



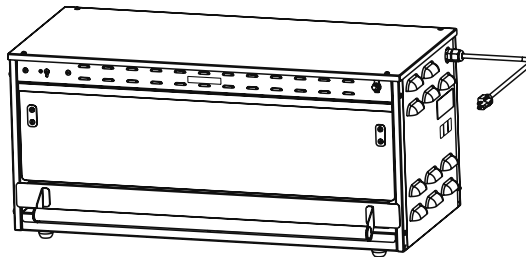
**GLO-RAY®**

## **Fried Product Holding Warmer**



# **GRJW Series Installation & Operating Manual & Replacement Parts List**

I&W #07.05.106.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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## IMPORTANT OWNER INFORMATION

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Record the model number, serial number, (identification decal located on the lower right hand side, front corner of the unit), voltage and purchase date of your Glo-Ray® Fried Product Holding Warmer in the spaces below. Please have this information available when contacting Hatco for service assistance.

Model No. \_\_\_\_\_

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

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Business Hours: 8:00 a.m. to 5:00 p.m.  
Central Standard Time

(Summer Hours: June to September –  
8:00 a.m. to 5:00 p.m. C.D.T.  
Monday through Thursday  
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

Fax: (800) 690-2966 (Parts & Service)  
(414) 671-3976 (International)



24-Hour 7-Day Parts & Service Assistance available in the United States and Canada by calling (800) 558-0607.




Additional information can be found by visiting our web site at [www.hatcocorp.com](http://www.hatcocorp.com)

## INTRODUCTION

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The Hatco Glo-Ray® GRJW Series Warmers are perfect for holding fried foods at kitchen work areas. These warmers hold hot fried food products and keep them at optimum serving temperatures without affecting quality. Prefocused infrared heat from above and a thermostatically controlled heated base extends the holding times of the food product. The upper infrared heating element is guaranteed against burnout and breakage for two years and the base blanket heating element for one year.

This manual provides the installation, safety and operating instructions for the Glo-Ray Fried Product Holding Warmer. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Fried Product Holding

Warmer. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** without the symbol signifies the possibility of equipment or property damage only.

Hatco Glo-Ray Fried Product Holding Warmers are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

# IMPORTANT SAFETY INFORMATION

**IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.**

## **⚠ WARNINGS**

- ⚠ To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool before performing any maintenance.**
- ⚠ Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.**
- ⚠ To avoid any injury or damage to the unit do not pull unit by power cord.**
- ⚠ To prevent any injury, discontinue use if power cord is frayed or worn.**
- ⚠ Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.**
- ⚠ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.**
- ⚠ To avoid any injury or damage to the unit thermostat adjustments must only be performed by authorized personnel.**
- ⚠ This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.**
- ⚠ If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 414-671-6350 or 800-558-0607; International fax 414-671-3976 or fax 800-690-2966.**
- ⚠ Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.**

## **⚠ CAUTIONS**

- ⚠ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.**
- ⚠ Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.**
- ⚠ For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**
- ⚠ Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).**

## **CAUTIONS**

**Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish marring its appearance and making it susceptible to dirt accumulation.**

# MODEL DESCRIPTIONS

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## ALL MODELS

All models are constructed of aluminum and stainless steel, featuring a power On/Off switch, a thermostatically controlled hardcoated heated base, infrared upper heating element, polycarbonite front access door, pan dividers and a 6' (1828 mm) cord and plug set.

## GRJW-2T MODEL

The GRJW-2T model features a flip up door or sliding pullout drawer assembly and comes with a pan holder equipped to hold up to two 1/3 size pans, 2-1/2" (64 mm) deep.

## GRJW-3T MODEL

The GRJW-3T model features a sliding pullout drawer and comes equipped with two pan dividers designed to hold up to three 1/3 size pans, 2-1/2" (64 mm) deep.

## GRJW-4P MODEL

The GRJW-4P model features a sliding pullout drawer and comes equipped with three pan dividers designed to hold up to four 1/3 size pans, 2-1/2" (64 mm) deep.

