

# Egg Station

Model ES-800 & ES-1200

Owner's Manual

**Manufacturing Numbers:**

9300592, 9300594,  
9300595, 9300597 & 9300604



# EGG STATION

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## OWNER INFORMATION

### General

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

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

### Warranty Information

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

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

The warranty does NOT extend to:

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

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

**OWNER INFORMATION**

**Service/Technical Assistance**

If you experience any problems with the installation or operation of your unit, contact Antunes Technical Service at +1-877-392-7894 (toll free).

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

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

Purchased From: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Mfg. No.: \_\_\_\_\_

**IMPORTANT**

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

## IMPORTANT SAFETY INFORMATION

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

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

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

- Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. This requires a grounded receptacle with separate electrical lines to be protected by fuse(s) or circuit breaker(s) of the proper rating.
- All electrical service connections must be in accordance with local and/or other applicable electrical codes.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

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

The following tips are recommended for maintenance of your stainless steel equipment.

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

### WARNING

#### ELECTRICAL SHOCK HAZARD.

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

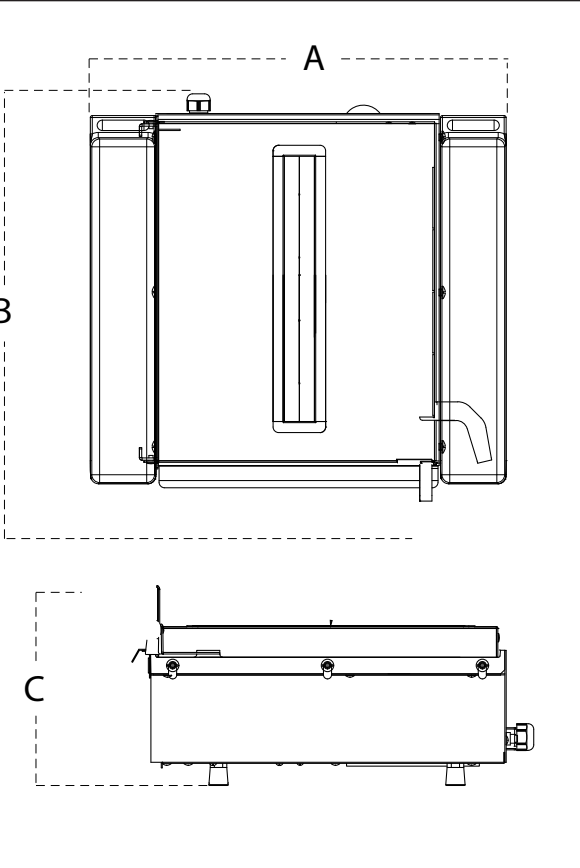
- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this unit.
- The unit should be grounded according to local electrical codes to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

### CAUTION

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

**SPECIFICATIONS**

**Dimensions**

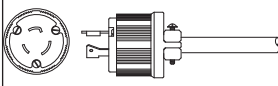
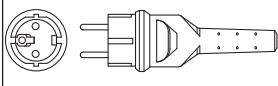
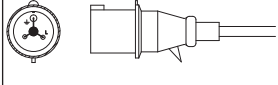
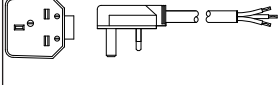


Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
ES-1200 9300592 9300594 9300595 9300597 9300604	20" (508 mm)	20 13/32" (518 mm)	8" (203 mm)

**Electrical Ratings**

Model & Mfg. No.	Volts	Watts	Amp	Hertz
ES-1200 9300592 9300604	208	2380	11.4	60
ES-1200 9300595	230	2900	12.6	50/60
ES-800 9300594				
ES-800 9300597				

**Electrical Cord & Plug Configurations**

Model & Mfg. No.	Description	Configuration
ES-1200 9300592 9300604	L6-20P, 20 Amp., 250 VAC., Straight Twist Lock.	
ES-1200 9300595	CEE 7/7 16 Amp., 250 VAC (Assembly Only)	
ES-800 9300594	IEC-309 Pin & Sleeve, 16 Amp., 220-250 Volt	
ES-800 9300597	BS-1365 - Fused Permaplug 16 Amp., 250 VAC	

**Shipping Weight**

- ES-1200 & ES-800: 50 lbs (22.6 kg)

**Net Weight**

- ES-1200 & ES-800: 43 lbs (19.5 kg)

## INSTALLATION

### Unpacking

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

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

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

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

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

### Leveling the Unit

The ES-1200 must be placed on a level surface. The unit comes with 4 adjustable legs to assist in leveling. Be sure to place the unit on a sturdy flat surface and adjust the legs as needed to ensure the unit is level.

