

INSTALLATION & OPERATION MANUAL

FOR JACKSON MODELS:

10A

10AB

10APRB

10U

HIGHER HOOD OPTION



MANUFACTURERS WARRANTY

ONE YEAR LIMITED PARTS & LABOR WARRANTY

ALL NEW JACKSON DISHWASHERS ARE WARRANTED TO THE ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIAL OR WORKMANSHIP, UNDER NORMAL USE AND OPERATION FOR A PERIOD OF (1) ONE YEAR FROM THE DATE OF PURCHASE, BUT IN NO EVENT TO EXCEED (18) EIGHTEEN MONTHS FROM THE DATE OF SHIPMENT FROM THE FACTORY.

Jackson MSC agrees under this warranty to repair or replace, at its discretion, any original part which fails under normal use due to faulty material or workmanship during the warranty period, providing the equipment has been unaltered, and has been properly installed, maintained and operated in accordance with the applicable factory instruction manual furnished with the machine and the failure is reported to the authorized service agency within the warranty period. This includes the use of factory specified genuine replacement parts, purchased directly from a Jackson authorized parts distributor or service agency. Use of generic replacement parts may create a hazard and void warranty certification.

The labor to repair or replace such failed part will be paid by Jackson MSC, within the continental United States, Hawaii and Canada, during the warranty period provided a Jackson MSC authorized service agency, or those having prior authorization from the factory, performs the service. Any repair work by persons other than a Jackson MSC authorized service agency is the sole responsibility of the customer. Labor coverage is limited to regular hourly rates, overtime premiums and emergency service charges will not be paid by Jackson MSC.

Accessory components not installed by the factory carry a (1) one year parts warranty only. Accessory components such as table limit switches, pressure regulators, pre rinse units, etc. that are shipped with the unit and installed at the site are included. Labor to repair or replace these components is not covered by Jackson MSC.

This warranty is void if failure is a direct result from shipping, handling, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

TRAVEL LIMITATIONS

Jackson MSC limits warranty travel time to (2) two hours and mileage to (100) one hundred miles. Jackson MSC will not pay for travel time and mileage that exceeds this, or any fees such as those for air or boat travel without prior authorization.

WARRANTY REGISTRATION CARD

The warranty registration card supplied with the machine must be returned to Jackson MSC within 30 days to validate the warranty.

REPLACEMENT PARTS WARRANTY

Jackson replacement parts are warranted for a period of 90 days from the date of installation or 180 days from the date of shipment from the factory, whichever occurs first.

PRODUCT CHANGES AND UPDATES

Jackson MSC reserves the right to make changes in design and specification of any equipment as engineering or necessity requires.

THIS IS THE ENTIRE AND ONLY WARRANTY OF JACKSON MSC. JACKSON'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES OR PART THEREOF WHICH GIVES RISE TO THE CLAIM.

THERE ARE NO WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING FOR FITNESS OR MERCHANTABILITY, THAT ARE NOT SET FORTH HEREIN, OR THAT EXTEND BEYOND THE DURATION HEREOF. UNDER NO CIRCUMSTANCES WILL JACKSON MSC BE LIABLE FOR ANY LOSS OR DAMAGE, DIRECT OR CONSEQUENTIAL, OR FOR THE DAMAGES IN THE NATURE OF PENALTIES, ARISING OUT OF THE USE OR INABILITY TO USE ANY OF ITS PRODUCTS.

ITEMS NOT COVERED

This warranty does not cover cleaning or deliming of the unit or any component such as, but not limited to, wash arms, rinse arms or strainers at anytime. Nor does it cover adjustments such as, but not limited to timer cams, thermostats or doors, beyond 30 days from the date of installation. In addition, the warranty will only cover the replacement of wear items such as curtains, drain balls, door guides or gaskets during the first 30 days after installation. Also, not covered are conditions caused by the use of incorrect (non-Commercial) grade detergents, incorrect water temperature or pressure, or hard water conditions.



[illegible]



10 SERIES

10A = 10 without a booster tank
10AB = 10 with a booster tank
10APRB = 10 with a booster tank and a power rinse pump
10U = 10 with a booster tank, a 4" shorter hood, and 9" shorter legs
Higher Hood Option = A hood that is 5" higher than the standard hood

Model: _____

Serial No.: _____

Installation Date: _____

Service Rep. Name: _____

Phone No.: _____

Jackson MSC Inc. provides technical support for all of the dishmachines detailed in this manual. We strongly recommend that you refer to this manual before making a call to our technical support staff. Please have this manual with you when you call so that our staff can refer you, if necessary, to the proper page. Technical support is available from 8:00 a.m. to 5:00 p.m. (EST), Monday through Friday. Technical support is not available on holidays. Contact technical support toll free at 1-888-800-5672. Please remember that technical support is available for service personnel only.

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SECTION 1: SPECIFICATION INFORMATION

10 SERIES SPECIFICATIONS**PERFORMANCE/CAPABILITIES****OPERATING CAPACITY (RACKS/HOUR)**

RACKS PER HOUR	45
DISHES PER HOUR	950
GLASSES PER HOUR	950

OPERATING CYCLE (SECONDS)

WASH TIME	60
RINSE TIME	10
TOTAL CYCLE TIME	72

TANK CAPACITY (GALLONS)

WASH TANK	4.5
BOOSTER TANK (10AB/10APRB/10U ONLY)	3.0

PUMP CAPACITY (GALLONS)

WASH PUMP	70 GPM
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TEMPERATURES

WASH---°F (MINIMUM)	150
RINSE---°F (MINIMUM)	180

ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HP	1/2
RINSE PUMP MOTOR HP (10APRB ONLY)	1/2

MODEL	VOLTS	HERTZ	PHASE	AMPS
10A	208	60	1	8.23
10A	220	60	1	8.23
10AB/10U	208	60	1	38.8
10AB/10U	208	60	3	25.6
10AB/10U	220	60	1	37.2
10AB/10U	220	60	3	24.6
10APRB	208	60	1	43.4
10APRB	208	60	3	30.2
10APRB	220	60	1	41.8
10APRB	220	60	3	29.2

WATER REQUIREMENTS

INLET TEMPERATURE (10A)	180°F
INLET TEMPERATURE (10AB/10ABPRB/10U)	140°F
WATER LINE SIZE NPT (MINIMUM)	1/2"
DRAIN LINE SIZE I.D (MINIMUM)	1 1/2"
GALLONS PER HOUR	58
FLOW PRESSURE P.S.I. (OPTIMUM)	20±5
FLOW RATE GPM	7.8

RACKS

DISH (17 1/2" DIAMETER ROUND)	1
GLASS AND SILVERWARE (17 1/2" DIAMETER ROUND)	1
FOUR COMPARTMENT SILVERWARE	1

SECTION 1: SPECIFICATION INFORMATION

10A DIMENSIONS

NOTES:

A - Water inlet 1/2" NPT. Plumbing can be directed either left or right.

B - Drain connection 1 1/2" NPT

C - Electrical connection

D - Clearance for dishes:

10" (10A 4" shorter hood)

14" (10A standard hood)

19" (10A 5" higher hood)

E - Machine height:

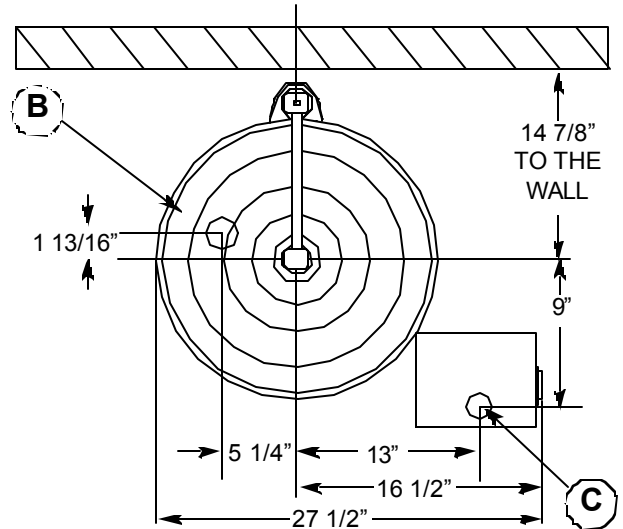
45 1/2" (9" shorter leg, 4" shorter hood)

58 1/4" (standard leg & hood)

63 1/4" (standard leg, 5" higher hood)

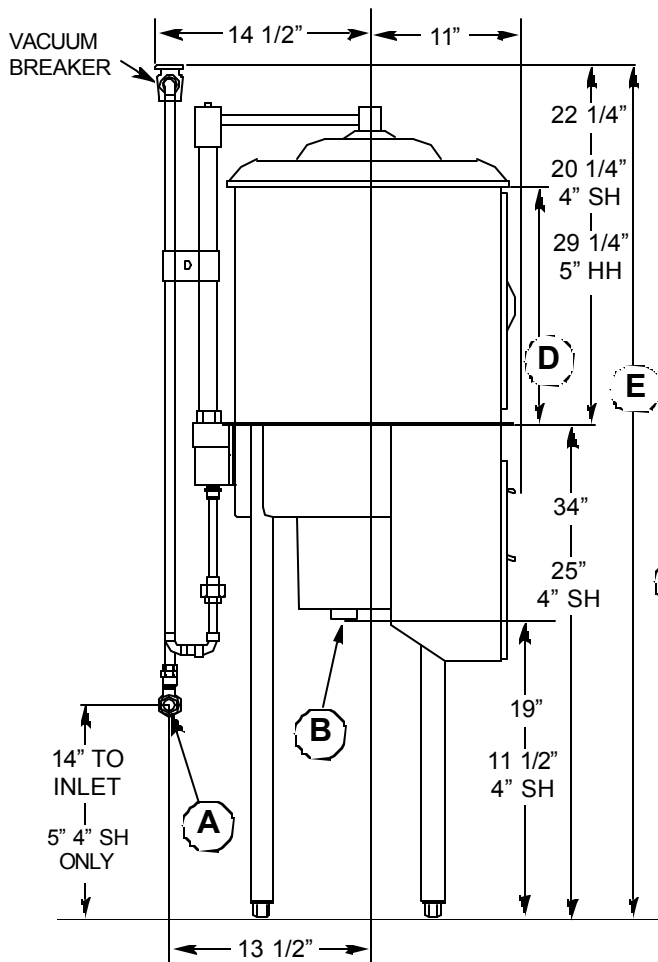
All dimensions in inches.

All vertical dimensions are +/- 1/2" from the floor due to the adjustable bullet feet.

