

Place this manual in the Small Equipment/Miscellaneous section of your Equipment Manual.

**Manufactured exclusively for
McDONALD'S®**

BY

**A.J. ANTUNES & CO.
180 KEHOE BLVD.**

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LIMITED WARRANTY

The Antunes Food Service Equipment Division of A.J. Antunes & Co. provides the following limited warranty to the original purchaser of all McDonald's Equipment manufactured and purchased after January 1, 2003. All components are warranted against defects in the material and workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory.

If any part becomes defective during the first two (2) years after the original installation date, Antunes Food Service will pay negotiated straight time labor costs to an Authorized Service Agent to replace the part, plus travel expenses up to 50 miles/80 km, 1 hour each way (100 miles/160 km, 2 hours round trip).

WARRANTY EXCLUSIONS

- The cost of Installation.
- Equipment that has been damaged due to shipment. Purchaser should make damage claim directly upon carrier.
- Alteration, misuse, abuse.
- Improper storage or handling.
- Improper maintenance.
- Failure to follow proper Installation instructions, including electrical connection.
- Improper or unauthorized repairs.
- Scheduled Maintenance procedures as outlined in your MRC Card.
- Consumables such as Grill Covers (Release Sheets), gaskets, Conveyor Belt Wraps, O-Rings, and light bulbs.
- Overtime or Holiday charges.
- Mileage over 50 miles/80 km (100 miles/160 km round-trip), or travel time over two (2) hours.
- Fright, foreign, excise, municipal or other sales or use taxes.
- Consequential damages such as loss of profit, loss of time, the cost of repairing or replacing other property which is damaged, or any other incidental damage of any kind.

Antunes Food Service reserves the right to make changes in design or add improvements on any products. The right is always reserved to modify Equipment because of factors beyond our control and government regulation. Changes to Equipment do not constitute a warranty charge.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including any implied warranty of merchantability or fitness for a particular purpose, each of which is expressly disclaimed. The remedies described above are exclusive, and in no event shall A.J. Antunes & Co. or any of its Divisions be liable for special consequential or incidental damages for the breach or delay in the performance of this warranty.

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OWNER INFORMATION

General

This product cooks/steams a maximum of six eggs (refrigerated) in approximately 150 seconds. Eggs, in egg rings, are cooked with a combination of heat and steam. With the cover closed, water is poured into a trough on the cover and drips onto a hot platen producing steam, cooking the eggs and heating the Canadian Bacon for the "Egg McMuffin Sandwich."

The unit is equipped with audio/visual signals for operation and a thermostat heater TELITE™ for temperature calibration.

This manual provides the safety, installation and operating procedures for the Egg Station. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Egg Station is manufactured from the finest materials available, assembled to Roundup's strict quality standards, and tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty printed on the front cover of this manual.

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

The warranty **does not** extend to:

- Damages caused in shipment or damage as result of improper use.
- 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, abuse, or careless handling.

- Damage from moisture getting into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.
- Damage caused by parts or components not provided by A.J. Antunes & Co.

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency. They can be found in the service agency directory packaged with the equipment.

Fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the side of the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory and fill in the closest Authorized Service Agency information below:

Authorized Service Agency

Name: _____

Phone No: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

You may contact the factory at **1-877-392-7854, (toll free in the U.S.A.) or 630-784-1000** if you have trouble locating your local authorized service agency or need technical assistance.

IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

WARNING

GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

CAUTION

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

WARNING

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

WARNING

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug; if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Roundup authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- **Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.**
- **The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See your Hazard Communication Standard manual for the appropriate Material Safety Data Sheets (MSDS).**
- **The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. This requires a grounded receptacle with separate electrical lines to be protected by fuse(s) or circuit breaker(s) of the proper rating.**
- **All electrical service connections must be in accordance with local and/or other applicable electrical codes.**

SPECIFICATIONS

▲ CAUTION ▲

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

- Do not clean this appliance with a water jet.
- Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could 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 not covered by warranty:

The following tips are recommended for maintenance of your stainless steel equipment,

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be sponged using a vinegar solution.

