

INSTALLATION & OPERATION MANUAL

FOR JACKSON MODELS:

TEMPSTAR GPX

TEMPSTAR HH GPX



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.





TEMPSTAR HH GPX

TEMPSTAR GPX = Gas heated, hot water sanitizing, door-type dishmachine

TEMPSTAR HH GPX = Gas heated, hot water sanitizing, door-type dishmachine with higher hood

Model: _____

Serial No.: _____

Installation Date: _____

Service Rep. Name: _____

Phone No.: _____

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

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SECTION 1: SPECIFICATION INFORMATION

SPECIFICATIONS OF THE TEMPSTAR GPX

PERFORMANCE/CAPABILITIES

OPERATING CAPACITY (RACKS/HOUR)

RACKS PER HOUR	57
DISHES PER HOUR	1425
GLASSES PER HOUR	1425

OPERATING CYCLE (SECONDS)

WASH TIME	45
RINSE TIME	11
DWELL TIME	2
TOTAL CYCLE TIME	60

TANK CAPACITY (GALLONS)

WASH TANK (MINIMUM)	8.0
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WASH PUMP CAPACITY

GALLONS PER MINUTE	150
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ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HP	3/4
RECIRCULATOR PUMP MOTOR HP	1/8

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

<u>VOLTS</u>	<u>PH</u>	<u>HZ</u>	<u>RINSE HEATER RATINGS</u>	<u>TOTAL AMPS</u>	<u>TYPICAL ELECTRICAL CIRCUIT</u>
110 - 120	1	60	N/A	14	20 AMP
208 - 240	1	60	N/A	7	15 AMP

WATER REQUIREMENTS

<u>INLET TEMPERATURE</u>	<u>BOOSTER OUTPUT (BTU)</u>
60 -110°F	100,000
110 -140°F	60,000
WASH TEMPERATURE (MINIMUM)	150°F
RINSE TEMPERATURE (MINIMUM)	180°F
GALLONS PER HOUR	52.2
WATER LINE SIZE NPT (MINIMUM)	1/2"
DRAIN LINE SIZE NPT (MINIMUM)	1-1/2"
FLOW PRESSURE NPT	20± 5

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

SECTION 1: SPECIFICATION INFORMATION

SPECIFICATIONS OF THE TEMPSTAR HH GPX

PERFORMANCE/CAPABILITIES

OPERATING CAPACITY (RACKS/HOUR)

RACKS PER HOUR	53
DISHES PER HOUR	1325
GLASSES PER HOUR	1325

OPERATING CYCLE (SECONDS)

SELECTION (A)

WASH TIME	45
RINSE TIME	15
TOTAL CYCLE TIME	60

SELECTION (B)

WASH TIME	103
RINSE TIME	15
DWELL TIME	2
TOTAL CYCLE TIME	120

SELECTION (C)

WASH TIME	163
RINSE TIME	15
DWELL TIME	2
TOTAL CYCLE TIME	180

SELECTION (D)

WASH TIME	283
RINSE TIME	15
DWELL TIME	2
TOTAL CYCLE TIME	300

TANK CAPACITY (GALLONS)

WASH TANK (MINIMUM)	8.0
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WASH PUMP CAPACITY

GALLONS PER MINUTE	150
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ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HP	2.0
RECIRCULATOR PUMP MOTOR HP	1/8

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

<u>VOLTS</u>	<u>PH</u>	<u>HZ</u>	<u>RINSE HEATER RATINGS</u>	<u>TOTAL AMPS</u>	<u>TYPICAL ELECTRICAL CIRCUIT</u>
110 - 120	1	60	N/A	24	30 AMP
208 - 240	1	60	N/A	7	15 AMP

WATER REQUIREMENTS

<u>INLET TEMPERATURE</u>	<u>BOOSTER OUTPUT (BTU)</u>
LESS THAN 60°F	200,000
60 -110°F	100,000
140°F	60,000
WASH TEMPERATURE (MINIMUM)	150°F
RINSE TEMPERATURE (MINIMUM)	180°F
GALLONS PER HOUR	72.0
WATER LINE SIZE NPT (MINIMUM)	1/2"
DRAIN LINE SIZE NPT (MINIMUM)	1-1/2"
FLOW PRESSURE NPT	20±5

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

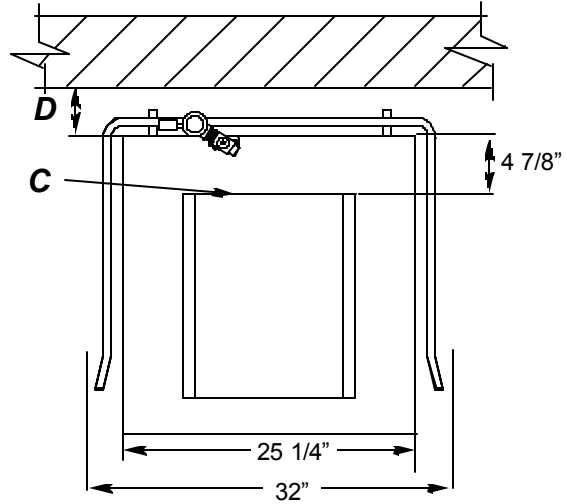
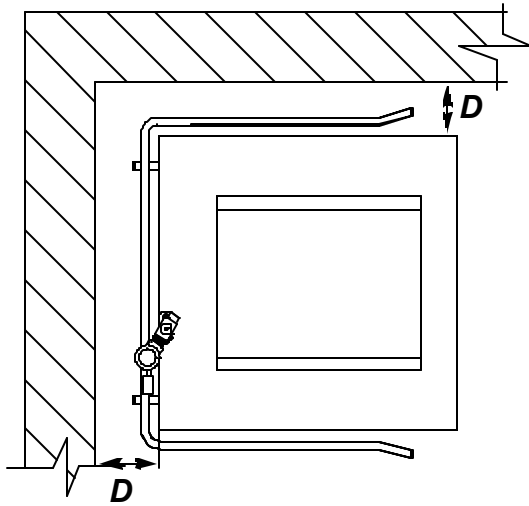
SECTION 1: SPECIFICATION INFORMATION

