

# TECHNICAL MANUAL

FOR JACKSON MODEL:  
**JP-24BPNSU**

DESCRIPTION, OPERATION, INSTALLATION  
AND MAINTENANCE INSTRUCTIONS



November 11, 2005  
P/N 7610-002-38-50 (Revision D)

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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 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.



REVISION	REVISION DATE	MADE BY	APPLICABLE ECN	DETAILS
A	02-13-01	CBW	5700	Release to production
B	03-26-03	MAW	N/A	Replaced photos with drawings, Added new logo.
C	01-21-04	MAW	N/A	Added 2nd Enodis logo to cover.
D	11-11-05	MAW	6964, 6988 7006, 7383	Changed thermostat from 05930-121-71-36 to 05930-011-49-43. Added 4-3/4" Din Rail 05700-002-90-18 to Control Box Assembly. Changed thermostat bracket from 05700-011-73-72 to 05700-011-81-64. Changed vacuum breaker from 04820-300-07-00 to 04820-003-06-13. Added service procedure pages. Changed to new layout. Updated schematic.



## JP-24BPNSU

JP-24BPNSU - Hot water sanitizing, electrically-heated dishmachine.

Model: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Installation Date: \_\_\_\_\_

Service Rep. Name: \_\_\_\_\_

Phone No.: \_\_\_\_\_



APPROVAL DATA FOR:

**TITLE OF MANUAL:** DESCRIPTION, OPERATION, INSTALLATION, AND MAINTENANCE INSTRUCTIONS FOR DISH-WASHING MACHINE, MODEL JP-24BPNSU

**APPROVAL AUTHORITY:** (LETTER OF APPROVAL FROM PROCURING ACTIVITY)

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CONTRACT NO.	NSN	NO. OF UNITS	CID/APL
DLA-400-90-M-1376	7320-01-144-2638	1	432100007

**REMARKS:** \_\_\_\_\_

\_\_\_\_\_  
**DATE:**

**CERTIFICATION:**

IT IS HEREBY CERTIFIED THAT THE TECHNICAL MANUAL PROVIDED UNDER CONTRACT NUMBER DLA-400-90-M-1376 FOR DISHWASHING MACHINE, MODEL JP-24BPNSU, HAS BEEN APPROVED BY THE APPROVAL DATA SHOWN ABOVE.

\_\_\_\_\_  
(TITLE OF COMPANY OFFICIAL)

COMPANY'S NAME \_\_\_\_\_

COMPANY'S ADDRESS \_\_\_\_\_

COMPANY'S FSCM \_\_\_\_\_

**CHANGE RECORD**

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Change No.	Date	Title/Brief Description	Signature of Validating Officer

**1. PURPOSE:** This technical publication is issued for the purpose of identifying and authorizing the following commercial manual for Navy use.

**MANUFACTURER:** Jackson MSC Inc., Barboursville, Kentucky 40906

**PURCHASE ORDER OR CONTRACT NO.:** DLA-400-90-M-1376

**EQUIPMENT:** Dishmachine, Model JP-24BPNSU

**ADDITIONAL IDENTIFICATION (if any):** Not applicable

**DATE:** 1 January 1991

**2. ADDITIONAL COPIES:** Additional copies are available from:  
DGSG-SDA  
Richmond, Virginia 23297

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# **SECTION 1: SPECIFICATION INFORMATION**

**SECTION 1: SPECIFICATION INFORMATION**

**SPECIFICATIONS**

**PERFORMANCE/CAPABILITIES**

**OPERATING CAPACITY (RACKS/HOUR)**

RACKS PER HOUR	21
DISHES PER HOUR	525
GLASSES PER HOUR	525

**OPERATING CYCLE (SECONDS)**

WASH TIME	120
RINSE TIME	15
TOTAL CYCLE TIME	150

**TANK CAPACITY (GALLONS)**

WASH TANK	5.65
RINSE TANK	3

**WASH PUMP CAPACITY**

GALLONS PER MINUTE	60
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**TEMPERATURES**

WASH---°F (MINIMUM)	150
RINSE---°F	180-195

**ELECTRICAL REQUIREMENTS**

WASH PUMP MOTOR HORSEPOWER	3/4
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**WATER REQUIREMENTS**

VOLTS	HERTZ	PHASE	HEATER RATINGS	HEATER AMPS	MOTOR AMPS	TOTAL AMPS
460	60	3	480/8.2KW	9.4	1.6	11
460	60	3	480/10KW	12	1.6	13.6

INLET TEMPERATURE	140°F
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GALLONS PER HOUR	52.3
------------------	------

WATER LINE SIZE I.P.S. (MINIMUM)	1/2"
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DRAIN LINE SIZE I.P.S. (MINIMUM)	1 1/2"
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FLOW PRESSURE P.S.I.	20 ± 5
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FLOW, GALLONS PER MINUTE	7.1
--------------------------	-----

**FRAME DIMENSIONS**

WIDTH	24 1/4"
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DEPTH	22 5/8"
-------	---------

HEIGHT, MINIMUM	33 1/4"
-----------------	---------

HEIGHT, MAXIMUM	34 1/4"
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MAXIMUM INSIDE CLEARANCE HEIGHT	14 1/2"
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CLEARANCE, WALL TO MACHINE	2 1/2"
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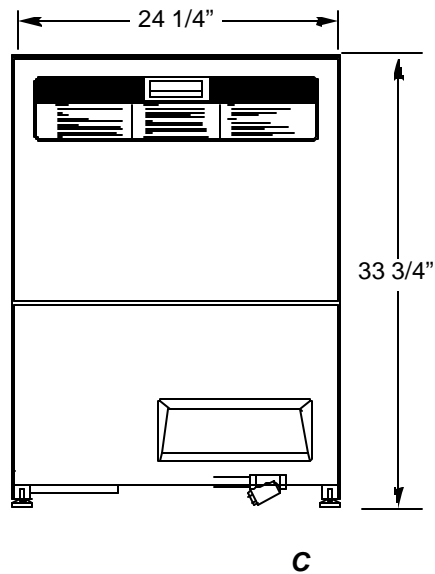
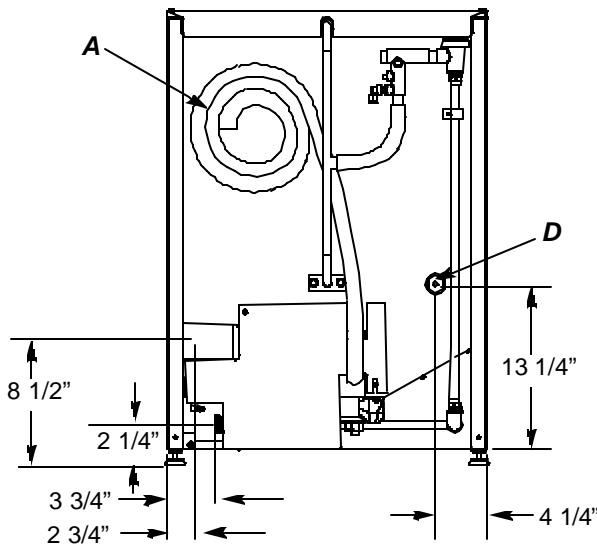
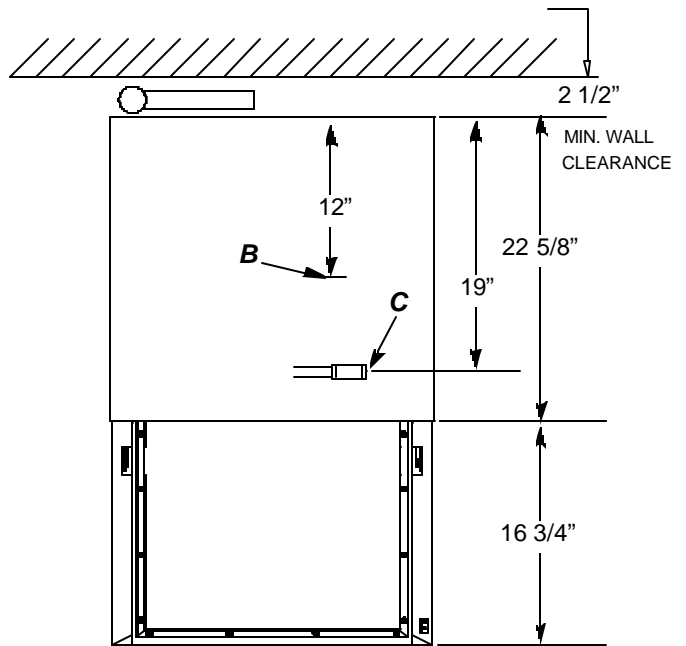
**NOTE: Always refer to the machine data plate for specific electrical and water requirements. The material provided on this page is for reference only and may be subject to change without notice.**

SECTION 1: SPECIFICATION INFORMATION

DIMENSIONS

**Legend:**

- A - Drain Connection flexible hose.**  
6'-0" free length, 1" ID x 1 3/8" OD
- B - Electrical Connection.**
- C - Water Inlet 1/2" Female Pipe Thread, 2 1/2" AFF**
- D - Detergent Feeder Connection**



**Note:** All dimensions from floor can be increased 1" with adjustable feet supplied.

DIMENSIONS

<b>Height (minimum):</b>	<b>33-1/4"</b>	<b>Inside Clearance Height:</b>	<b>14-1/2"</b>
<b>Height (maximum):</b>	<b>34-1/4"</b>	<b>Inside Clearance Width:</b>	<b>20-1/4"</b>
<b>Width:</b>	<b>24-1/4"</b>	<b>Inside Clearance Depth:</b>	<b>21-1/4"</b>
<b>Depth:</b>	<b>22-5/8"</b>	<b>Door Open Depth:</b>	<b>39-1/2"</b>
<b>Wall Clearance (minimum):</b>	<b>2-1/2"</b>		

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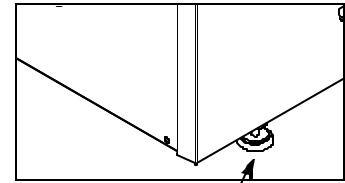
# **SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS**

**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.

**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.

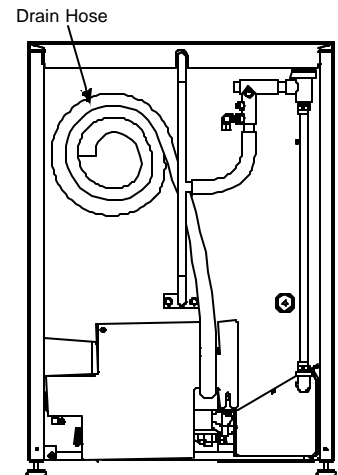
**LEVEL THE DISHMACHINE:** The dishmachine is designed to operate while being level. This is important to prevent any damage to the machine during operation and to ensure the best results when washing ware. The unit comes with adjustable bullet feet, which can be turned using a pair of channel locks 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.



Adjustable Bullet Foot

**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 drain for the JP-24BPNSU is a pumped (pressure) drain capable of pumping waste water to a height of 24 inches from the floor to the kitchen's drain system. The dishmachine is supplied with a 10 foot long hose that extends from the rear side of the machine. 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 12 gallons per minute.



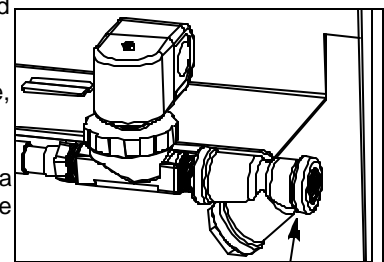
Back of Machine Showing Drain Hose

**WATER SUPPLY CONNECTION:** Ensure that you have read the section entitled "PLUMBING THE DISHMACHINE" above before proceeding. Install the water supply line (1/2" 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 20 ± 5 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 recommended 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.



Incoming Plumbing Y-Strainer

It is also recommended that a shock absorber (not supplied with the JP-24BPNSU model) 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.

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

### ELECTRICAL INSTALLATION INSTRUCTIONS

**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.

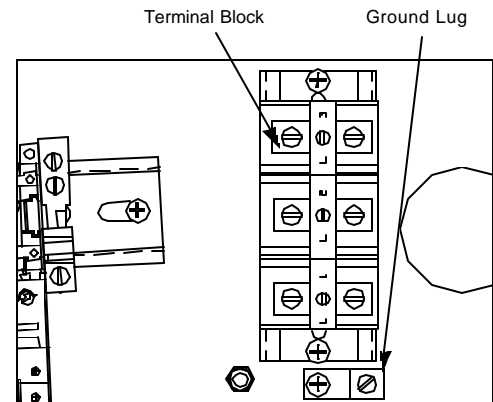
To install the incoming power lines, remove the kick panel. This will require taking a phillips head screwdriver and removing the four(4) screws on the front cover of the kick plate. Install 3/4" conduit into the pre-punched holes in the back of the control box. Route power wires and connect to power block and grounding lug. Install the service wires (L1, L2 and L3) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided. Tighten the connections and perform the "pull test". The tightened wires should remain in place after giving the wires a moderate pull to see if they will come loose.

It is recommended that "DE-OX" or another similar anti-oxidation agent be used on all power connections.

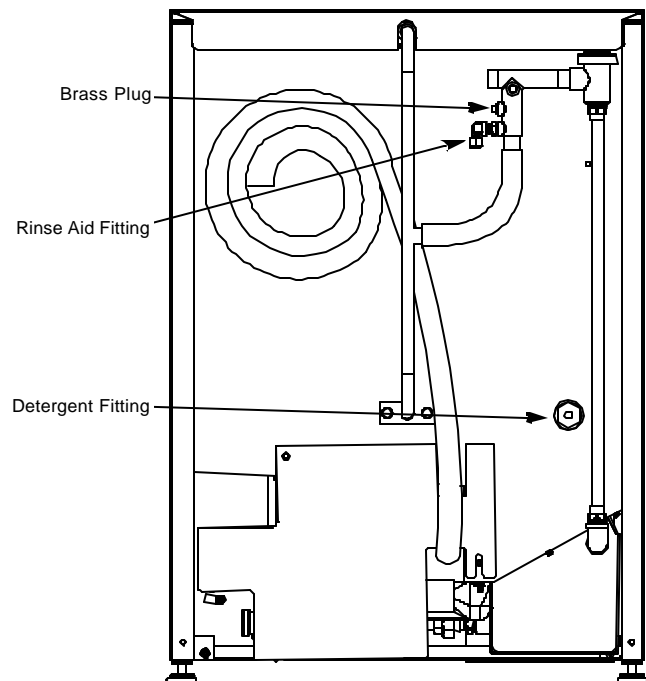
**VOLTAGE CHECK:** Ensure that the power switch is in the OFF position and apply power to the dishmachine. Check the incoming power at the terminal block and ensure it corresponds to the voltage listed on the data plate. If not, contact a qualified service agency to examine the problem. Do not run the 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 control box cover and tighten down the screws.

**CHEMICAL CONNECTIONS:** All chemical hookup locations are located on the back of the dishmachine. Please refer to the drawing at the right for the correct connection point.

**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.**



Control Box Electrical Connection

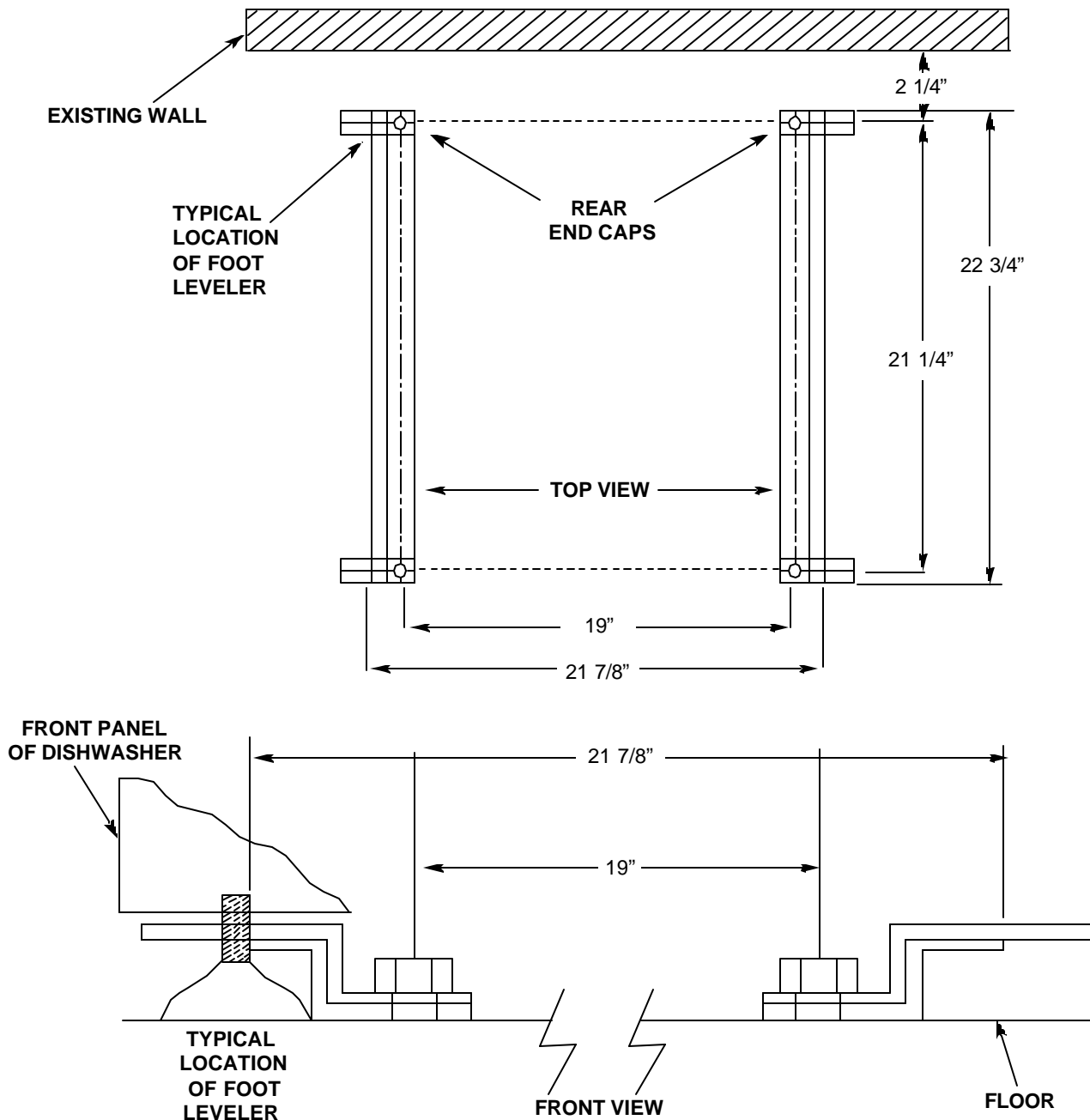


Back of Unit Showing Chemical Connection Points

## SECTION 2: INSTALLATION & OPERATION INSTRUCTIONS

### INSTALLATION INSTRUCTIONS (CONTINUED)

**DECK MOUNTING OF THE DISHMACHINE:** The dishmachine must be secured in place using the deck mounting tracks and caps provided with machine. Install the (4) adjustable feet provided into screw holes where shipping bolts were removed earlier. Adjust the level of the dishmachine by screwing the adjustable feet in or out. The front of the machine should be adjusted 1/4" to 1/2" higher than the back. Install the deck mounting hardware as shown in the drawing below, at the location where the dishmachine will be permanently positioned. Install 3/8" stainless steel lug bolts to secure tracks and caps to the deck. Drill holes into deck as shown below and insure rear holes are located 2-1/4" from the wall. The racks and rear end caps may be tightened at this time. Slide dishmachine onto tracks and into position at rear end caps. Install front end caps into place and adjust if necessary to remove any movement of machine; if possible, tack weld tracks to deck.



