

# Egg Station Mini

Model ESM-600

## International Owner's Manual

Manufacturing Number  
9300651, 9300710



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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](http://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

**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.

## 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

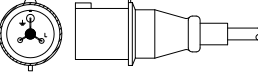
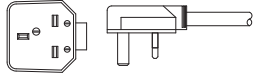
- Inspection, testing, and repair of electrical equipment must be performed only by qualified service personnel.
- To avoid possible personal injury and/or damage to the unit, all inspections, tests, and repair of electrical equipment should be performed by qualified personnel ONLY. Contact Antunes Technical 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

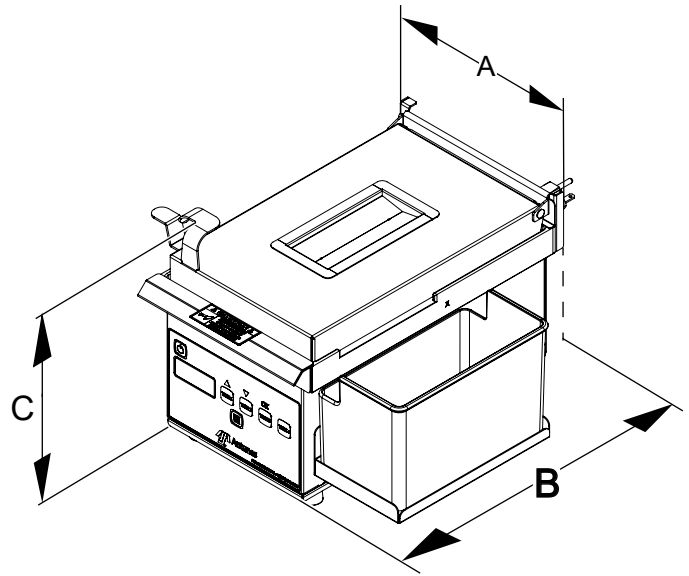
## Electrical Ratings

Model & Mfg. No.	Volts	Watts	Amp	Hertz
ESM-600 9300651 9300710	200-240~	1500	7.5/6.25	50/60

## Electrical Cord & Plug Configurations

Model & Mfg. No.	Description	Configuration
ESM-600 9300651	IEC-309 16 Amp., 220-250 VAC, 3 Pin	
ESM-600 9300710	BS-1363 13 Amp., 250 VAC	

## Dimensions



Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
ESM-600 9300651 9300710	14.34" (364.3 mm)	15.05" (382.2 mm)	9.58" (243.4 mm)

# Installation

## Unpacking

1. Remove egg station and all packing materials from the shipping carton. If any parts are missing or damaged, contact Antunes Customer Service IMMEDIATELY at +1-877-392-7856 (toll free).
2. Remove the information packet.
3. Remove all packing materials and protective coverings.
4. Wipe all surfaces of the egg station with a hot damp cloth. Do NOT use a dripping wet cloth. Wring it out before use.
5. Clean the egg rings, egg rack, top cover, scrap bracket and tray in hot, soapy water. Rinse in clear water and allow to air dry.
6. Reassemble the egg station.
7. The egg station must be level before use.

## Leveling the Unit

Use a level and adjust the front feet if necessary.

If a level is not available, pour a small amount of water onto the center of the cool grill surface. If it is level, the water will pool in the middle.

If the water drains away from the middle, level the egg station by adjusting the legs as necessary turn clockwise to lower that corner, counter-clockwise to raise it, as shown in this figure.

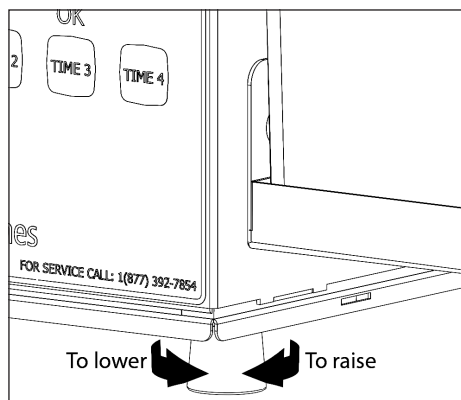


Figure 1. Leveling the Egg Station

### NOTICE

Failure to level the table and/or unit may result in unevenly cooked product.

