Antunes
EXPECT SUCCESS

CHEFS DEPOT
Culinary Supplies

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.

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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

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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**.

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