



EXPAND YOUR MENU WITH COUNTERTOP GRILLING

With the Egg Station, operators can add eggs to their breakfast menu lineup without any hassle or guesswork.

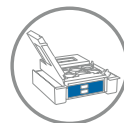
Eggs are the cornerstone of every successful breakfast menu. With the Egg Station from Antunes, any operation can easily serve a fresh, made-to-order egg sandwich or omelet. Using a combination of heat from the grill surface and steam, this unit cooks perfectly moist eggs in only a matter of minutes.

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 and cooks them in less time. 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.



Let countertop grilling make breakfast production the easiest part of your day.

ES-1200 (pictured with Twelve 3-inch Eggs)



Small Footprint

Easily fit this into any operation!



Individual Portions

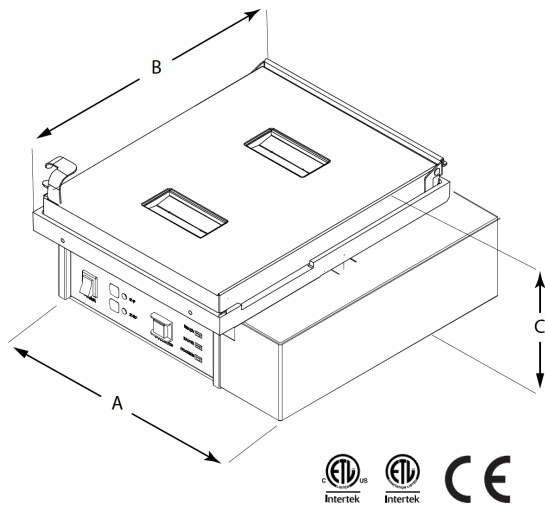
Available with non-stick rings for 3" eggs, 4" eggs, and 8" omelets.



Steaming

Instantly turns plain tap water into dry steam with the fill reservoir.

Egg Station | ES



Features:

- Quickly cook eggs for breakfast items without taking up valuable grill space.
- Cooks room temperature eggs in 120 seconds and refrigerated eggs in 150 seconds.
- Digital temperature controls and timer ensure consistent eggs every time.
- Available with front grill for heating pre-cooked sliced meats.
- Audio and visual signal for operation.
- Easy to clean with included scrap tray.

ES

Electrical Ratings

Dimensions

| Model & Mfg. No. | Capacity | Approvals | Plug | Cover Hinge | Volts | Watts | Amps | Hz. | Width (A) | Depth (B) | Height (C) |
|--------------------|---|-----------|------------|-------------|-------------|-----------|-----------|-------|------------------|-------------------|-----------------|
| ES-600 9300530 | Six 3" (76.2 mm) egg rings and Canadian bacon | | NEMA 6-20P | Back Side | 208-240 | 2380-3168 | 11.4-13.2 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-600 9300570 | Six 3" (76.2 mm) egg rings and Canadian bacon | | IEC-309 | Back Side | 230 | 2900 | 12.6 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-600 9300572 | Six 3" (76.2 mm) egg rings and Canadian bacon | | CEE 7/7 | Back Side | 230 | 2900 | 12.6 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-602 9300577 | Two 8" (203.2 mm) omelet rings | | NEMA 6-20P | Back Side | 208 | 2400 | 11.5 | 50/60 | 18 1/4" (464 mm) | 18 3/16" (462 mm) | 8 1/4" (210 mm) |
| ES-604 9300574 | Six 4" (101.6 mm) egg rings | | NEMA 6-20P | Back Side | 208-240 | 2380-3168 | 11.4-13.2 | 50/60 | 19 3/4" (502 mm) | 17 1/2" (445 mm) | 7 3/4" (197 mm) |
| ES-604 9300581 | Six 4" (101.6 mm) egg rings | | NEMA 6-15P | Back Side | 208-220-240 | 2400-3150 | 11.5-13.1 | 50/60 | 19 3/4" (502 mm) | 17 1/2" (445 mm) | 7 3/4" (197 mm) |
| ES-1200 9300532 | Twelve 3" (76.2 mm) egg rings | | NEMA 6-20P | Back Side | 208-240 | 2380-3168 | 11.4-13.2 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-1200 9300580 | Twelve 3" (76.2 mm) egg rings | | IEC-309 | Back Side | 230 | 2900 | 12.6 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-1200 9300582 | Twelve 3" (76.2 mm) egg rings | | CEE 7/7 | Back Side | 230 | 2900 | 12.6 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |
| ES-1200 9300584 | Twelve 3" (76.2 mm) egg rings | | BS-1363 | Back Side | 230 | 2900 | 12.6 | 50/60 | 17 1/4" (438 mm) | 17 1/2" (445 mm) | 9" (229 mm) |



ES-600
(pictured with Six 3-inch Eggs)



ES-604
(pictured with six 4-inch Eggs)



ES-602
(pictured with Double 8-inch Omelets)

Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.

Cooking Times

| | |
|---|-------------|
| Six three-inch round eggs, room temperature | 120 seconds |
| Six 3-inch round eggs, refrigerated | 150 seconds |
| One 8-inch omelet, room temperature | 120 seconds |
| One 8-inch omelet, refrigerated | 150 seconds |