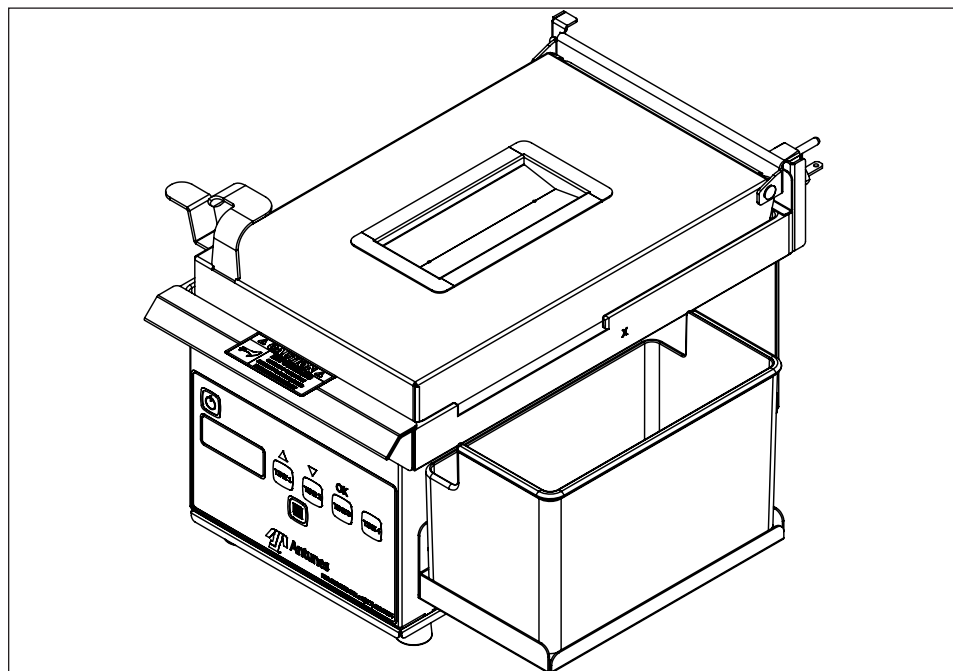


Figure 2. ESM-600

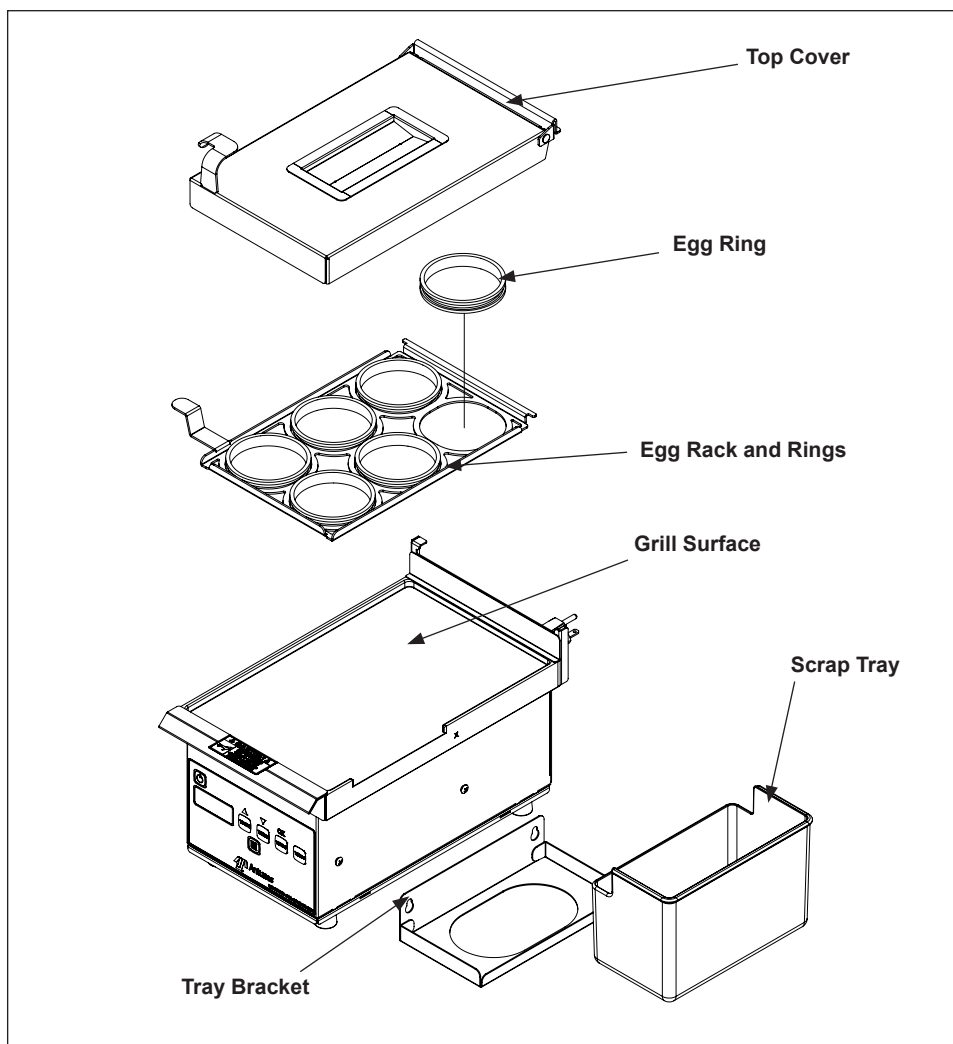


Figure 3. Components

# Operating Instructions

## Preparing Unit

1. Turn the egg station on and allow it to warm up for 20–30 minutes or until "USE" is displayed..
2. If necessary, install the top cover.
3. Install the egg rack by holding it vertically and sliding its pins into the slots on the back of the top cover.
4. Install the egg rings in the egg rack. Seat the egg rings flat on the platen surface.
5. Lower the egg rack and top cover while the egg station warms up.
6. Slide the service pan into the tray on right side of egg station.

## Egg Cooking Procedure

1. Clean the grill. It must be free of all extra butter, oils, or egg product. If necessary, use a brush to clean egg rings.
2. Raise the top cover and brush the egg rings and grill surface with melted butter or the equivalent.
3. Crack the eggs into the egg rings in the order shown in Figure 2.
4. Break the egg yolks with a spatula.
5. Close the top cover.
6. Fill the troughs on the top cover with warm water until they are completely full. This must be done to get a completely cooked egg. Using less water will result in under cooked eggs.

**NOTICE:** Make sure that the holes of the trough are not clogged.

7. Press one of the time buttons to begin the desired cooking cycle. The display counts down the cooking time.
8. When the audio signal sounds, press any button to turn off the audio signal.
9. Open the cover and raise the egg rack about 1 inch (26 mm), then drop the rack to loosen the eggs.
10. Raise the egg rack completely off the eggs and use a spatula to remove them in the order shown in Figure 4.
11. Scrape any waste from platen grill surface into the scrap pan. Use a PLASTIC SCRAPER.
12. Lower the egg rack and cover. The egg station is ready for further cooking whenever "USE" is displayed.