Model #	Applications	Manufacturing
MEC-6RS	Standard	9050200
MEC-6CU	Japan (only)	9050202
MEC-6RE	Standard	9050206
MEC-6RU	China (only)	9050212
MEC-6RU	McSnack	9050214
MES-6RU	Hong Kong (only)	9050216

Electrical Ratings

Voltage	Watts	Amps
208/220-240 @ 50/60Hz	2200-3160	11.0-13.2

Model Designation

MEC-6XX

TYPE OF POWER CORD
 C = COMMERCIAL
 R = ROCKBESTOS

TYPE OF PLUG
 D = Hubbell Pin and Sleeve
 S = Straight Twist-Lock
 V = NEMA 6-20P

Electrical Cord & Plug Configurations

Letter Code	Description	Configuration
C R H	Commercial Cord Rockbestos Cord Harmonized Cord	
E	HBL Pin & Sleeve 20 Amp, 250 VAC	
I	International Pin & Sleeve IEC-309 16 Amp, 230 VAC	
R	Right Angle Twist Lock L6-30P 30 Amp, 250 VAC	
U	Straight Twist Lock L6-20P 20 Amp, 250 VAC	
C	CEE 7/7 Schuko 16 Amp, 250 VAC	
F	NEMA 5-15P 15 Amp, 120 VAC	
T	NEMA 5-20P 20 Amp, 120 VAC	
V	NEMA 6-20P 20 Amp, 250 VAC	

* Used in Model Designation

IMPORTANT! A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.

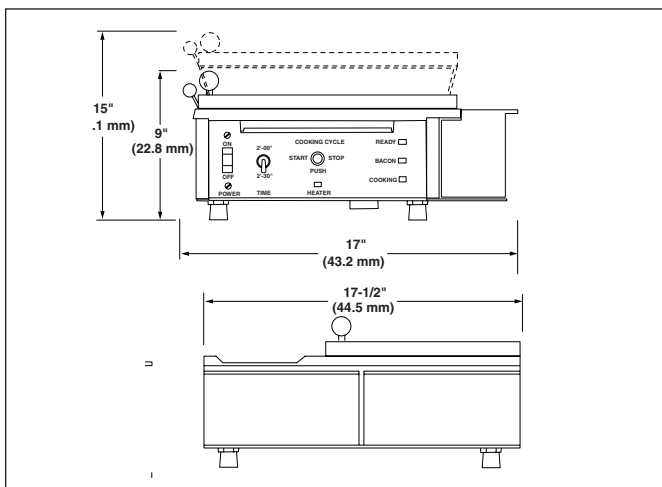
NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877-392-7854 (Toll free in the U.S. and Canada) or 630-784-1000.)

2. Remove information packet.
3. Remove all packing materials and protective coverings from the unit.
4. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do not use a dripping wet cloth. Wring it out before use.

5. Clean the egg rings, egg rack, cover and service pans in hot, soapy water. Rinse in clear water and allow to air dry.
6. Reassemble all parts to unit.

Dimensions



Shipping Weight

- 55 lbs (25 kg)

Net Weight

- 48 lbs (22 kg)

Equipment Setup

When placing the unit into service, pay attention to the following guidelines:

- Make sure power to the unit is off and the unit is at room temperature.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Place the unit on a sturdy, level table or other work surface. Turn off the Rocker Switch (power on/off) before proceeding.
- **Ensure that the line voltage corresponds to the stated voltage on the unit's specification label. If unsure, have an electrician confirm correct line voltage before connecting unit.**

⚠ CAUTION ⚠

All electrical service connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD.

FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- 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.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

OPERATION

Preparing Unit

1. Turn the Rocker Switch (power on/off) to ON (Figure 2).
2. Place egg ring into egg rack (Figure 3).
3. Vertically place the pins of the egg rack into the slots that are attached to the cover.
4. Check to see that all egg rings are seated flat on the platen surface.
5. Ensure that the egg rack and cover are in the down position while the cooker warms up.
6. Put melted butter (or equivalent) in one service pan (if desired) and slide service pan into tray on right side of unit.
7. Slide second service pan into tray for use as platen scrapings collector (if desired).
8. Allow the unit to preheat for approximately 20-30 minutes.

NOTE: The heater indicator light will be on while unit is heating up and will go off when operating temperature is reached.