Detergent usage and water hardness are two factors that contribute greatly to how efficient 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.



### OPERATION INSTRUCTIONS

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

1. The strainer is in place and is clean.
2. That the wash and rinse arms are screwed securely into place and that their endcaps are tight. The wash and rinse arms should rotate freely.

**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.

**FILLING THE WASH TUB:** For the initial fill, close the door and depress the ON/FILL-OFF/DRAIN rocker switch in the ON position. The machine will run a partial cycle and fill to the factory preset level. Open the door and verify that the water level is correct. Hereafter, the water level is controlled by the timer that has been preset at the factory. Verify that there are no other leaks on the unit before proceeding any further. 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.

**NOTE:** Make sure the orange wires at the heater contactor are connected properly. They have been purposely disconnected at the factory to avoid damage to the heater element when there is no water in the booster heater.

The machine runs a complete cycle to drain and fill. If the machine is not allowed to drain, the water will build up inside the tub. After the initial fill, the rinse water for the current cycle will become the wash water for the next cycle.

**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.

**WARM-UP CYCLES:** For a typical daily start-up, it is recommended to run the machine through 3 cycles to ensure that all of the cold water is out of the system and to verify that the unit is operating correctly. To cycle the machine, ensure that the power is on and that the tub has filled to the correct level. Open the door and the cycle light will illuminate. When the light goes out, close the door, the unit will start, run through the cycle, and shut off automatically. Repeat this two more times. The unit should now be ready to proceed with the washing of ware.

**WASHING A RACK OF WARE:** To wash a rack, open the door completely and slide the rack into the unit. Close the door and the unit will start automatically. Once the cycle is completed, open the door and remove the rack of clean ware. Replace with a rack of soiled ware and close the door. The process will then repeat itself.

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

**SHUTDOWN AND CLEANING:** At the end of the workday, close the door. Start a cycle, then place the ON/FILL - OFF/DRAIN SWITCH to the "OFF/DRAIN" position. The unit will automatically drain and turn off. Once the wash tub is drained, remove the pan strainer. Remove soil and debris from the strainer and set to the side. Unscrew the wash and rinse arms from their manifolds. Remove the endcaps and flush the arms with water. Use a brush to clean out the inside of the arms. If the nozzles appear to be clogged, use a toothpick to remove the obstruction. Wipe the inside of the unit out, removing all soil and scraps. Reassemble the wash and rinse arms and replace them in the unit. The arms only need to be hand tight, do not use tools to tighten them down. Reinstall the strainer and close the door.

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## **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.

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 prescrapping 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 contact Jackson 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 your Ecolab representative 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.

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# **SECTION 4: TROUBLESHOOTING**

**COMMON PROBLEMS**

**⚠ WARNING:** Inspection, testing and repair of electrical equipment should be performed only by qualified service personnel. Certain procedures in this section require electrical tests or measurements while power is applied to the machine. **Exercise extreme caution at all times.** If test points are not easily accessible, disconnect power, attach test equipment and reapply power to test. When replacing electrical parts, disconnect power at source circuit breaker.

**Problem: Water overflow from bottom of door.**

1. Clogged drain. Remove obstruction.
2. Machine not level. Level machine, or increase height to the front.
3. Excessive inlet pressure. Install pressure reducing valve, or adjust if one is present. Ensure flow is 20 PSI.
4. Detergent foaming. Reduce detergent quantity.

**Problem: Wash motor doesn't operate on manual wash.**

1. Loose or broken wires. Reconnect or replace wires in motor.
2. Defective manual wash switch. Replace.
3. Defective motor starting relay. Replace.

**Problem: Motor operates on manual wash but not on automatic.**

1. Defective timer. Replace timer.
2. Defective circuit in manual wash switch. Replace switch.

**Problem: No water comes through the rinse arms when the "ON/FILL" switch is depressed.**

1. Water not turned on. Turn water on.
2. Defective solenoid valve. Replace solenoid valve.
3. Probes are dirty or coated. Clean probes.
4. Defective water level control. Replace.

**Problem: Little or no water coming through the rinse assemblies.**

1. Limed up rinse heads or piping. Delime rinse heads.
2. Low water pressure. Increase pipe size to machine. Adjust pressure regulator.

**Problem: Rinse water runs continuously with breaker turned off.**

1. Defective plunger in solenoid valve. Replace.
2. Defective diaphragm in solenoid valve. Replace diaphragm.

**Problem: Rinse doesn't operate on automatic during timed cycle (but does operate in auto/fill operation).**

1. Timer defective. Replace timer.

**Problem: Rinse water runs continuously with power applied to machine, but when circuit breaker to machine is turned off, water stops.**

1. Defective water level control. Replace.
2. Probes are dirty or coated. Clean probes.

**Problem: Wash temperature not at required reading on thermometer.**

1. Defective thermometer. Replace.
2. Defective thermostat. Adjust thermostat. Replace thermostat.
3. Rinse heater defective. Replace heater element.
4. Water level protection control device. Replace.

**Problem: Rinse water not at required temperature range.**

1. Thermometer is defective. Replace.
2. Thermostat is defective. Adjust the thermostat. Replace if necessary.

**Problem: Machine doesn't drain when "OFF/DRAIN" switch is pressed.**

1. Drain solenoid clogged. Remove obstruction.
2. Defective "OFF/DRAIN" switch. Replace.
3. Defective motor or motor start relay. Replace.
4. Defective drain solenoid. Replace.
5. Defective timer. Replace.

**Problem: No indication of pressure.**

1. Water turned off. Turn water on.
2. 1/4" test cock ball valve is closed. Open the ball valve.

---

# **SECTION 5: SERVICE PROCEDURES**

## SECTION 5: SERVICE PROCEDURES

These dishmachines are equipped with electrical solenoid valves to allow for automatic fill and rinse. These valves are designed to specific tolerances and design aspects that must be met in order to function properly.

Jackson offers repair kits for replacing some of the wear items associated with solenoid valves which will allow you to save money in that replacement of these parts can take place *without* removing the solenoid valve from the plumbing assembly.

The instructions provided here are for maintenance personnel only. Unauthorized persons should not attempt any of the steps contained in these instructions.

**Warning: many of the instructions and steps within this document require the use of tools. Only authorized personnel should ever perform any maintenance procedure on the dishmachine!**

### PREPARATION

1. Power must be secured to the unit at the service breaker. Tag or lock out the service breaker to prevent accidental or unauthorized energizing of the machine.

2. Ensure that incoming water to the machine is secured either by use of a shut-off valve or disconnecting the incoming water line.

### TOOLS REQUIRED

The following tools will be needed to perform this maintenance evolution:

1. Small flathead screwdriver
2. Medium flathead screwdriver
2. Needle nose pliers
3. 5/16" nutdriver
4. Channel locks
5. 12" pipe wrench

### TIME REQUIRED

It is estimated that it will take (1) person twenty minutes to perform this task, not including all of the items indicated in the section entitled "PREPARATION".

### IMPORTANT NOTES

1. Read these instructions thoroughly before attempting this maintenance evolution. Become familiar with the parts and what actions need to be taken. This will save time in the long run!

2. The procedures demonstrated in this manual are shown being performed on an AJ-44C rack conveyor dishmachine. The actual maintenance steps, however, apply to any Parker style solenoid valve found on a Jackson dishmachine.

## RINSE SOLENOID VALVE REPAIR PARTS KIT

### STEPS

1. Remove the top screw with the 5/16" nutdriver. Remove the screw and the data plate and set to the side.



Removing the top screw

2. With the top screw and data plate removed, grasp the solenoid coil and gently pull up. The coil should slide up, allowing you to remove it from the valve bonnet. If you are wanting to replace the coil, continue on with Step 3. If you are wanting to replace some of the internal components of the valve, proceed to step 12.



Removing the coil

3. **NOTE:** Replacing the solenoid coil requires working with the wiring of your machine. It is important that all wiring maintenance be performed by qualified personnel. Always verify the wiring steps presented in this instruction with the schematic that shipped with the unit. A current schematic can also be found in the unit's installation manual. Before beginning any step that involves working with wiring, ensure that the steps located in the section entitled "Preparation" have been performed. Power must be secured to the machine at the service breaker. Failure to do so could result in severe injury to maintenance personnel.

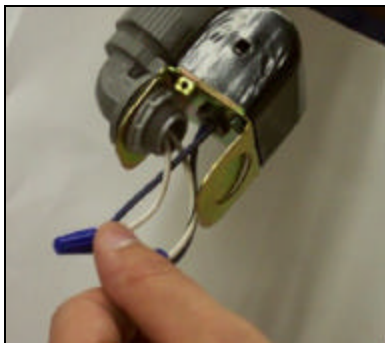


## RINSE SOLENOID VALVE REPAIR PARTS KIT (CONTINUED)



Prying open the coil wire cover

4. When replacing the coil, ensure that when removing the coil wire cover that care is taken not to damage the wires inside. Using the medium flathead screwdriver, gently use it to open the cover enough to where it could be pulled off.



Straightening the wires

5. Once the coil wire cover has been removed and set to the side, take the internal wires and pull them out straight.



Removing the wire nuts

6. Remove the wire nuts from the wires and separate them.



Loosening the conduit nut

7. Using a pair of channel locks, gently loosen the conduit retaining ring for the conduit nut. Once it is loosened, use your fingers to unscrew and remove it.

8. Pull the conduit away and discard the bad coil. Take the new coil and attach the conduit, reinstall & tighten the conduit nut, and pull the wires through so that you will be able to wire the valve back up.

9. Reconnect the wires from the conduit to the wires from the solenoid as they had been connected previously. Ensure that the wire nuts are on tight.

10. Slide the coil wire cover back on, taking care not to damage the wires.

11. If you are done performing maintenance on the valve, continue on to step 23. Otherwise, please go on to step 12.L



Loosening the valve bonnet

12. To remove the valve bonnet, grasp it with the jaws of the pipe wrench and turn to the left. **Note:** on some models you may have to remove the valve in order to perform this and any further steps. Be careful not to damage the plumbing assembly. Only use the pipe wrench enough to where you can spin the valve bonnet off with your hand.

## SECTION 5: SERVICE PROCEDURES

### RINSE SOLENOID VALVE REPAIR PARTS KIT (CONTINUED)



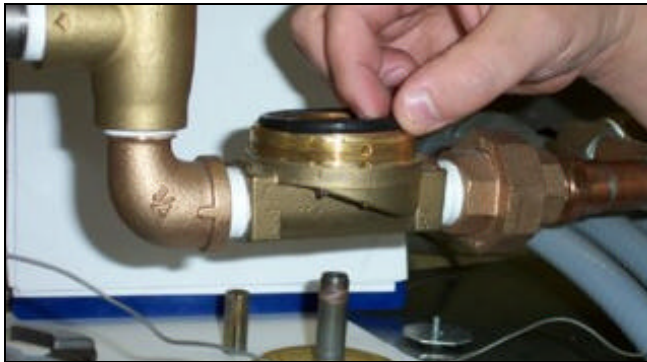
Removing the valve bonnet

13. Slowly remove the valve bonnet. **Note:** The spring for the plunger is located directly under the bonnet and may come free if you are not careful. Remove the plunger, spring and valve bonnet and place to the side.



Removing the diaphragm

17. Remove the diaphragm retainer and then the diaphragm itself. Many problems associated with a solenoid valve can be traced to a clogged pilot port in the diaphragm.



Removing the O-ring

14. Remove the O-ring and inspect it. If it has any tears or cuts or excessive flat spaces, it should be replaced.

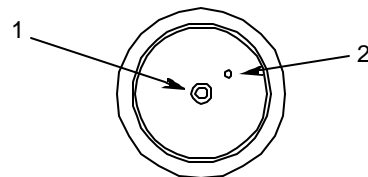
15. Examine the threads for the valve bonnet. Check them for scoring or signs of damage. Take a cloth and clean them out to remove any foreign particles that might get lodged in the threads and cause a leak. Severely damaged threads should not be repaired; instead it is recommended that the entire valve should be replaced. These instructions do not provide information on replacing the solenoid valve.

16. **Note:** Even though an O-ring may not appear damaged, it is a good idea to go ahead and replace it if you have a new one. This will help ensure that your valve remains leak-free in the future!



Pointing out the extension hole

18. As indicated in the photo above, the extension hole can become clogged. If it is difficult to clean out, you can use a heated straight pin to push through the hole. The center hole, the pilot port, must also be clear. If the diaphragm is torn or bent in any way, it must be replaced.



Diaphragm showing (1) pilot port and (2) extension hole

RINSE SOLENOID VALVE REPAIR PARTS KIT (CONTINUED)



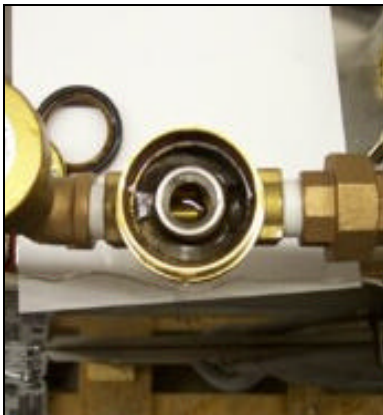
Removing the screen retainer

19. Using the small flathead screwdriver, lift out the screen retainer. Verify that the holes in it are free of clogs and debris.



Removing the mesh strainer screen

20. Again using the small flathead screwdriver, carefully remove the mesh screen from inside the valve body. The screen should be taken and rinsed out to remove any debris fouling it.



View inside the solenoid valve body

21. With the mesh screen removed, look down into the valve and verify it is not clogged. Remove any foreign objects from the valve body that would obstruct flow.

22. Reassemble the valve, reversing the steps needed to take it apart. Replace defective replacement parts with new parts from ordered kits. Ensure that components are sufficiently tightened to prevent leakage.

**AFTER MAINTENANCE ACTIONS**

Reconnect the incoming water (if disconnected) and turn on. Then restore power to the unit. Run the unit for at least 10 minutes to ensure there are no leaks. If any problems arise please contact Jackson.

**SPECIAL PARTS**

Solenoid Valve Plunger Kit

Includes plunger and spring

Part number 06401-003-07-40

Solenoid Valve Diaphragm Kit

Includes diaphragm and o-ring

Part number 06401-003-07-41 (1/2" NPT)

Solenoid Valve 110 Volt Coil and Housing Kit

Part number 06401-003-07-43

Complete Solenoid Valve

Part number 04810-100-12-18 (1/2", 110 Volt)



## SECTION 5: SERVICE PROCEDURES

### VACUUM BREAKER REPAIR PARTS KIT

These dishmachines are equipped with vacuum breakers to serve as back-flow prevention devices. ASSE requirements specify what type of back-flow prevention is necessary on dishmachines. Vacuum breakers, unlike air gaps, have certain parts that have specific tolerances and design aspects that must be met in order to function properly.

Jackson offers repair kits for replacing some of the wear items associated with vacuum breakers which will allow you to save money in that replacement of these parts can take place *without* removing the vacuum breaker from the plumbing assembly.

The instructions provided here are for maintenance personnel only. Unauthorized persons should not attempt any of the steps contained in these instructions.

**Warning: many of the instructions and steps within this document require the use of tools. Only authorized personnel should ever perform any maintenance procedure on the dishmachine!**

#### PREPARATION

1. Power must be secured to the unit at the service breaker. Tag or lock out the service breaker to prevent accidental or unauthorized energizing of the machine.

2. Ensure that incoming water to the machine is secured either by use of a shut-off valve or disconnecting the incoming water line.

#### TOOLS REQUIRED

The following tools will be needed to perform this maintenance evolution:

1. Small flathead screwdriver
2. Needle nose pliers

#### TIME REQUIRED

It is estimated that it will take (1) person twenty minutes to perform this task, not including all of the items indicated in the section entitled "PREPARATION".

#### IMPORTANT NOTES

1. Read these instructions thoroughly before attempting this maintenance evolution. Become familiar with the parts and what actions need to be taken. This will save time in the long run!

