

MODELS COVERED IN THIS MANUAL:

AJ-64CS

AJ-86CS

AJ-100CS



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 ever 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.

TABLE OF CONTENTS

| <u>SECTION</u> | <u>DESCRIPTION</u> | <u>PAGE</u> |
|-----------------------|---|--------------------|
| I. | GENERAL SECTION | |
| | Nomenclature | 1 |
| | Specifications | 2 |
| II. | INSTALLATION & OPERATION SECTION | |
| | Installation Instructions | 3 |
| | Detergent Control | 5 |
| | Operation Instructions | 6 |
| III. | DIMENSIONS | |
| | AJ-64 Dimensions | 7 |
| | AJ-86 (Left to Right) Dimensions | 8 |
| | AJ-86 (Right to Left) Dimensions | 9 |
| | AJ-100 (Left to Right) Dimensions | 10 |
| | AJ-100 (Right to Left) Dimensions | 11 |
| IV. | ELECTRICAL DIAGRAMS | |
| | AJ-64CS (208-230V/60 Hz/1 Phase) Schematic | 12 |
| | AJ-64CS (208-230V/60 Hz/3 Phase) Schematic | 13 |
| | AJ-64CS (460V/60 Hz/3 Phase) Schematic | 14 |
| | AJ-86CS - AJ-100CS (208-230V/60 Hz/1 Phase) Schematic | 15 |
| | AJ-86CS - AJ-100CS (208-230V/60 Hz/3 Phase) Schematic | 16 |
| | AJ-86CS - AJ-100CS (480V/60 Hz/3 Phase) Schematic | 17 |
| V. | JACKSON MAINTENANCE & REPAIR CENTERS | 18 |
| VI. | IMPORTANT INFORMATION DATA SHEET | 23 |

NOMENCLATURE

This service manual covers three separate models of the AJ line of Jackson rack conveyor dishmachines. A brief description of these models is included here for your reference.

The AJ-64CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. The water for the rinse is heated prior to being introduced to the machine. The AJ-64CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-64CS still requires a separate detergent dispenser in order to function correctly.

The AJ-86CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. This model employs a 22" prewash section to aid in the removal of soil from ware. The water for the rinse is heated prior to being introduced to the machine. The AJ-86CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-86CS still requires a separate detergent dispenser in order to function correctly.

The AJ-100CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. This model employs a 36" prewash section to aid in the removal of soil from ware. The water for the rinse is heated prior to being introduced to the machine. The AJ-100CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-100CS still requires a separate detergent dispenser in order to function correctly.

| Volts | Phase | Hz | Drive Motor | | Prewash Motor | | Wash Motors | | Rinse Motors | | Heater Load | | | | Total |
|-------|-------|----|-------------|------|---------------|------|-------------|------|--------------|------|-------------|------|----------|------|-------|
| | | | HP | Amps | HP | Amps | HP | Amps | HP | Amps | Wash KW | Amps | Rinse KW | Amps | Amps |
| 208 | 1 | 60 | 1/4 | 1.8 | N/A | N/A | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 18.8 |
| 230 | 1 | 60 | 1/4 | 1.8 | N/A | N/A | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 18.8 |
| 208 | 3 | 60 | 1/4 | 1.1 | N/A | N/A | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 12.3 |
| 230 | 3 | 60 | 1/4 | 1.1 | N/A | N/A | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 12.3 |
| 460 | 3 | 60 | 1/4 | 0.55 | N/A | N/A | 2 | 2.8 | 2 | 2.8 | N/A | N/A | N/A | N/A | 6.15 |
| 208 | 1 | 60 | 1/4 | 1.8 | 1 | 6 | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 24.8 |
| 230 | 1 | 60 | 1/4 | 1.8 | 1 | 6 | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 24.8 |
| 208 | 3 | 60 | 1/4 | 1.1 | 1 | 3.4 | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 15.7 |
| 230 | 3 | 60 | 1/4 | 1.1 | 1 | 3.4 | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 15.7 |
| 460 | 3 | 60 | 1/4 | 0.55 | 1 | 1.7 | 2 | 2.8 | 2 | 2.8 | N/A | N/A | N/A | N/A | 7.85 |
| 208 | 1 | 60 | 1/4 | 1.8 | 2 | 8.5 | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 27.3 |
| 230 | 1 | 60 | 1/4 | 1.8 | 2 | 8.5 | 2 | 8.5 | 2 | 8.5 | N/A | N/A | N/A | N/A | 27.3 |
| 208 | 3 | 60 | 1/4 | 1.1 | 2 | 5.6 | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 17.9 |
| 230 | 3 | 60 | 1/4 | 1.1 | 2 | 5.6 | 2 | 5.6 | 2 | 5.6 | N/A | N/A | N/A | N/A | 17.9 |
| 460 | 3 | 60 | 1/4 | 0.55 | 2 | 2.8 | 2 | 2.8 | 2 | 2.8 | N/A | N/A | N/A | N/A | 8.95 |

RACKS PER HOUR:

AJ-64CS: 287
 AJ-86CS: 287
 AJ-100CS: 287

DISHES OR GLASSES PER HOUR:

AJ-64CS: 7200
 AJ-86CS: 7200
 AJ-100CS: 7200

WASH TANK CAPACITY (GALLONS):

ALL MODELS: 15.4

PREWASH TANK CAPACITY (GALLONS):

AJ-86 MODELS: 16
 AJ-100 MODELS: 16

POWER RINSE TANK CAPACITY (GALLONS):

ALL MODELS: 15.4

WASH PUMP CAPACITY:

GALLONS PER MINUTE: 270

PREWASH PUMP CAPACITY (GPM):

AJ-86 MODELS: 120
 AJ-100 MODELS: 270

POWER RINSE PUMP CAPACITY:

GALLONS PER MINUTE: 270

VENTING REQUIREMENTS (CFM)(100% CAP.):

INPUT END: 200
 OUTPUT END: 400
 TOTAL: 600

CONVEYOR SPEED (FPM):

ALL MACHINES: 8.0

GALLONS PER RACK:

ALL MACHINES: .77

WATER TEMPERATURES (°F):

ALL MODELS:
 PREWASH (RECOMMENDED) 140
 WASH (MINIMUM) 150
 POWER RINSE (MINIMUM) 160
 RINSE (MINIMUM) 180

FLOW PRESSURE (PSI) 20

FLOWRATE (GPM) 3.7

REFER TO INDIVIDUAL MACHINE DATA PLATE FOR STEAM INLET PRESSURE INFORMATION.

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 pager. 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 to service personnel only.

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.

UNPACKING THE DISH MACHINE: 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.

LEVEL THE DISH MACHINE: 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.

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 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.

STEAM CONNECTIONS: Connect all incoming steam lines in accordance with the steam booster manufacturer's instructions. Your unit comes with lines on the machine for connection to an outside steam source. Ensure that all applicable codes and regulations are adhered to.

CONNECTING THE DRAIN LINE: The drains for the models covered in this manual are gravity discharge drains. All piping from the 1-1/2" FNPT connection on the waste accumulator must be pitched (1/4" per foot) to the floor or sink drain. All piping from the machine to the drain must be a minimum 1-1/2" I.P.S. 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 30 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 dishmachine line strainer 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. 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 models covered in this manual do come with water pressure regulators as standard equipment. Please notify Jackson immediately if this component is not present on your machine.

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) 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.

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

To install the incoming power lines, open the control box. Install conduit into the pre-punched holes in the back of the control box. Route power wires and connect to power block and grounding lug. Install the service wires (L1, L2, and L3 (3 phase only)) 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.

INSTALLATION INSTRUCTIONS (CONTINUED)

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 control box cover and tighten down the screws.

VENTILATION OF DISH MACHINE: The dishmachine should be located with provisions for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the condensation exhaust. Ensure that the exhaust system is acceptable in accordance with all applicable codes and standards.

NOTE: Damage caused by steam or moisture due to improper ventilation is NOT covered under the warranty.

This units covered in this manual have the following exhaust requirements:

| | |
|-------------|---------|
| Load End: | 200 CFM |
| Unload End: | 400 CFM |

The exhaust system must be sized to handle this volume for the dishmachine to operate as it was designed to.

ELECTRIC HEAT: The thermostats for the machines covered in this manual are factory set. They should not be adjusted except by an authorized service agent.