*NOTE: Pans not supplied by Hatco. Pans must be suitable for high temperature applications.*

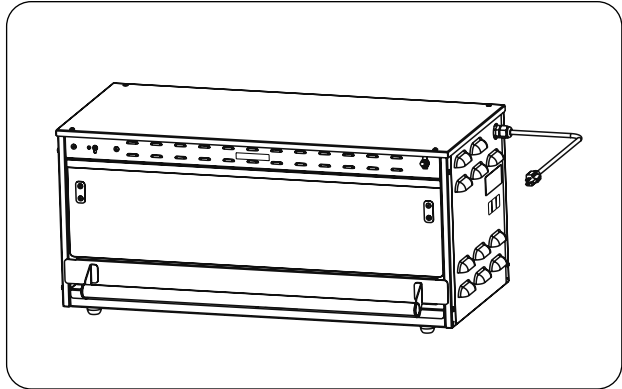


Figure 1. Glo-Ray GRJW-4

# SPECIFICATIONS

## ELECTRICAL RATING CHART

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRJW-2T	120	540	4.5	NEMA 5-15P	41 lbs. (19 kg)
GRJW-3T	120	860	7.2	NEMA 5-15P	50 lbs. (23 kg)
GRJW-4P	120	900	7.5	NEMA 5-15P	57 lbs. (26 kg)

*NOTE: Shipping weight includes packaging.*

## PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications. (See Figure 2.)

### WARNING

**Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.**

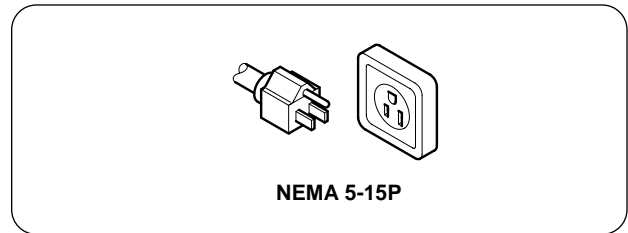


Figure 2. Plug Configuration

## DIMENSIONS

Model	Width (A)	Depth (B)	Height (C)
GRJW-2T	16" (406 mm)	18" (457 mm)	15-1/8" (384 mm)
GRJW-3T	26-3/4" (680 mm)	18" (457 mm)	15-1/8" (384 mm)
GRJW-4P	34-1/2" (876 mm)	18" (457 mm)	15-1/8" (384 mm)

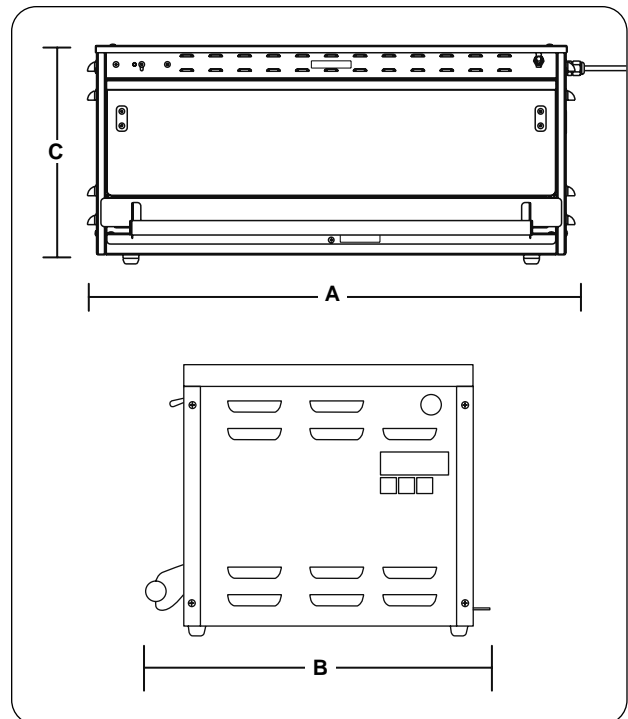


Figure 3. Dimensions

# INSTALLATION

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## UNPACKING

Glo-Ray® Fried Product Holding Warmers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

**⚠ WARNING**

To avoid any injury or damage to the unit do not pull unit by power cord.

**⚠ WARNING**

To prevent any injury, discontinue use if power cord is frayed or worn.

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective film from all surfaces of unit.
4. The GRJW-3 and GRJW-4 series units are supplied with pan dividers. To install them, place the dividers in the channels provided. (See Figure 4.)

## LOCATION

*NOTE: Unit must be transported in the upright position.*

For proper operation and maximum performance, locate the Product Holding Warmer in an area where the ambient air temperature is constant and is a minimum of 70°F (21°C). Areas which are susceptible to active air movements or currents should be avoided, i.e., near exhaust fans or hoods and air conditioning ducts.