Cooking Instructions

1. Open the cover. Brush egg rings and platen under the rings with melted butter or equivalent.
2. Crack eggs on the egg cracker and drop each egg into an egg ring (Figure 3).
3. Break the egg yolks if desired.
4. Close the cover.
5. Fill the trough (Figure 3) on top of the cover with water, using the plastic dispensing bottle provided.
6. Press and release the "Cooking Cycle Start/Stop" switch (Figure 2) to start the time cycle.

NOTE: The cooking indicator light will light when the Cooking Cycle Start/Stop switch is depressed and released. to indicate cooking cycle. The ready indicator light will light when the cycle is finished.

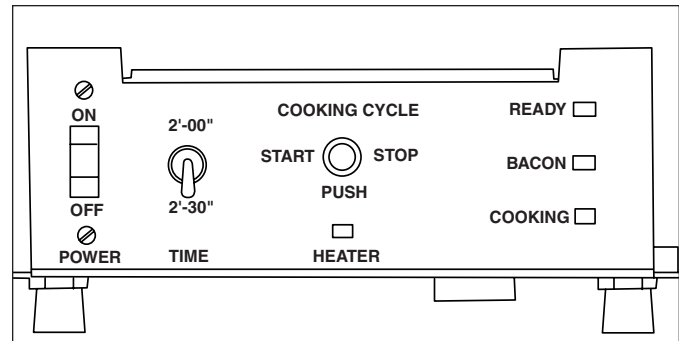


Figure 2. Operating Controls

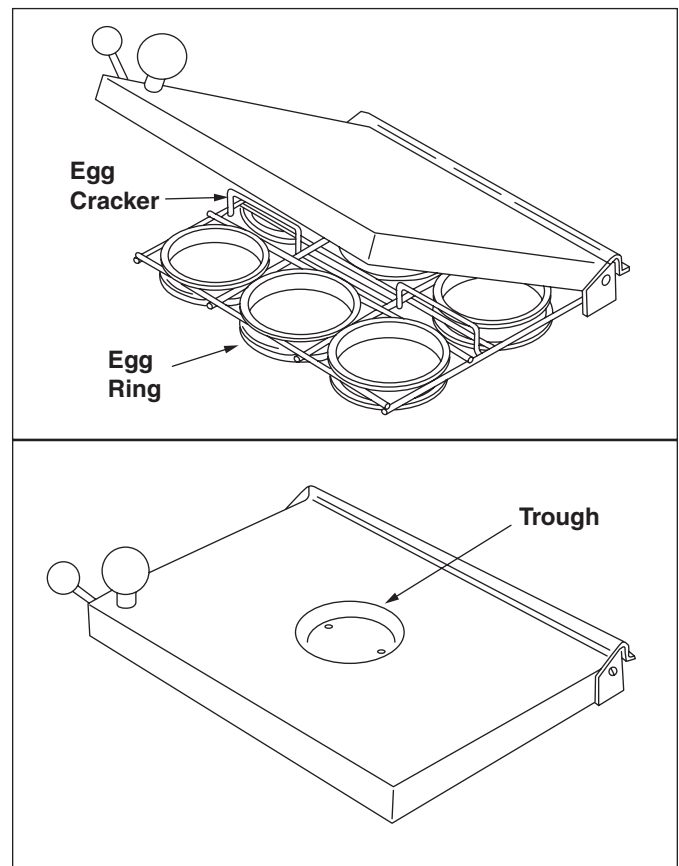


Figure 3. Cover Assy.

OPERATION (continued)

7. If desired, place sliced meat (Canadian bacon, ham, etc.) on front part of platen when "Bacon" indicator light activates and the audio signal sounds.
8. When "Ready" indicator light activates and audio signal sounds, press "Cooking Cycle Start/Stop" switch to end the cycle.
9. Remove sliced meat from platen.
10. Open the cover and raise the egg rack about 1" (26 mm), then drop the rack to loosen the eggs.
11. Raise the egg rack completely off the eggs and use a spatula to remove the eggs.
12. Use scraper provided to clean platen and move waste into the service pan.
13. Lower egg rack and cover.
14. Unit is ready for further cooking.

MAINTENANCE

⚠ WARNING ⚠

Turn the unit off, disconnect the power source and allow the unit to cool down before performing any service or maintenance on the unit.

⚠ CAUTION ⚠

Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could 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 not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Stains and spots should be sponged using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be sponged using a vinegar solution.