CHEMICAL FEEDER EQUIPMENT:

Detergent may be introduced into the unit through the removal of the bulkhead plug in the rear of the tub and replacing it with the third party detergent injection fitting. Remove the bulkhead plug in the side of the tub to install the detergent concentration probe.

For more information concerning detergent concerns, please refer to the page entitled "Detergent Control".

The 1/8" brass plugs on the incoming plumbing rinse injector may be removed to install rinse aid injection fittings.

All wires for the chemical injectors should be routed through the back of the control box.

Terminals in the control box marked "CVS" provide a constant voltage signal whenever the drive motor is operating.

Terminals in the control box marked "DET" provide a voltage signal whenever the wash motor is operating.

DELMING OPERATIONS: In order to maintain the dishmachine at its optimum performance level, it will be required to remove lime and corrosion deposits on a frequent basis. A deliming solution should be available from your detergent supplier. Read and follow all instructions on the label of the deliming solution.

To proceed with the deliming operation, fill the dishmachine and add the correct amount of deliming solution as recommended by the deliming solution manufacturer. The water capacity of the various tanks of the dishmachine can be verified on the specification sheet(s) of this manual.

Perform the following operations to delime the dishmachine:

1. Turn the NORMAL/DELIME switch on the back of the control box to the DELIME position.
2. Disconnect or turn off all chemical feeder pumps.
3. Close all doors (after adding the deliming solution).
4. Run the machine for the recommended period of time.
5. Turn the unit off and open the doors.
6. Wait five minutes, then inspect the inside of the machine. If the machine is not delimed, run another time cycle as per the deliming solution's instructions.
7. When clean, drain and re-fill the machine.
8. Run in MANUAL for 10 minutes to remove residual deliming solution.
9. Drain and re-fill the machine.

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 accomodate 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.

OPERATION INSTRUCTIONS

PREPARATION: Before proceeding with the start-up of the unit, verify the following:

1. Close door(s) on dishmachine.
2. Close the drain valve(s).

POWER UP: To energize the unit, turn on the power at the service breaker. The voltage should have been previously verified as being correct. If not, the voltage will have to be verified. Ensure that the steam service is connected and that steam is flowing to the machine. Without steam, the water will not reach the required minimum temperatures that the machine is designed to operate at.

FILLING THE WASH TUB: Ensure that the delime switch is in the NORMAL position, and place the power switch into the ON position. The machine should fill automatically and shut off when the appropriate level is reached (just below the pan strainer). The wash tub must be completely filled before operating the wash pump to prevent damage to the component. Once the wash tub is filled, the unit is ready for operation.

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 dishmachine will be reduced. It is important to remember that a dishmachine is not a garbage disposal and that simply throwing unscrapped dishes into the machine simply defeats 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 dishmachine 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.

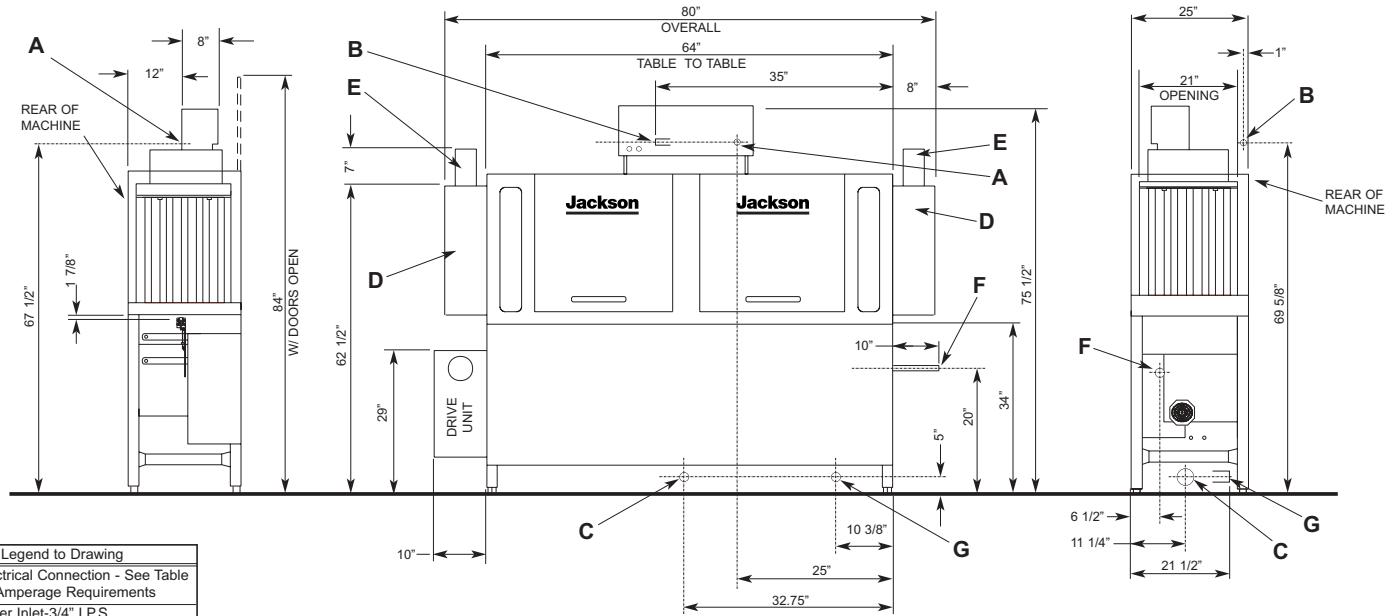
DAILY MACHINE PREPARATION: Refer to the section entitled "PREPARATION" at the top of this page and follow the instructions there. Afterwards, check that all of the chemical levels are correct and/or that there is plenty of detergent available for the expected workload.

WASHING A RACK OF WARE: To wash a rack, simply slide a rack of soiled ware into the load end of the machine. Once the machine is started, it should pull the rack through the machine and push it out the unload end. Once a rack has started through, you may put another rack in.

OPERATIONAL INSPECTION: Based upon usage, the pan strainers may become clogged with soil and debris as the workday progresses. Operators should regularly inspect the pan strainers to ensure they have not become clogged. If the strainers do, they will reduce the washing capability of the machine. Instruct operators to clean out the pan strainers at regular intervals or as required by work load.

NOTE: On units equipped with prewash sections (AJ-86 and AJ-100), operators should also take the time to inspect the prewash section strainers and clean them as required by workload.

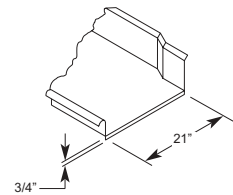
SHUTDOWN AND CLEANING: At the end of the workday, place the power switch in the OFF position, secure the flow of steam to the machine and open the door(s). Open the drain valves and allow the machine to drain completely. Remove the pawl bar assembly (clean as required). Remove the pan strainers and, if equipped, the prewash strainers, run off sheets and scrap basket strainer. Remove the wash and, if equipped, the prewash arms and verify that the nozzles and arms are free from obstructions. Flush the arms with fresh water. Remove the pump suction strainers and clean out as required. Remove the rinse tray assembly and clean. Remove the curtains and scrub with a mild detergent and warm water. Wipe out the inside of the unit and then reassemble with the components previously removed.



| Legend to Drawing | |
|-------------------|--|
| A | Electrical Connection - See Table for Amperage Requirements |
| B | Water Inlet-3/4" I.P.S. 180°F water required |
| C | Drain Connection - 1 1/2" I.P.S. |
| D | Vent Collar/Splash Shield |
| E | Vent Collar with Damper 4"w. x 16"lg x 7"high OPTIONAL |
| F | Steam Connection - 1" I.P.S. |
| G | Condensate Return - 1" I.P.S. |

Notes:

- 1.- All dimensions from finished floor are +/- 1/2" for adjustable feet.
- 2.- Utility connections are identical regardless of direction of operation.