#### ⚠ IMPORTANT ⚠

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

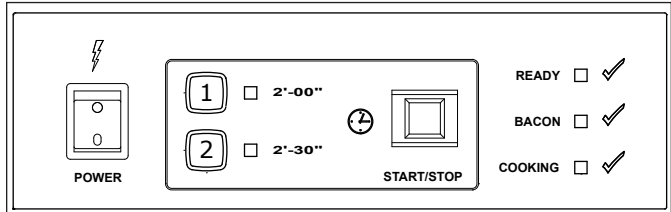


Figure 1. Operating Controls

### Equipment Setup

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

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

### Preparing Unit

1. Turn the power on (Figure 1).
2. Vertically place the pins of the Egg Rack into the slots on the Hinge Bracket.
3. Ensure that the Egg Rack and Top Cover are in the down position while the unit warms up.
4. Slide the Scrap Pans into place on both sides of the unit.
5. Allow the unit to preheat for approximately 20-30 minutes.

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

## OPERATION

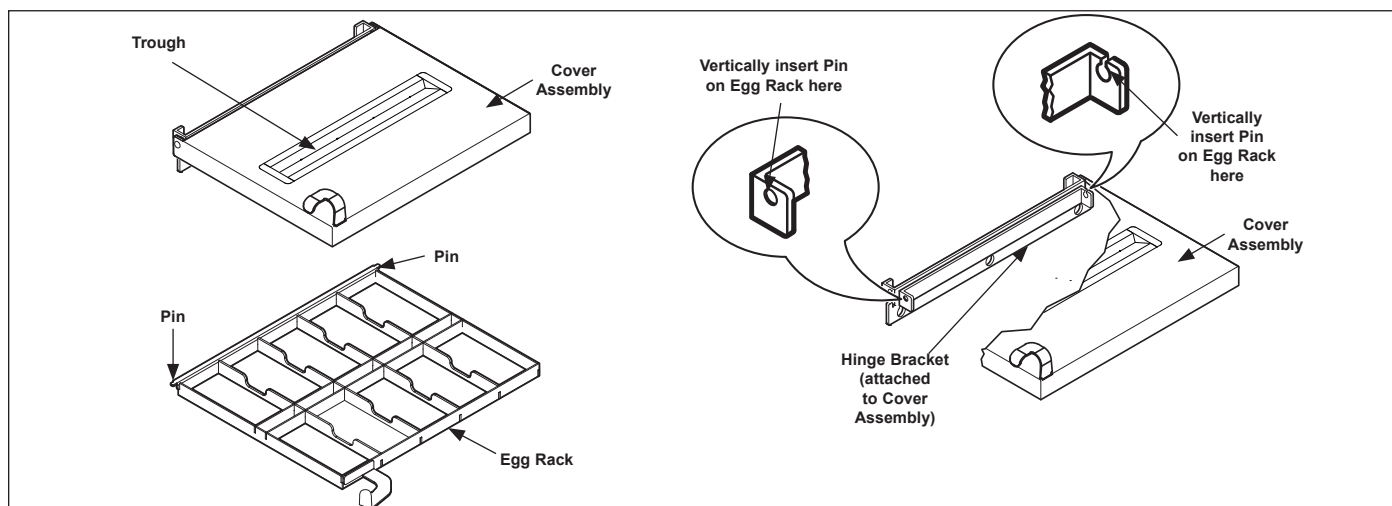


Figure 2. Cover Assembly & Rack Assembly

### Egg Cooking Procedure

Read these instructions prior to cooking eggs.