DIMENSIONS FOR TEMPSTAR GPX

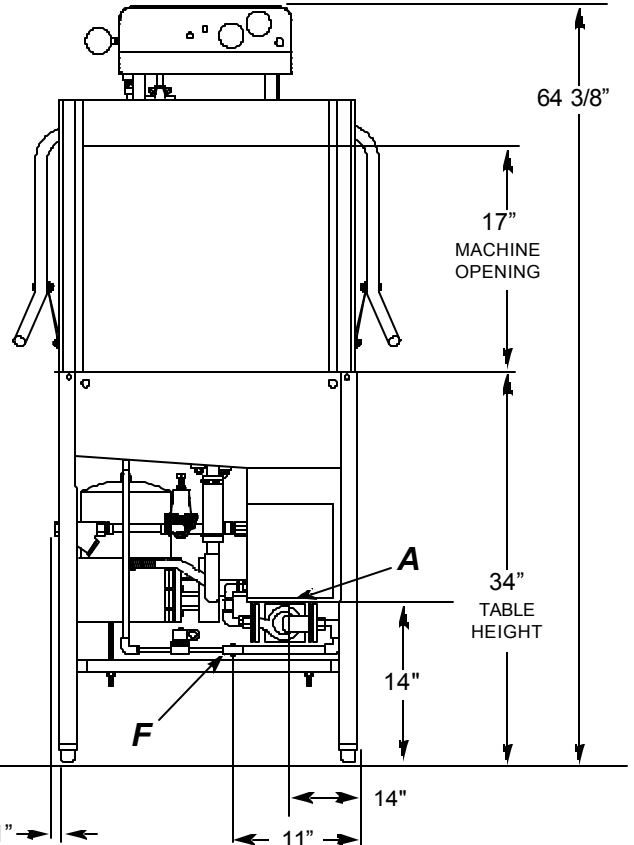
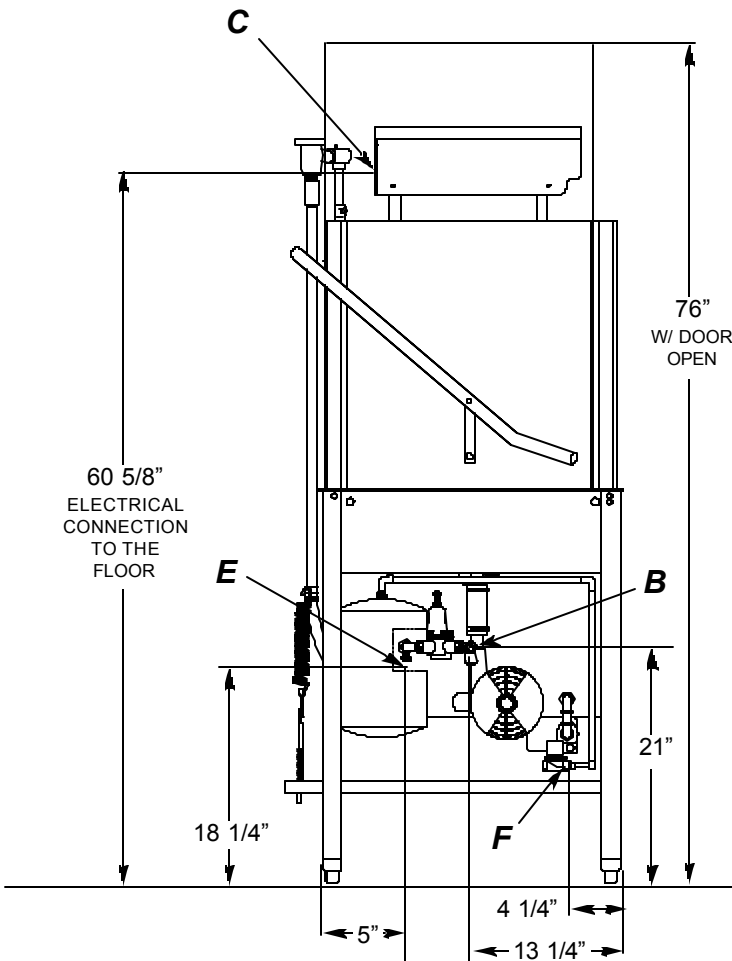
- A - DRAIN 1 1/2" NPT
- B - WATER INLET 1/2" NPT
- C - ELECTRICAL CONNECTION

LEGEND

- D - STANDARD WALL CLEARANCE WITH DISHTABLE 4"
- E - OUTLET TO BOOSTER HEATER 3/4" NPT
- F - INLET FROM BOOSTER HEATER 3/4" NPT



ALL DIMENSIONS ARE +/- 1/2" DUE TO ADJUSTABLE FEET.



SECTION 1: SPECIFICATION INFORMATION

DIMENSIONS FOR TEMPSTAR HH GPX

LEGEND:

- A** - DRAIN 1 1/2" NPT
- B** - WATER INLET 1/2" NPT
- C** - ELECTRICAL CONNECTION
- D** - STANDARD WALL CLEARANCE WITH DISHTABLE 4"
- E** - OUTLET TO BOOSTER HEATER 3/4" N.P.T.
- F** - INLET FROM BOOSTER HEATER 3/4" N.P.T.

ALL DIMENSIONS ARE +/- 1/2" DUE TO ADJUSTABLE FEET.