#### STEPS

1. **Note:** These instructions only apply to vacuum breakers (1/2" NPT and 3/4" NPT) as pictured below. The repair kits indicated in these instructions will only work on those style of back-flow preventers. If you have a machine with a different style of vacuum breaker, contact your Ecolab representative about replacement components.



Vacuum breaker

2. **Note:** Even though the photos in these instructions show a vacuum breaker that has been removed from the plumbing assembly, these maintenance steps could be performed with it installed so long as the requirements in the section entitled "PREPARATION" have been met.

3. Remove the top cap by gripping firmly and turning to the left. The cap should come off after a few turns.



Removing the cap

4. Set the cap to the side.

5. Using the needle nose pliers, gently lift out the plunger and set to the side. Examine the brass seating surface inside the vacuum breaker. The plunger is required to sit flat on this surface so it must be free of defects, imperfections and the like. If there is debris, remove it. If it is chipped or cracked then the vacuum breaker must be replaced. Failure to do so may result in the vacuum breaker not working according to its design and could result in damage to the dishmachine.

**VACUUM BREAKER REPAIR PARTS KIT (CONTINUED)**

Removing the plunger

6. Your repair kit comes with a new plunger. Examine the old one and ensure that the mating surface is not damaged or cut. Also inspect the rubber seal on the top of the plunger to ensure it is in good condition and not torn.



Examining the seal ring on the plunger



Examining the plunger seating surface

7. If any of these conditions are present, replace the old plunger with the new one from your kit. Verify that the new plunger is also free from defects. If it is not, contact your Ecolab representative immediately.

8. The plunger should drop into the vacuum breaker and seat. Ensure it is not flipped upside down (the orange seal ring should be up towards the top of the vacuum breaker).

9. Pick up the cap and examine it. With a soft towel, remove any grit, grime or debris that may have gotten caught in the threads of both the cap retainer or the vacuum breaker body. There is an O-ring that should be present on the cap retainer as well. Regardless of the condition of the plunger, this O-ring should be replaced once the cap is removed. Using a small flathead screwdriver, remove the old O-ring.



Replacing the O-ring

10. With the new O-ring in place, screw the cap back on the vacuum breaker body. The cap needs to only be hand tight (snug).

**AFTER MAINTENANCE ACTIONS**

1. Reconnect the incoming water (if disconnected) and turn on. Then restore power to the unit. Run the unit for at least 10 minutes to ensure there are no leaks. If any problems arise please contact Jackson.

**SPECIAL PARTS**

To order the kit with components and instructions:

Components of 1/2" Repair Kit  
06401-003-06-23

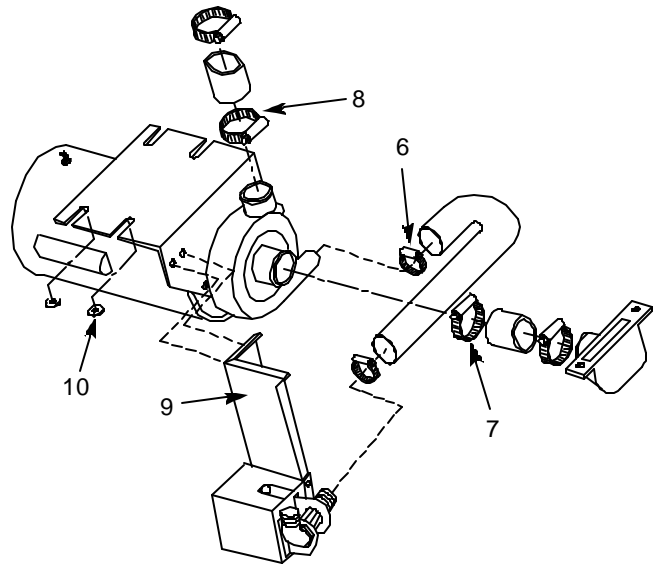
## SECTION 5: SERVICE PROCEDURES

### REPLACING THE PUMP MOTOR/REPLACING THE HEATER

#### REPLACING THE PUMP MOTOR

The following list of tools will be needed to complete this procedure. 5/8" nutdriver, phillips screwdriver, 7/16" socket and ratchet, and 7/16" wrench.

1. Disconnect the electrical power to the dishwasher at the main circuit breaker box when servicing. Place a tag on the circuit box indicating the circuit is being repaired.
2. Disconnect power and conduit from dishmachine terminal block.
3. Turn off the water supply and disconnect the water supply line.
4. Disconnect the dishmachine drain hose from the kitchen's drain. Drain the machine of any water at this time.
5. Move the machine out and lay machine onto its back.
6. Use a 5/16" nutdriver to loosen the hose clamp and remove the pump hose to the drain valve.
7. Use a 5/16" nutdriver to loosen the hose clamp and remove the pump hose from the suction casting.
8. Use a 5/16" nutdriver to loosen the hose clamp and remove the pump hose from the discharge hub casting.
9. Use a 7/16" socket and ratchet, and a 7/16" wrench to remove the drain valve mounting bracket from the motor bracket.
10. Use a 7/16" socket and ratchet to remove the pump motor assembly by loosening the (4) locknuts securing the motor mounting bracket. NOTE: The motor mounting bracket is slotted to allow for easy removal and installation. Remove (2) of the locknuts on one side and slide the assembly toward that side and remove. Once the assembly is removed, disconnect the wire leads from the motor wiring box.
11. Install replacement motor in reverse order of above.

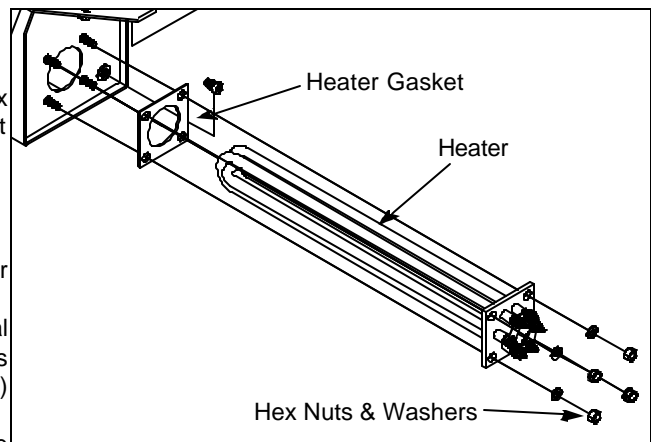


Replacing the Pump Motor

#### REPLACING THE BOOSTER TANK HEATER

The following list of tools will be needed to complete this procedure: phillips screwdriver and 1/2" socket and ratchet.

1. Disconnect the electrical power to the dishwasher at the main circuit breaker box when servicing. Place a tag on the circuit box indicating the circuit is being repaired.
2. Use the phillips screwdriver to remove the two screws from the bottom of the kick panel.
3. Disconnect power and conduit from dishmachine terminal block.
4. Turn off the water supply to the dishmachine.
5. **VERY IMPORTANT:** Disconnect wire lead (orange/white) from heater contactor coil. Note: Wire is tagged in electrical panel.
6. Drain water from booster tank.
7. Remove the wires from the heater.
8. Use a 1/2" socket and ratchet to remove the (4) 5/16-18 hex nuts and lock washers. Remove the heater and heater gasket from booster tank.
8. Install the replacement heater and gasket, the tighten firmly.
9. Connect wire leads to heater and tighten firmly.
10. Turn on water supply and power to dishmachine.
11. Place cycle switch in AUTO position and depress power switch to ON/FILL position.
12. **VERY IMPORTANT:** Run the dishwasher through several complete cycles and check water level in wash sump. If there is water in the wash sump, reconnect the wire lead (orange/white) previously removed from the heater contactor coil.
13. Run the dishwasher through several cycles and check to see that rinse and wash temperatures are correct.



Replacing the Heater

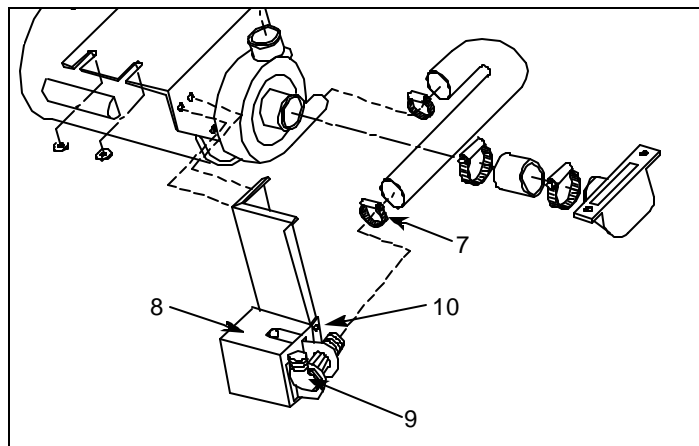
## SECTION 5: SERVICE PROCEDURES

### REPLACING THE DRAIN VALVE

#### REPLACING THE DRAIN VALVE

The following list of tools will be needed to complete this procedure. 5/16" nutdriver, flat screwdriver, phillips screwdriver, and 7/16" socket and ratchet.

1. Disconnect the electrical power to the dishwasher at the main circuit breaker box when servicing. Place a tag on the circuit box indicating the circuit is being repaired.
2. Disconnect the power and conduit from dishmachine terminal block.
3. Turn off the water supply to the dishmachine.
4. Move the dishmachine away from the wall for servicing.
5. Use a 7/16" socket and ratchet to remove the lower enclosure panel at rear of machine.
6. Drain the dishmachine. Siphon out the water or remove inlet hose to drain valve and drain into pan. The dishmachine may be drained by opening the petcock on the pump housing or by removing the wash thermometer bulb from the lower wash tank.
7. Use a 5/16" nutdriver to loosen the hose clamp and remove the inlet hose to the drain valve from the pump motor.
8. Use a phillips screwdriver to remove the cover from the valve. Use a flat screwdriver to disconnect the lead wires and ground to the drain valve.
9. Use a 5/16" nutdriver to loosen the hose clamp and remove the discharge hose from the drain valve.
10. Use a phillips screwdriver to remove the screws attaching the drain valve to the mounting plate.
11. Reverse the procedures to install the new valve. **INSURE GROUND WIRE LEAD IS CONNECTED PROPERLY TO TERMINAL ON THE MOTOR.**



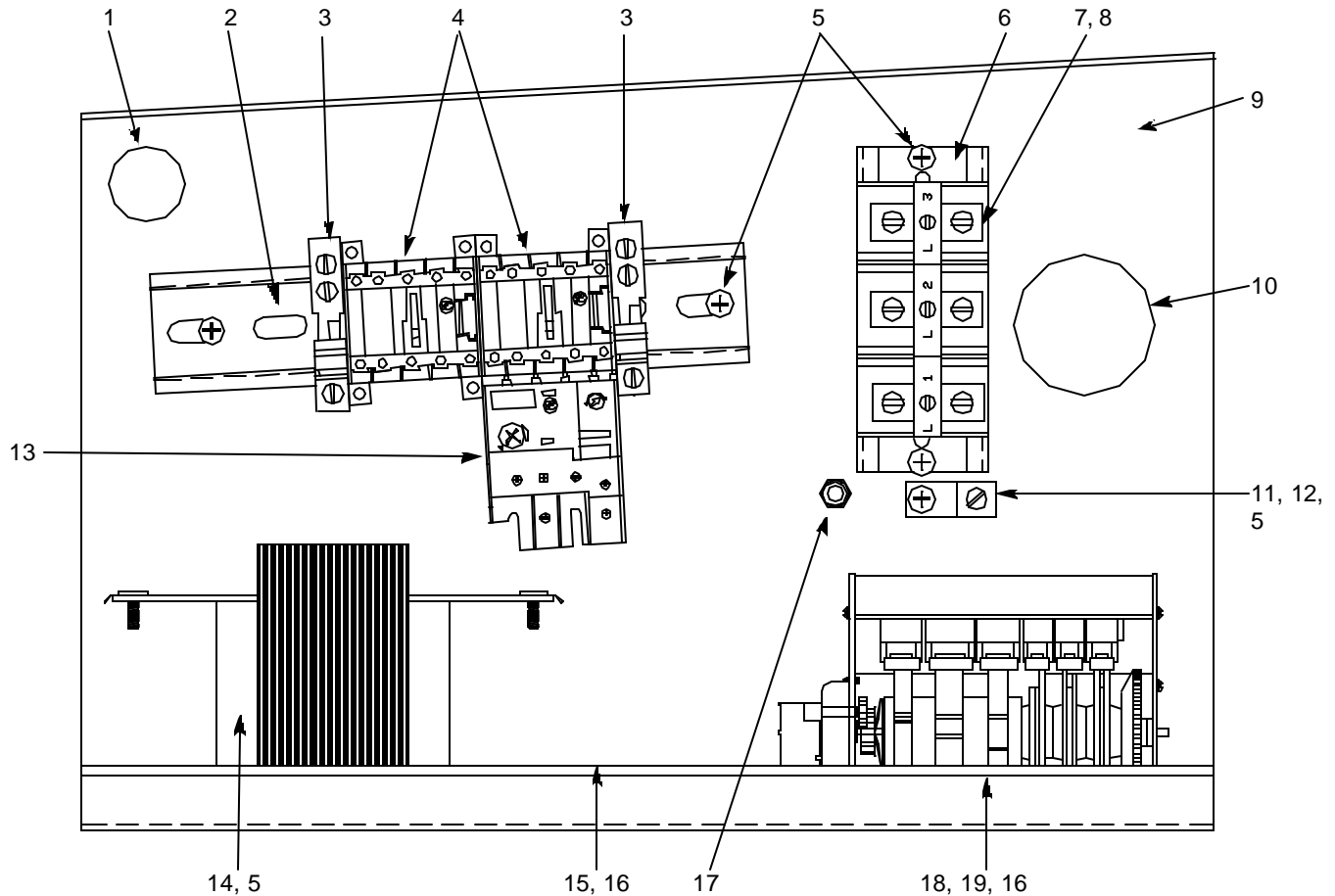
Replacing the Drain Valve

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# **SECTION 6: PARTS SECTION**



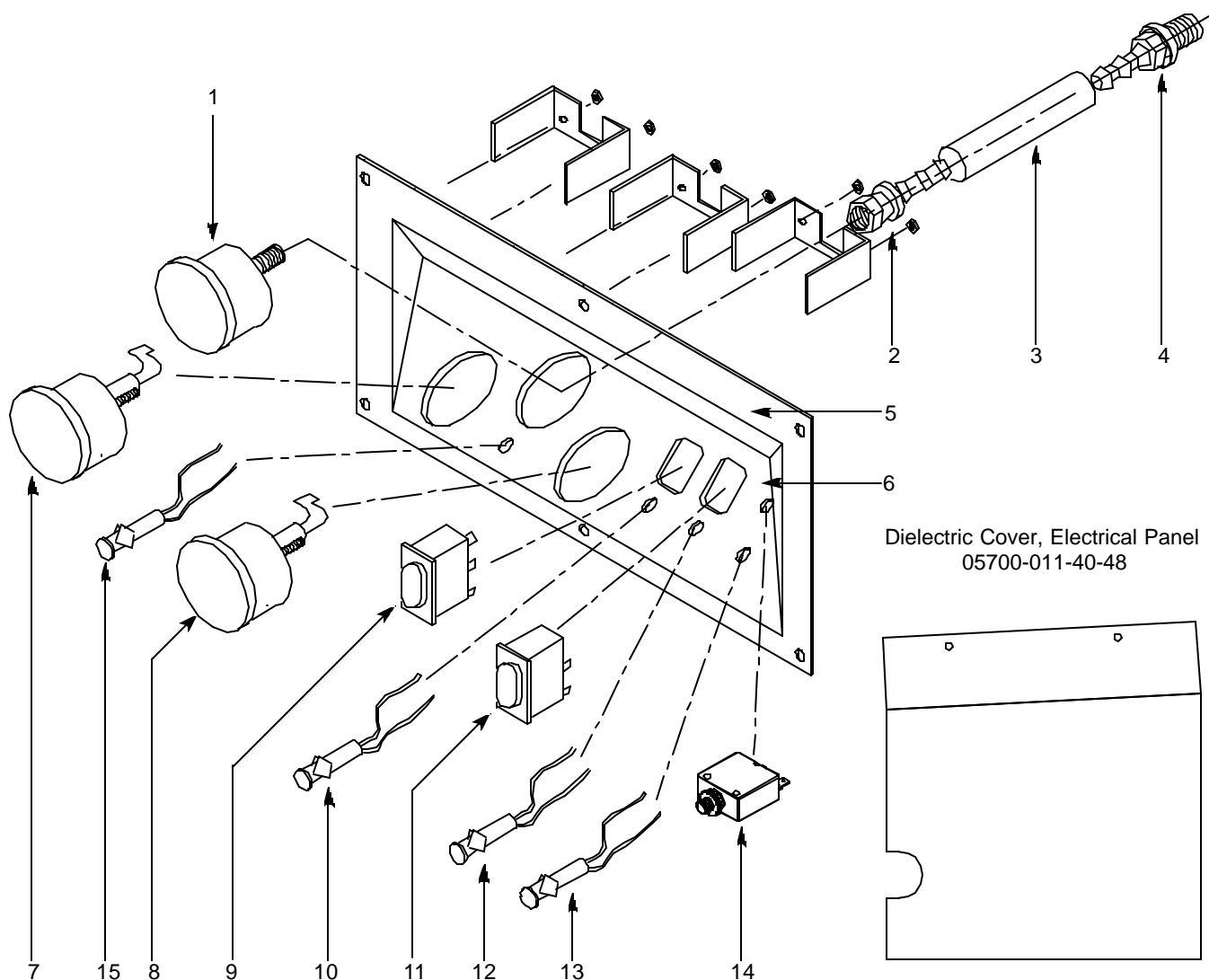
## ELECTRICAL PANEL ASSEMBLY



ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Bushing, Snap	05975210-03-00
2	1	Track, Terminal 6 7/8"	05700-021-62-91
3	2	End Clamp	05940-111-60-30
4	2	Contactor, Mini	05945111-60-07
5	9	Screw, 10-32 x 3/8" Phillips Truss Round Head	05305-173-12-00
6	1	Track, Terminal 3 3/4"	05700-011-62-89
7	1	Decal, L1, L2, L3	09905-101-12-66
8	3	Block, Snap-in Terminal	05940-500-02-19
9	1	Electrical Control Panel Weldment	05700-031-62-94
10	1	Grommet, 1 1/8" Heyco	05975210-08-00
11	1	Wire Lug	05940-200-76-00
12	1	Ground Decal	09905-011-41-82
13	1	Overload, Contactor	05945111-60-08
14	1	ACME Transformer, 480 to 120 Volt	05950-011-50-70
15	1	Terminal Board, 1/4 QC	05940-021-94-85
16	2	Screw, 6-32 x 3/8" Sems with External Tooth Lockwasher	05305-002-25-91
17	1	Locknut, 10-24 S/S Hex with Nylon Insert	05310-373-01-00
18	1	Timer, 6 Cam	05945121-44-69
19	1	Decal, Timer	09905-011-40-70
20	4	Locknut, 1/4"-20 S/S Hex with Nylon Insert (not shown)	05310-374-01-00