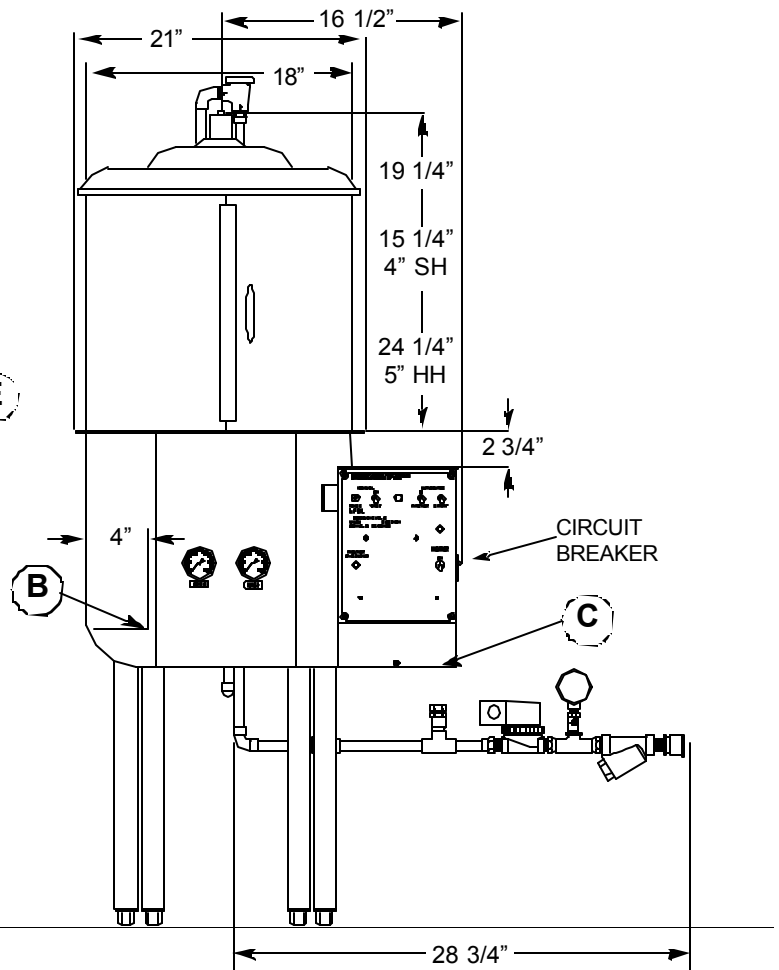


TOP VIEW

LEFT VIEW



FRONT VIEW



SECTION 1: SPECIFICATION INFORMATION

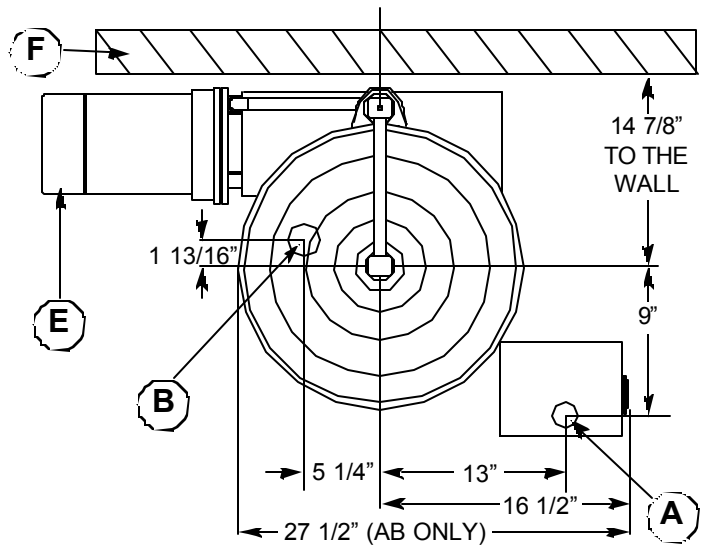
10AB/10APRB/10U DIMENSIONS

NOTES:

- A - Water inlet 1/2" NPT. Plumbing can be directed either left or right.
- B - Drain connection 1 1/2" NPT
- C - Electrical connection
- D - Clearance for dishes:
 - 10" (10U/10AB/10APRB 4" shorter hood)
 - 14" (10A/10AB/10APRB standard hood)
 - 19" (10A/10AB/10APRB 5" higher hood)
- E - Power rinse pump motor (10APRB only)
- F - Booster tank (10AB/10APRB/10U only)
- G - Machine height:
 - 45 1/2" (10U/10AB/10APRB, 9" shorter leg, 4" shorter hood)
 - 58 1/4" (10AB/10APRB standard leg & hood)
 - 63 1/4" (10AB/10APRB, standard leg, 5" higher hood)

All dimensions in inches.

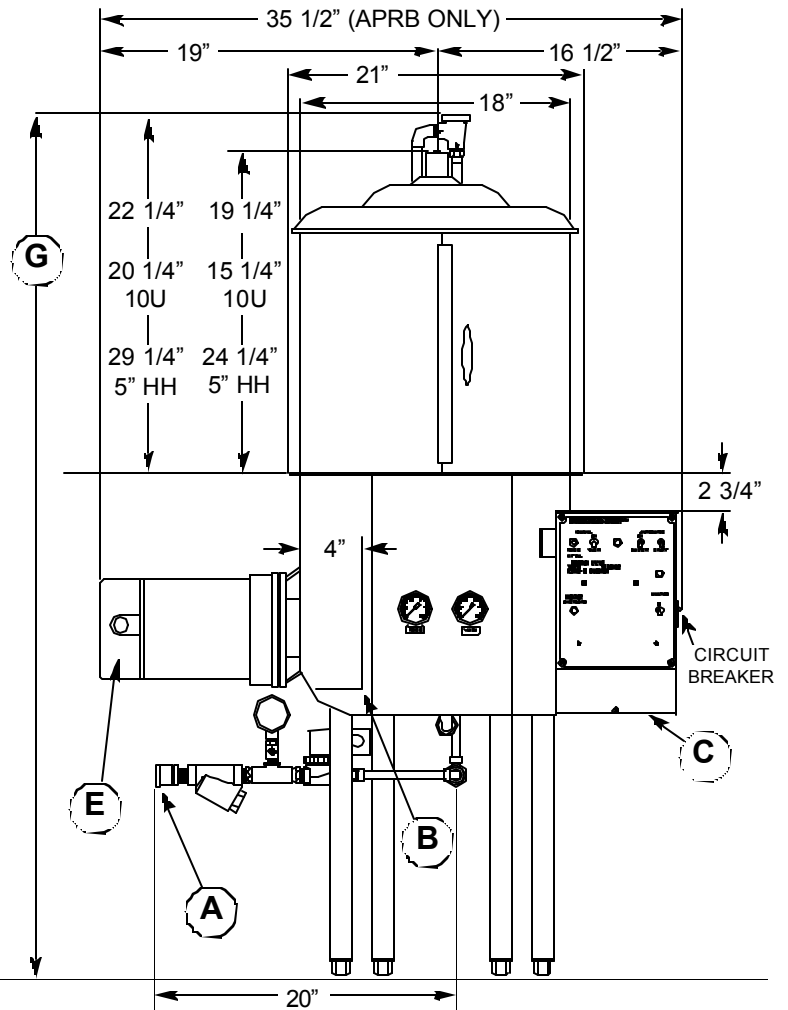
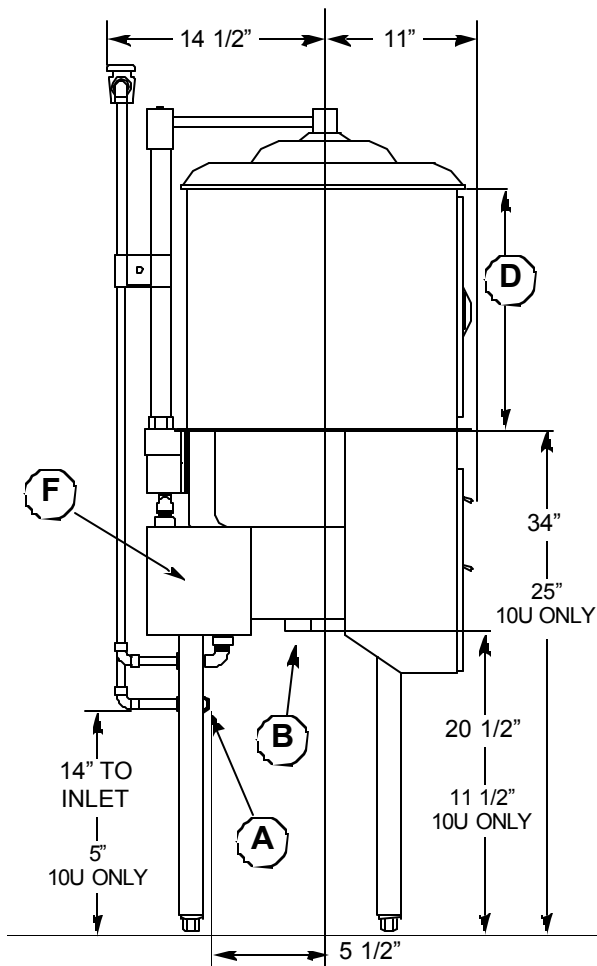
All vertical dimensions are +/- 1/2" from the floor due to the adjustable bullet feet.



TOP VIEW

FRONT VIEW

LEFT VIEW

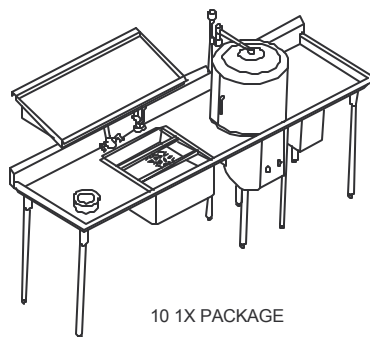


SECTION 1: SPECIFICATION INFORMATION

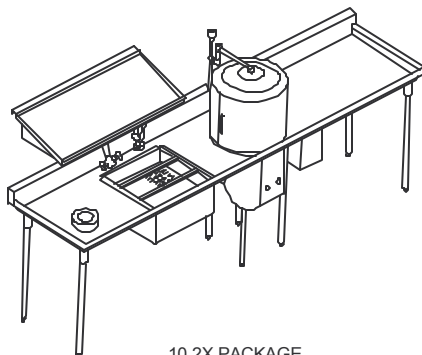
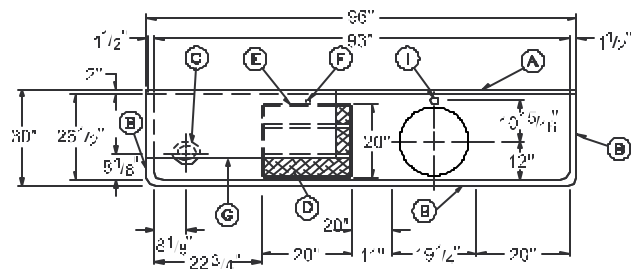
10 SERIES TABLE DIMENSIONS

Legend

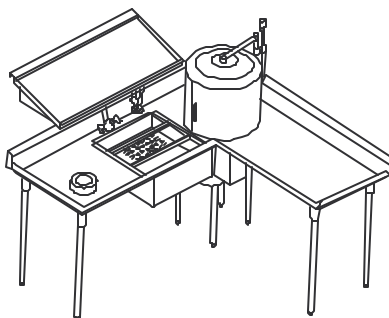
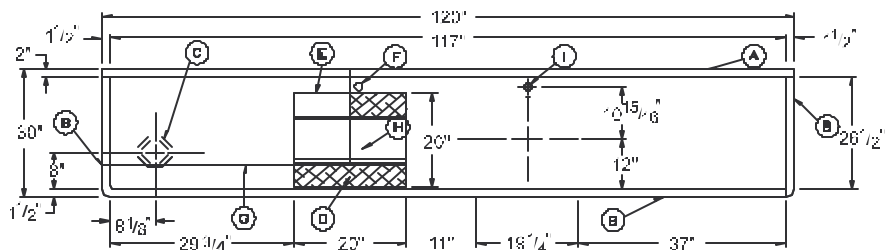
- A - 10" High backsplash, 2" turnback at 45°
- B - 3" High, 1 1/2" diameter rolled edge
- C - Scrap block
- D - Scrap basket with slide bars
- E - 20" x 20" x 5" deep pre-rinse sink
- F - Heavy duty pre-rinse
- G - 20" Slanted wall mounted overshelf 42" long
- H - 3 1/2" hole for sink drain with basket drain
- I - 1 7/8" hole for hood support piping



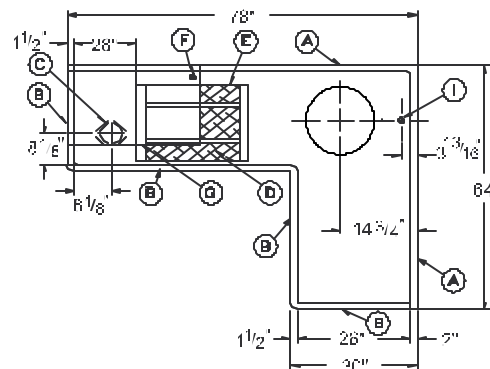
10 1X PACKAGE



10 2X PACKAGE



10 3X PACKAGE



SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

Jackson MSC Inc. provides technical support for all of the dishmachines detailed in this manual. We strongly recommend that you refer to this manual before making a call to our technical support staff. Please have this manual with you when you call so that our staff can refer you, if necessary, to the proper page. Technical support is available from 8:00 a.m. to 5:00 p.m. (EST), Monday through Friday. Technical support is not available on holidays. Contact technical support toll free at 1-888-800-5672. Please remember that technical support is available for service personnel only.