1. Ensure that the unit is set on a level surface.
2. Verify that the unit is level so that water does not run from one side to the other. Adjust the legs as needed.
3. Make sure the grill is clean and free of all extra butter, oils, or egg product.
4. Raise the Top Cover.
5. Carefully fill the egg rack with liquid egg cascading into each opening so that all 10 sections are filled evenly.
7. Close the Top Cover.
8. Fill the trough on the Top Cover with warm water until it is **completely full**. This is very important to get a completely cooked egg. Using less water results in undercooked eggs.
9. Select the 2-minute cycle for room temperature liquid egg or the 2.5-minute cycle for refrigerated liquid egg.
10. Press the **START/STOP** button to initiate the cooking cycle.
11. At the end of the cycle, when the Cooking Indicator Light turns off and the audio signal sounds, press the **START/STOP** button to turn off the audio signal.
12. Open the Top Cover and raise the Egg Rack approximately 2.5 cm (1 inch), then drop the rack to loosen the eggs.
13. Raise the Egg Rack completely off the eggs and remove the eggs.
14. Clean the Grill Surface and move waste into the Scrap Pans.
15. Lower the Egg Rack and Top Cover. The unit is ready for further cooking.

### Bacon Timer

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

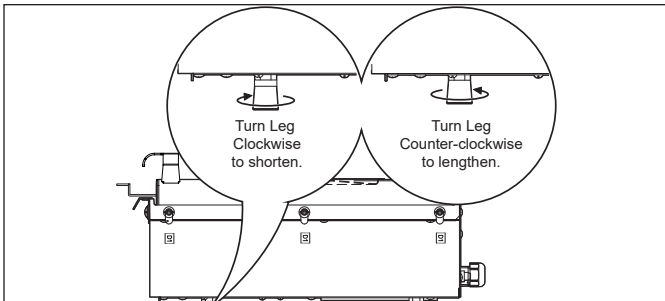
To disable the Bacon Timer, press the Time 1 and Time 2 buttons simultaneously for 3 or more seconds. The Bacon Indicator Light will turn off. The Bacon Timer is now disabled.

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

## BEST PRACTICES

### Troubleshooting for Under Cooked Eggs

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



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

### Troubleshooting Eggs leaking out of Egg Rings

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

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



**MAINTENANCE**

**⚠WARNING ⚠**

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

**⚠CAUTION ⚠**

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

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

**⚠CAUTION ⚠**

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

**⚠CAUTION ⚠**

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

**⚠IMPORTANT ⚠**

The Grill Surface is Nickel Plated. Discoloration of the Nickel Plated Grill Surface is normal and does NOT affect the cooking process.

**Daily Cleaning**

1. Turn the power off, unplug the power cord, and allow the unit to cool down.
2. Remove the Top Cover and Scrap Pans.
3. Clean the Top Cover and Scrap Pans in hot detergent water. Rinse in clean water, sanitize, and allow to air dry.

**NOTE: Do NOT tumble wash the Egg Rack. This damages the non-stick coat of the Egg Rack and affects the performance of the unit. Never use any tools with a sharp metal edge on the non-stick coated Egg Rack.**

4. If needed, apply grill cleaner according to the instructions on the container. Using a grill cloth, wipe the unit in a back-to-front motion. Use a fresh grill cloth and rinse the Grill Surface with water to remove all traces of the grill cleaner.
5. Wipe the unit with a clean cloth dampened with water and then allow the unit to air dry
6. Reinstall the Top Cover and Scrap Pans.
7. Plug in the power cord and return the unit to service.