SECTION 6: PARTS SECTION

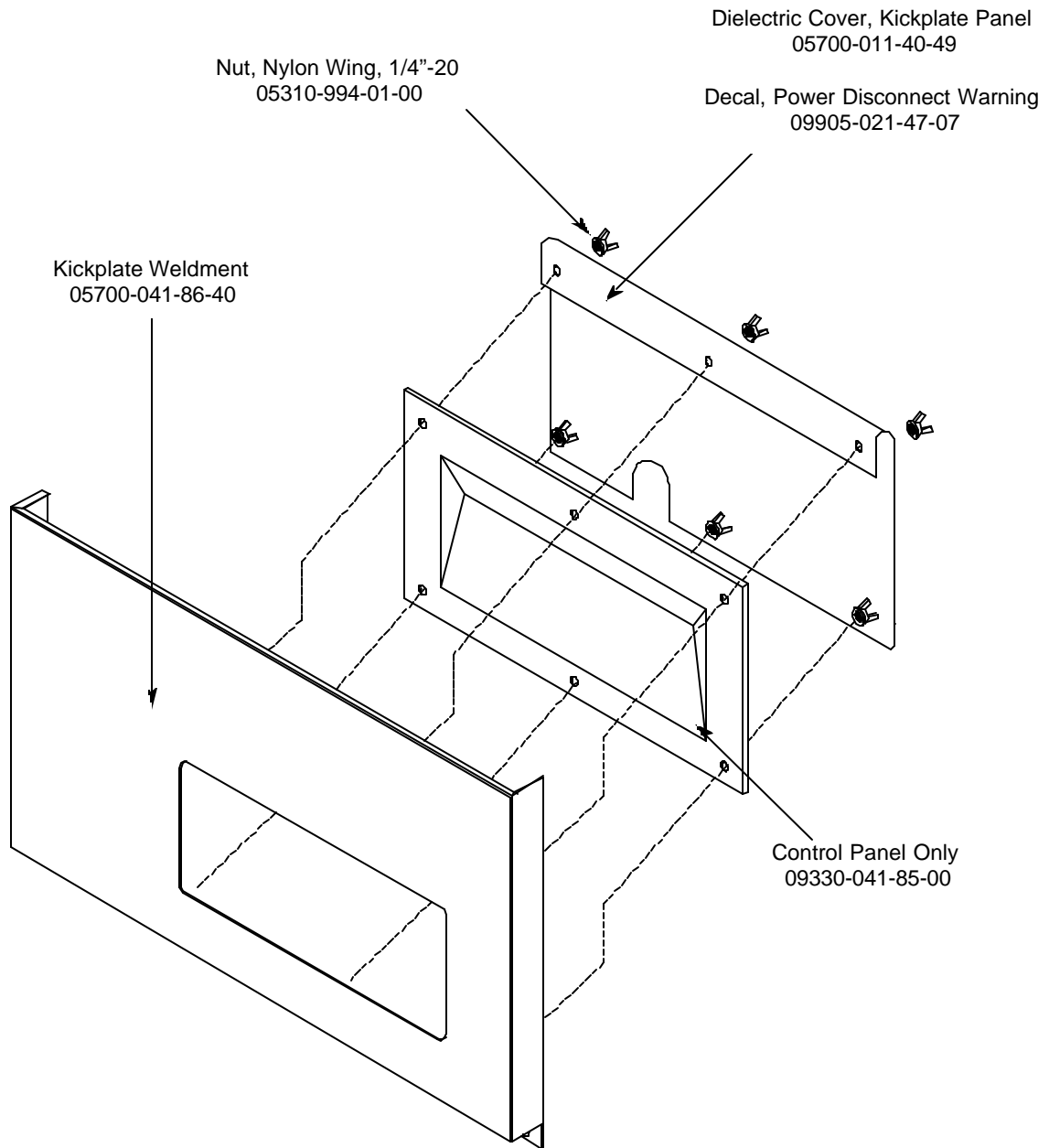
GAUGE PANEL ASSEMBLY

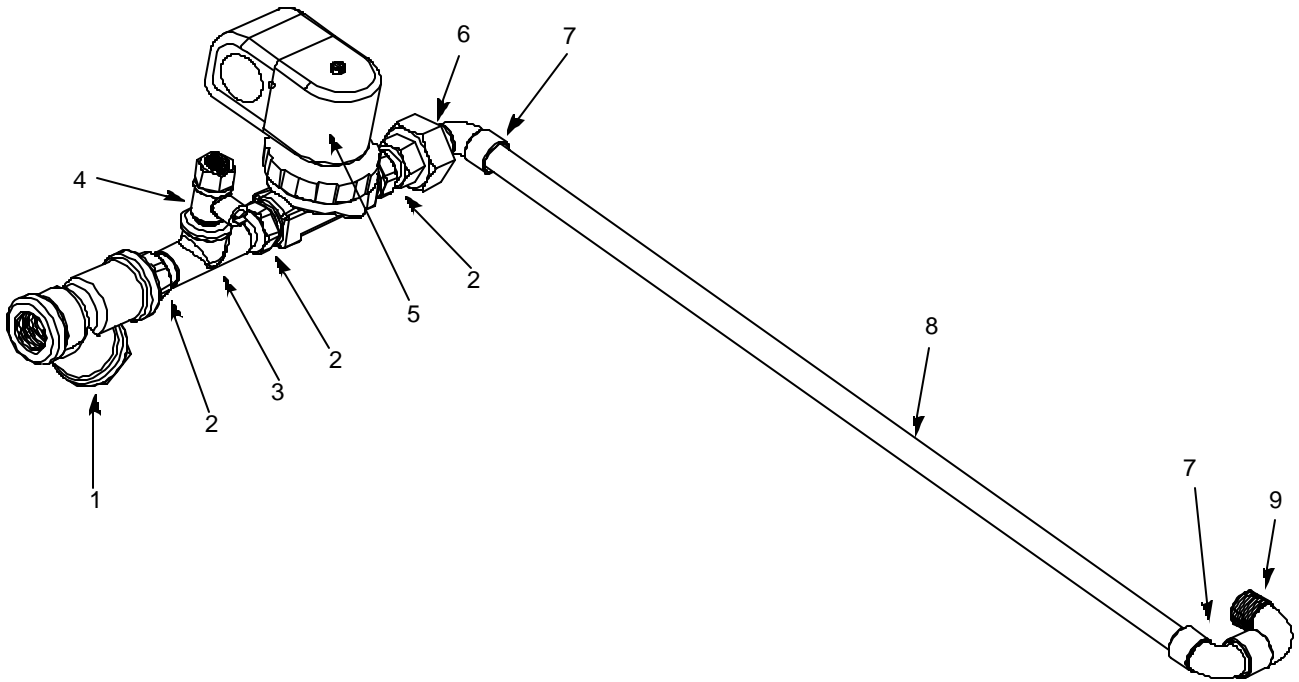


Dielectric Cover, Electrical Panel  
05700-011-40-48

ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Gauge, 0-100 PSI with Green Zone	06680-011-86-42
2	1	Fitting, 1/4" BARB, 1/4" FNPT Swivel	04730-011-95-42
3	1	Hose, 5/16" x 12"	05700-011-86-45
4	1	Fitting, 1/4" BARB 1/4" MNPT Swivel	04730-011-95-41
5	1	Control Panel	09330-041-85-00
6	1	Decal, Control Panel	09905-031-40-55
7	1	Thermometer, 96" Wash	06685-111-68-49
8	1	Thermometer, 48" Rinse	06685-111-68-48
9	1	Switch, ON/FILL & OFF/DRAIN	05930-301-49-55
10	1	Light, Red	05945111-44-45
11	1	Switch, Delime	05930-011-49-00
12	1	Light, Amber	05945111-44-44
13	1	Light, Green	05945111-44-43
14	1	Breaker, 2A Circuit	05925-111-64-18
15	1	Light, Red	05945111-44-45

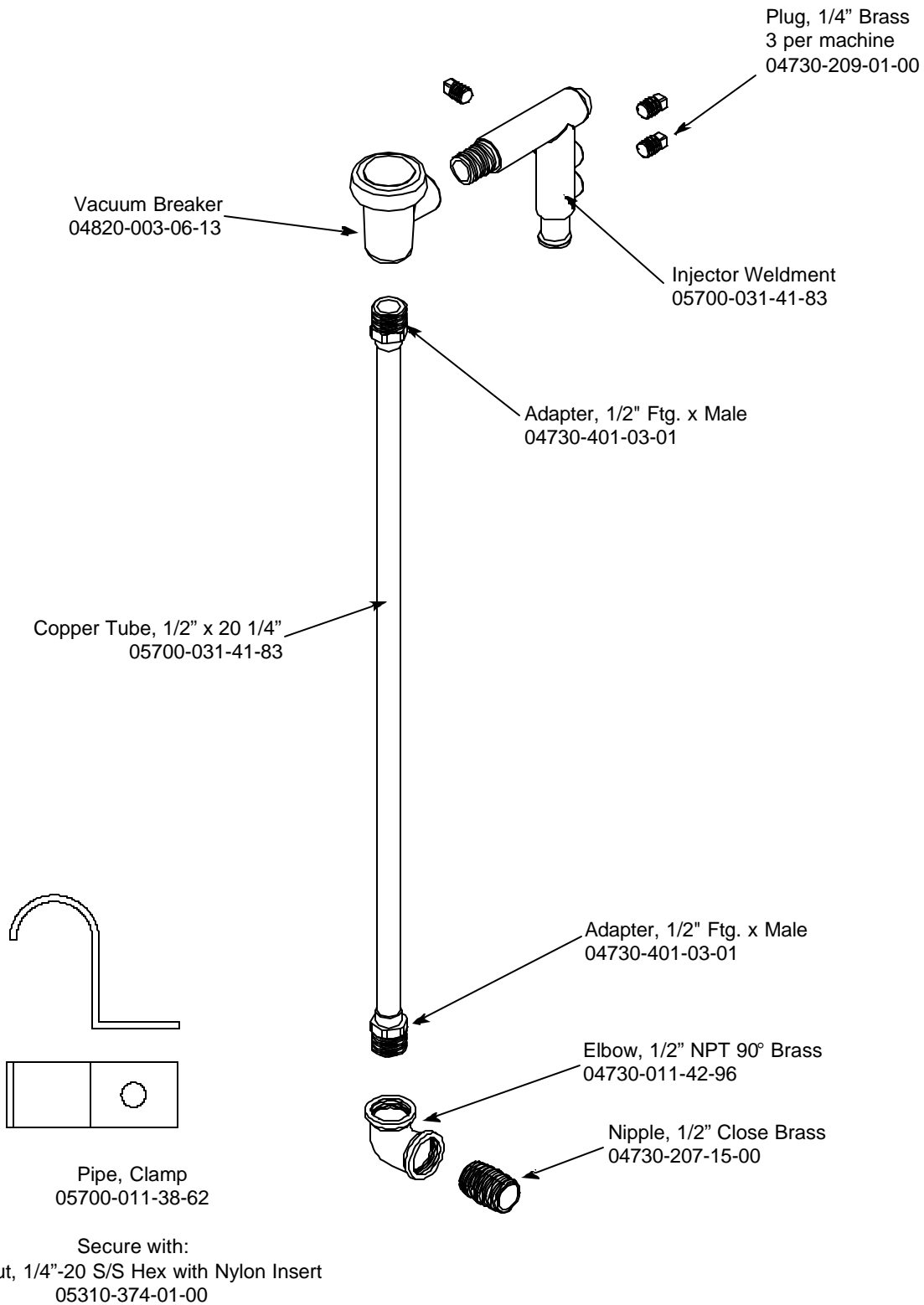
KICK PLATE ASSEMBLY



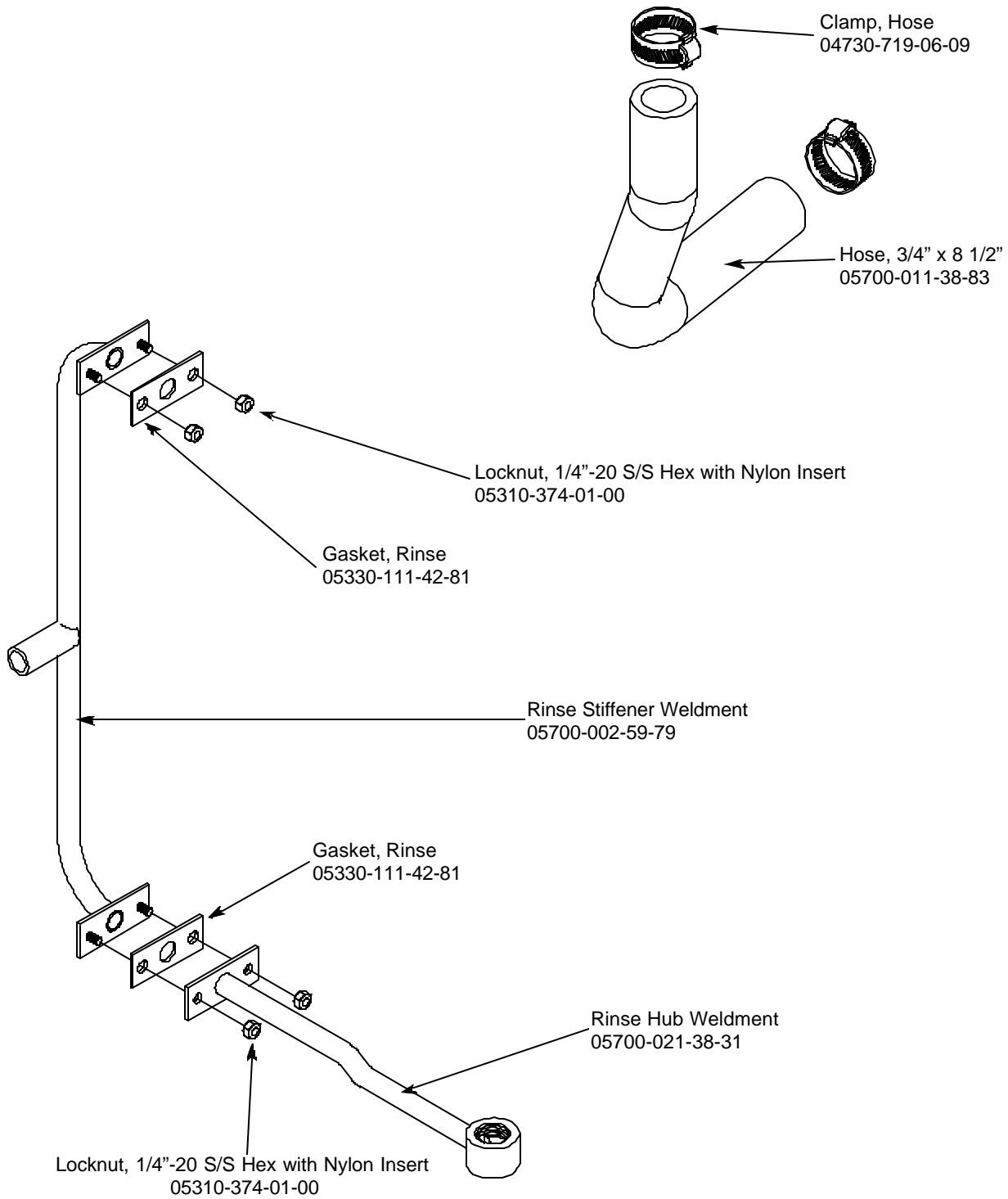


ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Y-Strainer, 1/2"	04730-217-01-10
2	3	Adapter, 1/2" Ftg x Male	04730-011-59-53
3	1	Tee, 1/2" x 1/2" x 1/4"	04730-411-25-01
4	1	Ball Valve, Test Cock 1/4"	04810-011-72-67
5	1	Valve, Solenoid 1/2" 110 volt	04810-100-12-18
6	1	Union, 1/2" C to C	04730-412-05-01
7	2	Elbow, 1/2" C to Ftg	04730-406-31-01
8	1	Copper Tube, 1/2" x 18 1/2"	05700-011-44-34
9	1	Elbow, 1/2", 90 Deg. C to MSPS	04730-406-32-01

PLUMBING ASSEMBLY (CONTINUED)

