Hatco CORPORATION ®

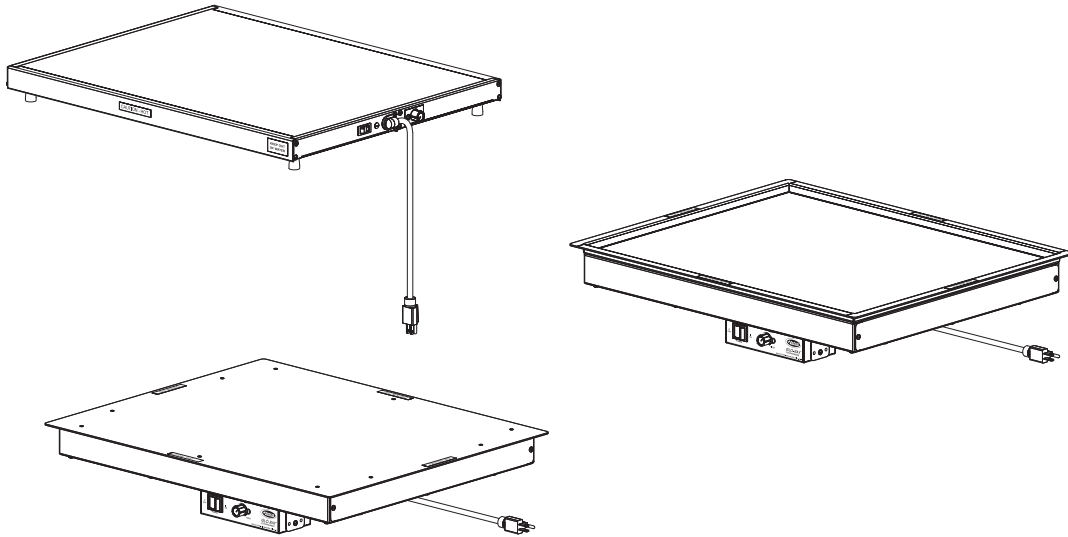# GLO-RAY®
Heated Shelf
GRS, GRSB, and GRSBF Series

Installation and Operating Manual

⚠ **WARNING**

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

⚠ **ADVERTENCIA**

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

⚠ **AVERTISSEMENT**

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

CONTENTS

IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label on bottom of GRS model, bottom of control box on GRSB and GRSBF models), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

....
Register your unit!
Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at **www.hatcocorp.com**, select the *Parts & Service* pull-down menu, and click on "Warranty Registration".
....

Business Hours:	8:00 AM to 5:00 PM Central Standard Time (C.S.T.)

(Summer Hours: June to September – 8:00 AM to 5:00 PM C.S.T. Monday through Thursday 8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: partsandservice@hatcocorp.com

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

24/7 24 Hour 7 Day Parts and 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**.

INTRODUCTION

Hatco Glo-Ray Heated Shelves are designed to keep prepared foods hot in kitchen work areas, server pick-up stations, or customer serving points. Heated Shelves will keep all foods at optimum serving temperatures without affecting quality. These warmers have a thermostatically-controlled heated base to extend the holding times of most foods.

Glo-Ray Heated Shelves 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 inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for the Glo-Ray Heated Shelf. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the Glo-Ray Heated Shelf.

Safety information that appears in this manual is identified by the following signal word panels:

⚠ WARNING

WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

NOTICE is used to address practices not related to personal injury.

⚠ **Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.**

⚠ WARNING

ELECTRIC SHOCK HAZARD:

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

- **Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.**

- **DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.**

- **Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).**

- **This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this unit.**

- **Do not steam clean or use excessive water on unit.**

- **Do not pull unit by power cord.**

- **Discontinue use if power cord is frayed or worn.**

- **Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.**

- **This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.**

- **Remote control enclosure must be mounted on vertical wall and installed in vertical position. Mounting remote control enclosure in horizontal position may result in collection of liquids and lead to electric shock.**

- **Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. 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.**

FIRE HAZARD: Locate unit a minimum of 1″ (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

Make sure food product has been heated to the proper food-safe temperature before placing on the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

⚠ WARNING

This unit has no "user-serviceable" parts. If service is required on this unit, contact an 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.

⚠ CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

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

Do not operate built-in models without control box mounted properly as described in installation instructions.

Do not operate unit without installing supplied legs.

The National Sanitation Foundation (NSF) requires that units over 36″ (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above installation surface. If unit cannot be sealed at the point of use, 4″ (102 mm) legs are included to allow for proper cleaning access below unit.

NOTICE

Unit is designed and recommended for use in or on metallic countertops. Damage to any countertop material is not covered under the Hatco warranty. For other surfaces, verify with manufacturer that material is suitable for prolonged temperatures up to 200°F (93°C).

Do not modify wiring or cut thermostat capillary wire on control enclosure to increase remote mounting distance. Cutting thermostat capillary wire will cause unit to overheat and may damage unit as well as surrounding countertop.

Do not use excessive force when tightening mounting screws on built-in units. This may damage unit and/or countertop.

Do not lay unit on the side with the control panel. Damage to unit could occur.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

Install remote mounted control enclosure outside of heat zone. Locating control enclosure inside heat zone will cause control(s) to overheat, malfunction, and fail.

Do not slide pans across hardcoat surface, use rough-bottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.

MODEL DESCRIPTION

GRS Model

The GRS Heated Shelf is ideal for pass-through areas, buffet lines, or as a heated work shelf. It features an Power On/Off rocker switch with indicator light, an adjustable thermostat control, and a 6′ (1829 mm) power cord with plug. Surface mounted, blanket-type foil elements distribute heat under the entire stainless steel or hardcoat aluminum surface.

All GRS models are shipped from the factory completely assembled and ready for use.
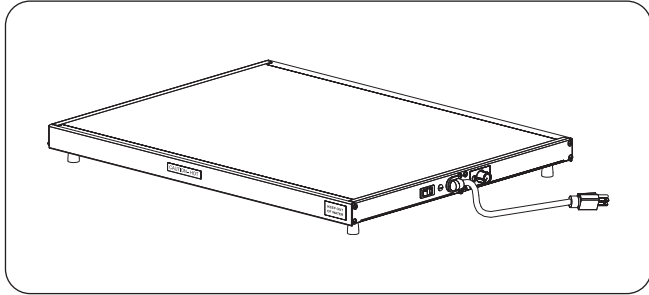

Figure 1. GRS Model

GRSB and GRSBF Models

The GRSB and GRSBF Built-In Heated Shelves have a hardcoat aluminum surface and a blanket-type foil element for uniform heat distribution. Ideal for server-to-customer pass-through areas, buffet/cafeteria lines, and other self-service areas. The GRSB model features a recessed top. The GRSBF model features a flat top.

A 36″ (914 mm) flexible conduit channels the power lines from the shelf to a control box. The control box comes with an illuminated POWER ON/OFF (I/O) rocker switch, an adjustable thermostat control, and mounting brackets. The attached control box can be mounted semi-remotely up to 36″ (914 mm) from the unit. A 6′ (1829 mm) power cord and plug is attached to the control box.

The GRSB and GRSBF models have a 3/4″ (19 mm) flanged edge that allows the unit to drop into a countertop opening for recessed mounting. The shelves are easy to clean with a non-abrasive, damp cloth and/or non-abrasive cleaner. All GRSB and GRSBF models are shipped from the factory completely assembled and ready for use.

GRSB Recessed Top Model

GRSBF Flat Top Model
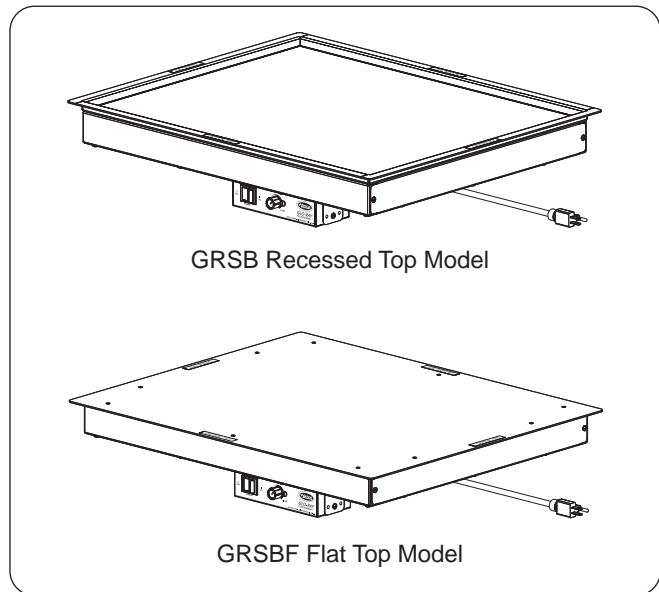
Figure 2. GRSB and GRSBF Models

MODEL DESIGNATION

G R S B F - XX - F

Glo-Ray
Heated Shelf
Built-In
Flat Top
Model Width (inches)

GRS/GRSB Heated Depth (inches)
F = 15-1/2"
I = 19-1/2"
S = 24"
O = 30"

GRSBF Heated Depth (inches)
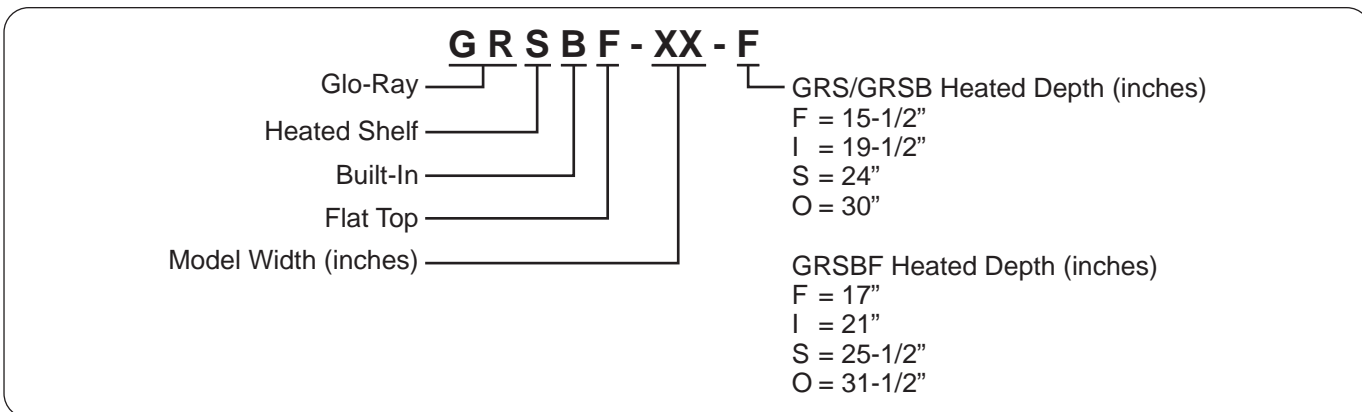F = 17"
I = 21"
S = 25-1/2"
O = 31-1/2"

Figure 3. Model Designation

Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the application.