## MAINTENANCE (continued)

### Checking Cycle Times (Monthly)

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

**NOTE:** A stopwatch is required for this procedure.

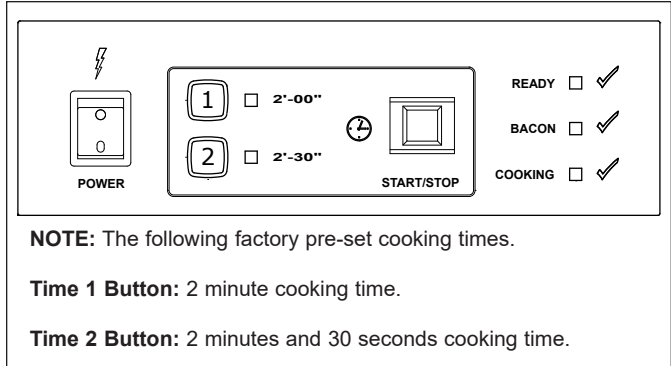
1. Turn the power on and allow the unit to preheat for 30 minutes.
2. Ensure that the Time 1 button is lit. If not, press and release the Time 1 button. This button should now be lit.
3. With the stopwatch in hand, press and release the **START/STOP** button and start the stopwatch.
4. Record the time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

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

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

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

6. Turn the power off and return the unit to service.



**Figure 3. Time Selector Switch**

### **WARNING**

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

### Checking Grill Surface Temperature

**NOTE:** A pyrometer is required for this procedure.

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

If temperature is within range, proceed to Step 4.

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

4. Turn the power off.
5. Reinstall the Egg Rack and Top Cover and return the unit to service.

**TROUBLESHOOTING**

**⚠ WARNING ⚠**

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

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Unit fails to operate and control panel lights fail to signal on.	No power/low power.	Make sure power is on and power cord is locked into place. Check main circuit breakers.
	Inoperable electrical outlet.	Plug into different outlet of same amperage rating.
	Inoperable power switch.	Contact your maintenance person or call Antunes Technical Service at +1-877-392-7854 (toll free).
	Inoperable power cord.	
	Loose connections.	
Unit fails to heat.	Loose connections.	Contact your maintenance person or call Antunes Technical Service at +1-877-392-7854 (toll free).
	Inoperable grill.	
	Low voltage.	
	Inoperable hi-limit thermostat.	
	Inoperable thermocouple.	
	Inoperable solid state relay.	
Eggs do not cook properly.	Using refrigerated liquid egg and Time 1 button selected.	Use Time 2 button when using refrigerated liquid egg.
	Time 2 button selected and eggs overcooked.	Use Time 1 button when using room temperature liquid egg.
	Incorrect amount of water added to trough in cover.	Fill trough in cover with water before starting time cycle.
	Grill temperature too low or high.	Check grill temperature according to the Maintenance section of this manual.
	Loose connections.	Contact your maintenance person or call Antunes Technical Service at +1-877-392-7854 (toll free).
	Unit/table is not level.	Level the table and unit as necessary.
Eggs sticking to Grill Surface.	Dirty Grill Surface.	Clean Grill Surface.
Not signaling on "Bacon" or "Ready".	Inoperable indicator light or audio signal.	Contact your maintenance person or call Antunes Technical Service at +1-877-392-7854 (toll free).
	Inoperable control board.	
	Loose connection.	
	Bacon Timer is disabled.	Enable Bacon Timer according to the Operating section of this manual.

## TROUBLESHOOTING (continued)

### Control Board LEDs

The Control Board has three on board LEDs (Figure 4) to determine the status of the unit and to assist in troubleshooting.

**NOTE: Do not confuse these LEDs with the LEDs on the front of the unit.**

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

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

**Red (Heat):** When lit, this LED indicates that the Control Board is calling for heat by supplying VDC to the Solid State relay terminals 3(+) and 4(-). When off,

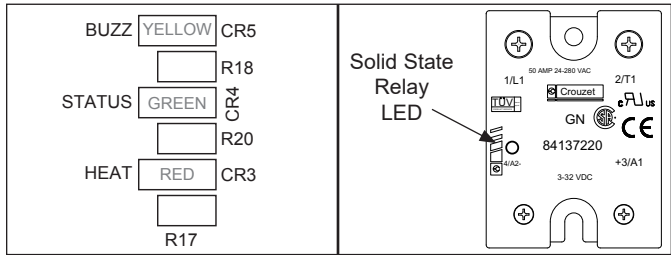


Figure 4. Control Board LEDs

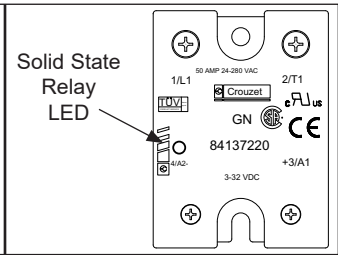


Figure 5. Solid State Relay

this means that the Grill Surface is up to operating temperature and satisfied.

