

# Egg Station Dual Zone

## Model ESDZ-1200 owner's manual

**Manufacturing Numbers:**

9300636, 9300640, and 9300654



# EGG STATION DUAL ZONE

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### 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.

This unit is manufactured from the finest materials available, assembled to 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.

### Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact Antunes Technical Service at **+1-877-392-7854 (toll free)**.

Fill in the information below and have it handy when calling Antunes Technical Service 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.: \_\_\_\_\_

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

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

## IMPORTANT SAFETY INFORMATION

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the 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 at +1-877-392-7854 (toll free).
- 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 rubbed off 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 appliance.
- 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.

### CAUTION

Do NOT plug any personal or unauthorized USB device into the USB port of this unit. Doing so may cause damage to the unit.

## 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.**

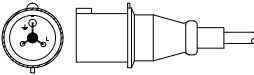
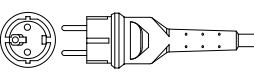
# EGG STATION DUAL ZONE

## SPECIFICATIONS

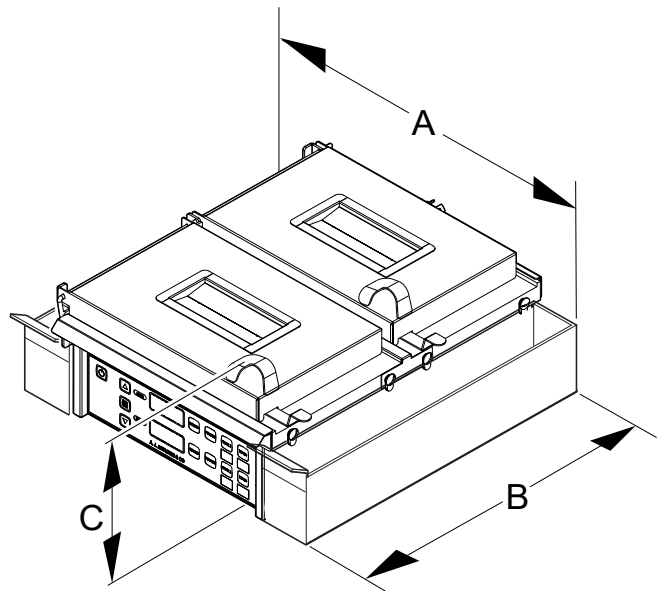
### Electrical Ratings

Model & Mfg. Nos.	Volts	Watts	Amp	Hertz
ESDZ-1200 9300636 9300640 9300654	200-240~	3000	15/12.5	50/60

### Electrical Cord & Plug Configurations

Model & Mfg. Nos.	Description	Configuration
ESDZ-1200 9300636 9300654	IEC-309 16 Amp., 220-250 VAC, 3 Pin	
ESDZ-1200 9300640	CEE 7/7 Schuko 16 Amp., 250 VAC	

### Dimensions



Model & Mfg. Nos.	Width (A)	Depth (B)	Height (C)
ESDZ-1200 9300636 9300640 9300654	18" (457 mm)	18 29/32" (480 mm)	8 15/16" (227 mm)

## 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.

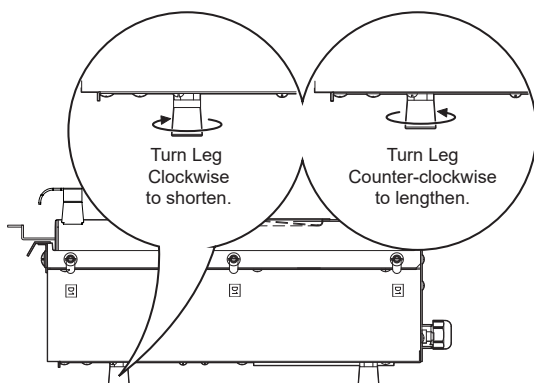
**NOTE: Do NOT use a dripping wet cloth. Wring it out before use.**

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

### Leveling the Unit

The egg station must be placed on a level surface and leveled before use. The unit comes with four individually adjustable legs. Place the unit on a sturdy flat surface and adjust the legs as needed. Turn legs clockwise to shorten or counter-clockwise to lengthen.

To verify if the unit is level, use a level (if available). If a level is not available, open the top cover and egg rack and pour a small amount of water directly onto the cool grill surface. If the unit is level, the water will pool in the middle and not drain toward a side or corner of the grill surface. Make adjustments as required.



