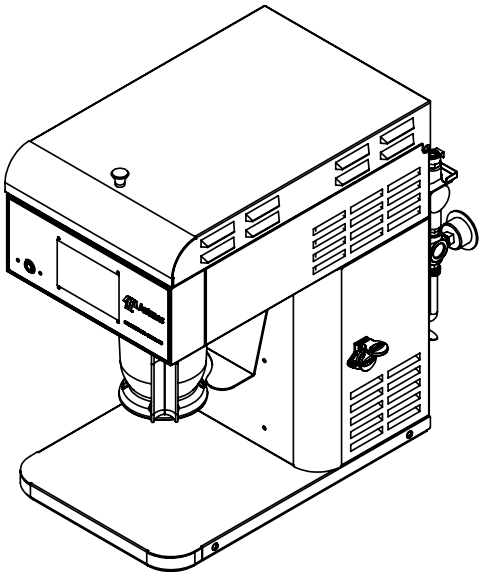
Antunes™



Jet Steamer

JS-1000

Owner's Manual

Manufacturing Number:
9100670

Intertek Intertek

Original Instructions
www.antunes.com

CAUTION: Read the instructions before using the machine

P/N 1011457 Rev F 07/20

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Overview

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

This manual contains safety, installation, and operating procedures for the unit. 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

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

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.

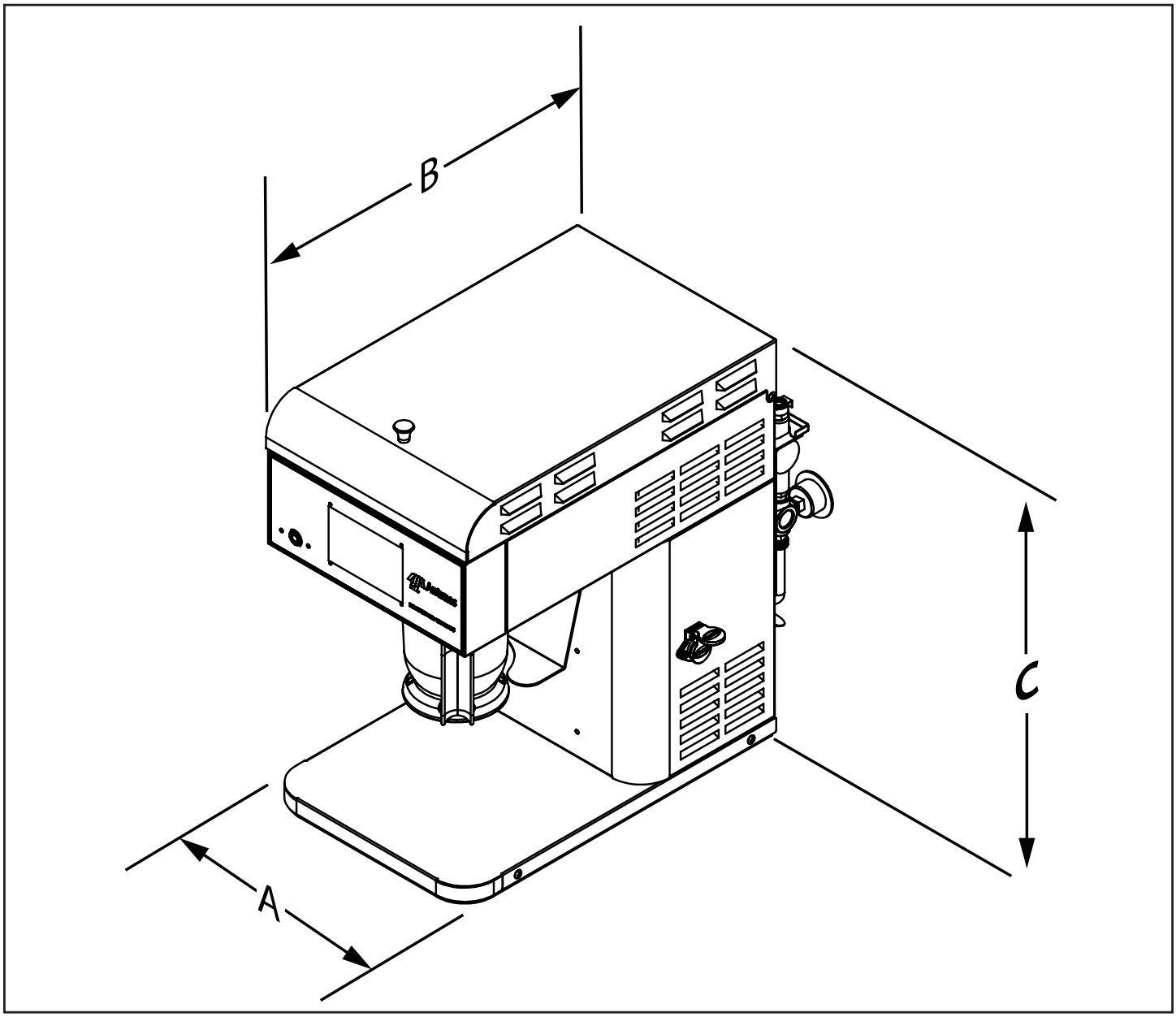
Maintenance

- 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

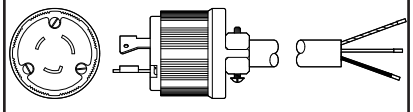
- Inspection, testing, and repair of electrical equipment must be performed only by qualified service personnel.
- To avoid possible personal injury and/or damage to the unit, all inspections, tests, and repair of electrical equipment should be performed by qualified personnel ONLY. Contact Antunes Technical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