Elevation Views
Left to Right or Right to Left Operation

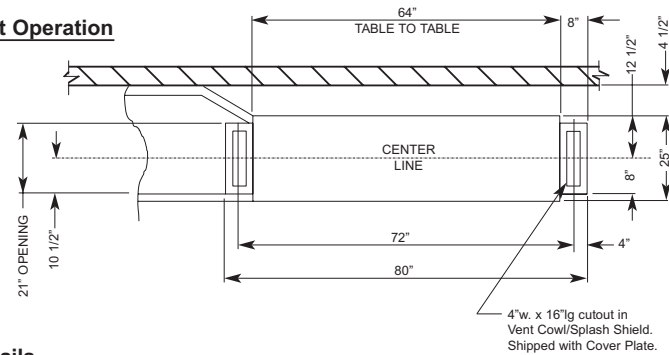
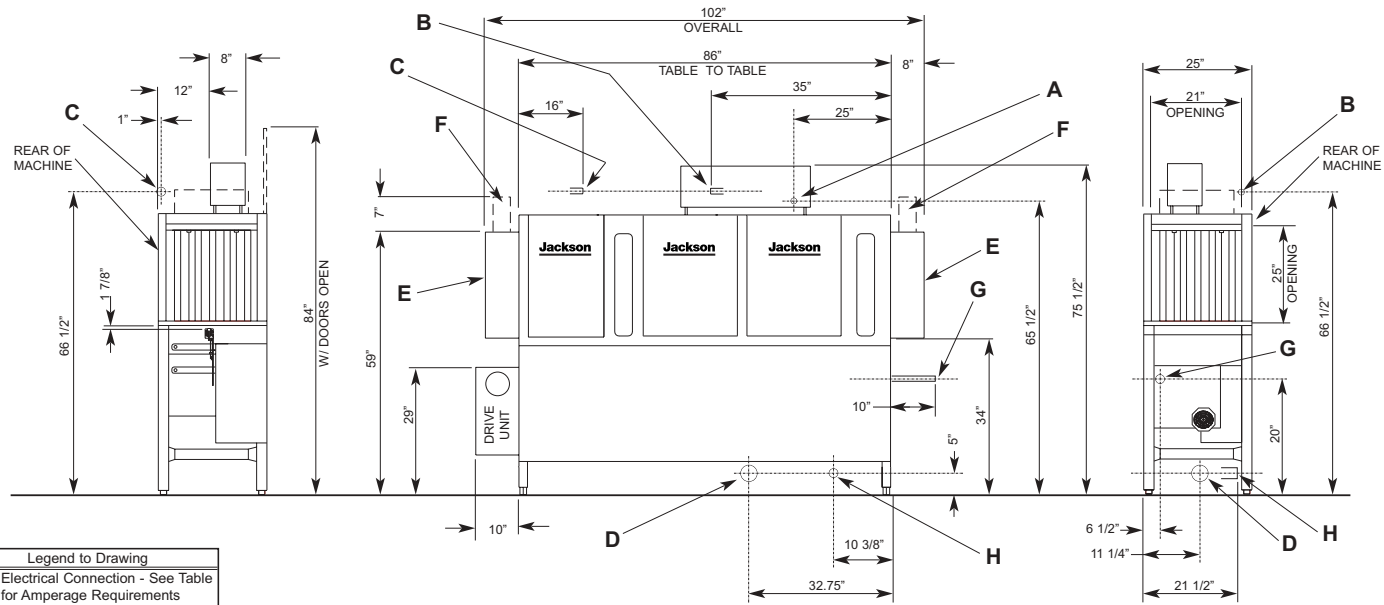
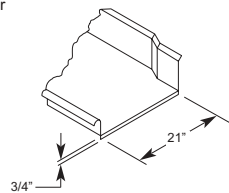


Table Installation Details



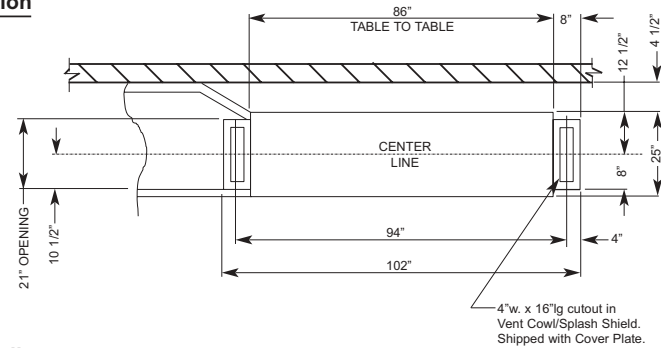
| Legend to Drawing | |
|-------------------|---|
| A | Electrical Connection - See Table for Amperage Requirements |
| B | Water Inlet - 3/4" I.P.S. 180°F water required |
| C | Water Inlet - 3/4" I.P.S. 140°F water required |
| D | Drain Connection - 1 1/2" I.P.S. |
| E | Vent Collar/Splash Shield |
| F | Vent Collar with Damper 4"w. x 16"lg x 7"high OPTIONAL |
| G | Steam Connection - 1" I.P.S. |
| H | Condensate Return - 1" I.P.S. |

Notes:
1.- All dimensions from finished floor are +/- 1/2" for adjustable feet.

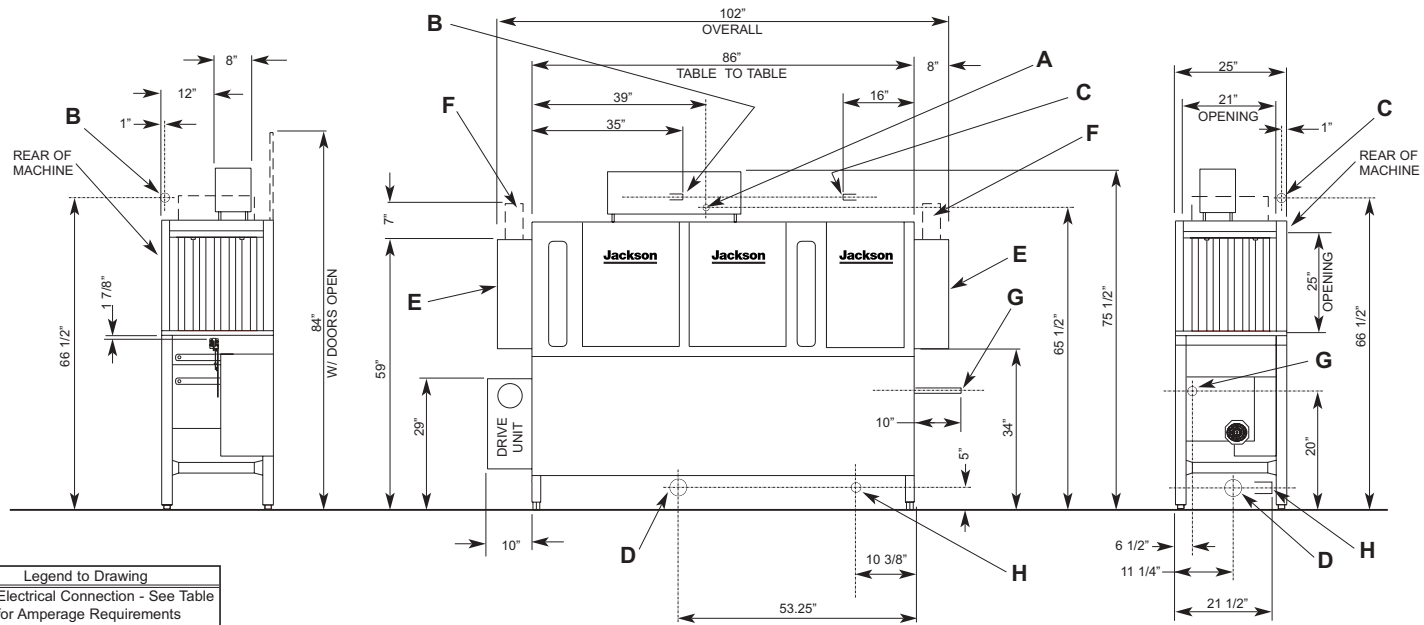


Elevation Views Left to Right Operation

Table Installation Details

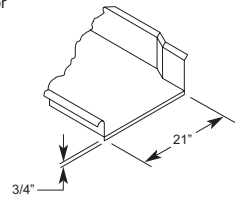


AJ-86 (LEFT TO RIGHT OPERATION) DIMENSIONS



| Legend to Drawing | |
|-------------------|--|
| A | Electrical Connection - See Table for Amperage Requirements |
| B | Water Inlet - 3/4" I.P.S. 180°F water required |
| C | Water Inlet - 3/4" I.P.S. 140°F water required |
| D | Drain Connection - 1 1/2" I.P.S. |
| E | Vent Collar/Splash Shield |
| F | Vent Collar with Damper 4"w. x 16"lg x 7"high OPTIONAL |
| G | Steam Connection - 1" I.P.S. |
| H | Condensate Return - 1" I.P.S. |

Notes:
1.- All dimensions from finished floor are +/- 1/2" for adjustable feet.