⚠ CAUTION ⚠

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

⚠ CAUTION ⚠

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

Daily Cleaning

1. Turn off Rocker Switch (power on/off), unplug the power cord and allow the unit to cool down before proceeding.
 2. Scrape platen surface clean of residue.
 3. Wipe entire platen surface clean with damp grill cloth.
 4. Wipe entire cooker cabinet clean with clean damp cloth.
- NOTE: Do not use a dripping wet cloth. Wring it out before use.**
5. Clean the egg rings, egg rack, cover and service pans in hot, soapy water. Rinse in clear water and allow to air dry.
 6. Reassemble all parts to unit.

Checking Time Cycle (Monthly)

NOTE: A stopwatch is required for this procedure.

1. Turn the Rocker Switch (power on/off) to the ON position.
2. Move the time selector switch to the 2' 00" position (Figure 4).
3. Push the cycle button and start the stopwatch.
4. Record when the time signals (Bacon/Ready) occur.
5. Move the time selector switch to the 2' 30" position and repeat steps 3 and 4.
6. The recorded time cycles (\pm 5 seconds) should match those shown in Figure 4.

MAINTENANCE (continued)

Checking Calibration

NOTE: A pyrometer and flat-bladed screwdriver are required for this procedure.

1. Move the cover and the egg rack by lifting the whole assembly until clear of the base.
2. Turn the Rocker Switch (power on/off) to the ON position. Allow 30 minutes for the unit temperature to stabilize.

WARNING
This procedure exposes you to hot surfaces. Use extreme care when performing procedure to avoid personal injury.

NOTE: When the red heater indicator light turns on, platen is at minimum temperature. When the red heater indicator light turns off, the platen is close to the maximum calibrated temperature of 265° ± 5° F (129° ± 3° C).

3. Using a pyrometer, measure the temperature at the middle of the platen surface.

If temperature is within range, proceed to step 7.

If temperature is above or below the proper calibrated range, proceed onto step 5.
4. Slide unit forward just enough to allow access to the control housing from below. Locate the recessed white plastic adjusting screw near the front, on the bottom of the unit (figure 5).
5. Using a flat-bladed screwdriver, gently turn the adjusting screw clockwise to increase the temperature and counterclockwise to decrease the temperature.

NOTE: This adjustment only increases/decreases the temperature by 15° F (8° C). If adjustment of more than this is required, refer to the TROUBLESHOOTING section for additional cause/remedy solutions.

6. Turn the Rocker Switch (power on/off) to the OFF position.
7. Reinstall cover and egg rack and cover.

NOTE: The following are the proper time cycles.

Standard MEC-6, Manufacturing #9050200, 206, 212, and 216
 BACON: 1:30 (90 seconds), 2:00 (120 seconds)
 READY: 2:00 (120 seconds), 2:30 (150 seconds)

McSnack (only) MEC-6, Manufacturing #9050214
 BACON: None (none----), 2:00 (120 seconds)
 READY: 0:35 (35 seconds), 2:30 (150 seconds)

China (only) MEC-6, Manufacturing #9050212
 BACON: 0:40 (40 seconds), 2:00 (120 seconds)
 READY: 1:10 (70 seconds), 2:30 (150 seconds)

Figure 4. Time Selector Switch

Plastic Adjusting Screw

Figure 5. Location of Adjusting Screw

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.

Problem	Possible Cause	Corrective Action
Unit fails to operate and control panel lights fail to signal on.	No power/low power.	Make sure Rocker Switch (power on/off) is ON and power cord is locked into place. Check main circuit breakers.
	Defective electrical outlet.	Plug into different outlet of same amperage rating.
	Defective rocker (power on/off) switch.	Contact your maintenance person or an Authorized Service Agency.
	Defective power cord.	
Unit fails to heat.	Loose Connections.	Contact your maintenance person or an Authorized Service Agency.
	Loose connections.	
	Defective platen.	
	Low voltage.	Replace* hi-limit thermostat.
	Defective hi-limit thermostat.	Replace* thermocouple.
	Defective thermocouple.	Replace* solid state relay.
Eggs do not cook properly.	Using refrigerated eggs and time selector switch set for 2' 00".	Set time selector switch to 2' 30" when using refrigerated eggs.
	Time selector switch is set for 2' 30" (eggs overcooked).	Set time selector switch to 2' 00" when using room temperature eggs.
	Incorrect amount of water added to trough in cover.	Fill trough in cover with water before starting time cycle.
	Temperature out of calibration.	Check and adjust temperature.
	Loose connections.	Contact your Authorized Service Agency.
Eggs sticking to platen.	Dirty platen.	Clean platen.
	Insufficient butter being used.	See Operating Instructions (Pages 7-8).
Eggs sticking to egg rings.	Insufficient butter being used.	See Operating Instructions (Pages 7-8).
	Dirty egg rings.	Do not use an abrasive scrubbing pad to clean egg rings.
	Defective egg ring.	Replace egg ring.

