

CM-100

Cheese Melter

Owner's Manual

Manufacturing Number

9100415, 9100416, 9100418,
9100413, 9100469

Mfg No. 9100416, 9100413 ONLY Certifications



9100415, 9100418, 9100469 ONLY Certifications



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WARNING

These appliances are intended to be used for commercial applications - not for continuous mass production of food.

Overview

This unit is intended to be used for commercial applications, for example: in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., But not for continuous mass production of food.

Before Use

This manual contains safety, installation, and operating procedures for the unit. Read and understand it completely before installing or operating the unit. Keep this document for reference. If the unit changes ownership, this manual must accompany it.

In Case of Damage

If the unit arrives damaged, file a claim with the carrier immediately. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered under warranty.

Website

www.antunes.com

Service/Technical Assistance

In Case of Damage

If any parts are missing or damaged, problems with the installation or operation of this product contact Antunes Customer Service immediately at +1-877-392-7856 (toll free).

Fill in the information in the next section and have it ready when calling for assistance. The serial number is on the specification sticker located on the system.

Equipment Information to Save

Purchased from:

Date of purchase:

Model number:

Serial number:

Manufacturing number:

Authorized Service Agency

Name:

Phone No:

Address:

Safety Information

Installation

- Read and understand all instructions before installing or using the unit.
- Install this unit to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Install and locate the equipment only for its intended use as described in this manual.

WARNING

ELECTRICAL SHOCK HAZARD.
Failure to follow the instructions in this manual could result in serious injury or death.

Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.

Electrical ground is required on this appliance.

Check with a qualified electrician if you are unsure if the appliance is properly grounded.

Do NOT use an extension cord with this product.

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.

NEVER unplug the power cord while the unit is running. Use the proper shutdown procedure before unplugging the power cord.

WARNING

To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.

Operation

- The unit is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Do not operate the unit if it has been damaged or dropped, if it has a damaged cord or plug, or if it is not working properly.
- Do not block or cover any openings on the equipment.
- Do not immerse the cord, unit, or plug in water.
- Keep the cord away from heated surfaces.
- Do not allow the cord to hang over the edge of a table or counter.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction.
- Children being supervised are not to play with the appliance.
- Bread may burn. Therefore toasters must not be used near or below curtains or other combustible walls and materials. Failure to maintain safe operating distances may cause discoloration or combustion.
- When opening the door of the cooking compartment hot steam can come out.

Maintenance

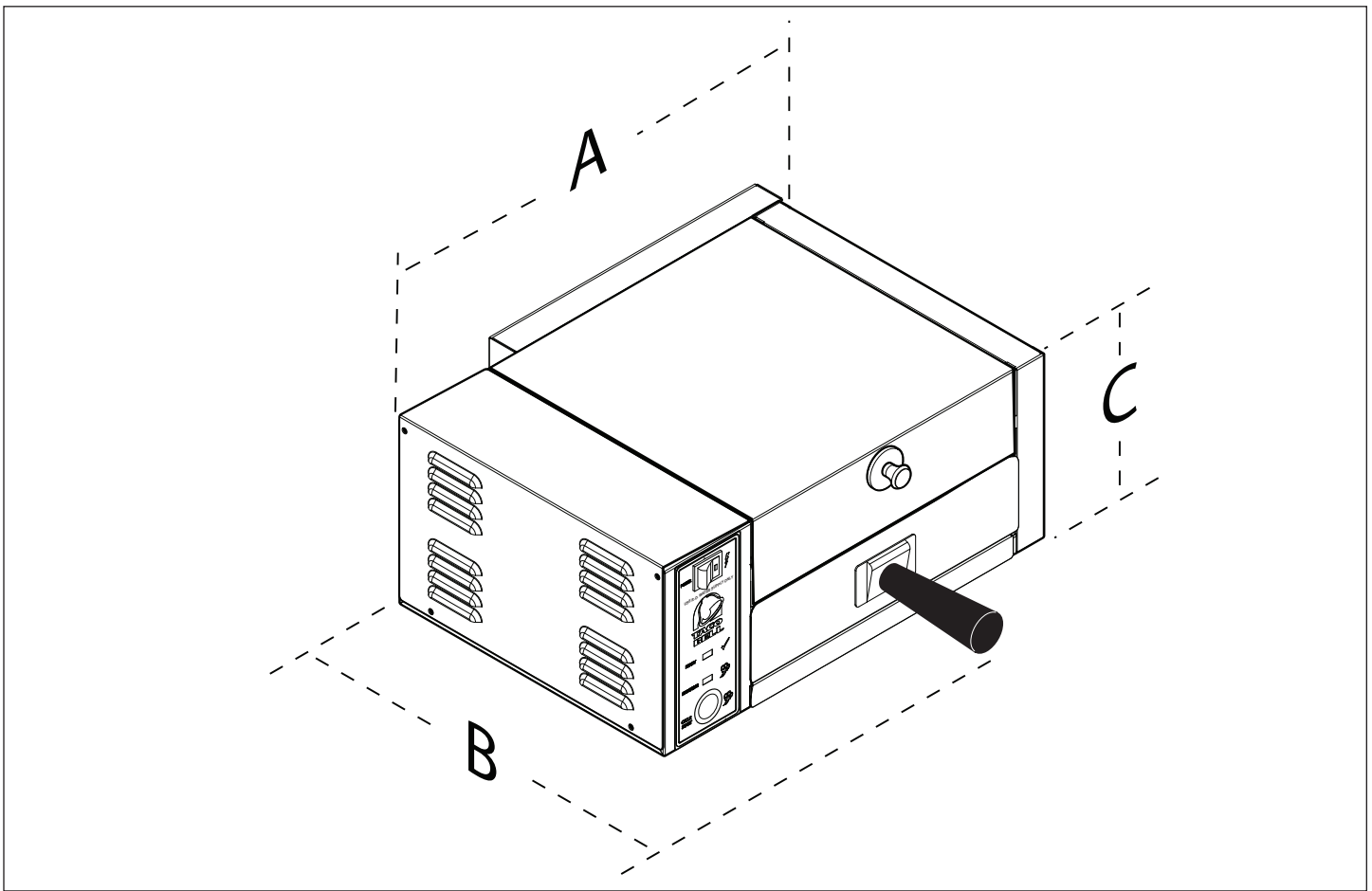
- Do not use abrasive materials; they can damage the unit's stainless steel finish.
- Do not use corrosive chemicals in this equipment.
- Chlorides or phosphates in cleaning agents (e.g., bleach, sanitizers, degreasers, and detergents) can permanently damage stainless steel equipment. The damage is usually in the form of discoloration, dulling of the metal surface finish, pitting, voids, holes, or cracks. This damage is permanent and is not covered by warranty.
- Always use a soft, damp cloth for cleaning. Rinse with clear water and wipe dry. When required, always rub in the direction of metal polish lines.
- Routine cleaning should be performed daily with soap and water.
- Rub off finger marks and smears using soap and water.