Elevation Views Right to Left Operation

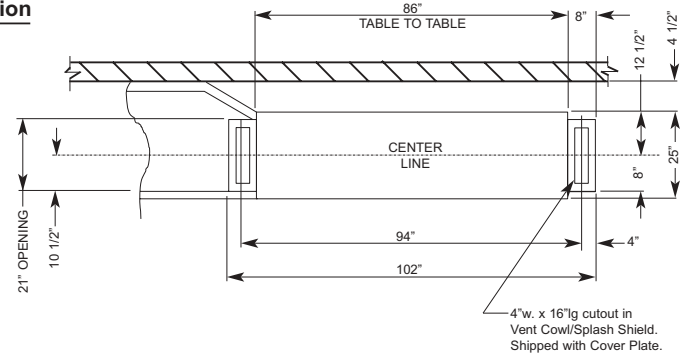


Table Installation Details

AJ-86 (RIGHT TO LEFT OPERATION) DIMENSIONS

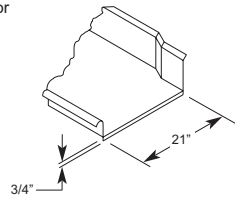
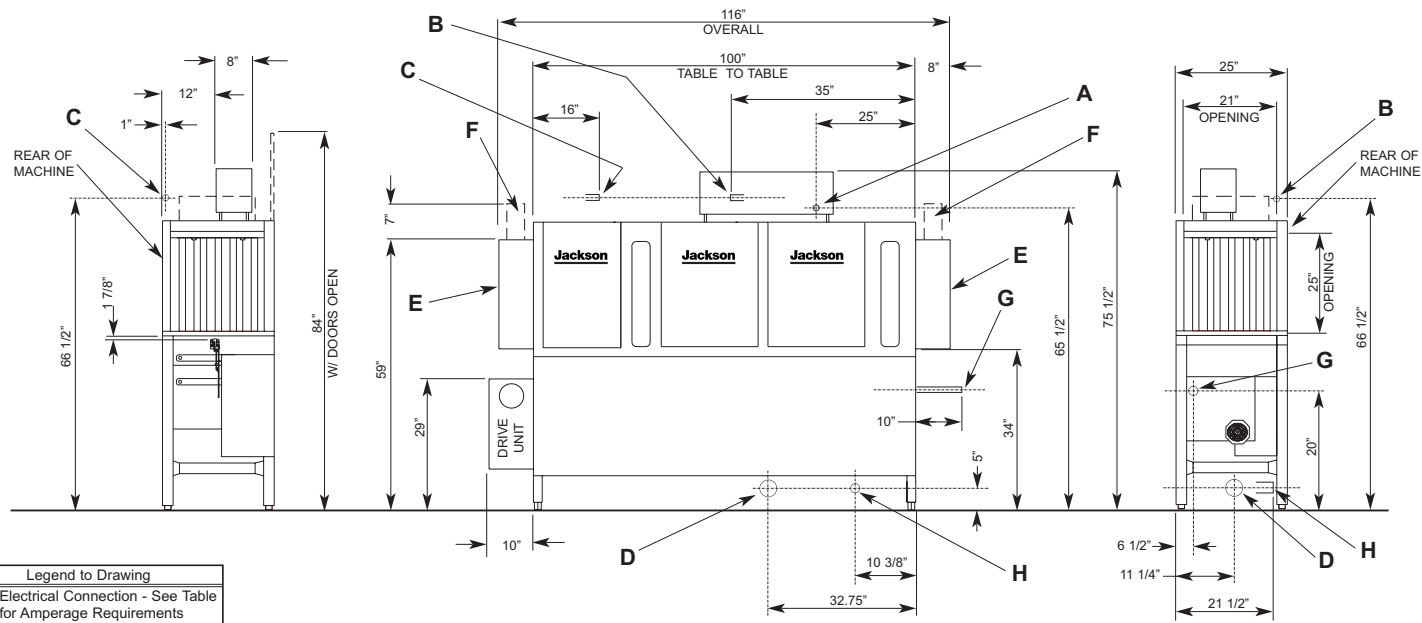
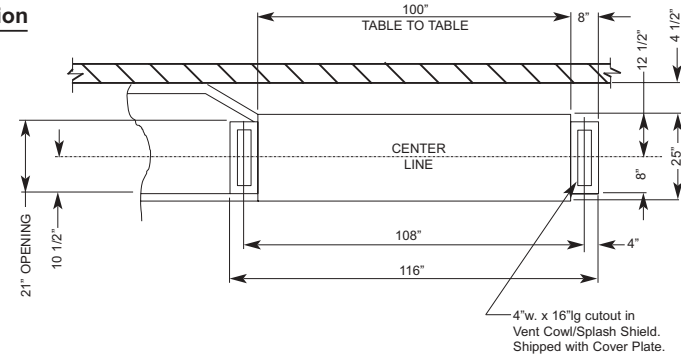
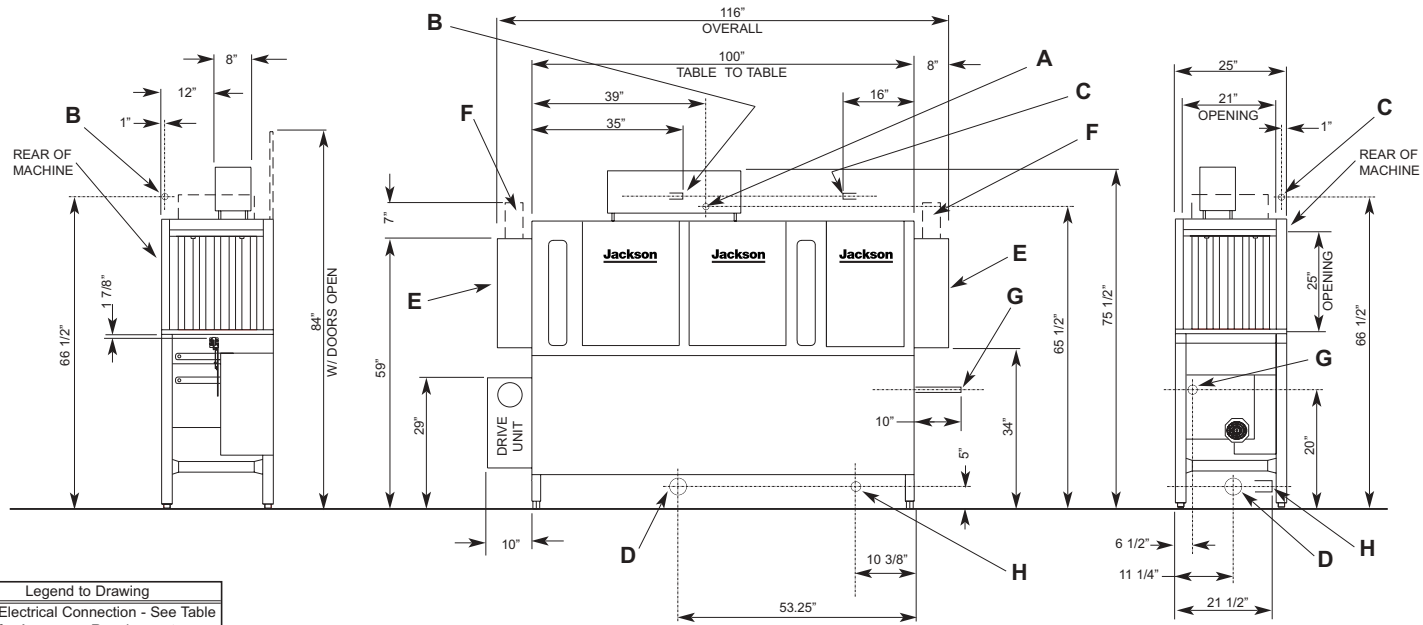


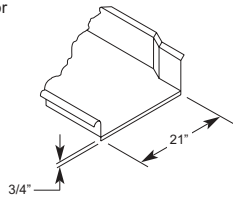
Table Installation Details





| Legend to Drawing | |
|-------------------|--|
| A | Electrical Connection - See Table for Amperage Requirements |
| B | Water Inlet - 3/4" I.P.S. 180°F water required |
| C | Water Inlet - 3/4" I.P.S. 140°F water required |
| D | Drain Connection - 1 1/2" I.P.S. |
| E | Vent Collar/Splash Shield |
| F | Vent Collar with Damper 4"w. x 16"lg x 7"high OPTIONAL |
| G | Steam Connection - 1" I.P.S. |
| H | Condensate Return - 1" I.P.S. |

Notes:
1.- All dimensions from finished floor are +/- 1/2" for adjustable feet.



