

INSTALLATION & OPERATION MANUAL

FOR JACKSON MODELS:

R24

R30

Jackson

March 21, 2013
P/N 7610-002-24-71 (Revision F)

JACKSON WWS, INC.
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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 WWS 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 WWS, within the continental United States, Hawaii and Canada, during the warranty period provided a Jackson WWS authorized service agency, or those having prior authorization from the factory, performs the service. Any repair work by persons other than a Jackson WWS 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 WWS.

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 WWS.

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 WWS limits warranty travel time to (2) two hours and mileage to (100) one hundred miles. Jackson WWS 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 WWS 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 ever occurs first.

PRODUCT CHANGES AND UPDATES

Jackson WWS 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 WWS. 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 WWS 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.



**CALL 1-888-800-5672 TO REGISTER THIS PRODUCT!
FAILURE TO DO SO WILL VOID THE WARRANTY!**

**LLAME AL 1-888-800-5672 PARA REGISTRAR ESTE PRODUCTO!
AL NO HACERLO LA GARANTIA SERA ANULADA!**

**S.V.P. APPELER 1-888-800-5672 POUR ENREGISTRER CE PRODUIT,
LA GARANTIE SERA ANNULEE POUR TOUT PRODUIT NON- ENREGISTREE**

Jackson

GLASSWASHER SERIES

R24 = 24" Glasswasher

R30 = 30" Glasswasher

Model: _____

Serial No.: _____

Installation Date: _____

Service Rep. Name: _____

Phone No.: _____

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SECTION 1: SPECIFICATION INFORMATION

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SPECIFICATIONS

R24

OPERATING CAPACITY (RACKS/HOUR)

GLASSES PER HOUR 1200

OPERATING CYCLE (SECONDS)

TOTAL CYCLE TIME 120

TANK CAPACITY (GALLONS) 3.0

WASH PUMP CAPACITY

WASH PUMP 55 GPM

TEMPERATURES

WASH---°F (MINIMUM) 130

RINSE---°F (MINIMUM) 75

ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HORSEPOWER 3/4

NOTE: Typical Electrical Circuit is based upon (1) 125% of the full amperage load of the machine and (2) typical fixed-trip circuit breaker sizes as listed in the NEC 2002 Edition. Local codes may require more stringent protection than what is displayed here. Always verify with your electrical service contractor that your circuit protection is adequate and meets all applicable national and local codes. These numbers are provided in this manual simply for reference and may change without notice at any given time.

<u>VOLTS</u>	<u>PH</u>	<u>HZ</u>	<u>RINSE HEATER RATINGS</u>	<u>TOTAL AMPS</u>	<u>TYPICAL ELECTRICAL CIRCUIT</u>
208	1	60	220V/3KW	20	25 AMP
230	1	60	220V/3KW	18	25 AMP

WATER REQUIREMENTS

INLET TEMPERATURE 130°F

GALLONS PER HOUR 10.0

WATER LINE SIZE NPT (Minimum) 1/2"

DRAIN LINE SIZE NPT (Minimum) 2"

FLOW PRESSURE P.S.I. 20 ± 5

MINIMUM CHLORINE REQUIRED (PPM) 50

MINIMUM IODIPHOR REQUIRED (PPM) 12.5

NOTE: Always refer to the machine data plate for specific electrical and water requirements. The material provided on this page is for reference only and may be subject to change without notice.

R30

OPERATING CAPACITY (RACKS/HOUR)

GLASSES PER HOUR" 1800

OPERATING CYCLE (SECONDS)

TOTAL CYCLE TIME 120

TANK CAPACITY (GALLONS) 4.14

WASH PUMP CAPACITY

WASH PUMP 55 GPM

TEMPERATURES

WASH---°F (MINIMUM) 130

RINSE---°F (MINIMUM) 75

ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HORSEPOWER 3/4

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SECTION 1: SPECIFICATION INFORMATION

DIMENSIONS

LEGEND:

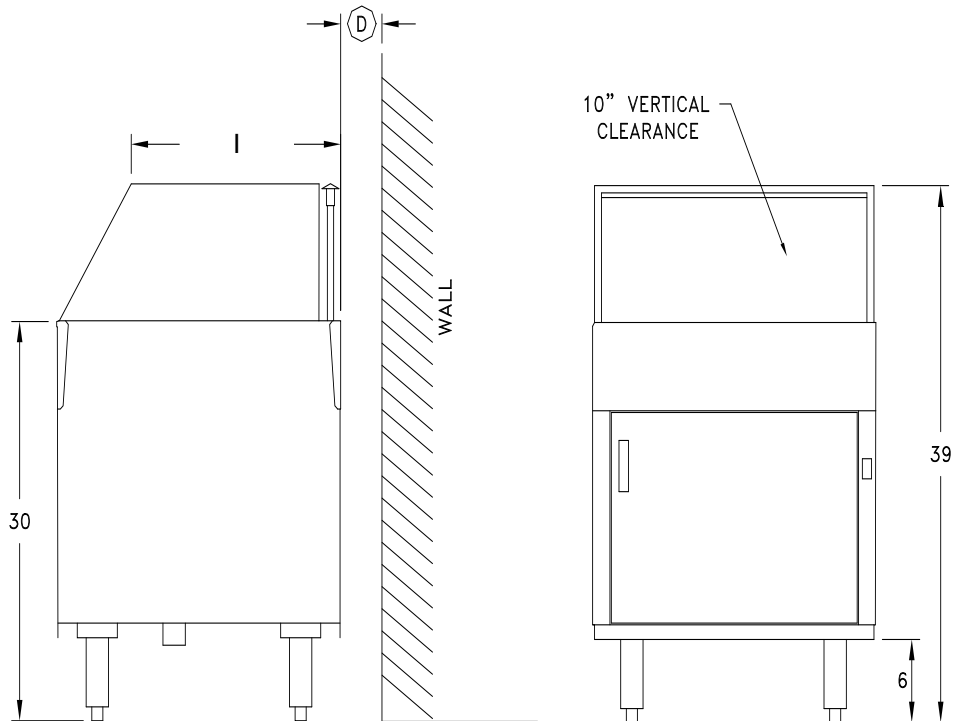
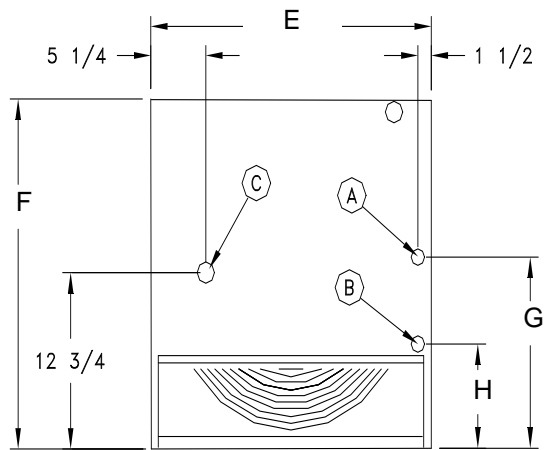
A - WATER INLET 1/2" IPS (COLD)

B - WATER INLET 1/2" IPS (HOT)

C - DRAIN 2" NOMINAL

D - STANDARD WALL CLEARANCE: 2"

LETTER	R24	R30
E	26-1/4"	30-5/16"
F	25-1/4"	30-1/2"
G	14-3/4"	16-1/4"
H	7-1/2"	8-5/8"
I	18-11/16"	23-11/16"



**SECTION 2:
INSTALLATION/OPERATION
INSTRUCTIONS**

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

VISUAL INSPECTION: Before installing the unit, check the container and machine 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.



Packaged unit should be visually inspected for damage.

UNPACKING THE DISHMACHINE: Once the machine has been removed from the container, ensure that there are no missing parts 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.



Use a pry bar and mallet to remove the hold-down blocks.

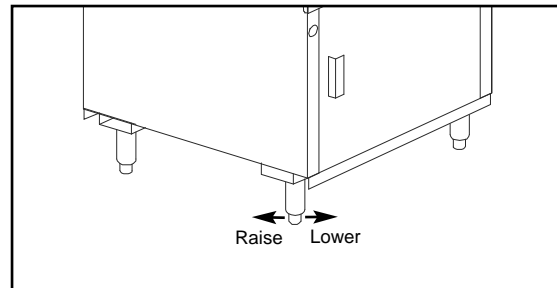


Lift the box off of the unit.



Remove any protective plastic prior to installation.

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 unit is level from side to side and from front to back before making any connections.



SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

ELECTRICAL CONNECTIONS

PLUMBING THE DISHMACHINE: 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 dishmachine. 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 R24/R30 glasswashers have a gravity drain (2" NPT connection). All piping from the machine to the drain must be a minimum 2" NPT and shall not be reduced. 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 DISHMACHINE" above before proceeding. Cold water supply must be a minimum of 70°F with a capacity of 180 gallons per hour at 8-12 PSI flow to the glasswasher. Hot water supply must be a minimum of 130°F with a capacity of 10 gallons per hour at 20 ± 5 PSI flow pressure. Incoming hot and cold water service connection (supplied by customer) must be a 1/2" pipe size minimum with shut off valve. Install the water supply line (1/2" pipe size minimum) to the dishmachine using copper pipe. 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.

In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed.