VISUAL INSPECTION: Before installing the unit, check the container (Fig. 1) and machine (Fig. 2) for damage. A damaged container is an indicator that there may be some damage to the machine. If there is damage to both the container and machine, **do not** throw away the container. The dishmachine has been inspected and packed at the factory and is expected to arrive to you in new, undamaged condition. However, rough handling by carriers or others may result in there being damage to the unit while in transit. If such a situation occurs, do not return the unit to Jackson; instead, contact the carrier and ask them to send a representative to the site to inspect the damage to the unit and to complete an inspection report. You must contact the carrier within 48 hours of receiving the machine. Also, contact the dealer through which you purchased the unit.



(Fig. 1)



(Fig. 2)

UNPACKING THE DISHMAchine: Note: Be careful when cutting the hold down strap (Fig. 3), it is under tension. Remove the hood (Fig. 4) and set to the side. Please note (Fig. 5) for the location of the O-rings. Once the machine has been removed from the container, ensure that there are no missing parts (Fig. 5 & 6) from the machine. This may not be obvious at first. If it is discovered that an item is missing, contact Jackson immediately to have the missing item shipped to you.



(Fig. 3)



(Fig. 4)



(Fig. 5)



(Fig. 6)

INSTALLATION INSTRUCTIONS

LEVEL THE DISHMACHINE: The dishmachine is designed to operate while being level. This is important to prevent any damage to the machine during operation and to ensure the best results when washing ware. The unit comes with adjustable bullet feet, which can be turned using a pair of channel locks or by hand if the unit can be raised safely. Ensure that the top of the tub is level from side to side and from front to back before making any connections.



INSTALLING THE DISHMACHINE: With the machine base set in place, lift the table (Fig. 7) (with proper flange cutout) over and above machine so that vertical flange on table cutout fits down inside of machine tub and horizontal flange on machine tub fits up tight against underside of the table.

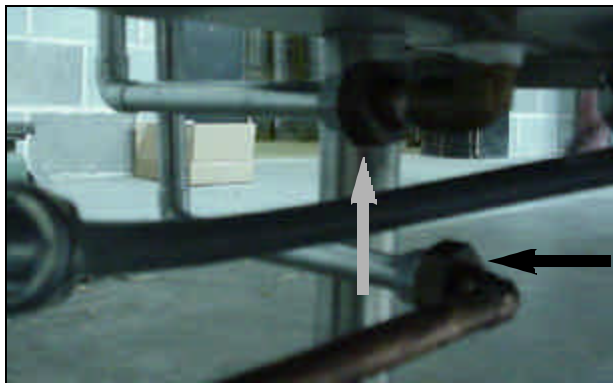


(Fig. 7)

INSTALLING THE VACUUM BREAKER & PLUMBING: Ease vacuum breaker piping (Fig. 8) supplied with the dishmachine down through the square cutout in the backsplash of the table (directly behind the machine). Connect vacuum breaker piping to machine. The top union connects to its matching half on the bottom of the rinse booster tank (Fig.9). The bottom union of the piping connects to an adapter pipe which, in turn connects to the solenoid valve (Fig. 10). The arrows on the solenoid valve indicate the direction of water flow to the machine. Tighten both of the connections.



(Fig. 8)



(Fig. 9)



(Fig. 10)

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

ALIGNING THE MACHINE: Adjust the machine base to line up hole in table with hole in support block (Fig. 11).



(Fig. 11)

INSTALLING THE INTERNAL VACUUM BREAKER: Insert internal vacuum breaker pipe into hood support block pin end down (Fig.12).

⚠ WARNING: Internal vacuum breaker pipe must be installed or there will be a hazard to the operator.



(Fig. 12)

INSTALLING THE HOOD ASSEMBLY: Make sure there are two “O-rings” (Fig. 5) on the lower support pipe near the end of the ring. While also holding the internal vacuum breaker, lift the hood and hood support pipe up over table. Set hood support pipe down into the support block hole (Fig. 13) and begin to work the hex nut into the hole. The locating pin in the support block will insure proper line up. While holding the support pipe, start tightening nut by hand to prevent cross threading. It should tighten considerable by hand. Then continue tightening with a wrench. It may be necessary to work support pipe back and forth to seat nut properly. When the nut is tight, it should force flat the stainless steel and rubber washers tight to the table top.



(Fig. 13)

Attach vacuum breaker support pipe clamp (Fig. 14) to the support pipe and external vacuum breaker piping. Slide up about 12” from the table and tighten securely. Position cover plate (supplied with table) over square cutout in backsplash on table so that it fits tightly around piping then snap in the four nylon fasteners (supplied) to hold in place.

Rotate the hood to insure it is free, if not, check level of machine, tightness of table to machine flange, centering of machine, level of table and hood support pipe.



(Fig. 14)

INSTALLATION INSTRUCTIONS

PLUMBING THE DISH MACHINE: All plumbing connections must comply with all applicable local, state, and national plumbing codes. The plumber is responsible for ensuring that the incoming water line is thoroughly flushed prior to connecting it to any component of the dish machine. It is necessary to remove all foreign debris from the water line that may potentially get trapped in the valves or cause an obstruction. Any valves that are fouled as a result of foreign matter left in the water line, and any expenses resulting from this fouling, are not the responsibility of the manufacturer.

CONNECTING THE DRAIN LINE: The drain for the dish machine is a gravity discharge drain. Remove the overflow strainer stopper from the tub and the unit will drain itself. There must also be an air gap between the machine drain line and the floor sink or drain. If a grease trap is required by code, it should have a flow capacity of 5 gallons per minute.

WATER SUPPLY CONNECTION: Ensure that you have read the section entitled “PLUMBING THE DISH MACHINE” above before proceeding. Install the water supply line (3/4” pipe size minimum) to the end of the Y-strainer. It is recommended that a water shut-off valve be installed in the water line between the main supply and the machine to allow access for service. The water supply line is to be capable of 25 PSI “flow” pressure at the recommended temperature indicated on the data plate. In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed. The Model 10 does not come with water a pressure regulator as standard equipment.

Do not confuse static pressure with flow pressure. Static pressure is the line pressure in a “no flow” condition (all valves and services are closed). Flow pressure is the pressure in the fill line when the fill valve is opened during the cycle.

It is also recommended that a shock absorber (not supplied with the dish machine) be installed in the incoming water line. This prevents line hammer (hydraulic shock), induced by the solenoid valve as it operates, from causing damage to the equipment.

PLUMBING CHECK: Slowly turn on the water supply to the machine after the incoming fill line and the drain line have been installed. Check for any leaks and repair as required. All leaks must be repaired prior to placing the machine in operation.

ELECTRICAL POWER CONNECTION: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code ANSI/NFPA 70 (latest edition) and/or other electrical codes.

Disconnect electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit.

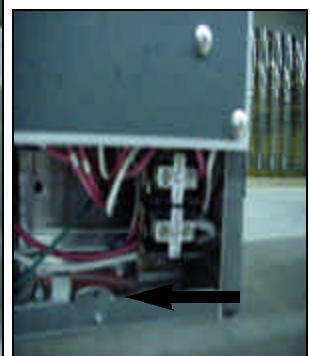
Refer to the data plate for machine operating requirements, machine voltage, total amperage load and serial number.

To install the incoming power lines, first remove the lower control box cover (Fig. 15). Next, run the power lines through the hole located in the bottom of the control box to the terminal board inside (Fig. 16). This board is accessible by removing the lower cover plate on the control box. Attach lines (L1 and L2 (L3 for three phase)) on the terminal block at the lower front right corner. There is no neutral wire on this machine. There is a grounding lug inside the control box on the bottom left. Be sure all connections made are tightened properly. It is recommended that “DE-OX” or another similar anti-oxidation agent be used on all power connections.

VOLTAGE CHECK: Ensure that the power switch is in the OFF position and apply power to the dish machine. Check the incoming power at the terminal block and ensure it corresponds to the voltage listed on the data plate. If not, contact a qualified service agency to examine the problem. Do not run the dish machine if the voltage is too high or too low. Shut off the service breaker and mark it as being for the dish machine. Advise all proper personnel of any problems and of the location of the service breaker. Replace the lower cover and tighten down the screws.



(Fig. 15)



(Fig. 16)

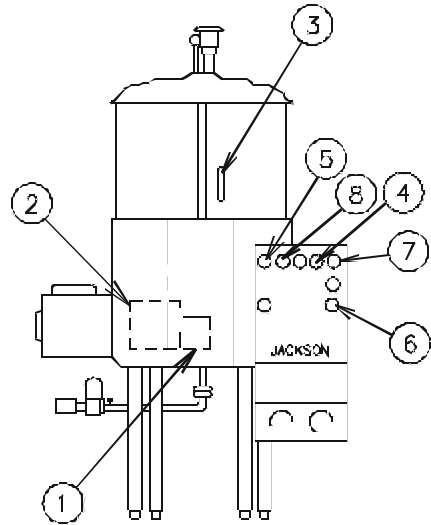


FINAL CHECK: Check all fittings and connections before and after first 10 cycles. Deliver Installation/Operation Manual to site manager. Contact Jackson for free performance and installation check.

OPERATION INSTRUCTIONS

PREPARATION:

1. Ensure that the pump intake strainer (1) and basket overflow strainer (2) are inserted and tight.
2. Ensure that the wash and rinse arms are installed and secure.
3. Remove all solid wastes in order to avoid obstructing filters, drain and wash and rinse arms.
4. Ware that is encrusted with soil should be presoaked prior to being placed in the machine.
5. When placing dishes into the racks, do not allow them to lean on each other.
6. Place the glasses upside down in the open rack. With the model 10 series, a four compartment silverware rack is supplied. Place silver in compartment rack loosely not allowing it to mix with other silverware of the same nature. Place the compartment rack in the open rack and wash with the cups and glasses.



DAILY MACHINE PREPARATION: Refer to the section entitled "PREPARATION" at the top of this page and follow the instructions there. Afterwards, check that all of the chemical levels are correct and/or that there is plenty of detergent available for the expected workload.

WARM-UP CYCLE: At the beginning of each work day, a warm up cycle will need to be performed. Close the hood (3). Turn on the master switch (4). Raise the fill switch (5) until the machine is filled to the top of the basket overflow strainer (2.) Once the proper water level has been reached, turn on the heater switch (6). Observe the temperature gauges, the rinse temperature should rise to a specified level of 180°F within five minutes if the incoming water to the booster tank is 140°F. The wash heater will take longer to reach 150°F as the element is designed for maintaining temperature, not heating. Once the proper temperature has been reached, with the hood closed, turn on the manual wash switch. You should hear the water being pumped as it strikes the top of the hood. Turn off the manual wash switch. The dishwasher is now ready to proceed with washing of the dishes.