Elevation Views Right to Left Operation

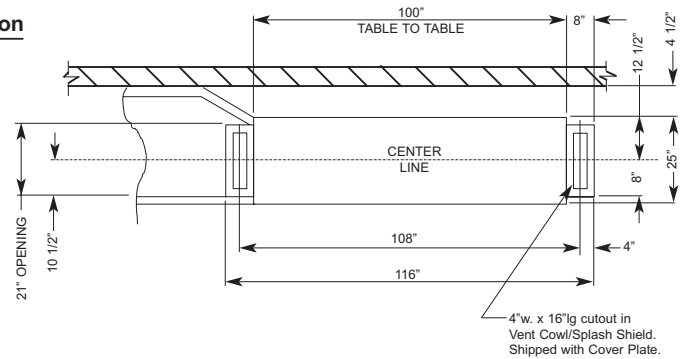
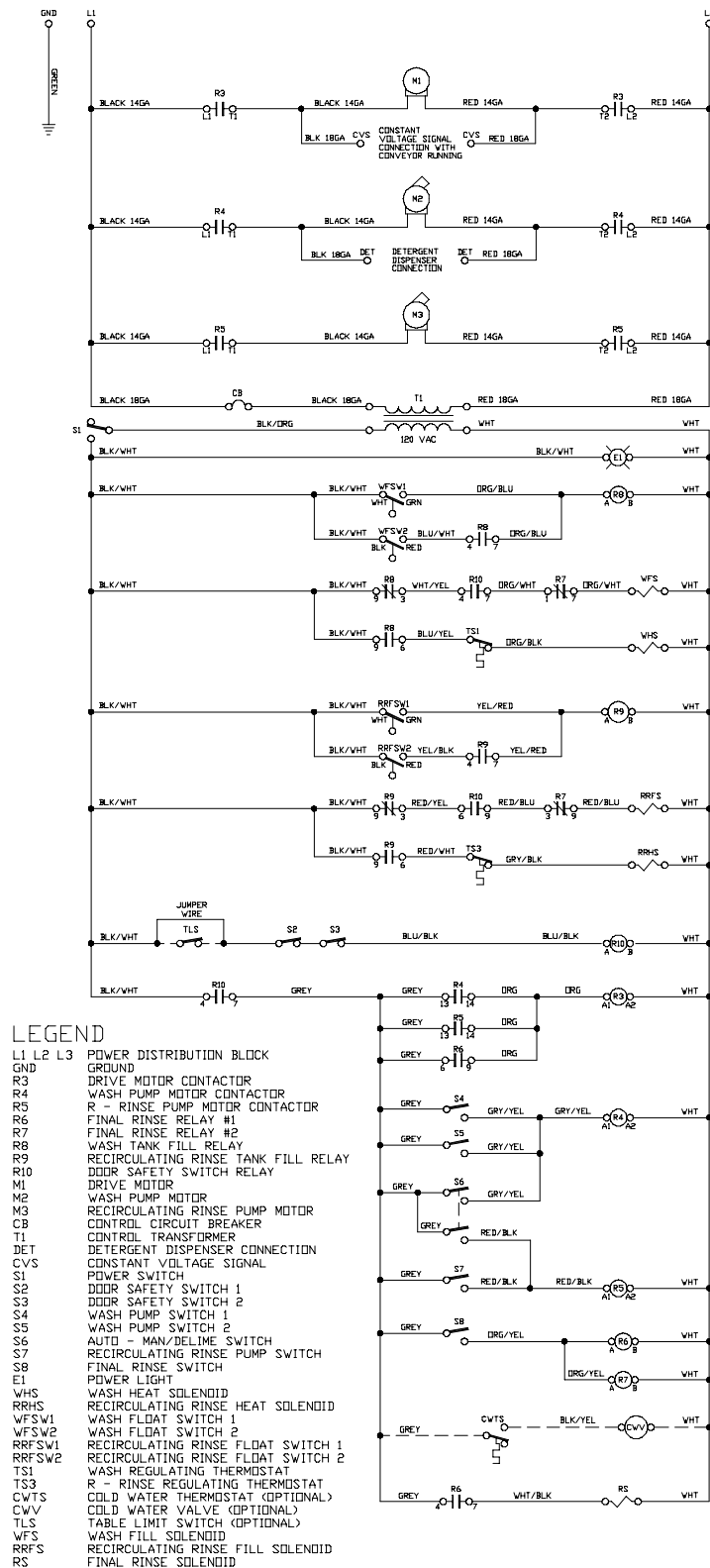