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 shock absorbers (not supplied with the R24 & R30 units) be installed in the incoming water lines. This prevents line hammer (hydraulic shock), induced by the solenoid valves as they operate, from causing damage to the equipment.

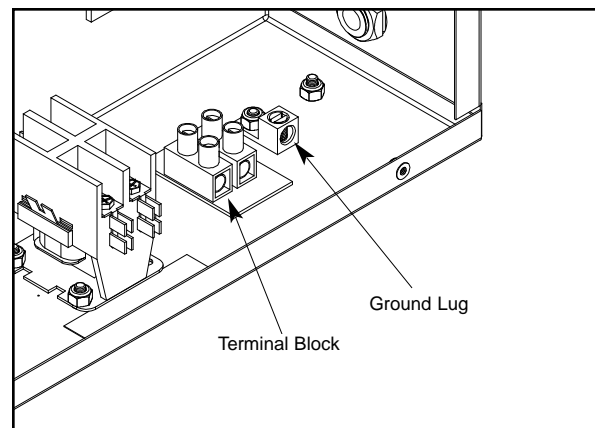
PLUMBING CHECK: Slowly turn on the water supply to the machine after the incoming fill line and the drain line have been installed. Check for any leaks and repair as required. All leaks must be repaired prior to placing the machine in operation.

ELECTRICAL POWER CONNECTION: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code ANSI/NFPA 70 (latest edi-

tion) 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.

The dishmachine data plate is located on the right side of the door. Refer to the data plate for machine operating requirements, machine voltage, total amperage load and serial number.

To install the incoming power lines, remove the electrical box cover. This will require taking a phillipshead screwdriver and removing the two (2) screws at the bottom corners and lift up and off. Let the cover rest against the plumbing assembly. Install conduit from the underside of machine to hole in rear of electrical box below terminal block and ground lug. Install the service wires (L1 & L2) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided. Tighten the connections. 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 dishmachine. 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 dishmachine if the voltage is too high or too low. Shut off the service breaker and mark it as being for the dishmachine. Advise all proper personnel of any problems and of the location of the service breaker. Replace the electrical box cover and tighten down the screws.

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 you 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 2: INSTALLATION/OPERATION INSTRUCTIONS

CHEMICAL DISPENSING EQUIPMENT

TO PREPARE PUMPS FOR OPERATION


The R24 & R30 are supplied with detergent, rinse additive and sanitizer dispensing chemical feeder pumps. Locate the open ends of the chemical tubes with the tube stiffeners and place each one in the appropriate container.

- A. **Red** Tubing = **Detergent**
- B. **Blue** Tubing = **Rinse Aid**
- C. **White** Tubing = **Sanitizer**

PRIMING CHEMICAL FEEDER PUMPS

Chemical feeder pumps need priming when the machine is first installed, when chemicals are replenished, or if for some reason the chemical lines have been removed and air is allowed to enter.

1. Verify that the proper chemical tube stiffener inlet is in the proper container.
2. Use the toggle switches on the right side of control box to prime each pump.
3. To prime the pumps, hold the switch in the momentary position until chemical can be observed exiting the pump.
4. Detergent is dispensed as required during the wash tank fill. The amount of detergent may need to be increased or decreased depending on water quality and type of detergent. It is adjusted by turning the potentiometer on the speed control board clockwise to increase, counter-clockwise to decrease.
5. Rinse additive is dispensed proportionally into the final rinse water line. The amount of rinse aid may need to be adjusted depending on water hardness and results. It is adjusted by turning the potentiometer on the speed control board clockwise to increase, counter-clockwise to decrease.
6. Sanitizer either chlorine or iodine is dispensed proportionally into the final rinse water line. The amount of sanitizer may need to be adjusted depending on concentration and the type of sanitizer used. It is adjusted by turning the potentiometer on the speed control board clockwise to increase, counter-clockwise to decrease.

 **7. Warning:** Some of the chemicals used in dishwashing may cause chemical burns if they come in contact with your skin. Wear appropriate protective gear when handling these chemicals. If you do come in contact with these chemicals flush the area with fresh water.

This equipment is not recommend for use with deionized water or other aggressive fluids. Use of deionized water or other aggressive fluids will result in corrosion and failure of materials and components. Use of deionized water or other aggressive fluids will void the manufacturer's warranty.

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

OPERATING INSTRUCTIONS

TO FILL MACHINE WITH WATER:

1. Remove wash tank strainer and place overflow stopper into fitting at the bottom of the wash tank.
2. Open incoming water shut-off valves on cold and hot water lines.
3. Place the power switch to the "FILL" position, machine will automatically fill to the correct level.
4. Check water level, it should be near top of the overflow stopper.
5. Replace wash strainer.