- Do not clean unit or components in a dishwasher unless specifically specified in the cleaning instructions.
- Do not clean the unit with a water jet or steam cleaner.

Service

- Inspection, testing, and repair of electrical equipment must be performed only by qualified service personnel.
- To avoid possible personal injury and/or damage to the unit, all inspections, tests, and repair of electrical equipment should be performed by qualified personnel ONLY. Contact Antunes Technical Service for adjustment or repair.
- Turn the power off, unplug the power cord, and allow unit to cool to room temperature before performing any service or maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid an electrical hazard.
- Cleaning and user maintenance shall not be made by children without supervision.

Specifications



Dimensions

Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
CM-100 9100413 9100415 9100416 9100418 9100469	17 3/8" (441 mm)	17 5/8" (448 mm)	8 3/8" (213 mm)

Electrical Ratings

Model & Mfg. No.	Volts	Watts	Amp	Hertz
CM-100 9100415	230	3300	16	50/60
CM-100 9100413 9100416	208	3300	16	50/60
CM-100 9100418	230	3300	16	50/60
CM-100 9100469	230	3300	16	50/60

Electrical Cord & Plug Configurations

Model & Mfg. No.	Description	Configuration
CM-100 9100415	IEC-309	
CM-100 9100416 9100413	NEMA 6-20P	
CM-100 9100418	CEE 7/7	
CM-100 9100469	AUS 15/250V	

Installation

Unpacking

1. Remove unit and all packing materials from the shipping carton. If any parts are missing or damaged, contact Antunes Customer Service IMMEDIATELY at +1-877-392-7856 (toll free).
2. Remove the information packet.
3. Remove all packing materials and protective coverings.
4. The unit should come with the items listed below:
 - Owner's Manual
 - Authorized Service Agency Directory
 - Handle and Handle Guard
 - Water Quick Disconnect Kit
5. Wipe all surfaces of the unit with a hot damp cloth. Do NOT use a dripping wet cloth. Wring it out before use. Remove and wash the Spatula and Liner (Figure 1) in soap and water by hand. Rinse with clean water and allow to air dry.
6. Assemble the Handle and Handle Guard to the Spatula (Figure 1).
7. Re-install the Spatula.
8. Clean the accessories in hot, soapy water. Rinse in clear water and allow to air dry.
9. Reassemble the unit.
10. The unit must be level before use.

