

Egg Station

Model ES-600, ES-604, & ES-1200 owner's manual

Manufacturing Numbers:

9300533, 9300570, 9300572, 9300576, 9300579,
9300580, 9300582, 9300584, 9300586, 9300601,
9300652



EGG STATION

TABLE OF CONTENTS

Owner Information	2	Cooking Meat Products	8
General	2	Bacon Timer	8
Warranty Information	2	Best Practices	9
Service/Technical Assistance	3	Troubleshooting for Under Cooked Eggs	9
Specifications	5	Troubleshooting Eggs leaking out of Egg Rings	9
Electrical Ratings	5	Maintenance	10
Shipping Weight	5	Daily Cleaning	10
Net Weight	5	Checking Cycle Times (Monthly)	11
Dimensions	5	Checking Grill Platen Temperature	11
Electrical Cord & Plug Configurations	5	Troubleshooting	12
Unpacking	6	Control Board LEDs	13
Equipment Setup	6	Green LED Blink Codes	13
Operation	7	Wiring Diagram	14
Preparing Unit	7	Replacement Parts	15
Egg Cooking Procedure	7	LIMITED WARRANTY	19

OWNER INFORMATION

General

This manual provides the safety, installation, and operating procedures for the Egg Station. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Egg Station is manufactured from the finest materials available, assembled to our strict quality standards, and tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty printed on the back cover of this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and NOT covered under warranty.

The warranty does NOT extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Installation, calibration, or adjustment.
- Normal maintenance outlined in this manual.
- Consumable parts such as Egg Rings, gaskets, rubber feet, labels, O-rings, light bulbs, etc.
- Malfunction resulting from improper service or maintenance.
- Damage caused by improper installation, abuse, or careless handling.
- Damage from moisture getting into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.
- Damage caused by parts or components not provided Antunes.

IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

OWNER INFORMATION (continued)

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact Antunes Technical Service at +1-877-392-7854 (toll free).

Use only genuine Antunes replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty.

Fill in the information below and have it handy when calling your for assistance. The serial number is on the specification plate located on the rear of the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

IMPORTANT

Antunes reserves the right to change specifications and product design without notice. Such revisions do NOT entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

IMPORTANT SAFETY INFORMATION

In addition to the warnings and cautions in this manual, use the following guidelines to safely operate the unit:

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do NOT attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do NOT use corrosive chemicals in this equipment.
- Do NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact Antunes Technical Service for adjustment or repair.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the power off, unplug the power cord, and allow unit to cool down before performing any service or maintenance.
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.

WARNING ELECTRICAL SHOCK HAZARD! FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.

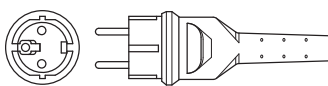
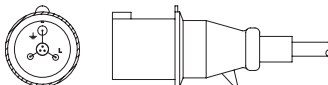
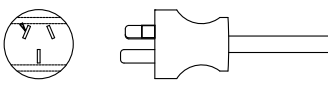
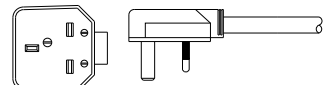
- Electrical ground is required on this unit.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this appliance.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and NOT covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment:
 - Always use soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in direction of metal polish lines.
 - Routine cleaning should be done daily using soap, ammonia detergent, and water.
 - Stains and spots should be removed using a vinegar solution.
 - Finger marks and smears should be rubbed off using soap and water.
 - Hard water spots should be removed using a vinegar solution.

SPECIFICATIONS

Electrical Ratings

Model & Mfg. No.	Volts	Watts	Amp	Hertz
ES-1200 9300533	230	2900	12.6	50/60
ES-600 9300570	230	2900	12.6	50/60
ES-600 9300572	230	2900	12.6	50/60
ES-600 9300576	230	2900	12.6	50/60
ES-604 9300579	230	2900	12.6	50/60
ES-1200 9300580	230	2900	12.6	50/60
ES-1200 9300582	230	2900	12.6	50/60
ES-1200 9300584	230	2900	12.6	50/60
ES-1200 9300586	230	2900	12.6	50/60
ES-600 9300601	230	2900	12.6	50/60

Electrical Cord & Plug Configurations

Model & Mfg. No.	Description	Configuration
ES-600 9300572 ES-604 9300579 ES-1200 9300533 9300582	CEE 7/7, 16 Amp., 250 VAC (Assembly Only)	
ES-600 9300570 ES-1200 9300580	IEC-309, 16 Amp., 250 VAC., Pin & Sleeve (Assembly Only)	
ES-600 9300576 ES-1200 9300586	AS3112 15 Amp., Australia (Harmonized Cord)	
ES-600 9300572 9300584 9300601	BS-1363 -Fused, Permaplug 16 Amp, 250 VAC (U.K.)	

