



tortillas, flatbreads, pitas & more

SERVED HOT & FAST

Tortillas, flatbreads, and pitas have become a standard offering on menus that run from traditional fare to unique takes on cuisines from around the world. As more restaurants expand their menus, they need an efficient way to heat these products, ensuring they stay hot and fresh for their customers.

The new GST-1H Flatbread Toaster by Antunes can quickly heat tortillas, flatbreads, and pitas to up to 160°F (71°C) or cook raw tortillas in just seconds, significantly reducing ticket times and helping operators serve their customers with no delay.



FLATBREAD TOASTER

Model GST-1H

The new GST-1H Flatbread Toaster uses Antunes' award-winning toasting technology to quickly heat pitas, flatbreads and tortillas or cook raw tortillas. This unit is easy to operate and can handle a high capacity, making it a perfect addition to any restaurant that features pitas, flatbreads and tortillas on its menu.

EASY OPERATION



HEATED LANDING ZONE: The fully integrated heated landing zone ensures products stay hot and fresh until the moment they are ready to serve to your customers.



EASY ACCESS: The front load and front return means the GST-1H can be seamlessly integrated into operations without causing any workflow issues for crew members.



SIMPLE CONTROLS: With an easy-to-use digital controller, the GST-1H enables operators to quickly adjust settings in order to prepare a variety of different products.

HIGH CAPACITY



WIDE MOUTH OPENING: The cavity on the GST-1H is 16" (41 cm) wide for all kinds of menu items — everything from street tacos and giant burritos to pita pockets and hot wraps.



DUAL PLATENS: With two high-temperature platens, the GST-1H rapidly drives heat into the product, bringing it up to 160°F (71°C) in only a matter of seconds.



CONTINUOUSLY MOVING BELTS: The belts on the GST-1H are always moving so operators can load in product immediately after customers place their orders to ensure fast service.



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