<div align="center">⚠ WARNING</div>

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

NOTE: The specification label is located on the bottom of GRS models and the bottom of the remote control box on GRSB and GRSBF models. See label for serial number and verification of unit electrical information.
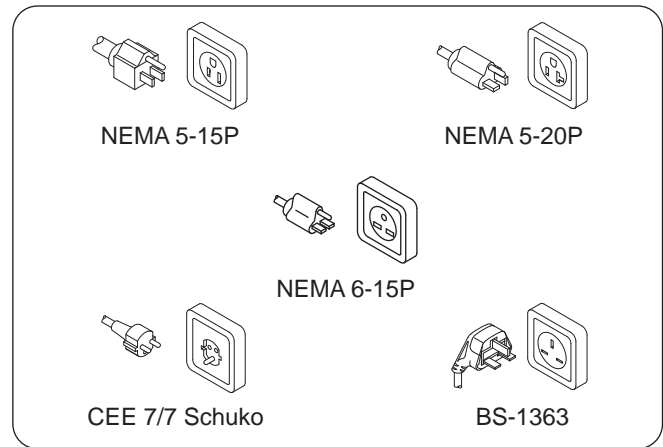

NEMA 5-15P   NEMA 5-20P

NEMA 6-15P

CEE 7/7 Schuko   BS-1363

Figure 4. Plug Configurations

NOTE: Receptacle not supplied by Hatco.

Dimensions — GRS Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
GRS-18-I	18″ (457 mm)	19-1/2″ (495 mm)	2-1/4″ (57 mm)†	16-3/4″ (425 mm)	18″ (457 mm)
GRS-24-I	24″ (610 mm)	19-1/2″ (495 mm)	2-1/4″ (57 mm)†	22-3/4″ (578 mm)	18″ (457 mm)
GRS-30-I	30″ (762 mm)	19-1/2″ (495 mm)	2-1/4″ (57 mm)†	28-3/4″ (730 mm)	18″ (457 mm)
GRS-36-I	36″ (914 mm)	19-1/2″ (495 mm)	2-1/4″ (57 mm)†	34-3/4″ (883 mm)	18″ (457 mm)
GRS-42-I	42″ (1067 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	40-3/4″ (1035 mm)	18″ (457 mm)
GRS-48-I	48″ (1219 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	46-3/4″ (1187 mm)	18″ (457 mm)
GRS-54-I	54″ (1372 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	52-3/4″ (1340 mm)	18″ (457 mm)
GRS-60-I	60″ (1524 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	58-3/4″ (1492 mm)	18″ (457 mm)
GRS-66-I	66″ (1676 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	64-3/4″ (1645 mm)	18″ (457 mm)
GRS-72-I	72″ (1829 mm)	19-1/2″ (495 mm)	5-1/4″ (133 mm)*	70-3/4″ (1797 mm)	18″ (457 mm)

† Height includes 1″ (25 mm) legs.

* Height includes 4″ (102 mm) legs.

NOTE: All models listed above are based on 19-1/2" (495 mm) depth. The additional depths available include:

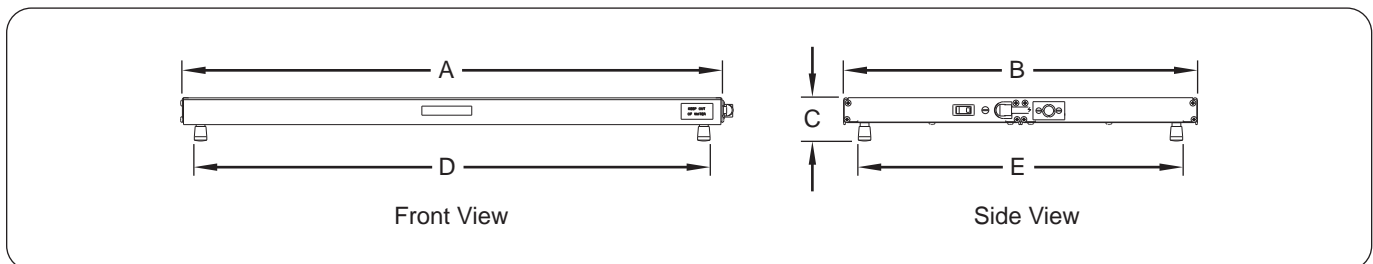|			
6" (152 mm)	*7-3/4" (197 mm)*	*9-3/4" (248 mm)*	*12" (305 mm)*
13-3/4" (349 mm)	*15-1/2" (394 mm)*	*15-3/4" (400 mm)*	*17-1/2" (445 mm)*
21-1/2" (546 mm)	*23-1/2" (597 mm)*	*25-1/2" (648 mm)*	

Front View   Side View

Figure 5. GRS Model Dimensions

SPECIFICATIONS

Dimensions — GRSB Models

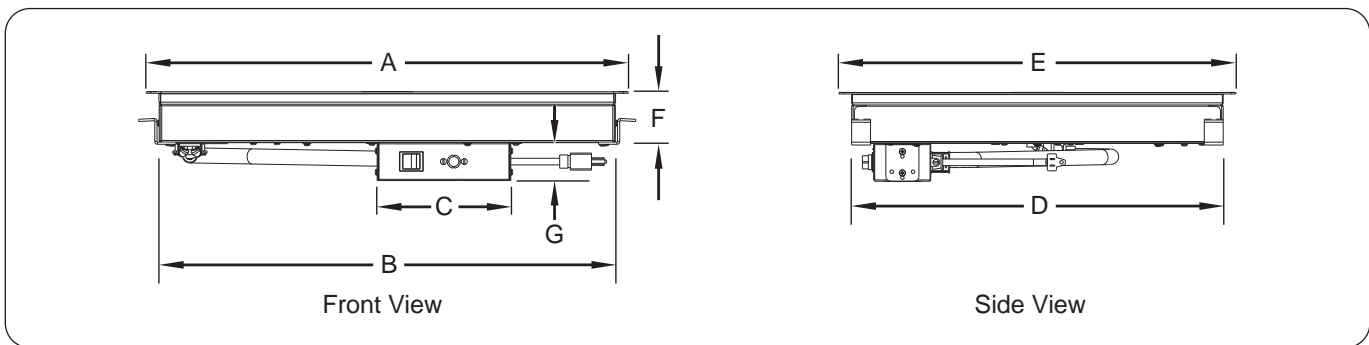| Model	Overall Width (A)	Heated Width (B)	Control Box Width (C)	Heated Depth (D)	Overall Depth (E)	Height (F)	Control Box Height (G)
GRSB-24-F	25-1/2″ (648 mm)	24″ (610 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-24-I	25-1/2″ (648 mm)	24″ (610 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-24-O	25-1/2″ (648 mm)	24″ (610 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-30-F	31-1/2″ (800 mm)	30″ (762 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-30-I	31-1/2″ (800 mm)	30″ (762 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-30-O	31-1/2″ (800 mm)	30″ (762 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-36-F	37-1/2″ (953 mm)	36″ (914 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-36-I	37-1/2″ (953 mm)	36″ (914 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-36-O	37-1/2″ (953 mm)	36″ (914 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-42-F	43-1/2″ (1105 mm)	42″ (1067 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-42-I	43-1/2″ (1105 mm)	42″ (1067 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-42-O	43-1/2″ (1105 mm)	42″ (1067 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-48-F	49-1/2″ (1257 mm)	48″ (1219 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-48-I	49-1/2″ (1257 mm)	48″ (1219 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-48-O	49-1/2″ (1257 mm)	48″ (1219 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-54-I	55-1/2″ (1410 mm)	54″ (1372 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-60-F	61-1/2″ (1562 mm)	60″ (1524 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-60-I	61-1/2″ (1562 mm)	60″ (1524 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-60-O	61-1/2″ (1562 mm)	60″ (1524 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-66-I	67-1/2″ (1715 mm)	66″ (1676 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-72-F	73-1/2″ (1867 mm)	72″ (1829 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-72-I	73-1/2″ (1867 mm)	72″ (1829 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)
GRSB-72-O	73-1/2″ (1867 mm)	72″ (1829 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-7/8″ (73 mm)	2-1/8″ (54 mm)

Front View   Side View

Figure 6. GRSB Model Dimensions

NOTICE

Refer to the INSTALLATION section of this manual for actual countertop cutout dimensions.