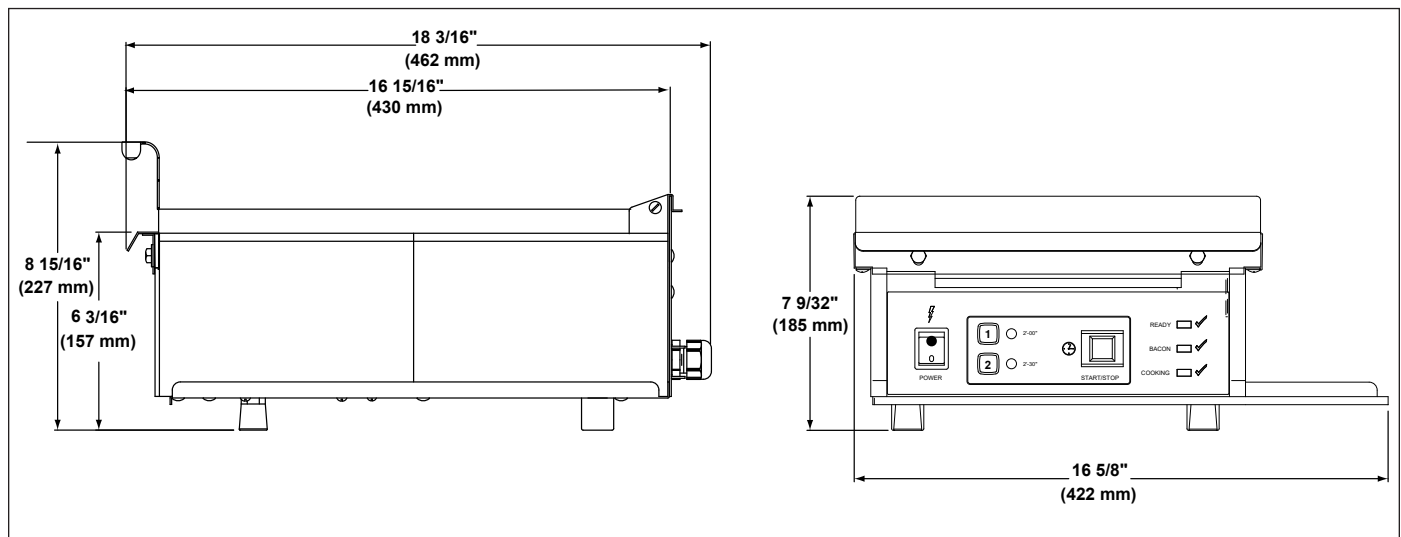
Shipping Weight

- ES-600: 48 lbs (21.7 kg)
- ES-1200: 50 lbs (22.6 kg)

Net Weight

- ES-600: 41 lbs (18.6 kg)
- ES-1200: 43 lbs (19.5 kg)

Dimensions



INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.

NOTICE: If any parts are missing or damaged, contact Antunes Customer Service at +1-877-392-7854 (toll free).

2. Remove information packet.
3. Remove all packing materials and protective coverings from the unit.
4. Wipe all surfaces of the unit with a hot damp cloth.

NOTICE: Do NOT use a dripping wet cloth. Wring it out before use.

5. Clean the Egg Rings, Egg Rack, Top Cover, and Service Pans in hot, soapy water. Rinse in clear water and allow to air dry.
6. Reassemble all parts to unit.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines:

- Make sure power is off and the unit is at room temperature.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.
- Place the unit on a sturdy, level table or other work surface. Turn off the power before proceeding.
- Ensure that the line voltage corresponds to the stated voltage on the unit's specification label. If unsure, have an electrician confirm correct line voltage before connecting unit.

⚠ CAUTION ⚠

All electrical service connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD.

FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this appliance.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.

⚠ IMPORTANT ⚠

When installing the unit, use a leveler to ensure that the table/cart is level and that the unit is level when placed. If necessary, adjust the two front bottom legs of the unit to level it. Failure to level the table and/or unit may result in unevenly cooked product.

OPERATION

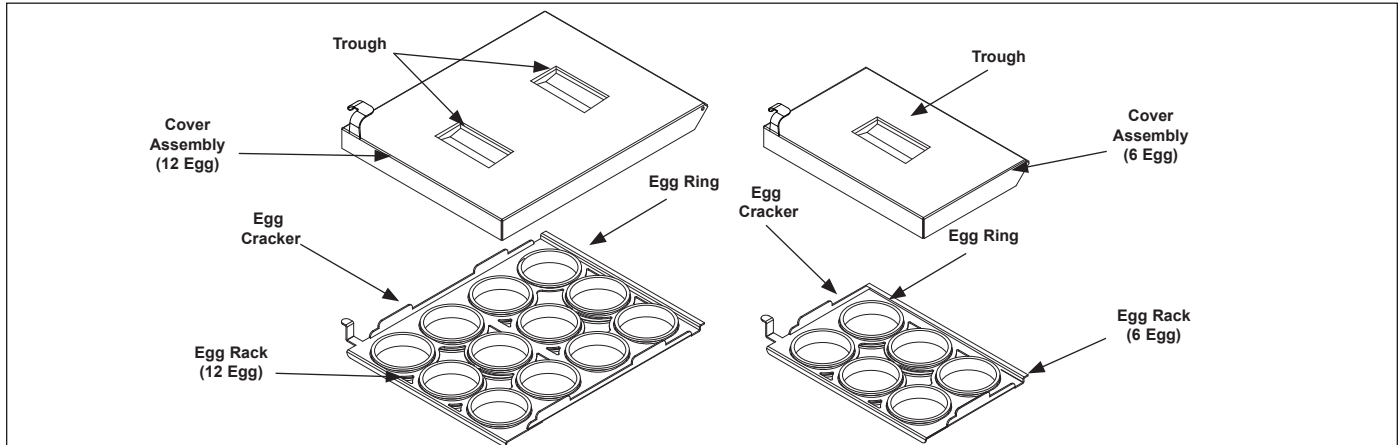


Figure 1. Cover Assembly (12 and 6 Egg)