### ⚠ IMPORTANT ⚠

**Failure to level the unit may result in unevenly cooked product.**

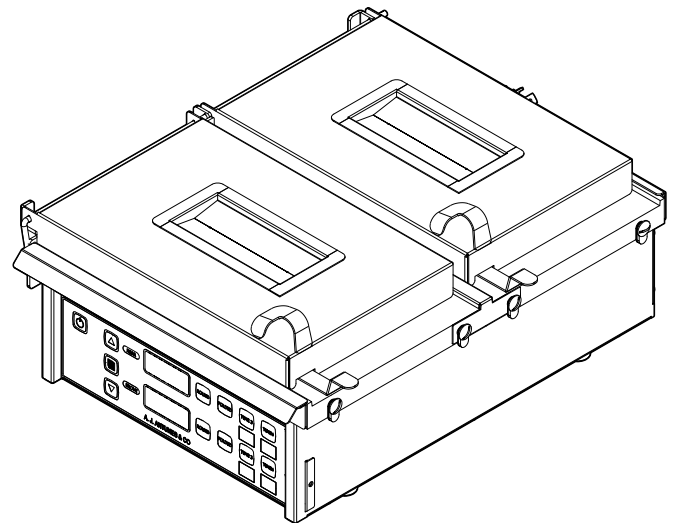


Figure 1. Next Generation Egg Cooker ESDZ

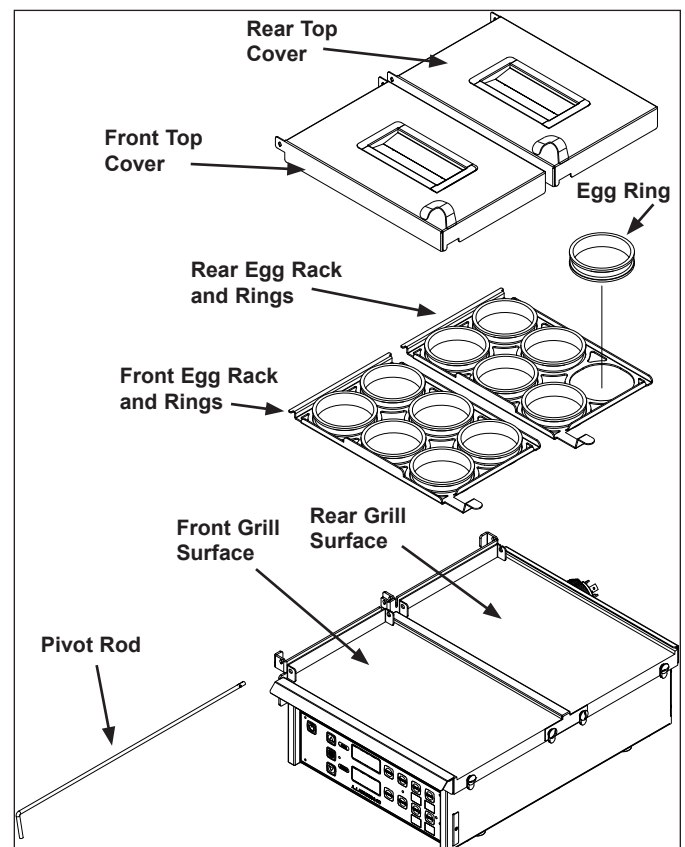


Figure 2. Components

## OPERATION

### Preparing Unit

1. Place Egg Rings into Egg Racks.
2. Vertically place the pins of the Egg Racks into the slots on the Hinge Bracket.
3. Check to see that all Egg Rings are seated flat on the Grill Surface.
4. Ensure that the Egg Racks and Top Covers are in the down position during warm-up and when not loading or removing eggs.
5. Slide the Scrap Pans into place on both sides of the unit.
6. Turn the power on.
7. Allow the unit to preheat until the displays show **USE**.

**NOTE:** The displays show **HEAT** while the unit is warming up. The display shows **USE** when it is ready for use. When the unit is turned off, the displays show **HOT** until the cooking surface temperature drops below 145° F, then the displays go blank.

### Control Panel

The unit is designed with two separate cooking surfaces controlled by an integrated two-timer system.

Refer to Figure 3 to familiarize yourself with the control interface.

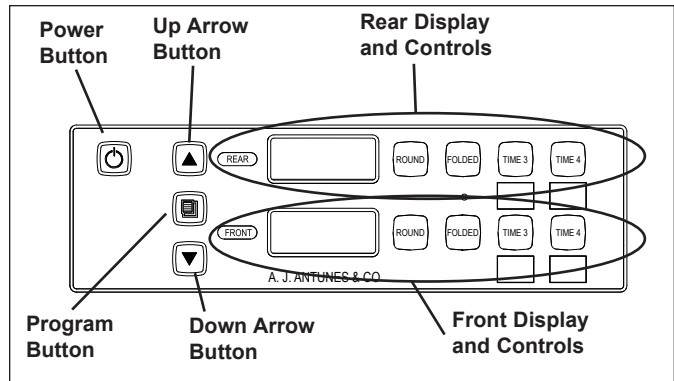
The front cooking surface is controlled by the Front Display and Controls. The rear cooking surface is controlled by the Rear Display and Controls.

The **Up** and **Down** arrow buttons work for both the front and rear controls.

The **Program** button provides access to unit settings.

The **Power** button turns the unit on and off. When the unit is turned on, the displays show programming information including the setpoint temperature of the front and rear cooking surfaces (275° F). The unit begins to heat up. The displays show **HEAT** during warm up. The displays **USE** when the related cooking surface is up to cooking temperature. When the unit is turned off, the displays flash **HOT** and **OFF** until the cooking surfaces drop below 145° F, then the displays go blank.

When the unit is turned on, you can view the current cooking surface temperature by pressing the **Up** arrow button for the rear of the unit or pressing the **Down** arrow button for the front of the unit.

