

Jet Steamer

JS-1000

International Owner's Manual

Manufacturing Number:

9100672



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Overview

2 This unit is intended to be used for commercial applications, for example: in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., But not for continuous mass production of food.

Before Use

3 This manual contains safety, installation, and operating procedures for the unit.
3 Read and understand it completely before installing or operating the unit. Keep this document for reference. If the unit changes ownership, this manual must accompany it.

In Case of Damage

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

Website

10 www.antunes.com

Service/Technical Assistance

In Case of Damage

If any parts are missing or damaged, problems with the installation or operation of this product contact Antunes Customer Service immediately at +1-877-392-7856 (toll free).

Fill in the information in the next section and have it ready when calling for assistance. The serial number is on the specification sticker located on the system.

Equipment Information to Save

Purchased from:

Date of purchase:

Model number:

Serial number:

Manufacturing number:

Authorized Service Agency

Name:

Phone No:

Address:

Safety Information

Installation

- Read and understand all instructions before installing or using the unit.
- Install this unit to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Install and locate the equipment only for its intended use as described in this manual.



WARNING

RISK OF FIRE.

Do Not Install Closer Than 3 Inches To a Back or Side Wall

ELECTRICAL SHOCK HAZARD.

Failure to follow the instructions in this manual could result in serious injury or death.

Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.

Electrical ground is required on this appliance.

Check with a qualified electrician if you are unsure if the appliance is properly grounded.

Do NOT use an extension cord with this product.

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.

NEVER unplug the power cord while the unit is running. Use the proper shutdown procedure before unplugging the power cord.

Operation

- The unit is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Do not operate the unit if it has been damaged or dropped, if it has a damaged cord or plug, or if it is not working properly.
- Do not block or cover any openings on the equipment.
- Do not immerse the cord, unit, or plug in water.
- Keep the cord away from heated surfaces.
- Do not allow the cord to hang over the edge of a table or counter. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction.
- Children being supervised are not to play with the appliance.
- Bread may burn. Therefore toasters must not be used near or below curtains or other combustible walls and materials. Failure to maintain safe operating distances may cause discoloration or combustion.

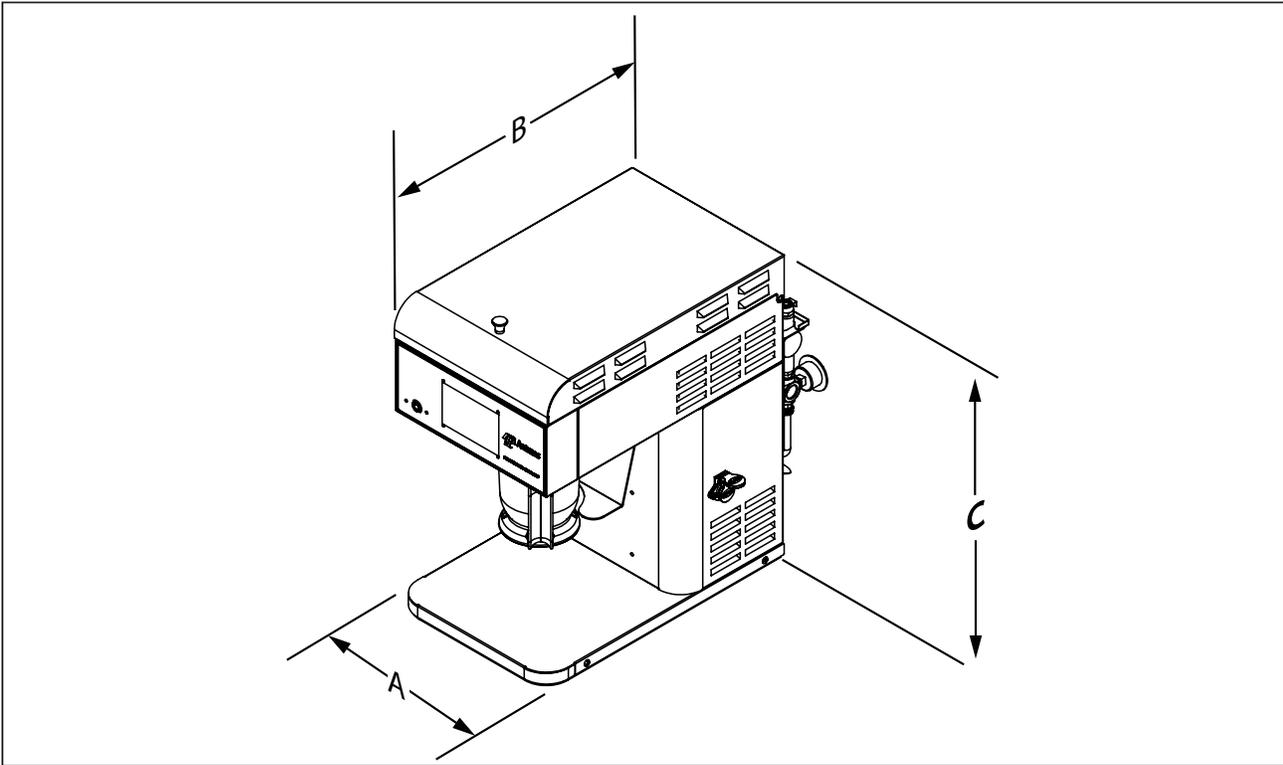
Maintenance

- Do not use abrasive materials; they can damage the unit's stainless steel finish.
- Do not use corrosive chemicals in this equipment.
- Chlorides or phosphates in cleaning agents (e.g., bleach, sanitizers, degreasers, and detergents) can permanently damage stainless steel equipment. The damage is usually in the form of discoloration, dulling of the metal surface finish, pits, voids, holes, or cracks. This damage is permanent and is not covered by warranty.
- Always use a soft, damp cloth for cleaning. Rinse with clear water and wipe dry. When required, always rub in the direction of metal polish lines.
- Routine cleaning should be performed daily with soap and water.
- Rub off finger marks and smears using soap and water.
- Do not clean the unit with a water jet or steam cleaner.