WARE PREPARATION: Proper preparation of ware will help ensure good results and less re-washes. If not done properly, ware may not come out clean and the efficiency of the dishwasher will be reduced. It is important to remember that a dishwasher is not a garbage disposal and that throwing unscrapped dishes into the machine will defeat the purpose altogether of washing the ware. Scraps should be removed from ware prior to being loaded into a rack. Pre-rinsing and pre-soaking are good ideas, especially for silverware and casserole dishes. Place cups and glasses upside down in racks so that they do not hold water during the cycle. The dishwasher is meant not only to clean, but to sanitize as well, to destroy all of the bacteria that could be harmful to human beings. In order to do this, ware must be properly prepared prior to being placed in the machine.

WASHING A RACK OF WARE: To wash a rack, open the hood completely (being careful for hot water that may drip from the top of the hood), manually load detergent into the wash chamber, or if automatic detergent dispenser is used, follow the manufacturers instructions. Slide the rack of dishes into the dishwasher. Close the hood. Start the automatic wash and rinse cycle of the dishwasher by flipping the start switch (7) either up or down (NOTE: The start switch, is a three position switch. Up = Start, Center = Off, Down = Start) the indicating light (8) will come on at the start of the cycle. When the light goes off, the cycle is complete. Open the hood, remove the rack of clean dishes to air dry. Repeat the cycle by adding another rack of soiled dishes, adding the detergent, close hood and flip start switch (8) in opposite direction.

SHUT DOWN AND CLEANING: At the end of meal time, shut off the dishwasher by placing the start switch in center position and turn heat switch off. Drain the dishwasher by removing the overflow strainer. Remove the pump intake strainer after water has drained. Clean both strainers. Clean the inside of the unit. Clean wash head, upper and lower rinse arms and replace the clean strainers. Replace all removed parts. The machine is now ready for refilling and operation.

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

DETERGENT CONTROL

Detergent usage and water hardness are two factors that contribute greatly to how efficiently your dishmachine will operate. Using detergent in the proper amount can become, in time, a source of substantial savings. A qualified water treatment specialist can tell you what is needed for maximum efficiency from your detergent, but you should still know some basics so you'll understand what they are talking about.

First, you must understand that hard water greatly effects the performance of the dishmachine. Water hardness is the amount of dissolved calcium and magnesium in the water supply. The more dissolved solids in the water, the greater the water hardness. Hard water works against detergent, thereby causing the amount of detergent required for washing to increase. As you use more detergent, your costs for operating the dishmachine will increase and the results will decrease. The solids in hard water also may build-up as a scale on wash and rinse heaters, decreasing their ability to heat water. Water temperature is important in removing soil and sanitizing dishes. If the water cannot get hot enough, your results may not be satisfactory. This is why Jackson recommends that if you have installed the machine in an area with hard water, that you also install some type of water treatment equipment to help remove the dissolved solids from the water before it gets to the dishmachine.

Second, hard water may have you adding drying agents to your operating cycle to prevent spotting, when the real problem is deposited solids on your ware. As the water evaporates off of the ware, the solids will be left behind to form the spotting and no amount of drying agent will prevent this. Again, using treated water will undoubtedly reduce the occurrences of this problem.

Third, treated water may not be suitable for use in other areas of your operation. For instance, coffee made with soft water may have an acid or bitter flavor. It may only be feasible to install a small treatment unit for the water going into the dishmachine itself. Discuss this option with your qualified water treatment specialist.

Even after the water hardness problems have been solved, there still must be proper training of dishmachine operators in how much detergent is to be used per cycle. Talk with your water treatment specialist and detergent vendor and come up with a complete training program for operators. Using too much detergent has as detrimental effects as using too little. The proper amount of detergent must be used for job. It is important to remember that certain menu items may require extra detergent by their nature and personnel need to be made aware of this. Experience in using the dishmachine under a variety of conditions, along with good training in the operation of the machine, can go a long way in ensuring your dishmachine operates as efficiently as possible.

Certain dishmachine models require that chemicals be provided for proper operation and sanitization. Some models even require the installation of third-party chemical feeders to introduce those chemicals to the machine. Jackson does not recommend or endorse any brand name of chemicals or chemical dispensing equipment. Contact your local chemical distributor for questions concerning these subjects.

Some dishmachines come equipped with integral solid detergent dispensers. These dispensers are designed to accommodate detergents in a certain sized container. If you have such a unit, remember to explain this to your chemical distributor upon first contacting them.

As explained before, water temperature is an important factor in ensuring that your dishmachine functions properly. The data plate located on each unit details what the minimum temperatures must be for either the incoming water supply, the wash tank and the rinse tank, depending on what model of dishmachine you have installed. These temperatures may also be followed by temperatures that Jackson recommends to ensure the highest performance from your dishmachine. However, if the minimum requirements are not met, the chances are your dishes will not be clean or sanitized. Remember, a dish can look clean, but it may not be sanitized. Instruct your dishmachine operators to observe the required temperatures and to report when they fall below the minimum allowed. A loss of temperature can indicate a much larger problem such as a failed heater or it could also indicate that the hot water heater for your operation is not up to capacity and a larger one may need to be installed.

There are several factors to consider when installing your dishmachine to ensure that you get the best possible results from it and that it operates at peak efficiency for many years. Discuss your concerns with your local chemical distributor and water treatment specialist before there is a problem.

SECTION 3: PREVENTATIVE MAINTENANCE

SECTION 3: PREVENTATIVE MAINTENANCE

PREVENTATIVE MAINTENANCE

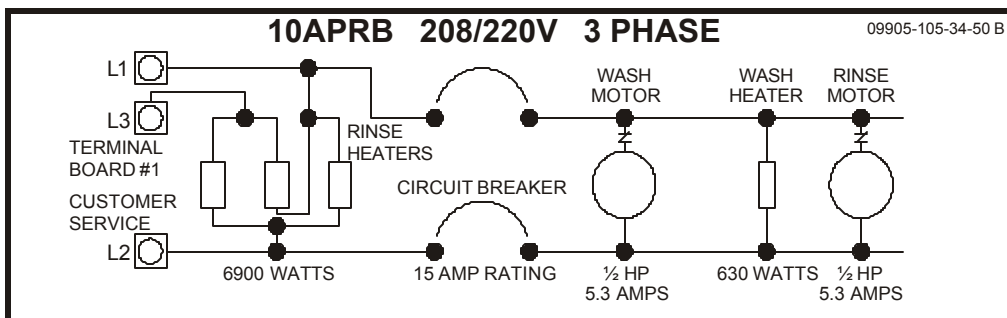
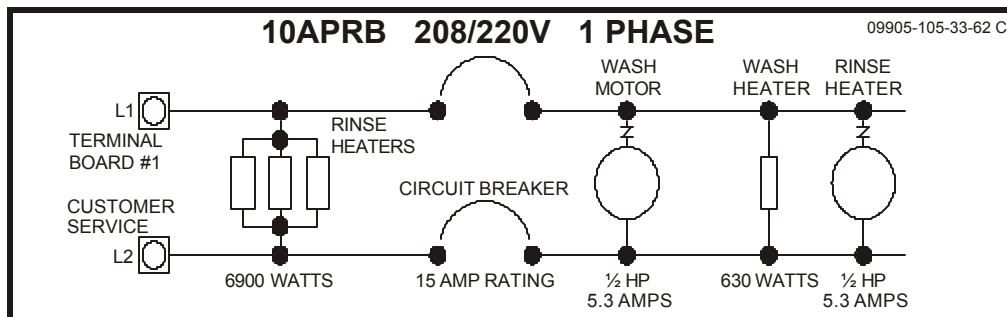
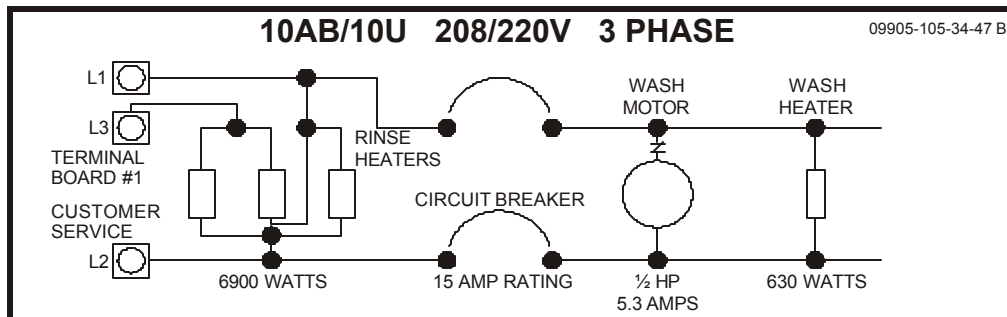
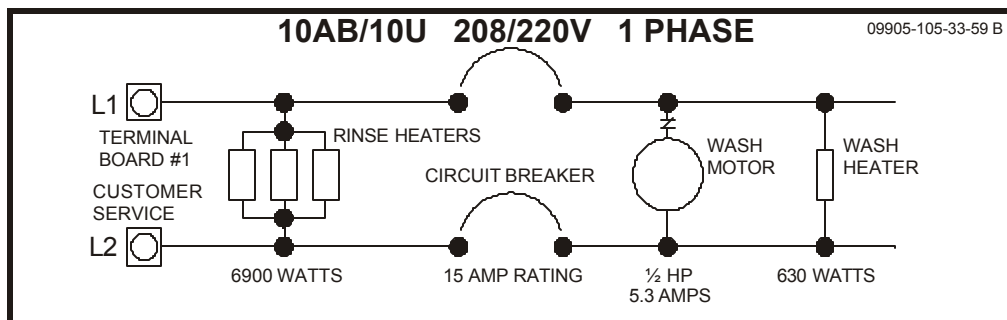
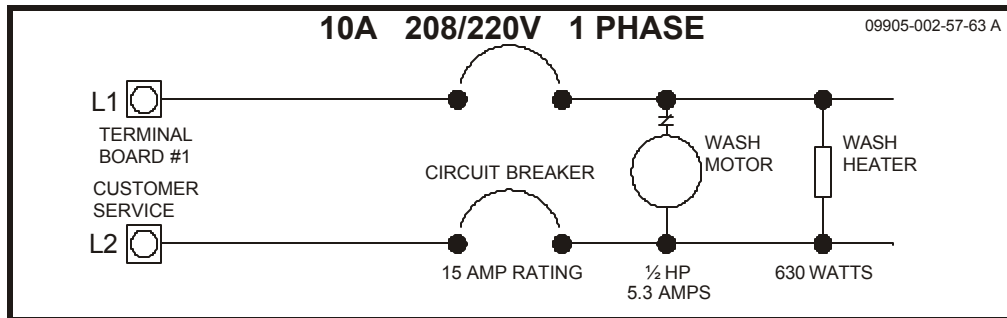
Proper maintenance of your Jackson dishmachine will insure optimum service with a minimum of down time.