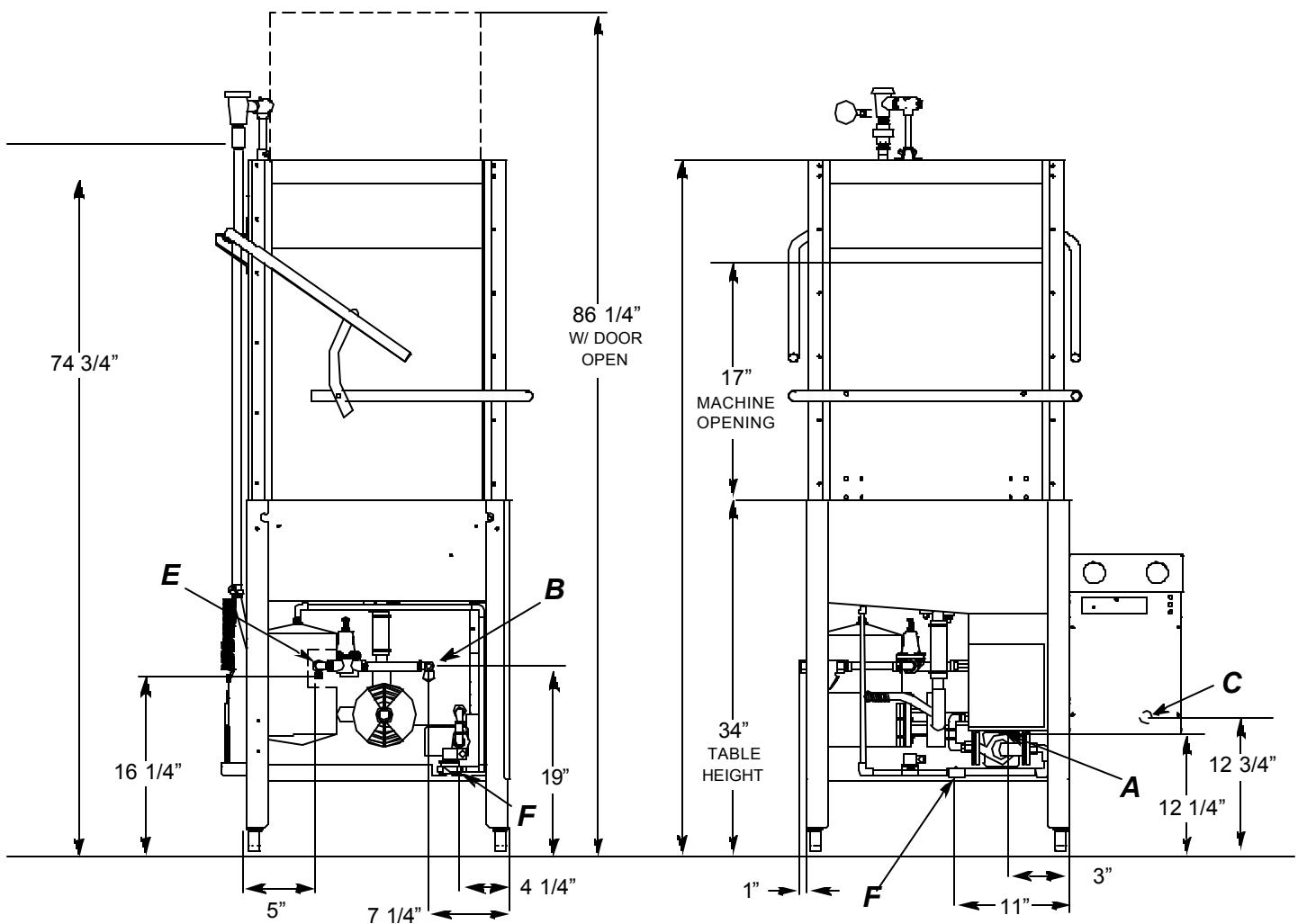
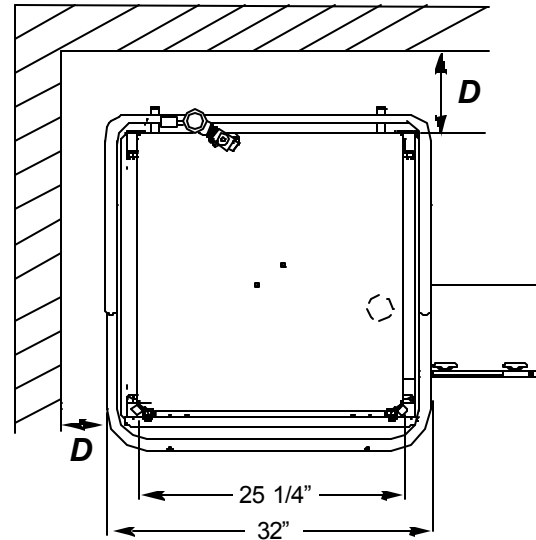


TABLE DIMENSIONS

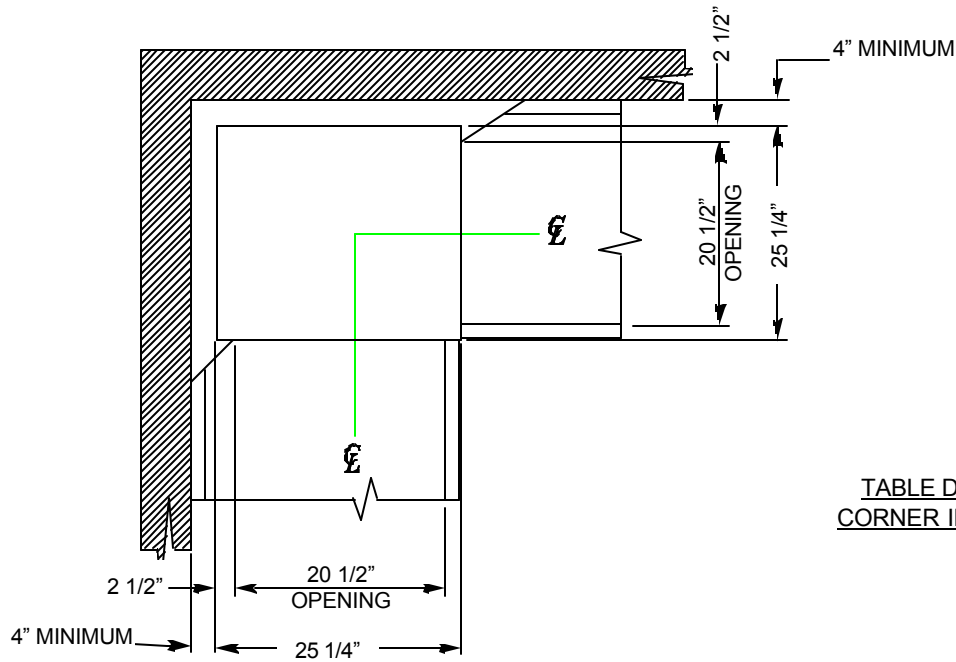


TABLE DIMENSIONS
CORNER INSTALLATION

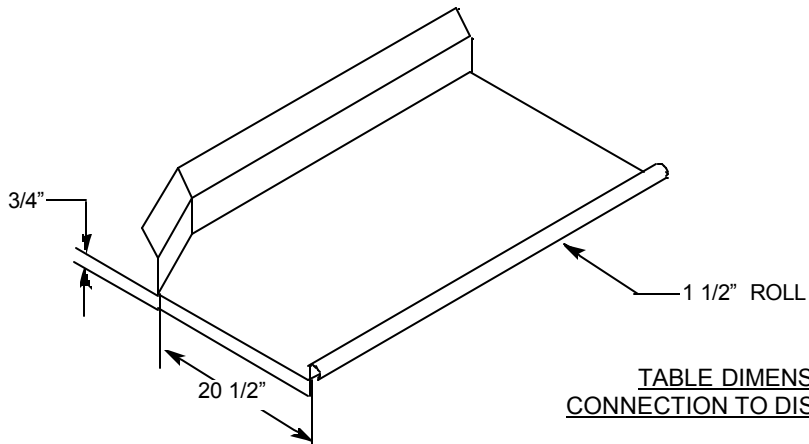


TABLE DIMENSIONS
CONNECTION TO DISHWASHER

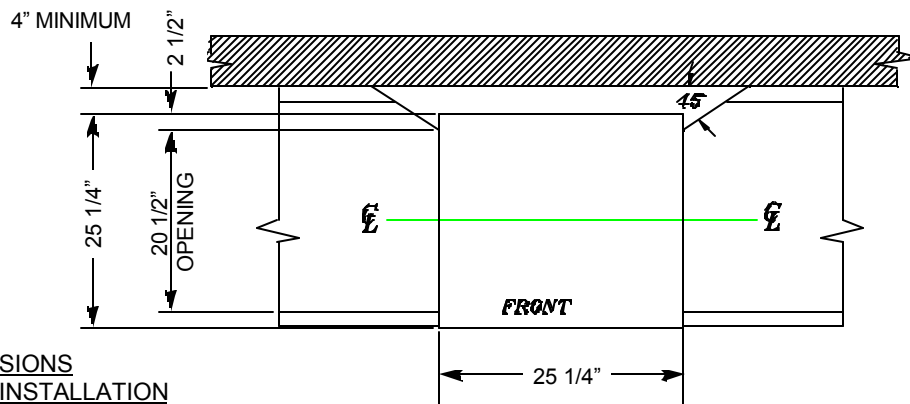


TABLE DIMENSIONS
STRAIGHT THROUGH INSTALLATION

**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.

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 Tempstar models covered in this manual are gravity discharge drains. All piping from the 1-1/2" FNPT connection on the wash tank must be pitched (1/4" per foot) to the floor or sink drain. All piping from the machine to the drain must be a minimum 1-1/2" NPT and shall not be reduced. There must also be an air gap between the machine drain line and the floor sink or drain. If a grease trap is required by code, it should have a flow capacity of 5 gallons per minute.