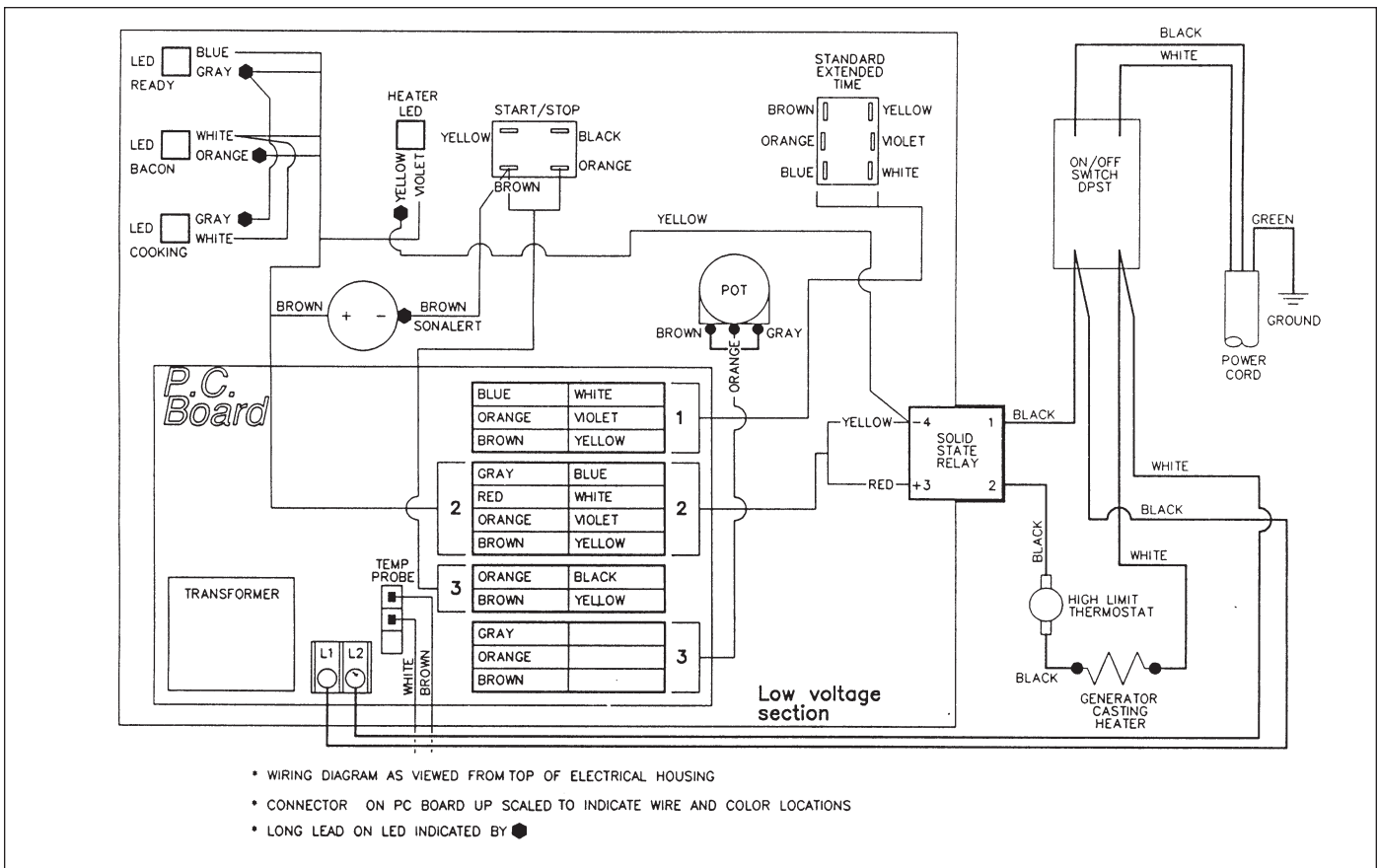
*Call your maintenance person or A.J.A. Antunes & Co. Authorized Service Agency