Table Installation Details

AJ-64CS

ELECTRICAL DIAGRAM

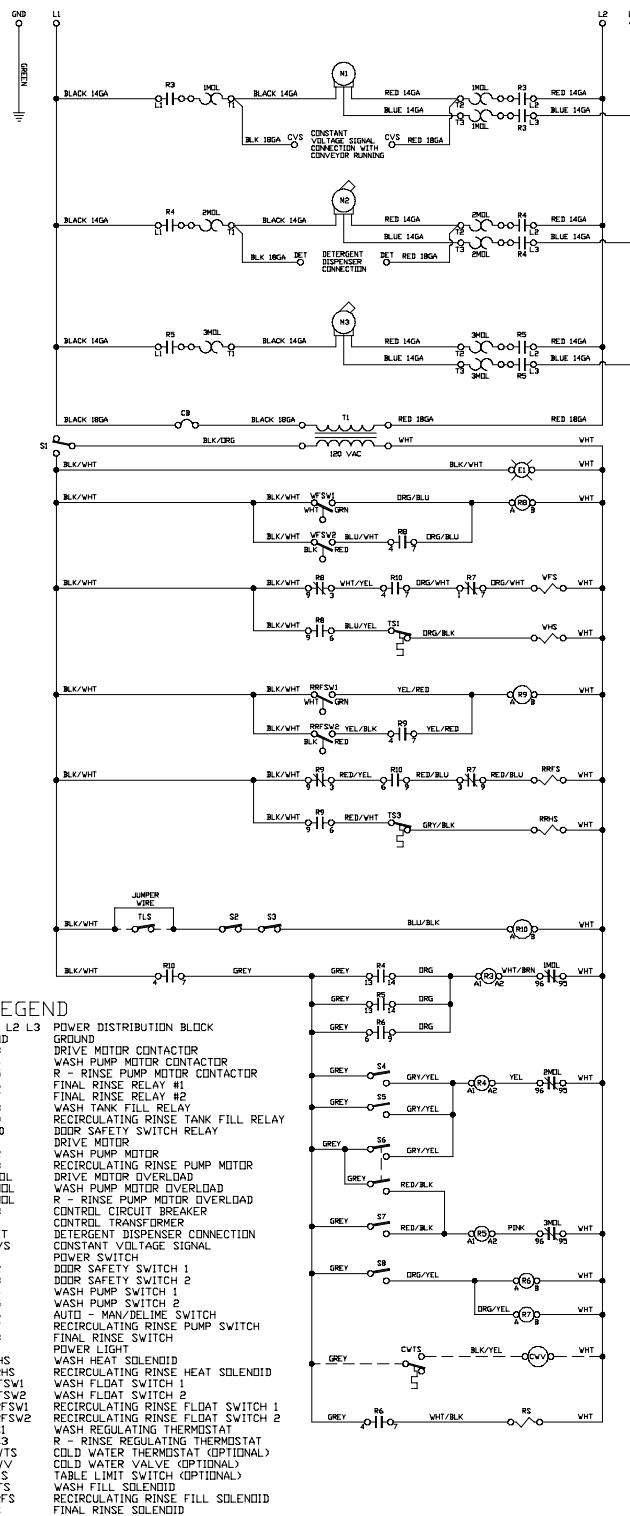
208V/230V - 60 HERTZ - SINGLE PHASE



AJ-64CS

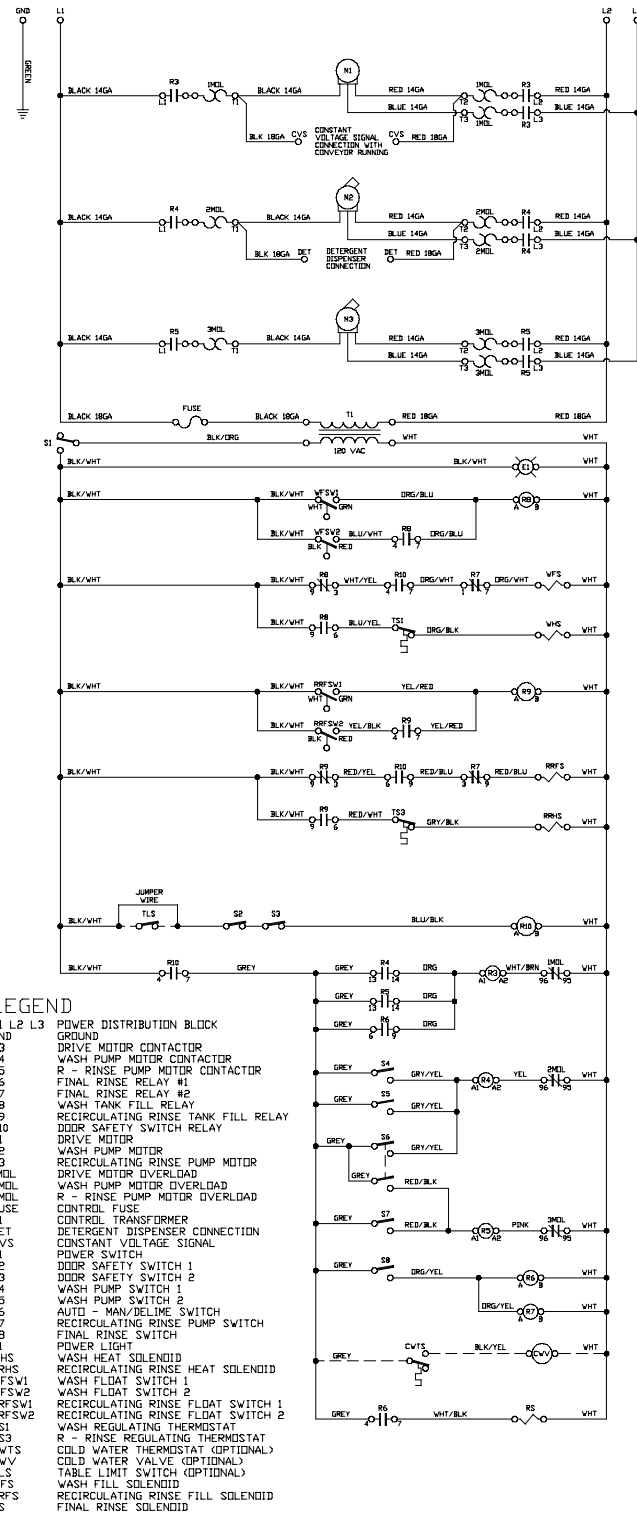
ELECTRICAL DIAGRAM

208V/230V - 60 HERTZ - THREE PHASE



9905-002-17-06a

AJ-64CS ELECTRICAL DIAGRAM 460V - 60 HERTZ - THREE PHASE

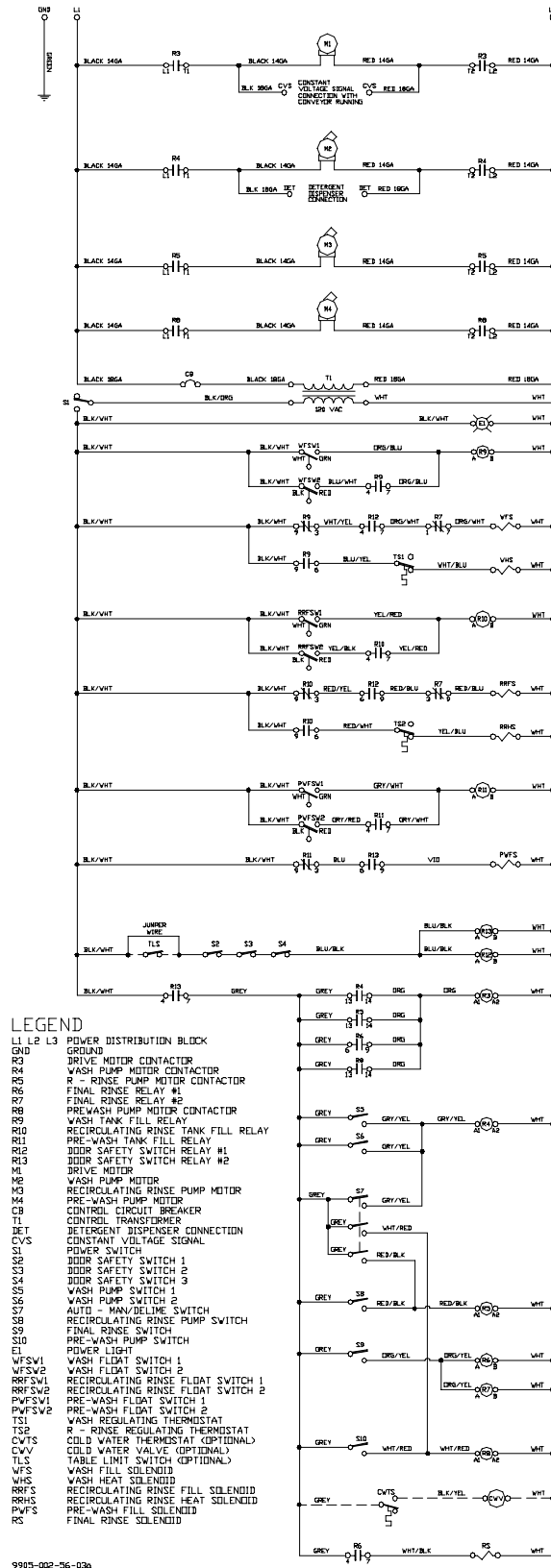


9905-002-55-97a

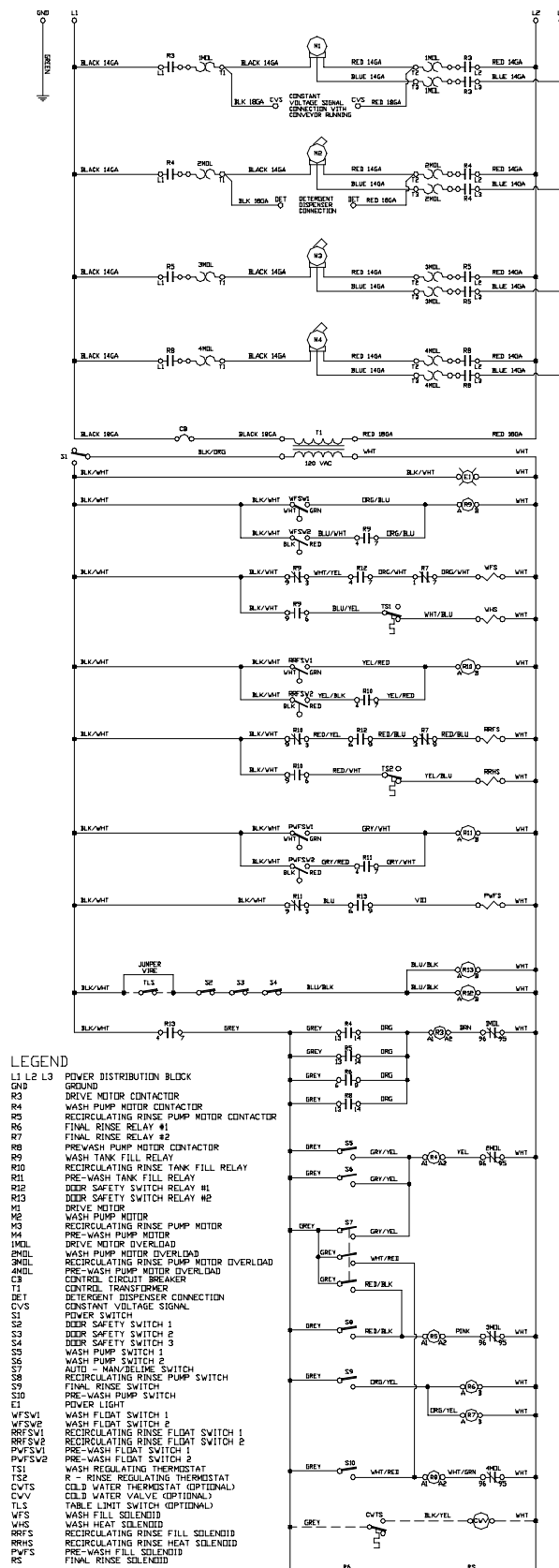
AJ-86CS - AJ-100CS

ELECTRICAL DIAGRAM

208V/230V - 60 HERTZ - SINGLE PHASE

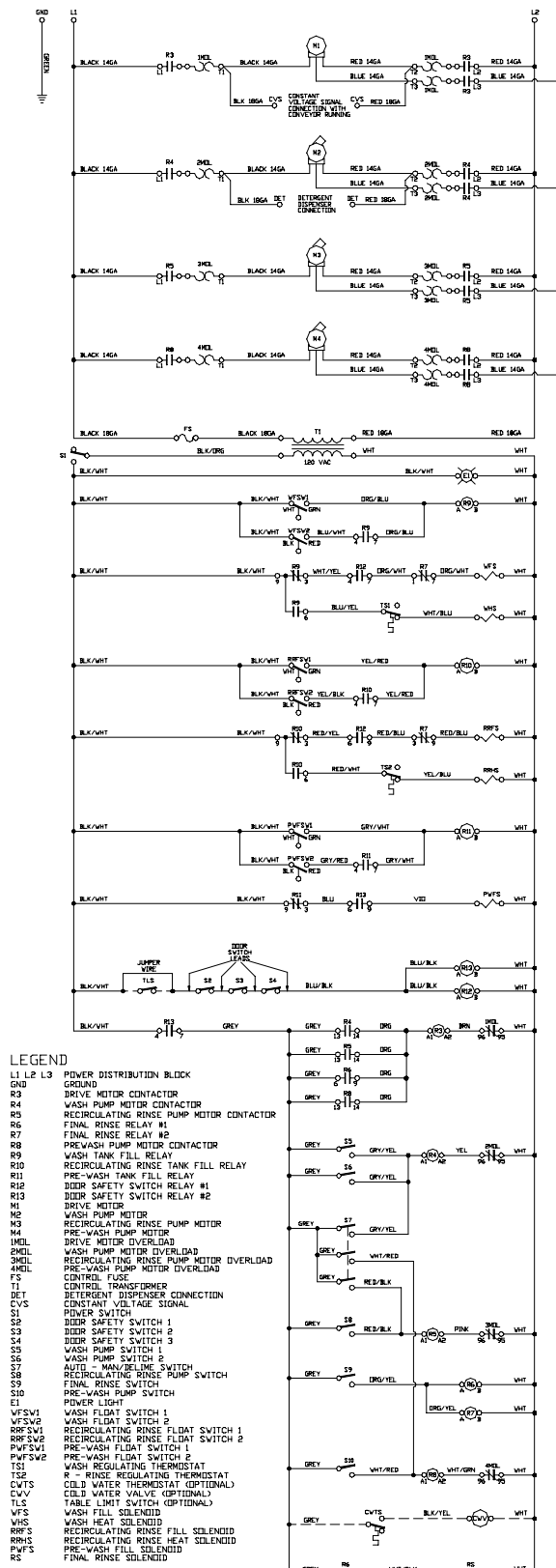


AJ-86CS & AJ-100CS ELECTRICAL DIAGRAM 208V - 230V - 60 HERTZ - THREE PHASE



9935-031-66-74a

AJ-86CS & AJ-100CS ELECTRICAL DIAGRAM 480V - 60 HERTZ - THREE PHASE



JACKSON MAINTENANCE & REPAIR CENTERS

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
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. #78
5052 SOUTH 40TH STREET
PHOENIX, AZ 85040
(602) 474-4510
800-510-3497
FAX: (602) 470-4511
phoenix@gcssvc.com

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
brom@mindspring.com

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

CALIFORNIA

**BARKERS FOOD MACHINERY
EQUIPMENT**
5367 SECOND STREET
IRWINDALE, CA 91706
(626) 960-9390
800-258-6999
FAX: (626) 337-4541
bfms@jps.net

GCS SERVICE INC. #24
1100 EAST PICO BLVD.
LOS ANGELES, CA 90021
(213) 683-2090
800-327-1433
FAX: (213) 683-2099
los_angeles@gcssvc.com

GCS SERVICE INC. #24
650 S. GRAND AVE. STE 111
SANTA ANA, CA 92705
(714) 542-1798
800-540-0719
FAX: (714) 542-4787
santa_ana@gcssvc.com

GCS SERVICE INC. #52
360 LITTLEFIELD
S. SAN FRANCISCO, CA 94080
(650) 635-0720
800-969-4427
FAX: (650) 871-4019
san_francisco@gcssvc.com

GCS SERVICE INC. #84
9030 KENAMAR DR. STE 313
SAN DIEGO, CA 92121
(858) 549-8411
800-422-7278
FAX: (858) 549-2323
san_diego@gcssvc.com