NOTE: 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.

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 25 PSI "flow" pressure at the recommended temperature indicated on the data plate.

For the Tempstar GPX, the line should also have the capacity to supply 52.2 GPH @ 25 PSI "flow" pressure.

For the Tempstar HH GPX, the line should also have the capacity to supply 72 GPH @ 25 PSI "flow" pressure.

In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed. The Tempstar models covered in this manual come with water pressure regulators as standard equipment. Please notify Jackson immediately if this component is not present on your machine.

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

It is also recommended that a shock absorber (not supplied with the Tempstar models) 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.

WATER CONNECTION TO THE GAS BOOSTER HEATER: Refer to page entitled "GAS BOOSTER HEATER CONNECTIONS".

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

GAS BOOSTER HEATER ELECTRICAL INSTALLATION: The gas booster heater must have a separate electric hookup than that supplied to the dishmachine. Please refer to the manual supplied with your gas booster heater.

GAS CONNECTION TO THE BOOSTER HEATER: Please refer to the manual supplied with your gas booster heater.

VENTILATION OF THE GAS BOOSTER HEATER: Please refer to the manual supplied with your gas booster heater.

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

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

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

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

To install the incoming power lines, remove the control box cover. 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 and L2) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided, and tighten the connections. It is recommended that "DE-OX" or another similar anti-oxidation agent be used on all power connections.

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

GAS BOOSTER HEATER CONNECTIONS

⚠ WARNING ⚠

ENSURE THAT THERE IS NO ELECTRICAL POWER APPLIED TO THE MACHINE WHEN MAKING GAS CONNECTION.

CHECK ALL GAS CONNECTIONS FOR LEAKS PRIOR TO APPLYING POWER.

THE GASES USED FOR COMBUSTION IN THIS DISH MACHINE ARE HIGHLY FLAMMABLE.
DO NOT SMOKE AROUND THIS MACHINE.

ENSURE THAT THE AREA WHERE THIS MACHINE IS TO BE INSTALLED IS WELL-VENTILATED TO PREVENT THE BUILD-UP OF COMBUSTIBLE GASES.

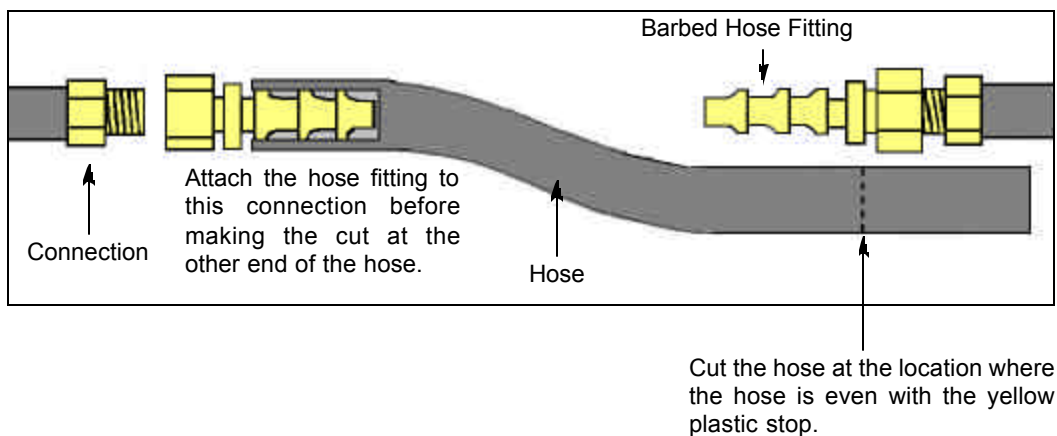
ENSURE THAT ALL LOCAL HEALTH, FIRE, AND BUILDING CODES ARE BEING ADHERED TO WHEN INSTALLING THIS MACHINE. VERIFY WITH LOCAL OFFICIALS IF THERE ARE ANY QUESTIONS.

INSTALL A SHUT-OFF VALVE AT THE GAS SOURCE.

Due to the fact that each customer may have different requirements for the orientation of the gas booster heater relative to the main dishmachine, the hose lengths that connect the two units must be customized during each installation.