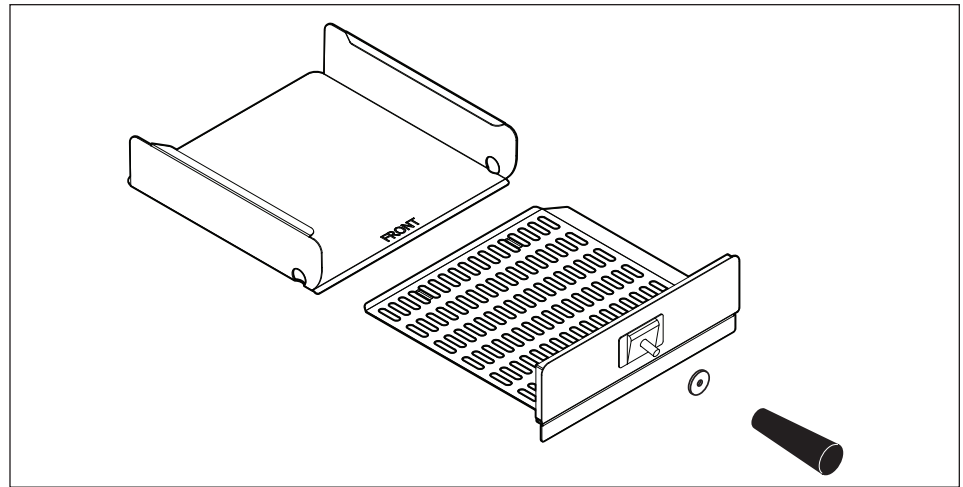


Figure 1. CM-100 Spatula

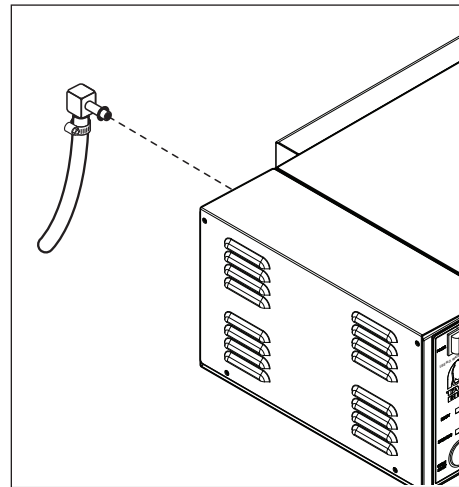


Figure 2. Quick Disconnect

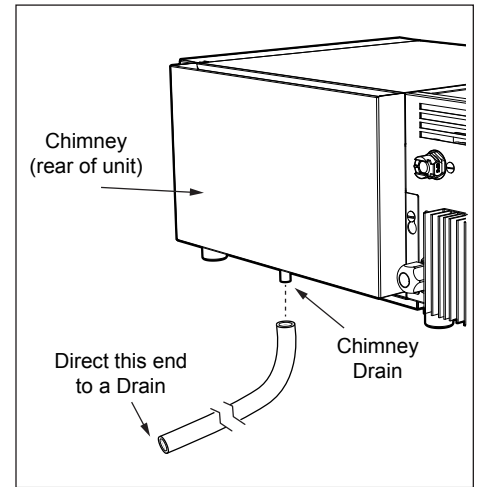


Figure 3. Chimney Drain Tubing

When placing the Cheese Melter into service, pay attention to the following guidelines.

- Make sure the power switch is off and the unit is at room temperature before plugging in the power cord.
- Do not block or cover any openings on the unit.
- Do not immerse the power cord or plug in water.
- Keep the power cord away from heated surfaces.
- Do not allow the power cord to hang over edge of table or counter.

NOTE: Plug the power cord into the appropriate power outlet. Refer to the specification plate for the proper voltage.

WARNING

Connect this unit to a cold water supply line only. Connecting this unit to a hot water supply line will void the warranty.

1. Place the unit on a sturdy, level table or other work surface.
2. Turn off the power.
3. Ensure the line voltage corresponds to the stated voltage on the specification label and power cord warning tag.
4. Connect a length of 1/4" (6.5 mm) I.D. flexible tubing (not supplied) to the bottom of the Chimney as shown in Figure 3. Secure using a hose clamp (not supplied). Direct the other end of the tubing to a drain.
5. Connect the unit to the power supply.

WARNING

Water pressure must not exceed 25 psi (1.7 kg/cm² or 172 kPa). Higher water pressures may cause poor performance or flooding. To reduce water pressure, install a water pressure regulator, and set water pressure to 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa).

Plumbing

The CM-100 requires installation of a reverse osmosis filtration system for supplying water to this equipment. To purchase the filtration system, contact the approved equipment distributor.

Flexible water line (not supplied) for water hookup should be 1/4" (6.5 mm) I.D. to fit the quick disconnect (supplied).

NOTE: It is recommended to install an in-line water strainer (P/N 7000333) to prevent debris from entering the solenoid valve. Debris in the solenoid valve will cause a leaking condition that is not covered by warranty.

1. Connect the Flexible Tubing to the Quick Disconnect Insert using the supplied hose clamp.
2. Push the Quick Disconnect Insert into the female fitting on the back of the unit until it clicks.

Operating Instructions

Preparing Unit

1. Turn the power on and allow the unit to preheat for approximately 20-30 minutes.

NOTE: The green Ready Light will flash during warm-up. The flashing light will become steady when the unit is up to temperature. If the Ready Light continues to flash after warm-up, or starts to flash during operation, see the Troubleshooting section in this manual.

NOTE: Do NOT push the Cycle/Start button during warm-up. The flashing green Ready Light indicates the unit is not up to temperature. If the Cycle/Start button is pressed while the green light is flashing, nothing will happen.

Cooking Procedure

1. Pull out the Spatula and place the product to be steamed onto the Spatula.
2. Push the Spatula fully into the unit.

NOTE: Spatula must be fully inserted in order to start a steam cycle.

3. Press and release the CYCLE/START button. The green Ready Light will come on and remain lit for the entire steaming cycle.
4. At the end of the steaming cycle (approximately 7 seconds for Mfg. No. 9100415, 9100416, & 9100418; approximately 4 seconds for Mfg. No. 9100413) an audible signal will sound until the Spatula is removed from the unit and the green Ready Light will turn back on, indicating the product is ready to be served.
5. Carefully remove the steamed product and insert the Spatula back into the unit.

WARNING

To avoid injury, be careful when removing the Spatula. Be sure to allow steam to escape before putting hands or face over the steamer.

