

# Egg Station Mini

Model ESM-600

Owner's Manual

Manufacturing Number  
9300646



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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, pitting, 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

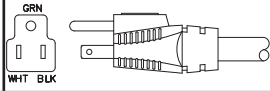
- Inspection, testing, and repair of electrical equipment must be performed only by qualified service personnel.
- To avoid possible personal injury and/or damage to the unit, all inspections, tests, and repair of electrical equipment should be performed by qualified personnel ONLY. Contact Antunes Technical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

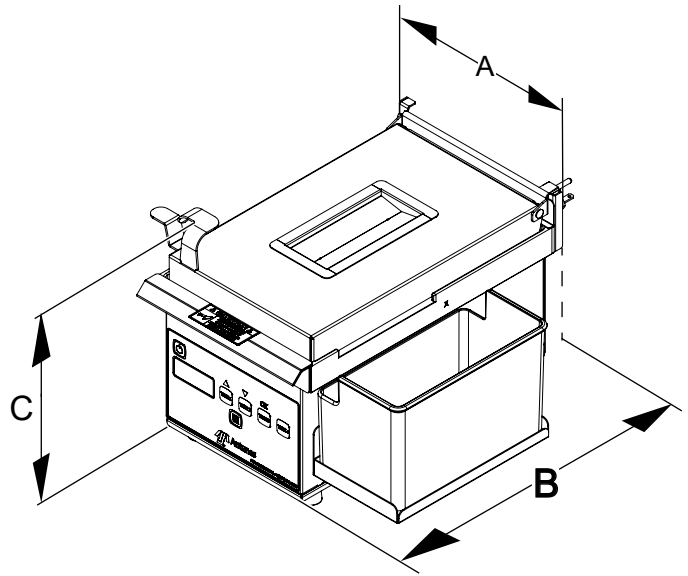
## Electrical Ratings

| Model & Mfg. No.   | Volts | Watts | Amp  | Hertz |
|--------------------|-------|-------|------|-------|
| ESM-600<br>9300646 | 120   | 1500  | 12.5 | 50/60 |

## Electrical Cord & Plug Configurations

| Model & Mfg. No.   | Description                 | Configuration   |
|--------------------|-----------------------------|---|
| ESM-600<br>9300646 | 5-15P<br>15 Amp.,<br>120VAC |  |

## Dimensions



| Model & Mfg. No.   | Width (A)            | Depth (B)            | Height (C)          |
|--------------------|----------------------|----------------------|---------------------|
| ESM-600<br>9300646 | 14.34"<br>(364.3 mm) | 15.05"<br>(382.2 mm) | 9.58"<br>(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.