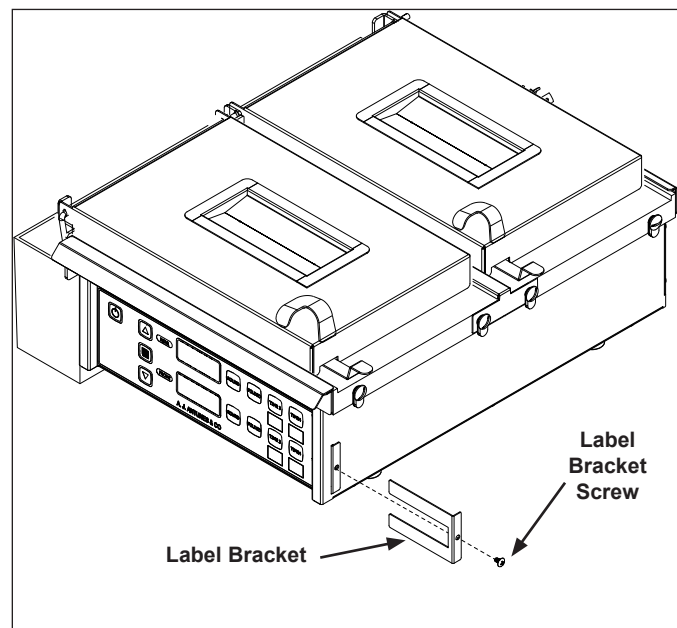


**Figure 3. Operating Controls**

Each timer row has its own display and four cooking buttons:

- **Round** - For cooking round eggs (Default setting is 2 minutes 30 seconds)
- **Folded** - For cooking folded eggs (Default setting is 2 minutes)
- **Time 3** - Can be programmed as desired (Default setting is 30 seconds)
- **Time 4** - Can be programmed as desired (Default setting is 30 seconds)

You can add labels for the **Time 3** and **Time 4** buttons by removing the label bracket and screw as shown below. Affix the labels to the bracket and reinstall.





## OPERATION (continued)

### Egg Cooking Procedure

1. Ensure that the unit is set on a level surface.
2. Verify that the unit itself is level so that water does not run from one side to the other. Refer to the section titled "Leveling the Unit" for more information.
3. Make sure the front and rear grill surfaces are clean and free of all extra butter or egg product. Use a brush to clean egg rings.
4. Raise the desired Top Covers. Spray the **FRONT RACK only** with clarified butter using **ONE spray applied in a sweeping motion** so all egg rings are covered with the one spray. Repeat on the Rear Rack.

#### IMPORTANT!!!

**Do NOT over-apply the clarified butter! Use only ONE spray applied in a sweeping motion for each section of the grill. Remember: Less is Best!**

**FOR BEST COOKING RESULTS, DO NOT OVERFILL THE WATER TROUGH. DO NOT OPEN THE TOP COVERS DURING COOKING.**

**WIPE THE GRILL SURFACE 4 TIMES PER HOUR WITH A CLEAN, SANITIZER-SOAKED TOWEL.**

**REFER TO THE PM CARD FOR YOUR UNIT FOR CLEANING INSTRUCTIONS.**

5. Crack the eggs into the Egg Rings from Front to Back, right to Left as shown in Figure 4.
6. Continue to crack the eggs, placing them in order, until all six Egg Rings contain an egg.
7. Break the egg yolks with a Yolk Breaker.
8. Close the Top Cover.
9. Fill the trough on the Top Cover with no more than 2 ounces of warm water until it is **completely full**. This is very important to get a completely cooked egg with a jelled yolk. Using less water results in under cooked eggs.

**NOTE: Make sure the holes in the trough are not plugged!**

10. On the control panel, press the **ROUND** button for shelled eggs or the **FOLDED** button for folded eggs for the section of the egg cooker being used.

**NOTE: The top row of the control panel controls the REAR grill and the bottom row of the control panel controls the FRONT grill.**

11. The display counts down the cooking time for the section of the egg cooker being used.

**NOTE: When possible, eggs should be pulled from the cooler and not kept at the grill. Tempering eggs increases their temperature. Egg kept past 30 minutes will result in a higher proportion of over-cooked eggs.**

12. When audio signal sounds, press any button on that timer row to turn off the audio signal.

#### WARNING

**Be sure to wear HEAT-RESISTANT GLOVES when removing the Egg Rack while the unit is on. Use extreme care to avoid personal injury.**

13. Open the appropriate Top Cover and raise the Egg Rack about 1 inch (26 mm), then drop the rack to loosen the eggs.
14. Raise the Egg Rack completely off the eggs and remove the eggs starting with the **FIRST** egg added (Figure 4). Continue removing the eggs in the order they were added until all eggs have been removed.
15. Remove waste into the Scrap Pans. The preferred method is to use a plastic scraper. If you are using a metal scraper, wrap the scraper in a clean, dry towel to move waste into Scrap Pans.

**NOTE: Do NOT scrape the grill surface with a metal scraper. This can cause damage to the grill surface.**

15. Lower the Egg Rack and Top Cover. The unit is ready for further cooking.

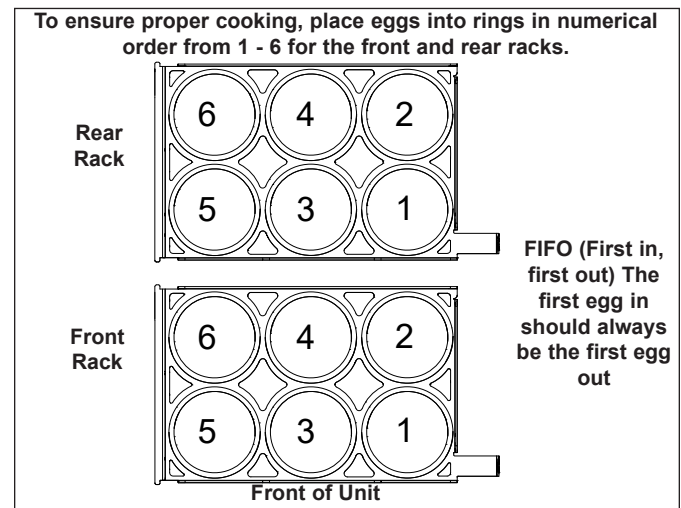


Figure 4. Egg Cooking Procedure

## BEST PRACTICES

### Troubleshooting for Under Cooked Eggs

1. Level the egg station. (See “Leveling the Unit” on page 5)
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.



## PROGRAMMING

### Factory Default Cooking Times

The factory default cooking times are listed below per button name:

- **Round** - 2 minutes 30 seconds
- **Folded** - 2 minutes
- **Timer 3** - 30 seconds
- **Timer 4** - 30 seconds

### Turning cooking surfaces on or off

Press and hold the **Program** button for 5 seconds until the unit beeps. Both displays show ON.