Preparing Unit

1. Turn the power on (Figure 2).
2. Place Egg Ring into Egg Rack (Figure 1).
3. Vertically place the pins of the Egg Rack into the slots that are attached to the cover.
4. Check to see that all Egg Rings are seated flat on the Platen surface.
5. Ensure that the Egg Rack and Top Cover are in the down position while the cooker warms up.
6. Put melted butter (or equivalent) in one Service Pan (if desired) and slide Service Pan into tray on right side of unit.
7. Slide second Service Pan into tray for use as Platen scrapings collector (if desired).
8. Allow the unit to preheat for approximately 20-30 minutes.

NOTICE: The Ready Light will flash while the unit is heating up and stay on after the unit reaches operating temperature.

Egg Cooking Procedure

Read these instructions prior to cooking eggs.

1. Ensure that the unit is set on a level surface.
2. Verify that the unit itself is level so that water does not run from one side to the other. Adjust the legs as needed to level the unit.
3. Make sure the grill is clean and free of all extra butter, oils, or egg product.
4. Raise the Top Cover and brush the Egg Rings and Grill surface with melted butter or equivalent.

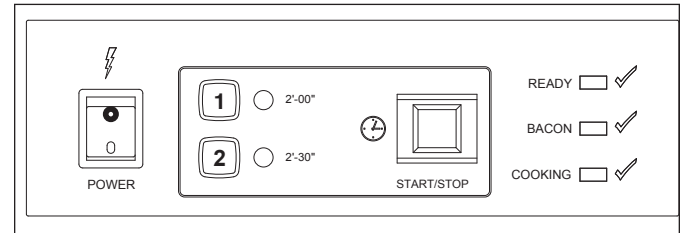


Figure 2. Operating Controls

OPERATION (continued)

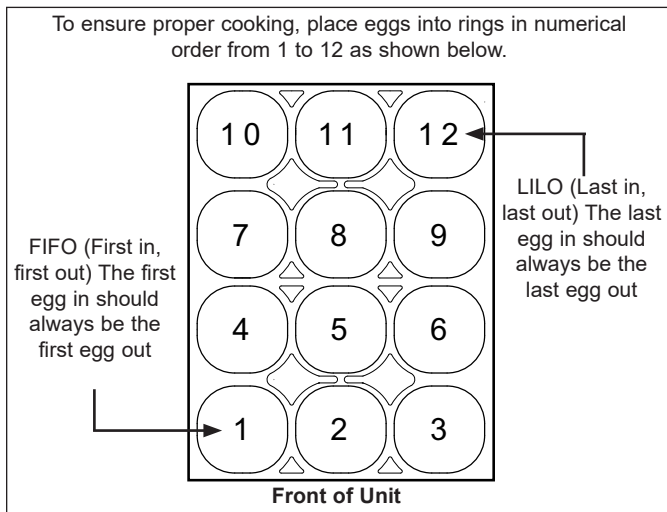


Figure 3. Egg Cooking Procedure

5. Crack the eggs into Egg Rings from right to left, starting at the row closest to the front (Figure 3).
 6. Continue to crack the eggs, placing them in order, until all six Egg Rings (or 12 shown above) contain an egg.
 7. Break the eggs yolks with a flat spatula.
 8. Close the Top Cover.
 9. Fill the trough on the Top Cover with warm water until it is **completely full**. This is very important to get a completely cooked egg with a jelled yolk. Using less water results in undercooked eggs.
 10. Press the **TIME 1** button for room temperature eggs or the **TIME 2** button for refrigerated eggs.
 11. Press the **START/STOP** button to initiate the cooking cycle.
- NOTICE:** The Cooking Indicator Light will light when the **START/STOP** button is pressed and released.
12. Open the Top Cover and raise the Egg Rack about 1 inch (26 mm), then drop the rack to loosen the eggs.
 13. Raise the Egg Rack completely off the eggs and remove the eggs starting with the **FIRST** egg added (far right of the first row of rings closest to the front of the unit) (Figure 3).
 14. Continue removing the eggs in the order they were added until all eggs have been removed.
 15. Use the scraper provided to clean the Grill Surface and move waste into the Scrap Pans.
 16. Lower the Egg Rack and Top Cover. The unit is ready for further cooking.

Cooking Meat Products

Follow this procedure to cook sliced Canadian bacon, ham, or other meat products.

WARNING

Be sure to wear heat-resistant gloves when removing the Egg Rack while the unit is on. Use extreme care to avoid personal injury.

1. Wearing heat-resistant gloves, remove the Egg Rack and set it aside on a heat-resistant surface.
2. When the Bacon Indicator Light begins to flash and the audio signal sounds, place the meat product on the Grill Surface and close the Top Cover.
3. The Bacon Indicator Light continues to flash until the end of the cooking cycle. When the Cooking Indicator Light turns off and the audio signal sounds, press the **START/STOP** button to turn off the audio signal.
4. Open the Top Cover and remove the meat product from the Grill Surface.