1. To delime the booster tank.
 - a. Remove the support pipe nut and lift the whole hood assembly away from the unit.
 - b. Loosen the fitting going into bottom side of booster tank.
 - c. Drain approximately 2 to 3 cups out of the tank.
 - d. Pour 1 to 2 cups of delimer into the hood support block opening, after tightening the booster tank union.
 - e. Replace the hood assembly.
 - f. Turn on the heat switch for 30 minutes.
 - g. Fill the machine with water.
 - h. Turn on manual wash switch and allow the unit to run for about 20 minutes.
 - i. Empty the machine and refill at least twice.
2. To remove all lime and corrosion deposits.
 - a. Fill the machine with wash water as would ordinarily be done for washing.
 - b. Open the door and place one cup or less of deliming compound into the water. (Be sure to follow their directions if they vary from these being given) which is available from your detergent supplier. Read and follow the label instructions.
 - c. Turn on the manual wash switch and allow to wash for five minutes.
 - d. Open the door and examine the interior. All lime should be removed and parts should be shiny. If not, allow to wash for a longer period.
 - e. After the interior is clean, empty the wash water by removing overflow strainer.
 - f. Replace the overflow strainer. Refill machine and allow to run for two minutes, then again drain the wash reservoir.
 - g. Refill as it is ready for regular operation.
3. Clean strainers.
 - a. Clean around overflow and pump intake strainer holes.
 - b. Clean around pump intake (a toothbrush makes a good cleaning tool).
4. Clean Y-strainer on the incoming water line. (Water to the machine must be turned off for this operation.)
 - a. Remove the plug and clean the strainer.
5. Clean rinse tubes.
 - a. Remove the end plugs on the lower and upper rinse arms.
 - b. Clean all rinse tubes with the special brush provided.
 - c. If spray holes in the rinse tubes are clogged, they may be cleaned with a pointed tool.
6. Clean the wash head assembly.
 - a. If the spray jets are plugged, use a pointed tool to dislodge and flush with water.
 - b. If lodged items still remain in the wash tubes, remove the wash assembly by first removing the rinse assembly.
 - c. Clean the assembly at the sink by flushing water through the spray jets.
 - d. Reinstall the wash and rinse assemblies.
7. Clean any deposits which may have built up on exterior moving parts.

SECTION 4: ELECTRICAL SCHEMATICS

SECTION 4: ELECTRICAL SCHEMATICS

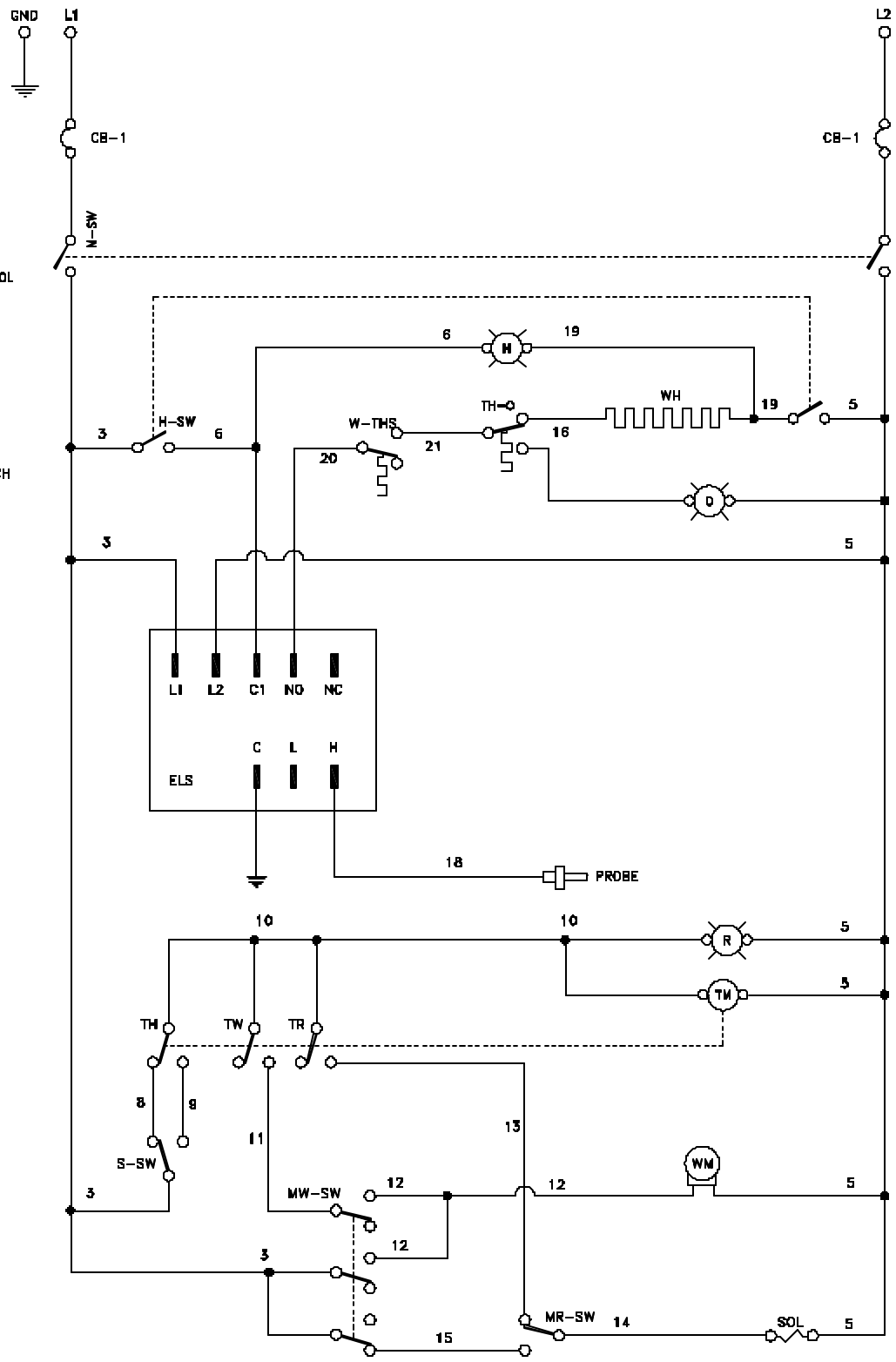
10A, 10AB/10U, 10APRB



10A WIRING DIAGRAM (208-230 VOLT, 60HZ, SINGLE PHASE)

LEGEND

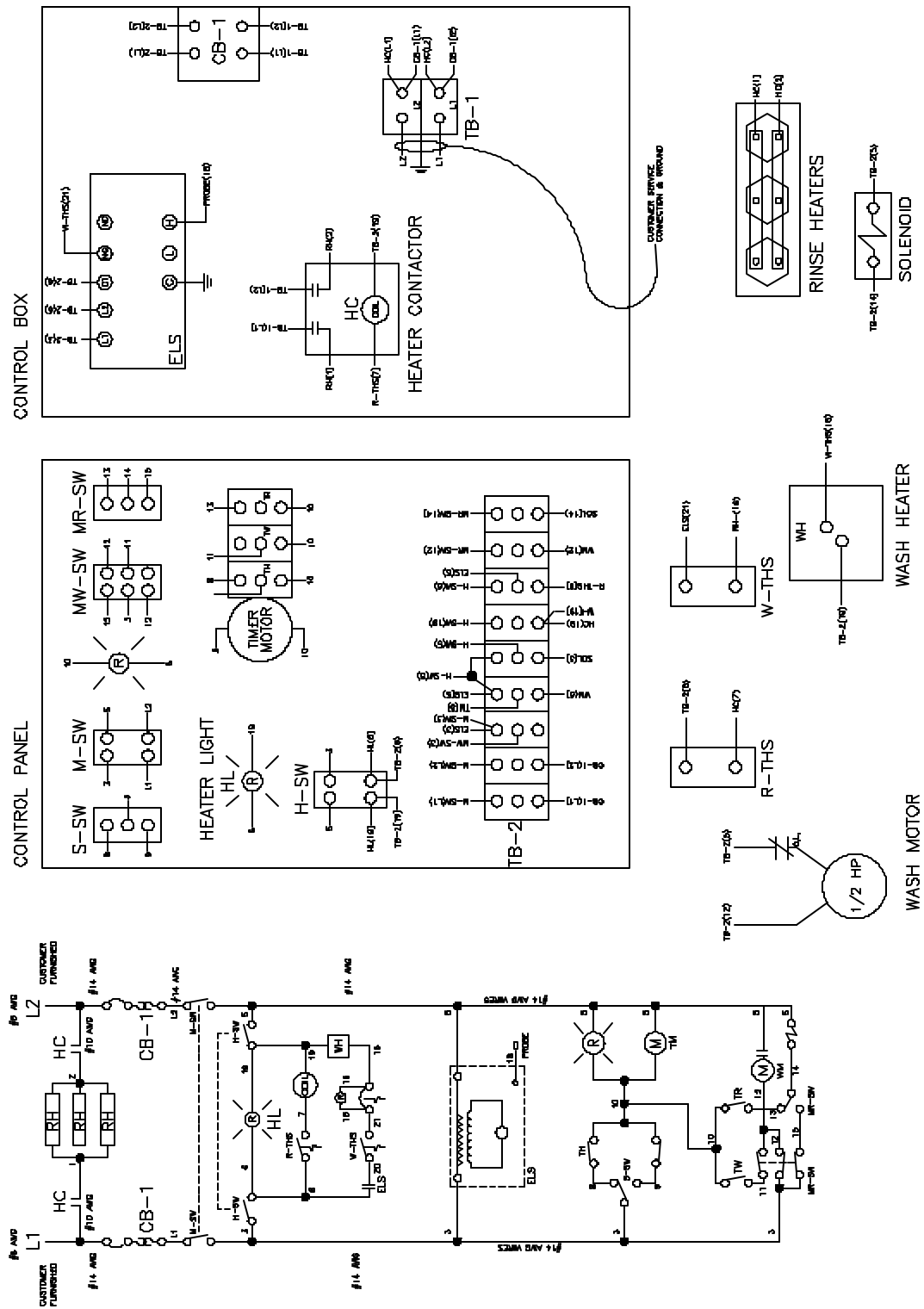
- GND GROUND
- CB-1 CIRCUIT BREAKER
- N-SW MASTER SWITCH
- H-SW HEATER SWITCH
- W-THS WASH THERMOSTAT
- ELS WATER LEVEL CONTROL
- TH CYCLE CAM
- TW WASH CAM
- TR RINSE CAM
- R CYCLE LIGHT
- TM TIMER MOTOR
- S-SW CYCLE SWITCH
- MW-SW MANUAL WASH SWITCH
- SOL FILL SOLENOID