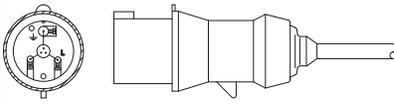
Service

- Inspection, testing, and repair of electrical equipment must be performed only by qualified service personnel.
- To avoid possible personal injury and/or damage to the unit, all inspections, tests, and repair of electrical equipment should be performed by qualified personnel ONLY. Contact Antunes Technical Service for adjustment or repair.
- Turn the power off, unplug the power cord, and allow unit to cool to room temperature before performing any service or maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid an electrical hazard.
- Cleaning and user maintenance shall not be made by children without supervision.

Specifications



Electrical Ratings

Mfg. No.	Volts	Watts	Amps	Hertz	Plug Description	Plug Configuration
9100672	208-240	3800	19	60	HRMN/IEC-309 (P/N 0700588) Assembly Only	

Model #	(A) Width	(B) Depth	(C) Height
9100672	12.5" (318mm)	20.75" (527mm)	20" (508mm)

Installation

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

NOTICE: If any parts are missing or damaged, contact Antunes Customer Service IMMEDIATELY at +1-877-392-7856 (toll free).

3. Place the unit where it will be used.
4. Wash, rinse, and sanitize hose connection manifold, the cup mounting platform, the steam nozzle, and the cup at the sink. Wipe all surfaces of the unit with a clean, sanitized towel.

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

5. Install the hose connection manifold by sliding its flanges under the manifold retainer (see Figure 1).
6. Connect the drain tube to the hose connection manifold (see Figure 1.)
7. Snap the cup mounting platform into the four rectangular holes in underside of the steamer housing as shown in Figure 2.
8. Insert the steam nozzle through the opening in the cup mounting platform and into the bottom of the hose connection manifold and twist it a half-turn.
9. The cup attaches to the cup mounting platform by twisting it a quarter-turn.
10. Connect the Water Pressure Regulator to the cold water line.
11. Direct the drain hose to a drain. Allow a 2 inch gap between the drain hose and the drain. Do NOT allow the drain hose to be submerged.

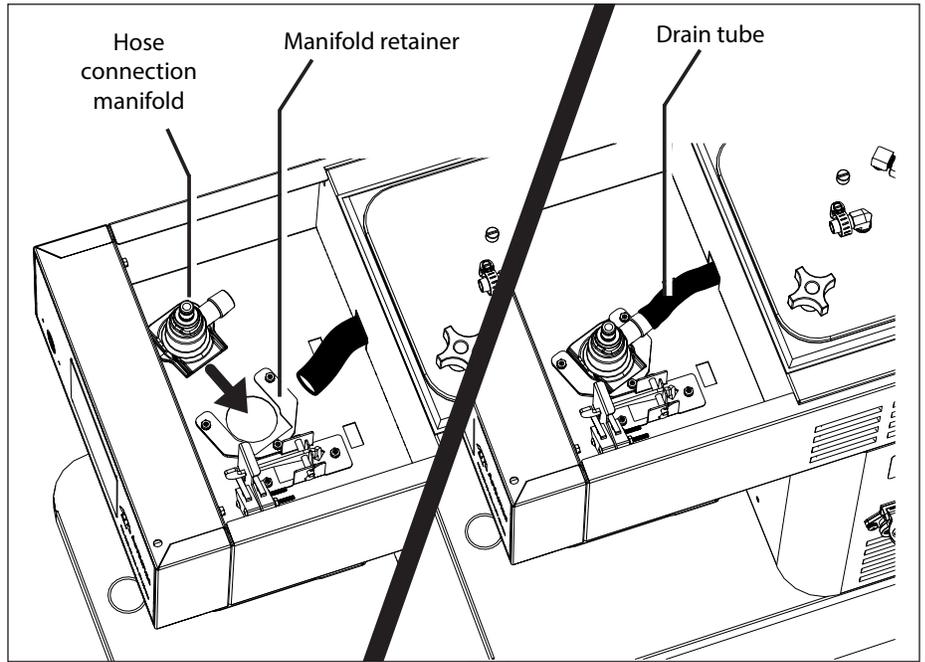


Figure 1. Installing the hose connection manifold

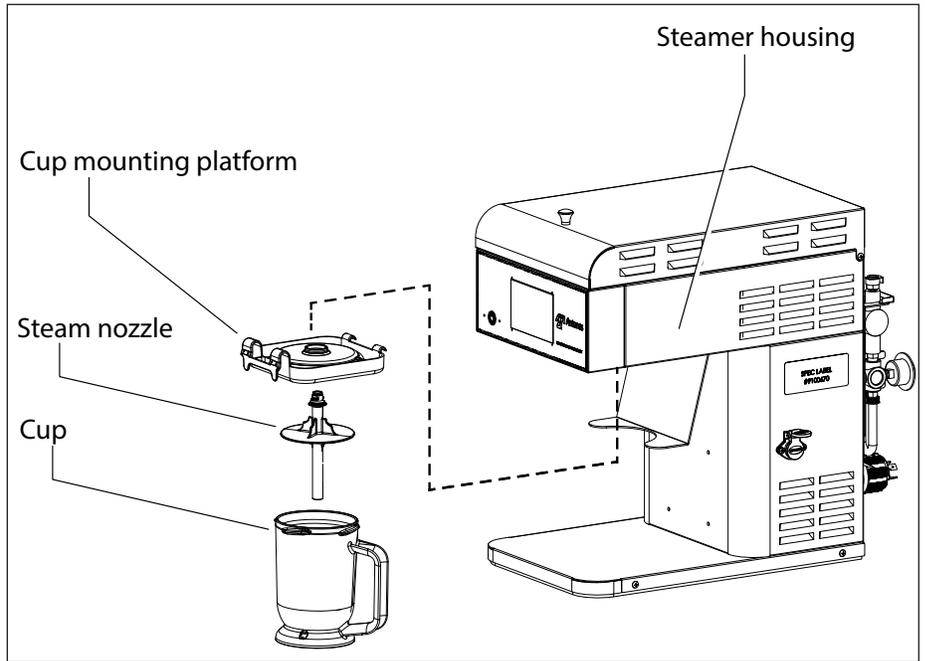


Figure 2. Components

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.