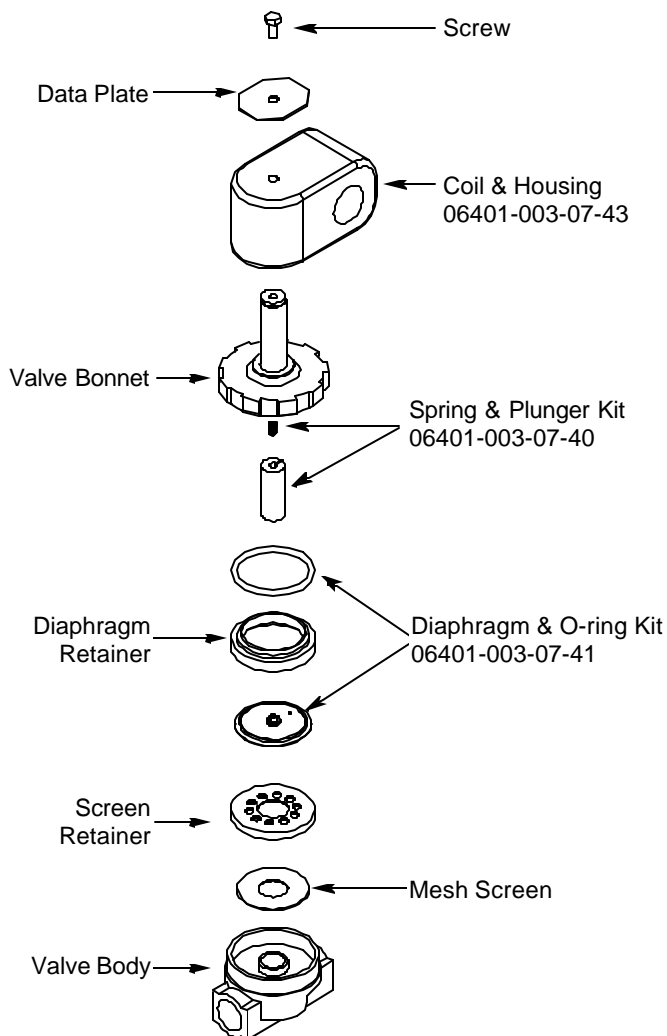


PLUMBING ASSEMBLY (CONTINUED)

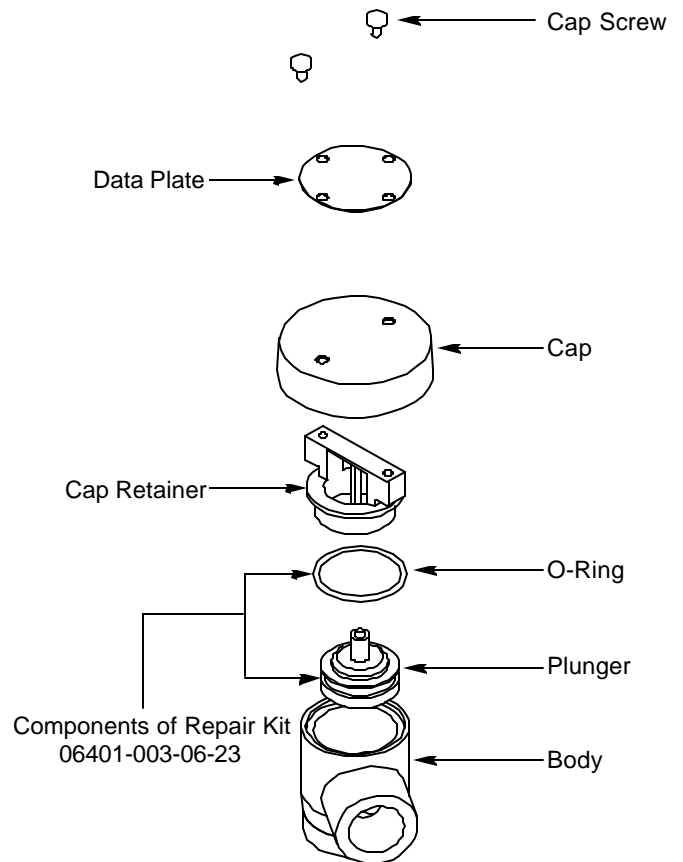


**SECTION 6: PARTS SECTION**

**1/2" SOLENOID VALVE & 1/2" NPT VACUUM BREAKER REPAIR PARTS KITS**

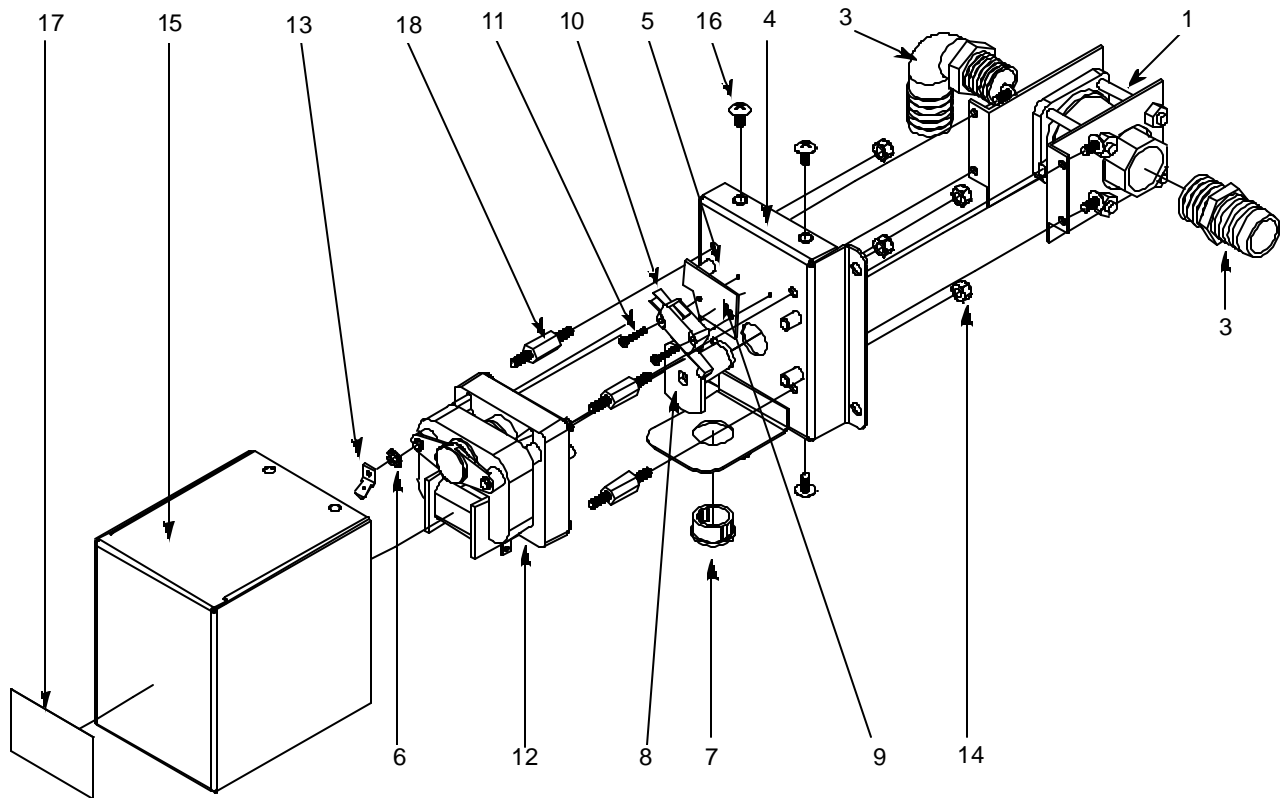


**Complete 110 Volt Solenoid Valve Assembly**  
04810-100-12-18



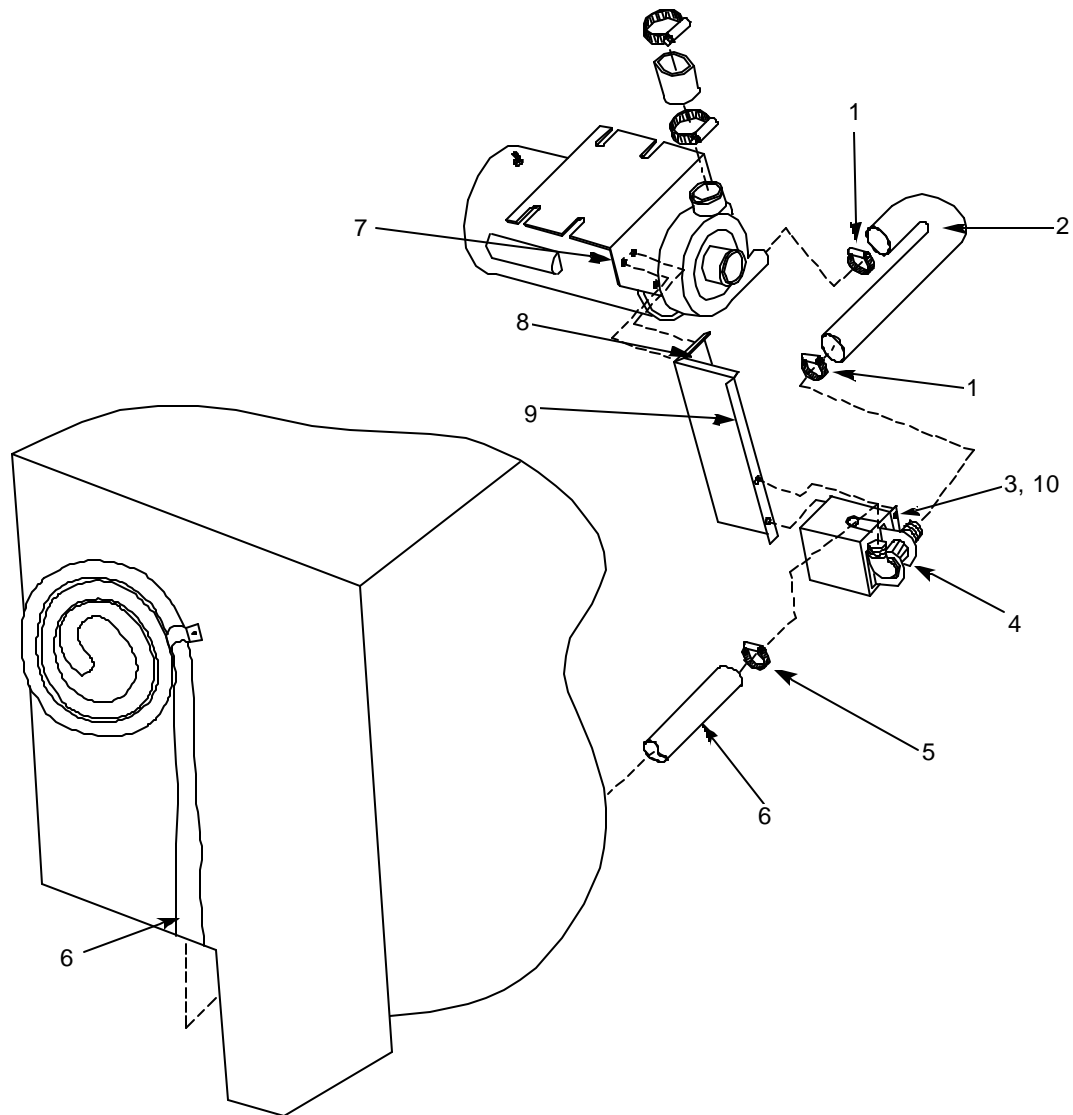
**Complete Vacuum Breaker Assembly**  
04820-003-06-13

## DRAIN VALVE ASSEMBLY



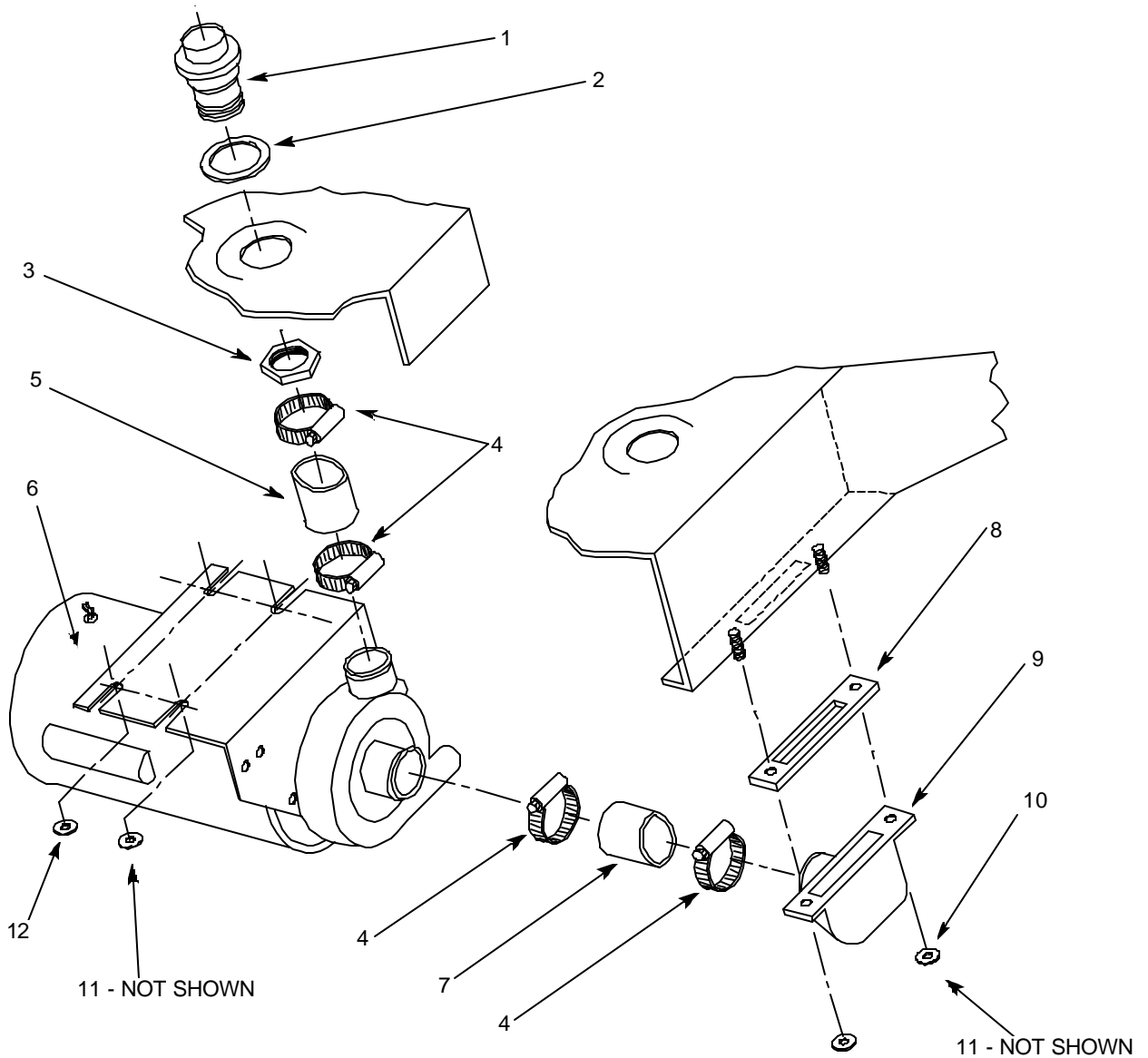
ITEM	QTY	DESCRIPTION	Mfg. No.
	1	Diverter Valve Assembly, 220 Volt	06401-022-23-21
1	1	Valve, With Brackets	05700-002-23-28
2	1	Hosebarb, 1" x 3/4" NPT Polypropylene	04730-011-65-86
3	1	Hosebarb, 90° 1" x 3/4" NPT	04730-011-65-87
4	1	Plate, Motor Mounting Weldment	05700-031-96-02
5	4	Tricnut, 10-32 AK Fastener, S/S	05340-111-58-10
6	1	Lockwasher, #10 External Tooth	05311-273-02-00
7	1	Grommet, Heyco	05975210-03-00
8	1	Cam Weldment	05700-011-65-78
9	1	Plate, Dielectric	05700-011-65-80
10	1	Switch, Micro	05930-011-65-81
11	2	Screw, 4-40 x 5/8"	05305-011-49-70
12	1	Motor, Chemical Feeder Pump 14 RPM 220 Volt	04320-011-79-34
13	1	Terminal, Ground Spade	05940-011-75-70
14	4	Locknut, 10-32 S/S Hex with Nylon Insert	05310-373-02-00
15	1	FW-Valve, Cover	05700-031-65-70
16	4	Screw, 10-32 x 3/8" Truss Head	05305-173-12-00
17	1	Decal, Warning-Disconnect Power	09905-100-75-93
18	4	Screw, Mounting	05305-011-93-30