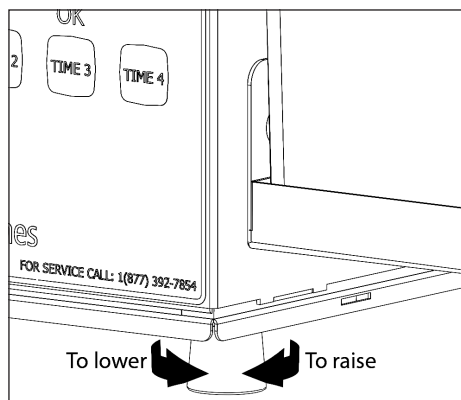


Figure 1. Leveling the Egg Station

### NOTICE

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

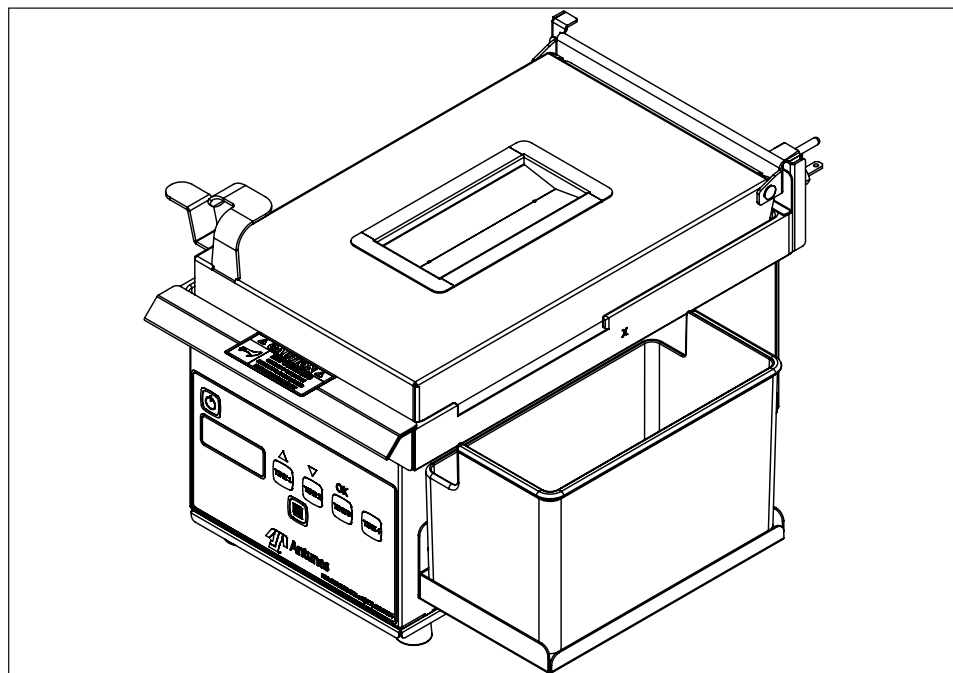


Figure 2. ESM-600

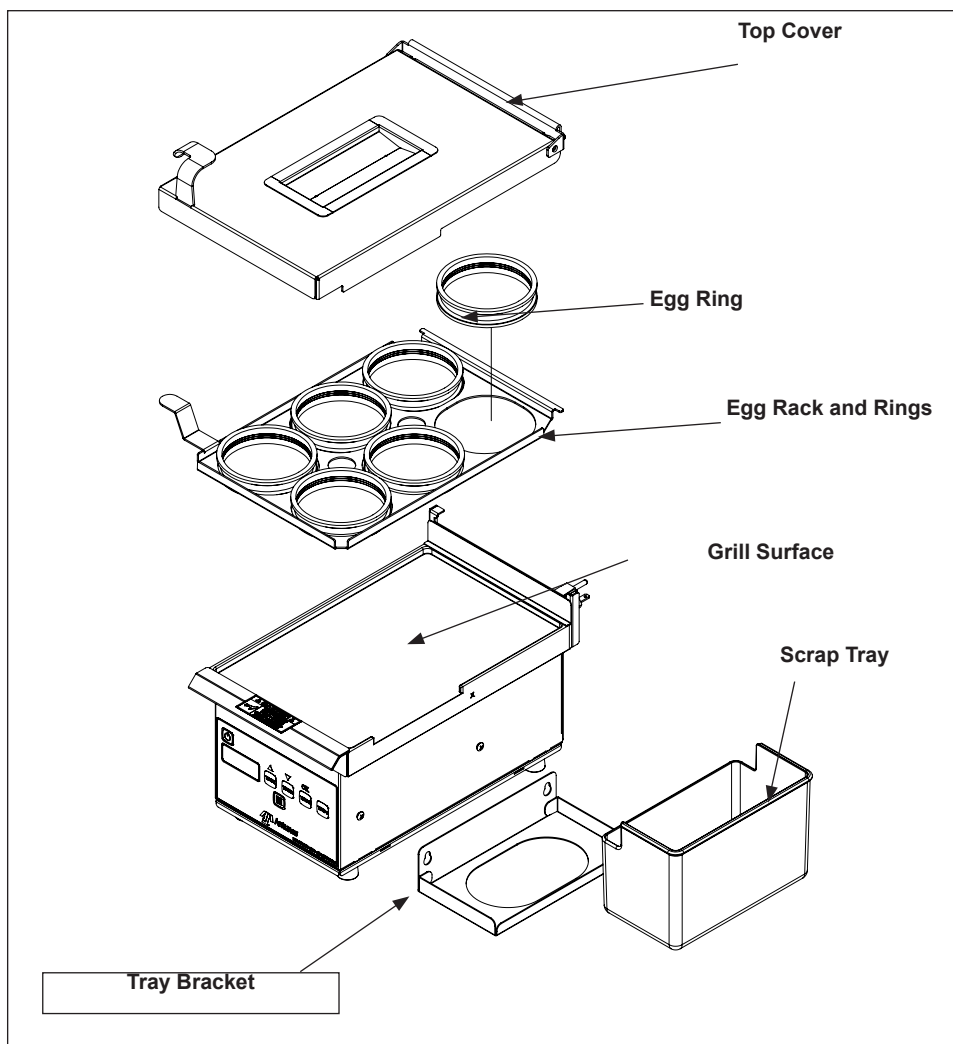


Figure 3. Components

# 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 and the egg rack by holding it vertically and sliding its pins into the slots on the back of the top cover.
3. Install the egg rings in the egg rack. Seat the egg rings flat on the platen surface, if required.
4. Lower the egg rack and top cover while the egg station warms up.
5. 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 trough on the top cover with warm water until 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. If necessary, use a toothpick to clean out the holes.

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.