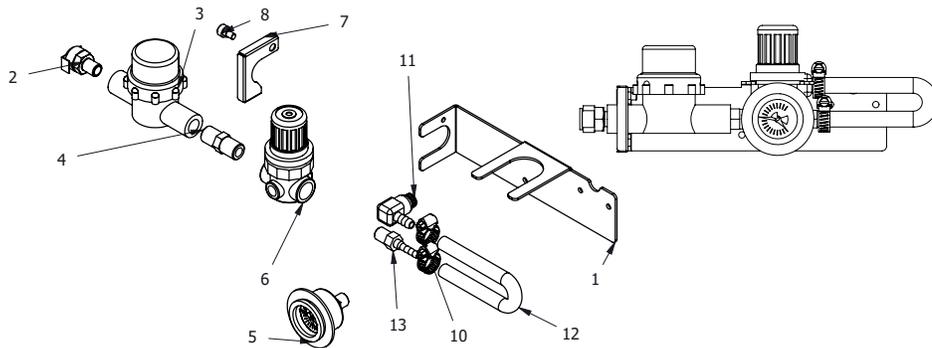
- Place unit on a sturdy, level table or work surface.
 - Make sure there is at least a 3 inch gap between walls and the unit.
- Do not connect to a circuit operating at more than 150 volts to ground.
- Install the steamer with adequate backflow protection complying with all applicable codes.

Verify that the line voltage corresponds to the voltage on the unit specification label.

Touchscreen

This unit is equipped with a touchscreen that uses a graphical user interface or GUI that acts as the main control for the unit.

Treat the GUI interface with the same care as you would any touchscreen device. Do not use tools or objects on the GUI. Do not scratch or damage the GUI.



Pressure Regulator Setup

The JS-1000 requires a direct cold water hookup. Incoming water is controlled by a normally closed solenoid valve located inside the steamer's electrical housing.

1. Turn off the water valve (not supplied) that provides water to the unit.
2. Connect the 1/4" (6.5 mm) ID flexible tubing to the outlet side of the water pressure regulator and secure using the worm clamp.

NOTICE: A Water Pressure Regulator must be installed. Failure to do so will result in poor steaming and possible flooding.

3. Turn the water valve on.

4. Over a bucket, press and hold the white plastic tip on the Quick Disconnect Insert until a good, steady water flow is noted (this will purge all air out of the line).
5. Release and note the pressure on the water pressure regulator gauge. It should read 20-25 psi.
6. Adjust the pressure by pulling the black knob upwards and turning it clockwise to increase or counter-clockwise to decrease the water pressure.
7. Push the knob down to lock it in place.

NOTE: When adjusting the knob, you must relieve the existing pressure by pressing the plastic tip on the Quick Disconnect Insert for 3 seconds. This allows the newly set pressure to register on the gauge.

8. Repeat this until the gauge reads 20–25 psi.
9. Push the Quick Disconnect Insert into the fitting at the rear of the unit until it clicks into place.

Item	Part Description
1	Regulator Bracket
2	Quick Disconnect - 1/4" NPT
3	Strainer Assembly
4	Nipple, 1/4 NPT X 1/4" NPT
5	Water Pressure Gauge (0-60)
6	Pressure Regulator
7	Locking Plate
8	Bolt, SHDR 1/4 DIA X 1/8, 10-32 S.S.
9	Tape, Teflon - 1/4"
10	Clamp, Worm-Drive S.S.
11	Elbow, Quick Disconnect (SOV) - 1/4"
12	Tubing 1/4" ID PVC, BRD 6" Long
13	Male Adapter, Barbed - 1/4"

Touchscreen Icons



Increase. Used to increase a value. Increments vary across items.



Decrease. Used to decrease a value. Increments vary across items.



Save. Used to save data to the control board memory.



Cancel. Used to cancel the current activity.



Pause. Used to pause a cooking cycle.



Resume. Used to resume a paused a cooking cycle.



Steam. Used to initiate a single untimed steam cycle. Used for refreshing a food item if required.



Tools. Used to access the tools menu for programming or creating menu items and accessing other system information.



Menu. Used to access the menu editing, creation, copying, deleting, or factory reset section of the unit.



System Settings. Used to access and change system settings such as setpoint temperature, beep volume, and other settings.



USB Update. Used to load menu information using the USB interface.



Menu Item Edit. Used to select a menu item to edit.



New Menu Item. Used to create a new menu item.



Delete. Used to delete a menu item.



Copy Menu Item. Used to create a copy of an existing menu item. The copied menu item appears at the bottom of the menu item list. It is put in alphabetical order upon unit restart.



Factory Reset. Used to restore the unit to the original factory settings. This erases any edits or new items created.

Operating Instructions

REMINDER

Spray the cup and nozzle with a non-stick spray before every use.

1. Plug the power cord into the appropriate outlet. Press the power button to turn the unit on (see Figure 3).
2. After displaying start up information, the display shows the following information:
Heating, Please Wait
XXX° F
Where XXX represents the actual temperature of the unit. This increases as the unit warms up. The progress bar shows the progress of heating. The unit cannot be used to steam during this time, however you can access system tools by pressing the Tools icon.



3. When the unit reaches proper heat, it displays the **Ready** screen and shows the list of the first three menu items in alphabetical order.
4. Load the food product into the Cup and secure the cup onto the unit.
5. Use the **Up** and **Down** arrow icons on the display (↑ or ↓) to page up or down to the appropriate choice and then press the name of that choice. If the food item you are cooking is already shown on the display, you can simply press it.
6. The unit begins the cooking cycle. The display shows the time remaining in the cooking cycle and beeps when cooking is complete.
7. When cooking is complete, the unit returns to the Ready screen
8. Remove the cup from the unit and continue with food preparation as required.

If required, you can press the **Pause** icon (⏸) to pause the cooking cycle. Press the **Resume** icon (▶) to continue cooking. If you need to cancel a cooking cycle, press the **Cancel** icon (✕). The display returns to the ready screen.

Use the **Steam** icon (☁) to refresh an item with a single shot of steam.

NOTICE: Do not remove the cup during a cooking cycle. The cooking cycle pauses when the cup is removed.

NOTICE: Depending on the cooking cycle, the unit may need to warm up after cooking. You cannot start a cooking cycle during warm up. It is normal to see the warm up screen after particularly long cook cycles.

WARNING

Keep face away from cover and opening when removing product from the unit. Steam can escape and cause serious personal injury.