Dimensions — GRSBF Models

| Model	Heated Width (A)	Width (B)	Control Box Width (C)	Depth (D)	Heated Depth (E)	Height (F)	Control Box Height (G)
GRSBF-18-F	19-1/2″ (495 mm)	18-3/32″ (460 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-24-F	25-1/2″ (648 mm)	24-3/32″ (612 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-24-I	25-1/2″ (648 mm)	24-3/32″ (612 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-24-S	25-1/2″ (648 mm)	24-3/32″ (612 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-24-O	25-1/2″ (648 mm)	24-3/32″ (612 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-30-F	31-1/2″ (800 mm)	30-3/32″ (764 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-30-I	31-1/2″ (800 mm)	30-3/32″ (764 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-30-S	31-1/2″ (800 mm)	30-3/32″ (764 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-30-O	31-1/2″ (800 mm)	30-3/32″ (764 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-36-F	37-1/2″ (953 mm)	36-3/32″ (917 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-36-I	37-1/2″ (953 mm)	36-3/32″ (917 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-36-S	37-1/2″ (953 mm)	36-3/32″ (917 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-36-O	37-1/2″ (953 mm)	36-3/32″ (917 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-42-F	43-1/2″ (1105 mm)	42-3/32″ (1069 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-42-I	43-1/2″ (1105 mm)	42-3/32″ (1069 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-42-S	43-1/2″ (1105 mm)	42-3/32″ (1069 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-42-O	43-1/2″ (1105 mm)	42-3/32″ (1069 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-48-F	49-1/2″ (1257 mm)	48-3/32″ (1222 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-48-I	49-1/2″ (1257 mm)	48-3/32″ (1222 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-48-S	49-1/2″ (1257 mm)	48-3/32″ (1222 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-48-O	49-1/2″ (1257 mm)	48-3/32″ (1222 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-60-F	61-1/2″ (1562 mm)	60-3/32″ (1526 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-60-I	61-1/2″ (1562 mm)	60-3/32″ (1526 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-60-S	61-1/2″ (1562 mm)	60-3/32″ (1526 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-60-O	61-1/2″ (1562 mm)	60-3/32″ (1526 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-72-F	73-1/2″ (1867 mm)	72-3/32″ (1831 mm)	7-1/4″ (184 mm)	15-1/2″ (394 mm)	17″ (432 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-72-I	73-1/2″ (1867 mm)	72-3/32″ (1831 mm)	7-1/4″ (184 mm)	19-1/2″ (495 mm)	21″ (533 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-72-S	73-1/2″ (1867 mm)	72-3/32″ (1831 mm)	7-1/4″ (184 mm)	24″ (610 mm)	25-1/2″ (648 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)
GRSBF-72-O	73-1/2″ (1867 mm)	72-3/32″ (1831 mm)	7-1/4″ (184 mm)	30″ (762 mm)	31-1/2″ (800 mm)	2-1/4″ (57 mm)	2-1/8″ (54 mm)

Front View

Side View
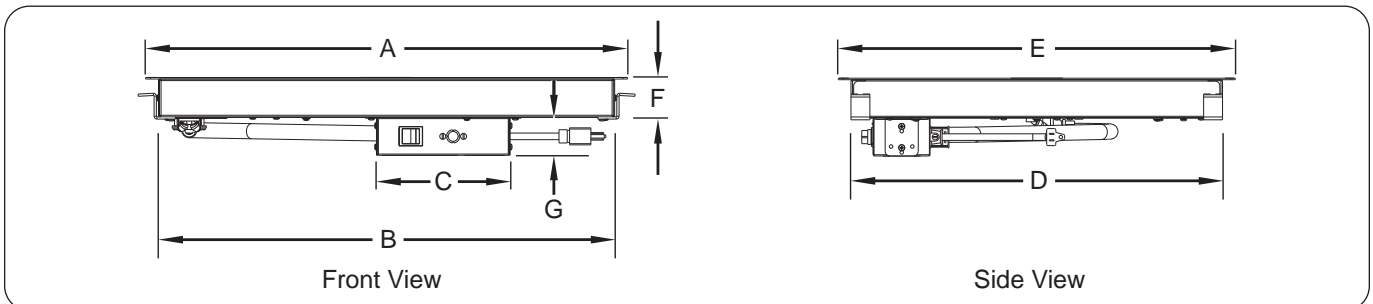
Figure 7. GRSBF Model Dimensions

NOTICE

Refer to the INSTALLATION section of this manual for actual countertop cutout dimensions.

SPECIFICATIONS

Electrical Rating Chart — Standard GRS Models

Model†	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRS-18-I	100	250	2.5	NEMA 5-15P	16 lbs. (7 kg)
	120	250	2.1	NEMA 5-15P	16 lbs. (7 kg)
	220	228	1.0	CEE 7/7 Schuko	16 lbs. (7 kg)
	240	272	1.1	BS-1363	16 lbs. (7 kg)
	220–230 (CE)	228-250	1.0-1.1	CEE 7/7 Schuko	16 lbs. (7 kg)
	230–240 (CE)	250-272	1.0-1.1	BS-1363	16 lbs. (7 kg)
GRS-24-I	100	350	3.5	NEMA 5-15P	20 lbs. (9 kg)
	120	350	2.9	NEMA 5-15P	20 lbs. (9 kg)
	220	320	1.5	CEE 7/7 Schuko	20 lbs. (9 kg)
	240	380	1.6	BS-1363	20 lbs. (9 kg)
	220–230 (CE)	320-350	1.5-1.6	CEE 7/7 Schuko	20 lbs. (9 kg)
	230–240 (CE)	350-380	1.5-1.6	BS-1363	20 lbs. (9 kg)
GRS-30-I	100	450	4.5	NEMA 5-15P	25 lbs. (11 kg)
	120	450	3.8	NEMA 5-15P	25 lbs. (11 kg)
	220	412	1.9	CEE 7/7 Schuko	25 lbs. (11 kg)
	240	490	2.0	BS-1363	25 lbs. (11 kg)
	220–230 (CE)	412-450	1.9-2.0	CEE 7/7 Schuko	25 lbs. (11 kg)
	230–240 (CE)	450-490	1.9-2.0	BS-1363	25 lbs. (11 kg)
GRS-36-I	100	550	5.5	NEMA 5-15P	28 lbs. (13 kg)
	120	550	4.6	NEMA 5-15P	28 lbs. (13 kg)
	220	504	2.3	CEE 7/7 Schuko	28 lbs. (13 kg)
	240	598	2.5	BS-1363	28 lbs. (13 kg)
	220–230 (CE)	504-550	2.3-2.4	CEE 7/7 Schuko	28 lbs. (13 kg)
	230–240 (CE)	550-598	2.4-2.5	BS-1363	28 lbs. (13 kg)
GRS-42-I	100	600	6.0	NEMA 5-15P	32 lbs. (15 kg)
	120	600	5.0	NEMA 5-15P	32 lbs. (15 kg)
	220	548	2.5	CEE 7/7 Schuko	32 lbs. (15 kg)
	240	652	2.7	BS-1363	32 lbs. (15 kg)
	220–230 (CE)	548-600	2.5-2.6	CEE 7/7 Schuko	32 lbs. (15 kg)
	230–240 (CE)	600-652	2.6-2.7	BS-1363	32 lbs. (15 kg)
GRS-48-I	100	700	7.0	NEMA 5-15P	36 lbs. (16 kg)
	120	700	5.8	NEMA 5-15P	36 lbs. (16 kg)
	220	640	3.0	CEE 7/7 Schuko	36 lbs. (16 kg)
	240	760	3.2	BS-1363	36 lbs. (16 kg)
	220–230 (CE)	640-700	3.0-3.1	CEE 7/7 Schuko	36 lbs. (16 kg)
	230–240 (CE)	700-760	3.0-3.2	BS-1363	36 lbs. (16 kg)
GRS-54-I	100	800	8.0	NEMA 5-15P	42 lbs. (19 kg)
	120	800	6.7	NEMA 5-15P	42 lbs. (19 kg)
	220	732	3.3	CEE 7/7 Schuko	42 lbs. (19 kg)
	240	870	3.6	BS-1363	42 lbs. (19 kg)
	220–230 (CE)	732-800	3.3-3.5	CEE 7/7 Schuko	42 lbs. (19 kg)
	230–240 (CE)	800-870	3.5-3.6	BS-1363	42 lbs. (19 kg)
GRS-60-I	100	900	9.0	NEMA 5-15P	44 lbs. (20 kg)
	120	900	7.5	NEMA 5-15P	44 lbs. (20 kg)
	220	824	3.7	CEE 7/7 Schuko	44 lbs. (20 kg)
	240	980	4.1	BS-1363	44 lbs. (20 kg)
	220–230 (CE)	824-900	3.7-3.9	CEE 7/7 Schuko	44 lbs. (20 kg)
	230–240 (CE)	900-980	3.9-4.1	BS-1363	44 lbs. (20 kg)
GRS-66-I	100	1000	10.0	NEMA 5-15P	50 lbs. (23 kg)
	120	1000	8.3	NEMA 5-15P	50 lbs. (23 kg)
	220	916	4.2	CEE 7/7 Schuko	50 lbs. (23 kg)
	240	1088	4.5	BS-1363	50 lbs. (23 kg)
	220–230 (CE)	916-1000	4.2-4.3	CEE 7/7 Schuko	50 lbs. (23 kg)
	230–240 (CE)	1000-1088	4.3-4.5	BS-1363	50 lbs. (23 kg)
GRS-72-I	100	1100	11.0	NEMA 5-15P	56 lbs. (25 kg)
	120	1100	9.2	NEMA 5-15P	56 lbs. (25 kg)
	220	1008	4.6	CEE 7/7 Schuko	56 lbs. (25 kg)
	240	1196	5.0	BS-1363	56 lbs. (25 kg)
	220–230 (CE)	1008-1100	4.6-4.8	CEE 7/7 Schuko	56 lbs. (25 kg)
	230–240 (CE)	1100-1196	4.8-5.0	BS-1363	56 lbs. (25 kg)

The shaded areas contain electrical information for **International models only.**

† All GRS models listed are based on 19-1/2″ (495 mm) heated depth. Additional depths available.