Model #	(A) Width	(B) Depth	(C) Height
9100670	12.5” (318mm)	20.75” (527mm)	20” (508mm)

Electrical Ratings

Mfg. No.	Volts	Watts	Amps	Hertz	Plug Description	Plug Configuration
9100670	208-240	3800	19	60	L6-30P 30 Amp., 250 VAC Straight Twist Lock (P/N 0700479) Assembly Only	

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.

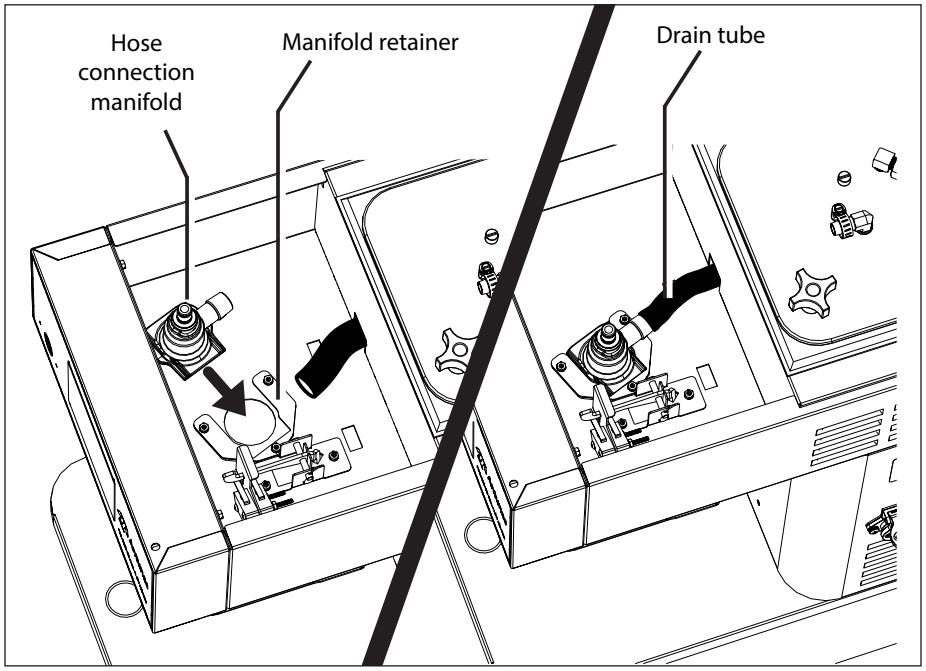


Figure 1. Installing the hose connection manifold

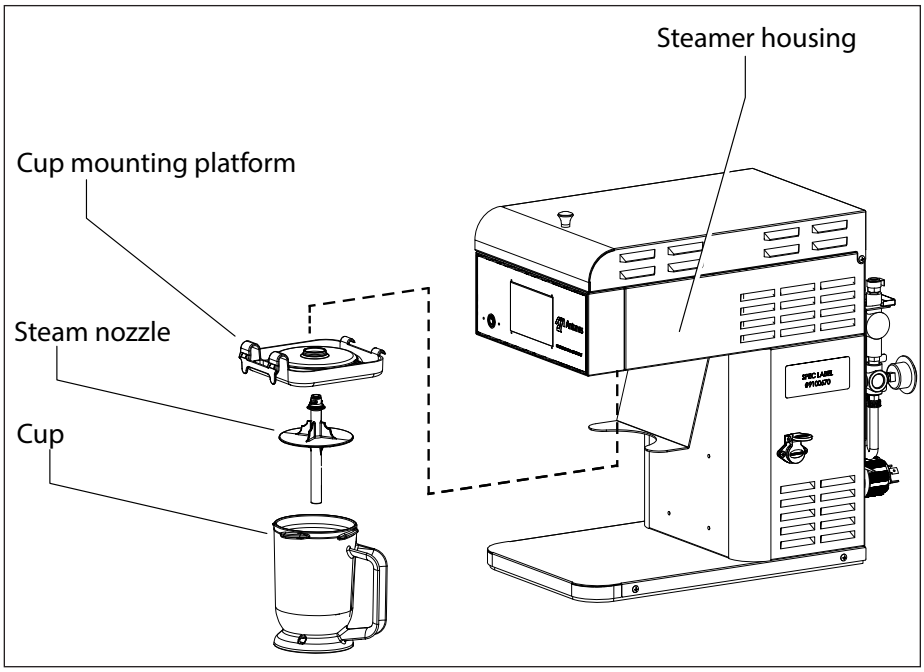


Figure 2. Components

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.