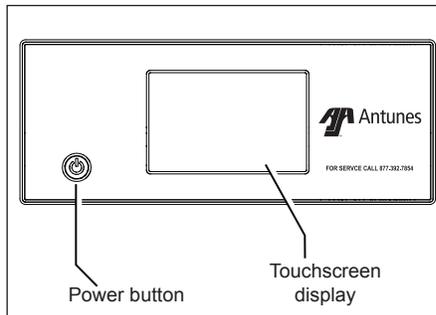


Figure 3. Control Panel

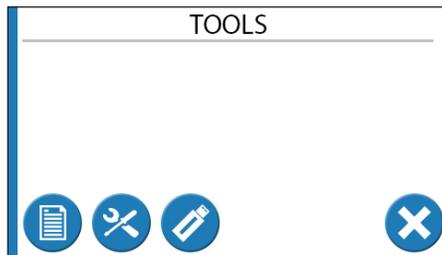
Working with Menu Items

Follow these steps to create new menu items, edit existing menu items, delete menu items, or copy menu items.

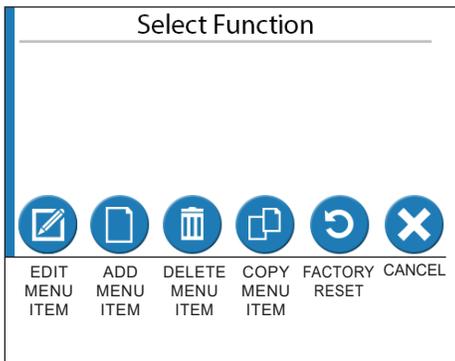
From the **Heating** or **Ready** screen, press the **Tools** icon .



This opens the **Tools** screen shown below:



To work with menu items, press the **Menu** icon . This opens the **Select Function** screen shown below.



From the **Select Function** screen (above), press the appropriate icon to edit, add, delete, or copy a menu item. You can also press the Factory Reset icon to restore the factory settings or press the Cancel icon to return to the **Tools** screen.

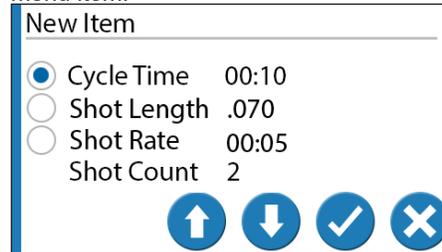
Editing a Menu Item

If you press the **Edit Menu Item** icon, the system displays a list of the existing menu items starting with the first three.

If the food item you want to edit is already shown on the display, you can simply press it.

After you touch the item you wish to edit, the system displays the name of the item and an on-screen keyboard you can use to rename the item. Edit the item name as desired or leave it as it is.

Press the **RETURN** button on the keyboard. The name is saved and the system then displays the **New Item** screen (below) with the available settings for the edited menu item.



Press the radio button next to the value you wish to change. Then use the **Up** and **Down** arrow icons on the display ( or ) to increase or decrease that value.

Be sure to change all values as required before proceeding. When you are finished making changes, press the **Save** icon  to save the settings.

NOTICE: The radio button next to each setting must be pressed before it can be adjusted.

The available settings you can change are:

- **Cycle Time** - The length of time in minutes and seconds for the full cooking cycle.
- **Shot Length** - The length of time the water valve opens to spray water onto the steaming generator. The longer the shot length, the more water is sprayed onto the steam generator.
- **Shot Rate** - The time between each shot of water onto the steam generator.
- **Shot Count** - This value is automatically calculated by the system using the Cycle Time and Shot Rate values. This is the number of total shots of water that will occur during the cook cycle for that menu item. The shot count can only be changed by adjusting the Cycle Time or Shot Rate values.

You can also press the **Cancel** icon  to cancel the edit and return to the **Select Function** screen.

Creating New Menu Items

Creating new menu items follows the same procedure as editing an existing menu item. The only difference is that you press

the **Add Menu Item**  icon from the **Select Function** screen. Then you are asked to enter a name for the new menu item. Do so and press the **RETURN** button on the on-screen keyboard.

The system then displays the **New Item** screen where you can set the Cycle Time, Shot Length, and Shot Rate just as you would when editing a menu item.

Copying a Menu Item

To copy a menu item, press the **Copy Menu Item** icon  from the **Select Function** screen. The system displays a list of the existing menu items starting with the first three.

Use the **Up** and **Down** arrow icons on the display ( or ) to page up or down to the appropriate choice and then press the name of that choice. The menu item is copied and added to the end of the menu item list.

You can then edit the name of the copied item and edit the settings according to the **Editing a Menu Item** section of this manual.

The new menu item will be put in alphabetical order upon unit restart.

Deleting a Menu Item

To delete a menu item, press the **Delete** icon  from the **Select Function** screen. The system shows the list of existing menu items in alphabetical order.

NOTICE: Be sure you want to delete the menu item before proceeding!

Use the **Up** and **Down** arrow icons on the display ( or ) to page up or down to the appropriate choice and then press the name of that choice. The menu item is deleted.

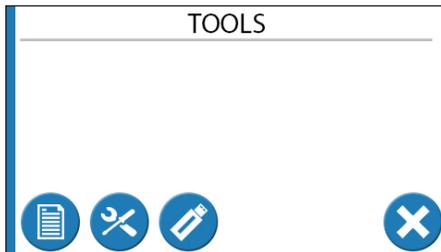
System Settings

Follow these steps to access and edit the system settings.

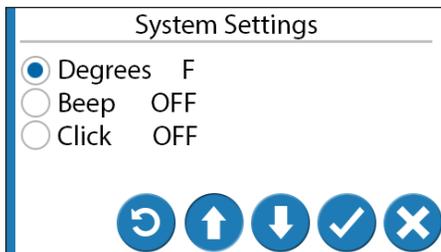
- From the **Heating** or **Ready** screen, press the **Tools** icon .



- This opens the **Tools** screen shown below.



- To work with settings items, press the **System Settings** icon . This opens the **System Settings** screen shown below.