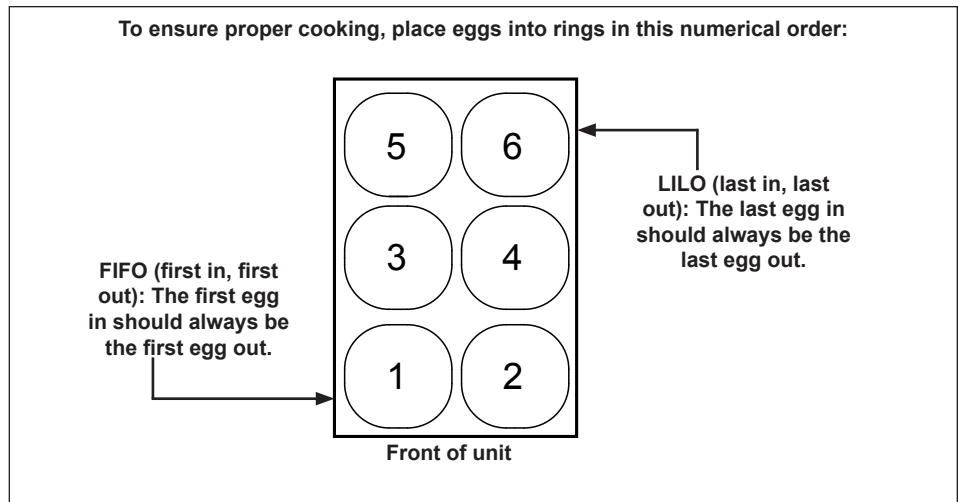


Figure 4. Sample Egg Cooking Procedure

Default Cooking Times	
Button	Time
Time 1	2 min. 30 sec.
Time 2	2 min.
Time 3	30 sec.
Time 4	15 sec.

# Programming

## Manager Mode

Manager mode allows access to view and change the programming, including:

- Adjust timers
- Adjust setpoint temperature
- Adjust temperature units (°F/°C)
- Adjust beeper (three volume levels)
- View elapsed usage time
- View errors
- View internal control Board temperature
- View power line information

To enter Manager Mode:

1. Press and hold the Program button until the unit beeps (about 5 seconds). Release the button.
2. The unit enters Manager Mode at the Adjust Timers option. Press the desired timer and use the Up and Down arrow buttons to change the time as desired. Press the Program button to save the change and display the Adjust Setpoint Temperature option.
3. Use the Up and Down arrow buttons to change the setpoint temperature as desired. The default is 275 °F (135 °C). Press the Program button to save the change and display the Adjust Temperature Units option.
4. Use the Up and Down arrow buttons to select Fahrenheit and Celsius temperature units. Press the Program button to save the change and display the Adjust Beeper option.
5. Use the Up and Down arrow buttons to change the beeper setting. Three options are available with variable volumes and sound. Press the Program button to save the change and display the View Elapsed Time option.
6. The View Elapsed Usage Time option shows the total time the unit has been in operation. This option cannot be edited. Press the Program button to move to the next option, View Errors.
7. The View Errors option shows any errors that have occurred. This option cannot be edited. Press the Program button to move to the next

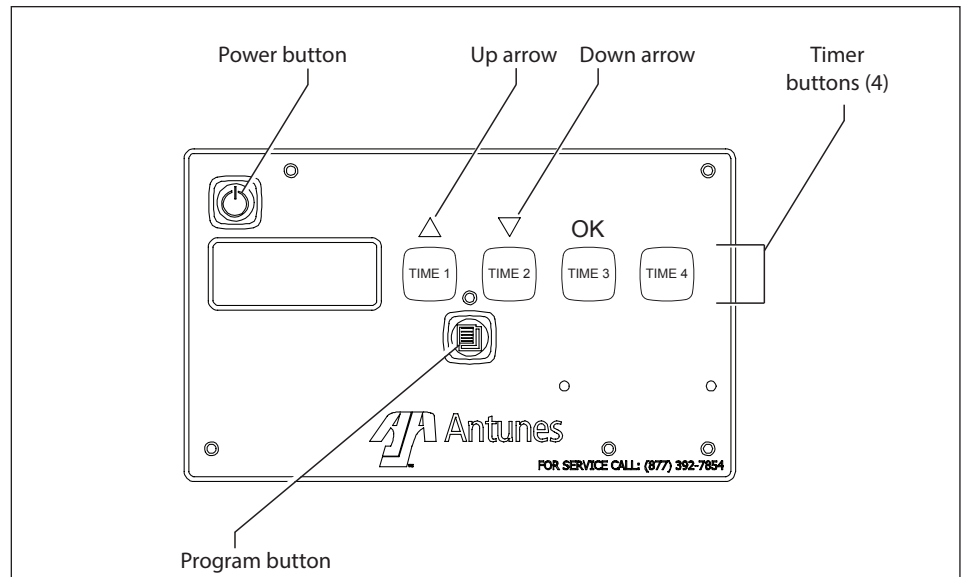


Figure 5. Control Panel

option, View Internal Control Board Temperature.

8. The View Internal Control Board Temperature shows the current ambient temperature of the control board. This option cannot be edited. Press the Program button to move to the next option, View Power Line Information.
9. The View Power Line Information option shows power usage information. This option cannot be edited. Press the Program button to return to the Adjust Timers option. From here, another timer can be selected for adjustment. Waiting for 10 seconds will return the unit to Operation Mode.

## Maintenance

### WARNING

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

### CAUTION

Chlorides or phosphates in cleaning agents (e.g., bleach, sanitizers, degreasers, or detergents) can 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 is not covered by warranty. Follow these tips for maintenance of stainless steel equipment:

- Use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. Always rub in the direction of metal polish lines.
- Only use approved cleansers.
- Finger marks and smears should be removed using soap and water.
- Do NOT use a metal scraper on grill surfaces/

### CAUTION

Grill surfaces will be hot. Extreme care must be taken when operating or cleaning this unit. Use heat-resistant gloves when necessary.

## Daily Cleaning

1. Turn the unit off, unplug the power cord, and allow the it to cool down before proceeding.
2. Scrape the platen surface clean of any residue.
3. Wipe the entire platen surface clean with a damp grill cloth.
4. Wipe the entire cooker cabinet clean with a clean, damp cloth. Do not use a dripping wet cloth; wring it out before use.
5. Clean the egg rings, egg rack, cover, and service pans in hot, soapy water. Rinse them in clear water and allow them to air dry.
6. Reassemble the egg station.

## Checking Grill Platen Temperature

### WARNING

Hot surfaces are exposed while performing this procedure. Use extreme care to avoid personal injury. Use heat-resistant gloves when necessary.