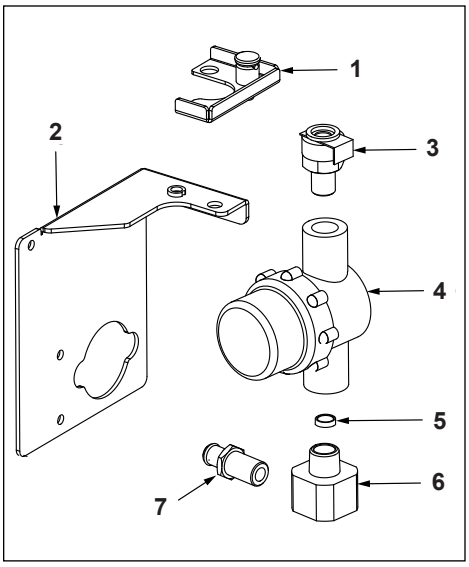
Flow Regulator Setup

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 flow regulator assembly and secure using the worm clamp.

NOTICE: A Water Flow Regulator is supplied and 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 flow regulator. It should read 20-150 psi.
6. Push the Quick Disconnect Insert into the fitting at the rear of the unit until it clicks into place.



Item	Part Description
1	Locking Plate
2	Bracket, Strainer
3	Quick Disconnect - 1/4" NPT
4	Strainer - 1/4 FPT
5	Regulator, Flow, 2.5 L/MIN
6	Elbow, 1/4 NPT, Flow Regulator
7	Quick Disconnect - Male 1/4" NPT- Brass

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.

Water Calibration Parameters

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.

Reserved for Future Usage

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 (Figure 3).
2. After displaying start up information, the display shows the Water Calibration Screen as shown in Figure 4. This is the initial display message and will appear each time the unit is powered up. The unit will begin warming. Pressing the check mark OK button will initiate the calibration process.

NOTE: The "I" button is only to be used by technical service. There is no need to run water calibration with these detailed screens unless requested by technical services.

As water calibration starts, the unit will continue warming to setpoint and the screen with display "**Water Calibration**" "Warming Up for Purge" "Current Temp xxxx.x F" The system will wait for up to 20 minutes for the setpoint to be achieved. Do not press the OK checkmark button during this screen. If the unit has already reached setpoint, it will bypass the "Warming Up for Purge" screen and move directly into calibration.

Once the unit reaches setpoint, the screen "Water Calib...Do Not Remove Cup" (Figure 5) will automatically be displayed and show for the next 10 to 20 minutes.

After a successful calibration has occurred, the screen will display "Calibration Complete". Pressing the OK button will be required, followed by a second screen displaying the caption "Water Calibration Complete."

If an error takes place, a screen indicating "Water Calibration Error" will be displayed. Another attempt will be made by pressing the OK button if the first attempt fails.

If both attempts fail, default values will be used. Please check the water supply and repeat calibration. For additional error messages, see Error Messages Section.

Pressing the OK button will allow exiting of water calibration.
After Water Calibration is exited, the display will show 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 (Figure 4) 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.

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

NOTE: 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.

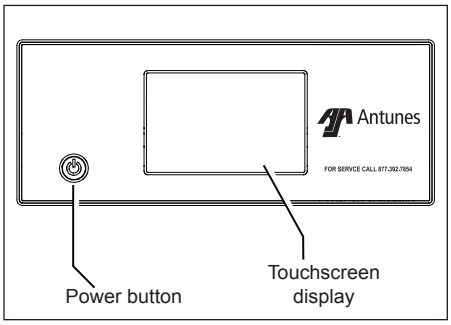


Figure 3. Control Panel

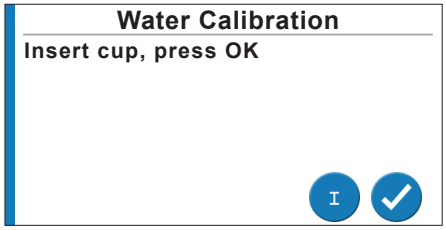


Figure 4. Water Calibration Startup Screen

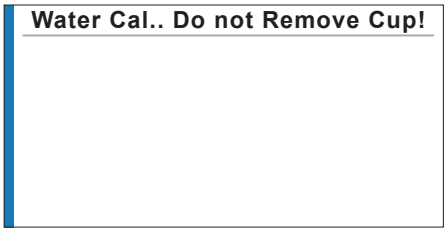


Figure 5. Water Calibration Sequence Beginning

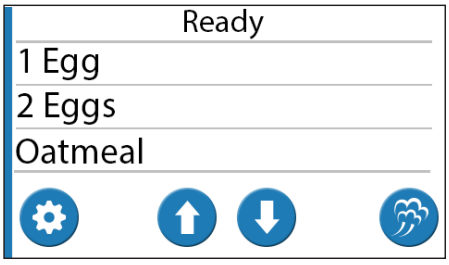


Figure 6. Ready screen

Warning and Error Messages

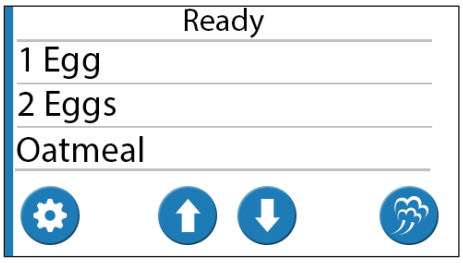
The following messages may be displayed if a warning or error takes place during water calibration.