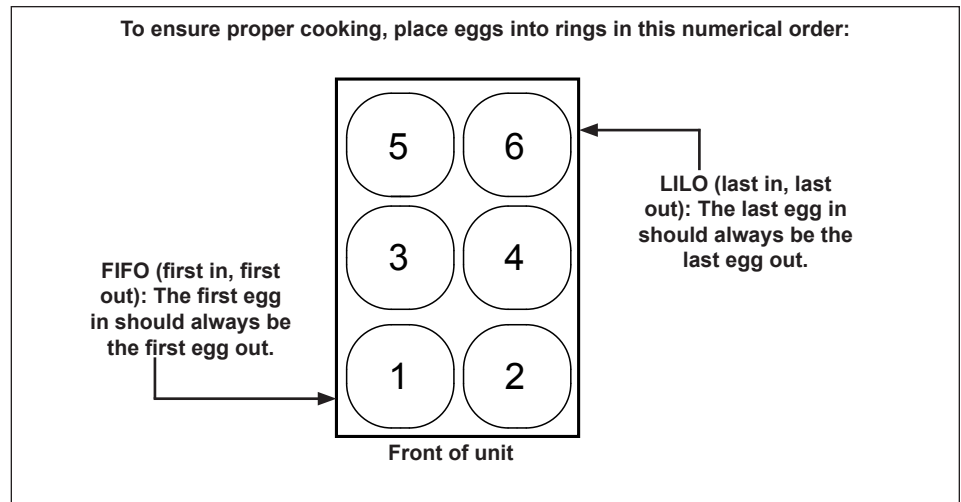


Figure 4. Sample Egg Cooking Procedure

| Default Cooking Times |                |
|-----------------------|----------------|
| Button                | Time           |
| Time 1                | 2 min. 45 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 option, View Internal Control Board Temperature.

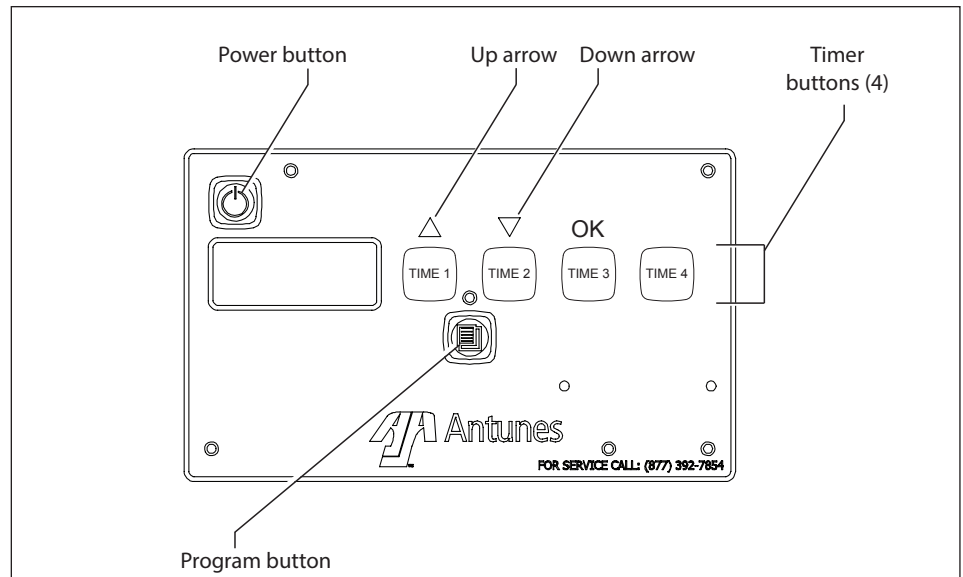


Figure 5. Control Panel

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   | Incorrect amount of water added to the trough in the cover | Fill the trough in the cover with water before starting the time cycle                               |
|   | Loose connections  | Contact Antunes Technical Service at +1-877-392-7854 (toll free)                                     |
|   | The egg station or the table is not level                  | 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).