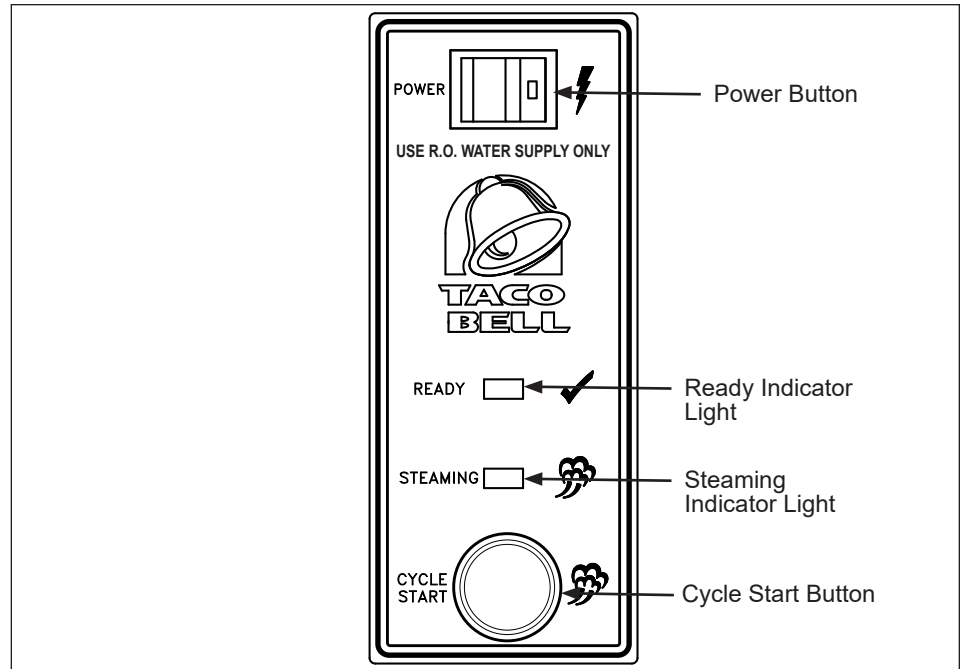


Figure 4. Operation Controls

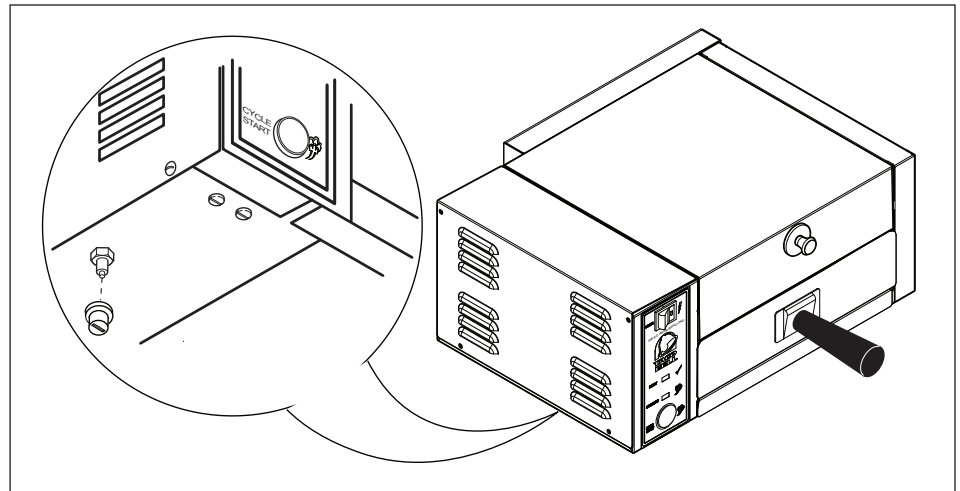


Figure 5. Cooking Procedure

Hi-Limit Thermostat

A hi-limit thermostat will turn off electrical power to the Generator and transformer circuits if the unit overheats. To reset the Hi-Limit Thermostat, allow the unit to cool down (approximately 45 minutes). Then remove the cap located on the bottom of the unit (Figure 4) and press the reset button. If the unit continues to shut off due to overheating, contact your Antunes Authorized Service Agency.

Maintenance

WARNING

Turn the power off, unplug the power cord, and allow the unit to cool to room temperature before performing any service or maintenance.

CAUTION

Chlorides or phosphates in cleaning agents (e.g., bleach, sanitizers, degreasers, or detergents) can 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 is not covered by warranty. Follow these tips for maintenance of stainless steel equipment:

- Use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. Always rub in the direction of metal polish lines.
- Only use approved cleansers.
- Finger marks and smears should be removed using soap and water.
- Do NOT use a metal scraper on grill surfaces
- Do NOT wash any components of the unit in a dishwasher. Hand wash ONLY in a three-compartment sink.

CAUTION

Grill surfaces will be hot. Extreme care must be taken when operating or cleaning this unit. Use heat-resistant gloves when necessary.

Daily Cleaning

NOTE: Frequency of cleaning is determined by water conditions, usage, and water filter systems.

1. Turn the unit off, unplug the power cord, and allow the it to cool down before proceeding.
2. Check the Water Quick Disconnect Fitting and all hose clamp connections for leakage. If leakage is apparent, tighten all clamps or replace part if required.
3. Remove the Top Cover, Spatula, and Liner.
4. Remove Chimney from rear of unit by sliding upward and away from the unit.
5. Clean the Top Cover, Spatula, Liner, and Chimney in hot, soapy water by hand. Rinse in clear water and wipe dry.

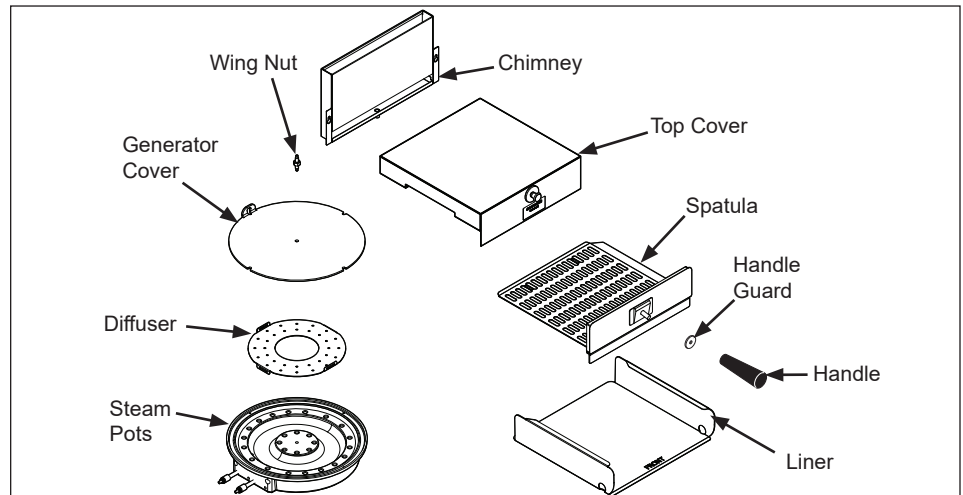


Figure 6. Components

NOTE: Do NOT wash in a power washer.