Bacon Timer

If during the standby mode, the Bacon Light is not lit, it means that the Bacon Timer is disabled. To enable the Bacon Timer, with the unit turned on, press the **TIME 1** and **TIME 2** buttons simultaneously for 3 or more seconds. The Bacon Light will turn on. The Bacon Timer is now enabled.

To disable the Bacon Timer, press the **TIME 1** and **TIME 2** buttons simultaneously for 3 or more seconds. The Bacon Light will turn off. The Bacon Timer is now disabled.

If the Bacon Timer is enabled, an audio signal will sound for a few seconds and the Bacon Light will begin to flash 30 seconds before the end of the Cooking cycle. During this time, the product should be placed on the front part of the grill so that it will heat for 30 seconds. The Bacon Light will continue to flash until the end of the cooking cycle.

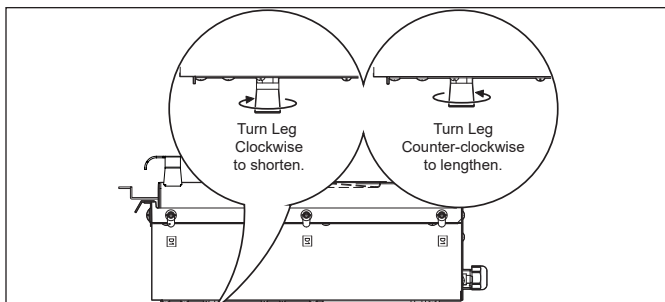
ES-600 units are designed to operate with the Bacon Timer enabled.

ES-1200 units are designed to operate with the Bacon Timer disabled.

BEST PRACTICES

Troubleshooting for Under Cooked Eggs

1. Level unit - adjust feet if necessary. The unit must be level before use. Before using the unit, adjust the legs of the unit as needed and use a level. If a level is not available, pour a small amount of water directly onto the center of the cool grill surface. The water should pool in the middle and not drain toward a certain section of the unit. Make adjustments as required. Turn legs clockwise to shorten or counter-clockwise to lengthen. See image below (Side view of unit).



2. Be sure you are using the correct cycle to cook eggs.
 - 2:00 for room temperature eggs
 - 2:30 for refrigerated eggs
3. Do not use cold water in trough. Use room temperature water. Warm water is preferred.
4. Ensure trough is filled to the top and not over/under-filled.
5. Ensure Start button is pressed promptly after lid is closed and trough is filled.
6. Yolks must be broken with spatula.
7. Clean the grill surface after each cooking cycle.
8. Use the correct amount of butter/oil on grill surface.
9. Confirm ready light is solid green prior to starting another cooking cycle.
10. Check grill temperature according to the section titled Checking Grill Platen Temperature in the Maintenance section of this manual.
11. Regularly check the holes in the trough to ensure there are no clogs.

Troubleshooting Eggs leaking out of Egg Rings

Egg Ring Replacement depends on usage but in general, Egg Rings should be replaced yearly. If eggs begin to leak out of the Egg Rings:

1. Inspect the Egg Rings for damage regularly. Clean the unit and flip the Egg Rings 180° degrees or replace the Egg Rings if required.
2. Egg Rings should be installed in the Egg Rack so they can move up and down to ensure they are flush against the grill surface. If the Egg Rings do not move freely up and down within the Rack, remove the Egg Ring and reshape it to its normal form, and reinstall. Replace the Egg Ring if required.
3. The Egg Rings should sit flush against the grill surface and hold the egg inside the Egg Ring while cooking. Review the section titled Best Practices/ Troubleshooting for Under Cooked Eggs in this manual. Inspect the Egg Rings for damage. Flip or replace as required.

MAINTENANCE

⚠WARNING⚠

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.

⚠CAUTION⚠

Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Stains and spots should be removed using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be removed using a vinegar solution.

⚠CAUTION⚠

Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

⚠CAUTION⚠

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

Daily Cleaning

1. Turn the power off, unplug the power cord, and allow the unit to cool down before proceeding.
2. Scrape the Platen surface clean of any residue.
3. Wipe the entire Platen surface clean with damp grill cloth.
4. Wipe the entire cooker cabinet clean with clean, damp cloth.

NOTICE: Do NOT use a dripping wet cloth. Wring the cloth out before use.

5. Clean the Egg Rings, Egg Rack, Top Cover, and Service Pans in hot, soapy water. Rinse these items in clear water and allow to air dry.
6. Reassemble the unit.

MAINTENANCE (continued)

Checking Cycle Times (Monthly)

CAUTION: Grill surfaces will be hot. Care should be taken when operating this piece of equipment.

NOTICE: A stopwatch is required for this procedure.

1. Turn the power on and allow the unit to preheat for 30 minutes.
2. Ensure that the **TIME 1** button is lit. If not, press and release. The button should now be lit.
3. With the stopwatch in hand, press and release the **START/STOP** button and start the stopwatch.
4. Record the time when the Bacon Light begins to flash (if the Bacon Timer is enabled). Then, record the time when the Cooking Light turns off.
5. Repeat this test with the **TIME 2** button.

When set at 2'-00", the Bacon Light should flash at 1 minute and 30 seconds (90 seconds), and the Cooking Light should turn off at 2 minutes (120 seconds).

When set at 2'-30", the Bacon Light should flash at 2 minutes (120 seconds), and the Cooking Light should turn off at 2 minutes and 30 seconds (150 seconds).