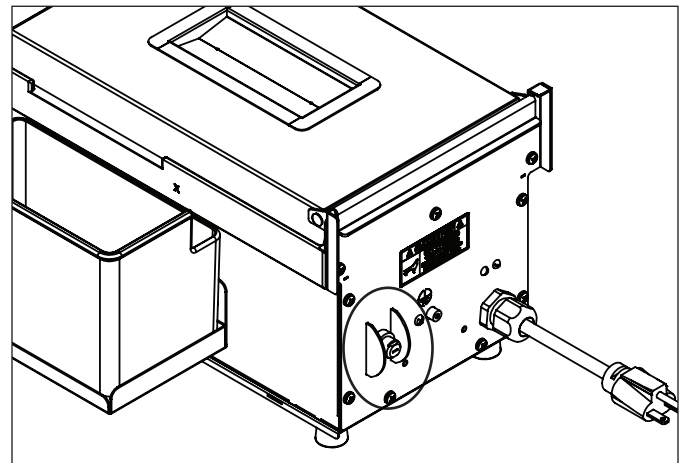


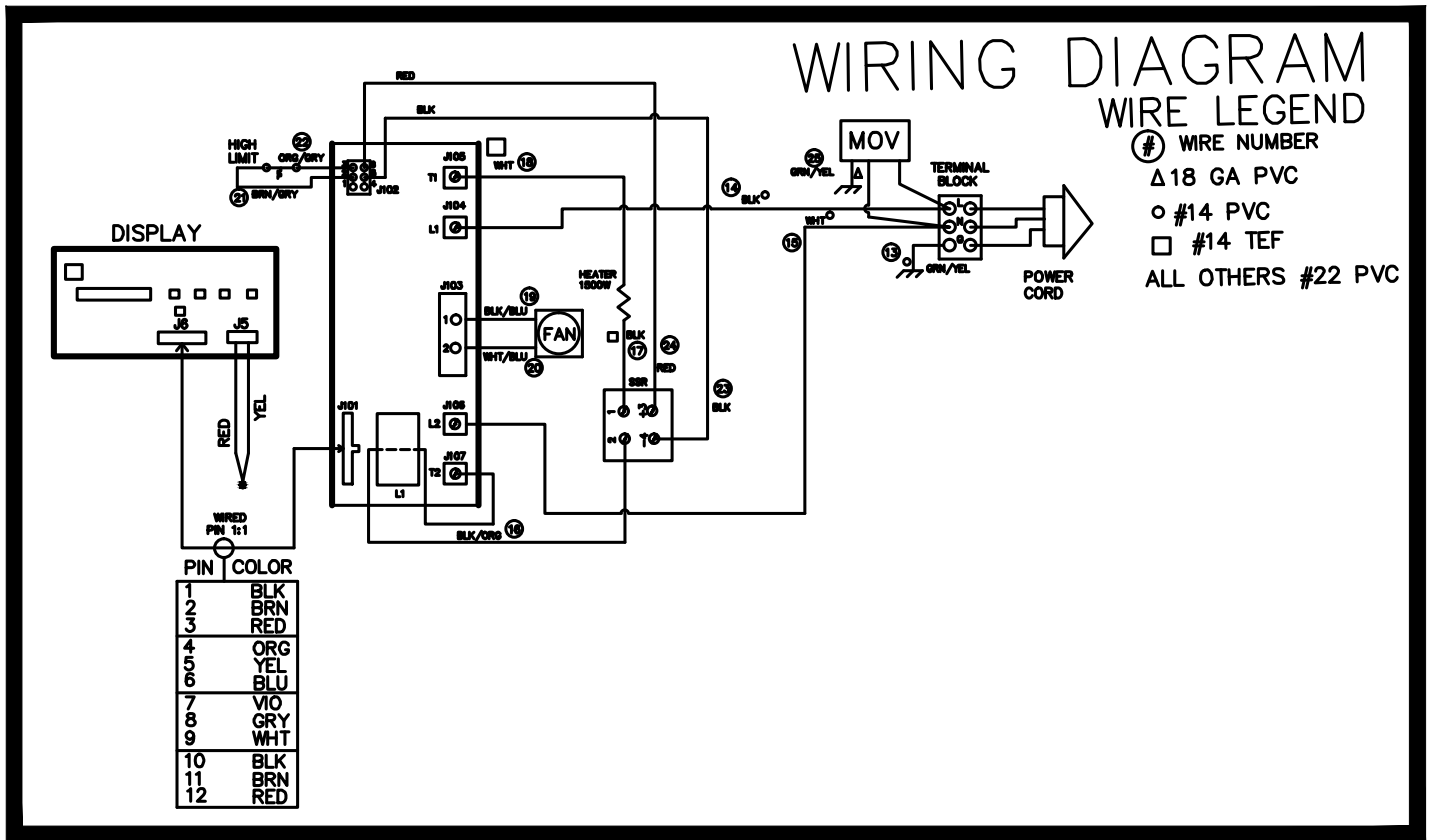
Figure 6. Hi Limit Control

## 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

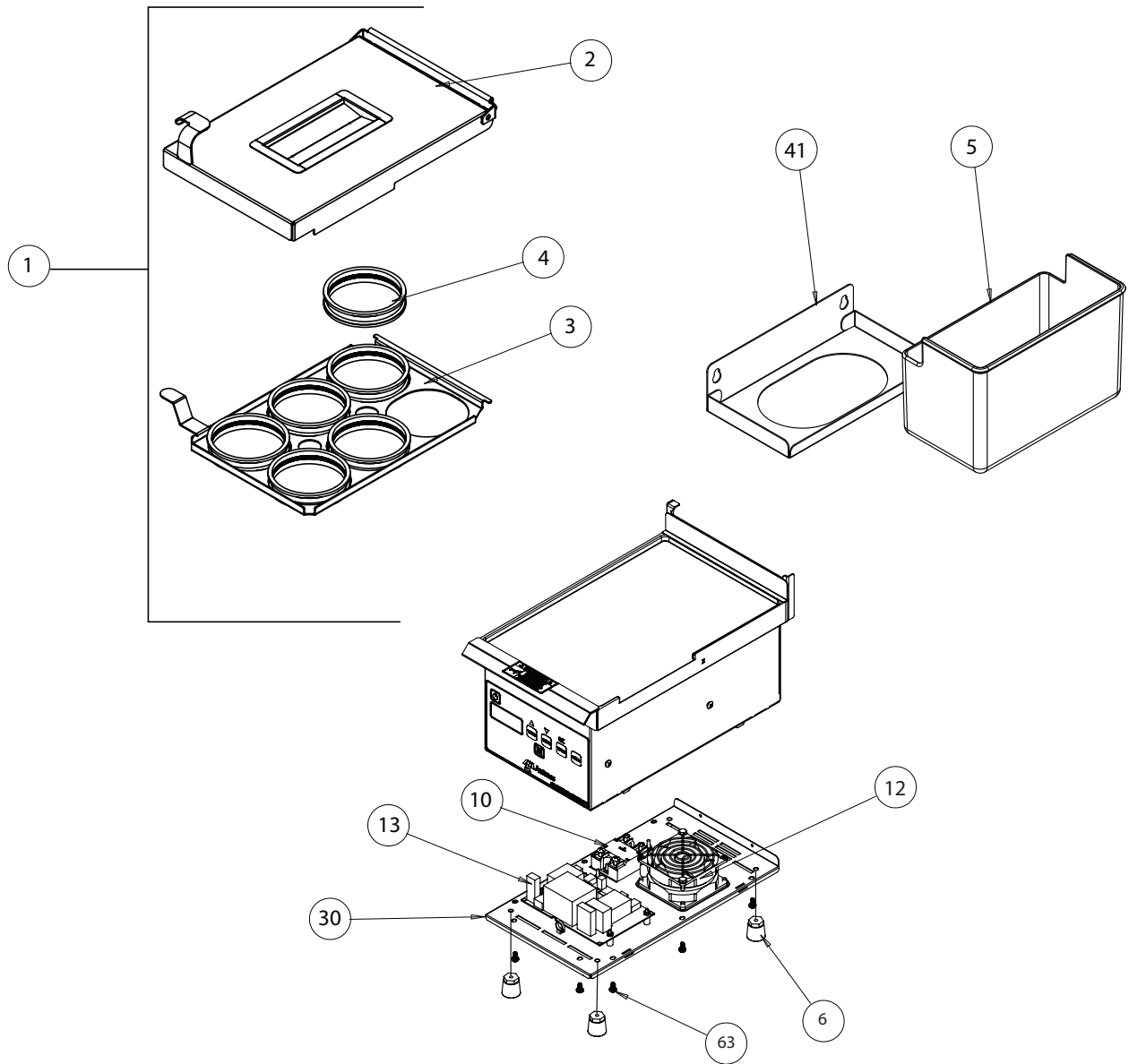
### NOTE

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

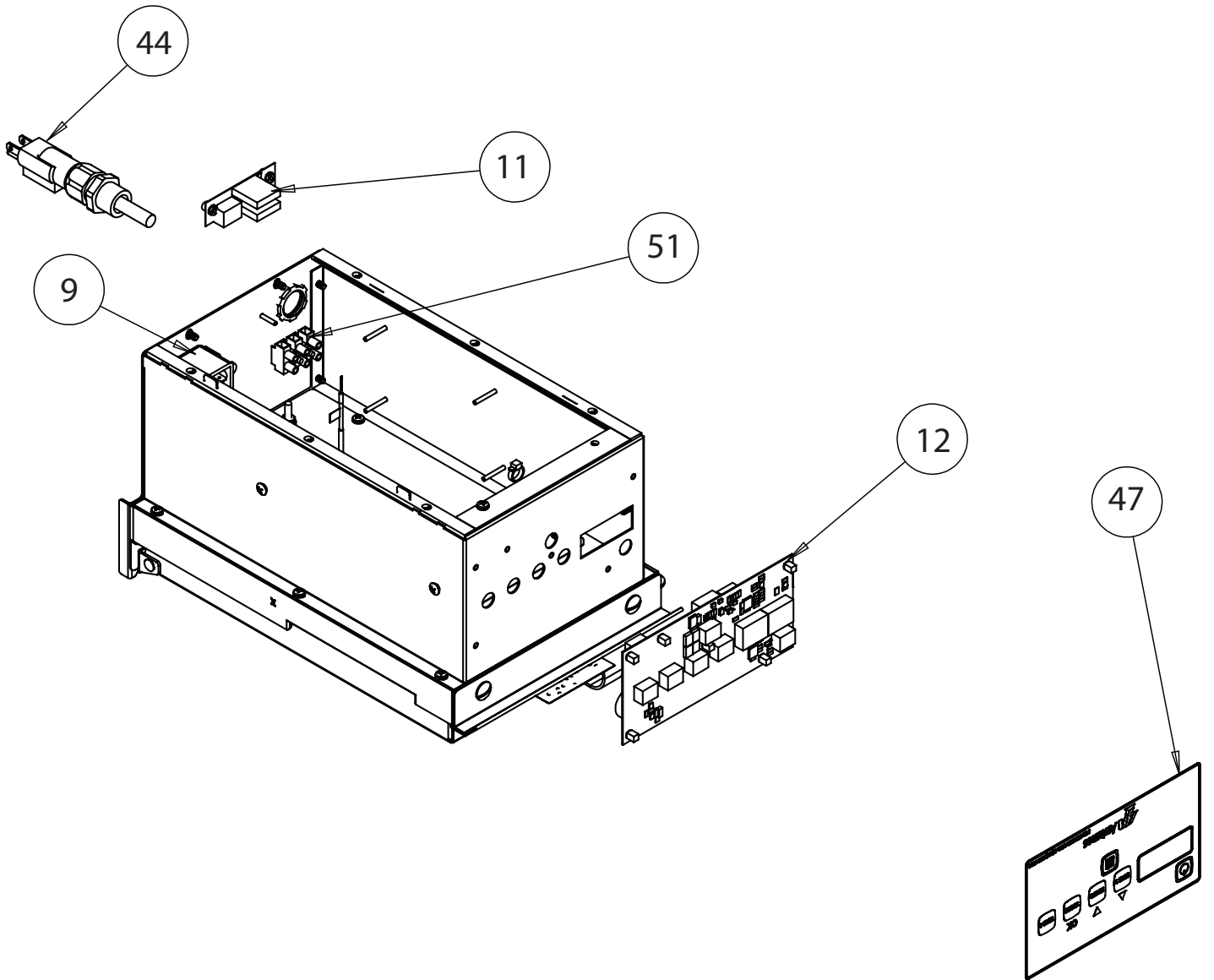
| Item No. | Part #  | Description  | Qty. |
|----------|---------|--|------|
| 1        | 7002043 | Egg Rack and Cover Kit (3.25" Ring)<br>Includes items: 2-4 | 1    |
| 2        | 0024539 | Egg Station Cover  | 1    |
| 3        | 0504801 | Egg Rack (3.25" Ring)                                      | 1    |
| 4        | 2130194 | Egg Ring 3.25"   | 6    |
| 5        | 2180270 | Scrap Tray   | 1    |
| 6        | 7001928 | Rubber Foot  | 4    |
| 7        | 7001894 | Spatula, Scraper, Brush Kit                                | 1    |
| 8        | 7001149 | Fan Kit, 115V, 9300646                                     | 1    |
