	50/60	IEC-309 16 Amp., 230 Volt
MS-250 9100436	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	230	3300	14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-250 9100438	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	230	3300	14.4	50/60	CEE 7/7 16 Amp., 250 Volt
MS-250 9100441	21" (533 mm)	21 3/8" (543 mm)	11 5/8" (295 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	230	3300	14.4	50/60	IEC-309 16 Amp., 230 Volt
<b>Drawer Style with Self-Contained Water Reservoir (side)</b>												
MS-155 9100450	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-155 9100452	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	120	1800	15	50/60	NEMA 5-15P 15 Amp., 120 Volt
MS-155 9100456	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	230	3300	14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-155 9100458	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	230	3300	14.4	50/60	CEE 7/7 16 Amp., 250 Volt
MS-155 9100459	21" (533 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	230	3300	14.4	50/60	IEC-309 16 Amp., 230 Volt
<b>Drawer Style with Direct Water Hook-Up</b>												
MS-255 9100460	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-255 9100462	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	60 lbs. (27 kg)	120	1800	15	50/60	NEMA 5-15P 15 Amp., 120 Volt
MS-255 9100466	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	230	3300	14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-255 9100467	21" (533 mm)	17 1/4" (438 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	58 lbs. (26 kg)	230	3300	14.4	50/60	IEC-309 16 Amp., 230 Volt
<b>Drawer Style with Self-Contained Water Reservoir (front)</b>												
MS-355 9100480	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	33" (838 mm)	17" (432 mm)	24" (610 mm)	65 lbs. (29 kg)	208	3300	15.9	50/60	NEMA 6-20P 20 Amp., 250 Volt
MS-355 9100482	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	33" (838 mm)	17" (432 mm)	24" (610 mm)	65 lbs. (29 kg)	120	1800	15	50/60	NEMA 5-15P 15 Amp., 120 Volt
MS-355 9100483	25 1/4" (641 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	33" (838 mm)	17" (432 mm)	24" (610 mm)	65 lbs. (29 kg)	120	1800	15	50/60	NEMA 5-20P 20 Amp., 120 Volt

NOTE: Water Pressure Regulator required on MS-250 and MS-255 units.

- Includes four-channel programmable timer.
- Includes extended chimney for venting steam.

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Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at [www.antunes.com](http://www.antunes.com).

**Corporate Headquarters**  
 Carol Stream, Illinois  
 Phone: (630) 784-1000  
 Toll Free: (800) 253-2991  
 Fax: (630) 784-1650

**China Facility**  
 Suzhou, China  
 Phone: 86-512-6841-3637  
 Fax: 86-512-6841-3907