

Egg Station | ES



ES-1200



ES-600



ES-604



ES-602

Eggs are the cornerstone of every successful breakfast menu. With the Egg Station from Antunes, any operation can easily serve a fresh, made-to-order egg sandwich or omelet. Using a combination of heat from the grill surface and steam, this unit cooks perfectly moist eggs in only a matter of minutes. No hassle, no guesswork.

The heated grill surface of the Egg Station cooks the eggs while the non-stick rings give the product its shape. Steam is created under the pivoting cover that is lowered over the rings. As water is poured into the trough on the cover, it drips down onto the platen, which produces steam to keep the eggs moist as they cook.

The small, compact footprint of the Egg Station makes it a great addition to any sized operation. Whether it's new menu items or extended hours, operations can continue to serve breakfast items without worrying about cross contamination or sacrificing space on the grill.

The Egg Station is available in models with 3" egg rings, 4" egg rings, or 8" omelets rings. Additional available features include a front grill for heating pre-cooked sliced meats.

Cooking time for all Egg Station models is approximately 120 seconds for room temperature eggs and 150 seconds for refrigerated eggs.

FEATURES

- Quickly cook eggs for breakfast items without taking up valuable grill space.
- Small footprint to easily fit into any operation.
- Cooks room temperature eggs in 120 seconds and refrigerated eggs in 150 seconds.
- Available with non-stick rings for 3" eggs, 4" eggs, and 8" omelets.
- Available with front grill for heating pre-cooked sliced meats.
- Audio and visual signal for operation.
- Easy to clean with included scrap tray.

Egg Station | ES

| Model & Mfg. No. | Width | Depth | Height | Shipping Width | Shipping Depth | Shipping Height | Shipping Weight | Cover Hinge | Volts | Watts | Amps | Hertz | Plug Description |
|--|---------------------|----------------------|--------------------|-----------------|-----------------|-----------------|--------------------|--------------|---------------------|------------------------|------------------------|-------|--|
| Capacity: Six 3" Eggs (with front grill for Canadian bacon) | | | | | | | | | | | | | |
| ES-600 9300530 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 45 lbs. (20 kg) | Back Side | 208- 220- 240 | 2380- 2662- 3168 | 11.4- 12.1- 13.2 | 50/60 | NEMA 6-20P 20 Amp., 250 Volt |
| ES-600 9300570 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 45 lbs. (20 kg) | Back Side | 230 | 2900 | 12.6 | 50/60 | IEC-309 16 Amp., 250 Volt Pin & Sleeve |
| ES-600 9300572 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 45 lbs. (20 kg) | Back Side | 230 | 2900 | 12.6 | 50/60 | CEE 7/7 16 Amp., 250 Volt |
| Capacity: Two 8" Omelets | | | | | | | | | | | | | |
| ES-602 9300577 | 18 1/4" (464 mm) | 18 3/16" (462 mm) | 8 1/4" (210 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 48 lbs. (22 kg) | Back Side | 208 | 2400 | 11.5 | 50/60 | NEMA 6-20P 20 Amp., 250 Volt |
| Capacity: Six 4" Eggs | | | | | | | | | | | | | |
| ES-604 9300574 | 19 3/4" (502 mm) | 17 1/2" (445 mm) | 7 3/4" (197 mm) | 12" (305 mm) | 21" (533 mm) | 21" (533 mm) | 50 lbs. (23 kg) | Back Side | 208- 220- 240 | 2380- 2662- 3168 | 11.4- 12.1- 13.2 | 50/60 | NEMA 6-20P 20 Amp., 250 Volt |
| ES-604 9300581 | 19 3/4" (502 mm) | 17 1/2" (445 mm) | 7 3/4" (197 mm) | 12" (305 mm) | 21" (533 mm) | 21" (533 mm) | 50 lbs. (23 kg) | Back Side | 208- 220- 240 | 2400- 3150 | 11.5- 13.1 | 50/60 | NEMA 5-15P 15 Amp., 250 Volt |
| Capacity: Twelve 3" Eggs | | | | | | | | | | | | | |
| ES-1200 9300532 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 48 lbs. (22 kg) | Back Side | 208- 220- 240 | 2380- 2662- 3168 | 11.4- 12.1- 13.2 | 50/60 | NEMA 6-20P 20 Amp., 250 Volt |
| ES-1200 9300580 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 48 lbs. (22 kg) | Back Side | 230 | 2900 | 12.6 | 50/60 | IEC-309 16 Amp., 250 Volt Pin & Sleeve |
| ES-1200 9300582 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 48 lbs. (22 kg) | Back Side | 230 | 2900 | 12.6 | 50/60 | CEE 7/7 16 Amp., 250 Volt |
| ES-1200 9300584 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) | 14" (356 mm) | 22" (559 mm) | 22" (559 mm) | 48 lbs. (22 kg) | Back Side | 230 | 2900 | 12.6 | 50/60 | BS-1365 Fused, Permaplug 16 Amp., 250 Volt |

P/N 1020222 08/17



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

Corporate Headquarters
 Carol Stream, Illinois
 Phone: (630) 784-1000
 Toll Free: (800) 253-2991
 Fax: (630) 784-1650

China Facility
 Suzhou, China
 Phone: 86-512-6841-3637
 Fax: 86-512-6841-3907