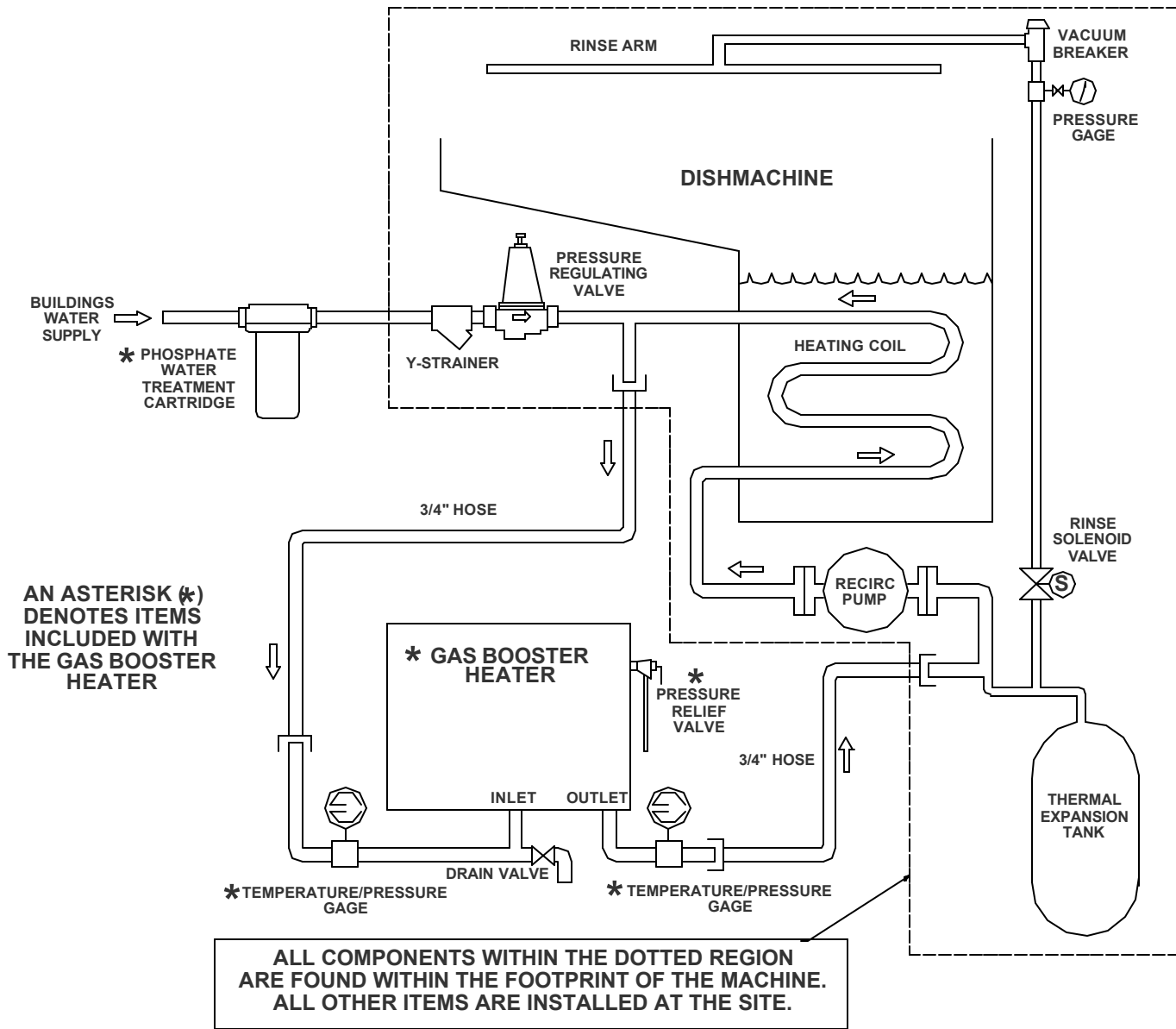
To prevent incorrect measurements of the hose, it is recommended to place one barbed hose fitting into the end of the uncut length of hose coil and attach that fitting to an appropriate connection. Run the hose to the corresponding connection on the other unit before cutting the hose. Use a barbed hose fitting that is screwed into the second connection on the other unit before cutting the hose. Use a barbed hose fitting that is screwed onto the second connection to gauge the correct distance. Ensure a smooth "flow" of hose without any sharp turns or kinks.

To aid in pushing the barbed hose fitting into the hose, place the fitting on a hard surface (i.e. the floor) with the barbed end of the fitting pointing upward and push the hose down onto the fitting. A small amount of lubricant (i.e. petroleum jelly) may aid in this process.



SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

GAS BOOSTER HEATER CONNECTIONS (CONTINUED)



OPERATION INSTRUCTIONS

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

1. The pan strainer and pump suction strainer are in place and are clean.
2. The overflow tube and o-ring are installed.
3. 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.

GAS BOOSTER HEATER OPERATION: For all start up and operation information, please refer to the manual supplied with your gas booster heater.

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 (TEMPSTAR GPX): Ensure that the delime switch is in the NORMAL position, and place the power switch into the ON position. The Tempstar model should fill automatically and shut off when the appropriate level is reached (just below the pan strainer). Verify that the drain stopper is preventing the wash tub water from leaking excessively. There may be some slight leakage from the drain hole. 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.

FILLING THE WASH TUB (TEMPSTAR HH GPX): For the initial fill, ensure that the cycle selection switch is in the "AUTO" (automatic) position, and place the power switch in the "ON" position. The unit will fill automatically and run through a rinse cycle. Open the doors and verify that the water level is correct. Hereafter, the water level is controlled by the overflow tube. Verify that the drain stopper is preventing the wash tub water from draining excessively. There may be some slight leakage from the drain hole. 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.

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 may be necessary 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. Lift the doors and the cycle light will illuminate. When the light goes out, close the doors, 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 doors completely (being careful for hot water that may drip from the doors) and slide the rack into the unit. Close the doors and the unit will start automatically. Once the cycle is completed, open the door (again watching for the dripping hot water) and remove the rack of clean ware. Replace with a rack of soiled ware and close the doors. The process will then repeat itself.

SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

OPERATION INSTRUCTIONS (CONTINUED)

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 doors. When the unit completes the cycle, turn the power switch to the OFF position and open the doors. Remove and clean the pan strainer. Remove the drain stopper from the tub and allow the tub to drain (NOTE: the wash tank water will be hot so caution is advised). Once the wash tub is drained, remove the pump suction 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 drain stopper and strainers and close the doors.

WATER CONSUMPTION ISSUES AND EFFICIENCY: The Tempstar HH GPX provides you, the customer, with the ability to control the hourly rack capacity of the machine. Extending the wash cycle to wash severely soiled ware, such as mixing bowls, does not increase the machine's water consumption. However, selecting a longer time cycle does lower the amount of dishes the machine will be able to wash per hour. It is important for operators to select the correct wash cycle depending on the amount of washing required. Not every rack of dishes requires the machine to be set on the longest wash cycle!

Using good prescrapping procedures and observing the results of individual racks of ware, operators will soon gain the experience and knowledge required to ensure that the Tempstar HH GPX operates at peak efficiency for your needs.

Water hardness and detergent usage will also effect the results of the Tempstar HH GPX. This manual provides a page entitled "Detergent Control" for your reference. It is recommended that owners and operators take the time to carefully review this section in order to ensure that everything is done to make sure the Tempstar HH GPX operates at peak performance!

SECTION 3: PREVENTATIVE MAINTENANCE

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

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

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

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 a **QUALIFIED SERVICE AGENCY** 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 a **QUALIFIED SERVICE AGENCY** whenever a serious problem arises.
11. Follow all safety procedures, whether listed in this manual or put forth by local, state or national codes/regulations.