TROUBLESHOOTING (continued)

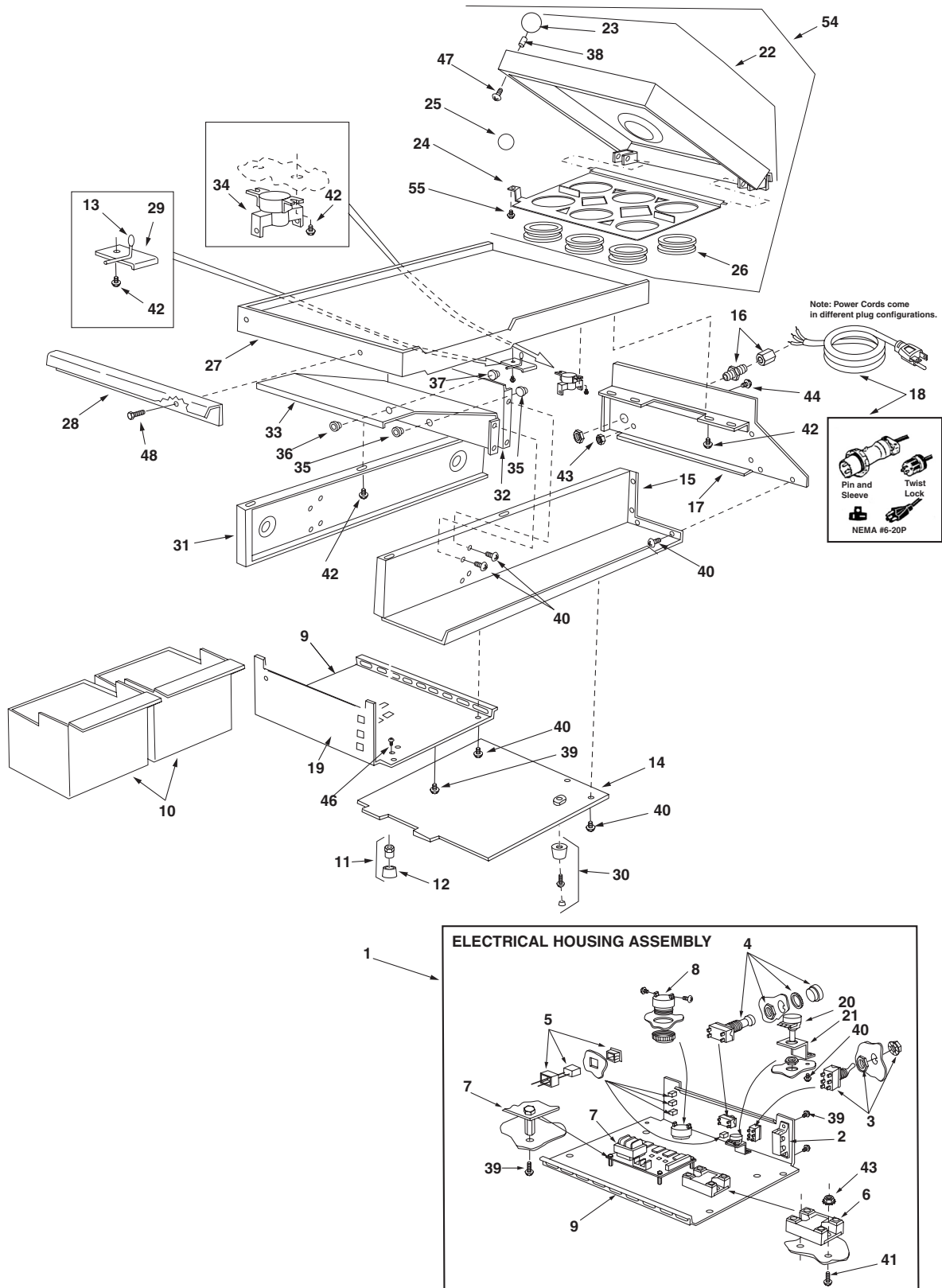
Problem	Possible Cause	Corrective Action
Not signalling on "Bacon" or "Ready".	Defective indicator light with audio signal working.	Contact your maintenance person or an Authorized Service Agent.
	Defective audio signal with "Bacon" and "Ready" light working.	
	Defective control board.	
	Loose connection.	