9905-002-05-59

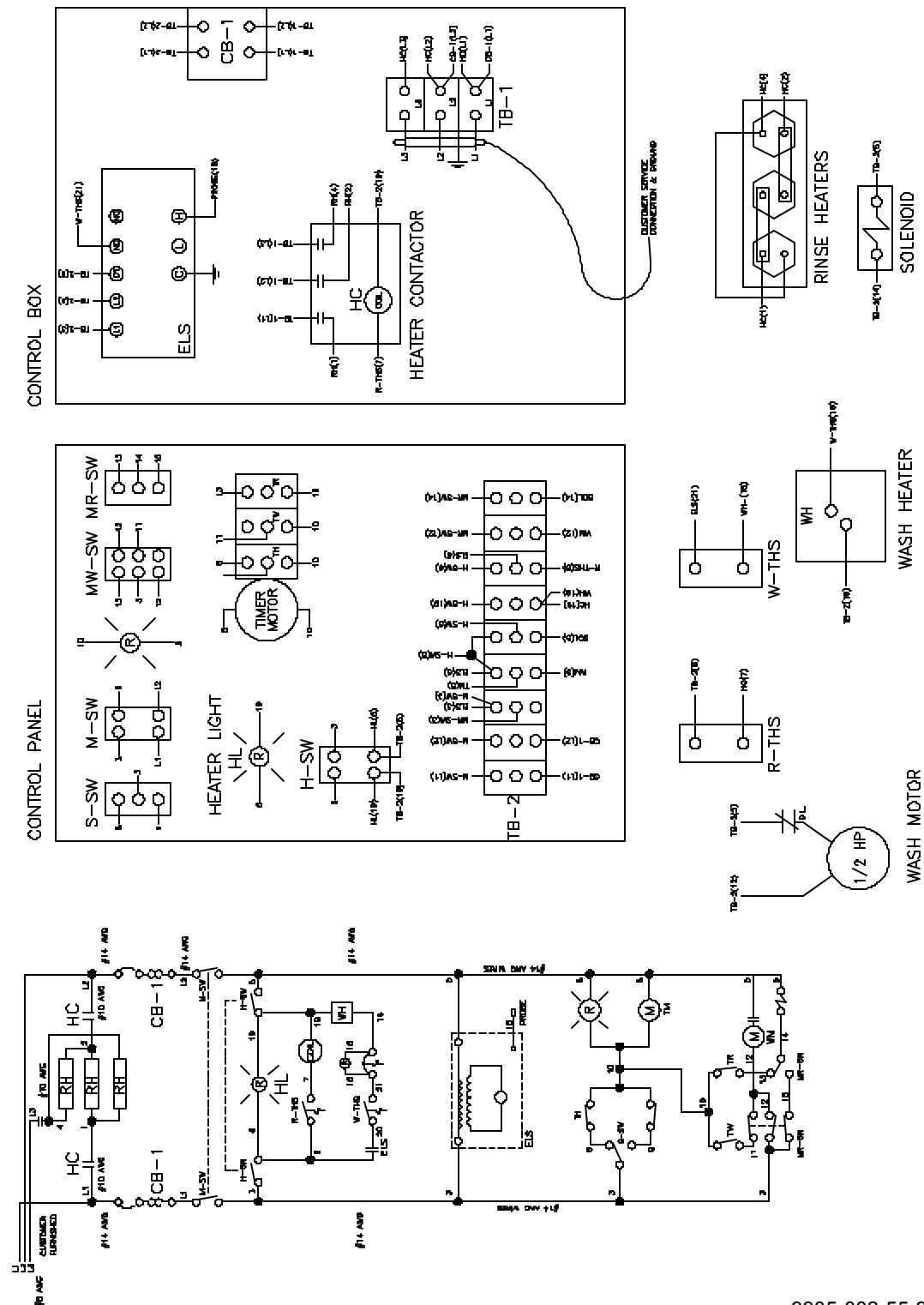
SECTION 4: ELECTRICAL SCHEMATICS

10AB WIRING DIAGRAM (208-230 VOLT, 60HZ, SINGLE PHASE)



9905-000-54-97

10AB WIRING DIAGRAM (208-230 VOLT, 60HZ, THREE PHASE)

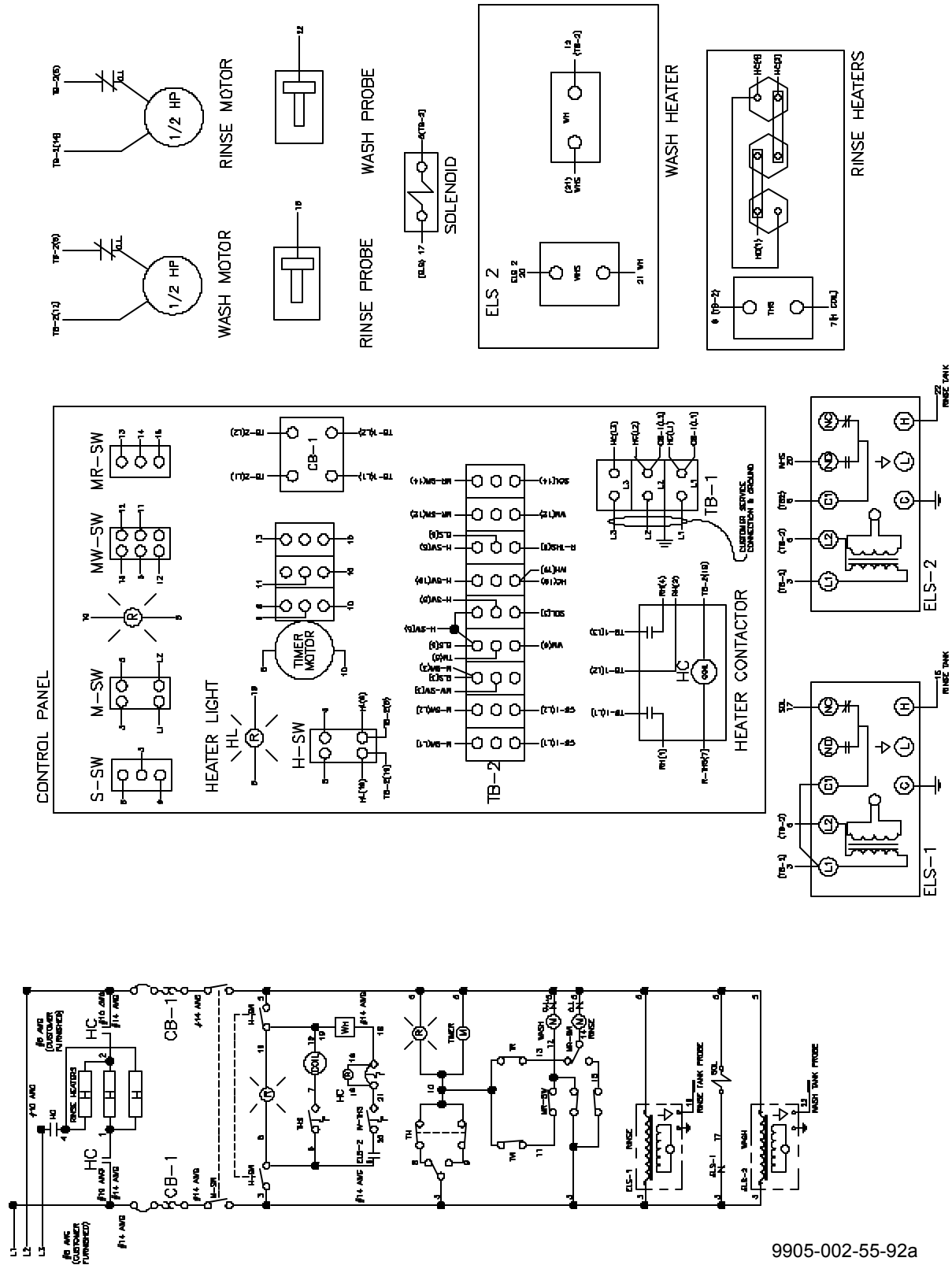


9905-002-55-90a

Enodis
One Company. Countless Solutions.



10APRB WIRING DIAGRAM (208-230 VOLT, 60HZ, THREE PHASE)



9905-002-55-92a

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

ALABAMA TO HAWAII

ALABAMA:

**JONES-McLEOD
APPLIANCE SVC**
1616 7TH AVE. NORTH
BIRMINGHAM, AL 35203
(205) 251-0159
800-821-1150
FAX: (205) 322-1440
service@jones-mcleod.com

**JONES-McLEOD
APPLIANCE SVC**
854 LAKESIDE DRIVE
MOBILE, AL 36693
(334) 666-7278
800-237-9859
FAX: (334) 661-0223

ALASKA:

**RESTAURANT
APPLIANCE SVC**
7219 ROOSEVELT WAY NE
SEATTLE, WA 98115
(206) 524-8200
800-433-9390
FAX: (206) 525-2890
info@restappl.com

ARIZONA:

**AUTHORIZED COMMERCIAL
FOOD EQMT. SVC**
4832 SOUTH 35TH STREET
PHOENIX, AZ 85040
(602) 234-2443
800-824-8875
FAX: (602) 232-5862
acsboss@aol.com

GCS SERVICE INC.
PHOENIX, AZ
800-822-2303

ARKANSAS:

BROMLEY PARTS & SVC
10TH AND RINGO
P.O. BOX 1688
LITTLE ROCK, AR 72202
(501) 374-0281
800-482-9269
FAX: (501) 374-8352
service@bromleyparts.com
parts@bromleyparts.com

COMMERCIAL PARTS & SVC.
3717 CHERRY ROAD
MEMPHIS, TN 38118
(901) 366-4587
800-262-9155
FAX: (901) 366-4588

CALIFORNIA:

**BARKERS FOOD
MACHINERY SERVICES**
5367 SECOND STREET
IRVINDALE, CA 91706
(626) 960-9390
800-258-6999
FAX: (626) 337-4541
service@barkers.com

GCS SERVICE INC.
LOS ANGELES, CA
800-822-2303

P & D APPLIANCE
4220-C ROSEVILLE ROAD
NORTH HIGHLANDS, CA 95660
(916) 974-2772
800-824-7219
FAX: (916) 974-2774

INDUSTRIAL ELECTRIC SVC
5662 ENGINEER DRIVE
HUNTINGTON BEACH, CA 92649
(714) 379-7100
800-4573783
FAX: (714) 379-7109

GCS SERVICE INC.
360 LITTLEFIELD AVE
S. SAN FRANCISCO, CA 94080
(650) 635-0720
800-969-4427
FAX: (650) 871-4019

**BARKERS FOOD
MACHINERY SERVICES**
9373 ACTIVITY ROAD #G
SAN DIEGO, CA 92126
(858) 695-1091
800-995-7955
FAX: (858) 995-7955

GCS SERVICE INC.
9030 KENMAR DR. SUITE 313
SAN DIEGO, CA 92121
(858) 549-8411
800-422-7278
FAX: (858) 549-2323

P & D APPLIANCE SVC
100 SOUTH LINDEN AVE.
S. SAN FRANCISCO, CA 94080
(650) 635-1900
800-424-1414
FAX: (650) 635-1919
pndappl@aol.com

COLORADO:

**HAWKINS COMMERCIAL
APPLIANCE SERVICE**
3000 S. WYANDOT ST.
ENGLEWOOD, CO 80110
(303) 781-5548
(800) 624-2117
FAX: (303) 761-8861

COLORADO (cont.):

METRO APPLIANCE SERVICE
1640 S BROADWAY
DENVER, CO 80210
(303) 778-1126
800-525-3532
FAX: (303) 778-0268
metroappls@aol.com

CONNECTICUT:

GCS SERVICE INC.
302 MURPHY ROAD
HARTFORD, CT 06114
(860) 549-5575
800-423-1562
FAX: (860) 527-6355

DELAWARE:

**AMERICAN KITCHEN MACHIN-
ERY & REPAIR**
204 QUARRY STREET
PHILADELPHIA, PA 19106
(215) 627-7760
800-848-7760
FAX: (215) 627-1604

GCS SERVICE INC.
817 N. THIRD STREET
PHILADELPHIA, PA
(215) 925-6217
800-441-9115
FAX: (215) 925-6208

ELMER SCHULTZ SERVICE
36 BELMONT AVE.
WILLMINGTON, DE 19804
(302) 655-8900
800-225-0599
FAX: (302) 656-3673
elmer2@erols.com

EMR SERVICE DIVISION
106 WILLIAMSPORT CIRCLE
SALISBURY, MD 21804
(410) 543-8197
FAX: (410) 548-4038

FLORIDA:

COMMERCIAL APPLIANCE SVC
8416 LAUREL FAIR CIRCLE
BLDG 6, SUITE 114
TAMPA, FL 33610
(813) 663-0313
800-282-4718
FAX: (813) 663-0212
commercialappliance@worldnet.at
t.net

FLORIDA (cont.):

GCS SERVICE INC
3373 N. W. 168TH STREET
MIAMI, FL 33056
(305) 621-6666
800-766-8966
FAX: (305) 621-6656

GCS SERVICE INC
3902 CORPORA PARK DR.
SUITE 350
TAMPA, FL 33619
(813) 626-6044
800-282-3008
FAX: (813) 621-1174

**JONES-McLEOD
APPLIANCE SVC**
854 LAKESIDE DRIVE
MOBILE, AL 36693
(334) 666-7278
800-237-9859
FAX: (334) 661-0223
service@jones-mcleod.com