Electrical Rating Chart — Standard GRSB Models

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRSB-24-F	120	420	3.5	NEMA 5-15P	20 lbs. (9 kg)
	220	384	1.7	CEE 7/7 Schuko	20 lbs. (9 kg)
	240	458	1.9	BS-1363	20 lbs. (9 kg)
GRSB-24-I	100	550	5.5	NEMA 5-15P	22 lbs. (10 kg)
	120	550	4.6	NEMA 5-15P	22 lbs. (10 kg)
	220	550	2.5	CEE 7/7 Schuko	22 lbs. (10 kg)
	240	550	2.3	BS-1363	22 lbs. (10 kg)
	220–230 (CE)	550-601	2.5-2.6	CEE 7/7 Schuko	22 lbs. (10 kg)
	230–240 (CE)	505-550	2.2-2.3	BS-1363	22 lbs. (10 kg)
GRSB-24-O	120	790	6.6	NEMA 5-15P	26 lbs. (12 kg)
	220	722	3.3	CEE 7/7 Schuko	26 lbs. (12 kg)
	240	860	3.4	BS-1363	26 lbs. (12 kg)
GRSB-30-F	120	505	4.2	NEMA 5-15P	23 lbs. (10 kg)
	220	462	2.1	CEE 7/7 Schuko	23 lbs. (10 kg)
	240	550	2.3	BS-1363	23 lbs. (10 kg)
GRSB-30-I	100	665	6.7	NEMA 5-15P	25 lbs. (11 kg)
	120	665	5.6	NEMA 5-15P	25 lbs. (11 kg)
	220	665	3.0	CEE 7/7 Schuko	25 lbs. (11 kg)
	240	665	2.8	BS-1363	25 lbs. (11 kg)
	220–230 (CE)	665-727	3.0-3.2	CEE 7/7 Schuko	25 lbs. (11 kg)
	230–240 (CE)	661-665	2.7-2.8	BS-1363	25 lbs. (11 kg)
GRSB-30-O	120	950	7.9	NEMA 5-15P	28 lbs. (13 kg)
	220	916	4.2	CEE 7/7 Schuko	28 lbs. (13 kg)
	240	985	4.1	BS-1363	28 lbs. (13 kg)
GRSB-36-F	120	590	4.9	NEMA 5-15P	26 lbs. (12 kg)
	220	540	2.5	CEE 7/7 Schuko	26 lbs. (12 kg)
	240	642	2.7	BS-1363	26 lbs. (12 kg)
GRSB-36-I	100	780	7.8	NEMA 5-15P	29 lbs. (13 kg)
	120	780	6.5	NEMA 5-15P	29 lbs. (13 kg)
	220	780	3.5	CEE 7/7 Schuko	29 lbs. (13 kg)
	240	780	3.3	BS-1363	29 lbs. (13 kg)
	220–230 (CE)	780-853	3.5-3.7	CEE 7/7 Schuko	29 lbs. (13 kg)
	230–240 (CE)	716-780	3.1-3.3	BS-1363	29 lbs. (13 kg)
GRSB-36-O	120	1110	9.3	NEMA 5-15P	32 lbs. (15 kg)
	220	1110	5.0	CEE 7/7 Schuko	32 lbs. (15 kg)
	240	1110	4.6	BS-1363	32 lbs. (15 kg)
GRSB-42-F	120	685	5.7	NEMA 5-15P	29 lbs. (13 kg)
	220	627	2.9	CEE 7/7 Schuko	29 lbs. (13 kg)
	240	746	3.1	BS-1363	29 lbs. (13 kg)
GRSB-42-I	100	885	8.9	NEMA 5-15P	32 lbs. (15 kg)
	120	885	7.4	NEMA 5-15P	32 lbs. (15 kg)
	220	885	4.0	CEE 7/7 Schuko	32 lbs. (15 kg)
	240	885	3.7	BS-1363	32 lbs. (15 kg)
	220–230 (CE)	885-967	4.0-4.2	CEE 7/7 Schuko	32 lbs. (15 kg)
	230–240 (CE)	813-885	3.5-3.7	BS-1363	32 lbs. (15 kg)
GRSB-42-I	120	1270	10.6	NEMA 5-15P	35 lbs. (16 kg)
	220	1236	5.6	CEE 7/7 Schuko	35 lbs. (16 kg)
	240	1305	5.4	BS-1363	35 lbs. (16 kg)

▢ The shaded areas contain electrical information for **International models only.**

SPECIFICATIONS

Electrical Rating Chart — Standard GRSB Models

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRSB-48-F	120	770	6.4	NEMA 5-15P	33 lbs. (15 kg)
	220	705	3.2	CEE 7/7 Schuko	33 lbs. (15 kg)
	240	828	3.5	BS-1363	33 lbs. (15 kg)
GRSB-48-I	100	1000	10.0	NEMA 5-15P	36 lbs. (16 kg)
	120	1000	8.3	NEMA 5-15P	36 lbs. (16 kg)
	220	1000	4.5	CEE 7/7 Schuko	36 lbs. (16 kg)
	240	1000	4.2	BS-1363	36 lbs. (16 kg)
	220–230 (CE)	1000-1093	4.5-4.7	CEE 7/7 Schuko	36 lbs. (16 kg)
	230–240 (CE)	918-1000	4.0-4.2	BS-1363	36 lbs. (16 kg)
GRSB-48-O	120	1430	11.9	NEMA 5-15P	39 lbs. (18 kg)
	220	1430	6.5	CEE 7/7 Schuko	39 lbs. (18 kg)
	240	1430	6.0	BS-1363	39 lbs. (18 kg)
GRSB-54-I	100	1110	11.1	NEMA 5-15P	43 lbs. (20 kg)
	120	1110	9.3	NEMA 5-15P	43 lbs. (20 kg)
	220	1110	5.0	CEE 7/7 Schuko	43 lbs. (20 kg)
	240	1110	4.6	BS-1363	43 lbs. (20 kg)
	220–230 (CE)	1110-1213	5.0-5.3	CEE 7/7 Schuko	43 lbs. (20 kg)
	230–240 (CE)	1019-1110	4.4-4.6	BS-1363	43 lbs. (20 kg)
GRSB-60-F	120	950	7.9	NEMA 5-15P	45 lbs. (20 kg)
	220	870	4.0	CEE 7/7 Schuko	45 lbs. (20 kg)
	240	1034	4.3	BS-1363	45 lbs. (20 kg)
GRSB-60-I	100	1220	12.2	NEMA 5-15P	50 lbs. (23 kg)
	120	1220	10.2	NEMA 5-15P	50 lbs. (23 kg)
	220	1220	5.5	CEE 7/7 Schuko	50 lbs. (23 kg)
	240	1220	5.1	BS-1363	50 lbs. (23 kg)
	220–230 (CE)	1220-1333	5.5-5.8	CEE 7/7 Schuko	50 lbs. (23 kg)
	230–240 (CE)	1120-1220	4.9-5.1	BS-1363	50 lbs. (23 kg)
GRSB-60-O	120	1750	14.6	NEMA 5-15P	54 lbs. (24 kg)
	220	1750	8.0	CEE 7/7 Schuko	54 lbs. (24 kg)
	240	1750	7.3	BS-1363	54 lbs. (24 kg)
GRSB-66-I	120	1330	11.1	NEMA 5-15P	54 lbs. (25 kg)
	220	1330	6.0	CEE 7/7 Schuko	54 lbs. (25 kg)
	240	1330	5.5	BS-1363	54 lbs. (25 kg)
	220–230 (CE)	1330-1454	6.0-6.3	CEE 7/7 Schuko	54 lbs. (25 kg)
	230–240 (CE)	1221-1330	5.3-5.5	BS-1363	54 lbs. (25 kg)
GRSB-72-F	120	1130	9.4	NEMA 5-15P	52 lbs. (24 kg)
	220	1034	4.7	CEE 7/7 Schuko	52 lbs. (24 kg)
	240	1230	5.1	BS-1363	52 lbs. (24 kg)
GRSB-72-I	120	1440	12.0	NEMA 5-15P	58 lbs. (26 kg)
	220	1440	6.5	CEE 7/7 Schuko	58 lbs. (26 kg)
	240	1440	6.0	BS-1363	58 lbs. (26 kg)
	220–230 (CE)	1440-1574	6.5-6.8	CEE 7/7 Schuko	58 lbs. (26 kg)
	230–240 (CE)	1322-1440	5.8-6.0	BS-1363	58 lbs. (26 kg)
GRSB-72-O	208	2070	10.0	NEMA 6-15P	64 lbs. (29 kg)
	240	2070	8.6	NEMA 6-15P	64 lbs. (29 kg)
	220	2070	9.4	CEE 7/7 Schuko	64 lbs. (29 kg)
	240	2070	8.6	BS-1363	64 lbs. (29 kg)

The shaded areas contain electrical information for **International models only.**