### **NOTICE:** A surface thermocouple 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 on the power and allow 30 minutes for the egg station's temperature to stabilize.
3. Using the surface thermocouple measure the temperature at the middle of the platen surface. The temperature should be 250 °F–300 °F (121 °C–149 °C). If the temperature is within that range, proceed to step 4. If it is outside that range, call an authorized service agency.
4. Turn off the power and allow the egg station to cool.
5. Reinstall the egg rack and the top cover.

# Troubleshooting

Problem	Possible Cause	Corrective Action
The egg station fails to operate and the control panel lights fail to signal on	No power/low power	Verify that 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 with the same amperage rating
	Inoperable power switch	Contact the store's maintenance person or Antunes Technical Service at +1-877-392-7854 (toll free)
	Inoperable power cord	
	Loose connections	
The egg station fails to heat	Loose connections	Contact the store's maintenance person or Antunes Technical Service at +1-877-392-7854 (toll free)
	Inoperable platen	
	Low voltage	
	Inoperable Hi-limit thermostat	
	Inoperable thermocouple	
Eggs do not cook properly	Loose connections	Fill the trough in the cover with water before starting the time cycle
	The egg station or the table is not level	Contact Antunes Technical Service at +1-877-392-7854 (toll free)
		Level the table and the egg station as necessary
Eggs stick to the platen	Dirty platen	Clean the platen
	Insufficient butter being used	Refer to the <i>Operating</i> section of this manual
Eggs stick to the egg rings	Insufficient butter being used	Refer to the <i>Operating</i> section of this manual
	Dirty egg rings	Clean the egg rings (do not use abrasive scrubbing pads)
	Inoperable egg rings	Replace the egg rings

## Troubleshooting Under cooked Eggs

- Level the egg station. (See "Leveling the Unit" on page 5)
- Do not use cold water in trough. Use room temperature water. Warm water is preferred.
- Ensure trough is filled to the top and not over/under-filled.
- Ensure Start button is pressed promptly after lid is closed and trough is filled.
- Yolks must be broken with spatula.
- Clean the grill surface after each cooking cycle.
- Use the correct amount of butter/oil on grill surface.
- Confirm ready light is solid green prior to starting another cooking cycle.
- Check grill temperature according to the section titled Checking Grill Platen Temperature in the Maintenance section of this manual.
- Regularly check the holes in the trough to ensure there are no clogs.

## Troubleshooting 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:

- Inspect the Egg Rings for damage regularly. Clean the unit and flip the Egg Rings 180° degrees or replace the Egg Rings if required.
- 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.
- The Egg Rings should sit flush against the grill surface and hold the egg inside the Egg Ring while cooking. Review the previous section for guidance. Inspect the Egg Rings for damage. Flip or replace as required.

## Troubleshooting Continued

### Error Codes

This section describes the error codes that may appear on the display.

**NOTICE:** For the errors below, attempt to turn the unit off and turn it back on again to see if the problem is fixed. If the problem persists, contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.

Error Code	Error Description/	Action
E000	No Error	None Required.
E002	No Zero Cross - Internal board error	Reset the unit. If the problem persists call technical service.
E006	Memory Error - memory Chip error	Reset the unit. If the problem persists call technical service.
E008	Control Board Failure	Reset the unit. If the problem persists call technical service.
E009	High Control Board Temperature	Check if all bottom vents are clear and that fan is running. If vents and fan are blocked clean with a clean, dry, grill cloth. If the problem persists call technical service.
E011	Control Board Failure	Only USB memory devices should be used in the USB connector. Reset the unit.
E101	Hi Limit Tripped	Reset the hi-limit (Refer to Figure 7)
E105	Over Temp - Unit is 25°F over set point.	Reset the unit. If the problem persists call technical service.
E111	Under Temp - Unit is not up to set point within 20 minutes, or temperature falls 100°F after use.	Possible low power. Try an alternate outlet. If the problem persists call technical service.
E117	Thermocouple	Reset the unit. If the problem persists call technical service.
E129	SSR Failure	Reset the unit. If the problem persists call technical service.
E135	Warmup Timeout - Unit did not reach "USE" within 20 minutes	Reset the unit. If the problem persists call technical service.

### Hi Limit Control

If the Hi Limit trips, the display will show:

- E101 Hi-Limit

A tripped Hi Limit shuts off power to the unit. To reset a tripped Hi Limit switch:

1. Allow the unit to cool for 10 - 15 minutes
2. Remove the black protective cap from the Hi Limit Switch. Press and release the button.
3. Reinstall the protective cap.
4. Turn the unit back on.

**NOTICE:** If the Hi Limit Control requires continuous resetting, contact Antunes Technical Service at +1-877-392-7854 (toll free).