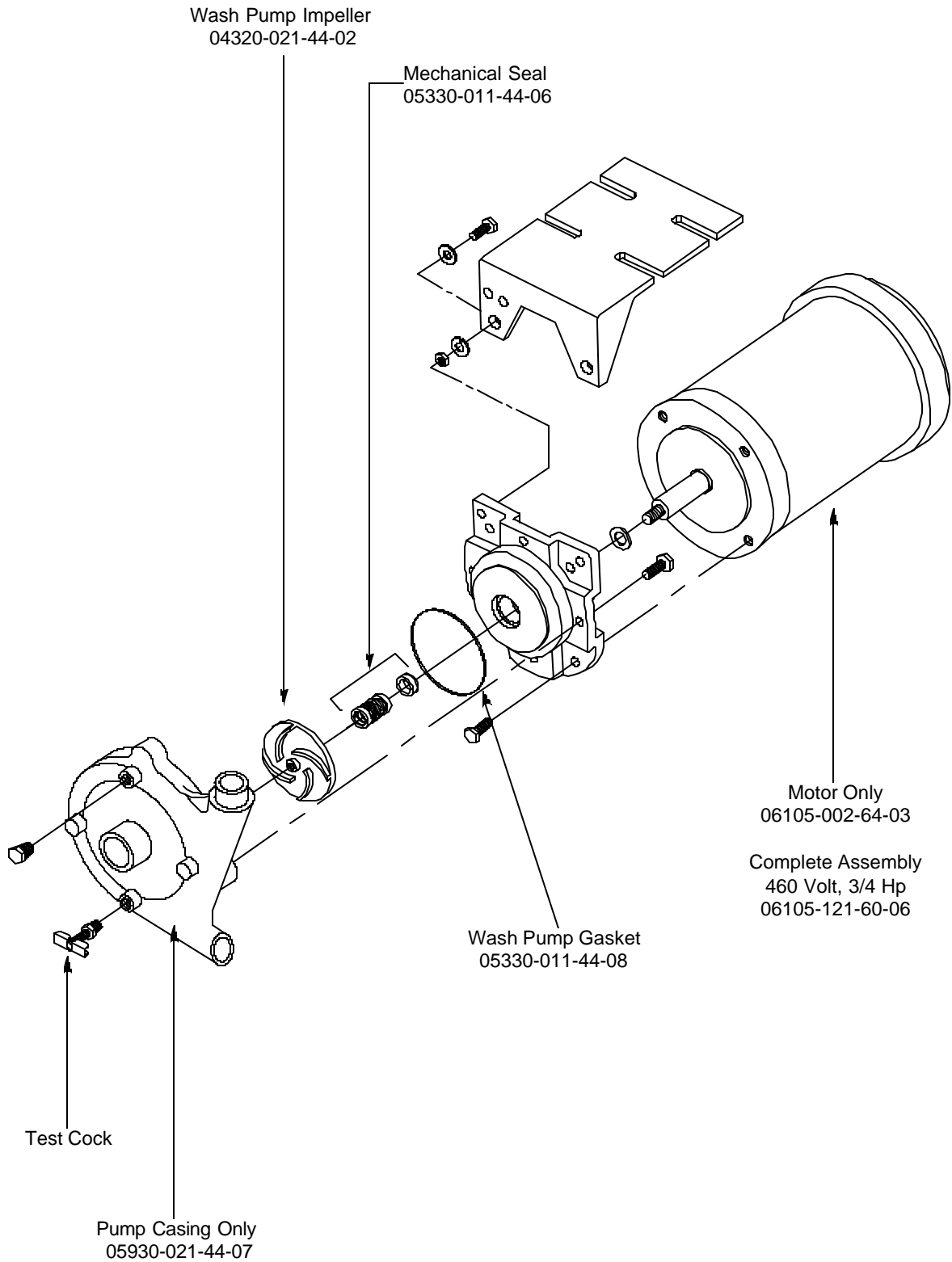


ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Clamp, 3/16" to 1 1/2"	04730-719-06-09
2	1	Hose, Formed Drain	04720-121-40-36
3	2	Bolt, 10-32 x 1/2 Slotted Truss Head	05305-173-04-00
4	1	Diverter Valve Assembly	06401-022-23-21
5	1	Clamp, 11/16" to 1 1/4"	04730-002-18-40
6	1	Hose, 1" I.D. x 10 Feet Long	05700-011-39-72
7	2	Locknut, 1/4"-20 S/S Hex with Nylon Insert	05310-374-01-00
8	2	Bolt, 1/4"-20 x 1/2" Long	05305-274-02-00
9	1	Bracket, Valve Mounting with Tricnuts	05700-021-66-37
10	2	Washer, #10 External Tooth Star	05311-273-02-00

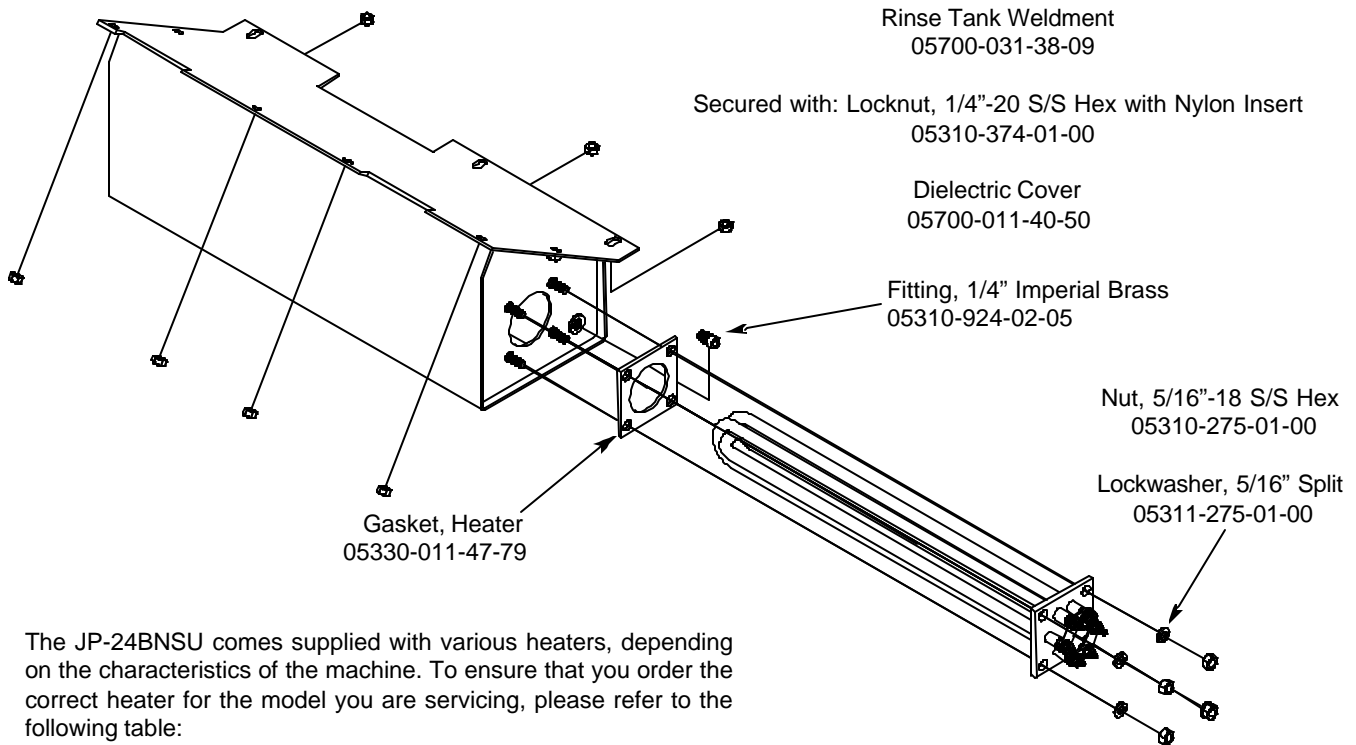
## WASH MOTOR TO WASH TUB ASSEMBLY



ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Hub, Discharge Machined	05700-021-37-90
2	1	Gasket, 2" O.D. x 1 1/2" I.D. x 1/16"	05330-200-23-00
3	1	Nut, Jam 1 1/2"-12 NPT	05700-000-86-23
4	4	Hose Clamp, 1 1/16" - 2"	04730-719-18-00
5	1	Hose, 1 1/4" x 2 1/4" Reinforced	05700-011-44-48
6	1	Motor, Wash	06105-121-60-06
7	1	Hose, Bottom Manifold Pump	05700-001-22-92
8	1	Gasket, Suction Adapter	05330-021-40-87
9	1	Casting, Suction Adapter	09515-031-39-86
10	4	Washer, S/S 1/4"-20 I.D.	05311-174-01-00
11	6	Locknut, 1/4"-20 S/S	05310-374-01-00
12	4	Washer, 1/4" I.D. x 3/4" O.D. S/S	05311-011-76-30



RINSE TANK & COMPONENTS

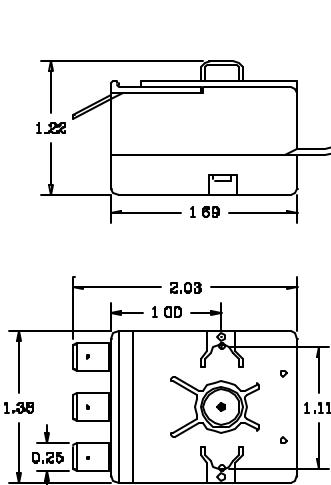
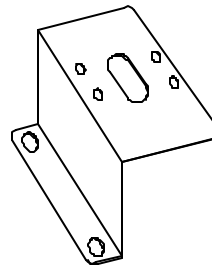


The JP-24BNSU comes supplied with various heaters, depending on the characteristics of the machine. To ensure that you order the correct heater for the model you are servicing, please refer to the following table:

<u>Volts</u>	<u>Hz</u>	<u>Phase</u>	<u>40°F Rise Rinse Heater (8.2 KW)</u>	<u>70°F Rise Rinse Heater (10 KW)</u>
460	60	3	04540-111-51-46	04540-002-29-82

Thermostat Mounting Bracket  
05700-011-81-64

The thermostat attaches with 2:  
Screw, 6-32 x 3/8" Sems w/External Tooth Washer  
05305-002-25-91



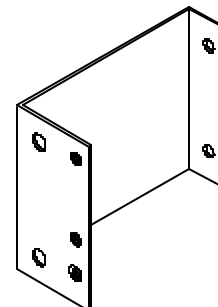
Thermostat, Rinse Tank  
05930-510-03-79

Thermostat, High Limit  
05930-011-49-43

Decal, High Limit  
09905-011-84-32

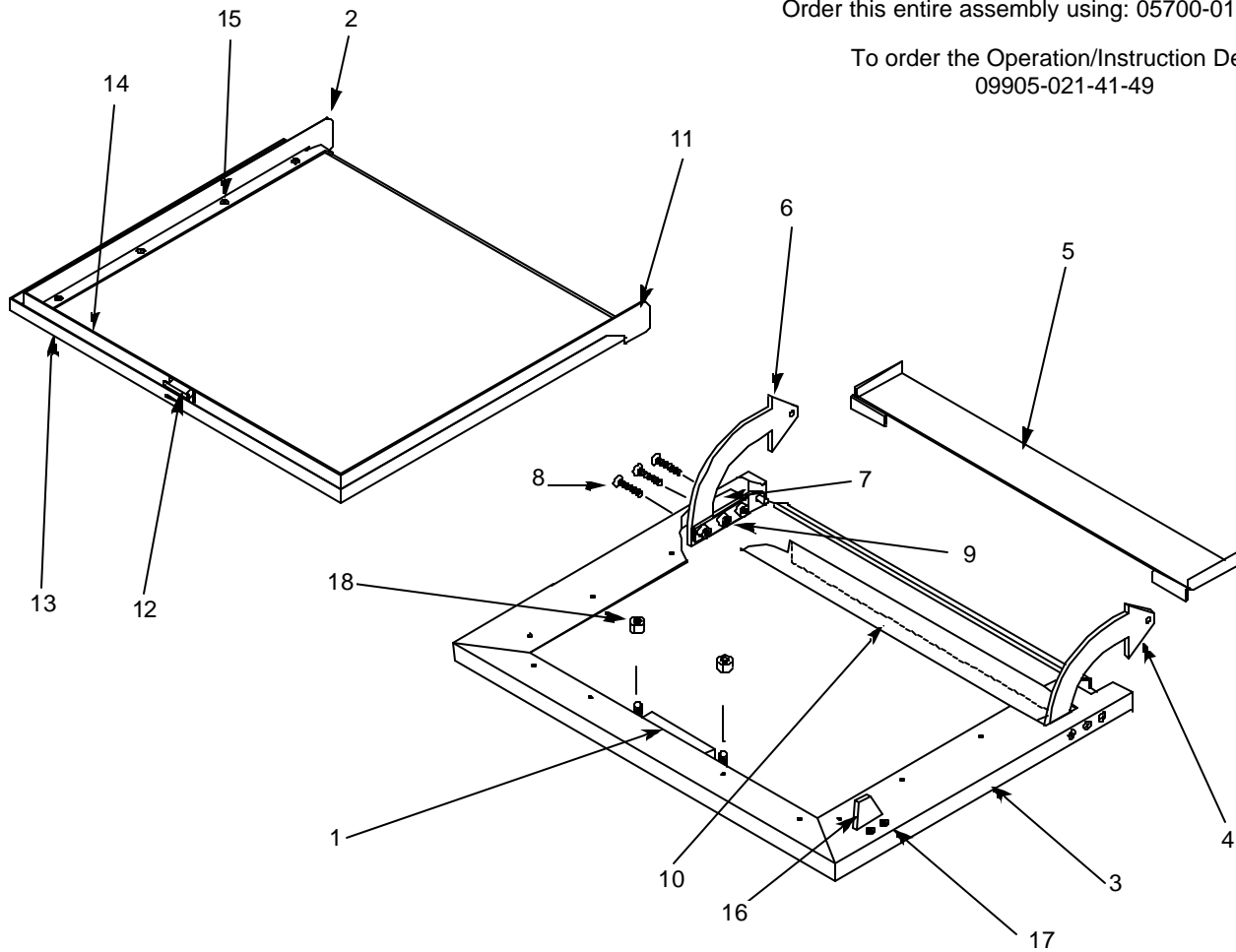
Thermostat Mounting Bracket with Tricnuts  
05700-011-65-00

Secured with:  
Locknut, 10-24 S/S Hex with Nylon Insert  
05310-373-01-00



Order this entire assembly using: 05700-011-39-15

To order the Operation/Instruction Decal  
09905-021-41-49

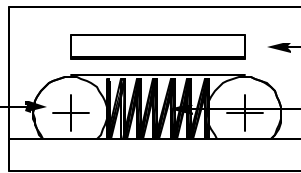


ITEM	QTY	DESCRIPTION	Mfg. No.
1	1	Door Handle, S/S	05340-011-60-25
2	1	Seal Channel, Inner Door, Left	05700-031-32-89
3	1	Outer Door Weldment	05700-021-35-72
4	1	Right Hinge Assembly Weldment	05700-021-38-75
5	1	Spray Baffle	05700-031-37-56
6	1	Left Hinge Assembly Weldment	05700-021-38-76
7	2	Spacer, Hinge UHMW	05700-011-44-23
8	6	Fastener, Screw, 1/4"-20 x 1-1/2" Long	05305-011-44-50
9	2	Hinge Retaining Plate Assembly	05700-011-44-37
10	1	Baffle, Door	05700-001-44-75
11	1	Seal Channel, Inner Door, Right	05700-031-32-91
12	1	Latch Assembly	05700-011-44-41
13	1	Inner Door	05700-031-32-85
14	1	Seal Channel, Inner Door, Top	05700-031-32-90
15	12	Fastener, Screw, 10-32 Counter Sink, 1/2" Long	05305-011-44-51
16	1	Striker, Door Switch	05700-011-44-24
17	2	Fastener, Screw 10-32 x 1/2" Long	05305-011-44-52
18	2	Locknut, 10-32, S/S Hex with Nylon Insert	05310-373-02-00

MISCELLANEOUS DOOR SUB-ASSEMBLIES

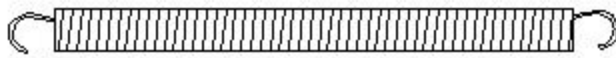
**Door Latch Assembly**  
05700-011-44-41

Latch Roller  
05700-011-44-38

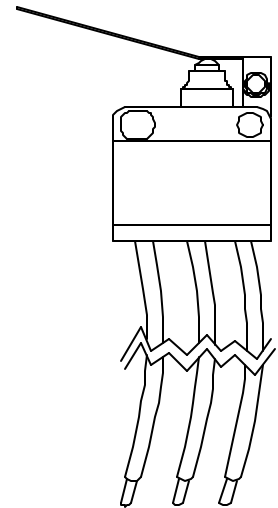


Door Latch Casting  
05700-011-44-40

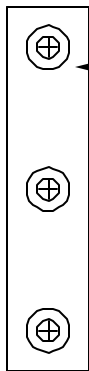
Latch Spring  
05700-011-44-39



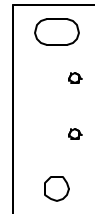
Door Spring  
05340-011-44-58



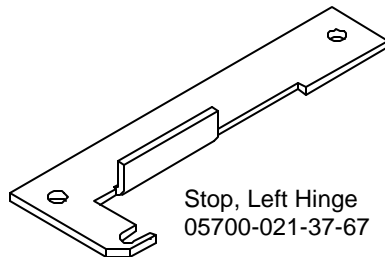
Door Switch  
05930-303-38-00



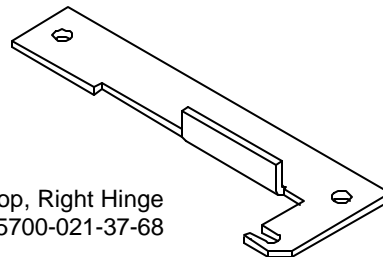
Hinge Retaining Plate  
05700-011-44-37



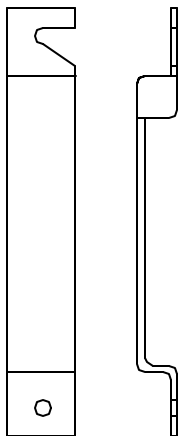
Switch Plate  
05700-011-44-22



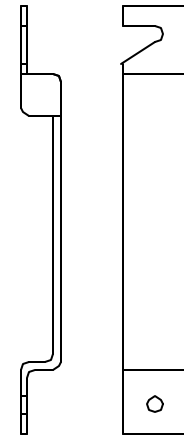
Stop, Left Hinge  
05700-021-37-67



Stop, Right Hinge  
05700-021-37-68



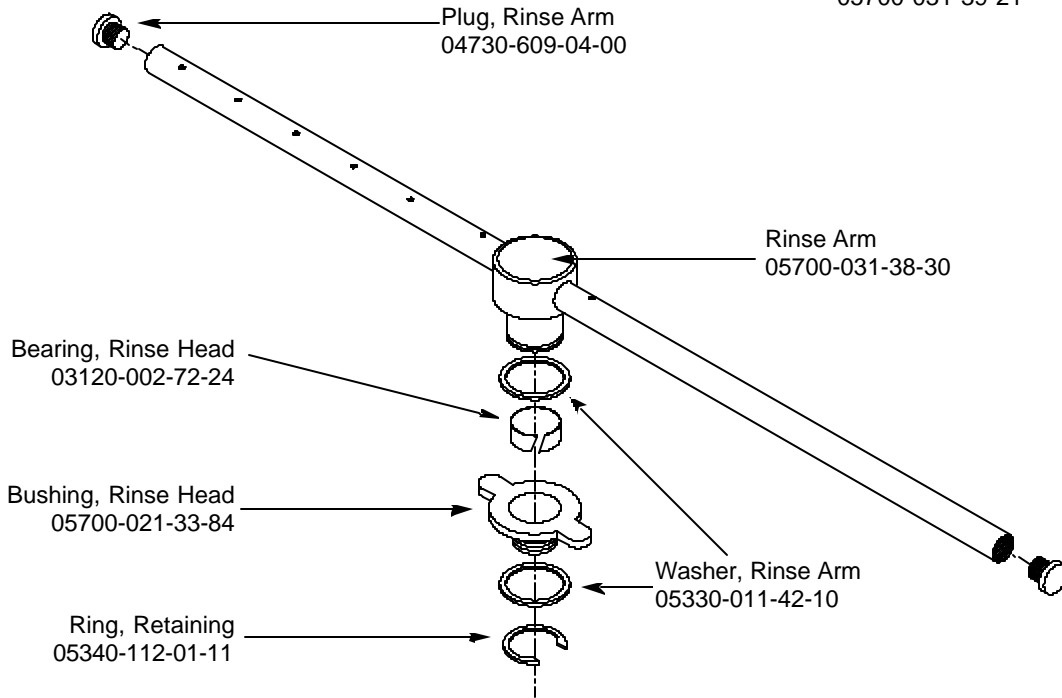
Cover, Left Hinge Weldment  
05700-002-18-41