Electrical Rating Chart — Standard GRSBF Models

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRSBF-18-F	120	330	2.8	NEMA 5-15P	15 lbs. (7 kg)
GRSBF-24-F	120	420	3.5	NEMA 5-15P	20 lbs. (9 kg)
GRSBF-24-I	100	550	5.5	NEMA 5-15P	22 lbs. (10 kg)
	120	550	4.6	NEMA 5-15P	22 lbs. (10 kg)
GRSBF-24-S	120	700	5.8	NEMA 5-15P	24 lbs. (11 kg)
	220	640	2.9	CEE 7/7 Schuko	24 lbs. (11 kg)
	240	762	3.2	BS-1363	24 lbs. (11 kg)
GRSBF-24-O	120	790	6.6	NEMA 5-15P	26 lbs. (12 kg)
GRSBF-30-F	120	505	4.2	NEMA 5-15P	23 lbs. (10 kg)
GRSBF-30-I	100	665	6.7	NEMA 5-15P	25 lbs. (11 kg)
	120	665	5.5	NEMA 5-15P	25 lbs. (11 kg)
GRSBF-30-S	120	825	6.9	NEMA 5-15P	26 lbs. (12 kg)
	220	755	3.4	CEE 7/7 Schuko	26 lbs. (12 kg)
	240	898	3.7	BS-1363	26 lbs. (12 kg)
GRSBF-30-O	120	950	7.9	NEMA 5-15P	28 lbs. (13 kg)
GRSBF-36-F	120	590	4.9	NEMA 5-15P	26 lbs. (12 kg)
GRSBF-36-I	100	780	7.8	NEMA 5-15P	28 lbs. (13 kg)
	120	780	6.5	NEMA 5-15P	28 lbs. (13 kg)
GRSBF-36-S	120	950	7.9	NEMA 5-15P	31 lbs. (15 kg)
	220	870	4.0	CEE 7/7 Schuko	31 lbs. (15 kg)
	240	1034	4.3	BS-1363	31 lbs. (15 kg)
GRSBF-36-O	120	1110	9.3	NEMA 5-15P	32 lbs. (15 kg)
	240	1110	4.6	NEMA 6-15P	32 lbs. (15 kg)
	220-230 (CE)	1110-1213	5.0-5.3	CEE 7/7 Schuko	32 lbs. (15 kg)
	230-240 (CE)	1020-1110	4.4-4.6	BS-1363	32 lbs. (15 kg)
GRSBF-42-F	120	685	5.7	NEMA 5-15P	29 lbs. (13 kg)
GRSBF-42-I	100	885	8.9	NEMA 5-15P	32 lbs. (15 kg)
	120	885	7.4	NEMA 5-15P	32 lbs. (15 kg)
GRSBF-42-S	120	1100	9.2	NEMA 5-15P	34 lbs. (15 kg)
	220	1006	4.6	CEE 7/7 Schuko	34 lbs. (15 kg)
	240	1198	5.0	BS-1363	34 lbs. (15 kg)
GRSBF-42-O	120	1270	10.6	NEMA 5-15P	35 lbs. (16 kg)
GRSBF-48-F	120	770	6.4	NEMA 5-15P	33 lbs. (15 kg)
GRSBF-48-I	100	1000	10.0	NEMA 5-15P	36 lbs. (16 kg)
	120	1000	8.3	NEMA 5-15P	36 lbs. (16 kg)
GRSBF-48-S	120	1225	10.2	NEMA 5-15P	38 lbs. (17 kg)
	220	1121	5.1	CEE 7/7 Schuko	38 lbs. (17 kg)
	240	1334	5.6	BS-1363	38 lbs. (17 kg)
GRSBF-48-O	120	1430	11.9	NEMA 5-15P	39 lbs. (18 kg)
	240	1430	6.0	NEMA 6-15P	39 lbs. (18 kg)
	220-230 (CE)	1430-1562	6.5-6.8	CEE 7/7 Schuko	39 lbs. (18 kg)
	230-240 (CE)	1313-1430	5.7-6.0	BS-1363	39 lbs. (18 kg)

The shaded areas contain electrical information for **International models only.**

continued...

SPECIFICATIONS

Electrical Rating Chart — Standard GRSBF Models

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRSBF-60-F	120	950	7.9	NEMA 5-15P	45 lbs. (20 kg)
GRSBF-60-I	100	1220	12.2	NEMA 5-15P	50 lbs. (23 kg)
	120	1220	10.2	NEMA 5-15P	50 lbs. (23 kg)
GRSBF-60-S	120	1500	12.5	NEMA 5-20P	53 lbs. (24 kg)
	220	1372	6.2	CEE 7/7 Schuko	53 lbs. (24 kg)
	240	1634	6.8	BS-1363	53 lbs. (24 kg)
GRSBF-60-O	120	1750	14.6	NEMA 5-20P	54 lbs. (25 kg)
	240	1750	7.3	NEMA 6-15P	54 lbs. (25 kg)
	220–230 (CE)	1750-1912	8.0-8.3	CEE 7/7 Schuko	54 lbs. (25 kg)
	230–240 (CE)	1607-1750	7.0-7.3	BS-1363	54 lbs. (25 kg)
GRSBF-72-F	120	1130	9.4	NEMA 5-15P	52 lbs. (24 kg)
GRSBF-72-I	100	1440	14.4	NEMA 5-15P	58 lbs. (26 kg)
	120	1440	12.0	NEMA 5-15P	58 lbs. (26 kg)
GRSBF-72-S	120	1750	14.6	NEMA 5-20P	62 lbs. (28 kg)
	220	1602	7.3	CEE 7/7 Schuko	62 lbs. (28 kg)
	240	1906	7.9	BS-1363	62 lbs. (28 kg)
GRSBF-72-O	208	2070	10.0	NEMA 6-15P	64 lbs. (29 kg)
	240	2070	8.6	NEMA 6-15P	64 lbs. (29 kg)
	220–230 (CE)	2070-2262	9.4-9.8	CEE 7/7 Schuko	64 lbs. (29 kg)
	230–240 (CE)	1901-2070	8.3-8.6	BS-1363	64 lbs. (29 kg)

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INSTALLATION

General

Use the following procedures to install the GRS, GRSB, and GRSBF units.

⚠ WARNING

FIRE HAZARD: Locate unit a minimum of 1″ (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

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

Do not operate built-in models without control box mounted properly as described in the installation instructions.

Do not operate unit without installing supplied legs.

The National Sanitation Foundation (NSF) requires that units over 36″ (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above the installation surface. If unit cannot be sealed at the point of use, 4″ (102 mm) legs are included to allow for proper cleaning access below unit.

### NOTICE

Do not operate unit prior to installing legs. Damage to unit could occur.

GRS Models

1. Remove the unit from the carton and place it upside down on the cardboard.

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION *section for details.*

2. Install the 1″ (25 mm) legs to the unit.

   a. Thread a foot stud into the hole at each corner on the bottom of the unit. Tighten securely, but do not over-tighten.

   b. Slip a rubber foot over each foot stud.

Rubber Foot

Foot Stud
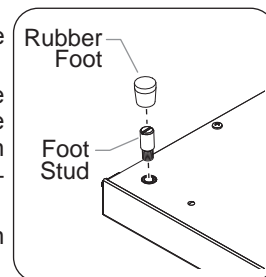
NOTE: If 4" (102 mm) legs are required, refer to the OPTIONS AND ACCESSORIES *section in this manual for installation instructions.*

3. Turn unit upright, and place unit in the desired location.

   • Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C). Avoid areas that may be subject to active air movements or currents (i.e., near exterior doors, exhaust fans/hoods, air conditioning ducts, etc...).

   • Make sure the unit is at the proper counter height in an area convenient for use.

   • Make sure the countertop is level and strong enough to support the weight of the unit and food product.

   • Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

GRSB and GRSBF Models

1. Remove the unit from the carton and place it upside down on the cardboard.

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.
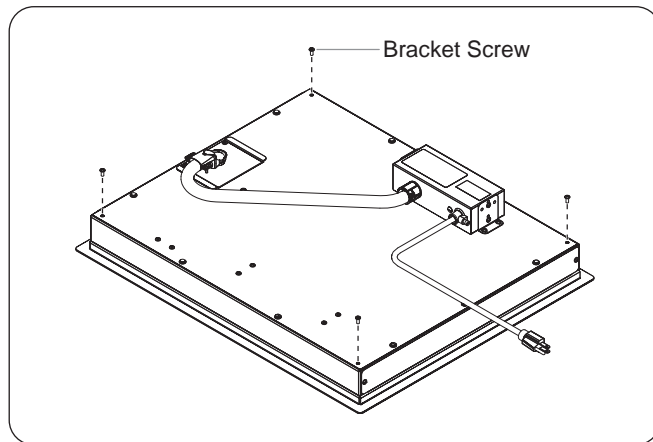

Figure 8. Underside of GRSB Models

2. Remove and save the bracket screws from the underside of the unit.

NOTE: The control box may be moved to the most convenient location on the underside of the unit. For semi-remote installations, leave the control box in place until the unit is placed into the countertop.

NOTICE

Unit is designed and recommended for use in or on metallic countertops. Damage to any countertop material is not covered under the Hatco warranty. For other surfaces, verify with manufacturer that material is suitable for prolonged temperatures up to 200°F (93°C).

3. Prepare countertop opening. Refer to the appropriate "Countertop Cutout" chart on the following pages for recommended countertop cutout dimensions.

4. Apply a bead of NSF-approved sealant between the countertop material and the mounting flange on the unit. The sealant must be rated for use at a minimum temperature of 250°F (121°C).

5. Place the unit into the countertop opening.

6. Assemble the Z-brackets to the underside of the unit using the four bracket screws removed earlier in this procedure.

NOTE: Units 48" (1219 mm) or longer require two additional Z-brackets to be installed midway along the front and rear of the unit.

7. Adjust the mounting screws on the Z-brackets until the top flange lies flat on the countertop.

NOTICE

Do not use excessive force when tightening mounting screws on built-in units. This may damage unit and/or countertop.