If the troubleshooting steps listed do not solve your problem, contact a Roundup Authorized Service Agency for further assistance.

WIRING DIAGRAM



REPLACEMENT PARTS



REPLACEMENT PARTS

Item	Part No.	Description	Qty.
1	0010247	Electrical Housing Assy.	1
2	4010127	Rocker Switch, Power On/Off	1
3	0010250	Time Selector Switch	1
4	0010251	Start/Stop Switch	1
5	4060178	LED Telites	4
6	405K125	Solid State Relay	1
7	405K128	Control Board	1
		(Mfg. #9050200, 9050202, 9050206 and 9050216)	
	4070041	Control Board	1
		(Mfg. #9050212 only)	
	4070055	Control Board	1
		(Mfg. #9050214 only)	
8	4020131	Audio Signal	1
9	0500887	Electrical Housing	1
10	0010192	Service Pan	
		(not for direct food contact)	2
11	210K122	Adjustable Leg Kit	
		(set of 4, incl. #12)	1
12	210K108	Rubber Tip Kit (set of 4)	1
13	4050132	Thermocouple	1
14	0020296	Base Plate Subassy.	1
15	0020297	Panel Subassy., RH	1
16	040K251	Strain Relief	1
17	0020302	Panel Subassy., Rear	1
18	0700229	Power Cord Assy.	1
		(Mfg. #9050200, 9050212, 90502114 and 9050216)	
	0700417	Power Cord Assy.	1
		(Mfg. # 9050202)	
	0700346	Power Cord. Assy.	1
		(Mfg. # 9050206)	
19	1000394	Label, Electrical Panel	1
20	0010252	Potentiometer with Harness	1
21	0500839	Bracket,	
		Potentiometer Mounting	1
22	0011505	Cover (Incl. #23, 38 & 47)	1

Item	Part No.	Description	Qty.
23	2100138	Knob, cover	1
24	0021297	Egg Rack	1
25	2100137	Knob, Egg Rack	1
26	2130111	Egg Ring	6
	213K101	Egg Ring (pkg. of 6)	1
27	0100156	Platen	1
28	0020210	Nose Piece	1
29	0500897	Retainer, Probe	1
30	210K230	Bumper Recess, 1" (set of 4, incl. 4 screws/bumper covers)	1
31	0500892	Panel, LH	1
32	0500894	Bulkhead	1
33	0500893	Bulkhead, Electrical	1
34	4030186	Hi-Limit Thermostat	1
35	040P110*	Snap Bushing, 3/8"	1
36	040P119*	Snap Bushing, 5/8"	1
37	040P147*	Snap Bushing, 7/8"	1
38	212P111*	Spacer	1
39	306P104*	Screw, #6-32 x 3/8"	1
40	308P103*	Screw, #6-32 x 3/4"	1
41	308P104*	Screw, #8-32 x 3/8"	1
42	308P157*	Screw, Self-tapping, #8-32 x 3/8"	1
43	308P143*	Hex Nut w/Lockwasher, #8-32"	1
44	308P124*	Screw, One-way, #8-32 x 1/2"	1
45	308P145*	Acorn Nut, #8-32 "	1
46	310P149*	Screw, #10-32 x 7/8"	1
47	325P103*	Bolt, Hex Hd., 1/4-20 x 3/4"	1
48	325P109*	Bolt, Hex Hd., 1/4-20 1/2"	1
49	406P107*	Cable Strap (not shown)	1
50	0700228	Wire Set (not shown)	1
51	4050129	Wire Harness Assy. (not shown)	1
52	2180111	Plastic Dispensing Bottle (not shown)	1
53	213K115	Spatula, Scraper and Brush (not shown)	1
54	7000261	Cover and Ring Assy.	1
55	310P109*	Screw, #10-32 x 3/8"	1

* Available only packages of 10.