All times are to be within +/- 5 seconds.

6. Turn the power off.

Checking Grill Platen Temperature



This procedure exposes you to hot surfaces. Use extreme care when performing procedure to avoid personal injury.

NOTICE: A pyrometer is required for this procedure.

1. Move the Top Cover and Egg Rack by lifting the whole assembly until clear of the base.
2. Turn the power on and allow 30 minutes for the unit temperature to stabilize.
3. Using a pyrometer, measure the temperature at the middle of the Platen surface (Figure 4). The temperature should be 250°F–300°F (121°C–149° C).

If temperature is within range, proceed to Step 4.

If temperature is above or below range, call your Authorized Service Agency.

4. Turn the off the power and allow unit to cool.
5. Reinstall Egg Rack and Top Cover.

EGG STATION

TROUBLESHOOTING



To avoid possible personal injury and/or damage to the unit, inspection, test, and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

Problem	Possible Cause	Corrective Action
Unit fails to operate and control panel lights fail to signal on.	No power/low power.	Make sure the power is on and the power cord is locked into place. Check the main circuit breakers.
	Inoperable electrical outlet.	Plug the power cord into a different outlet of same amperage rating.
	Inoperable power switch.	Contact your maintenance person or an Authorized Service Agency.
	Inoperable Power Cord.	
	Loose connections.	
Unit fails to heat.	Loose connections.	Contact your maintenance person or an Authorized Service Agency.
	Inoperable Platen.	
	Low voltage.	
	Inoperable Hi-Limit Thermostat.	
	Inoperable Thermocouple.	
	Inoperable Solid State Relay.	
Eggs do not cook properly.	Using refrigerated eggs and TIME 1 button selected.	Use TIME 2 button when using refrigerated eggs.
	Using room temperature eggs and TIME 2 button selected.	Use TIME 1 button when using room temperature eggs.
	Incorrect amount of water added to trough in cover.	Fill trough in Top Cover with water before starting time cycle.
	Platen Temperature is too low or too high.	Check temperature according to the Maintenance section of this manual.
	Loose connections.	Contact your Authorized Service Agency.
	Unit/table is not level.	Level the table and unit as necessary.
Eggs sticking to Platen.	Dirty Platen.	Clean Platen.
	Insufficient butter being used.	Refer to the Operation section of this manual.
Eggs sticking to Egg Rings.	Insufficient butter being used.	Refer to the Operation section of this manual.
	Dirty Egg Rings.	Clean the Egg Rings but do NOT use an abrasive scrubbing pad.
	Inoperable Egg Ring.	Replace Egg Ring.
Not signaling on "Bacon" or "Ready".	Inoperable indicator light or audio signal.	Contact your maintenance person or call Antunes Technical Service at +1-877-392-7854.
	Inoperable Control Board.	
	Loose connection.	
	Bacon Timer is disabled.	Enable the Bacon Timer according to the Operation section of this manual

If the troubleshooting steps listed do not solve your problem, contact your Authorized Service Agency for further assistance.

TROUBLESHOOTING (continued)

Control Board LEDs

The Control Board has three onboard LEDs (Figure 5) to determine the status of the unit and to assist in troubleshooting.

Green (Diagnostic): The LED should be off in normal operation. However, if any of the 5 potential faults are detected by the Control Board, this LED will repeatedly blink either 1 through 5 times with a 2 second pause in between (refer to the **Green LED Blink Codes** section below).

Yellow (Audio): When lit, this LED indicates that the Control Board is supplying approximately 10-15 VDC to the audio signal. The audio signal should sound when this LED is lit.

Red (Heat): When lit, this LED indicates that the Control Board is calling for heat by supplying VDC to terminals 3(+) and 4(-) of the Solid State Relay. When off, it means that the grill platen is up to operating temperature and satisfied.

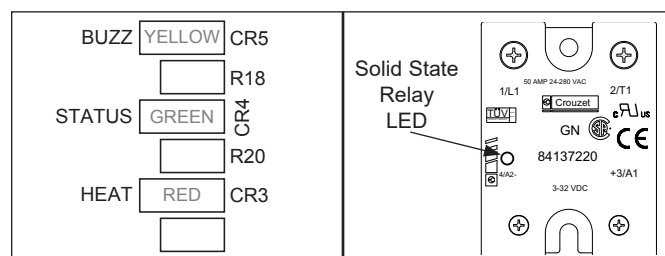


Figure 4. Control Board LEDs

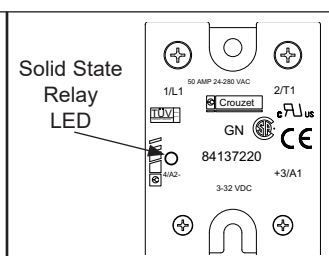


Figure 5. Solid State Relay

NOTICE: During heat mode, this Red LED is very dim, so it may be difficult to verify if the Control Board is calling for heat. It is recommended that you observe the small round green LED on the Solid State Relay (Figure 5) for mode and diagnostic purposes. When the green LED on the Solid State Relay is on, it means that the Control Board is calling for heat. When off, it means that the Control Board is NOT calling for heat. Typically, the VDC at the Solid State Relay will be less than 1.0 VDC when measured, but may vary because of different quality VOMs. Therefore, it is recommended that you do NOT attempt to measure the VDC at the Solid State Relay for diagnostic purposes.