- If there is no water supply, the screen will display "**Water Calibration Failed**" "Check Water Supply...Press OK"
- If the water pressure is variable, the screen will display "**Water Calibration Complete**" "WARNING: Inconsistent Water Supply" "Press OK to Continue".
- If the temperature is unstable, the screen will display "**Water Calibration**" "Water Calibration Error" "Temperature Unstable" "WUF Forced to 0.8".
- If water pressure is incorrect, the screen will display "**Water Calibration**" "Water Calibration Error" "WUF Forced to 0.8".

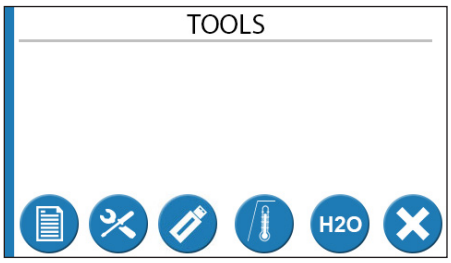
Working with Menu Items

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

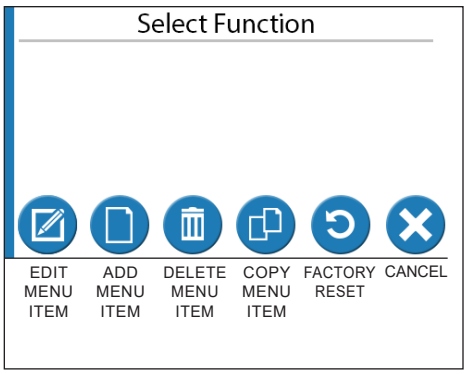
From the **Heating** or **Ready** screen, press the **Tools** icon.



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.

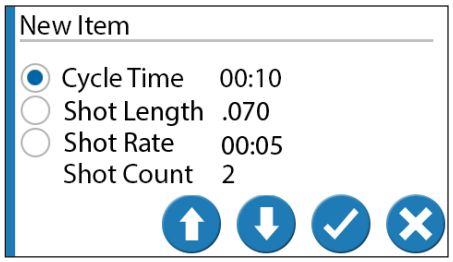
Editing a Menu Item

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.

1. From the **Heating** or **Ready** screen (Figure 7), press the **Tools** icon.
2. This opens the **Tools** screen shown in Figure 8.
3. To work with settings items, press the **System Settings** icon. This opens the **System Settings** screen shown in Figure 9.
4. 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.

5. 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.

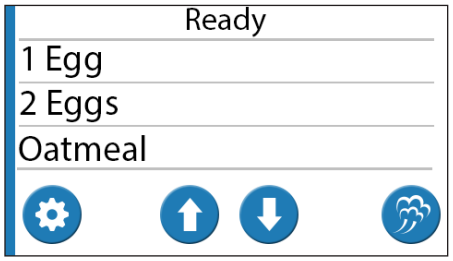


Figure 7. Ready Screen

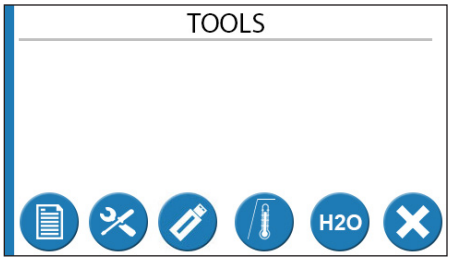


Figure 8. Tools Screen

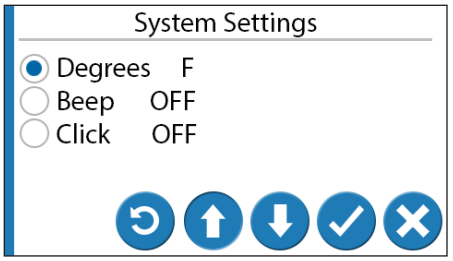


Figure 9. System Settings Screen

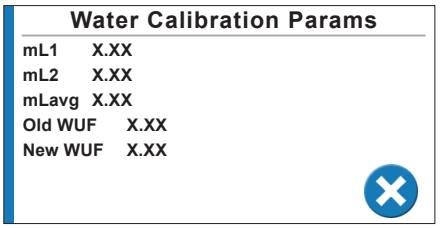


Figure 10. Water Calibration Params Screen

Loading Menu Data via USB

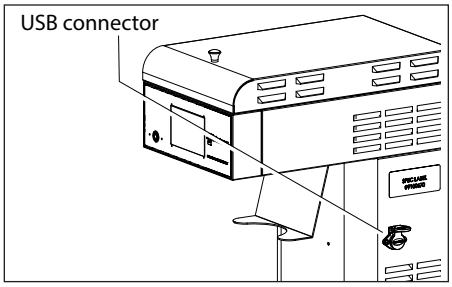


Figure 11. USB connector

The steamer is equipped with a USB interface on the side of the unit (Figure 11). 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 (Figure 7). Insert the USB memory stick loaded with the electronic menu file into the USB connector.

Press the **Tools** icon to open the Tools screen (Figure 8).

Press the **USB Import** icon as seen in Figure 8. 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 (Figure 8). You can verify the import by going back to the **Ready** screen (Figure 7) by pressing the cancel button.