**⚠ CAUTION**

Unit is not weatherproof. For safe and proper operation locate the unit **indoors** where the ambient air temperature is a minimum of 70°F (21°C).

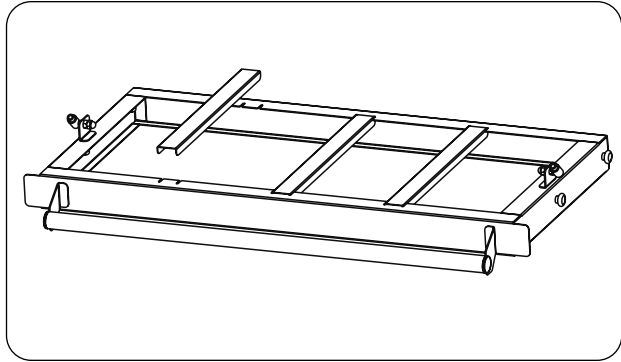


Figure 4. Installing Pan Dividers

**⚠ CAUTION**

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

**⚠ CAUTION**

Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food displayed.

## **⚠ CAUTION**

**Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.**

1. Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration (see *SPECIFICATIONS* for details).
2. To begin operation, place the ON/OFF toggle switch in the ON position. Allow 20-30 minutes for the unit to reach operating temperatures.

*NOTE: The unit comes equipped with a thermostat that is factory preset. If an adjustment is necessary please follow the instructions listed below.*

## **THERMOSTAT ADJUSTMENT PROCEDURE (GRJW-3 AND GRJW-4 ONLY) (SEE FIGURE 5)**

### **⚠ WARNING**

**To avoid any injury or damage to the unit thermostat adjustments must only be performed by authorized personnel.**

1. Place the power switch on the OFF position and unplug the unit from the power source.
2. Allow unit to cool for 20-30 minutes.
3. Loosen, but do not remove “middle” screw for proper access to thermostat adjustment slide. Place slide in upward position.
4. Using a small, straight blade screwdriver positioned in the access hole, turn the adjustment screw clockwise to increase the temperature and counterclockwise to decrease.
5. Plug unit into power supply and place the toggle switch in the ON position. The unit will reach operating temperature in 20-30 minutes.

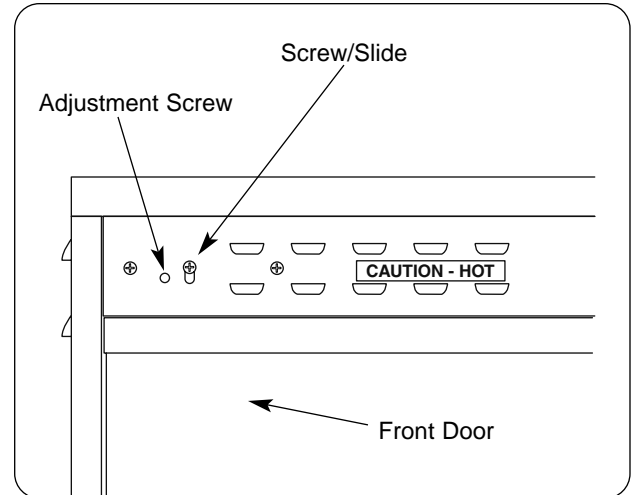


Figure 5. Thermostat Adjustment Procedure (GRJW-3 and GRJW-4 Only)

## **DRAWER OPERATION**

1. Open product holding drawer by gently pulling drawer handle outward. As the drawer moves out the access door automatically opens.
2. The access door stays completely open by itself when the drawer is pulled all of the way out. Loading and unloading of food product should be done when the drawer is completely open.
3. To close door, gently push handle until drawer is securely shut.

# MAINTENANCE

## GENERAL

Glo-Ray® Fried Product Holding Warmers are designed for maximum durability and performance, with minimum maintenance.

### ⚠ WARNING

To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool before performing any maintenance.

### ⚠ WARNING

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

### ⚠ WARNING

Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.

## CLEANING

### CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish marring its appearance and making it susceptible to dirt accumulation.

To preserve the bright finish of the Glo-Ray Fried Product Holding Warmer, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a good non-abrasive cleaner. Hard to reach areas should be cleaned with a soft brush and mild soap.

Wipe off the polycarbonate front door using a soft, clean, damp cloth. **Do not use glass cleaner.** Glass cleaner may scratch the polycarbonate surface.

## DRAWER REMOVAL PROCEDURE

To remove the drawer for cleaning, follow these steps.