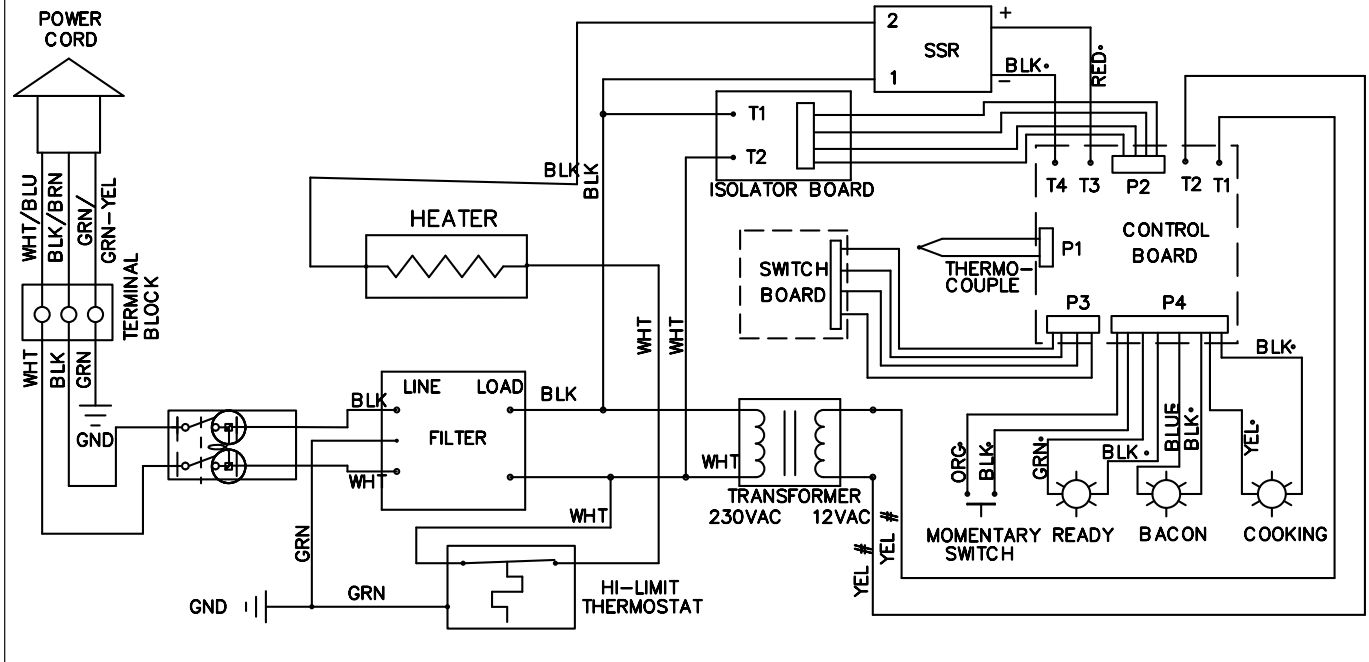
Green LED Blink Codes

Control Board LED Activity	Unit State	Condition
The Green LED blinks on and off 1 time, pauses for 2 seconds, and repeats.	The EEPROM memory on the Control Board is corrupted.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the defaults are reloaded into memory. To reload the defaults, turn the unit off, press and hold the TIME 2 button, turn the unit back on, and release the button.
The Green LED blinks on and off 2 times, pauses for 2 seconds, and repeats.	The ambient temperature within the control compartment has exceeded 155°F (68°C). Verify that there is proper air ventilation around the unit and that it is not near a significant heat source.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the ambient temperature within the electrical compartment drops below 140°F (60°C) and the unit is turned off and back on.
The Green LED blinks on and off 3 times, pauses for 2 seconds, and repeats.	Open or disconnected Thermocouple.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the Thermocouple is reconnected or replaced, and the unit is turned off and back on.
The Green LED blinks on and off 4 times, pauses for 2 seconds, and repeats.	The supply voltage to the unit is below 160 VAC or above 265 VAC.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and front lights. The unit will not heat up. This continues until the supply voltage is within the proper limits and the unit is turned off and back on.
The Green LED blinks on and off 4 times, pauses for 2 seconds, and repeats.	The 50/60 Hz signal has been lost due to a loose, disconnected, or an open wire harness/wiring on the AC Isolator Board, or from the AC Isolator Board to the Control Board.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the 50/60 Hz signal is reapplied and the unit is turned off and back on.