TO RUN THE MACHINE:

1. After filling with water, turn the power switch to the "ON" position, the rack will automatically begin to rotate.
2. Place glasses on the rack.
3. When the glasses have completed the cycle, the paddle switch will be activated, turning off the water flow and conveyor rack.
4. Remove the clean glasses which are against the paddle switch.
5. The rack will begin to rotate again.

SHUTDOWN AND CLEANING OF THE MACHINE:

1. Ensure that all ware placed on the rack is able to complete the cycle and is cleaned prior to moving the power switch to the "OFF" position. Shut off the water supply to the unit.
2. Remove the drain boards, rack cylinder and rack. Clean and allow to dry before reinstalling into the machine.
3. Remove the sump and drain tank strainers. Clean completely and allow to dry before reinstalling into the machine.
4. Remove the stand pipe by grasping by the handle and removing from the drain tank. Clean and allow to dry before reinstalling into the machine.



CAUTION: Water in the drain tank may be hot, allow the water to cool down and always remove the stand pipe through the use of the handle. Never place your hand in the water within the drain tank.

5. Remove the curtains and wash using a mild soap and rinse with clear water. Allow to dry completely before reinstalling into the machine.
6. Remove the rack wrap from inside the tub. Clean and allow to dry completely before reinstalling into the machine.
7. Remove the wash and rinse arms. Inspect them for clogged or obstructed nozzles. Remove end caps and flush the inside of the wash and rinse arms with clean water. Reinstall end caps when completed.
8. Wipe out the inside of the tub, removing any and all debris.
9. Reinstall all components previously removed after they have been allowed to dry.
10. Remove, clean and reinstall upper (wash) and lower (drain) strainers.

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

SEQUENCE OF OPERATION

REFER TO ELECTRICAL DIAGRAM FOR FUNCTION AND REFERENCE DESIGNATIONS.

1. All removable parts have been re-installed into machine and it is ready to operate.
2. Power switch (S1) is turned to the "Fill" position.
 - A. Hot water valve (HWV) is energized filling tank.
3. Tank is filled to operating level.
 - A. Top (FS1) and bottom (FS2) float switches close.
 - B. Wash tank fill relay (R2) is energized
 - C. Wash tank fill relay N.O. holding contact closes.
 - D. Wash tank fill relay N.O. contact closes energizing wash heater relay (R1).
 - E. Wash heater relay N.O. contacts close energizing the tank heater (H1).
 - F. Wash tank fill relay N.C. contact opens de-energizing hot water valve (HWV).
 - G. Detergent speed control is energized for peristaltic pump (DM) operation.

The machine is now ready for operation.

4. Power switch (S1) is turned to the "ON" position.
 - A. Conveyor drive motor (M1) is energized.
 - B. Wash pump motor (M2) is energized.
 - C. Cold water valve (CWV) is energized.
 - D. Power is supplied to speed control (SC) for the peri pump (RM, & SM) operation.

The glasswasher will continue to operate until either a glass trips the conveyor limit switch (S2) or the power switch (S1) is turned to the "OFF" position.

5. Glasses trip the conveyor limit switch (S2).
 - A. Conveyor drive motor (M1) is de-energized.
 - B. Wash pump motor (M2) is de-energized.
 - C. Cold water valve (CWV) is de-energized.
 - D. The unit will not run until the glass(es) are removed from the unload side of the unit.

Once this is done steps 4A, 4B & 4C will start and more glasses can be placed in the unit for washing.

The wash tank heater (H1) has two (2) methods of protection to prevent damage to the heater.

6. Bottom float switch (FS2) opens due to low water.
 - A. Wash tank fill relay (R2) is de-energized.
 - B. Wash tank fill relay N.O. holding contact opens.
 - C. Wash heater relay N.O. contacts open de-energizing the tank heater (H1).
7. High limit thermostat (TS1) opens due to sheath temperature exceeding preset limit.
 - A. Heat contactor (R1) is de-energized.
 - B. Wash heater relay N.O. contacts open de-energizing the tank heater (H1).
 - C. Proper water temperature will not be maintained for cleaning glasses.

SECTION 3: PREVENTATIVE MAINTENANCE

SECTION 3: PREVENTATIVE MAINTENANCE

PREVENTATIVE MAINTENANCE

The dishmachines covered in this manual are designed to operate with a minimum of interaction with the operator. However, this does not mean that some items will not wear out in time. Jackson highly recommends that any maintenance and repairs not specifically discussed in this manual should be performed by **QUALIFIED SERVICE PERSONNEL ONLY**. Performing maintenance on your dishmachine may void your warranty if it is still in effect, so if you have a question or concern, do not hesitate to contact Jackson.

