

Egg Station | ES



EXPAND YOUR MENU WITH COUNTERTOP GRILLING

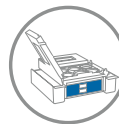
With the Egg Station, operators can add eggs to their breakfast menu lineup without any hassle or guesswork.

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.



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



Small Footprint

Easily fit this into any operation!



Individual Portions

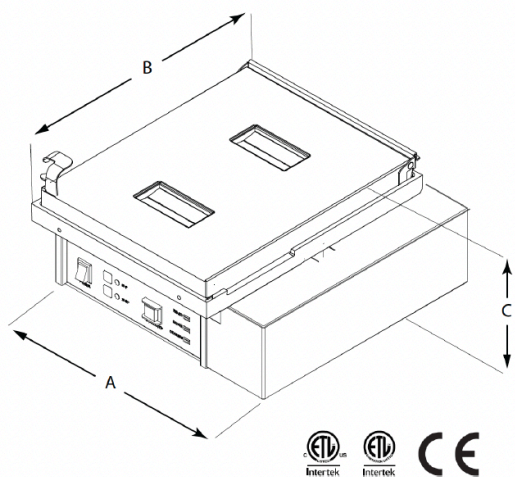
Available with non-stick rings for 3" eggs, 4" eggs, and 8" omelets.



Steaming

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

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Features:

- Quickly cook eggs 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.
- Easy to clean with included scrap tray.

ES Electrical Ratings Dimensions and Weight

Model & Mfg. No.	Capacity	Approvals	Plug	Cover Hinge	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Shipping Weight
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)	45 lbs. (20.4 kg)
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)	45 lbs. (20.4 kg)
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)	50 lbs. (22.7 kg)
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)	50 lbs. (22.7 kg)
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)	48 lbs. (21.8 kg)
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)	48 lbs. (21.8 kg)
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)	48 lbs. (21.8 kg)



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