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.
4251 S. NATCHES CT. #60#
UNIT C
SHERIDAN, CO 80110
(303) 371-9054
800-972-5314
FAX: (303) 371-4754
denver@gcssvc.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. #06
302 MURPHY ROAD
HARTFORD, CT 06114
(860) 549-5575
800-423-1562
FAX: (860) 527-6355
hartford@gcssvc.com

DELAWARE

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

GCS SERVICE INC. #44
817 N THIRD STREET
P.O. BOX 3564
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208
philadelphia@gcssvc.com

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@
worldnet.att.net

GCS SERVICE INC #15
3373 NW 168TH ST.
MIAMI, FL 33056
(305) 621-6666
800-766-8966
FAX: (305) 621-6656
miami@gcssvc.com

GCS SERVICE INC #13

4305 VINELAND RD STE G-12
ORLANDO, FL 32811
(407) 841-2551
800-338-7322
FAX: (407) 423-8425
orlando@gcssvc.com

GCS SERVICE INC #14

3902 CORPOREX PARK DR.
SUITE 350
TAMPA, FL 33619
(813) 626-6044
800-282-3008
FAX: (813) 621-1174
tampa@gcssvc.com

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 #16
3127 PRESIDENTIAL DR.
ATLANTA, GA 30340
(770) 452-7322
800-334-3599
FAX: (770) 452-7473
atlanta@gcssvc.com

**SOUTHEASTERN
RESTAURANT SVC.**
2200 NORCROSS PKWY.
SUITE 210
NORCROSS, GA 30071
(770) 446-6177
800-235-6516
FAX: (770) 446-3157
srsatl@aol.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 &
SERVICE CO.**
300 PUUHALE RD.
HONOLULU, HI 96819
(808) 847-4871
FAX: (808) 842-1560
fepsco@hula.net

JACKSON MAINTENANCE & REPAIR CENTERS

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. #12

696 LARCH AVE.
ELMHURST, IL 60126
(630) 941-7800
800-942-9689
FAX: (630) 941-6048
chicago@gcssvc.com

GCS SERVICE INC. #80

9722 REAVIS PARK DR.
ST. LOUIS, MO 63123
(314) 683-7444
800-284-4427
FAX: (314) 638-0135
st_louis@gcssvc.com

INDIANA

COMMERCIAL PARTS & SVC.