- From this screen you can change the following system settings:

- Degrees:** F/C
- Beep** (sounds when cooking cycle completes). Options are: HI, LO, and OFF.
- Click** (the sound that accompanies each screen press). Options are: HI, LO, and OFF.
- Heater** (setpoint temperature of the unit heater in degrees Fahrenheit): Range is 250° F to 500° F in five degree increments.
- Reheat** (when the heater temperature falls below this setting, the unit displays the Heating, please wait message. The unit returns to the ready screen when the temperature reaches the Heater temperature above): Range is 250° F to 500° F in five degree increments.
- Shot** (the amount of time the water valve is open in milliseconds. This controls how much water is sprayed onto the heater with each shot): Range is 0.010 to 2.500 in 10 millisecond increments.

NOTICE: You must press the radio button next to each setting before you can adjust it.

- Once you have changed the System settings as desired, press the **Save** icon . The system saves the changes to memory.

To cancel your changes, press the

Cancel  icon to return to the **Tools** screen.

Loading Menu Data via USB

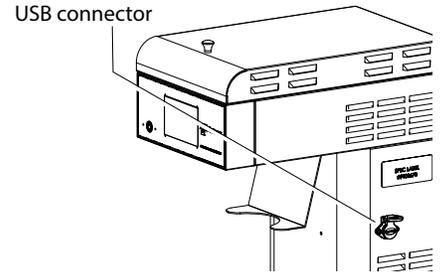
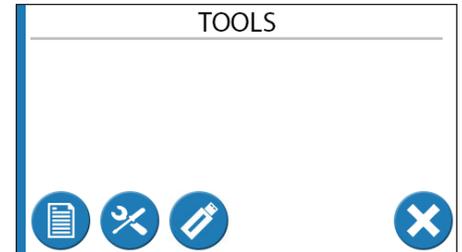


Figure 4. USB connector



The steamer is equipped with a USB interface on the side of the unit (see Figure 4). This allows you to load menu items into the system. To load a menu file:

Make sure the unit displays the **Ready** or **Heating** screen. Insert the USB memory stick loaded with the electronic menu file into the USB connector.

Press the **Tools** icon to open the Tools screen.

Press the **USB Import** icon . The system reads the USB device and displays a list of acceptable menu files on the **USB Import** screen.

Use the **Up** and **Down** arrow icons on the display ( or ) to locate the proper file name.

NOTICE: The system displays one file name at a time. Be sure to scroll through the choices to find the appropriate file.

When the proper file name appears on the screen, press  to begin loading the file into the system.

When the import is complete, the system displays:

Copy Completed
Remove USB, Press OK

Remove the USB stick and press . The system returns to the **Tools** Screen. You can verify the import by going back to the **Ready** screen by pressing the cancel button.

Maintenance

NOTICE: Frequency of cleaning is determined by water conditions, usage, and water filter systems. Recommended water hardness, or Total Dissolved Solids (TDS), should not exceed 60 ppm (parts per million).

Daily Cleaning

NOTICE: Clean the cup and nozzle after every use.

1. Remove any food that may be in the cup.
2. Press the Power button to turn the unit off. The unit enters a cool-down mode and will shut down automatically.

NOTICE: You do not need to wait until the cool down mode completes. However, the unit will be hot so wear heat resistant gloves during cleaning.

3. Wearing heat resistant gloves, remove the components highlighted in Figure 5.
4. Wash, rinse, and sanitize those components at the sink or in the dishwasher. Allow them to air dry.
5. Wipe the exterior of the unit with a clean, sanitized towel. Clean up any spills completely. Allow to air dry.
6. Reassemble the unit.

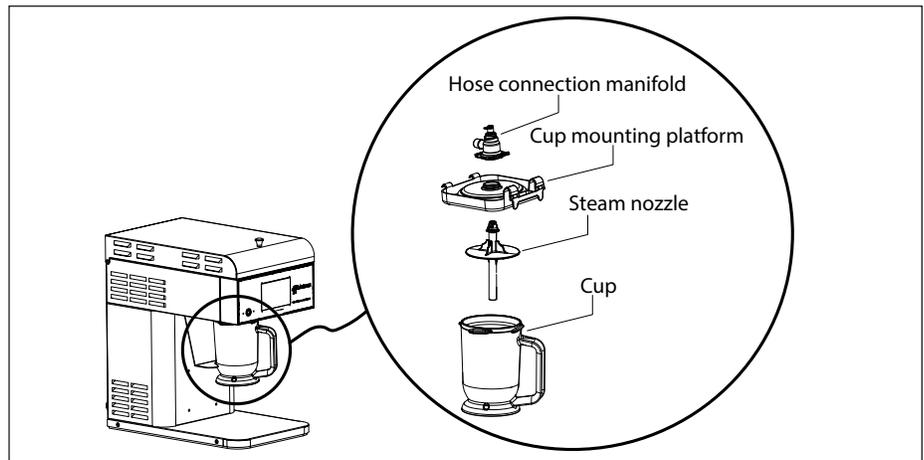


Figure 5. Components

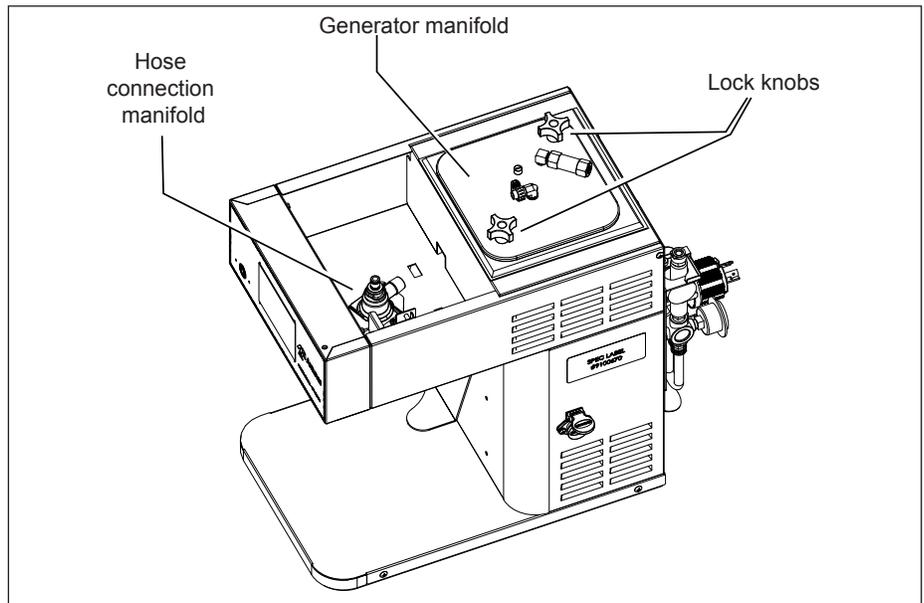


Figure 6. Components - top view (shown without top cover for clarity)

Quarterly Cleaning

This unit utilizes an open steam generator. When introduced, water immediately vaporizes creating a burst of steam, leaving behind any minerals that had previously been dissolved. Though a small amount of minerals are necessary for proper operation, excessive amounts will cause poor steaming and may permanently damage the generator.