| 9        | 7000272 | Thermostat, Hi-Limit 570 F                                 | 1    |
| 10       | 7001143 | Relay, Random Phase, Solid State 50A                       | 1    |
| 11       | 4070269 | Varistor Board   | 1    |
| 12       | 4070393 | Assy-PCB, Main Board                                       | 1    |
| 13       | 4070359 | Assy-PCB, Power Board                                      | 1    |
| 14       | 0100326 | Grill Platen   | 1    |
| 15       | 0200410 | Gasket, Housing to Platen                                  | 2    |
| 16       | 0200411 | Gasket, Rear Panel Bottom                                  | 1    |
| 17       | 0200412 | Gasket, Rear Panel   | 1    |
| 18       | 0200413 | Gasket, Main Housing to Base Plate                         | 2    |
| 19       | 0200414 | Gasket, Main Housing to Base Plate - Short                 | 1    |
| 20       | 0200415 | Gasket, Nose Piece   | 1    |
| 21       | 0200416 | Gasket, Nose Piece Lip                                     | 1    |
| 22       | 0400138 | Conduit Locknut 1/2"                                       | 1    |
| 23       | 0400315 | Strain Relief- Cord Connector                              | 1    |
| 24       | 0400521 | Platen Insulation  | 1    |
| 25       | 0502199 | Spacer   | 2    |
| 26       | 0504083 | Hi-Limit Guard   | 1    |
| 27       | 0507194 | USB Cover  | 1    |
| 28       | 0507667 | Sensor Bracket   | 1    |
| 29       | 0507815 | Heat Sink Plate  | 1    |
| 30       | 0508392 | Panel - Base   | 1    |
| 31       | 0508396 | Panel - Rear   | 1    |
| 32       | 0508397 | Main Housing   | 1    |
| 33       | 0508398 | Cover Support Hinge  | 1    |
| 34       | 0508399 | Nose Piece   | 1    |
| 35       | 0508400 | Insulation Bracket   | 1    |
| 36       | 0508402 | Rear Panel Bracket   | 1    |
| 37       | 0508447 | Insulation Cover   | 1    |