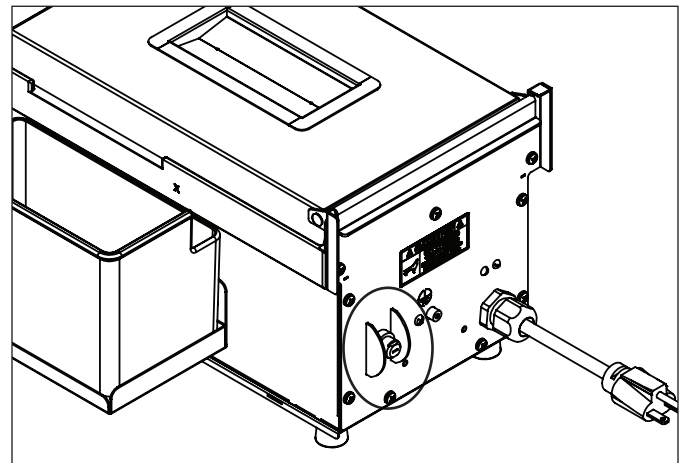


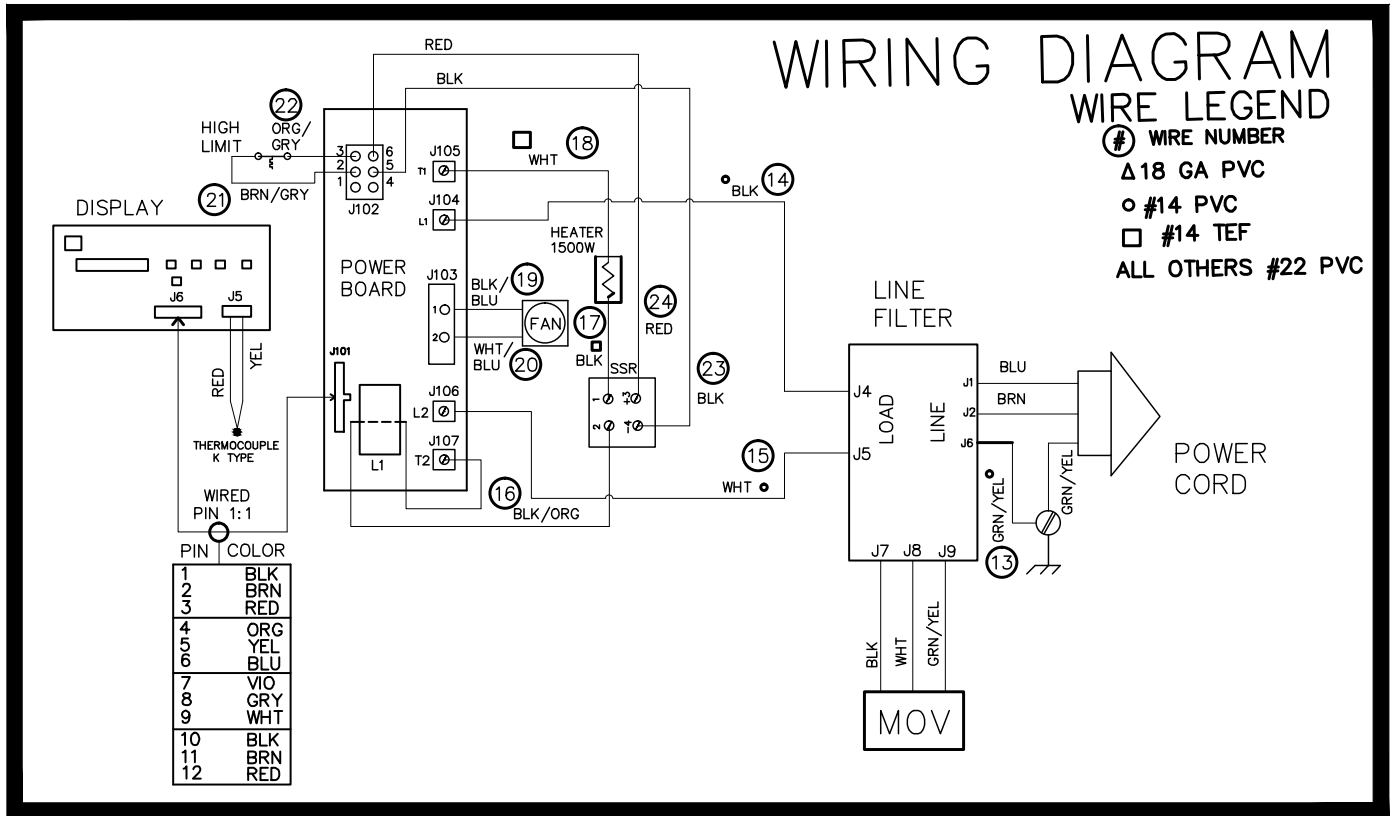
Figure 6. Hi Limit Control

### Factory Reset

If required, the Egg Station Mini can be reset to factory defaults. Follow these steps to reset the unit:

1. Turn the unit off
2. Press and hold the Up and Down arrow buttons simultaneously. With the buttons held, press and release the Power Button. Continue holding the Up and Down arrow buttons.
3. When the display shows Fr (Factory Reset) release the buttons. The unit is now reset to factory default settings.

# Wiring Diagram



# Replacement Parts

## Parts List

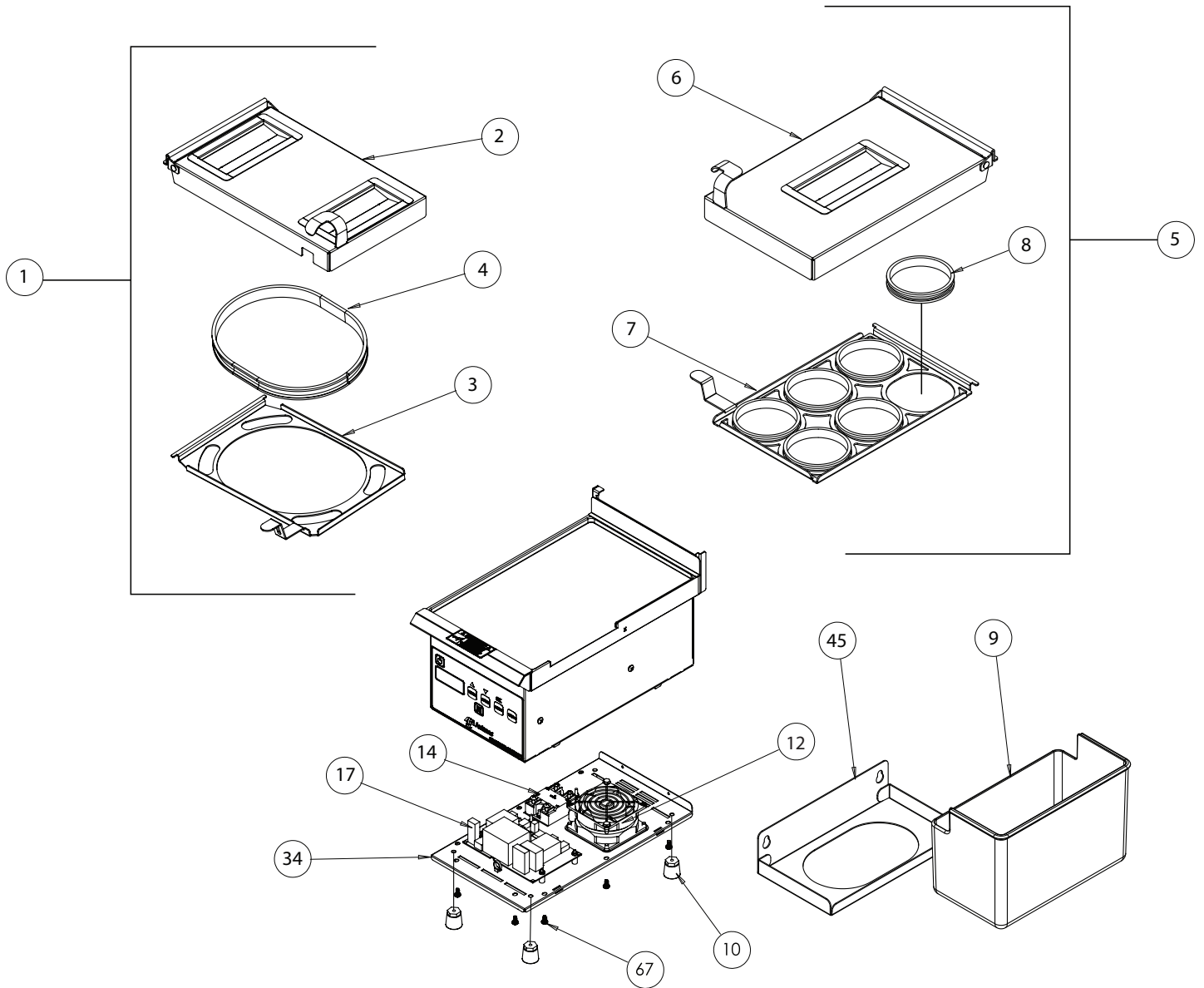
NOTE			
Use only genuine Antunes replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty.			