6. Clean the chamber of any product spills.
7. Clean entire unit with a clean, hot, damp cloth (not dripping wet) and wipe dry.
8. Re-install Chimney, Liner, Spatula, and Top Cover.
9. Plug in the power cord and test the unit before returning it to service.

Monthly Cleaning

This unit utilizes an open steam generator. Water sprayed onto the Generator surface flashes into steam immediately, but the minerals in the water do not steam; they stay on the Generator surface. A small amount of mineral deposits are needed for proper operation, but a buildup of excessive mineral deposits causes poor steaming efficiency and excessive moisture (wet steam) and will eventually severely hinder the steaming action.

Cleaning Steam Generator

1. Turn the power off, unplug the power cord, and allow the unit to cool down.
2. Remove the Top Cover.
3. Remove the Wing Nut and Generator Cover.
4. Remove the Diffuser.
5. Examine all steam ports. If mineral deposits have formed, place a flat blade screwdriver or wire brush into the openings. Use a twisting motion to scrape the openings clean.

NOTE: If the mineral deposits come off in flakes or layers, buildup is excessive.

6. Use a brass or stainless steel wire brush and small scraper to loosen and remove excessive deposits from the generator surface. If deposits are still excessive and/or difficult to remove, proceed to Step 7.

7. Pour food safe delimer solution (not supplied) or white vinegar onto the Generator surface. Be sure to follow the delimer manufacturer's directions for proper mixture and use. It must be safe for use on aluminum.
8. Remove the delimer solution from the Generator and rinse with clear water to remove all traces of solution.
9. Clean the Spatula Liner, Chimney, Diffuser, Top Cover, and Generator Cover in hot detergent water. Then rinse in clear water and wipe dry.
10. Clean steam chamber of any product spills.
11. Clean the surface of the unit with a hot, clean, damp cloth (not dripping wet) and wipe dry.
12. Re-install all parts and fasten the Generator Cover.
13. Plug in the power cord and water line.

To ensure proper steaming characteristics, some mineral deposits must be present on the Generator surface. If during cleaning, the surface does become free of mineral deposits (bare aluminum), add plain tap water to surface and allow to boil off.

In soft water areas, it may be necessary to add a small amount of calcium/minerals to the generator surface to season it. This will ensure proper steaming characteristics by producing a thin coating of mineral deposits on the surface. Seasoning mixture consists of 2 tablespoons baking soda, and 1 cup water. Pour 1/4 cup of seasoning mixture onto hot generator. After mixture is converted to steam, the remaining loose powder can be removed. Repeat as needed until there is a thin, white mineral coating on the surface of the generator.

Calibration

If the unit does not steam properly and the water pressure is 20–25 psi, use the steps below to calibrate the water volume.

1. With the unit positioned at the edge of its location surface (counter, table, etc.), slide the unit forward approximately 3" to expose the Water Volume Control on the bottom left side of the unit (Figure 5).
2. Use a small screwdriver to carefully and slowly adjust the control. Turning the control clockwise increases the amount of water volume used per cycle and counterclockwise decreases the amount.

NOTE: The Water Volume Control is numbered 0-9 and is preset to 6 for Mfg. No. 9100415, 9100416, 9100418, and 9100469. Mfg. No. 9100413 is preset to 4. With each turn, the unit will beep.

3. Plug in the power cord and test the unit before returning it to service.

NOTE: If the steamer does not steam properly after calibration, refer to the Troubleshooting section of this manual.

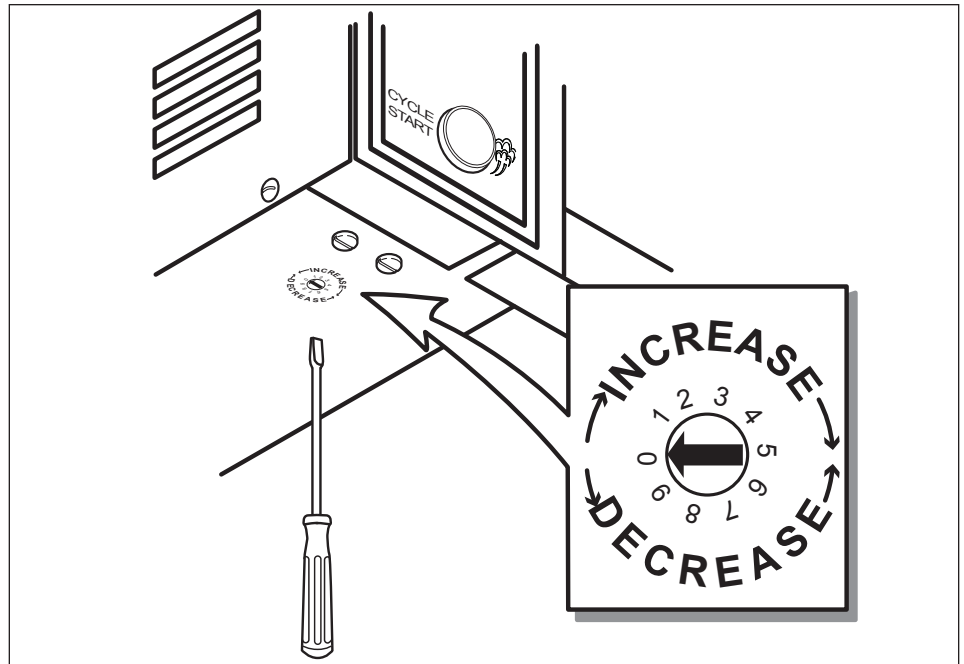


Figure 7. Water Volume Control

WARNING

Excessive force will damage the Water Volume Control. Do NOT turn past the built-in stops on the control or the unit will be damaged and void the warranty.