- To turn the front cooking surface off, press the **Down** arrow button.
- To turn the rear cooking surface off, press the **Up** arrow button.

You cannot turn both cooking surfaces off at the same time. For example, if the rear surface is off and you try to turn the front surface off, the rear will turn on.

**NOTE: This setting is not saved. When the unit is powered off and powered back on, both cooking surfaces are set to on.**

### Manager Mode

Manager mode allows access to view and change the programming. This includes:

- Adjust Timers
- Adjust Rear Setpoint Temperature
- Adjust Front 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 for approximately 5 seconds until the unit beeps. Release the button. Then, press and hold the **Program** button again for approximately 10 seconds until the unit beeps.

2. The unit enters manager mode at the **Adjust Timers** option. Press the desired timer to change and use the **Up** and **Down** arrow buttons to change the time as desired. Press the **Program** button to save the change. The unit moves to the next option which is **Adjust Rear Setpoint Temperature**.
3. Use the **Up** and **Down** arrow buttons to change the Rear setpoint temperature as desired. The default is 275° F. Press the **Program** button to save the change. The unit moves to the next option which is the **Adjust Front Setpoint Temperature**.
4. Use the **Up** and **Down** arrow buttons to change the Front setpoint temperature as desired. The default is 275° F. Press the **Program** button to save the change. The unit moves to the next option, **Adjust Temperature Units**.
5. Use the **Up** and **Down** arrow buttons to change the unit between Fahrenheit and Celsius. Press the **Program** button to save the change. The unit moves to the next option, **Adjust Beeper**.
6. Use the **Up** and **Down** arrow buttons to change the beeper setting. There are three options with variable volumes and sound. Press the **Program** button to save the change. The unit moves to the next option, **View Elapsed Time**.
7. The **View Elapsed Usage Time** option shows the total time of unit operation. This option cannot be edited. Press the **Program** button to move to the next option, **View Errors**.
8. 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**.
9. 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**.
10. 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, you can select another timer to adjust or wait for 10 seconds for the unit to return to operation mode.

# EGG STATION DUAL ZONE

## MAINTENANCE

### ⚠WARNING⚠

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

### Daily Cleaning

1. Press the **Power** button to turn the unit off. The displays flash HOT and OFF until grill surfaces cool.

**NOTE: If the unit is hot, use Heat-Resistant Gloves.**

2. Remove the front and rear Top Covers, Egg Racks & Rings, and Scrap Pans from the unit. Take them to the three compartment sink.
3. Wash, rinse, and sanitize the Top Covers, Egg Racks & Rings, and Scrap Pans. Allow to air dry. Reinstall parts when complete.
4. Spray a clean, sanitizer soaked towel with McD All-Purpose Super Concentrate (APSC). Wipe the entire grill surface until it is clean. Use a separate, clean sanitizer soaked towel to rinse the grill surfaces to remove all traces of APSC.

**NOTE: If a scraper is needed during cleaning, use a plastic scraper. This is the preferred method.**

**If you are using a metal scraper, wrap the scraper in a clean grill cloth first.**

**NOTE: Do NOT Pour water onto the grill surface when it is hot. This can cause damage to the grill.**

5. Wipe down the exterior of the unit with a separate clean, sanitizer-soaked towel.
6. Plug in the power cord. Turn the power switch on. Return the unit to use.

### ⚠CAUTION⚠

Chlorides or high levels of pH or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel and aluminum surfaces. 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.
- Only use approved cleansers.
- Finger marks and smears should be rubbed off using soap and water.
- Do not use a metal scraper on grill surfaces.

## 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.**

Problem	Possible Cause	Corrective Action
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 button.	Contact Antunes Technical Service.
	Inoperable Power Cord.	
	Loose connections.	
Unit fails to heat.	Loose connections.	Contact Antunes Technical Service.
	Inoperable grill.	
	Low voltage.	
	Inoperable hi-limit thermostat.	
	Inoperable thermocouple.	
	Inoperable solid state relay.	
Eggs do not cook properly.	Using refrigerated eggs and <b>Folded</b> button selected.	Use <b>Round</b> button when using shelled eggs.
	<b>Round</b> button selected when cooking folded eggs (eggs overcooked).	Use <b>Folded</b> button when using folded eggs.
	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.	Perform the steps in the section titled "Checking Grill Surface Temperature" in this manual. The temperature should be 275°F– 290°F (135°C–143°C). If not, contact Antunes Technical Service for assistance.
	Loose connections.	Contact Antunes Technical Service.
	Unit/table is not level.	Level the table and unit as necessary.
	Eggs sticking to Grill Surface.	Dirty Grill Surface.
Dirty Egg Rings.		Do not use an abrasive scrubbing pad to clean Egg Rings.
Damaged Egg Ring.		Replace Egg Ring.