To view the Water Calibration Params, press the H2O icon. The Water Calibration Params will be displayed as shown in Figure 10. Values will be populated once Water Calibration has been completed.

To close, press the **Cancel** icon.

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.

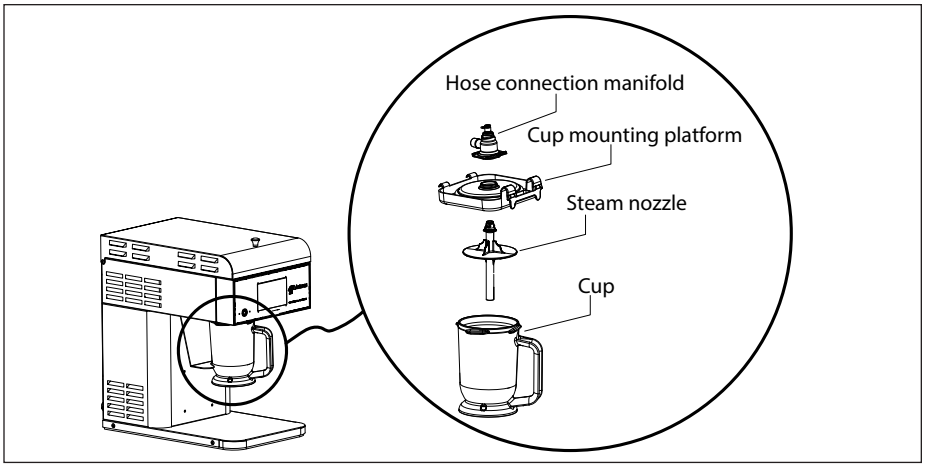


Figure 12. Components

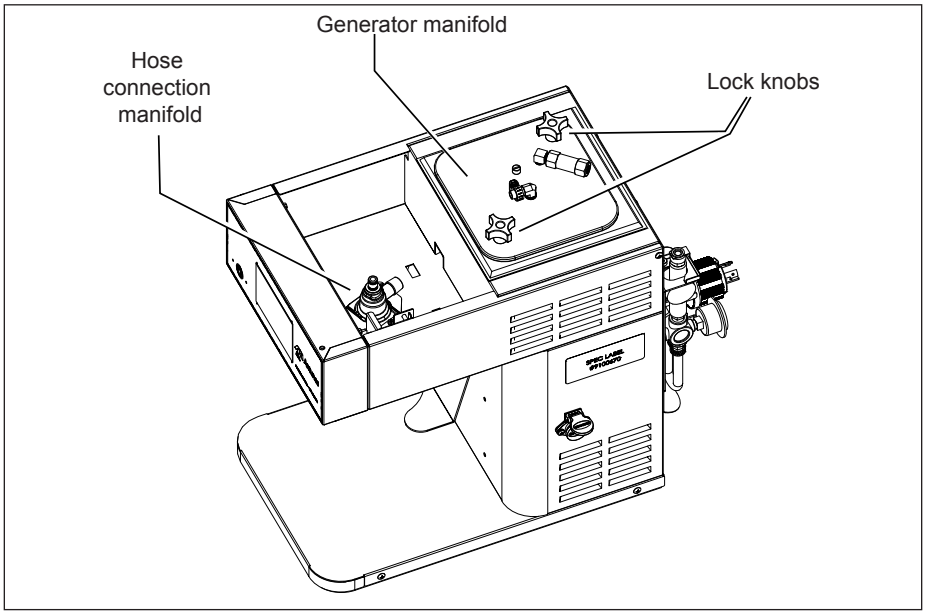


Figure 13. Components - top view (shown without top cover for clarity)

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.