Troubleshooting

WARNING

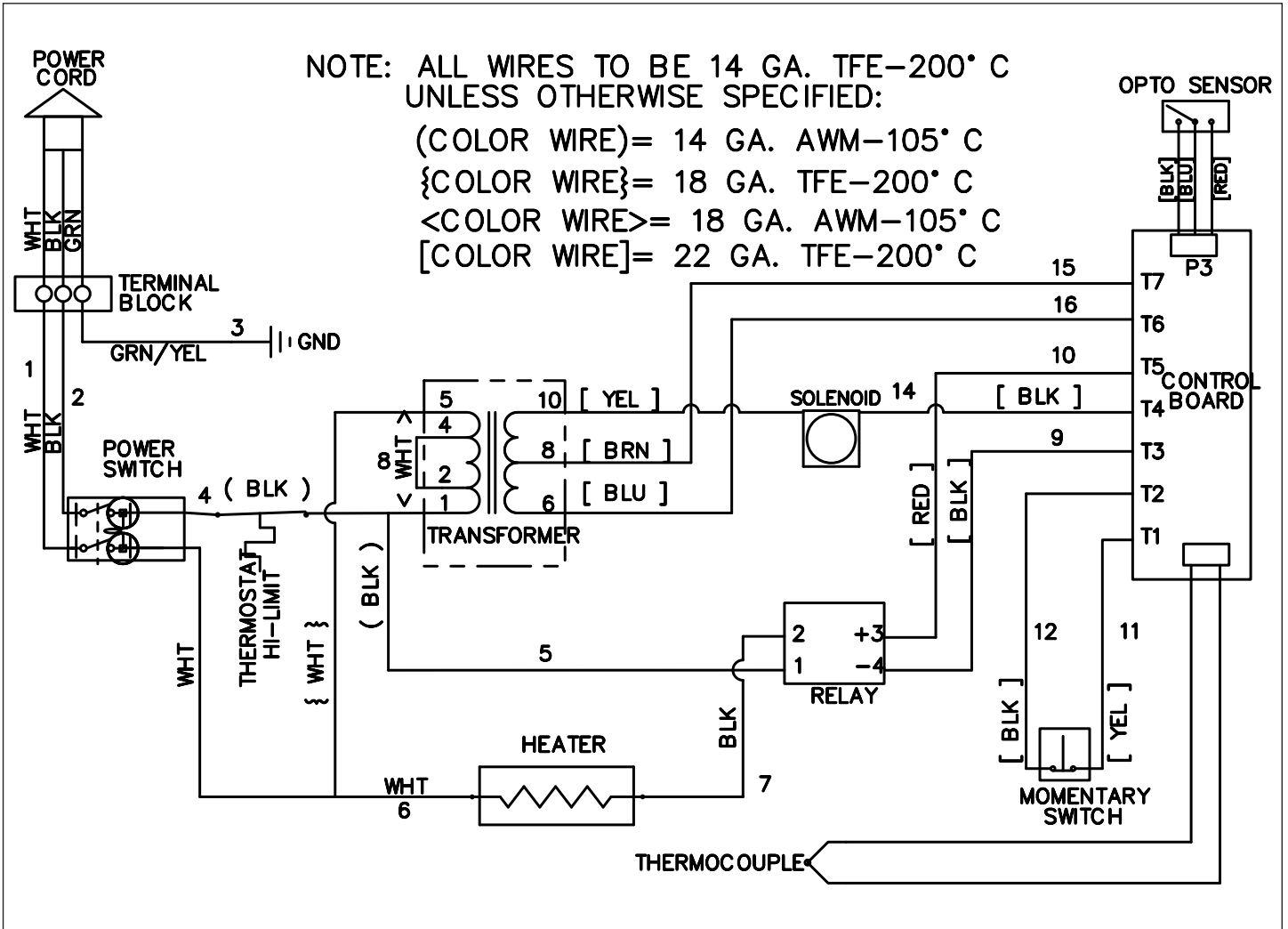
To avoid possible personal injury and/or damage to the unit, inspection, test, and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed. If the troubleshooting steps listed below do not solve your machine's problem, contact an Authorized Service Agency for further assistance.

Problem	Possible Cause	Corrective Action
Unit steams, but requires two or more cycles to melt cheese.	Generator Surface temperature is too low	Verify generator surface temperature to be 380-420°F.
	Insufficient or excessive calcium deposits on Generator Surface.	Verify generator surface has a thin calcium coating for proper steaming. Refer to the Maintenance section of this manual.
	Generator Cover is warped or loose.	Verify the Wing Nut is tight. If noticeable steam escapes around the Generator Cover, replace the cover.
	Low water pressure.	Verify water pressure regulator is set to 20-25 psi. Adjust accordingly.
	Water volume adjustment is set too low.	Calibrate the unit for proper water volume. Refer to the Maintenance section of this manual.
	Generator steam ports are restricted.	Verify the steam ports are not restricted. Clean accordingly.
	Generator Surface is bare.	Generator Surface must have a thin calcium coating for proper steaming. Refer to the Maintenance section of this manual.
	Damaged or worn Quick Disconnect.	Generator Surface must have a thin calcium coating for proper steaming. Refer to the Maintenance section of this manual.
Unit heats but does not steam.	Damaged or worn Quick Disconnect.	Remove the Quick Disconnect from the rear of the unit. The white plastic piece should protrude approximately 1/8" from the metal.
	Low or no water pressure in water line.	Remove the Quick Disconnect Insert from the rear of the unit. While holding into an empty cup, press the white plastic tip for 5 continuous seconds. A strong, steady water flow should be noted. If so, re-engage firmly into the unit. If not present, or low pressure, contact your maintenance person or plumber.
	Solenoid valve coil is defective.	Contact your local Authorized Service Agency.
	Control Board inoperable or problematic.	
	Quick Disconnect is not fully engaged at rear of unit or is damaged.	Remove and re-engage the Quick Disconnection firmly until a click is heard. Replace if damaged.
	CYCLE/START button is inoperable.	Contact your local Authorized Service Agency.
Excessive condensation in food compartment.	Optical Switch is not activated.	Ensure the Spatula is fully inserted and engaged the Optical Switch. Replace the Spatula if it is bent or damaged.
	Optical Switch is inoperable.	Contact your local Authorized Service Agency.
Excessive condensation in food compartment.	Water pressure is too high.	Verify water pressure regulator is set to 20-25 psi. Adjust accordingly.
	Water volume adjustment is set too high.	Calibrate unit for proper water volume. Refer to the Installation section of this manual.