| Item No.   | Part #   | Description  | Qty. |
|--|----------|--|------|
| 38   | 0508449  | Base Flange, Bottom LH                             | 1    |
| 39   | 0508461  | Base Flange, Bottom RH                             | 1    |
| 40   | 0508784  | Hinge Bracket                                      | 2    |
| 41   | 0508787  | Tray Bracket                                       | 1    |
| 42   | 0508896  | Lip Bracket  | 1    |
| 43   | 0600165  | Compression Spring                                 | 1    |
| 44   | 0700463  | Power Cord, 14/3 5-15P, 9300646                    | 1    |
| 45   | 0701066  | Wire Harness                                       | 1    |
| 46   | 1001428  | Label, CAUTION - HOT Small                         | 2    |
| 47   | 1002697  | Label, Control                                     | 1    |
| 48   | 1002752  | Label, Wiring Diagram                              | 1    |
| 49   | 1031570  | Spec Label, 9300646                                | 1    |
| 50   | 4051050  | Thermocouple Type K (OPEN END)                     | 1    |
| 51   | 4060355  | Terminal Block 3 Pole                              | 1    |
| 52   | 3020106  | Rivet, Semi Tubular-3/16"                          | 2    |
| 53   | *304P105 | Nut, Hex 'KEPS' #4-40 Zinc                         | 12   |
| 54   | 3040125  | Stud, PEM # 4-40 X 5/8                             | 8    |
| 55   | 3040128  | Stud, PEM #4-40 X 7/8                              | 8    |
| 56   | *306P101 | Nut, HEX #6-32 Stainless Steel                     | 2    |
| 57   | *306P123 | Screw, Mach #6-32 X 7/8" SLRNDHD                   | 2    |
| 58   | 3060128  | Stud, Self Clinch, #6-32 X 5/8"                    | 4    |
| 59   | *306P130 | Nut, Hex "KEPS" #06-32 Steel; Zinc Plated          | 4    |
| 60   | *308P124 | 8-32 x .5 LG Round HD. ONE-WAY                     | 1    |
| 61   | *308P143 | Nut, Hex 'KEPS' #8-32                              | 2    |
| 62   | *308P203 | Screw #8-32 x 3/8 with Int. Tooth Washer           | 2    |
| 63   | 3080350  | Pan head Screw, #8-32 x 3/8 with Int. Tooth Washer | 36   |
| 64   | *310P109 | Scr, Mach #10-32 X 3/8                             | 4    |
| 65   | 3100186  | Stud, Self Clinch #10-32 X 3/4"                    | 4    |
| 66   | 3100214  | Screw, Hex #10-32 X 1/2"                           | 2    |
| 67   | *325P132 | Screw, Mach 1/4-20 X 1/2"                          | 2    |
| 68   | 4060374  | Grounding Lug                                      | 1    |
| * Indicates that item can only be purchased in quantities of ten (10). |          |  |      |