GEORGIA:

GCS SERVICE INC
3127 PRESIDENTIAL DRIVE
ATLANTA, GA 30340
(770) 452-7322
800-334-3599
FAX: (770) 452-7473

**SOUTHEASTERN
RESTAURANT SVC.**
2200 NORCROSS PKWY.
SUITE 210
NORCROSS, GA 30071
(770) 446-6177
800-235-6516
FAX: (770) 446-3157
info@srs-atl.com

**WHALEY FOODSERVICE
REPAIRS**
109-A OWENS INDUSTRIAL
DRIVE
SAVANNAH, GA 31405
(912) 447-0827
888-765-0036
FAX: (912) 447-0826

HAWAII:

**FOOD EQMT. PARTS & SER-
VICE CO.**
300 PUUHALE RD.
HONOLULU, HI 96819
(808) 847-4871
FAX: (808) 842-1560
fepsco@hula.net

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

IDAHO TO MISSISSIPPI

IDAHO:

RON'S SERVICE
703 E 44TH STREET STE 10
GARDEN CITY, ID 83714
(208) 375-4073
FAX: (208) 375-4402

RESTAURANT APPLIANCE SVC.
7219 ROOSEVELT WAY NE
SEATTLE, WA 98115
(206) 524-8200
800-433-9390
FAX: (206) 525-2890
info@restappl.com

ILLINOIS:

CONES REPAIR SVC.
2408 40TH AVE.
MOLINE, IL 61265
(309) 797-5323
800-716-7070
FAX: (309)797-3631
jackb@cones.com

EICHENAUER SERVICES INC.
130 S OAKLAND ST.
DECATUR, IL 62522
(217) 429-4229
800-252-5892
FAX: (217) 429-0226
esi@esiquality.com

GCS SERVICE INC.
696 LARCH AVENUE
ELMHURST, IL 60126
(630) 941-7800
800-942-9689
FAX: (630) 941-6048

GCS SERVICE INC.
9722 REAVIS PARK DRIVE
ST. LOUIS, MO 63123
(314) 683-7444
800-284-4427
FAX: (314) 638-0135

INDIANA:

GCS SERVICE INC.
5310 E. 25TH STREET
INDIANAPOLIS, IN 46218
(317) 545-9655
800-727-8710
FAX: (317) 549-6286

IOWA:

GOODWIN-TUCKER GROUP
3509 DELAWARE AVENUE
DES MOINES, IA 50313
(515) 262-9308
800-372-6066
FAX: (515) 262-2936
goodwintuc@aol.com

IOWA (cont.):

CONES REPAIR SVC.
1056 27TH AVENUE SW
CEDAR RAPIDS, IA 52404
(319) 365-3325
800-747-3326
FAX: (319) 365-0885

KANSAS:

GCS SERVICE INC.
6107 CONNECTICUT
KANSAS CITY, MO 64210
(816) 920-5999
800-229-6477
FAX: (816) 920-7387

KENTUCKY:

CERTIFIED SERVICE CENTER
127 DISHMAN LANE
BOWLING GREEN, KY 42101
(270) 783-0012
(877) 907-0012
FAX: (270) 783-0058

CERTIFIED SERVICE CENTER
1051 GOODWIN DRIVE
LEXINGTON, KY 40505
(606) 254-8854
800-432-9269
FAX: (606) 231-7781
jatkens@certifiedsc.com

GCS SERVICE INC.
1002 NANDINO BLVD.
LEXINGTON, KY 40511
(606) 255-0746
800-432-9260
FAX: (606) 255-0748

CERTIFIED SERVICE CENTER
RAMCO BUSINESS PARK
4283 PRODUCE ROAD
LOUISVILLE, KY 40218
(502) 964-7007
800-637-6350
FAX: (502) 964-7202
cwalker@certifiedsc.com
droenigk@certifiedsc.com

GCS SERVICE INC.
4204 SOUTH BROOK STREET
LOUISVILLE, KY 40214
(502) 367-1788
800-752-6160
FAX: (502) 367-0400

LOUISIANA:

BANA PARTS INC.
1501 KUEBLE STREET
HARAHAN, LA 70123
(504) 734-0076
800-325-7543
FAX: (504) 734-8456

LOUISIANA (cont.):

BANA PARTS INC.
4028 GREENWOOD ROAD
SHREVEPORT, LA 71109
(318) 631-6550
800-832-6550
FAX: (318) 636-5675

MAINE:

MRE, INC.
170 JOHN ROBERTS RD UNIT #3
PROTLAND, ME 04106
(207) 772-1152
800-823-9700
FAX: (207) 772-1445

NORTHERN CROWN SERVICES, INC.
225 INDUSTRIAL WAY
PORTLAND, ME 04103
(207) 797-7333
(800) 696-7560
FAX: (207) 696-1128
steve@northerncrownservices.com
richard@northerncrownservices.com

MARYLAND:

EMR SERVICE DIVISION
700 EAST 25TH STREET
BALTIMORE, MD 21218
(410) 467-8080
800-879-4994
FAX: (410) 467-4191
baltparts@emrco.com

EMR SERVICE DIVISION
106 WILLIAMSPORT CIRCLE
SALISBURY, MD 21804
(410) 543-8197
888-687-8080
FAX: (410) 548-4038
baltparts@emrco.com

EMR SERVICE DIVISION
2626 PITTMAN DRIVE
SILVER SPRING, MD 20910
(301) 588-8080
800-348-2365
FAX: (301) 588-6985
baltparts@emrco.com

GCS SERVICE INC.
2660 PITTMAN DRIVE
SILVER SPRING, MD 20910
(301) 585-7550 (DC)
(410) 792-0338 (BALT)
(800) 638-7278
FAX: (301) 495-4410

MASSACHUSETTS:

ACE SERVICE CO.
95 HAMPTON AVE.
NEEDHAM, MA 02494
(781) 449-4220
800-225-4510 MA & NH
FAX: (781) 444-4789
taceservice@aol.com

MASSACHUSETTS RESTAURANT SUPPLY
34 SOUTH STREET
SOMERVILLE, MA 02143
(617) 868-1930
800-338-6737
FAX: (617) 868-5331

GCS SERVICE INC.
180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

GCS SERVICE INC.
302 MURPHY ROAD
HARTFORD, CT 06114
(860) 549-5575
800-723-1562
FAX: (860) 527-6355

MICHIGAN:

GCS SERVICE INC.
31829 WEST EIGHT MILE ROAD
LIVONIA, MI 48152
(248) 426-9500
800-772-2936
FAX: (248) 426-7555

JACKSON SERVICE COMPANY
3980 BENSTEIN RD.
COMMERCE TOWNSHIP, MI 48382
(248) 363-4159
800-332-4053
FAX: (248) 363-5448

MINNESOTA:

GCS SERVICE INC.
2857 LOUISIANA AVENUE N.
MINNEAPOLIS, MN 55427
(612) 546-4221
800-345-4221
FAX: (612) 546-4286

MISSISSIPPI:

GCS SERVICE INC.
2815 19TH AVENUE, UNIT A
GULFPORT, MS 39501
(228) 864-2722
877-964-2722
FAX: (228) 822-9412

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

MISSISSIPPI TO NORTH CAROLINA

MISSISSIPPI (cont.):

GCS SERVICE INC.
5755 GALLANT DRIVE.
JACKSON, MS 39206
(601) 956-7800
800-274-5954
FAX: (601) 956-1200

GCS SERVICE INC.
3717 CHERRY ROAD
MEMPHIS, TN 38118
(901) 366-4587
800-262-9155
FAX: (901) 366-4588

MISSOURI:

GCS SERVICE INC.
6107 CONNECTICUT
KANSAS CITY, MO 64120
(816) 920-5999
800-229-6477
FAX: (816) 920-7387

GCS SERVICE INC.
9722 REAVIS PARK DRIVE
ST. LOUIS, MO 63123
(314) 638-7444
800-284-4427
FAX: (314) 638-0135

KAMMERLIN PARTS & SVC.
1359 SOUTH KINGSHIGHWAY
ST. LOUIS, MO 63110
(314) 535-2222
FAX: (314) 535-6205
petek@kps.stl.com

MONTANA:

**RESTAURANT
APPLIANCE SVC.**
7219 ROOSEVELT WAY NE
SEATTLE, WA 98115
(206) 524-8200
800-433-9390
FAX: (206) 525-2890
info@restappl.com

NEBRASKA:

GOODWIN - TUCKER GROUP
7535 D STREET
OMAHA, NE 68124
(402) 397-2880
800-228-0372
FAX: (402) 397-2881
goodwintuc@aol.com

NEVADA:

HI TECH COMMERCIAL SVC
400 E. MEAD BLVD.
LAS VEGAS, NV 89030
(702) 649-4616
(877) 924-4832
FAX: (702) 649-4607

GCS SERVICE INC.
LAS VEGAS, NV
800-822-2303

NEW HAMPSHIRE:

GCS SERVICE INC.
180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

ACE SERVICE CO.
500 HARVEY RD.
MANCHESTER, NH 03103
(603) 668-5070
800-225-4510
FAX: (603) 626-6067
taceservice@aol.com

**MASSACHUSETTS
RESTAURANT SUPPLY**
34 SOUTH STREET
SOMERVILLE, MA 02143
(617) 868-1930
800-338-6737
FAX: (617) 868-5331

NEW JERSEY:

JACKSON FASPRAY SVC.
155 SARGEANT AVE.
CLIFTON, NJ 07013
(973) 471-8000
800-356-6740
FAX: (973) 471-1289
jfs155@aol.com

**AMERICAN KITCHEN
MACHINERY & REPAIR**
204 QUARRY STREET
PHILADELPHIA, PA 19106
(215) 627-7760
800-848-7760
FAX: (215) 627-1604

GCS SERVICE INC.
817 N. THIRD STREET
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208

NEW JERSEY (cont.):

ELMER SCHULTZ SERVICES
201 WASHINGTON AVE.
PLEASANTVILLE, NJ 08232
(609) 641-0317
800-378-1641
FAX: (609) 641-8703
elmer2@erols.com

NEW MEXICO:

STOVE PARTS SUPPLY CO.
2120 SOLANA STREET
FORT WORTH, TX 76117
(817) 831-0381
800-433-1804
FAX: (817) 834-7754
bud@stoveparts.com

**HAWKINS COMMERCIAL APPLI-
ANCE SERVICE**
300 S. WYANDOT STREET
ENGLEWOOD, CA 80110
(303) 781-5548
800-624-2117
FAX: (303) 761-8861

NEW YORK:

GCS SERVICE INC.
BROOKLYN, NY 11211
800-822-2303

**APPLIANCE INSTALLATION
AND SERVICE CORP.**
1336 MAIN STREET
BUFFALO, NY 14209
(716) 884-7425
800-722-1252
FAX: (716) 884-0410
ais@worldnet.att.net

B.E.S.T. INC.
3003 GENESEE STREET
BUFFALO, NY 14225
(716) 893-6464
800-338-5011
FAX: (716) 893-6466
bestserv@aol.com

DUFFY'S EQUIPMENT SVC.
3138 ONEIDA STREET
SAUQUOIT, NY 13456
(315) 737-9401
800-443-8339
FAX: (315) 737-7132
duffyequip@aol.com

NORTHERN PARTS & SVC.
21 NORTHERN AVENUE
PLATTSBURGH, NY 12903
(518) 563-3200
800-634-5005
FAX: (800) 782-5424
info@northernparts.com