**If the troubleshooting steps listed do not solve your problem, contact Antunes Technical Service at +1-877-392-7854 (toll free).**

## TROUBLESHOOTING (continued)

### Error Codes

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

**NOTE: 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, refer to the Action column.**

Error	Description	Action
1 - 9	Probable circuit board issue.	Contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.
10	Board temperature sensor exceeds 158° F. The unit shuts down.	Contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.
11	Rear heat is too low, or not reaching setpoint temperature within 30 minutes.	
12	Rear Heater not operating	
13	Rear thermocouple defective	
14	Rear Hi Limit tripped	Reset the Rear Hi Limit switch.
15	Bad front Solid State Relay	Contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.
16	Front heat is too low, or not reaching setpoint temperature within 30 minutes.	
17	Front Heater not operating.	Check power outlet for proper voltage, try plugging unit into a different outlet. Reset both Hi-Limit switches.
18	Front thermocouple defective	Contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.
19	Front heater Hi Limit tripped.	Reset the front heater Hi Limit switch.
20	Bad rear Solid State Relay.	Contact Antunes Technical Service at +1-877-392-7854 (toll free) for assistance.
21	Rear platen over-temperature condition.	
22	Front platen over-temperature condition.	

### Hi Limit Control

The ESDZ-1200 has two Hi Limit resets - one for the front cooking surface and one for the rear cooking surface. If a Hi Limit trips, the display will show:

- Error 14 for the rear cooking surface
- Error 19 for the Front cooking surface.

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. Note the error code to determine which Hi Limit has tripped. The Hi Limit switches are located on the rear of the unit and labeled **F** for Front and **R** for rear.
3. Remove both black protective cap from both Hi Limit Switches. Press and release both buttons. Reinstall the protective caps.
4. Turn the unit back on.

**NOTE: If the Hi Limit Controls require continuous resetting, contact Antunes Technical Service at +1-877-392-7854 (toll free) or at 630-784-1000.**