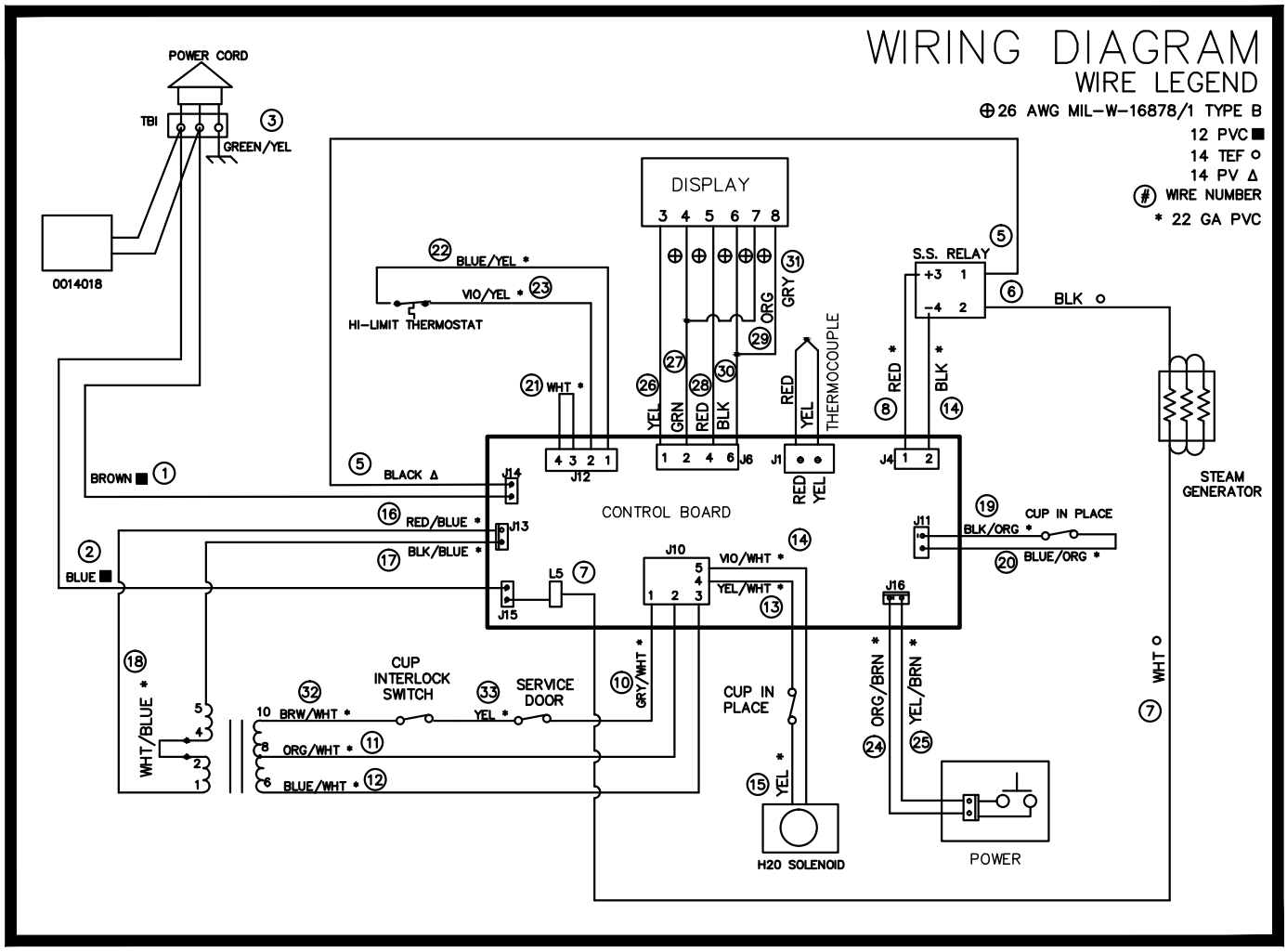
Figure 14. Properly Lubricated O-Ring

Figure 15. 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.