Troubleshooting (Continued)

Problem	Possible Cause	Corrective Action
Unit only leaks water when powered off.	Solenoid Valve is leaking due to debris trapped within its plunger and seat.	Contact your local Authorized Service Agency. NOTE: This condition is not covered by warranty. To prevent debris from entering a solenoid, an in-water strainer must be used.
Unit only leaks water when powered on.	Control Board inoperable or problematic.	Contact your local Authorized Service Agency.
	CYCLE/START button shorted.	
No heat and the green Ready Light flashes continuously.	Generator is open.	Contact your local Authorized Service Agency.
	Solid State Relay not closing.	
	Control Board inoperable or problematic.	
	Loose, burnt, or broken wires in heater circuit.	
	Circuit is wired incorrectly.	
Unit does not operate, power switch is on, but light is off.	Unit unplugged.	Plug power cord into the appropriate outlet.
	Circuit breaker is off.	Reset the circuit breaker.
	Power cord defective or inoperable.	Contact your local Authorized Service Agency.
	Power switch defective or inoperable.	
Green Ready Light and yellow Steaming Light turn on and off intermittently.	Hi-Limit Thermostat is tripping because of an overheating Generator.	Verify the Generator Surface temperature is 380–420°F. If temperature is above 420°F, contact your maintenance person or Authorized Service Agency.
	Hi-Limit Thermostat is tripping prematurely.	If the Hi-Limit Thermostat trips within 380–420°F, contact your local Authorized Service Agency.

Wiring Diagram (Mfg No. 9100416)

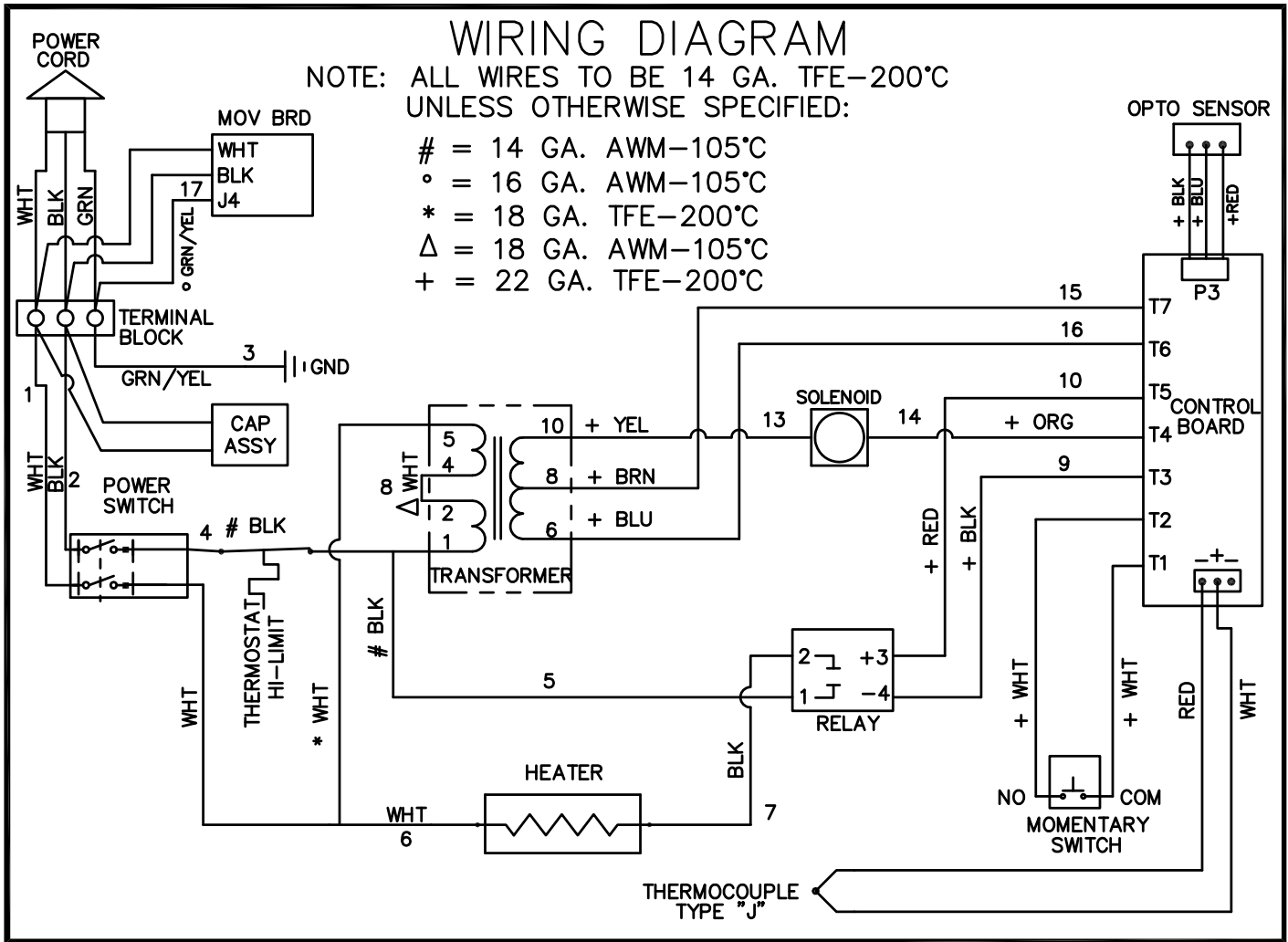


Wiring Diagram (Mfg No. 9100418)