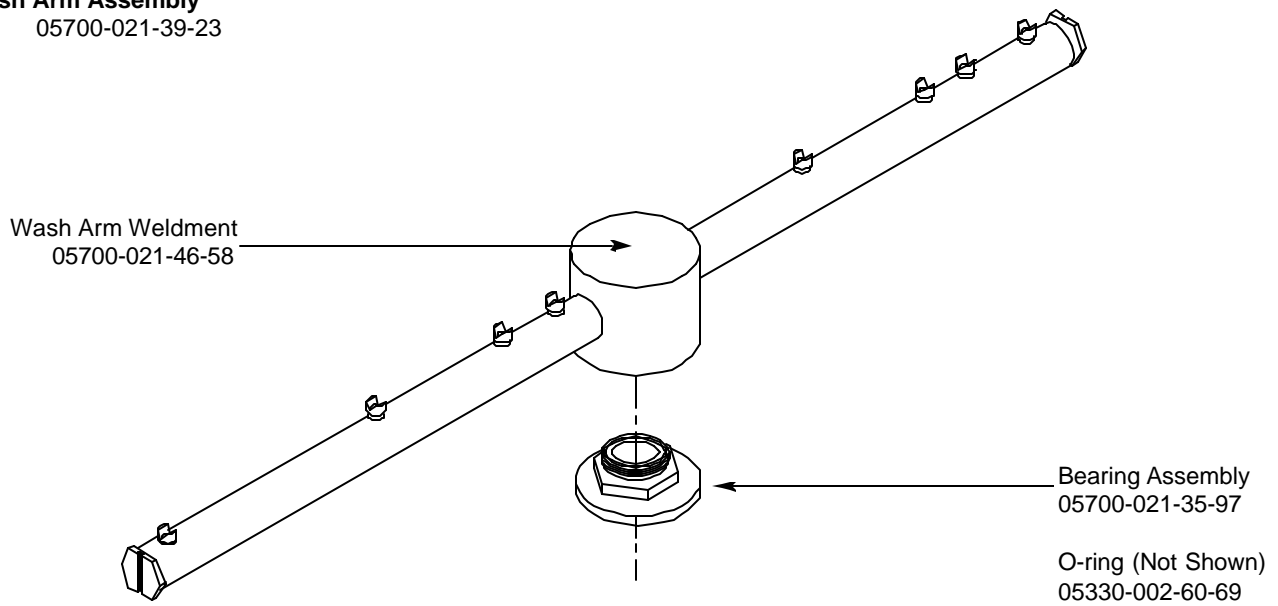
Cover, Right Hinge Weldment  
05700-002-18-42

Hinge Components secured with: Locknut,  
1/4"-20 S/S Hex with Nylon Insert  
05310-374-01-00

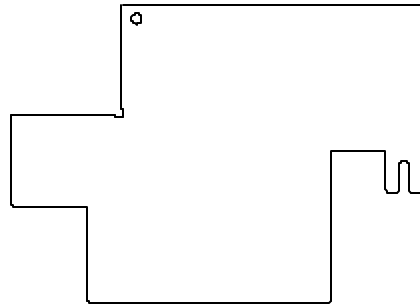
**Rinse Arm Assembly**  
05700-031-39-21



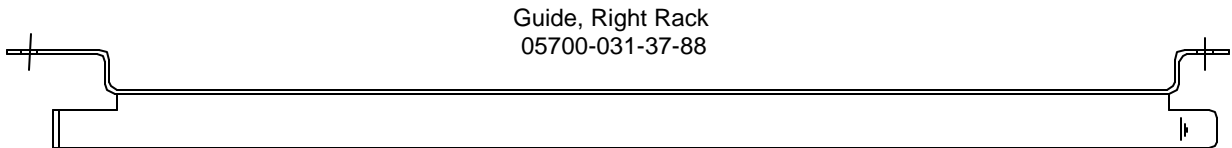
**Wash Arm Assembly**  
05700-021-39-23



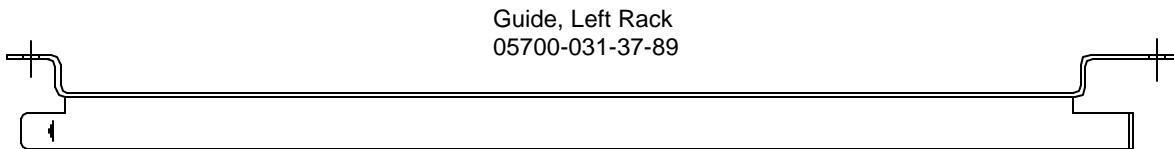
MISCELLANEOUS PARTS



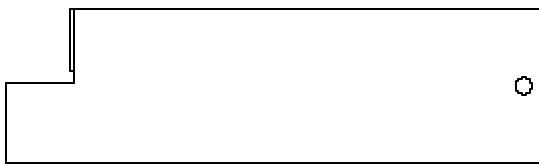
Back Panel  
05700-031-44-33



Guide, Right Rack  
05700-031-37-88

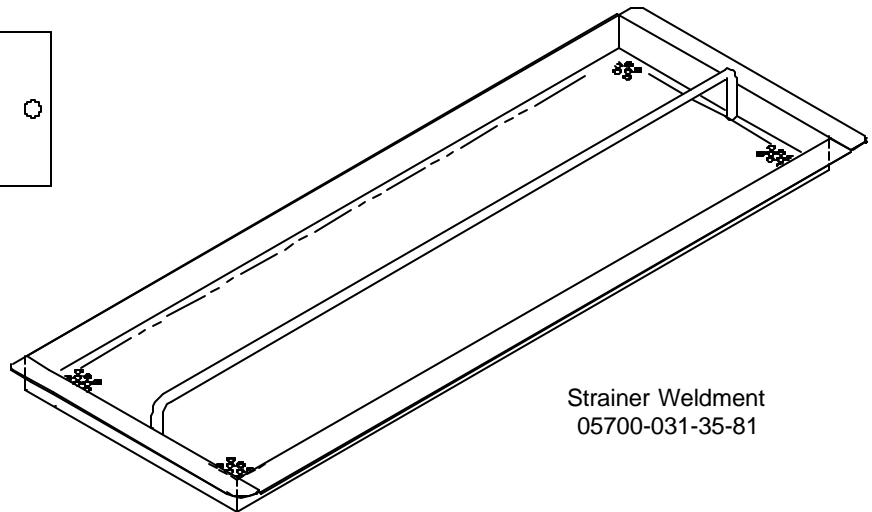


Guide, Left Rack  
05700-031-37-89



Strainer Spacer  
05700-021-35-83

Attaches with:  
Nut, Nylon Wing, 1/4"-20  
05310-994-01-00

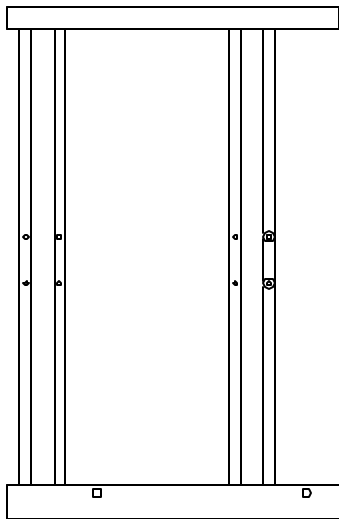


Strainer Weldment  
05700-031-35-81

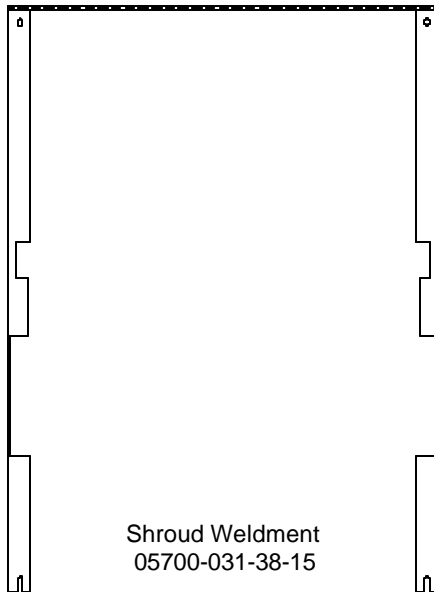


SECTION 6: PARTS SECTION

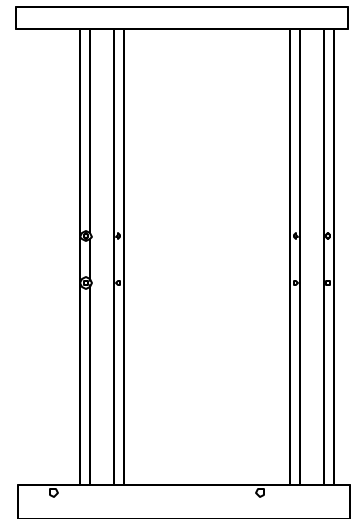
FRAME, SHROUD, & PANEL COMPONENTS



Left Frame Weldment  
05700-011-73-85

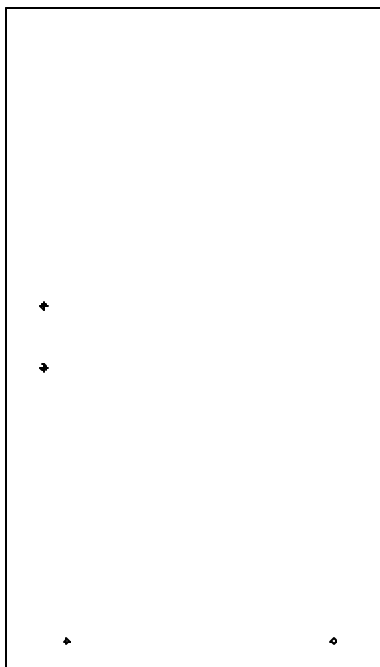


Shroud Weldment  
05700-031-38-15  
Secured with 10-32 x 1/2" Long Screws  
05305-173-04-00

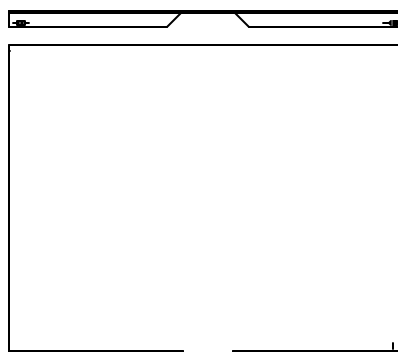


Right Frame Weldment  
05700-011-73-86

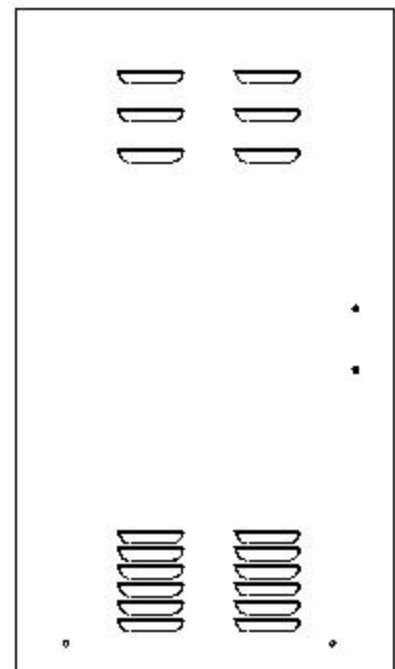
The swivel feet used on the unit may be ordered using 05340-108-02-00



Left Dress Panel  
05700-041-38-37



Top Panel  
05700-041-38-38



Right Dress Panel  
05700-041-38-08

The Panels are secured with 10-32 x 1/2" Truss Head Screws, 05305-011-39-36

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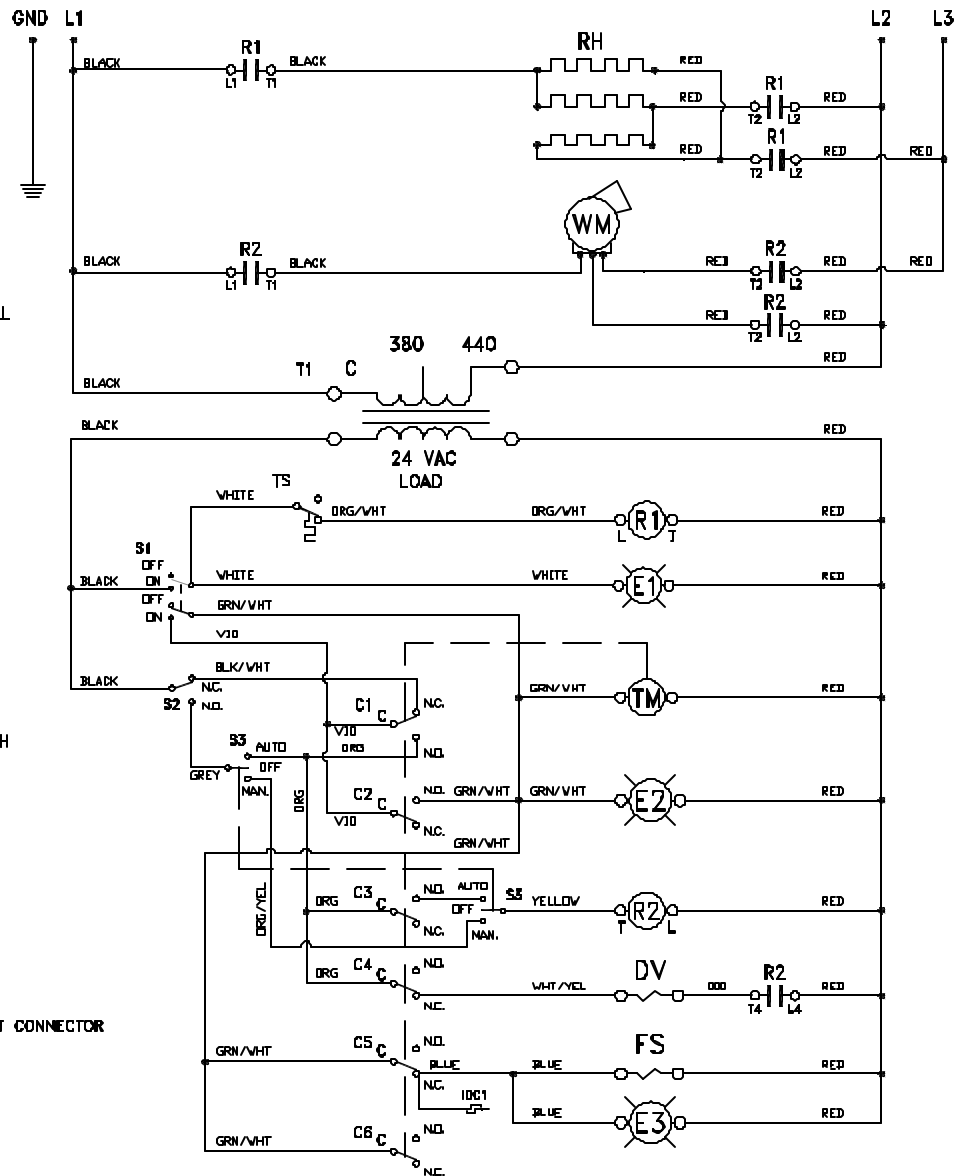
# **SECTION 7: ELECTRICAL DIAGRAMS**

SECTION 7: ELECTRICAL DIAGRAMS

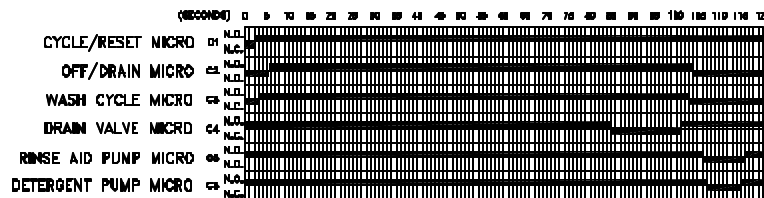
JP-24BPNSU (460 VOLT, 60 HERTZ, THREE PHASE)