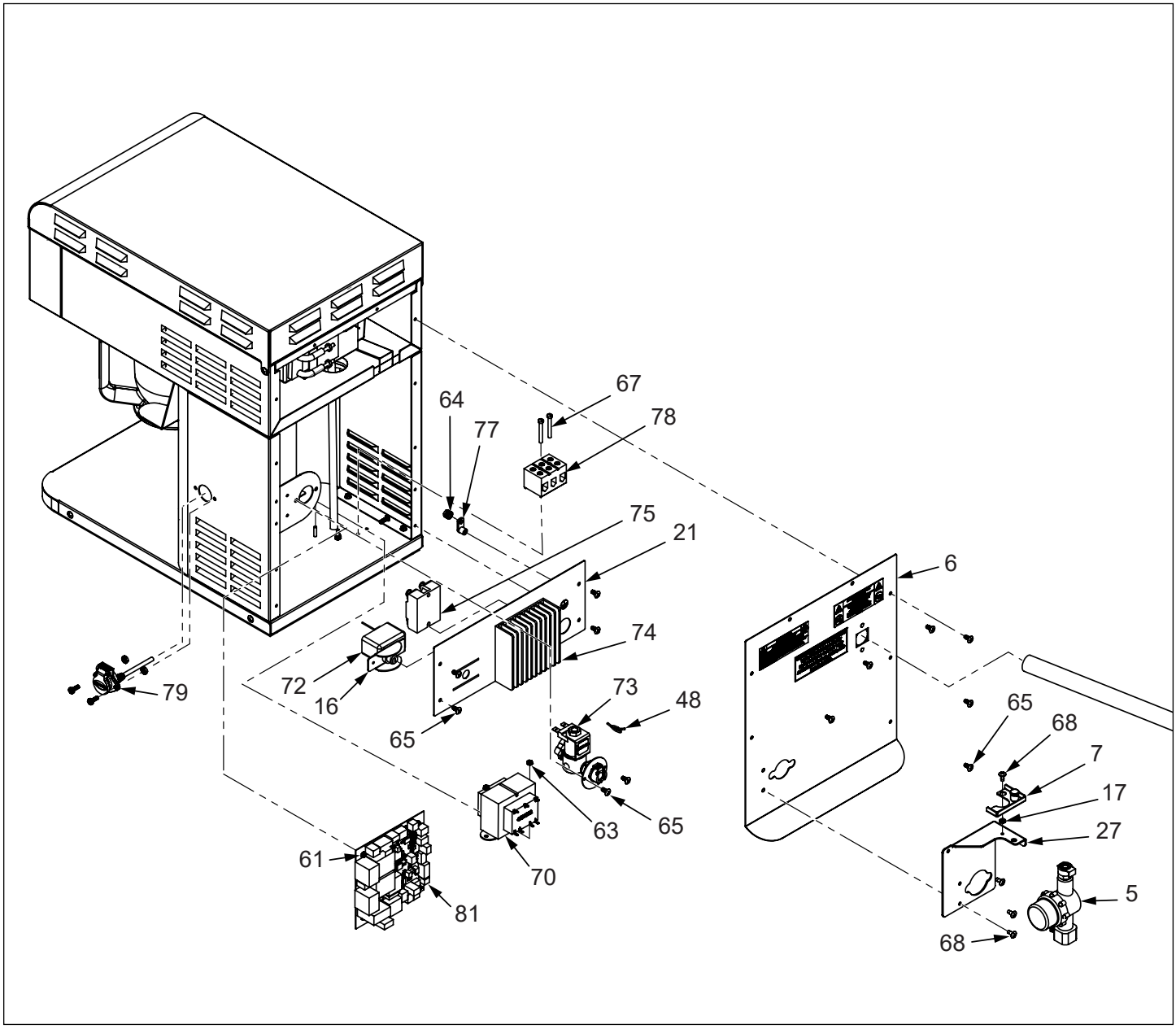
Item No.	Part #	Description	Qty.
1	0013764	Vane Switch Bracket	1
2	0013784	Generator	1
3	0013790	Front housing	1
4	0013791	Top Cover	1
5	0013804	Water Pressure Regulator Assy	1
6	0022806	Rear panel	1
7	0024329	Locking Plate Assy	1
8	0100323	Generator Manifold	1
9	0200117	O-Ring 5/16 I.D.	5
10	0200121	"O" Ring (Viton)	1
11	0200398	O-Ring, 1 1/8 ID x 1/16	1
12	0200399	Gasket, 43 Long	1
13	0200400	Gasket, 9 3/4 Long	1
14	0400465	Split Grommet	3
15	0501139	Generator Retainer	2
16	0504083	Hi-Limit Guard	1
17	0506083	Spacer .075 THK .203 ID X .312 OD	1
18	0507800	Gasket Retainer	1
19	0507922	Manifold Retainer	1
20	0507923	Manifold Spacer	1
21	0507957	Bottom Plate	1
22	0507959	Generator Support	1
23	0507963	Control Cover	1
24	0508193	Base, Bottom	1
25	0508304	Cup Locater	1
26	0508382	Water Inlet Bracket	1
27	0508574	Bracket, Strainer	1
28	0508575	Quick Disconnect Mount	1
29	0508677	Front Housing	1
30	0508747	Hi-Limit Bracket	1
31	1000900	LABEL - WARNING	1
32	1001213	LABEL, SHOCK HAZARD	1
33	1001661	Label, Control	1
34	1002730	LABEL - WIRING DIAGRAM	1
35	1002737	LABEL - BACKFLOW	1
36	2020130	"Silicone Tube, 3/16 ID X 3/8 OD X 13 LG"	1
37	2020136	Drain Tube (50 in)	1
38	2020138	Steam Inlet Tube	1
39	2060154	1/8 NPT Backflow Valve	1
40	2060155	1/8 NPT Elbow, Male to Male	1
41	2060157	1/4 NPT Elbow Male NPT to Barb	1
42	2060184	Elbow, 1/4 NPT, Flow Regulator	1
43	2080117	Quick Disconnect -1/8" NPT	1
44	2080118	Quick Disconnect-1/4" NPT	1
45	2080134	"Quick Disconnect - Male 1/4"" NPT - Brass"	1
46	2090127	Strainer - 1/4 FPT	1
47	2100380	Knob, Stud	1
48	2110101	Clamp, Hose-3/8ST.STL.	2
49	2110195	Clamp	1
50	2140159	Teflon Tape - 1/4"	2
51	2170115	Plunger, Valve	1
52	2170179	Flow Regulator, 2.5 L/MIN	1
53	2180504	Cup Housing	1
54	2180505	Cup	1
55	2180506	Manifold	1
56	2180507	Nozzle	1
57	2190168	Fitting, Barb 1/8 NPT x 5/16 Hose ID	1
58	2190179	Elbow 1/8" NPT X 3/16" Barb	1
59	3010152	Pin, Weld	1
60	3020136	#2-56 SS Hex Nut	4
61	3040105	Nut, Hex 'KEPS' #4-40 Zinc	2
62	3040139	#4-40 X 3/4 PH PanHd Screw	2
63	3060130	"Nut,Hex ""KEPS"" #06-32 Steel; Zinc Plated"	11
64	3080143	Nut, Hex 'KEPS' #8-32	2
65	3080157	Screw, #8-32 X 3/8" LG PHTRSHD	18
66	3080183	"Screw, Hex Head 'SEMS' #8-32 X 3/8"""	30
67	3080193	Scr. Mach #8-32 X 1 1/4" SLT-FLTHD	2
68	3080203	"Screw #8-32 x 3/8 with Int. Tooth Washer"	6
69	3250109	Screw, Hexcap 1/4-20 X 1/2"	2
70	4010202	Transformer,115-230V/24V	1
71	4010258	Microswitch	1
72	4030347	Hi-Limit Thermostat	1
73	4040145	Valve, Solenoid - 24VAC	1
74	4050232	Heat Sink	1
75	4051010	"Relay, Random Phase, Solid State - 50A"	1
76	4051042	Thermocouple, Type K (Open End)	1
77	4060374	Grounding Lug	1
78	4060398	Terminal Block, S-Series	1
79	4060487	USB, Panel Mount 12"	1
80	4070317	ASY-PCB Display	1
81	4070395	ASY-PCB, JS1000 240V Platen	1
82	7000319	Transformer Replacement Kit	1
83	7000333	Water Line Strainer Kit	1
84	7001016	Power Cord Kit	1