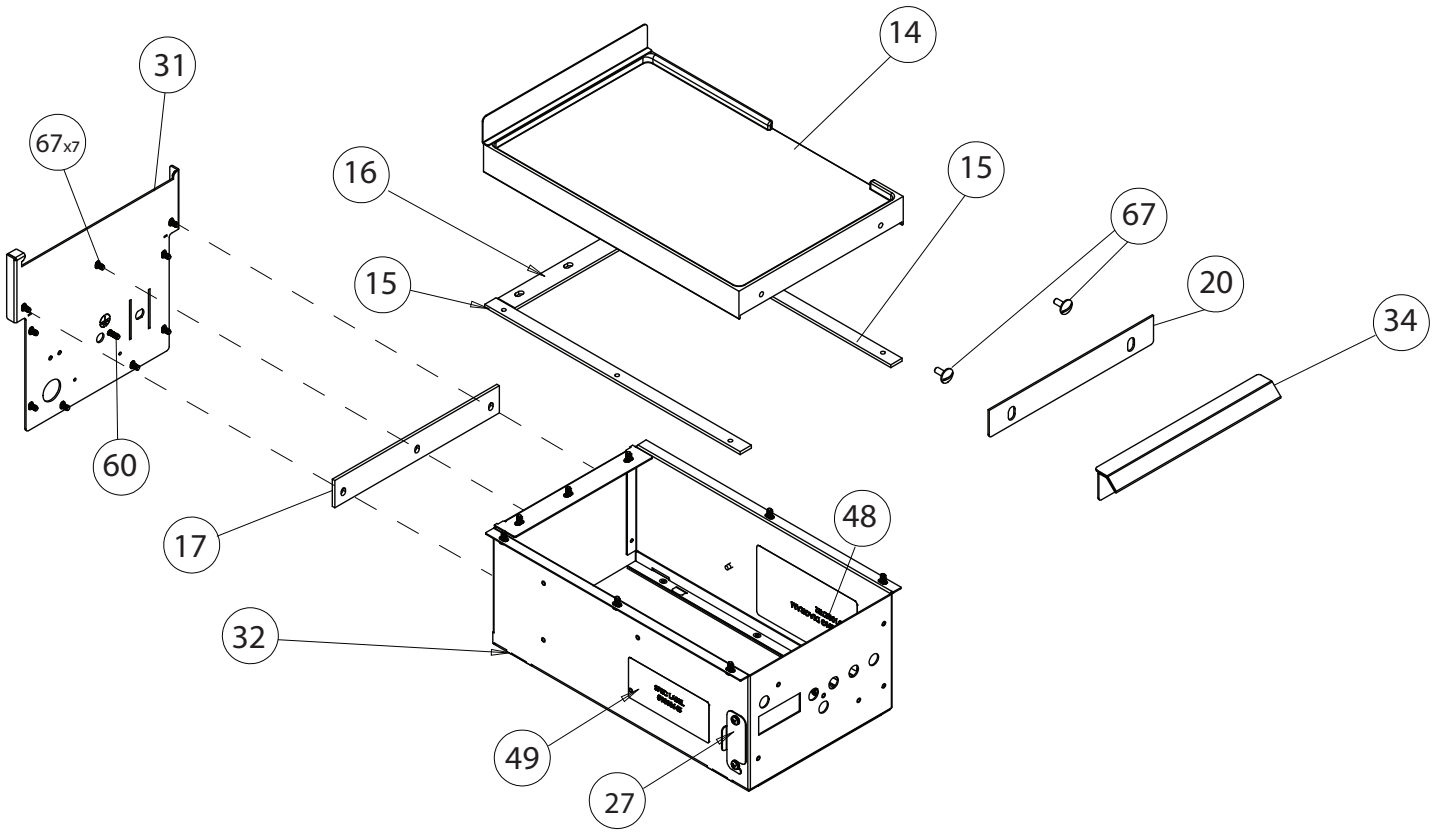
# Exploded View



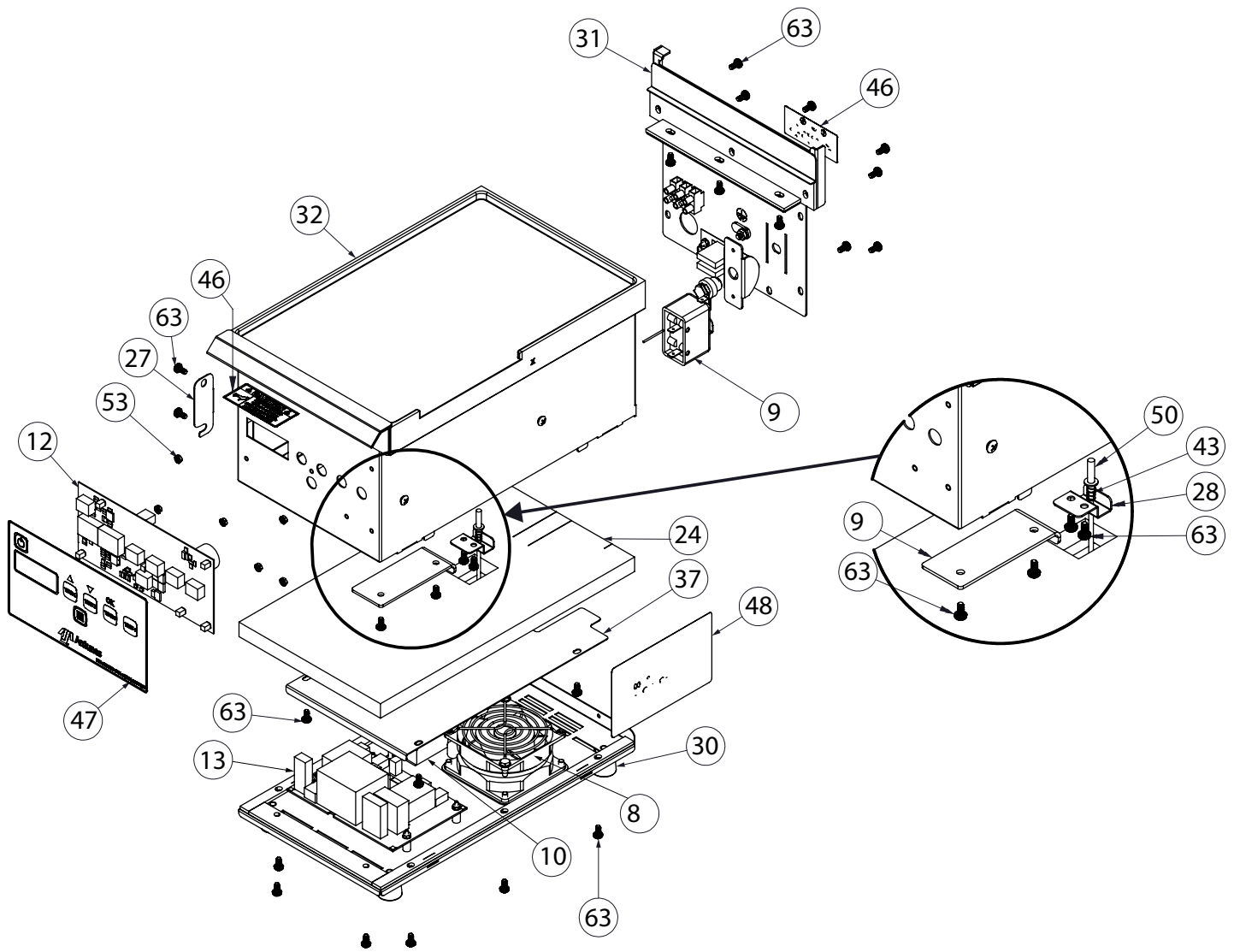
# Exploded View



# 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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