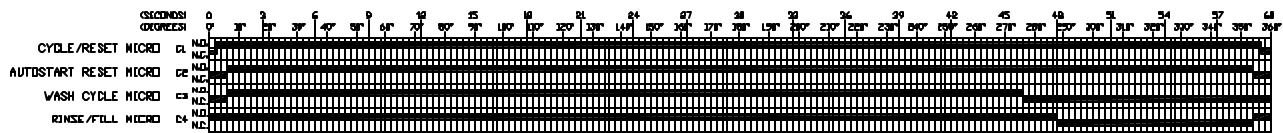
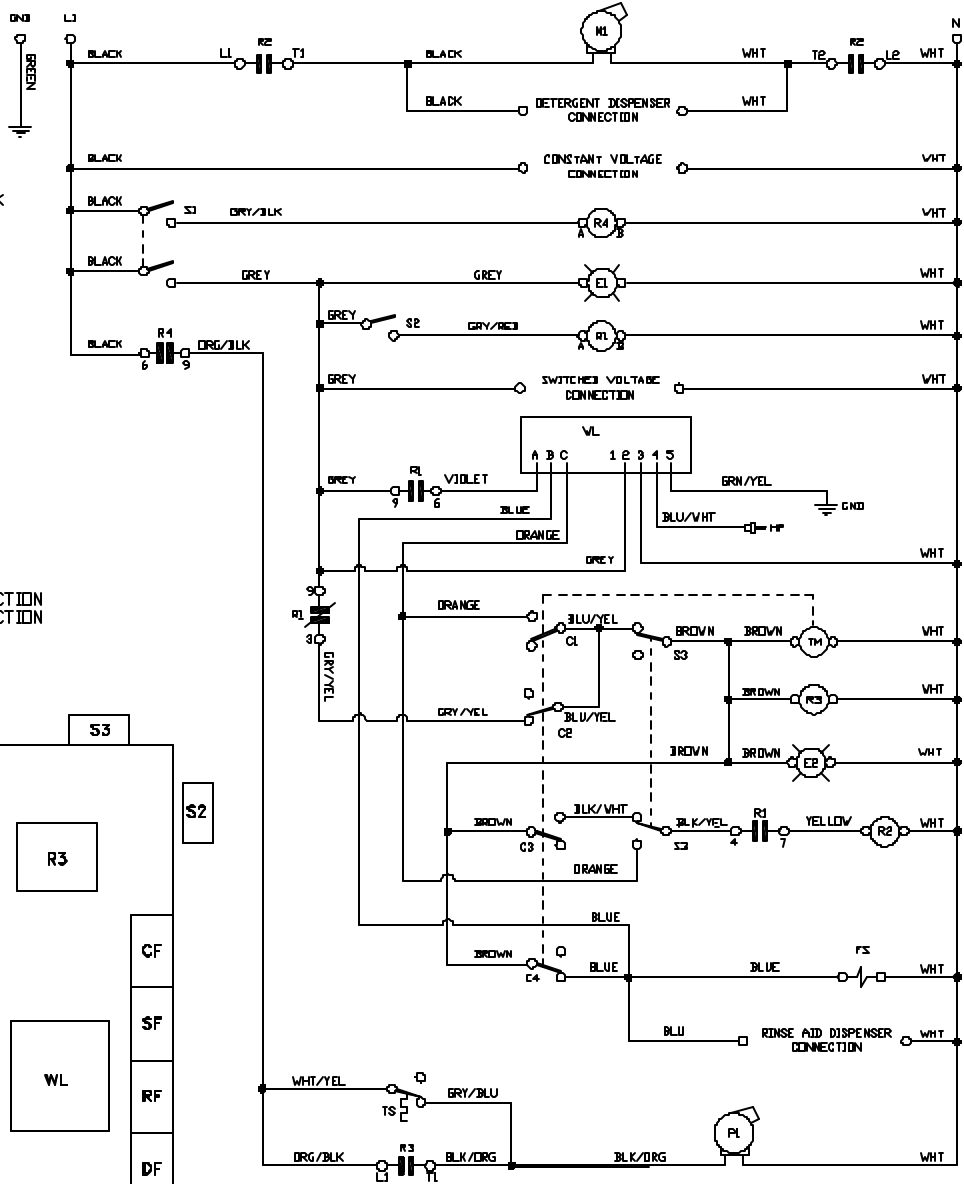
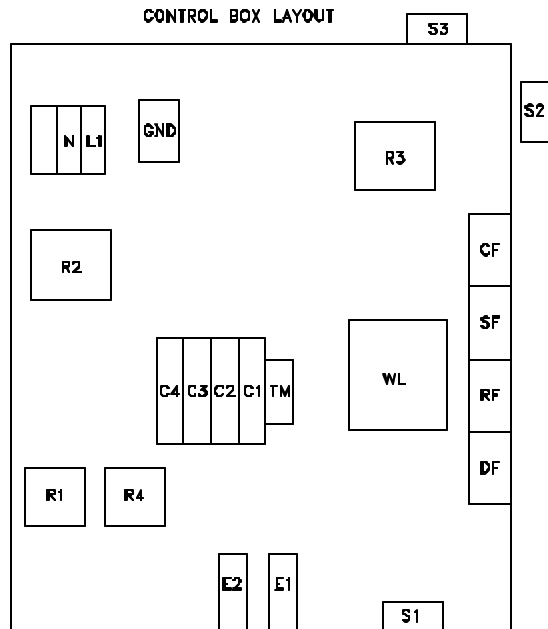
SECTION 4: ELECTRICAL SCHEMATICS

SECTION 4: ELECTRICAL SCHEMATICS

TEMPSTAR GPX 115 VOLT - 50/60 HERTZ - SINGLE PHASE

LEGEND

- L1 N POWER DISTRIBUTION BLOCK
- GND GROUND
- M1 WASH PUMP MOTOR
- P1 CIRCULATOR PUMP
- R1 CONTROL RELAY
- R2 WASH MOTOR CONTACTOR
- R3 WASH TEMPERATURE RELAY
- R4 CIRCULATOR PUMP RELAY
- TM TIMER MOTOR
- C1 CYCLE SWITCH
- C2 AUTO START RESET SWITCH
- C3 WASH CYCLE SWITCH
- C4 RINSE/FILL SWITCH
- S1 POWER SWITCH
- S2 DOOR SWITCH
- S3 NORMAL/DELIME SWITCH
- E1 POWER LIGHT
- E2 CYCLE LIGHT
- FS FILL SOLENOID
- TS WASH THERMOSTAT SWITCH
- WL WATER LEVEL CONTROL
- HP HIGH LEVEL PROBE
- CF CONSTANT VOLTAGE CONNECTION
- SF SWITCHED VOLTAGE CONNECTION
- RF RINSE AID CONNECTION
- DF DETERGENT CONNECTION