Item No.	Part #	Description	Qty.
85	7001143	S.S. Relay, Random Phase	1
86	7001144	Hi-Limit Thermostat Kit	1
87	7001340	Solenoid Valve Kit	1
88	7001629	Knob Kit	2
89	7001630	Plunger Assy Kit	1
90	7001631	Male to Barb Elbow Kit	1
91	7001632	1/8 NPT Elbow, Male to Male Kit	1
92	7001633	Generator Kit	1
93	7001634	Vane Micro Switch	1
94	7001635	Vane Switch Lever Kit	1
95	7001636	Front Housing Micro Kit	1
96	7001637	PCB-Assy Switch Board Kit	1
97	7001638	Terminal Block Kit	1
98	7001639	Control Board Kit	1
99	0012383	Plunger Assembly	1

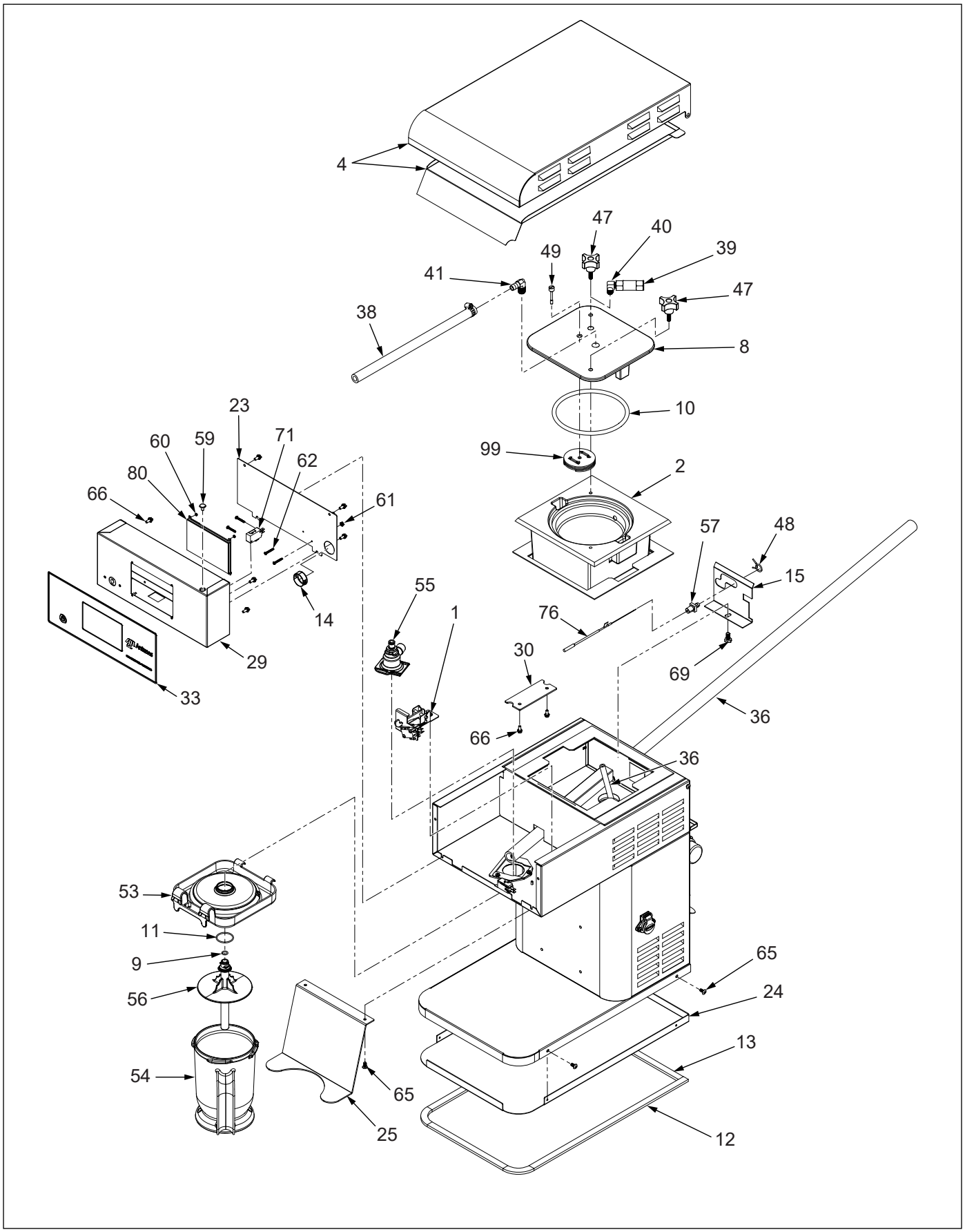
* Available in packs of ten

Part #	Description
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

Exploded View 1



Exploded View 2



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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