1. Turn the unit off and allow it to cool before proceeding.
2. Put on heat resistant gloves and open the top cover.
3. Loosen both Lock Knobs (see Figure 6). This allows the Generator Manifold to be opened.
4. Use a flat blade screw driver to gently pry up the Generator Manifold and remove it.
5. Inspect the Generator Manifold and Generator (Figure 5). If mineral deposits have formed, place a flat blade screwdriver into openings. Use a twisting motion to scrape openings clean.

NOTICE: If the mineral deposits come off in “flakes” or in layers, build-up is excessive.

6. Use an abrasive cleaning brush and small scraper to remove deposits from the generator surface and Generator Manifold.
7. Pour food safe delimer solution or vinegar (not supplied) onto the generator surface and allow to soak for one hour.

NOTICE: Be sure to follow the delimer manufacturer’s directions for proper mixture and use.

8. Remove the delimer solution from the generator and rinse with clear water to remove traces of delimer.
9. Season the Generator if required. See the notes below for seasoning instructions.

NOTICE: To ensure proper steaming characteristics some mineral deposits must be present on generator casting. If during cleaning, the casting does become free of mineral deposits, add ordinary tap water (non reverse osmosis or ionic filter system) to casting and allow to boil off.

NOTICE: Seasoning mixture consists of 1 tablespoon baking soda, and 1 cup water. This is normally 1 box of baking soda to 1 gallon of water. The mixture should look similar to milk. Pour 1/4” deep of seasoning mixture into a cold generator. Make sure the top cover is closed. Turn the unit on. After mixture is converted to steam, the remaining loose powder is removed and generator cleaned.

10. Wipe the exterior of the unit and the inner part of the top cover with a clean, sanitized towel. Allow to air dry.
11. Re-lubricate O Ring.
12. Re-install Generator Manifold and tighten Lock Knobs.

Checking and Cleaning Water Strainer

To ensure proper and consistent steaming results, inspect the water pressure regulator gauge and strainer cup regularly. If the water pressure on the gauge has dropped, visually check the clear plastic strainer cup and clean out the accumulated debris as follows:

1. Shut off the water supply valve to the unit. Unscrew the clear plastic strainer cup and carefully remove the mesh strainer screen.
2. At the sink, gently flush all of the accumulated debris from the strainer cup and mesh strainer screen. Be especially careful not to damage the mesh strainer screen.
3. Carefully place the mesh strainer screen into its seat at the bottom of the clear plastic cup and confirm that the O-ring is properly seated in its place before screwing the strainer cup and top back together.
4. Purge the air out of the strainer tubing by disconnecting the male quick disconnect fitting from the equipment and, over a bucket, pushing its valve core in until there is a good water flow.