WIRING DIAGRAM

NOTE: ALL WIRES TO BE 14 GA. TFE-200°C UNLESS OTHERWISE SPECIFIED:

- # = 14 GA. AWM-105°C
- ° = 16 GA. AWM-105°C
- * = 18 GA. TFE-200°C
- Δ = 18 GA. AWM-105°C
- + = 22 GA. TFE-200°C



Replacement Parts

Parts List

(See Exploded Views for more information)

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

Item No.	Part #	Description	Qty.
1	0506007	Cavity Liner	1
2	2100107	Spatula Handle	1
3	2100249	Spatula Handle Guard	1
4	0700437	Power Cord (Mfg No. 9100415)	1
	0700452	Power Cord (Mfg No. 9100416)	1
	0700453	Power Cord (Mfg No. 9100418)	1
	0701039	Power Cord (Mfg No. 9100469)	1
8	0400315	Strain Relief (Mfg No. 9100415)	1
	0400251	Strain Relief (Mfg No. 9100416, 9100418, 9100469)	1
9	0400138	Locknut Conduit	1
10	3060153	Self-Clinching Stud #6-32 x 3/8"	1
11	7000652	Solid State Relay, 50A	1
12	4050180	Heat Sink	1
13	308P104*	Mach. Screw #8-32 x 3/8"	
14	7000245	Generator, 208V, 3800W (Incl. #14, 37, 38, 39 & 65) (Mfg. No. 9100416)	1
	7000246	Generator 230V/3300 W (Mfg. No. 9100418, 9100469)	1
15	7000319	Transformer	1
16	300P102*	Speed Nut, #8-32	
17	1001433	Control Label	1
18	7000841	Momentary Switch Assy.	1
19	4010231	Rocker Switch, 25A	1
20	4070156	Varistor Board	1
21	4050135	Thermocouple, Type J	1
22	0011123	Solenoid Valve Assy. 24 VAC	1
23	2080117	Quick Disconnect, 1/8" NPT	1
24	0503171	Quick Disconnect Plate	1
25	362P102*	Lockwasher	-
26	2140159	Tape Pipe Tread	2
27	2040103	Male Connector, 1/4" x 1/8" NPT	1
28	2040146	Female Tee Fitting, 1/4" x 1/8" NPT	1
29	2040145	Female Elbow Fitting, 1/4" x 1/8" NPT	1
30	2000203	Restrictor Tube	1
31	2000236	Inlet Tube	1
32	308P124*	Mach. Screw #8-32	1
33	308P143*	KEPS Hex Nut #8-32	2
34	308P103*	Tap Screw, #8-32 x 1/4"	16
35	0503433	Generator Cover	1

Item No.	Part #	Description	Qty.
37	325P170*	Wing Nut, 1/4"-20	1
38	0300129	Stud Cover	1
39	306P134*	Mach. Screw #6-32 x 3/8"	3
40	0503472	Hi-Limit Support Bracket	1
41	7000846	Water Fitting Kit (Incl. #28, 29, 30 & 31)	1
42	0021654	Chimney	1
43	0012654	Optical Switch Assy.	1
44	2100247	Knob	1
45	2100250	Handle Guard	1
46	1001192	Label, Caution	1
47	0506011	Top Cover	1
49	0506008	Thermocouple Retainer	1
50	7001448	Main Board (Mfg. No. 9100416)	1
	4070509	Main Board (Mfg. No. 9100413)	1
	4070397	Main Board (Mfg. No. 9100418, 9100469)	1
51	304P105*	Hex Nut, #4-40	9
52	2180145	Bumper Cover	4
53	7000130	Bumper Recess	4
54	310P136*	Mach. Screw #10-32 x 1/4"	4
55	4030314	Hi-Limit Thermostat	1
56	0505999	Bottom Cover	1
57	0505997	Control Housing Cover	1
58	0505998	End Housing Cover	1
59	7000136	Terminal Block	1
60	306P101*	Hex Nut #6-32	2
61	306P123*	Mach. Screw #6-32 x 7/8"	2
62	1000967	Marking Label	1
64	308P120*	Mach. Screw #8-32 x 5/8"	4
65	0503431	Steam Diffuser	1
66	4060107	Cable Tie	1
67	1000402	Label, Increase/Decrease	1
68	1001062	Label, Connections	1
69	0021655	Spatula	1
70	0502199	Spacer	2
71	7000446	Pipe, 3.625" Lg. (See note below)	1
72	0700807	Wire set	1
73	1001427	Wiring Diagram (Mfg No. 9100416)	1
74	1002825	Wiring Diagram (Mfg No. 9100418)	1
80	0014018	Assembly, Capacitor	1
81	7002820	CM-100 Calcium Hydroxide Seasoning Kit (Not shown)	1

* Available only in packages of 10.

NOTE: Always use thread seal tape on threads and tighten until very snug.

Limited Warranty

Equipment manufactured by 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, electromechanical 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. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). 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.

The warranty does not extend to:

- Damages caused in shipment
- 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, improper use, abuse, or careless handling
- Damage from moisture coming in contact with electrical components
- Damage from tampering with, removal of, or changing preset controls or safety devices
- Damage caused by parts or components not provided by Antunes



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