Item No.	Part #	Description	Qty.
1	7002002	Egg Rack and Cover Kit (8" Omlette) Includes items: 2-4	-
2	0024301	Egg Station Cover	1
3	0509623	Egg Rack (8" Ring)	1
4	2130183	Egg Ring 8" Omlette	1
5	7002003	Egg Rack and Cover Kit (6- 3" Rings) Includes items: 6-8	-
6	0022899	Egg Station Cover	1
7	0508401	Egg Rack (6 - 3" Rings)	1
8	2130193	Egg Ring 3"	6
9	2180270	Scrap Tray	1
10	7001928	Rubber Foot	4
11	7001894	Spatula, Scraper, Brush Kit	1
12	7000913	Fan Kit, 230V	1
13	7000272	Thermostat, Hi-Limit 570 F	1
14	7001143	Relay, Random Phase, Solid State 50A	1
15	4070345	Filter Board	1
16	4070292	Assy-PCB, Main Board	1
17	4070323	Assy-PCB, Power Board	1
18	0100326	Grill Platen	1
19	0200410	Gasket, Housing to Platen	2
20	0200411	Gasket, Rear Panel Bottom	1
21	0200412	Gasket, Rear Panel	1
22	0200413	Gasket, Main Housing to Base Plate	2
23	0200414	Gasket, Main Housing to Base Plate - Short	1
24	0200415	Gasket, Nose Piece	1
25	0200416	Gasket, Nose Piece Lip	1
26	0400138	Conduit Locknut 1/2"	1
27	0400315	Strain Relief- Cord Connector	1
28	0400521	Platen Insulation	1
29	0502199	Spacer	2
30	0504083	Hi-Limit Guard	1
31	0507194	USB Cover	1
32	0507667	Sensor Bracket	1
33	0507815	Heat Sink Plate	1
34	0508392	Panel - Base	1
35	0508396	Panel - Rear	1
36	0508397	Main Housing	1
37	0508398	Cover Support Hinge	1