1. Pull drawer all the way out until access door stays open.
2. While supporting door, disconnect door linkages from drawer by lifting up outer sleeve of linkage and gently pulling away from connection. (See Figure 6.)
3. Lift drawer up and out of slides to remove.

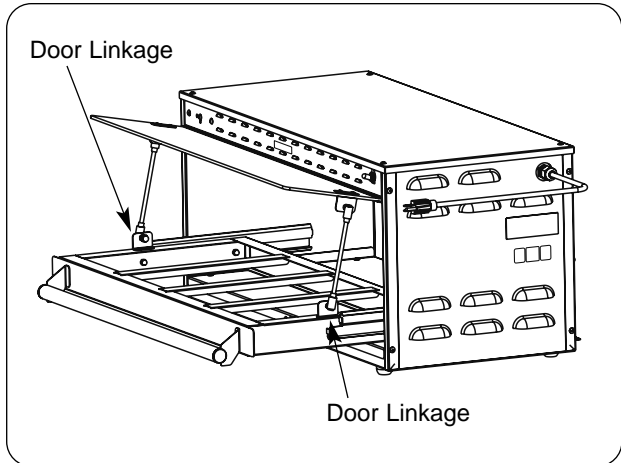


Figure 6. Disconnecting Drawer from Door

## DRAWER SLIDE REMOVAL PROCEDURE

To remove drawer slides for cleaning, follow these steps.

1. Support access door.
2. Push slides all the way into the warmer cavity.
3. Gently twist slide outward from the bottom and lift off.

### ⚠ WARNING

If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.

### ⚠ WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

### ⚠ WARNING

Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.



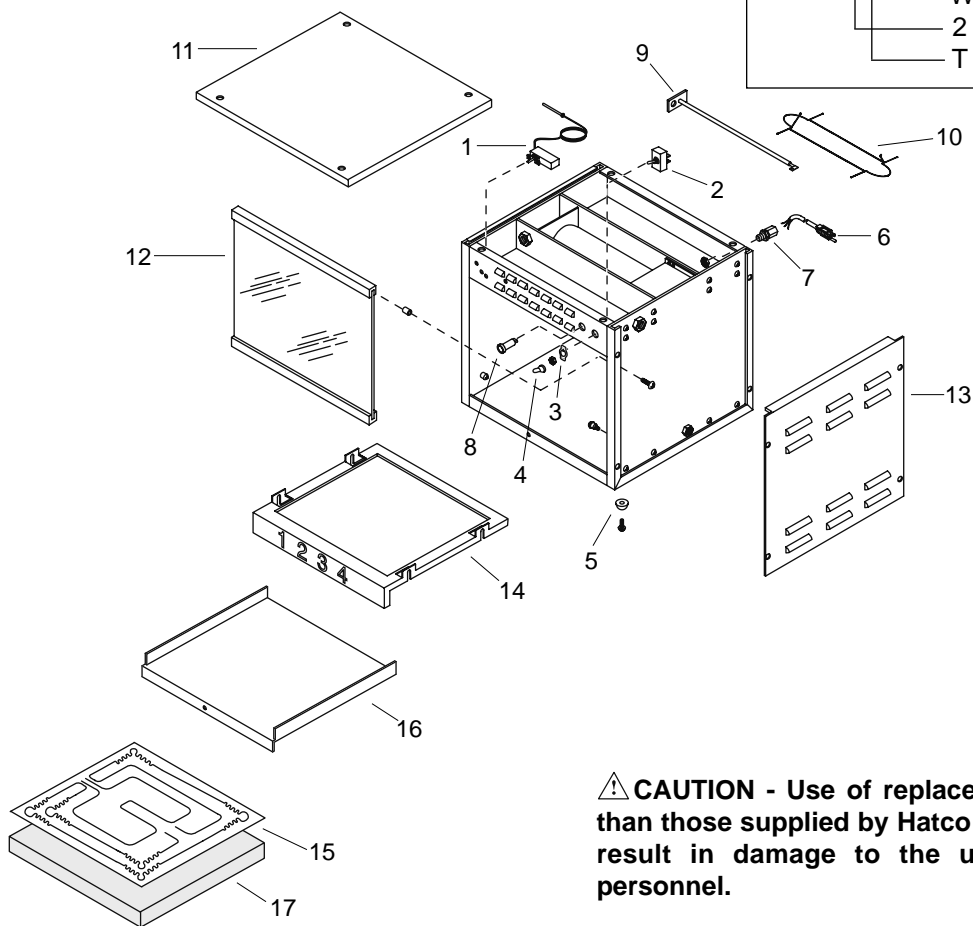
# REPLACEMENT PARTS LIST

## HATCO GLO-RAY® FRIED PRODUCT HOLDING WARMER GRJW-2T (With Flip Up Door)

### Model Designation

GRJW-2T

- G = Glo
- R = Ray
- J = Jack In The Box
- W = Warmer
- 2 = Two 1/3 Size Pans
- T = Taco