---

8. Remove any excess sealant.

9. If desired or necessary, the control box can be mounted in a semi-remote location.

   a. Remove the control box from the bottom of the unit.

   b. If necessary, remove the end brackets from the control box, rotate/reposition, and re-secure to the control box.

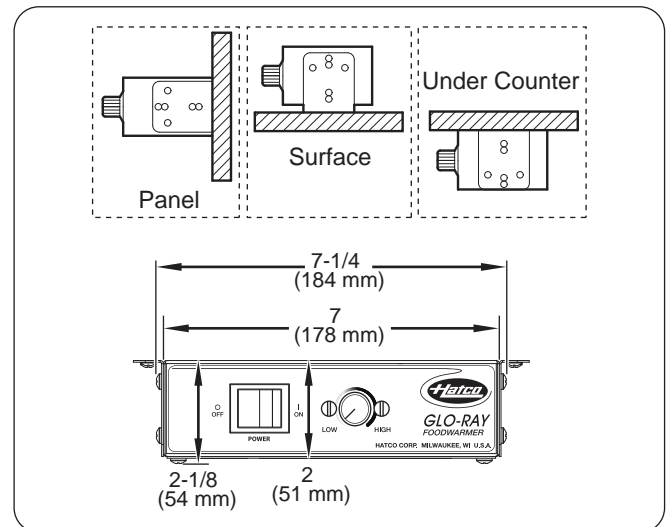   c. The control box can be panel, surface, under counter, or recess mounted.

Figure 9. Control Box Mounting Options

   d. The distance the control box can be mounted from the unit is determined by the 36″ (914 mm) conduit. Do not pull the conduit tight to increase the mounting distance. The conduit should have some slack after the control box is mounted.

NOTICE

Do not modify wiring or cut thermostat capillary wire on control enclosure to increase-remote mounting distance. Cutting thermostat capillary wire will cause unit to overheat and may damage unit as well as surrounding countertop.

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10. Once all components are secured, proceed to the OPERATION section.

NOTE: A 6′ (1829 mm) cord is supplied with this unit; any excess cord should be routed neatly so it does not hang down.

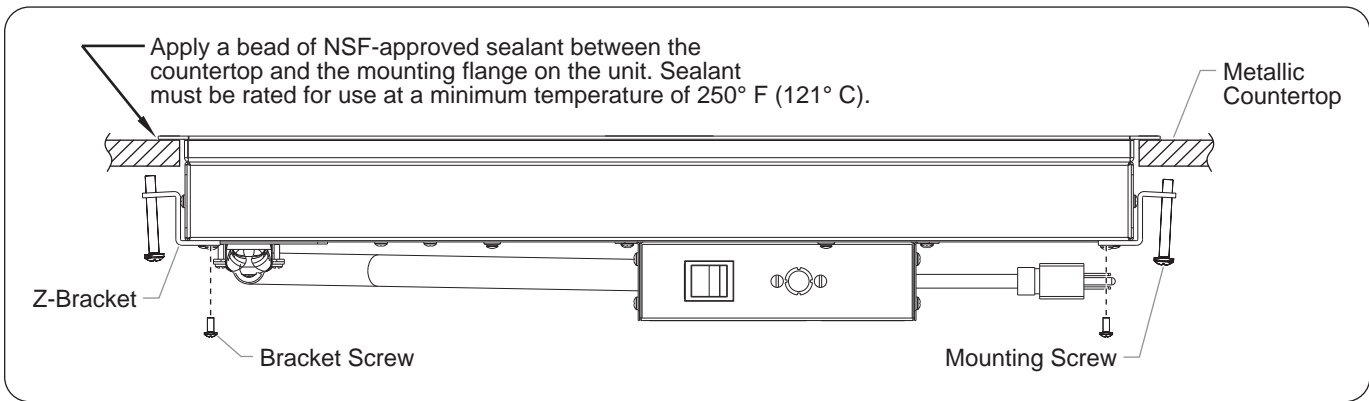# INSTALLATION

Apply a bead of NSF-approved sealant between the countertop and the mounting flange on the unit. Sealant must be rated for use at a minimum temperature of 250° F (121° C).

Metallic Countertop

Z-Bracket

Bracket Screw

Mounting Screw

Figure 10. GRSB Model Installation

Countertop Cutout — GRSB Models				
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F	24-1/2″ (622 mm)	24-3/4″ (629 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-24-I	24-1/2″ (622 mm)	24-3/4″ (629 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-24-O	24-1/2″ (622 mm)	24-3/4″ (629 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-30-F	30-1/2″ (775 mm)	30-3/4″ (781 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-30-I	30-1/2″ (775 mm)	30-3/4″ (781 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-30-O	30-1/2″ (775 mm)	30-3/4″ (781 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-36-F	36-1/2″ (927 mm)	36-3/4″ (934 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-36-I	36-1/2″ (927 mm)	36-3/4″ (934 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-36-O	36-1/2″ (927 mm)	36-3/4″ (934 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-42-F	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-42-I	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-42-O	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-48-F	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-48-I	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-48-O	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-54-I	54-1/2″ (1384 mm)	54-3/4″ (1391 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-60-F	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-60-I	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-60-O	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSB-66-I	66-1/2″ (1689 mm)	66-3/4″ (1696 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-72-F	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSB-72-I	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSB-72-O	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)

Apply a bead of NSF-approved sealant between the countertop and the unit. Sealant must be rated for use at a minimum temperature of 250° F (121° C).

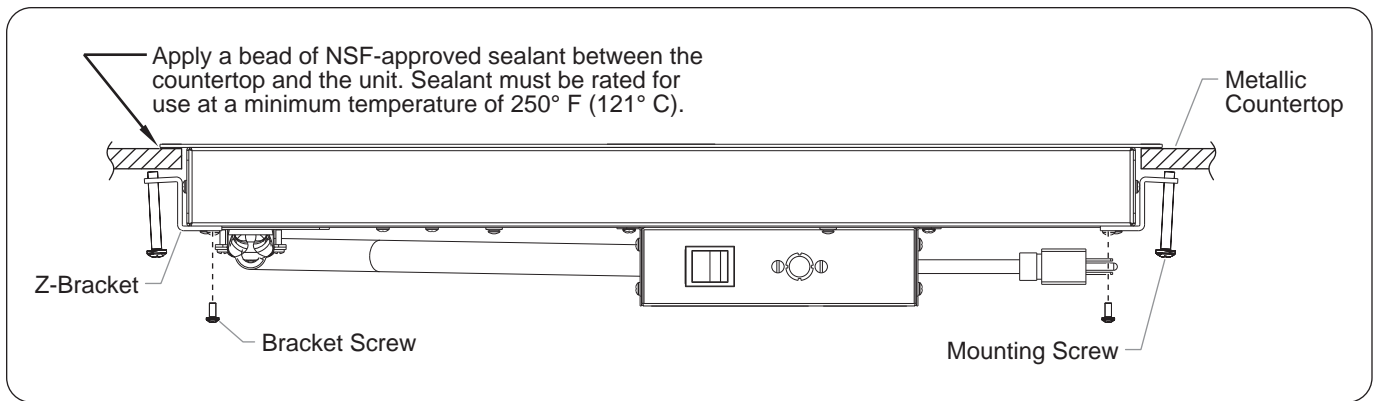Metallic Countertop

Z-Bracket

Bracket Screw

Mounting Screw

Figure 11. GRSBF Model Installation

Countertop Cutout — GRSBF Models

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSBF-18-F	18-1/2″ (470 mm)	18-3/4″ (476 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-24-F	24-1/2″ (622 mm)	24-3/4″ (629 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-24-I	24-1/2″ (622 mm)	24-3/4″ (629 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-24-S	24-1/2″ (622 mm)	24-3/4″ (629 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-24-O	24-1/2″ (622 mm)	24-3/4″ (629 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-30-F	30-1/2″ (775 mm)	30-3/4″ (781 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-30-I	30-1/2″ (775 mm)	30-3/4″ (781 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-30-S	30-1/2″ (775 mm)	30-3/4″ (781 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-30-O	30-1/2″ (775 mm)	30-3/4″ (781 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-36-F	36-1/2″ (927 mm)	36-3/4″ (934 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-36-I	36-1/2″ (927 mm)	36-3/4″ (934 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-36-S	36-1/2″ (927 mm)	36-3/4″ (934 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-36-O	36-1/2″ (927 mm)	36-3/4″ (934 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-42-F	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-42-I	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-42-S	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-42-O	42-1/2″ (1080 mm)	42-3/4″ (1086 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-48-F	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-48-I	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-48-S	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-48-O	48-1/2″ (1232 mm)	48-3/4″ (1238 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-60-F	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-60-I	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-60-S	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-60-O	60-1/2″ (1537 mm)	60-3/4″ (1543 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)
GRSBF-72-F	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	16″ (406 mm)	16-1/4″ (413 mm)
GRSBF-72-I	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	20″ (508 mm)	20-1/4″ (514 mm)
GRSBF-72-S	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	24-1/2″ (622 mm)	24-3/4″ (629 mm)
GRSBF-72-O	72-1/2″ (1842 mm)	72-3/4″ (1848 mm)	30-1/2″ (775 mm)	30-3/4″ (781 mm)

OPERATION

General

Use the following procedure to turn on and operate the GRS, GRSB, and GRSBF units.

> ### ⚠ WARNING
>
> **Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.**

1. Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. Refer to the SPECIFICATIONS section in this manual for details.

2. Move the Power On/Off (I/O) switch to the On (I) position.

> ### ⚠ CAUTION
>
> **BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.**

3. Turn the thermostat control to the desired temperature setting.

NOTE: Turning the thermostat control knob clockwise will increase the temperature setting. Turning the thermostat control knob counterclockwise will decrease the temperature setting.