Figure 7. Properly Lubricated O-Ring

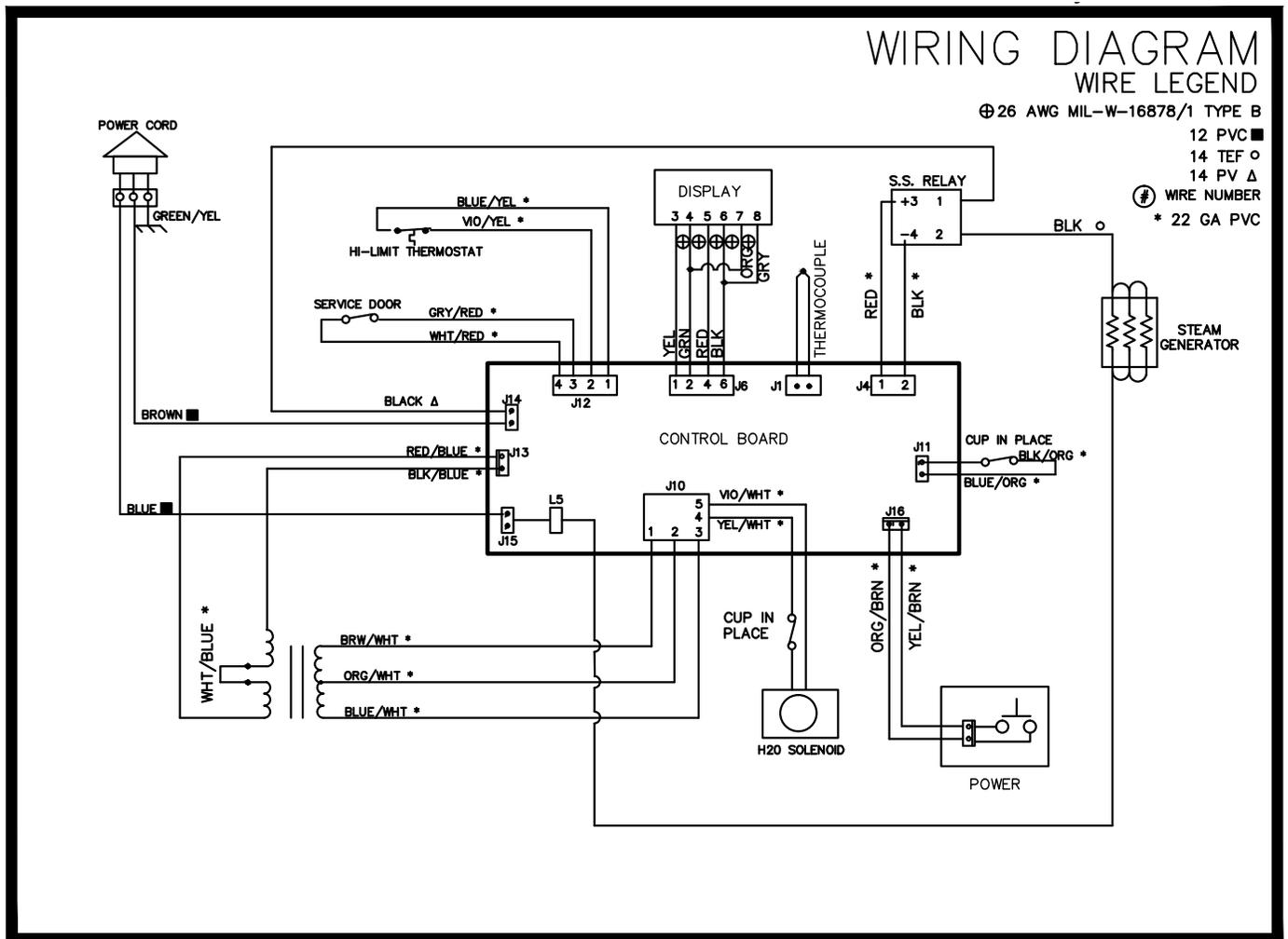


Figure 8. Properly Seasoned Generator

TROUBLESHOOTING

Problem	Possible Cause	Corrective Action
Unit displays system error: "Zero Cross"	Power cord not correctly plugged in	Plug in the power cord correctly.
	The power cord and/or electrical plug is damaged	Inspect electrical wire, plug, and receptacle.
	Control board is inoperable	Contact your maintenance person or Authorized Service Agency for service.
	Transformer is inoperable	
Unit displays system error: "Warmup Timeout" because unit didn't warmup to desired temperature within 20 minutes.	Heat relay is inoperable	Contact your maintenance person or Authorized Service Agency for service.
	Heating element burnt out	
	Thermocouple is inoperable	
	Loose or burnt wiring in heating circuit	
Unit displays system error: "High Temp"	Hi-limit switch is tripped	Let the unit cool down. The hi-limit switch will clear itself once the unit drops below 500 °F and the unit will be operational again. If the hi-limit switch requires continuous resetting, contact your maintenance person or Authorized Service Agency for service.
Unit displays system error: "Open Probe TC1"	Open in thermocouple wiring	Contact your maintenance person or Authorized Service Agency for service.
	Loose or burnt wiring in thermocouple connection	
Unit displays system error: "FRAM"	Control board is inoperable	Reset the unit. If the problem persists, contact your maintenance person or Authorized Service Agency for service.
Unit displays system error: "Database Failure"	Possible data corruption on the receipts	Do a factory reset from the Menu Items menu to reset stored receipts. Reenter any missing receipts.
Unit heats but little or no steam is produced and/or the product requires more steaming than usual.	Water line valve is closed	Verify that the water line valve is open.
	Strainer is restricted	Check and clean the strainer as described in the Maintenance section of this manual.
	Quick disconnect is not fully engaged at rear of the unit or is damaged	Remove and reengage the quick disconnect firmly until a "click" is heard. Replace it if it is damaged.
	Low or no water pressure in water line	Remove the quick disconnect. Insert from the rear of the unit. While holding into an empty cup, press the white plastic tip. Strong steady water flow should be noted. If so, re-engage firmly into unit. If not present, or pressure is low, contact your maintenance person or plumber.
	Unit is not being cleaned daily or properly	Clean unit daily as described in the maintenance section of this manual.
	Improper water pressure to unit	Verify that a water pressure regulator is installed and set to 20-25 psi.
	Insufficient or excessive calcium/mineral buildup on generator surface	Verify that a thin layer of deposits is present on the generator surface. Refer to the maintenance section of this manual.
Unit displays system error: "DOOR OPEN"	Top service door is open	Close service door
Unit displays system error: "INSERT CUP"	Cup is not installed correctly	Install cup correctly

WIRING DIAGRAM



Replacement Parts

Parts List

(See Exploded Views for more information)

NOTICE

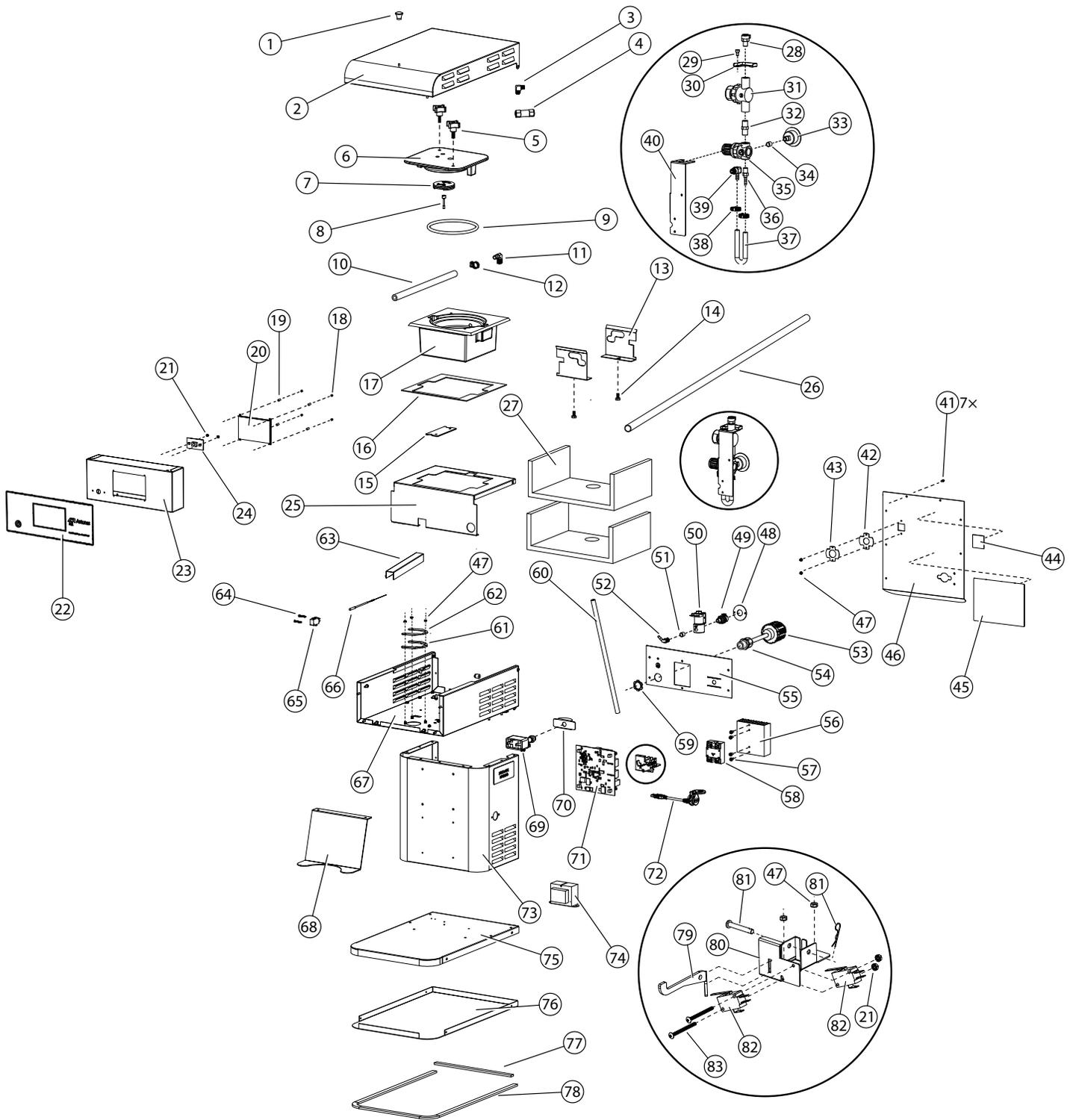
Use only genuine Antunes replacement parts in this unit. Use of parts other than those supplied by the manufacturer will void the warranty.