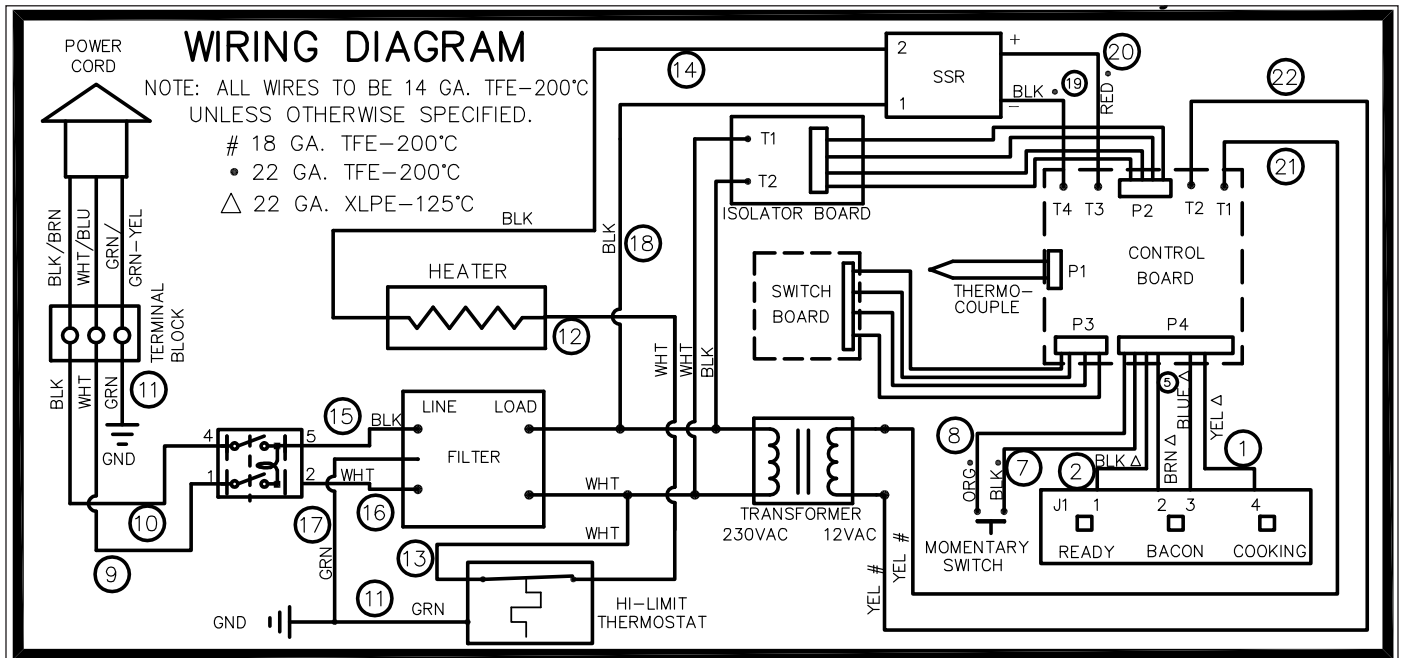
**NOTE: During heat mode, this Red LED is very dim, so it may be difficult to verify if the Control Board is or is not calling for heat. It is recommended that you observe the small round green LED on the Solid State Relay (Figure 5) for mode and diagnostic purposes. When the green LED on the Solid State Relay is on, it means that the Control Board is calling for heat. When off, it means that the Control Board is NOT calling for heat.**