There are many things that operators can do to prevent catastrophic damage to the dishmachine. One of the major causes of component failure has to do with prescraping procedures. A dishmachine is not a garbage disposal; any large pieces of material that are put into the machine shall remain in the machine until they are either broken up (after spreading out on your ware!) or physically removed. Strainers are installed to help catch debris, but they do no good if they are clogged. Have operators regularly inspect the pan strainers to ensure (1) that they are free of soil and debris and (2) they are laying flat in the tub.

When cleaning out strainers, do **NOT** beat them on waste cans. The strainers are made of metal and can be forgiving; but once severe damage is done, it is next to impossible for the strainer to work in the way it was designed to. Wipe out strainers with a rag and rinse under a faucet if necessary. For stubborn debris, a toothpick should be able to dislodge any obstructions from the perforations. Always ensure that strainers are placed back in the machine before operation and that they lay flat in the tub.

You may wish to also refer to the page entitled "Detergent Control" in order to learn more about how your water hardness will effect the performance of your machine. Hard water makes dishmachines work harder and decreases efficiency.

Again, it is important to remind operators that trying to perform corrective maintenance on the dishmachine could lead to larger problems or even cause harm to the operator. If a problem is discovered; secure the dishmachine using proper shut down procedures as listed in this manual and contact Jackson.

Some problems, however, may have nothing to do with the machine itself and no amount of preventative maintenance is going to help. A common problem has to do with temperatures being too low. Verify that the water temperatures coming to your dishmachine match the requirements listed on the machine data plate. There can be a variety of reasons why your water temperature could be too low and you should discuss it with Jackson to determine what can be done.

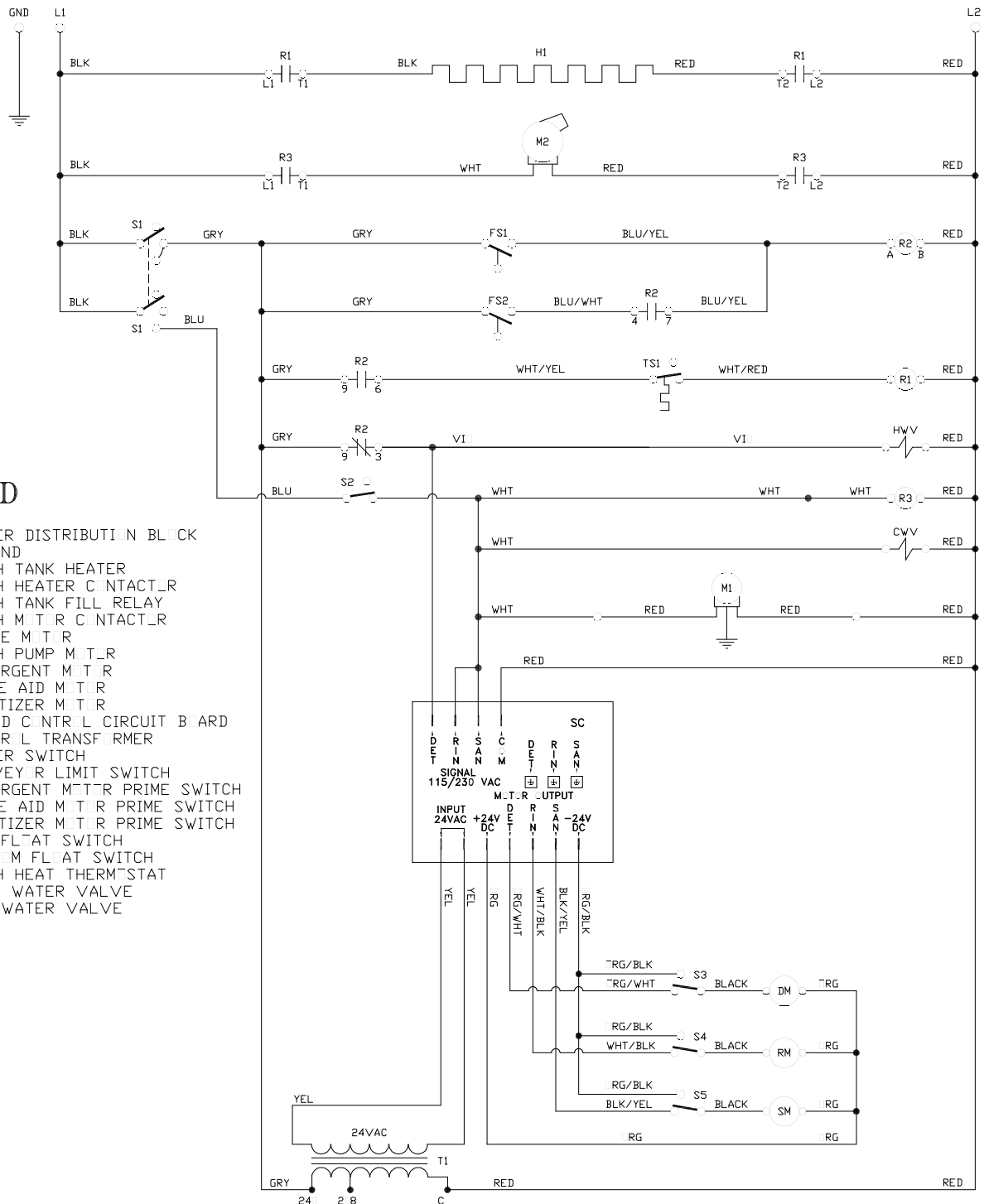
By following the operating and cleaning instructions in this manual, you should get the most efficient results from your machine. As a reminder, here are some steps to take to ensure that you are using the dishmachine the way it was designed to work:

1. Ensure that the water temperatures match those listed on the machine data plate.
2. Ensure that all strainers are in place before operating the machine.
3. Ensure that all wash and/or rinse arms are secure in the machine before operating.
4. Ensure that drains are closed/sealed before operating.
5. Remove as much soil from dishes by hand as possible before loading into racks.
6. Do not overfill racks.
7. Ensure that glasses are placed upside down in the rack.
8. Ensure that all chemicals being injected to machine have been verified as being at the correct concentrations.
9. Clean out the machine at the end of every workday as per the instructions in the manual.
10. Always contact Jackson whenever a serious problem arises.
11. Follow all safety procedures, whether listed in this manual or put forth by local, state or national codes/regulations.

SECTION 4: ELECTRICAL SCHEMATICS

SECTION 4: ELECTRICAL SCHEMATICS

R24 & R30 (208-230 VOLT, 60HZ, SINGLE PHASE)



LEGEND

- L1 L2 POWER DISTRIBUTION BLOCK
- GND GROUND
- H1 WASH TANK HEATER
- R1 WASH HEATER CONTACTOR
- R2 WASH TANK FILL RELAY
- R3 WASH MOTOR CONTACTOR
- M1 DRIVE MOTOR
- M2 WASH PUMP MOTOR
- DM DETERGENT MOTOR
- RM RINSE AID MOTOR
- SM SANITIZER MOTOR
- SC SPEED CONTROL CIRCUIT BOARD
- T1 CONTROL TRANSFORMER
- S1 POWER SWITCH
- S2 CONVEYOR LIMIT SWITCH
- S3 DETERGENT MOTOR PRIME SWITCH
- S4 RINSE AID MOTOR PRIME SWITCH
- S5 SANITIZER MOTOR PRIME SWITCH
- FS1 TOP FLAT SWITCH
- FS2 BOTTOM FLAT SWITCH
- TS1 WASH HEAT THERMISTAT
- CWV COLD WATER VALVE
- HWV HOT WATER VALVE

99-5-31-64-77
 ET-1, ET-2, R-24, R-30, PA-GW

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

ALABAMA TO GEORGIA

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
(251) 666-7278
800-237-9859
FAX: (251) 661-0223

ALASKA:

RESTAURANT APPLIANCE SERVICE

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
(602) 474-4510
800-510-3497
FAX: (602) 470-4511

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
(213) 683-2090
800-327-1433
FAX: (213) 683-2099

GCS SERVICE INC.

SANTA ANA, CA
(714) 542-1798
800-540-0719
FAX: (714) 542-4787

GCS SERVICE INC.

S. SAN FRANCISCO, CA
(650) 635-0720
800-969-4427
FAX: (650) 871-4019

GCS SERVICE INC.

SAN DIEGO, CA
(858) 549-8411
800-422-7278
FAX: (858) 549-2323

INDUSTRIAL ELECTRIC SVC.

5662 ENGINEER DRIVE
HUNTINGTON BEACH, CA
92649
(714) 379-7100
(800-457-3783
FAX: (714) 379-7109

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

P & D APPLIANCE

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

COLORADO:

GCS SERVICE INC.

SHERIDAN, CO
(303) 371-9054
800-972-5314
FAX: (303) 371-4754

HAWKINS COMMERCIAL APPLIANCE SERVICE

3000 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

CONNECTICUT:

GCS SERVICE INC.

HARTFORD, CT
(860) 549-5575
800-423-1562
FAX: (860) 527-6355

DELAWARE:

FOOD SERVICE EQMT.

2101 PARKWAY SOUTH
BROOMALL, PA 19008
(610) 356-6900
FAX: (610) 356-2038
dancerule@aol.com

GCS SERVICE INC.