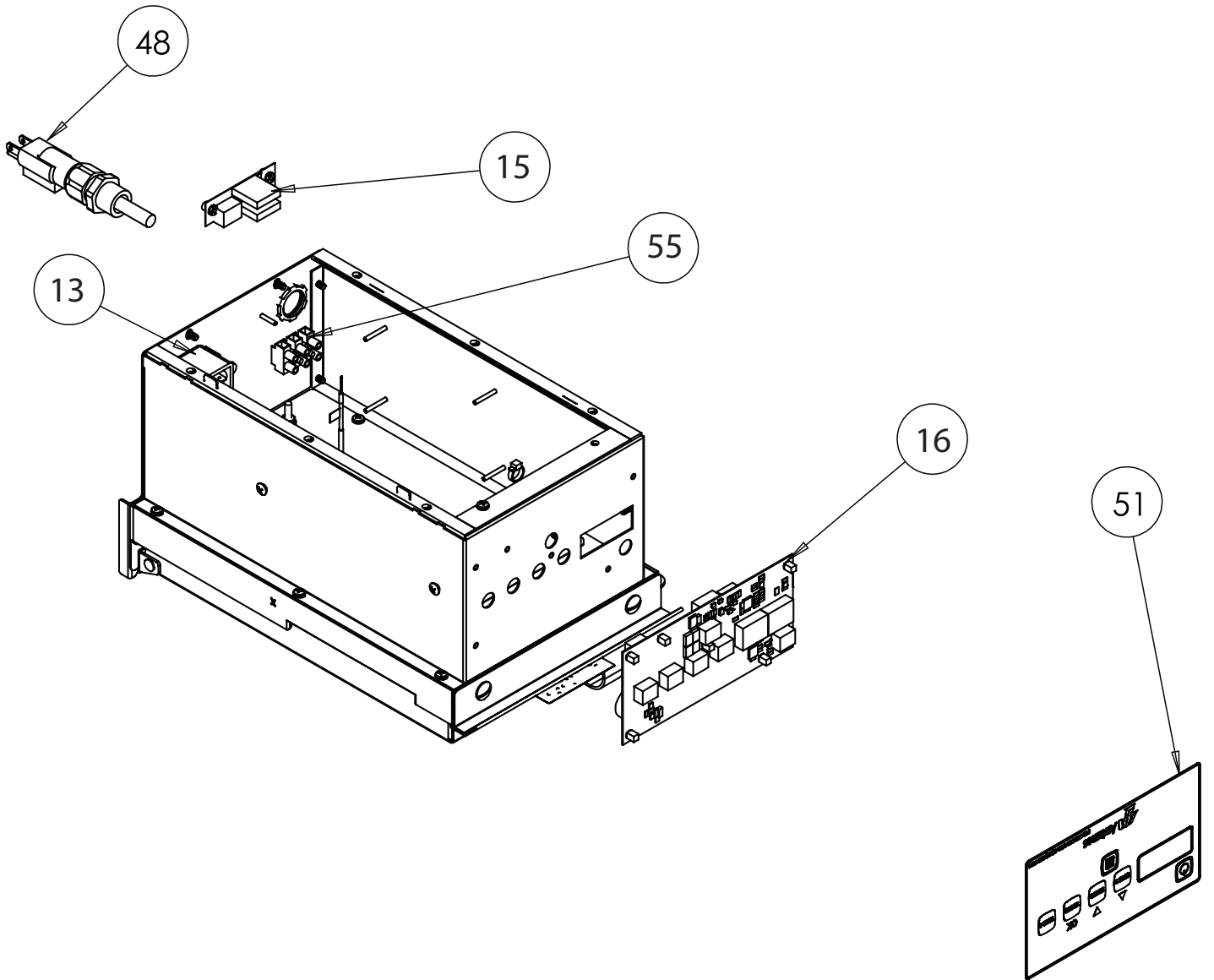
Item No.	Part #	Description	Qty.
38	0508399	Nose Piece	1
39	0508400	Insulation Bracket	1
40	0508402	Rear Panel Bracket	1
41	0508447	Insulation Cover	1
42	0508449	Base Flange, Bottom LH	1
43	0508461	Base Flange, Bottom RH	1
44	0508784	Hinge Bracket	2
45	0508787	Tray Bracket	1
46	0508896	Lip Bracket	1
47	0600165	Compression Spring	1
48	0701089	Power Cord, IEC-309 16 Amp., 220-250 VAC, 3 Pin	-
	0701122	Power Cord, BS 1363 13Amp., 250 VAC	-
49	0701066	Wire Harness	1
50	1001428	Label, CAUTION - HOT Small	2
51	1002697	Label, Control	1
52	1002752	Label, Wiring Diagram	1
53	1031458	Spec Label	1
54	4051050	Thermocouple Type K (OPEN END)	1
55	4060355	Terminal Block 3 Pole	1
56	3020106	Rivet, Semi Tubular-3/16"	2
57	*304P105	Nut, Hex 'KEPS' #4-40 Zinc	12
58	3040125	Stud, PEM # 4-40 X 5/8	8
59	3040128	Stud, PEM #4-40 X 7/8	8
60	*306P101	Nut, HEX #6-32 Stainless Steel	2
61	*306P123	Screw, Mach #6-32 X 7/8" SLRNDHD	2
62	3060128	Stud, Self Clinch, #6-32 X 5/8"	4
63	*306P130	Nut, Hex "KEPS" #06-32 Steel; Zinc Plated	4
64	*308P124	8-32 x .5 LG Round HD. ONE-WAY	1
65	*308P143	Nut, Hex 'KEPS' #8-32	2
66	*308P203	Screw #8-32 x 3/8 with Int. Tooth Washer	2
67	3080350	Pan head Screw, #8-32 x 3/8 with Int. Tooth Washer	36
68	*310P109	Scr, Mach #10-32 X 3/8	4
69	3100186	Stud, Self Clinch #10-32 X 3/4"	4
70	3100214	Screw, Hex #10-32 X 1/2"	2
71	*325P132	Screw, Mach 1/4-20 X 1/2"	2
72	4060374	Grounding Lug	1

\* Indicates that item can only be purchased in quantities of ten (10).