### Green LED Blink Codes

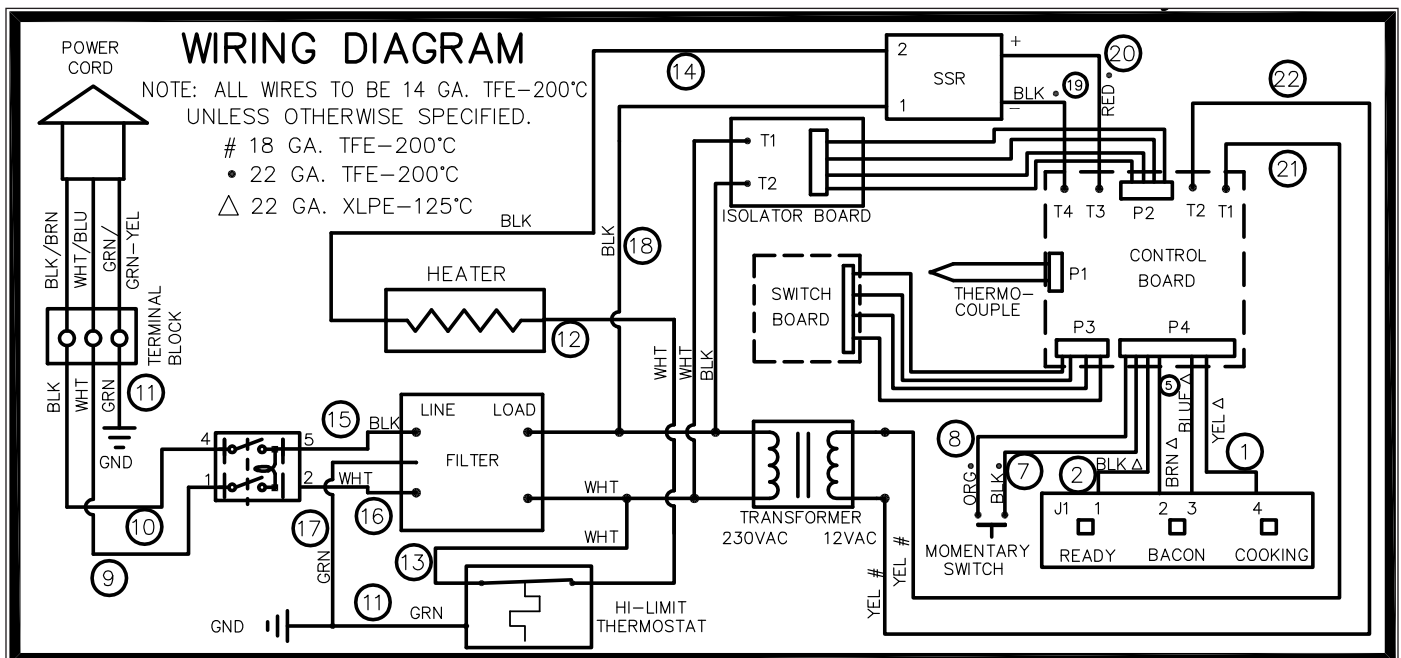
Number of Blinks	Cause(s)	Unit's State and Resolution
The Green LED blinks on and off 1 time, pauses for 2 seconds, and repeats.	Control Board's EEPROM memory is corrupted.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and front lights. The unit will not heat up. This continues until the defaults are reloaded into the memory. To reload the defaults, turn the unit off, press and hold the Time 2 button, turn the unit back on, and then release the button.
The Green LED blinks on and off 2 times, pauses for 2 seconds, and repeats.	The ambient temperature within the control compartment has exceeded 68°C (155°F). Verify that the unit has proper air ventilation all around it and that it is not near a significant heat source.	In this state, the unit turns off the control signal to the Solid State relay and disables all front buttons and front lights. The unit will not heat up. This continues until the ambient temperature within the electrical compartment drops below 60°C (140°F) and the unit is turned off and turned on again.
The Green LED blinks on and off 3 times, pauses for 2 seconds, and repeats.	Open or disconnected Thermocouple.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and front lights. The unit will not heat up. This continues until the Thermocouple is reconnected or replaced and the unit is turned off and turned on again.
The Green LED blinks on and off 4 times, pauses for 2 seconds, and repeats.	Supply voltage to the unit is below 160 VAC or above 265 VAC.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and front lights. The unit will not heat up. This continues until the supply voltage is within the proper limits and the unit is turned off and turned on again.
The Green LED blinks on and off 5 times, pauses for 2 seconds, and repeats.	The 50/60 Hz signal has been lost due to a loose, disconnected, or open wire harness/wiring on the AC Isolator Board, or from the AC Isolator Board to the Control Board.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and front lights. The unit will not heat up. This continues until the 50/60 Hz signal is reapplied and the unit is turned off and turned on again.