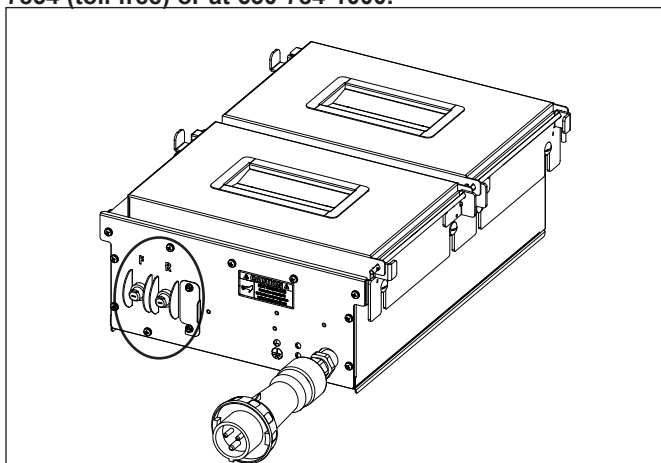


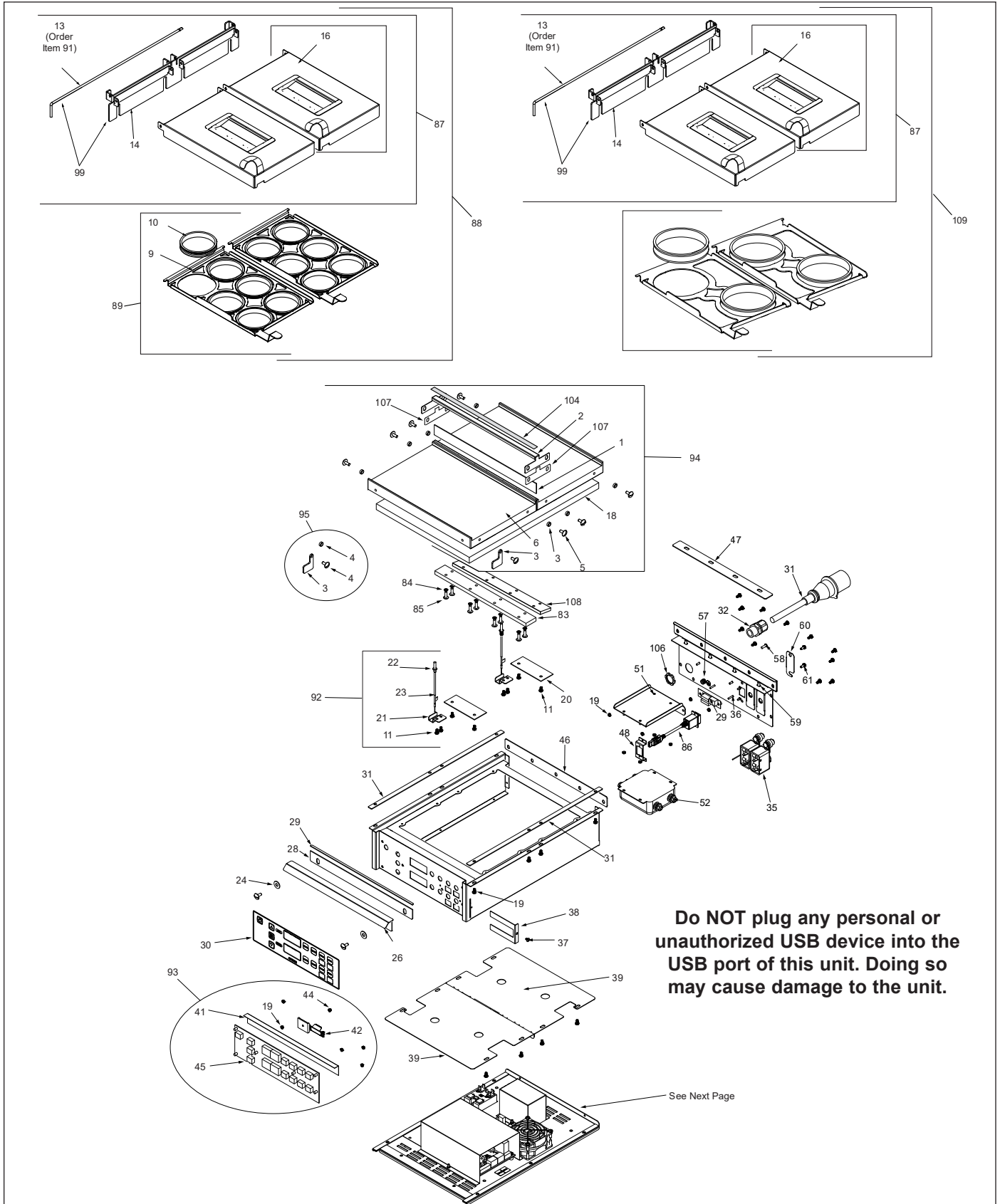
Figure 5. Hi Limit Control

### Factory Reset

If required, the ESDZ-1200 can be reset to factory defaults. Follow these steps to reset the unit:

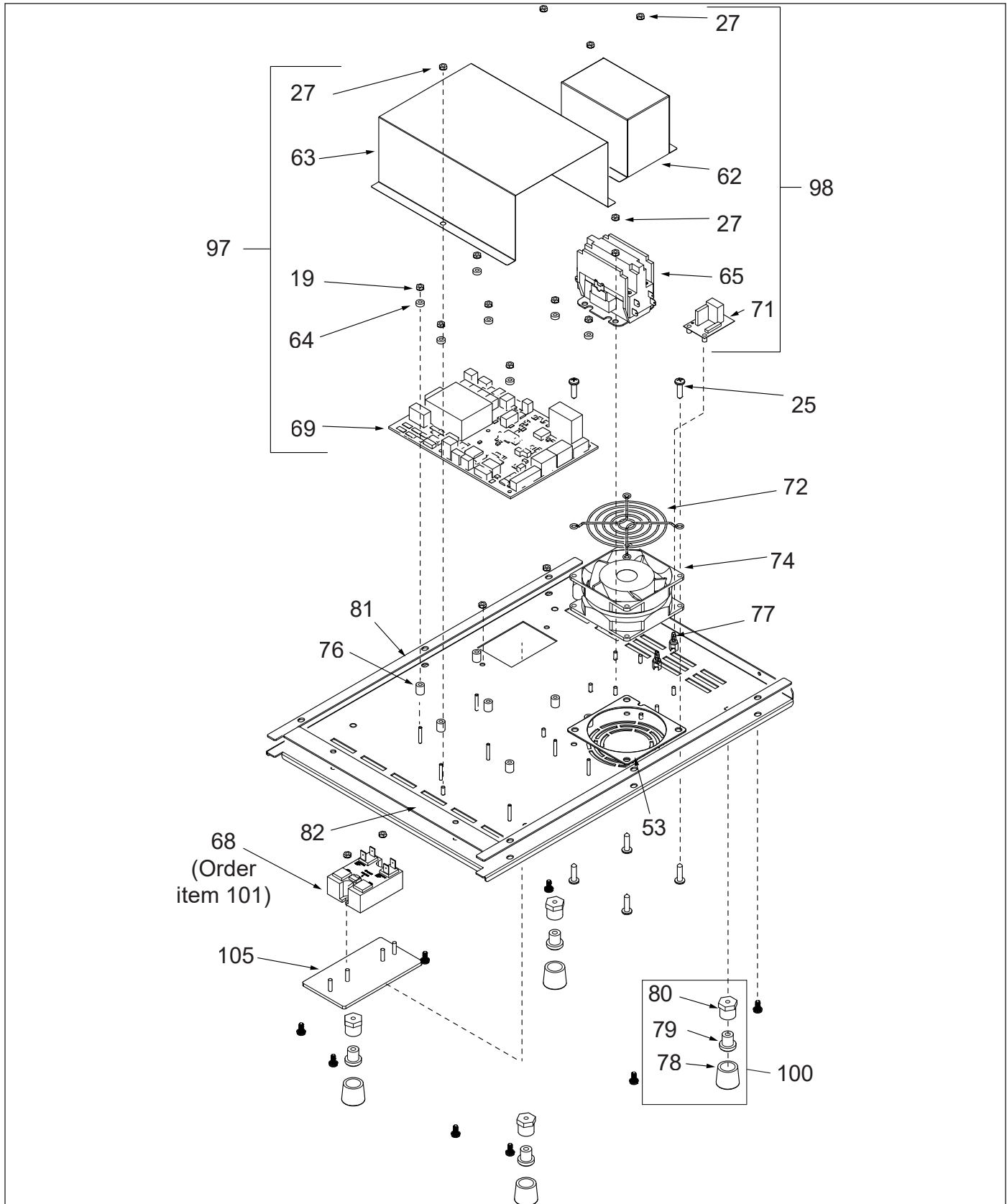
1. Turn the unit off.
2. Press and hold the **Up** and **Down** arrow buttons simultaneously. With the buttons held, press and release the **Power** button. Continue holding the **Up** and **Down** arrow buttons.
3. When the display shows **Fr** (Factory Reset), release the buttons. The unit is now reset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