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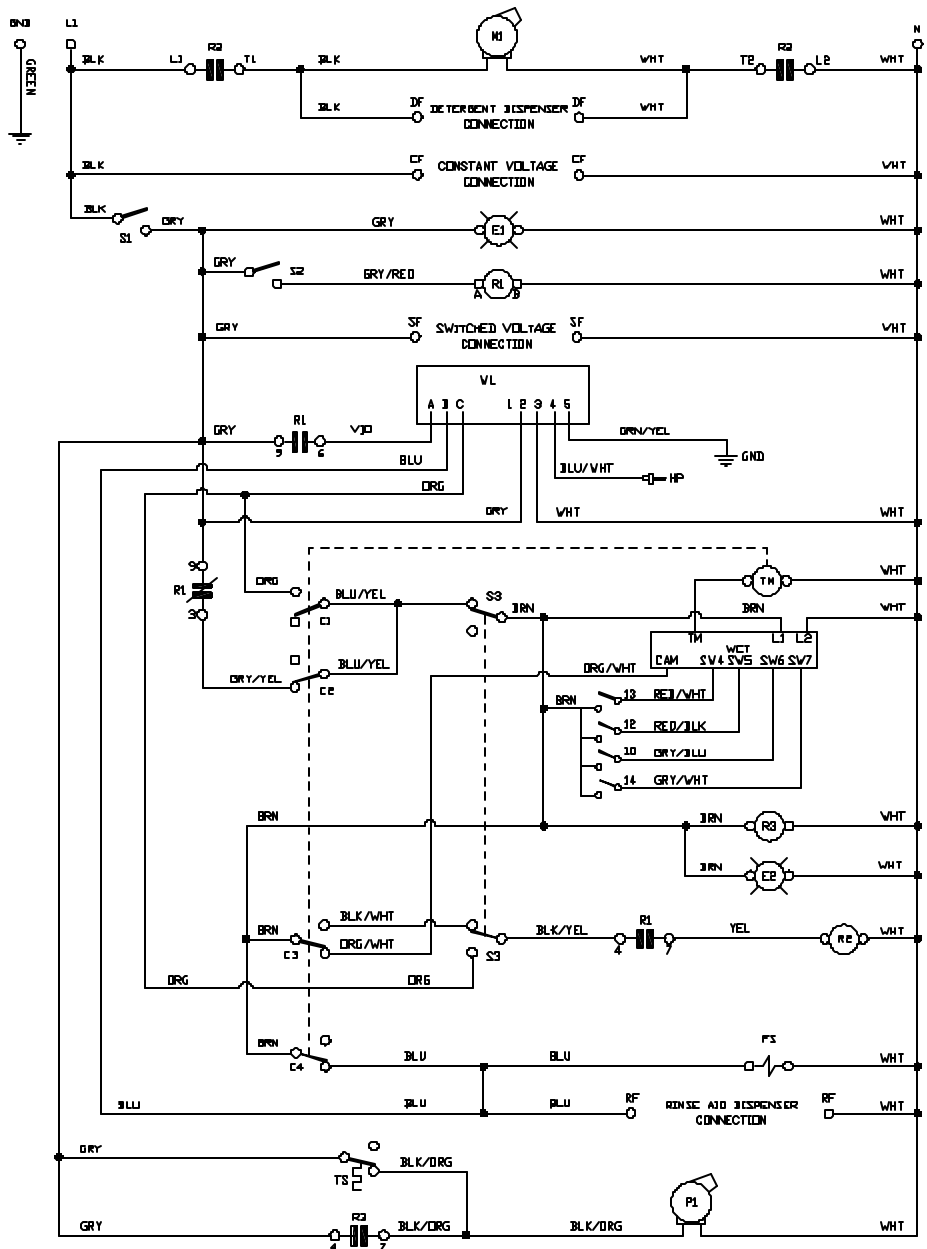
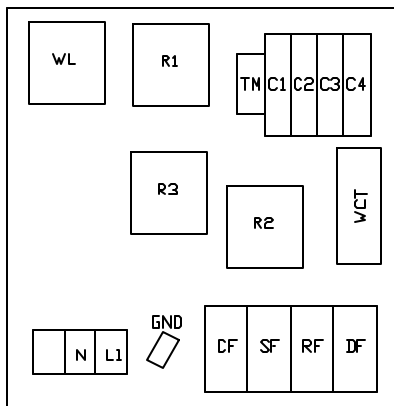
SECTION 4: ELECTRICAL SCHEMATICS

TEMPSTAR HH GPX 115 VOLT - 50/60 HERTZ - SINGLE PHASE

LEGEND

- L1 N POWER DISTRIBUTION BLOCK
- GND CHASSIS GROUND
- M1 WASH PUMP MOTOR
- P1 CIRCULATOR PUMP
- R1 CONTROL RELAY
- R2 WASH MOTOR CONTACTOR
- R3 WASH TEMPERATURE RELAY
- S1 POWER SWITCH
- S2 DOOR SWITCH
- S3 NORMAL/DELIME SWITCH
- S4 CYCLE SELECTOR SWITCH 1
- S5 CYCLE SELECTOR SWITCH 2
- S6 CYCLE SELECTOR SWITCH 3
- S7 CYCLE SELECTOR SWITCH 4
- C1 CYCLE SWITCH
- C2 AUTO START RESET SWITCH
- C3 WASH CYCLE SWITCH
- C4 RINSE/FILL SWITCH
- E1 POWER LIGHT
- E2 CYCLE LIGHT
- FS FILL SOLENOID
- HP HIGH LEVEL PROBE
- TS WASH THERMOSTAT SWITCH
- TM TIMER MOTOR
- WL WATER LEVEL CONTROL
- WCT WASH CYCLE TIMER
- CF CONSTANT VOLTAGE CONNECTION
- SF SWITCHED VOLTAGE CONNECTION
- RF RINSE AID CONNECTION
- DF DETERGENT CONNECTION