WIRING DIAGRAM

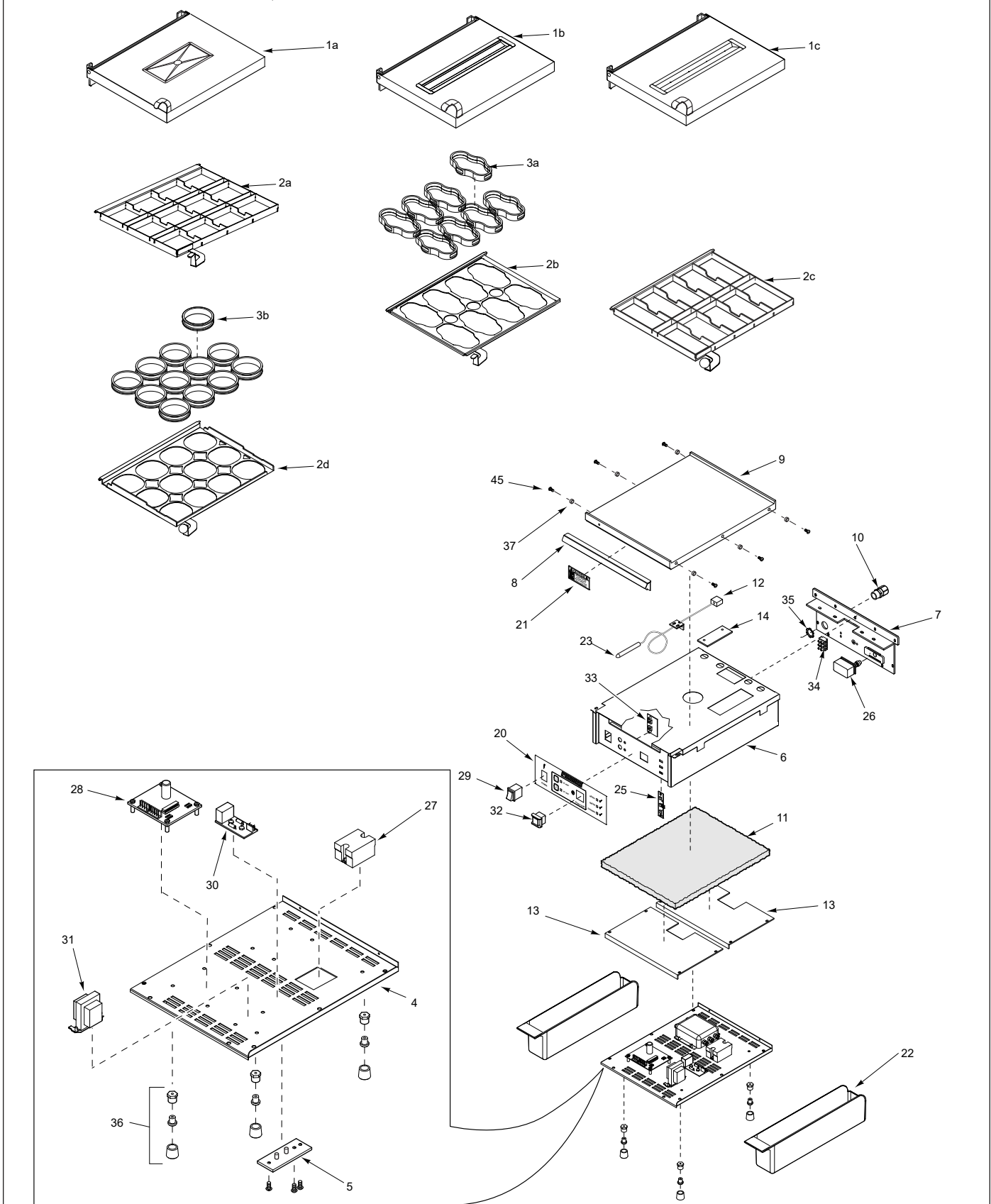
MFG No. 9300592 & 9300604



MFG No. 9300594, 9300595, & 9300597



## REPLACEMENT PARTS



**REPLACEMENT PARTS (continued)**

Item No.	Part Number	Description	Qty.
1a	0013341	Egg Rack Cover (9300592 & 9300604 ONLY)	1
1b	7002053	Egg Rack Cover (9300594 & 9300597 ONLY)	1
1c	7000847	Egg Rack Cover (9300595 ONLY)	1
2a	7001515	Egg Rack (9300592 ONLY)	1
2b	7001024	Egg Rack (9300594 & 9300597 ONLY)	1
2c	7001114	Egg Rack (9300595 ONLY)	1
2d	0014205	Egg Rack (9300604 ONLY)	1
3a	2130189	Natural Egg Ring (9300594 & 9300597 ONLY)	1
3b	2130194	Egg Ring 3.25" ID (9300604 ONLY)	1
4a	0012665	Base Panel Assembly (9300592 & 9300604 ONLY)	1
4b	0012683	Base Panel Assembly (9300594, 9300595, & 9300597 ONLY)	1
5a	0012679	Heat Sink Assembly	1
5b	0012679	Heat Sink Assembly (9300595 ONLY)	1
6	0021758	Main Housing	1
7	0021759	Rear Panel Weldment	1
8	0021760	Nose Piece Weldment	1
9	0100261	Grill Platen	1
10	0400315	Strain Relief - Cord Connector	1
11	0400337	Insulation	1
12	0502900	Bracket, Sensor	1
13	0504075	Cover Insulation	1
14	0504078	Hi-Limit Bracket	1
15a	0700437	Power Cord IEC-309 Plug (9300594 ONLY)	1
15b	0700453	Power Cord CEE7/7 (9300595 ONLY)	1
15c	0700552	Power Cord L6-20P 20A, 250VAC (9300592 & 9300604 ONLY)	1
15d	0700556	Power Cord - Fused Perma-plug 16A 250VAC (9300597 ONLY)	1