LEGEND

- WASH PUMP MOTOR
- TIMER MOTOR
- RINSE HEATER CONTACTS
- WASH RELAY CONTACTS
- WASH RELAY COIL
- WASH RELAY COIL
- OFF-DRAIN SWITCH/ON-FILL
- DOOR SWITCH
- FRONT DOOR SWITCH
- POWER ON LIGHT
- CYCLE LIGHT
- RINSE/FILL LIGHT
- DRAIN VALVE
- FILL SOLENOID
- CYCLE/RESET MICROSWITCH
- WASH MICROSWITCH
- DRAIN MICROSWITCH
- FILL MICROSWITCH
- SANITIZER MICROSWITCH
- DETERGENT MICROSWITCH
- INSULATION DISPLACEMENT CONNECTOR
- RINSE TANK HEATER
- TRANSFORMER
- RINSE HEATER THERMOSTAT



TIMING CHART



9905-031-51-11

(Insert Classification of TMDER Here) CLASSIFICATION:

<b>NAVSEA/SPAWAR TECHNICAL MANUAL DEFICIENCY/EVALUATION REPORT (TMDER)</b>			
<b>INSTRUCTION: Continue on 8 1/2" x 11" paper if additional space is needed.</b>			
1. USE THIS REPORT TO INDICATE DEFICIENCIES, PROBLEMS, AND RECOMMENDATIONS RELATING TO PUBLICATION. 2. FOR CLASSIFIED TMDERS. SEE OPNAVINST 5510H FOR MAILING CLASSIFIED TMDERS. 3. Submit TMDERS at web site <a href="http://nsdsa.nswses.navy.mil">http://nsdsa.nswses.navy.mil</a> or mail			
1. PUB NO.	2. VOL/PART	3. REV. NO./DATE OR TM CH. NO./DATE	4. SYSTEM/EQUIPMENT IDENTIFICATION
5. TITLE			6. REPORT CONTROL NUMBER (UIC-YEAR-XXXX)
7. RECOMMENDED CHANGES TO PUBLICATION			
PAGE NO. A.	PARA-GRAPH B.	C. RECOMMENDED CHANGES AND REASONS	
8. ORIGINATOR'S NAME AND WORK CENTER (Please Print)		9. DATE	10. DSN/COMM NO.
			11. TRANSMITTED TO; (NSDSA WILL FILL IN)
12. SHIP HULL NO. AND/OR STATION ADDRESS (Do Not Abbreviate)			13. ORIGINATORS EMAIL ADDRESS

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NSDSA CODE 5E30  
NAVSURFWARCENDIV  
4363 MISSILE WAY  
PORT HUENEME CA 93043-4307

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(Insert Classification of TMDER Here) CLASSIFICATION:

NAVSEA/SPAWAR TECHNICAL MANUAL DEFICIENCY/EVALUATION REPORT (TMDER)			
<b>INSTRUCTION: Continue on 8 1/2" x 11" paper if additional space is needed.</b>			
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1. PUB NO.	2. VOL/PART	3. REV. NO./DATE OR TM CH. NO./DATE	4. SYSTEM/EQUIPMENT IDENTIFICATION
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7. RECOMMENDED CHANGES TO PUBLICATION			
PAGE NO. A.	PARA-GRAPH B.	C. RECOMMENDED CHANGES AND REASONS	
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12. SHIP HULL NO. AND/OR STATION ADDRESS (Do Not Abbreviate)			13. ORIGINATORS EMAIL ADDRESS

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COMMANDER  
NSDSA CODE 5E30  
NAVSURFWARCENDIV  
4363 MISSILE WAY  
PORT HUENEME CA 93043-4307

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# **SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS**



## SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS

### ALABAMA TO FLORIDA

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

#### ARIZONA:

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

**GCS SERVICE INC.**  
PHOENIX, AZ  
800-510-3497

#### 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  
IRWINDALE, CA 91706  
(626) 960-9390  
800-258-6999  
FAX: (626) 337-4541  
service@barkers.com

**GCS SERVICE INC.**  
LOS ANGELES, CA  
800-327-1433

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

**INDUSTRIAL ELECTRIC SVC**  
5662 ENGINEER DRIVE  
HUNTINGON BEACH, CA 92649  
(714) 379-7100  
800-457-3783  
FAX: (714) 379-7109

**GCS SERVICE INC.**  
1196 CHERRY LANE  
SAN BRUNO, CA 92121  
(858) 549-8411  
800-422-7278

**BARKERS FOOD  
MACHINERY SERVICES**  
9373 ACTIVITY ROAD #G  
SAN DIEGO, CA 92126  
(858) 695-1091  
800-995-7955  
FAX: (858) 695-0092

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

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

**GCS SERVICE INC.**  
650 S. GRAND AVE #111  
SANTA ANA, CA 92705  
(714) 541-8496  
800-327-1433

#### COLORADO:

**HAWKINS COMMERCIAL  
APPLIANCE SERVICE**  
56 BUCHANAN  
COLORADO SPRINGS, CO  
80110  
(719) 477-1242  
FAX: (719) 477-1513

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

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

**GCS SERVICE INC.**  
DENVER, CO  
800-510-3497

#### CONNECTICUT:

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

#### DELAWARE:

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

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

**GCS SERVICE INC.**  
PHILADELPHIA, PA  
800-441-9115

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

#### DELAWARE (cont.):

**GCS SERVICE INC.**  
ELMWOOD CIRCLE 1  
SAHRON HILL, PA 19079  
(215)925-6217  
800-441-9115  
FAX: (215) 925-6208

#### FLORIDA:

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

**COMMERCIAL APPLIANCE SVC**  
5791 YOUNGQUIST RD. #1  
FT. MEYERS, FL 33912  
(941) 466-5883  
800-671-1837  
FAX: (941) 466-1454

**COMMERCIAL APPLIANCE SVC**  
6270 EDGEWATER DR. #3400  
ORLANDO, FL 32810  
(407) 532-2107  
FAX: (407) 532-2640

**COMMERCIAL APPLIANCE SVC**  
6653 POWERS AVE. SUITE 241  
JACKSONVILLE, FL 32217  
(904) 626-6684  
800-282-4718  
FAX: (904) 636-6685

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

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

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

## SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS

### GEORGIA TO MARYLAND

#### GEORGIA:

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

**HERITAGE SERVICE GROUP**  
2100 NORCROSS PKWY.  
SUITE 130  
NORCROSS, GA 30071  
(770) 368-1465  
800-388-9837  
FAX: (866) 388-9837

**WHALEY FOODSERVICE  
REPAIRS**  
2909 LANDFORD RD. B-200  
NORCROSS, GA 31405  
(678) 243-7973  
FAX: (678) 243-7974

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

#### HAWAII:

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

#### IDAHO:

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

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

#### ILLINOIS:

**EICHENAUER SERVICES INC.**  
106 E. MCCLURE  
PEORIA, IL 61603  
(309) 682-9390  
FAX: (309) 682-3728\

#### ILLINOIS (cont.):

**GENERAL PARTS INC.**  
248 JAMES ST.  
BENSONVILLE, IL 60106  
(630) 595-3300  
800-880-3604  
FAX: (630) 595-0006

**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

**EICHENAUER SERVICES INC.**  
405-B S. NEIL ST.  
CHAMPAGNE, IL 61820  
(217) 359-4200  
FAX: (217) 398-2960

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

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

#### INDIANA:

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

**GENERAL PARTS INC.**  
622 LA PAS TRAIL  
INDIANAPOLIS, IN 46268  
(317) 290-8060  
800-410-9794  
FAX: (317) 290-8085

#### IOWA:

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

**GOODWIN-TUCKER GROUP**  
958 W. PARKER ST.  
WATERLOO, IA 50703  
(319) 232-5049  
800-554-5049  
FAX: (319) 232-2247

**GOODWIN-TUCKER GROUP**  
935 33RD AVE SW  
CEDAR RAPIDS, IA 50204  
(619) 365-1311  
866-365-1552  
FAX: (866) 365-1551

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

#### KANSAS:

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

**GENERAL PARTS INC.**  
1101 E. 13TH STREET  
KANSAS CITY, MO 64106  
(816) 421-5400  
800-279-9967  
FAX: (816) 421-1270

#### KENTUCKY:

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

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

#### KENTUCKY (cont.):

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

**GCS SERVICE CENTER**  
4600 SHEPHERDSVILLE, RD  
LOUISVILLE, KY 40218  
(502) 367-1788  
800-752-6160  
FAX: (502) 367-0400

**GCS SERVICE CENTER**  
533 CODELL DR. UNIT A  
LEXINGTON, KY 40509  
(859) 269-7484  
800-432-9260

**GCS SERVICE CENTER**  
127 DISHMAN LANE  
BOWLING GREEN, KY 42101  
(270) 783-0012  
800-783-0058

#### LOUISIANA:

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

#### MAINE:

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

#### 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

## SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS

### MARYLAND TO NEW YORK

#### MARYLAND (cont.):

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

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

#### MASSACHUSETTS:

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

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

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

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

#### MICHIGAN:

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

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

#### MINNESOTA:

**GENERAL PARTS INC.**  
11311 HAMPSHIRE AVE. S.  
BLOOMING, MN 55438-2456  
(612) 944-5800  
800-279-9980  
FAX: (800) 279-9980

**GCS SERVICE INC.**  
5480 NATHAN LANE SUITE 130  
PLYMOUTH, MN 55442  
(763) 546-4221  
800-345-4221

#### MISSISSIPPI:

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

**GCS SERVICE INC.**  
108 DISTRIBUTION DR. SUITE A  
RICHLAND, MS 39208  
(601) 956-7800  
877-964-2722

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

#### MISSOURI:

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

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

**KAMMERLIN PARTS & SVC.**  
1539 SOUTH KINGSHIGHWAY  
ST. LOUIS, MO 63110  
(314) 535-2222  
FAX: (314) 535-6205  
petek@kps.stl.com

**GENERAL PARTS INC.**  
1101 EAST 13TH ST.  
KANSAS CITY, MO 64106  
(816) 421-5400  
800-279-9967  
FAX: (816) 421-1270

#### MONTANA:

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

#### NEBRASKA:

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

**GOODWIN - TUCKER GROUP**  
4109 PROGRESSIVE AVE  
SUITE 1  
LINCOLN, NE 68504  
(402) 464-8672  
888-880-8672  
FAX: (402) 464-3070

#### NEVADA:

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

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

#### NEW HAMPSHIRE:

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

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

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

#### NEW JERSEY:

**JAY HILL REPAIRS**  
90 CLINTON RD  
FAIRFIELD, NJ 07004  
(973) 575-9145  
800-836-0643  
FAX: (973) 575-5890

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

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

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

**ELMER SCHULTZ SERVICES**  
201 WASHINGTON AVE.  
PLEASANTVILLE, NJ 08232  
(609) 641-0317  
800-378-1649  
FAX:(609) 641-8703  
elmer2@erols.com

#### NEW MEXICO:

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

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

#### NEW YORK:

**ALL SERVICE KITCHEN EQUIPMENT REPAIR**  
10 CHARLES STREET  
BROOKLYN, NY 11040  
(516) 378-1176  
718-528-7777  
FAX: (516) 378-1735



## SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS

### NEW YORK TO PENNSYLVANIA

#### NEW YORK (cont.):

##### **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

##### **ALL ISLAND REPAIR**

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

##### **A. I. S. COMMERCIAL PARTS & SVC**

1900 COLLEGE AVENUE  
ELMIRA HEIGHTS, NY 14901  
(607) 734-6072  
888-724-7377  
FAX: (607) 734-9294

##### **A. I. S. COMMERCIAL PARTS & SVC**

13 WESTR MAIN STREET  
FALCONER, NY 14733  
(716) 665-6556  
800-552-6556  
FAX: (716) 665-4227

##### **A. I. S. COMMERCIAL PARTS & SVC**

200 SALINA ST. SUITE 114  
LIVERPOOL, NY 13088  
(315) 435-0709  
800-371-5921  
FAX: (315) 453-1412

#### NEW YORK (cont.):

##### **A. I. S. COMMERCIAL PARTS & SVC**

7387 PITTSFORD VICTOR RD.  
ROCHESTER, NY 14610  
(716) 461-2370  
800-458-4198  
FAX: (716) 461-5545

##### **GCS SERVICE INC.**

BROOKLYN, NY 11211  
800-969-4271

#### NORTH CAROLINA:

##### **AUTHORIZED APPLIANCE SERVICE CENTER**

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

##### **WHALEY FOODSERVICE**

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

##### **WHALEY FOODSERVICE**

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

##### **AUTHORIZED APPLIANCE SERVICE CENTER**

109 HINTON AVE. #4  
WILMINGTON, NC 28403  
(910) 313-1250  
FAX: (910) 313-6130

##### **AUTHORIZED COMMERCIAL EQUIPMENT SERVICE**

800 N. PERSON STREET  
RALEIGH, NC 27604  
(919) 834-3476  
(919) 834-3477

##### **WHALEY FOODSERVICE REPAIRS**

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

##### **WHALEY FOODSERVICE REPAIRS**

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

#### NORTH DAKOTA:

##### **GCS SERVICE INC.**

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

##### **GENERAL PARTS INC.**

10 SOUTH 18TH STREET  
FARGO, ND 58103  
(701) 235-4161  
800-279-9987  
FAX: (701) 235-0539

#### OHIO:

##### **CERTIFIED SERVICE CENTER**

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

##### **CERTIFIED SERVICE CENTER**

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

##### **COMMERCIAL PARTS & SVC. OF COLUMBUS**

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

##### **GCS SERVICE INC.**

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

##### **ELECTRICAL APPLIANCE REPAIR SVC.**

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

##### **AIS COMMERCIAL PARTS & SERVICE**

590 E. WESTERN RESERVE RD  
YOUNGSTOWN, OH 44514  
(330) 729-9705  
877-346-6544  
FAX: (330) 729-9707

#### OKLAHOMA:

##### **HAGAR RESTAURANT EQMT.**

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

##### **HAGAR RESTAURANT EQMT.**

4144 70TH EAST AVE  
TULSA, OK 74145  
(918) 664-4665  
800-722-0229  
FAX: (918) 664-1618

#### OREGON:

##### **RON'S SERVICE**

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

##### **RON'S SERVICE**

201 BATEMAN DR. SUITE 8  
CENTRAL POINT, OR 97502  
(541) 665-0410  
FAX: (541) 665-0411

#### 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

##### **K & D PARTS & SERVICE**

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

##### **K & D PARTS & SERVICE**

597 LEHIGH AVE  
LANCASTER, PA 17602  
(717) 394-4892  
FAX: (717) 238-4367

##### **AMERICAN KITCHEN MACHINERY & REPAIR**

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



**SECTION 8: JACKSON MAINTENANCE & REPAIR CENTERS****PENNSYLVANIA TO VIRGINIA****PENNSYLVANIA (cont.):**

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

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

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

**AIS COMMERCIAL PARTS & SERVICE**  
740 VISTA PARK DRIVE  
PITTSBURGH, PA 15205  
(412) 809-0244  
800-726-6020  
FAX: (412) 809-0246

**K & D PARTS & SERVICE**  
1818 CEDAR AVE  
SCRANTON, PA 17404  
(570) 342-5135  
FAX: (717) 238-4367

**K & D PARTS & SERVICE**  
2670 EUCLID AVE  
WILLIAMSPORT, PA 17702  
(570) 323-8010  
FAX: (717) 238-4367

**K & D PARTS & SERVICE**  
2100 WEST MARKET ST.  
YORK, PA 17404  
(717) 793-8525  
FAX: (717) 238-4367

**RHODE ISLAND:**

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

**MASSACHUSETTS RESTAURANT SUPPLY**  
170 AMARAL STREET  
E. PROVIDENCE, RI 02915  
(401) 434-1600  
800-621-6737  
FAX: (401) 434-1660

**SOUTH CAROLINA:**

**AUTHORIZED COMMERCIAL EQUIPMENT SERVICE**  
1811 TAYLOR ST.  
COLUMBIA, SC 29202  
(803) 254-8414  
FAX: (803) 254-5146

**AUTHORIZED COMMERCIAL EQUIPMENT SERVICE**  
2249 AUGUSTA RD.  
GREENVILLE, SC 29605  
(864) 235-9616  
FAX: (864) 235-9623

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

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

**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:**

**GENERAL PARTS INC.**  
10 SOUTH 18TH STREET  
FARGO, ND 58103  
(701) 235-4161  
800-279-9987  
FAX: (701) 235-0539

**TENNESSEE:**

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

**TENNESSEE (cont.):**

**GCS SERVICE INC.**  
748 FESSLERS LANE  
NASHVILLE, TN 37210  
(615) 244-8050  
800-831-7174  
FAX: (615) 244-8885

**TEXAS:**

**GCS SERVICE INC.**  
AUSTIN, TX  
800-822-2303

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

**COMMERCIAL KITCHEN REPAIR**  
6205-B BURNET RD  
AUSTIN, TX 78207  
(512) 454-8544  
888-454-8544  
FAX: (512) 454-8553

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

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

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

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

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

**UTAH:**

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

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

**VERMONT:**

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

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

**VIRGINIA:**

**DAUBERS, INC.**  
5255 HENNEMAN DRIVE  
NORFOLK, VA 23513  
(757) 855-4097  
800-880-7775  
FAX: (757) 855-1795

**DAUBERS, INC.**  
2407 OWNEBY LANE  
RICHMOND, VA 23220  
(804) 359-9065  
800-273-9593  
FAX: (804) 359-4331

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

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



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

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

**WASHINGTON:**

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

**WEST VIRGINIA:**

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

**WISCONSIN:**

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

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

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

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

**GENERAL PARTS SERVICE**  
W223 N735 SARATOGA DR  
WAUKESHA, WI 53186  
(262) 650-6666  
800-279-9976  
FAX: (262) 6660

**WYOMING:**

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

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

**CANADA**

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

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