Item No.	Part #	Description	Qty.
1	2100247	Knob	1
2	0023013	Top cover	1
3	2060155	Brass 90° elbow, male	1
4	2060154	Brass check valve	1
5	2100380	Knob, stud (1/4-20×3/4")	2
6	0100323	Generator manifold	1
7	0012383	Plunger	1
8	2170115	Plunger, valve	1
9	0200121	O-ring	1
10	2020138	Steam inlet tube	1
11	2060157	Brass barbed 90° elbow	1
12	2110095	Clamp	1
13	0501139	Generator retainer	2
14	3250109	Screw, hex cap (1/4-20×1/2")	2
15	0508747	Hi-limit bracket	1
16	0200397	Generator gasket	1
17	0100331	Generator	1
18	3020136	Hex nut (stainless steel #2-56)	4
19	2120276	Spacer	4
20	4070317	PCB display	1
21	3040105	Hex nut (zinc-plated #4-40)	2
22	1001661	Control label	1
23	0023015	Front housing	1
24	4070307	PCB switch	1
25	0507959	Generator support	1
26	2020136	Drain tube (50 in)	1
27	0400513	Generator insulation	2
28	2080118	Quick disconnect - 1/4" NPT	1
29	3100196	Bolt, SHDR 1/4 DIA x 1/8, 10-32	1
30	0507490	Locking plate	1
31	2090194	Strainer assembly	1
32	2190129	Nipple, 1/4 NPT x 1/4 NPT	1
33	2170114	Water pressure gauge	1
34	2140159	Teflon tape - 1/4"	1
35	2170113	Pressure regulator	1
36	2040130	Male adaptor, barbed - 1/4"	1
37	2030134	Tubing, 1/4" ID PVC, BRD 6" long	1
38	2110104	Clamp, worm-drive (S/S)	2
39	2080105	Elbow, QIK DISC (SOV) - 1/4"	1
40	0508574	Regulator bracket	1
41	3080157	Screw (8-32x3/8)	7

Item No.	Part #	Description	Qty.
42	0200379	Gasket	1
43	0507800	Gasket retainer	1
44	0400290	Electrical insulator	2
45	1002730	Wiring diagram label	1
46	0507960	Rear panel	1
47	3060130	Nut, hex "KEPS" #06-32 steel; zinc-plated	2
48	0508575	Quick disconnect mount	1
49	2080117	Quick disconnect - 1/8" NPT	1
50	4040145	Solenoid valve 24 VAC	1
51	2140159	Teflon tape - 1/4"	1
52	2190179	Elbow 1/8" NPT x 3/16" barb	1
53	0700588	Power cord	1
54	0400305	Strain relief	1
55	0507957	Bottom plate	1
56	4050232	Heat sink	1
57	3080183	Screw (#8-32×3/8)	4
58	4051010	Relay	1
59	0400138	Conduit locknut	1
60	2020130	Silicone tube	1
61	0507923	Manifold spacer	1
62	0507922	Manifold retainer	1
63	0022809	Drain hose channel	1
64	3040139	Screw (#4-40×3/4")	2
65	4010258	Microswitch	1
66	4010258	Thermocouple	1
67	0022870	Top housing	1
68	0508304	Cup locator	1
69	4030352	Hi-limit thermostat	1
70	0504083	Hi-limit guard	1
71	4070331	Assembly-PCB, control board (Jet STRMR)	1
72	4060487	USB	1
73	0023012	Rear housing	1
74	4010202	Transformer	1
75	0023014	Base, top	1
76	0508193	Base, bottom	1
77	0200400	Gasket (9 3/4")	1
78	0200399	Gasket (43")	1
79	0507938	Vane switch	1
80	0507937	Vane switch bracket	1
81	3030152	Clevis pin with reusable cotter pin	1
82	4010254	Microswitch, Honeywell V7-1C17D8-022	2
83	3040138	#4-40 x 1 1/2" Truss HD PLP SCRW	2

* Available in packs of ten

Part #	Description
7001629	Knob kit
7001630	Plunger Assy kit
7001631	Male to Barb Elbow kit
7001632	Male to Male Elbow kit
7001633	Generator kit
7001634	Vane Micro Switch kit
7001635	Vane Switch Lever kit
7001636	Front Housing Micro Switch kit
7001637	PCB-Assy Switch Board kit
7001638	Terminal Block kit
7001639	Control board kit
7001661	Cup
7001662	Steam nozzle
7001663	Cup mounting platform
7001664	Hose connection manifold
7001665	Cup and steam nozzle kit
7001666	Cup, nozzle, and cup mounting platform kit
7001667	Complete accessory kit: 1 - cup 1 - steam nozzle 1 - cup mounting platform 1 - hose connection manifold



Limited Warranty

Equipment manufactured by Antunes has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electromechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

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 cover 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/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination 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 cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
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 or 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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