16	0700656	Wire Set PCB/ISO Board (not shown)	1

Item No.	Part Number	Description	Qty.
17	0700657	Wire Set, PCB/2 SW Board (not shown)	1
18a	0700670	Wire Set (not shown) (9300592 & 9300604 ONLY)	1
18b	0700806	Wire Set (not shown) (9300594 & 9300597 ONLY)	1
19	0700806	Wire Harness/PCB-LEDs (not shown)	1
20	1001425	Label, Control	1
21	1001428	Label, Caution	1
22	2180259	Scrap Tray	2
23	4050214	Thermocouple, Type K	1
24	4050229	Line Filter (9300594, 9300595, & 9300597 ONLY)	1
25	4070174	LED Board	1
26	7000272	Thermostat, Hi-Limit	1
27	7000370	Solid State Relay	1
28	7000833	Control Board	1
29	7000882	Rocker Switch	1
30	7001077	A/C Line Isolator Board	1
31	7001145	Transformer, Stepdown (240V/12VAC)	1
32	7001338	Momentary Switch	1
33	7001484	PCB Switch Two-Button	1
34	7001638	Terminal Block	1
35	040P138*	Lock-nut, Conduit - 1/2" NPT	1
36	210K122	Adjustable Leg Kit (4 Pack)	1
37	212P186*	Spacer .790 OD x .365 ID x .105 LG	1
38	300P102*	Nut, Speed #8-32U	1
39	306P123*	Screw, Mach, #6-32 x 7/8"	1
40	306P130*	Nut, Hex KEPS #6-32	1
41	308P101*	Nut, Hex #8-32	1
42	308P124*	Screw, Mach #8-32 x 1/2 1-WAYHD	1
43	308P203*	Screw #8-32 x 3/8 w/ Int. Tooth Washer	1
44	325P104*	Washer, Flat 1/4' S/S	1
45	325P132*	Screw, Mach 1/4-20 x 1/2"	1
* Available only packages of 10.			



## 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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