NEW YORK (cont.):

JACKSON FASPRAY SVC.
155 SARGEANT AVE.
CLIFTON, NJ 07013
(973) 471-8000
800-356-6740
FAX: (973) 471-1289
jfs155@aol.com

ALL ISLAND REPAIR
40-9 BURT DRIVE
DEER PARK, NY 11729
(631) 242-5588
800-323-9411
FAX: (631) 242-6102

**A. I. S. COMMERCIAL
PARTS & SVC**
1900 COLLEGE AVENUE
ELMIRA HEIGHTS, NY 14901
(607) 734-6072
888-724-7377
FAX: (607) 734-9294

**A. I. S. COMMERCIAL
PARTS & SVC**
13 WESTR MAIN STREET
FALCONER, NY 14733
(716) 665-6556
800-552-6556
FAX: (716) 665-4227

**A. I. S. COMMERCIAL
PARTS & SVC**
200 SALINA ST. SUITE 114
LIVERPOOL, NY 13088
(315) 435-0709
800-371-5921
FAX: (315) 453-1412

**A. I. S. COMMERCIAL
PARTS & SVC**
7387 PITTSFORD VICTOR RD.
ROCHESTER, NY 14610
(716) 461-2370
800-458-4198
FAX: (716) 461-5545

NORTH CAROLINA:

**AUTHORIZED APPLIANCE
SERVICE CENTER**
1020 TUCKASEEGEE RD.
CHARLOTTE, NC 28208
(704) 377-4501
(800) 532-6127
FAX: (704) 377-4504

WHALEY FOODSERVICE
203-D CREEK RIDGE RD.
GREENSBORO, NC 27604
(336) 333-2333
FAX: (336) 333-2533

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

NORTH CAROLINA TO TEXAS

NORTH CAROLINA (cont.):

AUTHORIZED APPLIANCE SERVICE CENTER

109 HINTON AVE.
WILMINGTON, NC 28403
(910) 313-1250
FAX: (910) 313-6130

WHALEY FOODSERVICE

8334-K ARROWRIDGE BLVD
CHARLOTTE, NC 28273
(704) 529-6242
FAX: (704) 529-1558
info@whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

335-105 SHERWEE DRIVE
RALEIGH, NC 27603
(919) 779-2266
FAX: (919) 779-2224
info@whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

6418-101 AMSTERDAM WAY
WILMINGTON, NC 28405
(910) 791-0000
FAX: (910) 791-6662
info@whaleyfoodservice.com

NORTH DAKOTA:

GCS SERVICE INC.

2857 LOUISIANA AVENUE N.
MINNEAPOLIS, MN 55427
(612) 546-4221
800-345-4221
FAX: (612) 546-4286

OHIO:

CERTIFIED SERVICE CENTER

890 REDNA TERRACE
CINCINNATI, OH 45215
(513) 772-6600
800-543-2060
FAX: (513) 612-6600
sbarasch@certifiedsc.com

CERTIFIED SERVICE CENTER

6025 N. DIXIE DRIVE
DAYTON, OH 45414
(937) 898-4040
(800) 257-2611
FAX: (937) 898-4177
dharvey@certifiedsc.com

COMMERCIAL PARTS & SVC. OF COLUMBUS

1150 WEST MOUND STREET
COLUMBUS, OH 43223
(614) 221-0057
800-837-8327
FAX: (614) 221-3622

OHIO (cont.):

GCS SERVICE INC.

2830 JOHNSTON RD.
COLUMBUS, OH 43219
(614) 476-3225
800-282-5406
FAX: (614) 476-1196

ELECTRICAL APPLIANCE REPAIR SVC.

5805 VALLEY BELT ROAD
CLEVELAND, OH 44131
(216) 459-8700
800-621-8259
FAX: (216) 459-8707
tomr@electapplrep.com

OKLAHOMA:

HAGAR RESTAURANT EQMT.

1229 W MAIN STREET
OKLAHOMA CITY, OK 73106
(405) 235-2184
800-445-1791
FAX: (405) 236-5592

OREGON:

RON'S SERVICE

16364 SW 72ND AVE
PORTLAND, OR 97224
(503) 624-0890
800-851-4118
FAX: (503) 684-6107
lrobinson@ronsservice.com

PENNSYLVANIA:

A.I.S. COMMERCIAL PARTS & SERVICE

1816 WEST 26TH STREET
ERIE, PA 16508
(814) 456-3732
800-332-3732
FAX: (814) 452-4843
aiserie@aol.com

ELMER SCHULTZ SVC.

540 NORTH 3RD STREET
PHILADELPHIA, PA 19123
(215) 627-5400
FAX: (215) 627-5408
elmer2@erols.com

K & D PARTS & SERVICE

1833-41 N. CAMERON STREET
HARRISBURG, PA 17103
(717) 236-9039
800-932-0503
FAX: (717) 238-4367

PENNSYLVANIA (cont.):

AMERICAN KITCHEN MACHIN- ERY & REPAIR

204 QUARRY STREET
PHILADELPHIA, PA 19106
(215) 627-7760
800-848-7760
FAX: (215) 627-1604

GCS SERVICE INC.

817 N. THIRD STREET
P.O. BOX 3564
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208

GCS SERVICE INC.

210 VISTA PARK DRIVE
PITTSBURGH, PA 15205
(412) 787-1970
800-738-1221
FAX: (412) 787-5005

RHODE ISLAND:

GCS SERVICE INC.

180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

SOUTH CAROLINA:

AUTHORIZED APPLIANCE SERVICECENTER

1811 TAYLOR ST.
COLUMBIA, SC 29202
(803) 254-8414
FAX: (803) 254-5146

AUTHORIZED APPLIANCE SERVICECENTER

2249 AUGUSTA RD.
GREENVILLE, SC 29605
(864) 235-9616
FAX: (864) 235-9623

WHALEY FOODSERVICE REPAIRS

I 26 & US1
P.O. BOX 4023
WEST COLUMBIA, SC 29170
(803) 791-4420
800-877-2662
FAX: (803) 794-4630
info@whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

748 CONGAREE ROAD
GREENVILLE, SC 29607
(864) 234-7011
800-494-2539
FAX: (864) 234-6662
info@whaleyfoodservice.com

SOUTH CAROLINA (cont.):

WHALEY FOODSERVICE REPAIRS

1406-C COMMERCE PL.
MYRTLE BEACH, SC 29577
(843) 626-1866
FAX: (843) 626-2632
info@whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

4740-A FRANCHISE STREET
N. CHARLESTON, SC 29418
(843) 760-2110
FAX: (843) 760-2255
info@whaleyfoodservice.com

SOUTH DAKOTA:

GCS SERVICE INC.

2857 LOUISIANA AVENUE N.
MINNEAPOLIS, MN 55247
(612) 546-4221
800-345-4221
FAX: (612) 546-4286

TENNESSEE:

GCS SERVICE INC.

3717 CHERRY ROAD
MEMPHIS, TN 38118
(901) 366-4587
800-262-9155
FAX: (901) 366-4588

GCS SERVICE INC.

748 FESSLERS LANE
NASHVILLE, TN 37210
(615) 244-8050
800-831-7174
FAX: (615) 244-8885

TEXAS:

GCS SERVICE INC.

AUSTIN, TX
800-822-2303

ARMSTRONG REPAIR CENTER

1700 S LAMAR BLVD #327
AUSTIN, TX 78704
(512) 416-1101
800-392-5322
FAX: (512) 416-6912

ARMSTRONG REPAIR CENTER

5110 GLENMONT DRIVE
HOUSTON, TX 77081
(713) 666-7100
800-392-5325
FAX: (713) 661-0520
gm@armstrongrepair.com

TEXAS TO WYOMING/CANADA**TEXAS (cont.):**

COMMERCIAL KITCHEN REPAIR CO.
1377 N BRASOS
P.O BOX 831128
SAN ANTONIO, TX 78207
(210) 735-2811
800-292-2120
FAX: (210) 735-7421
brock@commercialkitchen.com

GCS SERVICE INC.
440 WRANGLER DRIVE #100
COPPELL, TX 75019
(972) 906-0307
800-442-5026
FAX: (972) 906-9886

GCS SERVICE INC.
HOUSTON, TX
800-822-2303

GCS/STOVE PARTS
2120 SOLANA STREET
FORT WORTH, TX 76117
(817) 831-0381
800-433-1804
FAX: (817) 834-7754
bud@stoveparts.com

UTAH:

LA MONICA'S RESTAURANT EQMT. SVC.
6182 SOUTH STRATLER AVENUE
MURRAY, UT 84107
(801) 263-3221
800-527-2561
FAX: (801) 263-3229
lamonica81@aol.com

GCS SERVICE INC.
1366 S. 400 WEST
SALT LAKE CITY, UT 84115
(801) 487-3653
800-955-9201
FAX: (801) 487-2253

VERMONT:

NORTHERN PARTS & SVC.
4874 S. CATHERINE STREET
PLATTSBURGH, NY 12901
(518) 563-3200
800-634-5005
FAX: (800) 782-5424
info@northernparts.com

GCS SERVICE INC.
180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

VIRGINIA:

DAUBERS, INC.
7645 DYNATECH COURT
SPRINGFIELD, VA 22153
(703) 866-3600
800-554-7788
FAX: (703) 866-4071
daubers@aol.com

GCS SERVICE INC.
2660 PITTMAN DRIVE
SILVER SPRING, MD 20910
(301) 585-7550(DC)
(410) 792-0388(BALT)
800-638-7278
FAX: (301) 495-4410

GCS SERVICE INC.
RICHMOND, VA
800-822-2303

WASHINGTON:

RESTAURANT APPLIANCE SVC
7219 ROOSEVELT WAY, NE
SEATTLE, WA 98115
(206) 524-8200
800-433-9390
FAX: (206) 525-2890
info@restappl.com

WEST VIRGINIA:

STATEWIDE SERVICE, INC.
603 MAIN AVE.
NITRO, WV 25143
(304) 755-1811
(800) 441-9739
FAX: (304) 755-4001
sws3182@aol.com

WISCONSIN:

APPLIANCE SERVICE CENTER, INC.
2439 ATWOOD AVE
MADISON, WI 53704
(608) 246-3160
800-236-7440
FAX: (608) 246-2721
ascmad@execpc.com

APPLIANCE SERVICE CENTER, INC.
6843 W. BELLOIT RD.
WEST ALLIS, WI 53219
(414) 543-6460
800-236-6460
FAX: (414) 543-6480
ascmil@execpc.com

WISCONSIN (cont.):

APPLIANCE SERVICE CENTER
786 MORRIS AVE
GREEN BAY, WI 54304
(920) 496-9993
800-236-0871
FAX: (920) 496-9927
ascfox@execpc.com

METROPOLITAN SERVICE
3210 LONDON RD.
EAU CLAIRE, WI 54701
(715) 832-0555
800-848-3945
FAX: (715) 832-7813

WYOMING:

HAWKINS COMMERCIAL APPLIANCE SERVICE
300 S. WYANDOT ST.
ENGLEWOOD, CO 80110
(303) 781-5548
(800) 624-2117
FAX: (303) 761-5561
johns@hawkinscommercial.com

METRO APPLIANCE SERVICE
1640 S BROADWAY
DENVER, CO 80210
(303) 778-1126
800-525-3532
FAX: (303) 778-0268
metroappls@aol.com

CANADA

Garland Commercial Ranges, Ltd.
1177 KAMATO ROAD
MISSISSAUGA, ONTARIO L4W 1X4
(905) 624-0260
800-427-6668
FAX: (905) 624-0623