**⚠ CAUTION - Use of replacement parts other than those supplied by Hatco Corporation may result in damage to the unit or injury to personnel.**

### PARTS SPECIFIC TO GRJW-2T MODELS-120 VOLT (With Flip Up Door Assembly)

ITEM	DESCRIPTION	PART NO.	QTY.	ITEM	DESCRIPTION	PART NO.	QTY.
1	Control Thermostat with Bulb	02.16.066.00	1	10	Wire Guard	04.37.100.00	1
2	On/Off Toggle Switch	R02.19.016.00	1	11	Top Cover, S.S.*	04.35.034.00	1
3	On/Off Indicator Plate	07.01.058.00	1	12	Door Assembly, Polycarbonate	R04.12.222.00	1
4	Rubber Switch Boot	02.20.040.00	1	13	Side Panel, S.S.*	04.35.014.00	2
5	Rubber Foot Assembly	R05.30.029.00	4	14	Pan Holder	04.35.038.00	1
6	Power Cord & Plug	R02.18.030.00	1	15	Base, Heating Element 240 Watt	02.05.493.00	1
7	Cord Grip Assembly	R02.20.269.00	1	16	Base, Hardcoated	04.35.032.00	1
8	Indicator Light, Red	02.19.154.00	1	17	Insulation	05.05.059.00	4'
9	Overhead Heating Element, 300 Watt	R02.08.555.00	1				

\* NOTE: S.S. is an abbreviation for stainless steel.