5310 E 25TH STREET
INDIANAPOLIS, IN 46218
(317) 545-9655
800-727-8710
FAX: (317) 549-6286
peproane@aol.com

IOWA

GOODWIN-TUCKER GROUP

3509 DELAWARE AVENUE
DES MOINES, IA 50313
(515) 262-9308
800-372-6066
FAX: (515) 262-2936
goodwintuc@aol.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. #82

6107 CONNECTICUT
KANSAS CITY, MO 64120
(816) 920-5999
800-229-6477
FAX: (816) 920-7387
kansas_city@gcssvc.com

KENTUCKY

CERTIFIED SERVICE CENTER

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

CERTIFIED SERVICE CENTER

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

COMMERCIAL PARTS & SERVICE

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

COMMERCIAL PARTS & SERVICE

1002 NANDINO BLVD.
LEXINGTON, KY 40511
(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. #09

180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222
boston@gcssvc.com

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. #07

2660 PITTMAN DRIVE
SILVER SPRING, MD 20910
(301) 585-7550 (DC)
(410) 792-0338 (BALT)
(800) 638-7278
FAX: (301) 495-4410
dc_baltimore@gcssvc.com

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. #09

180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222
boston@gcssvc.com

GCS SERVICE INC. #06

302 MURPHY ROAD
HARTFORD, CT 06114
(860) 549-5575
800-723-1562
FAX: (860) 527-6355
hartford@gcssvc.com

MICHIGAN

GCS SERVICE INC. #20

31829 WEST EIGHT MILE RD.
LIVONIA, MI 48152
(248) 426-9500
800-772-2936
FAX: (248) 426-7555
detroit@gcssvc.com

JACKSON SERVICE COMPANY

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

GCS SERVICE INC. #21

3516 ROGER B. CHAFFE SE
GRAND RAPIDS, MI 49548
(616) 241-0200
800-823-4866
FAX: (616) 241-0541
grand_rapids@gcssvc.com

MINNESOTA

GCS SERVICE INC.

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

MISSISSIPPI

COMMERCIAL PARTS & SVC.

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

COMMERCIAL PARTS & SVC.

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

JACKSON MAINTENANCE & REPAIR CENTERS

MISSOURI

GCS SERVICE INC. #82
6107 CONNECTICUT
KANSAS CITY, MO 64120
(816) 920-5999
800-229-6477
FAX: (816) 920-7387
kansas_city@gcssvc.com

GCS SERVICE INC. #80
9722 REAVIS PARK DR.
ST. LOUIS, MO 63123
(314) 638-7444
800-284-4427
FAX: (314) 638-0135
st_louis@gcssvc.com

KAMMERLIN PARTS & SVC.
2728 LOCUST STREET
ST. LOUIS, MO 63103
(314) 535-2222
FAX: (314) 535-6205

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
815 N 19TH STREET
OMAHA, NE 68102
(402) 345-7400
800-228-0342
FAX: (402) 346-6145
goodwintuc@aol.com

NEVADA:

BURNEY'S COMMERCIAL SERVICE
4480 ALDEBARAN AVE.
LAS VEGAS, NV 89103
(702) 736-0006
FAX: (702) 798-7531

GCS SERVICE INC. #77
3585 EAST PATRICK LANE
SUITE 1000
LAS VEGAS, NV 89102
(702) 450-3495
800-500-9060
FAX: (702) 450-3491
las_vegas@gcssvc.com

NEW HAMPSHIRE

GCS SERVICE INC. #09
180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222
boston@gcssvc.com

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:

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

GCS SERVICE INC. #2
1 MADISON STREET
BUILDING F
EAST RUTHERFORD, NJ 07073
(973) 614-0003
800-399-8294
FAX: (973) 614-0230
east_rutherford@gcssvc.com

GCS SERVICE INC. #44
817 N THIRD STREET
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208
philadelphia@gcssvc.com

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

NEW MEXICO:

STOVE PARTS SUPPLY CO.
2120 SOLANA STREET
FORT WORTH, TX 76117
(817) 831-0381
800-433-1804
FAX: (817) 834-7754
bua@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. #01
932 GRAND STREET
BROOKLYN, NY 11211
(718) 486-5220
800-969-4271
FAX: (718) 486-6772
new_york@gcssvc.com

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

NORTH CAROLINA

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

NORTH DAKOTA

**METRO COMMERCIAL
SERVICE INC.**
2857 LOUISIANA AVENUE N.
MINNEAPOLIS, MN 55427
(612) 546-4221
800-345-4221
FAX: (612) 546-4286
minneapolis@gcssvc.com

OHIO

CERTIFIED SERVICE CENTER
890 REDNA TERRACE
CINCINNATI, OH 45215
(513) 772-6600
800-543-2060
FAX: (513) 612-6600
sbarasch@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.
2830 JOHNSTOWN ROAD
COLUMBUS, OH 43219
(614) 476-3225
800-282-5406
FAX: (614) 476-1196
columbus@gcssvc.com

ELECTRICAL APPLIANCE REPAIR SVC.

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

OKLAHOMA

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

JACKSON MAINTENANCE & REPAIR CENTERS

KRUEGER INC.
100 NE 24TH STREET
OKLAHOMA CITY, OK 73105
(405) 528-8883
800-522-8069
FAX: (405) 528-5405
kruegers@swbell.net

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

AFS-AUTHORIZED FACTORY SVC. INC.
940 FIRST AVE.
CORAOPOLIS, PA 15108
(412) 262-2330
800-222-8767
FAX: (412) 262-2245

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

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

GCS SERVICE INC. #44
817 N THIRD STREET
P.O. BOX 3564
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208
philadelphia@gcssvc.com

GCS SERVICE INC. #44
4400 LEWIS ROAD
SUITE E
HARRISBURG, PA 17111
(717) 564-3282
800-367-3225
FAX: (717) 564-9286
harrisburg@gcssvc.com

GCS SERVICE INC. #48
210 VISTA PARK DRIVE
PITTSBURGH, PA 15205
(412) 787-1970
800-738-1221
FAX: (412) 787-5005
pittsburgh@gcssvc.com

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. #09
1002 WATERMAN AVE.
EAST PROVIDENCE, RI 02914
(401) 434-6803
800-462-6012
FAX: (401) 438-9400
providence@gcssvc.com

SOUTH CAROLINA

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

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 55427
(612) 546-4221
800-345-4221
FAX: (612) 546-4286
minneapolis@gcssvc.com

TENNESSEE

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

COMMERCIAL PARTS & SVC.
748 FESSLERS LANE
NASHVILLE, TN 37210
(615) 244-8050
800-831-7174
FAX: (615) 244-8885
alesco1@aol.com

COMMERCIAL APPLIANCE SVC.

919 8TH AVENUE SOUTH
NASHVILLE, TN 37203
(615) 254-0906
800-476-0906
FAX: (615) 254-0919
casnash@aol.com

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. #90
10850 SANDEN DRIVE
DALLAS, TX 75238-5325
(972) 484-2954
800-442-5026
FAX: (972) 484-2531
dallas@gcssvc.com

GCS SERVICE INC. #88
8150 WESTPARK
HOUSTON, TX 77063
(713) 785-9187
800-868-6957
FAX: (713) 785-3979
houston@gcssvc.com

STOVE PARTS SUPPLY CO.
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

VERMONT

AUTHORIZED APPLIANCE SERVICENTER OF VERMONT
74 RIVER STREET
RUTLAND, VT 05701
(802) 775-5588
800-874-1080
FAX: (802) 775-9593
suew
@authorizedapplianceofut.com

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. #09
180 SECOND STREET
CHELSEA, MA 02150
(617) 889-9393
800-225-1155
FAX: (617) 889-1222
boston@gcssvc.com

VIRGINIA

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

JACKSON MAINTENANCE & REPAIR CENTERS

GCS SERVICE INC. #07

2660 PITTMAN DRIVE
SILVER SPRING, MD 20910
(301) 585-7550(DC)
(410) 792-0388(BALT)
800-638-7278
FAX: (301)495-4410
dc_baltimore@gcssvc.com

GCS SERVICE INC. #18

2421 GRENOBLE RD.
RICHMOND, VA 23294
(804) 672-1700
800-899-5949
FAX: (804) 672-2888
richmond@gcssvc.com

GCS SERVICE INC. #18

5760 NORTHAMPTON BLVD.
STE 106
VIRGINIA BEACH, VA 23455
(757) 464-3500
800-476-4278
FAX: (757) 464-4106
virginia_beach@gcssvc.com

WASHINGTON

GCS SERVICE INC.

6114 SIXTH AVENUE SOUTH
SEATTLE, WA 98108
(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

AFS-AUTHORIZED FACTORY SVC INC.

RT.-1 BOX 288
S. CHARLESTON, WV 25312
(304) 344-8225
800-654-4606
FAX: (304) 344-8248

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

METRO APPLIANCE SERVICE

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

INTERNATIONAL

GLOBAL PARTS AND SUPPLY

7758 NW 72ND ST
MIAMI, FL 33166
(305) 885-6353

H.D. SHELDON AND CO

19 UNION SQUARE, WEST
NEW YORK, NY 10003
(212) 627-1759
(212) 924-6920

CANADA

THE 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