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 SERVICE

8416 LAUREL FAIR CIRCLE

BLDG 6, SUITE 114
TAMPA, FL 33610
(813) 663-0313
800-282-4718
FAX: (813) 663-0212
commercialappliance@world-
net.att.net

GCS SERVICE INC

MIAMI, FL
(305) 621-6666
800-766-8966
FAX: (305) 621-6656

GCS SERVICE INC

ORLANDO, FL
(407) 841-2551
800-338-7322
FAX: (407) 423-8425

GCS SERVICE INC

TAMPA, FL
(813) 626-6044
800-282-3008
FAX: (813) 621-1174

JONES-McLEOD APPLIANCE SVC

854 LAKESIDE DRIVE
MOBILE, AL 36693
(251) 666-7278
800-237-9859
FAX: (251) 661-0223
service@jones-mcleod.com

GEORGIA:

GCS SERVICE INC

ATLANTA, GA
(770) 452-7322
800-334-3599
FAX: (770) 452-7473

HERITAGE FOODSERVICE

GROUP OF ATLANTA
2100 NORCROSS PKWY.
SUITE 130
NORCROSS, GA 30071
(770) 368-1465
866-388-9837
FAX: (866) 388-9838

WHALEY FOODSERVICE REPAIRS

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

HAWAII TO MINNESOTA

HAWAII:

FOOD EQMT. PARTS & SERVICE CO.

300 PUUHALE RD.
HONOLULU, HI 96819
(808) 847-4871
FAX: (808) 842-1560
fepsc@hula.net

IDAHO:

RESTAURANT APPLIANCE SVC.

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

RON'S SERVICE

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

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.

ELMHURST, IL
(630) 941-7800
800-942-9689
FAX: (630) 941-6048

GCS SERVICE INC.

ST. LOUIS, MO
(314) 683-7444
800-284-4427
FAX: (314) 638-0135

INDIANA:

GCS SERVICE INC.

INDIANAPOLIS, IN
(317) 545-9655
800-727-8710
FAX: (317) 549-6286

IOWA:

GOODWIN TUCKER GROUP

2900 DELAWARE AVENUE
DES MOINES, IA 50317
(515) 262-9308
800-372-6066
FAX: (515) 262-2936
parts@goodwintucker.com

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.

KANSAS CITY, MO
(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

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

CERTIFIED SERVICE CENTER

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

GCS SERVICE INC.

LOUISVILLE, KY
(502) 367-1788
800-752-6160
FAX: (502) 367-0400

GCS SERVICE INC.

LEXINGTON, KY
(606) 255-0746
800-432-9260
FAX: (606) 255-0748

LOUISIANA:

BANA PARTS INC.

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

BANA PARTS INC.

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

MAINE:

GCS SERVICE INC.

CHELSEA, MA
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

MASSACHUSETTS RESTAURANT SUPPLY

34 SOUTH STREET
SOMERVILLE, MA 02143
(617) 868-1930
800-338-6737
FAX: (617) 686-5331

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.

SILVER SPRING, MD
(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.

CHELSEA, MA
(617) 889-9393
800-225-1155
FAX: (617) 889-1222

GCS SERVICE INC.

HARTFORD, CT
(860) 549-5575
800-723-1562
FAX: (860) 527-6355

MICHIGAN:

GCS SERVICE INC.

LIVONIA, MI
(248) 426-9500
800-772-2936
FAX: (248) 426-7555

JACKSON SERVICE COMPANY

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

GCS SERVICE INC.

GRAND RAPIDS, MI
(616) 241-0200
800-823-4866
FAX: (616) 241-0541

MINNESOTA:

GCS SERVICE INC.

MINNEAPOLIS, MN
(612) 546-4221
800-345-4221
FAX: (612) 546-4286

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

MISSISSIPPI TO NEW YORK

MISSISSIPPI:

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

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

MISSOURI:

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

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

KAEMMERLIN PARTS & SVC.
2728 LOCUST STREET
ST. LOUIS, MO 63103
(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
800-228-0342
FAX: (402) 397-2881
askme@goodwintucker.com

NEVADA:

**HI TECH COMMERCIAL
SERVICE**
1840 STELLA LAKE STREET
NORTH LAS VEGAS, NV 89106
(702) 649-4616
(877) 924-4832

FAX: (702) 649-4607
larry@hitechnv.com

5454 LOUIE LANE
RENO, NV 89511
(775) 852-9696
FAX: (775) 852-5104

GCS SERVICE INC.
LAS VEGAS, NV
(702) 450-3495
800-500-9060
FAX: (702) 450-3491

NEW HAMPSHIRE:

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

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

NEW JERSEY:

JAY HILL REPAIRS
90 CLINTON RD.
FAIRFIELD, NJ 07004
(973) 575-9145
800-836-0643
FAX: (973) 575-5890
jhrepair@aol.com

GCS SERVICE INC.
EAST RUTHERFORD, NJ
(973) 614-0003
800-399-8294
FAX: (973) 614-0230

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

ELMER SCHULTZ SERVICES
201 W. WASHINGTON AVE.
PLEASANTVILLE, NJ 08232
(609) 641-0317

800-378-1641
FAX:(609) 641-8703
elmer2@erols.com

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

NEW YORK:

**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

GCS SERVICE INC.
BROOKLYN, NY
(718) 486-5220
800-969-4271
FAX: (718) 486-6772

**ALL SERVICE KITCHEN
EQUIPMENT REPAIR**
10 CHARLES ST.
NEW HYDE PARK, NY 11040
(516) 378-1176
FAX: (516) 378-1735

ALL ISLAND REPAIRS
40-9 BURT DRIVE
DEER PARK, NY 11729
(631) 242-5588

FAX: (631) 242-6102

NORTH CAROLINA:

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

**AUTHORIZED APPLIANCE
SERVICECENTER**
800 N. PERSON ST.
RALEIGH, NC 27604
(919) 834-3476
FAX:(919) 834-3477

**AUTHORIZED APPLIANCE
SERVICECENTER**
904 S. MARSHALL ST.
WINSTON-SALEM, NC 27403
(336) 725-5396
FAX:(336) 721-1289

**AUTHORIZED APPLIANCE
SERVICECENTER**
104 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**
203-D CREEK RIDGE RD.
GREENSBORO, NC 27406
(336) 333-2333
FAX: (336) 333-2533
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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

NORTH DAKOTA TO UTAH

NORTH DAKOTA:

GCS SERVICE INC.
MINNEAPOLIS, MN
(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
171J-K NORTH HAMILTON RD.
COLUMBUS, OH 43213
(614) 751-3769
(866) 862-1252
FAX: (614) 751-5792
jadkins@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

GCS SERVICE INC.
COLUMBUS, OH
(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

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

GCS SERVICE INC.
HARRISBURG, PA
(717) 564-3282
800-367-3225
FAX: (717) 564-9286

GCS SERVICE INC.
PITTSBURGH, PA
(412) 787-1970
800-738-1221
FAX: (412) 787-5005

K & D PARTS AND SERVICE CO.
1833-41 N CAMERON STREET
HARRISBURG, PA 17103
(717) 236-9039
800-932-0503
FAX: (717) 238-4367
kdparts-service@paonline.com

RHODE ISLAND:

GCS SERVICE INC.
EAST PROVIDENCE, RI
(401) 434-6803
800-462-6012
FAX: (401) 438-9400

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
1 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

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.
MINNEAPOLIS, MN
(612) 546-4221
800-345-4221
FAX: (612) 546-4286

TENNESSEE:

GCS SERVICE INC.
MEMPHIS, TN
(901) 366-4587

800-262-9155
FAX: (901) 366-4588

GCS SERVICE INC.
NASHVILLE, TN
(615) 244-8050
800-831-7174
FAX: (615) 244-8885

TEXAS:

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

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

GCS SERVICE INC.
DALLAS, TX
(972) 484-2954
800-442-5026
FAX: (972) 484-2531

GCS SERVICE INC.
HOUSTON, TX
(713)785-9187
800-868-6957
FAX: (713) 785-3979

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

VERMONT TO WYOMING/CANADA

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.
CHELSEA, MA
(617)889-9393
800-225-1155
FAX: (617) 889-1222

VIRGINIA:

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

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

GCS SERVICE INC.
RICHMOND, VA
(804) 672-1700
800-899-5949
FAX: (804) 672-2888

GCS SERVICE INC.
VIRGINIA BEACH, VA
(757) 464-3500
800-476-4278
FAX: (757) 464-4106

WASHINGTON:

GCS SERVICE INC.
SEATTLE, WA
(206) 763-0353
800-211-4274
FAX: (206) 763-5943

RESTAURANT APPLIANCE SERVICE
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. BELOIT RD.
WEST ALLIS, WI 53219
(414) 543-6460
800-236-6460
FAX: (414) 543-6480
ascmil@execpc.com

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

WYOMING:

HAWKINS COMMERCIAL APPLIANCE SERVICE
3000 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

THR GARLAND GROUP
1177 KAMATO ROAD
MISSISSAUGA, ONTARIO L4W
1X4
(905) 206-8380
SALES: (905) 624-1419
FAX: (905) 624-1851
SERVICE: 800-427-6668
FAX: 800-361-7745

November 22, 2005