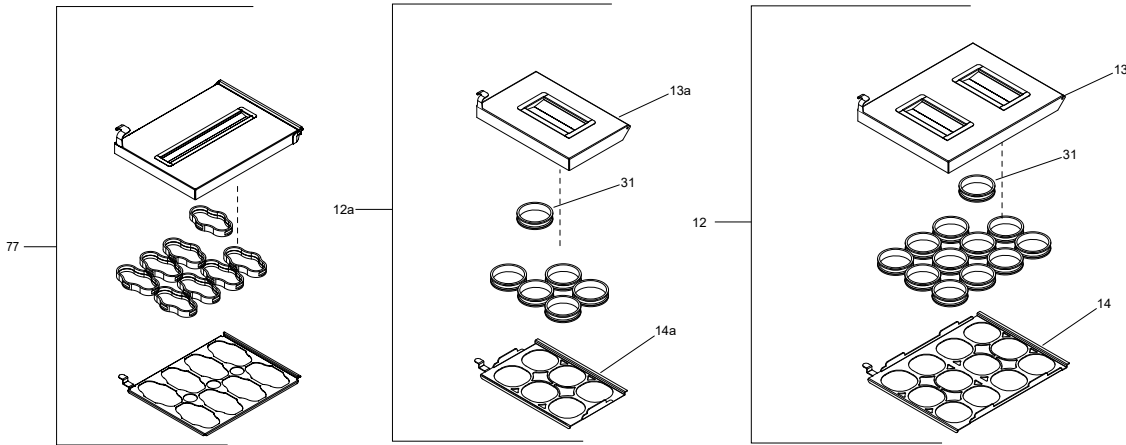
EGG STATION

WIRING DIAGRAM

NOTE: ALL WIRES TO BE 14 GA. TFE-200° C
 UNLESS OTHERWISE SPECIFIED.
 # 18 GA. TFE-200° C
 • 22 GA. TFE-200° C



REPLACEMENT PARTS

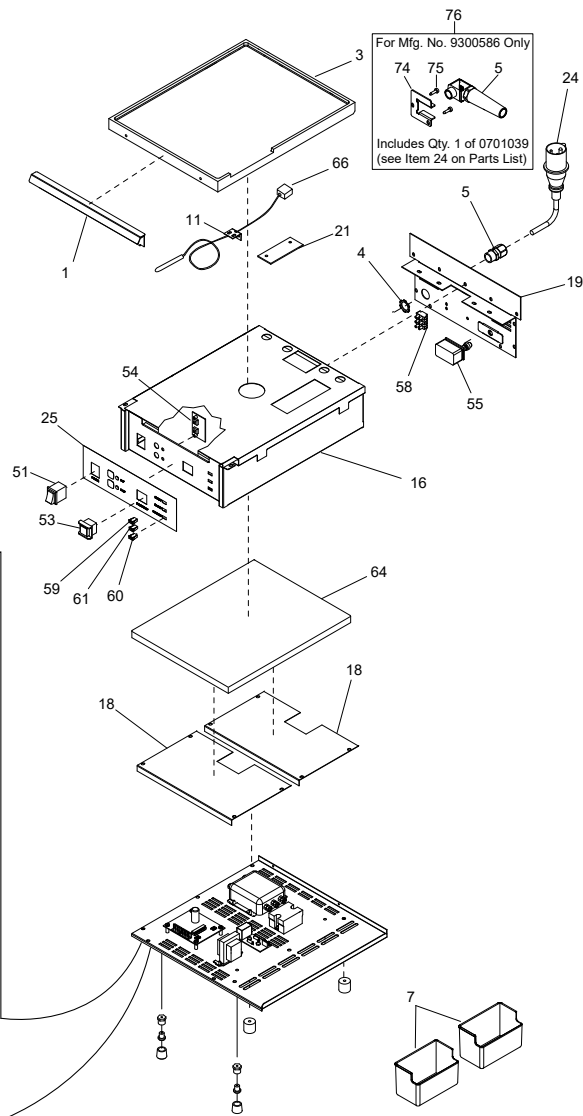
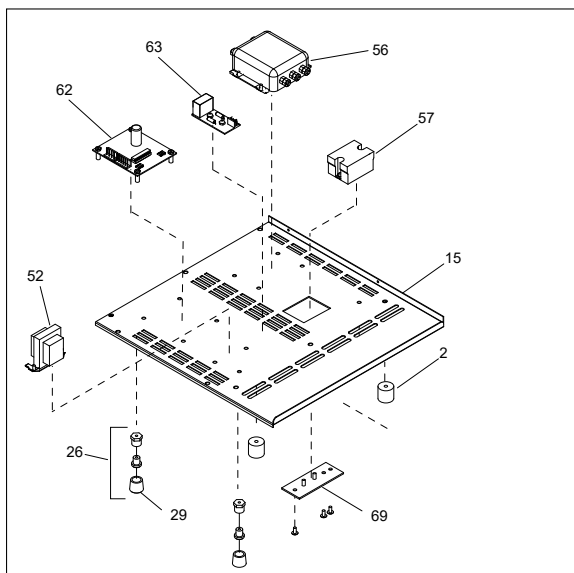


NOTICE:
See Table A
for parts and
kits related to
9300579 and
9300533.

	ES-604 9300579	Kit#*	ES-1200 9300533	Kit#
Item 3 Grill Platen	0100261	7000674	0100261	7000674
Item 13 Cover & Hinge Assembly	0012670	7000836	0011724	7000363
Item 14 Egg Rack Assembly	0012667	7000837	0011725	7000363
Item 31 Egg Ring	2130176	213P176	2130111	Listed

*Kits 7000836, 837, & 213P176 included in Kit 7000835.