4. Allow the unit 30 minutes to reach operating temperature.

NOTE: Refer to the OPTIONS AND ACCESSORIES section for installation and operation information for GRSB and GRSBF units equipped with a flush-style remote mounted control enclosure.
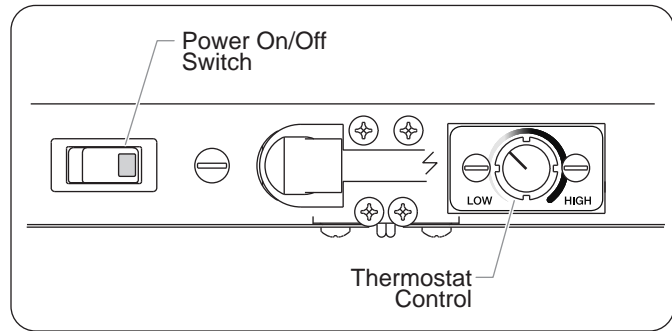

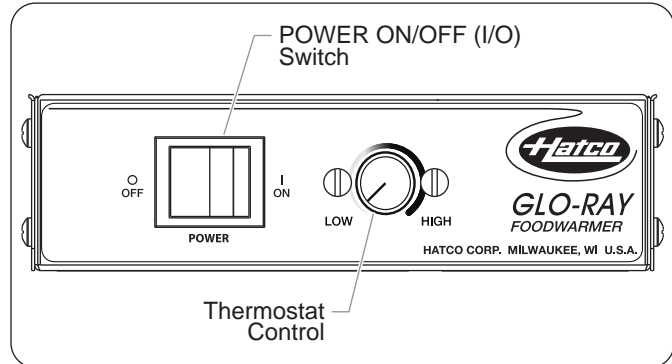
Figure 12. Control Panel — GRS Model

Figure 13. Control Panel — GRSB and GRSBF Models

MAINTENANCE

General

Hatco Glo-Ray Heated Shelf units are designed for maximum durability and performance with minimum maintenance.

> ### ⚠ WARNING
>
> **ELECTRIC SHOCK HAZARD:**
> - **Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.**
> - **DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.**
> - **This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this unit.**
> - **Do not steam clean or use excessive water on unit.**
> - **Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. 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.**

> ### ⚠ WARNING
>
> **This unit has no "user-serviceable" parts. If service is required on this unit, contact an 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.**

Cleaning

To preserve the finish of the Glo-Ray Heated Shelf, it is recommended that all surfaces be cleaned daily

> ### NOTICE
>
> **Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.**

1. Turn off the unit, unplug the power cord, and allow the unit to cool.

2. Remove and wash all food pans, if necessary.

3. Wipe down all metal surfaces with a non-abrasive, damp cloth. Stubborn stains may be removed with a good stainless steel or non-abrasive cleaner. Clean hard to reach areas using a small brush and mild soap.

4. Wipe dry all surfaces using a non-abrasive, dry cloth.

⚠ **WARNING**

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

⚠ **WARNING**

ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Unit too hot.	Thermostat control set too high.	Adjust thermostat control to a lower setting.
	Thermostat control stuck in the "on" position.	Contact Authorized Service Agent or Hatco for assistance.
	Unit plugged into an incorrect power supply.	Verify with qualified personnel that power supply matches unit specification.
Unit not hot enough.	Thermostat control set too low.	Adjust thermostat control to a higher setting.
	Location of unit is susceptible to air currents (air conditioning ducts or exhaust fans).	Block air currents or relocate unit.
Unit not working at all.	Unit not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Move Power On/Off (I/O) switch to the On (I) position.
	Power On/Off (I/O) switch is not functioning.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element is burned out.	Contact Authorized Service Agent or Hatco for assistance.
	Thermostat control is defective.	Contact Authorized Service Agent or Hatco for assistance.

OPTIONS AND ACCESSORIES

4″ (102 mm) Adjustable Legs (GRS Models)

Use the following procedure to install 4″ adjustable legs on a GRS model.

NOTE: 4″ (102 mm) legs are standard on models 42″ (1067 mm) and wider.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.

NOTICE

Do not lay unit on the side with the control panel. Damage to unit could occur.

2. Carefully turn the unit upside down and lay the unit on a flat surface. Make sure to cover the surface with something to prevent scratching the unit.

3. At each corner, thread a 4″ leg into the bottom of the unit. Hand-tighten until snug. Do not over-tighten.
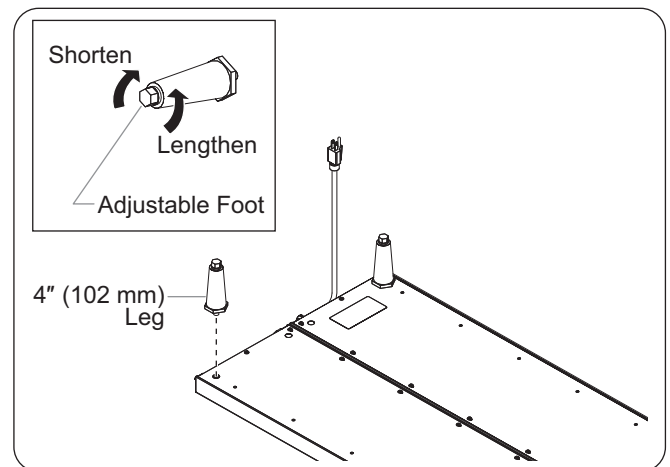
4. Return the unit to the upright position.

Figure 14. Leg Installation

NOTE: The feet on the 4" legs are adjustable for leveling the unit. Use a 9/16" (14 mm) open-end wrench to make leveling adjustments once the unit is placed in its final position.

OPTIONS AND ACCESSORIES

Remote Mounted Control Enclosures (GRSB and GRSBF models)

Two flush-style remote mounted control enclosures are available for the GRSB and GRSBF units — the mechanical Thermostat Control enclosure and the digital Indicating Temperature Control (ITC) enclosure. Both control enclosures are installed using the following procedure.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Remote control enclosure must be mounted on vertical wall and installed in vertical position. Mounting remote control enclosure in horizontal position may result in collection of liquids and lead to electric shock.

NOTICE

Install remote mounted control enclosure outside of the heat zone. Locating the control enclosure inside the heat zone will cause the control(s) to overheat, malfunction, and fail.

Do not modify wiring or cut thermostat capillary wire on control enclosure to increase semi-remote mounting distance. Cutting thermostat capillary wire will cause unit to overheat and may damage unit as well as surrounding countertop.

NOTE: A qualified electrician is recommended for connecting the units to a power source.

1. Prepare cutout and pre-drill screw holes (see illustration below for dimensions).

2. Remove trim cover from control enclosure.

3. Position control enclosure into opening through the backside.

4. Secure control enclosure to surface using screws (not supplied).

5. Connect proper power source to the mounted remote control enclosure.

6. Reinstall the trim cover. Seal the trim cover to the mounting surface with silicone adhesive

NOTE: Units are equipped with a 36" (914 mm) flexible conduit connecting the control enclosure to the unit.

Power On/Off Switch

Both flush-style remote mounted control enclosures are equipped with a Power ON/OFF (I/O) switch. Move the Power ON/OFF (I/O) switch to the ON position to turn on the unit. The indicator light in the switch glows when the unit is on.

Adjusting the Thermostat Control

Turn the thermostat control clockwise to increase the temperature setpoint. Turn the thermostat control counterclockwise to decrease the temperature setpoint.
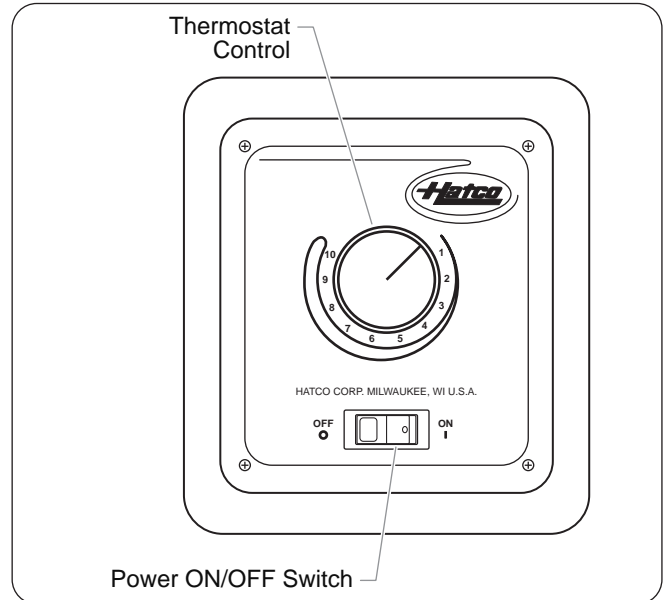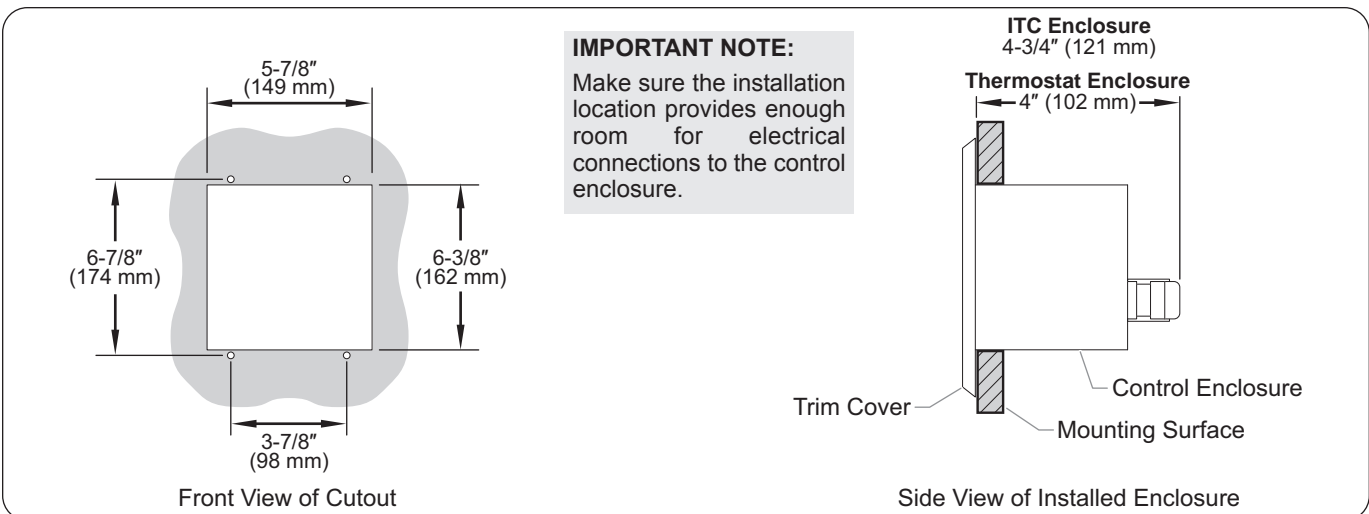
Figure 16. Thermostat Control Enclosure