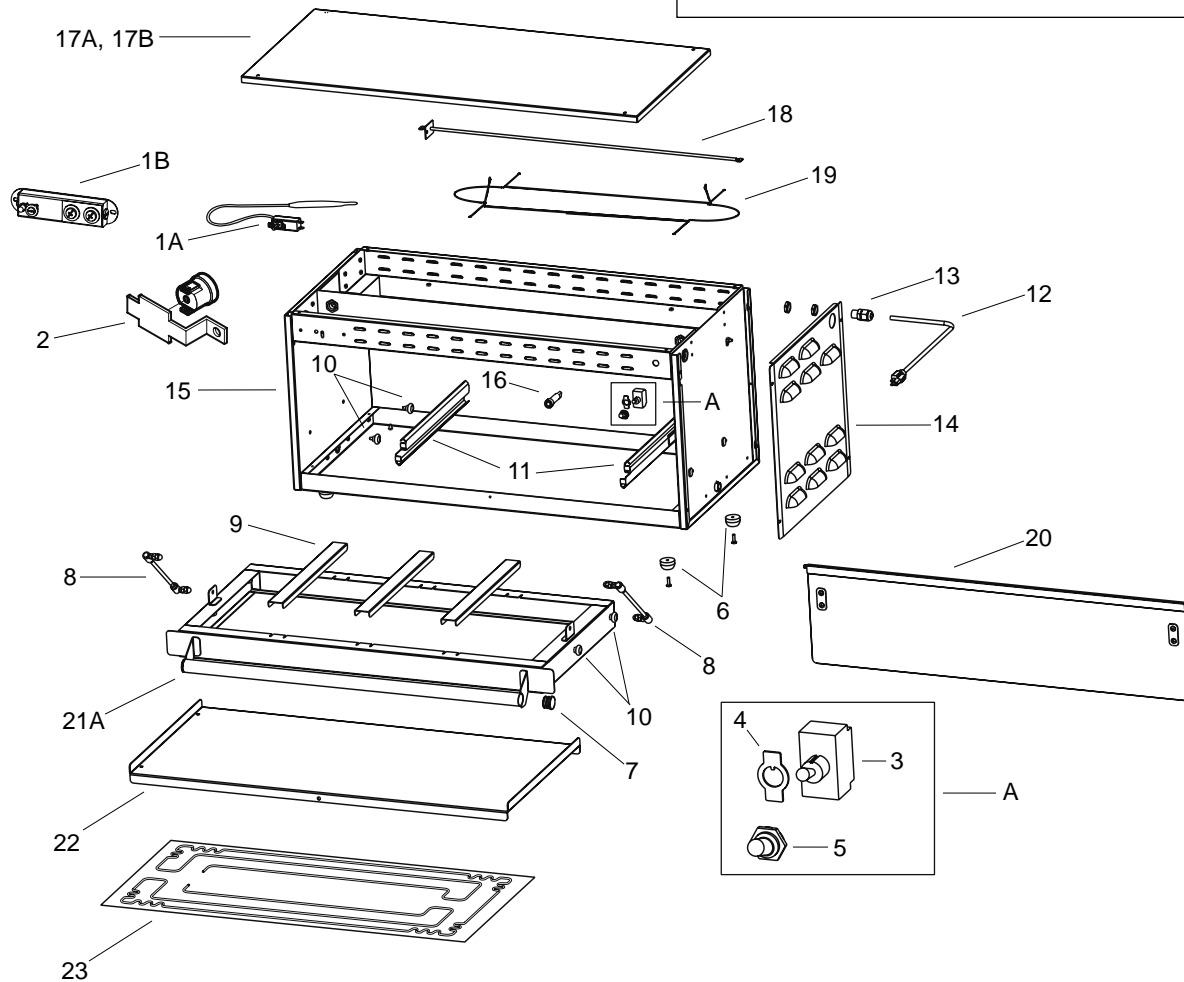
# REPLACEMENT PARTS LIST

## HATCO GLO-RAY® FRIED PRODUCT HOLDING WARMER GRJW-2T & -3T (With Pullout Drawer Assembly)

### Model Designation

GRJW-XT

- G = Glo
- R = Ray
- J = Jack In The Box
- W = Warmer
- X = Number of 1/3 Size Pans
- T = Taco



**⚠ CAUTION - Use of replacement parts other than those supplied by Hatco Corporation may result in damage to the unit or injury to personnel.**

# REPLACEMENT PARTS LIST

## PARTS SPECIFIC TO GRJW-2T & -3T MODELS - 120 VOLT (With Pullout Drawer Assembly)

ITEM	DESCRIPTION	PART NO.	QTY.	ITEM	DESCRIPTION	PART NO.	QTY.
1A	Control Thermostat with Bulb GRJW-2T	02.16.060.00◆	1	17A	Top Cover, S.S.* GRJW-2	04.35.034.00	1
	Control Thermostat with Bulb GRJW-3T	02.16.066.00	1	17B	Top Cover, S.S.* GRJW-3	04.35.021.00	1
1B	Control Thermostat- Surface Mount GRJW-2T	02.16.123.00●	1	18	Overhead Heating Element GRJW-2T, (300 Watt)	R02.08.555.00	1
2	High Limit Switch GRJW-2T (with pullout drawer only)	R02.16.117.00	1		GRJW-3T, (500 Watt)	R02.08.101D.00	1
3	On/Off Toggle Switch	R02.19.016.00	1	19	Wire Guard GRJW-2T	04.37.100.00	1
4	On/Off Indicator Plate	07.01.058.00	1		GRJW-3T	04.37.100.00	1
5	Rubber Switch Boot	02.20.040.00	1	20	Door Assembly, Polycarbonate GRJW-2T	R04.12.222.00	1
6	Rubber Foot Assembly	R05.30.029.00	4		GRJW-3T	R04.12.203.00	1
7	Handle Plug	02.20.280.00	2	21A	Drawer Assembly (without numbers) GRJW-3T	AS.294.00	1
8	Swivel Arm Assembly	R04.35.002.00	2	21B	Drawer Assembly (with numbers) (Not Shown)		
9	Pan Dividers GRJW-3T only	04.35.001.00	2		GRJW-2T	AS.325.00	1
10	Drawer Rollers	04.35.004.00	8		GRJW-3T	AS.290.00	1
11	Drawer Slides-Complete	04.35.003.00 †	1†	22	Base, Hardcoated GRJW-2T	04.35.032.00	1
12	Power Cord & Plug	R02.18.030.00	1		GRJW-3T	04.35.013.00	1
13	Cord Grip Assembly	R02.20.269.00	1	23	Base Heating Element, GRJW-2T, (240 Watt)	02.05.493.00	1
14	Right Hand Side Panel	04.35.015.00	1		GRJW-3T, (360 Watt)	02.05.492.00	1
15	Left Hand Side Panel	04.35.014.00	1				
16	Indicator Light, Red	02.19.154.00	1				

\* NOTE: S.S. is an abbreviation for stainless steel.