Table A



REPLACEMENT PARTS (continued)

Item	Part No.	Description	Qty.
1	0021327	Nose Piece Weldment	1
2	210K230	Bumper, Recess Leg 1" (Set of 4 including 4 screws)	1
3	7000379	Grill Platen	1
	7000674	Grill Platen (Mfg. Nos. 9300579 and 9300533)	1
4	040P138*	Lock-nut, Conduit - 1/2" NPT	1
5	0400315	Strain Relief - Cord Connector	1
	0400507	Strain Relief Elbow (Mfg. No. 9300586 ONLY)	1
7	2180270	Service Pan	2
11	0502900	Bracket, Sensor	1
12	7000363	Cover, Rack & Ring Assembly	1
12a	7000261	Cover, Rack & Ring Assembly	1
13	7000451	Cover, 12 Egg (Incl. #28, 48 & 65)	1
13a	7000453	Cover, 6 Egg (Incl. #28, 48 & 65)	1
14	7000452	Rack, 12 Egg Ring (Incl. #27 & 45)	1
14a	7000454	Rack, 6 Egg Ring (Incl. #27 & 45)	1
15	0021324	Panel, Base	1
16	0021325	Housing, Main	1
18	0504075	Cover, Insulation	2
19	0021326	Rear Panel Weldment	1
21	0504078	Bracket, Hi-Limit	1
24	0700437	Power Cord, Harmonized 16 Amp, IEC 309 (Mfg. Nos. 9300570 and 930580)	1
	0700453	Power Cord, Harmonized 16 Amp, CEE 7/7 (Mfg. Nos. 9300572, 9300579, 9300533, and 9300582)	1
	0701039	Power Cord Assembly (AS3112 Australian plug) (Mfg. No. 9300586).	1
	0700694	Power Cord Assembly (AS3112 Australian plug) (Mfg. No. 9300586)	1
	0700556	BS-1363-Fused, Permaplug 16 Amp, 250 VAC (Assembly Only) (Mfg. Nos. 9300601, 9300584)	1
25	1001100	Label, Control	1
26	210K122	Adj. Leg Kit (4 Pack)	1
29	210K108	Rubber Tip Kit (4 Pack)	1
31	2130111	Egg Ring (Single)	12/6
	213K101	Egg Ring (6 Pack)	1/2
33	300P102*	Nut, Speed #8-32 "U"	1
37	306P113*	Screw, Mach. #6-32 x 5/8" Sltrshd	2
38	306P123*	Screw, Mach. #6-32 x 7/8" Sltrshd	4
			2
39	306P130*	Nut, Hex KEPS #6-32	6
40	308P102*	Washer, Int. Tooth #8	1

Item	Part No.	Description	Qty.
41	308P104*	Screw, Mach #8-32 x 3/8" Sltrshd	1
42	308P143*	Nut, Hex KEPS #8-32	1
43	308P157*	Screw, Tap #8-32 x 3/8"	1
44	310P102*	Washer, Int Tooth-Lock #10	2
45	310P109*	Screw, Mach #10-32 x 3/8" Sltrshd	1
46	310P136*	Screw, Mach. #10-32 x 1 and 1/4" Slpanhd	1
47	310P149*	Screw, Mach. #10-32 x 7/8" Slpanhd	1
48	325P103*	Screw, HXCAP 1/4-20 x 3/4"	1
49	325P104*	Washer, Flat 1/4" S/S	1
50	325P109*	Screw, Hxcap 1/4-20 x 3/4"	1
51	4010137	Switch, Rocker (25A-250V)	1
52	4010187	Transformer, Stepdown (240V/12)	1
53	4010190	Switch, Momentary	1
54	4010193	PC-Board, Switch-Two Button	1
55	7000272	Thermostat, Hi-Limit	1
56	4050229	Line Filter	1
57	7000370	Solid State Relay	1
58	7000136	Terminal Block, 3-Pole	1
59	4060362	LED, Snap-in (Green-Ready)	1
60	4060363	LED, Snap-in (Yellow-Cooking)	1
61	4060385	LED, Snap-in (Blue-Bacon)	1
62	7000520	Control Board	1
63	7000391	A/C Line Isolator Board	1
64	0400337	Insulation	1
66	4050214	Thermocouple	1
67	2180111	Plastic Dispensing Bottle (not shown)	1
68	213K115	Spatula, Scraper and Brush Kit (not shown)	1
69	0011251	Heat Sink Assembly	1
70	0700648	Wire Set, Main (not shown)	1
71	0700655	Wire Harness/PCB-LEDs (not shown)	1
72	0700656	Wire Harness/PCB-Isoloator BD (not shown)	1
73	0700657	Wire Harness/PCB-2 Button BD (not shown)	1
74	0508610	Anti-Rotation Bracket (Mfg. No. 9300586 ONLY).	1
75	308P158*	#8-32X5/8" Self Tapping Screw	1
76	7001590	Power Cord/Strain Relief/Anti-rotation plate Kit (Mfg. No. 9300586 ONLY).	1
77	7001346	Egg Rack & Cover Kit - Artisan Rings	1

* Available only packages of 10.

LIMITED WARRANTY

Equipment manufactured by A.J. Antunes & Co. (Antunes) has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from mechanical and electrical defects for a period of one year from date of purchase or 18 months from shipment from factory, whichever occurs first, under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not include overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as egg rings, gaskets, O-rings, and light bulbs. Nor does it cover water contaminant problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. **This warranty does not pay travel, mileage, or any other charges for an authorized service agency to reach the equipment location.**
2. Antunes reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. **If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.**
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. **THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ANTUNES BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.**



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