## REPLACEMENT PARTS



# EGG STATION DUAL ZONE

## REPLACEMENT PARTS (continued)





## REPLACEMENT PARTS (continued)

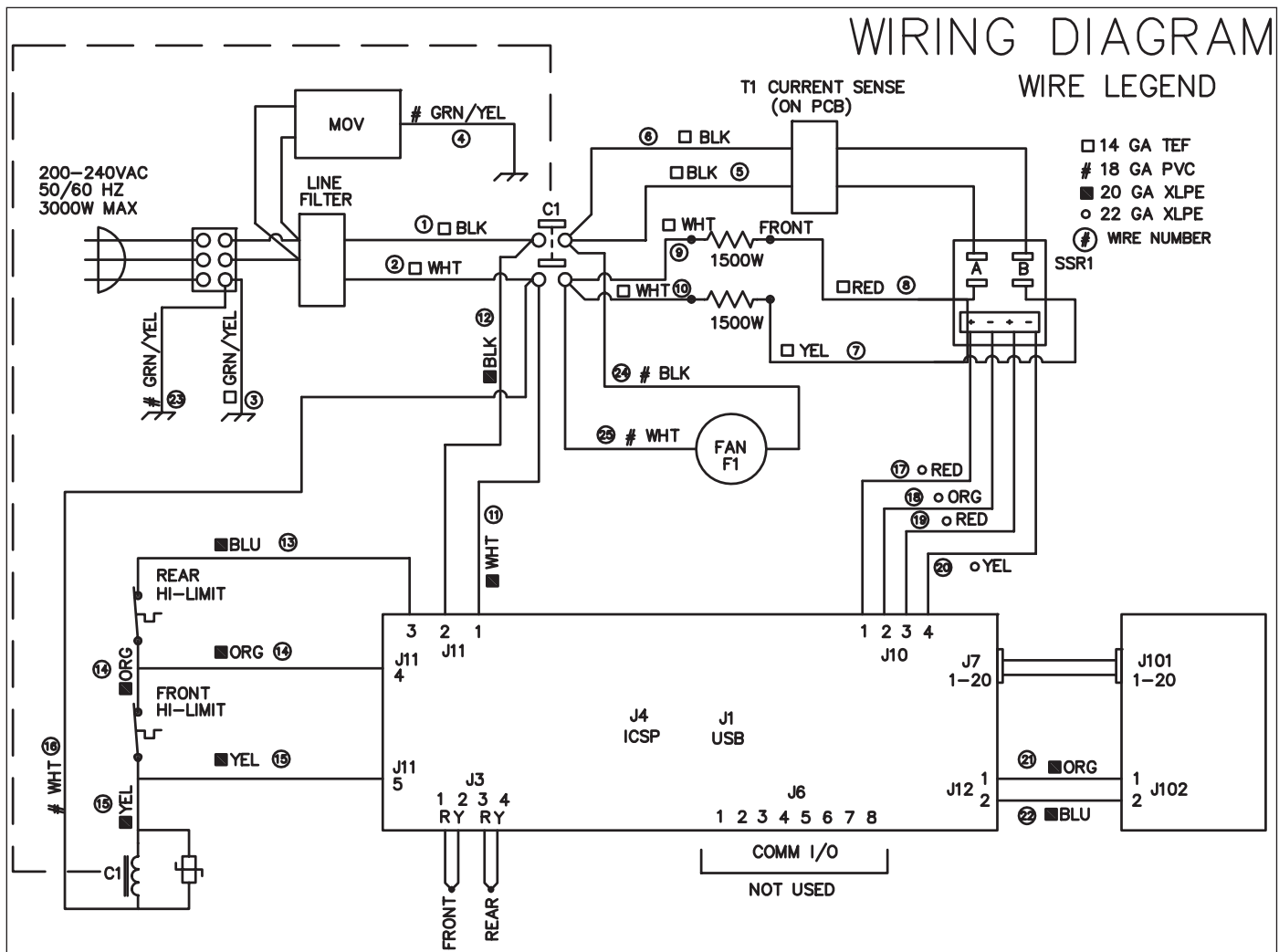
Item	Part No.	Description	Qty.
1	0200367	Gasket, Platen Seam	1
2	0507598	Cover, Platen Seam	1
3	0507657	Spacer, " L" Bracket	1
4	2120268	Spacer, Hinge Bracket	7
5	3250132	Screw,Mach 1/4-20X1/2" Sltrshd; S/S 304	10
6	0100305	Grill Split Platen-Casting (see item #91)	2
7	0013380	Rack Assembly- 6 Egg (Order item 102)	2
9	0507688	Rack, Egg Ring	2
10	2130195	Egg Ring 3" Id X 1/2" Ht	12
11	308P350*	Screw Pan Head, #8-32 X 3/8 With Int. Tooth Washer	1
13	0800497	Pivot Rod	1
14	0022355	Weldment, Hinge Support	1
16	0022336	Weldment, Cover & Trough	2
18	0400485	Insulation, Platen	1
19	304P105*	Nut, Hex ' Keps ' # 4-40	1
20	0504078	Bracket, Hi-Limit	2
21	0507667	Bracket, Sensor	2
22	0600165	Spring, Compression	2
23	4051050	Thermocouple, Type K (Open End)	2
24	325P104*	Washer, Flat - 1/4"	1
25	310P213*	Scr, Phpanhd #10-16 X 3/4" Thrd Form	1
26	0022341	Nose Piece Weldment	1
27	306P130*	Nut,Hexkeps #06-32 Steel; Zinc Plated	1
28	0200368	Gasket, Nose Piece	1
29	0200369	Gasket, Nose Piece Lip	1
30	1002657	Label, Control	1
31	0700982	Power Cord IEC-309 16 Amp., 220-250 VAC, 3 Pin (Mfg. No. 9300636)	1
	0700983	CEE 7/7 Schuko 16 Amp., 250 VAC (Mfg. No. 9300640)	1
32	0400315	Strain Relief	1
33	0200366	Gasket, Housing (Side)	1
35	7000272	Thermostat, Hi-Limit Kit	2
36	0022700	Rear Panel Weldment	1
37	306P180*	Screw, Mach. Truss Head Phillips, #6-32X 1/4"	1
38	0507655	Bracket, Display	1
39	0507607	Retainer, Insulation	2
41	0400482	Insulation Cover, Control Board	1
42	2110213	Clamp, 1 Inch Flat Cable Mount	1
44	304P106*	4-40 Acorn Nut	1
45	4070257	Asy-Pcb, ESDZ Display Board	1
46	0200364	Gasket, Rear Panel	1
47	0200365	Gasket, Rear Panel Bottom	1
48	0507073	Bracket, Usb Mounting	1
49	304P114*	Screw, Mach #4-40 X 1/4"	1
51	0022771	Weldment, Filter Bracket	1
52	4050229	Line Filter	1
53	0508055	Bracket, Fan	1
55	4070276	Varistor Board	1
57	308P143*	Nut, Hex 'Keps' #8-32	1
58	308P124*	Screw, Mach. One Way #8-32	1
59	310P109*	Scr,Mach #10-32 X 3/8 Sltrshd; 304 S/S;Brt	1
60	0507807	Cover-Ccw, Usb	1
61	308P227*	Scr Mach #8-32 X 3/8" Hxhdsltd; Shoulder	2