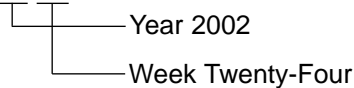
† Includes both left hand and right hand slides.

◆ Used on GRJW-2T units manufactured before the eighteenth week of the year 2002.

● Used on GRJW-2T units manufactured during or after the nineteenth week of the year 2002.

NOTE: The last four digits in a ten digit numerical serial number is the manufacturing date code.

Example: X X X X X X 0 2 2 4



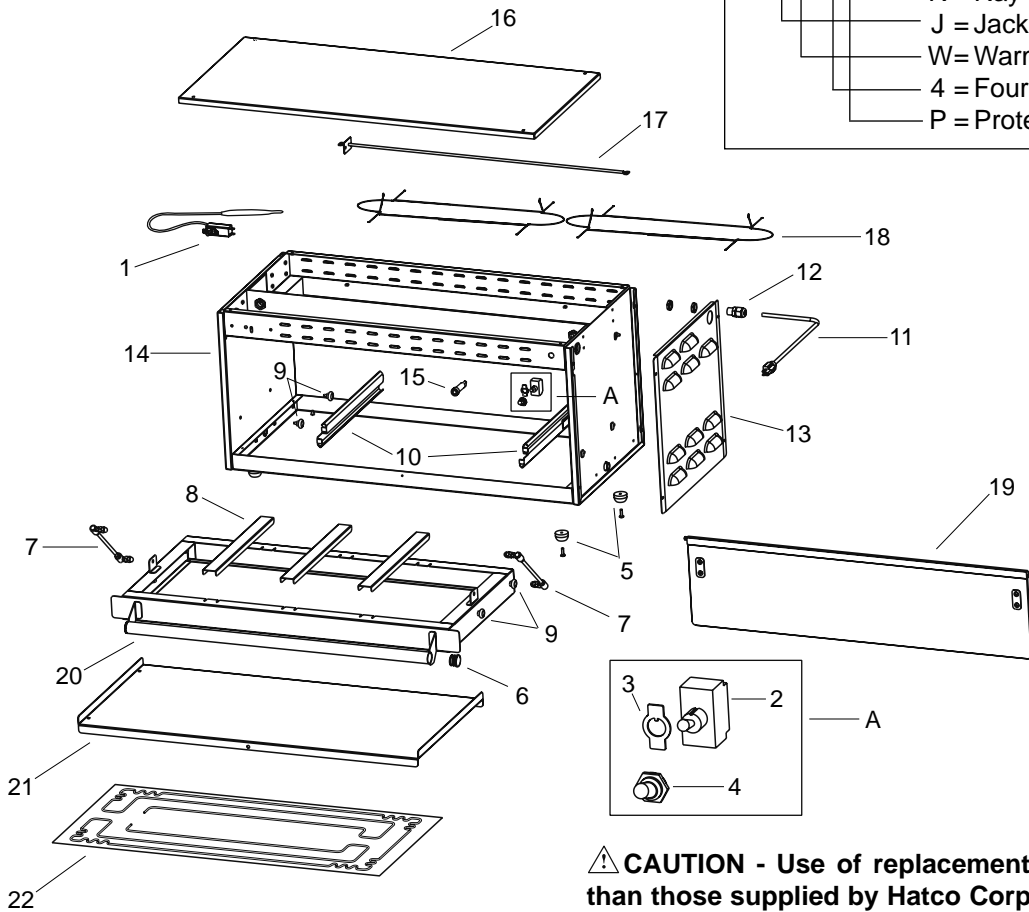
# REPLACEMENT PARTS LIST

## HATCO GLO-RAY® FRIED PRODUCT HOLDING WARMER GRJW-4P

### Model Designation

GRJW-4P

- G = Glo
- R = Ray
- J = Jack In The Box
- W = Warmer
- 4 = Four 1/3 Size Pans
- P = Protein



**⚠ CAUTION - Use of replacement parts other than those supplied by Hatco Corporation may result in damage to the unit or injury to personnel.**