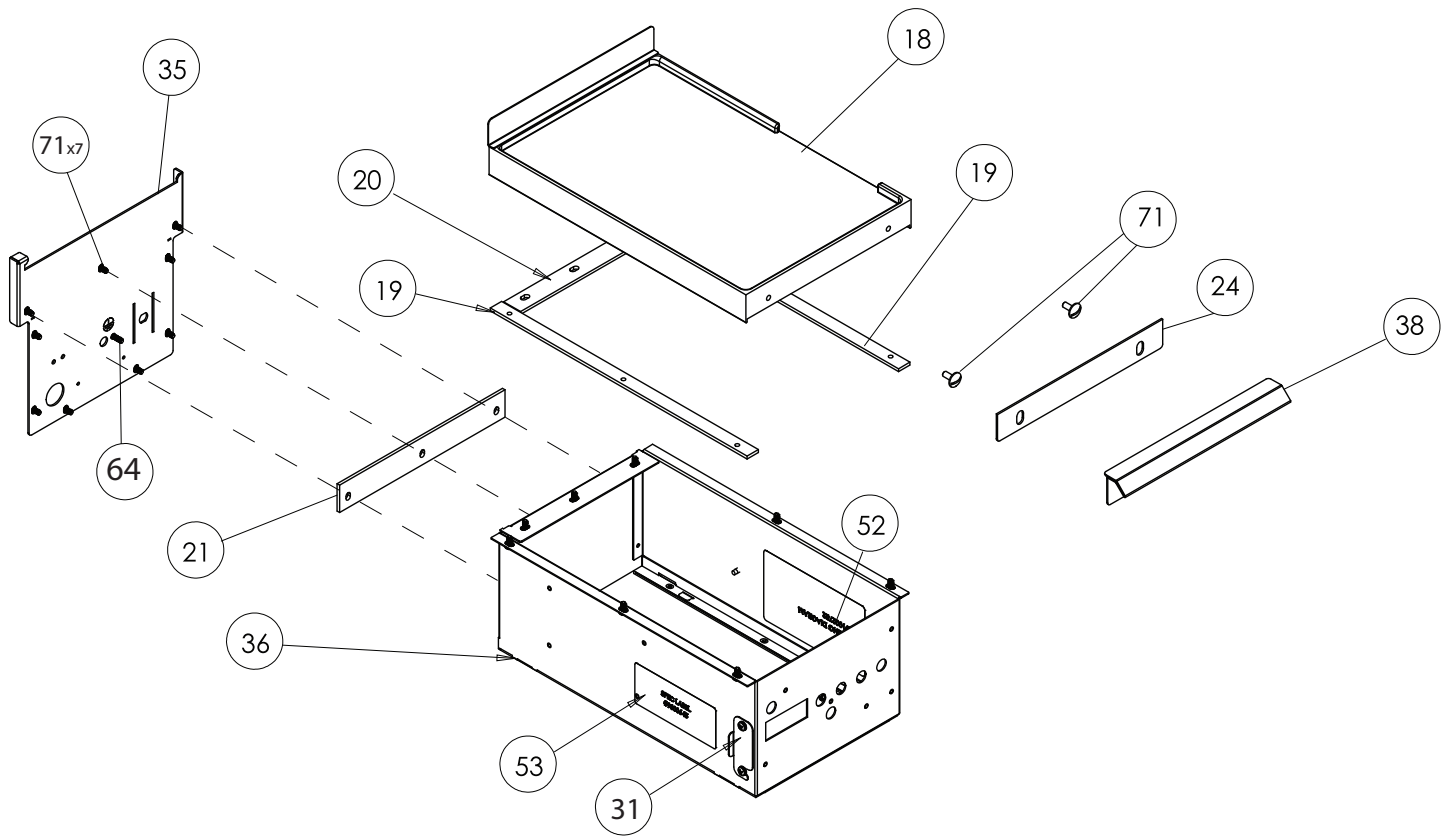
# Exploded View



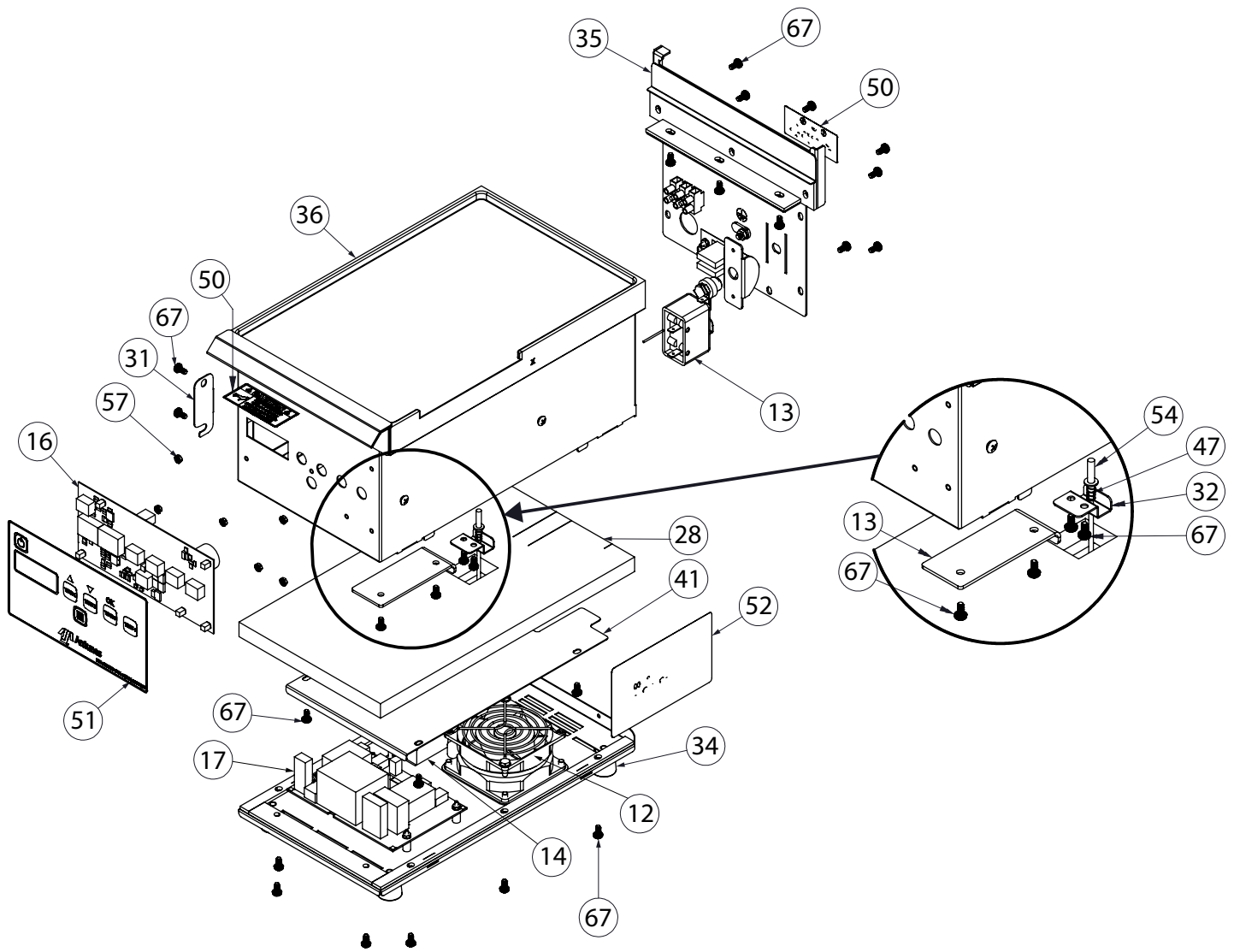
Exploded View



# Exploded View



# Exploded View





## 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.

The warranty does not extend to:

- Damages caused in shipment
- 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, improper use, abuse, or careless handling
- Damage from moisture coming in contact with electrical components
- Damage from tampering with, removal of, or changing preset controls or safety devices
- Damage caused by parts or components not provided by Antunes



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