Item	Part No.	Description	Qty.
62	0400481	Cover, Contactor	1
63	0400484	Cover, Ele. Insulation	1
64	306P146*	Washer #6 Nylon .062 THK	1
65	7001017	Contactor Kit	1
68	4050240	Relay, Solid State Dual Pole	1
69	4070256	Asy-Pcb, ESDZ Control Board	1
71	4070198	Snubber Board	1
72	0800903	Guard, Fan	1
74	7000913	Fan Replacement kit	1
76	2120269	Spacer, #6 Scr Nylon	7
77	21000-0043	Spacer, 3/8 Cbs Thread Female	2
78	2100109	Foot, Rubber	10
79	2100159	Adjuster, Leg	4
80	2100158	Leg Cup	4
81	0200371	Gasket, Main Housing To Base Plate	2
82	0200372	Gasket, Main Housing To Base Plate-Short	1
83	2110212	Bar, Dual Platen Clamp	1
84	310P102*	Washer, Int. Tooth-Lock,#10	1
85	310P149*	Scr,Mach #10-32 X 7/8 Slpanhd;304 S/S; Brt	1
86	4060451	USB A-F Pnl Mount/ A-M Shield	1
87	7001243	ESDZ-1200 Top Cover Kit	1
89	7001244	ESDZ-1200 Top Cover & Egg Rack Kit	1
89	7001245	ESDZ-1200 Egg Rack Kit	1
90	7001246	ESDZ-1200 Top Cover Kit (Single)	1
91	7001247	ESDZ-1200 Pivot Rod Kit	1
92	7001248	ESDZ-1200 Thermocouple Kit	1
93	7001249	ESDZ-1200 Display Board Kit	1
94	7001250	ESDZ-1200 Platen Kit	1
95	7001251	ESDZ-1200 L-Bracket Kit	1
97	7001253	ESDZ-1200 Main Board Kit	1
98	7001254	ESDZ-1200 Contactor Kit	1
99	7001255	ESDZ-1200 Hinge and Pivot Rod Kit	1
100	210K122	Adjustable Leg Kit	4
101	7001142	Solid State Relay Replacement Kit	1
102	7001216	Egg Ring Kit (Pkg of 6) (not shown)	1
103	2180259	Scrap Tray (not shown)	2
104	0200381	Gasket, Cover Platen	1
105	0022683	Weldment, Heat Sink	1
106	0600138	Conduit, Locknut	1
107	0200438	Gasket, Top Bkt Side	2
108	0200437	Gasket, Platen Seam Bottom	1
109	7001574	4" Ring Cover & Rack Kit	1
Not pictured:			
	7001894	Spatula/scrapper/brush/bottle kit (model 9300636 only)	1
	7001900	ESDZ-1200 3/4" top cover kit single (model 9300654 only)	1
	7001901	ESDZ-1200 3/4" top cover kit (model 9300654 only)	1
	7001902	ESDZ-1200 3/4" top cover & 6 egg rack kit (model 9300654 only)	1
	7001903	ESDZ-1200 3/4" egg rack kit (model 9300654 only)	1

\* Items are available in packages of ten.

# EGG STATION DUAL ZONE

## WIRING DIAGRAM









## LIMITED WARRANTY

Equipment manufactured by A.J. Antunes & Co. (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, electro-mechanical 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 such as Platen Release Sheets, Conveyor Belt Wraps, Gaskets, O-rings, Rubber Feet, Teflon Egg Rings, Teflon Dampers, Teflon Curtains. 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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