### PARTS SPECIFIC TO GRJW-4P MODELS - 120 VOLT

ITEM	DESCRIPTION	PART NO.	QTY.	ITEM	DESCRIPTION	PART NO.	QTY.
1	Control Thermostat with Bulb	02.16.066.00	1	14	Left Hand Side Panel	04.35.014.00	1
2	On/Off Toggle Switch	R02.19.016.00	1	15	Indicator Light, Red	02.19.154.00	1
3	On/Off Indicator Plate	07.01.058.00	1	16	Top Cover, S.S.*	04.35.020.00	1
4	Rubber Switch Boot	02.20.040.00	1	17	Overhead Heating Element, 450 Watt	R02.08.026.00	1
5	Rubber Foot Assembly	R05.30.029.00	4	18	Wire Guard	04.37.100.00	2
6	Handle Plug	02.20.280.00	2	19	Door Assembly, Polycarbonate	R04.12.205.00	1
7	Swivel Arm Assembly	R04.35.002.00	2	20	Drawer Assembly	AS.289.00	1
8	Pan Dividers	04.35.001.00	3	21	Base, Hardcoated	04.35.012.00	1
9	Drawer Rollers	04.35.004.00	8	22	Base Heating Element, 450 Watt	02.05.491.00	1
10	Drawer Slides-Complete	04.35.003.00	1†				
11	Power Cord	R02.18.030.00	1				
12	Cord Grip Assembly	R02.20.269.00	1				
13	Right Hand Side Panel	04.35.015.00	1				

† Includes both left hand and right hand slides.

\* NOTE: S.S. is an abbreviation for stainless steel.

# HATCO LIMITED WARRANTY

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## 1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

**a) One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**

Toaster Elements (metal sheathed)  
Drawer Warmer Elements (metal sheathed)  
Drawer Warmer Drawer Rollers and Slides  
Food Warmer Elements (metal sheathed)  
Display Warmer Elements (metal sheathed air heating)  
Holding Cabinet Elements (metal sheathed air heating)  
Built-In Heated Well Elements (metal sheathed)

**b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:**

3CS and FR Tanks

**c) One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:**

Electric Booster Heater Tanks  
Gas Booster Heater Tanks

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

## 2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom or Australia in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.





## HATCO AUTHORIZED PARTS DISTRIBUTORS

### ALABAMA

Jones McLeod Appl. Svc.  
Birmingham 205-251-0159

### ARIZONA

Auth. Comm. Food Equip.  
Phoenix 602-234-2443  
Byassee Equipment Co.  
Phoenix 602-252-0402

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Chapman Appl. Service  
San Diego 619-298-7106  
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S. San Francisco 650-635-1900

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Englewood 303-781-5548

### FLORIDA

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Jacksonville 904-725-7800  
Universal Restaurant Services  
Miami 305-593-5488  
Nass Service Co., Inc.  
Orlando 407-425-2681  
B.G.S.I.  
Pompano Beach 954-971-0456  
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Smyrna 770-438-9797  
Heritage Service Group  
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Norcross 770-446-6177

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Burney's Comm. Service, Inc.  
Honolulu 808-848-1466  
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Moline 309-797-5323

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Silver Spring 301-585-7550

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Ace Service Co., Inc.  
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Bildons Appliance Service  
Detroit 248-478-3320  
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### MINNESOTA

GCS Service  
Minneapolis 612-546-4221

### MISSOURI

General Parts  
Kansas City 816-421-5400  
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Kaemmerlen Parts & Service  
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Burney's Commercial  
Las Vegas 702-736-0006  
Hi. Tech Commercial Service  
N. Las Vegas 702-649-4616

### NEW JERSEY

Jay Hill Repair  
Fairfield 973-575-9145  
Service Plus  
Flanders 973-691-6300

### NEW YORK

Acme American Repairs, Inc.  
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Alpro Service Co.  
Brooklyn 718-386-2515  
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Buffalo 716-884-7425  
Northern Parts Dist.  
Plattsburgh 518-563-3200  
J.B. Brady, Inc.  
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Authorized Appliance  
Charlotte 704-377-4501

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### OREGON

Ron's Service, Inc.  
Portland 503-624-0890

### PENNSYLVANIA

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FAST Comm. Appl. Service  
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### RHODE ISLAND

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W. Columbia 803-791-4420

### TENNESSEE

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### VIRGINIA

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Norfolk 757-855-4097  
Daubers  
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Choquette CKS  
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Choquette CKS  
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Choquette CKS  
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