COMPONENT LAYOUT



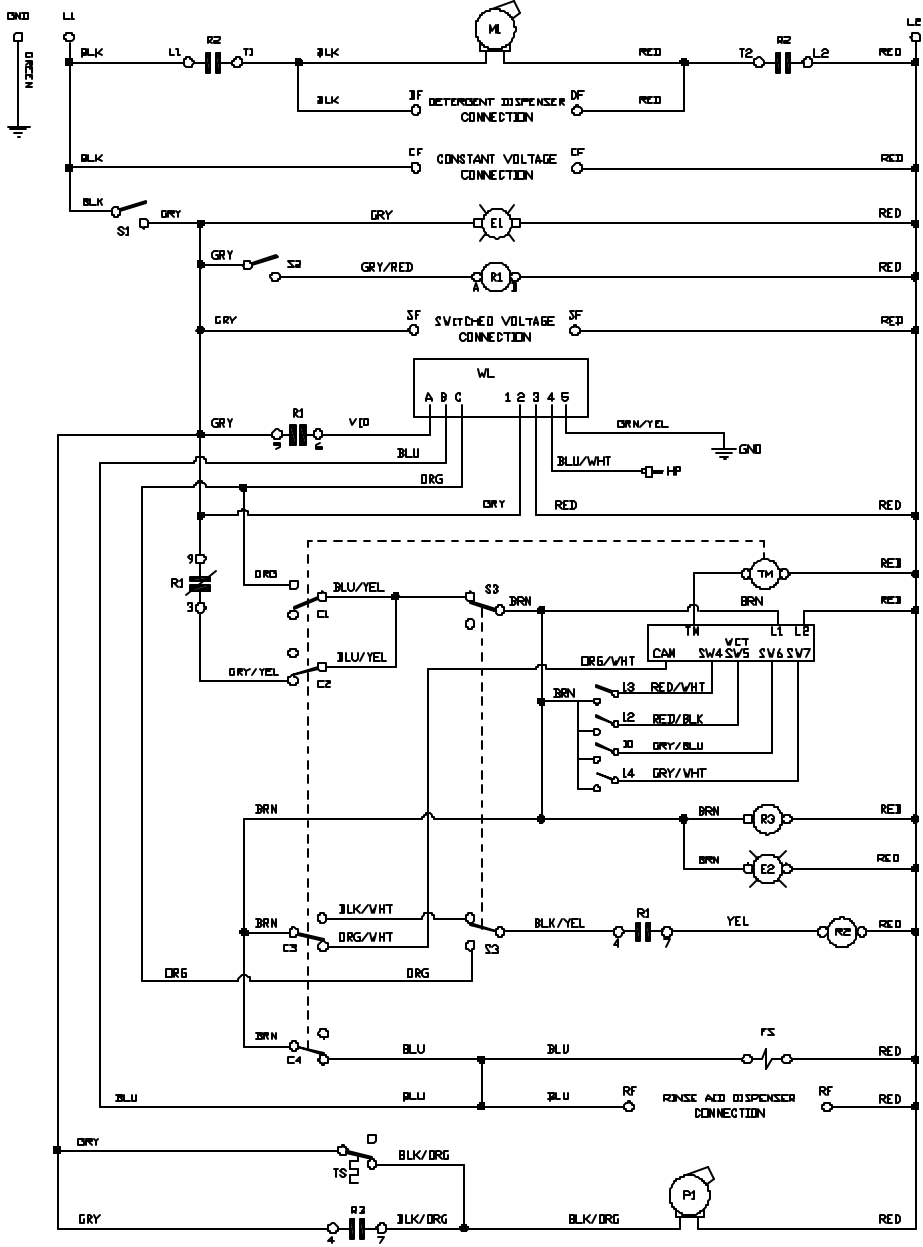
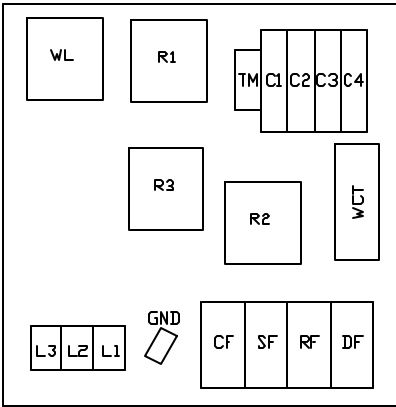
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TEMPSTAR HH GPX 208-230 VOLT - 50/60 HERTZ - SINGLE PHASE

LEGEND

- L1 L2 L3 POWER DISTRIBUTION BLOCK
- GND CHASSIS GROUND
- ML WASH PUMP MOTOR
- PL CIRCULATOR PUMP
- R1 CONTROL RELAY
- R2 WASH MOTOR CONTACTOR
- R3 WASH TEMPERATURE RELAY
- S1 POWER SWITCH
- S2 DOOR SWITCH
- S3 NORMAL/DELIME SWITCH
- S4 CYCLE SELECTOR SWITCH 1
- S5 CYCLE SELECTOR SWITCH 2
- S6 CYCLE SELECTOR SWITCH 3
- S7 CYCLE SELECTOR SWITCH 4
- C1 CYCLE SWITCH
- C2 AUTO START RESET SWITCH
- C3 WASH CYCLE SWITCH
- C4 RINSE/FILL SWITCH
- EL POWER LIGHT
- E2 CYCLE LIGHT
- FS FILL SOLENOID
- HP HIGH LEVEL PROBE
- TS WASH THERMOSTAT SWITCH
- TM TIMER MOTOR
- WL WATER LEVEL CONTROL
- WCT WASH CYCLE TIMER
- CF CONSTANT VOLTAGE CONNECTION
- SF SWITCHED VOLTAGE CONNECTION
- RF RINSE AID CONNECTION
- DF DETERGENT CONNECTION

COMPONENT LAYOUT



9905-002-57-60a

**SECTION 5:
JACKSON MAINTENANCE &
REPAIR CENTERS**

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS**ALABAMA TO HAWAII****ALABAMA:**

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

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

ALASKA:

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

ARIZONA:

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

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

ARKANSAS:

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

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

CALIFORNIA:

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

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

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

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

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

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

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

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

COLORADO:

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

COLORADO (cont.):

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

CONNECTICUT:

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

DELAWARE:

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

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

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

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

FLORIDA:

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

FLORIDA (cont.):

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

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

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

GEORGIA:

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

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

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

HAWAII:

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS**IDAHO TO MISSISSIPPI****IDAHO:**

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

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

ILLINOIS:

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

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

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

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

INDIANA:

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

IOWA:

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

IOWA (cont.):

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

KANSAS:

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

KENTUCKY:

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

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

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

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

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

LOUISIANA:

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

LOUISIANA (cont.):

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

MAINE:

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

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

MARYLAND:

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

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

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

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

MASSACHUSETTS:

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

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

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

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

MICHIGAN:

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

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

MINNESOTA:

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

MISSISSIPPI:

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS**MISSISSIPPI TO NORTH CAROLINA****MISSISSIPPI (cont.):**

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

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

MISSOURI:

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

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

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

MONTANA:

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

NEBRASKA:

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

NEVADA:

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

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

NEW HAMPSHIRE:

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

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

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

NEW JERSEY:

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

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

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

NEW JERSEY (cont.):

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

NEW MEXICO:

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

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

NEW YORK:

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

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

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

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

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

NEW YORK (cont.):

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

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

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

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

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

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

NORTH CAROLINA:

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

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

NORTH CAROLINA TO TEXAS

NORTH CAROLINA (cont.):

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

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

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

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

NORTH DAKOTA:

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

OHIO:

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

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

COMMERCIAL PARTS & SVC. OF COLUMBUS
1150 WEST MOUND STREET
COLUMBUS, OH 43223
(614) 221-0057
800-837-8327
FAX: (614) 221-3622

OHIO (cont.):

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

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

OKLAHOMA:

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

OREGON:

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

PENNSYLVANIA:

A.I.S. COMMERCIAL PARTS & SERVICE
1816 WEST 26TH STREET
ERIE, PA 16508
(814) 456-3732
800-332-3732
FAX: (814) 452-4843
aiserie@aol.com

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

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

PENNSYLVANIA (cont.):

AMERICAN KITCHEN 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
P.O. BOX 3564
PHILADELPHIA, PA 19123
(215) 925-6217
800-441-9115
FAX: (215) 925-6208

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

RHODE ISLAND:

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

SOUTH CAROLINA:

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

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

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

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

SOUTH CAROLINA (cont.):

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

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

SOUTH DAKOTA:

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

TENNESSEE:

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

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

TEXAS:

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

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

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

SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS

TEXAS TO WYOMING/CANADA

TEXAS (cont.):

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

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

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

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

UTAH:

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

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

VERMONT:

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

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

VIRGINIA:

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

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

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

WASHINGTON:

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

WEST VIRGINIA:

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

WISCONSIN:

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

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

WISCONSIN (cont.):

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

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

WYOMING:

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

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

CANADA

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