Figure 15. Remote Mounted Control Enclosure Installation Dimensions

Form No. GRSM-0711

Adjusting/Programming the ITC

Units equipped with the ITC enclosure will heat up to the setpoint temperature automatically when they are turned on. Use the following procedure to program the setpoint temperature.

NOTE: The temperature shown on the display may be inaccurate when unit temperature is below 130°F (54°C).

If the programming sequence is interrupted before completing the last step, the changed values will not be accepted into memory.

1. Press the SET key once to view temperature setpoint (SP) on the display.

2. Press the SET key again to view the current setpoint value.

3. Press the Up or Down arrow key to select the desired setpoint value. Pressing and holding either of the arrow keys will advance the setpoint change rapidly.

4. Press the SET key to complete the programming sequence and enter the value into memory. The display will go blank for two seconds to acknowledge the end of the programming sequence and acceptance of the new temperature value.

NOTE: After ten seconds of inactivity during the programming process, the controller will automatically exit programming mode and revert back to the original temperature value without accepting the new value.
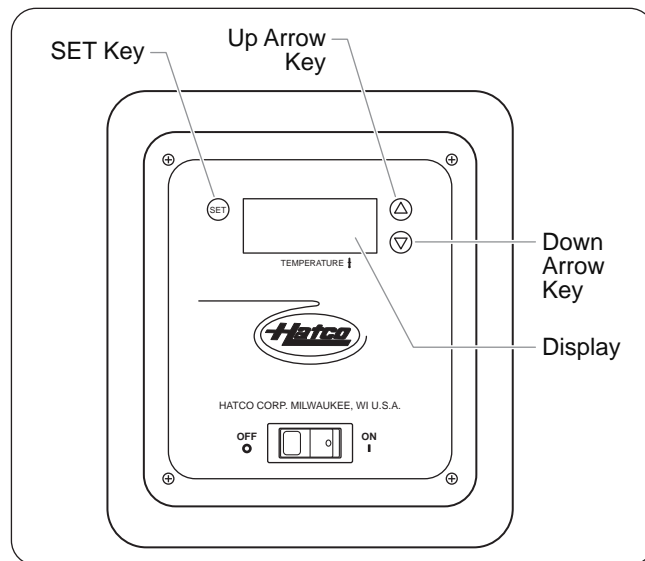

Figure 17. Indicating Temperature Control (ITC) Enclosure

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 registering the Product with Hatco 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:**
   Conveyor Toaster Elements (metal sheathed)
   Drawer Warmer Elements (metal sheathed)
   Drawer Warmer Drawer Rollers and Slides
   Strip Heater Elements (metal sheathed)
   Display Warmer Elements (metal sheathed air heating)
   Holding Cabinet Elements (metal sheathed air heating)
   Heated Well Elements — HWB Series (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

d) **Ninety (90) Day Parts-Only Warranty:**
   Replacement Parts

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or 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 using new or refurbished parts or Product by Hatco or 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. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. 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
Service Solutions Group
Phoenix   602-234-2443

Byassee Equipment Co.
Phoenix   602-252-0402

CALIFORNIA
Industrial Electric
Commercial Parts & Service, Inc.
Huntington Beach   714-379-7100

Chapman Appl. Service
San Diego   619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco   650-635-1900

COLORADO
Hawkins Commercial Appliance
Englewood   303-781-5548

FLORIDA
Whaley Foodservice Repair
Jacksonville   904-725-7800

3Wire Nass Service Co., Inc.
Orlando   407-425-2681

B.G.S.I.
Pompano Beach   954-971-0456

Comm. Appliance Service
Tampa   813-663-0313

GEORGIA
TWC Services
Mableton   770-438-9797

Heritage Service Group
Norcross   866-388-9837

Southeastern Rest. Svc.
Norcross   770-446-6177

HAWAII
Burney's Comm. Service, Inc.
Honolulu   808-848-1466

Food Equip Parts & Service
Honolulu   808-847-4871

ILLINOIS
Parts Town
Lombard   708-865-7278

Eichenauer Elec. Service
Decatur   217-429-4229

Midwest Elec. Appl. Service
Elmhurst   630-279-8000

Cone's Repair Service
Moline   309-797-5323

INDIANA
GCS Service
Indianapolis   317-545-9655

IOWA
Electric Motor Service Co.
Davenport   319-323-1823

Goodwin Tucker Group
Des Moines   515-262-9308

KENTUCKY
Service Solutions Group
Lexington   859-254-8854

Service Solutions Group
Louisville   502-451-5411

LOUISIANA
Chandlers Parts & Service
Baton Rouge   225-272-6620

MARYLAND
Electric Motor Service
Baltimore   410-467-8080

GCS Service
Silver Spring   301-585-7550

MASSACHUSETTS
Ace Service Co., Inc.
Needham   781-449-4220

MICHIGAN
Bildons Appliance Service
Detroit   248-478-3320

Commercial Kitchen Service
Bay City   517-893-4561

Midwest Food Equip. Service
Grandville   616-261-2000

MINNESOTA
GCS Service
Plymouth   800-345-4221

MISSOURI
General Parts
Kansas City   816-421-5400

Commercial Kitchen Services
St. Louis   314-890-0700

Kaemmerlen Parts & Service
St. Louis   314-535-2222

NEBRASKA
Anderson Electric
Omaha   402-341-1414

NEVADA
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.
Brooklyn   718-456-6544

Alpro Service Co.
Brooklyn   718-386-2515

Appliance Installation
Buffalo   716-884-7425

Duffy's Equipment Services, Inc.
Buffalo   800-836-1014

3Wire Northern
Plattsburgh   800-634-5005

Duffy's Equipment Services, Inc.
Sauquoit   800-836-1014

J.B. Brady, Inc.
Syracuse   315-422-9271

NORTH CAROLINA
Authorized Appliance
Charlotte   704-377-4501

OHIO
Akron/Canton Comm. Svc. Inc.
Akron   330-753-6635

Service Solutions Group
Cincinnati   513-772-6600

Commercial Parts and Service
Columbus   614-221-0057

Electrical Appl. Repair Service
Brooklyn Heights   216-459-8700

E. A. Wichman Co.
Toledo   419-385-9121

OKLAHOMA
Hagar Rest. Service, Inc.
Oklahoma City   405-235-2184

Krueger, Inc.
Oklahoma City   405-528-8883

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

PENNSYLVANIA
Elmer Schultz Services
Philadelphia   215-627-5401

FAST Comm. Appl. Service
Philadelphia   215-288-4800

Appliance Installation & Service
Pittsburgh   412-809-0244

K & D Service Co.
Harrisburg   717-236-9039

Electric Repair Co.
Reading   610-376-5444

RHODE ISLAND
Marshall Electric Co.
Providence   401-331-1163

SOUTH CAROLINA
Whaley Foodservice Repair
W. Columbia   803-791-4420

TENNESSEE
Camp Electric
Memphis   901-527-7543

TEXAS
GCS Service
Fort Worth   800-433-1804

Armstrong Repair Service
Houston   713-666-7100

Cooking Equipment Specialist
Mesquite   888-866-9276

Refrigerated Specialist, Inc.
Mesquite   888-866-9276

Commercial Kitchen Repair Co.
San Antonio   210-735-2811

UTAH
La Monica's Rest. Equip. Service
Murray   801-263-3221

VIRGINIA
Daubers
Norfolk   757-855-4097

Daubers
Springfield   703-866-3600

WASHINGTON
3Wire Restaurant Appliance
Seattle   800-207-3146

WISCONSIN
A.S.C., Inc.
Madison   608-246-3160

A.S.C., Inc.
Milwaukee   414-543-6460

CANADA

ALBERTA
Key Food Equipment Service
Edmonton   780-438-1690

BRITISH COLUMBIA
Key Food Equipment Service
Vancouver   604-433-4484

Key Food Equipment Service
Victoria   250-920-4888

MANITOBA
Air Rite, Inc.
Winnipeg   204-895-2300

NEW BRUNSWICK
EMR Services, Ltd.
Moncton   506-855-4228

ONTARIO
R.G. Henderson Ltd.
Toronto   416-422-5580

Choquette - CKS, Inc.
Ottawa   613-739-8458

QUÉBEC
Choquette - CKS, Inc.
Montreal   514-722-2000

Choquette - CKS, Inc.
Québec City   418-681-3944

UNITED KINGDOM

Marren Group
Northants   +44(0)1933 666233

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See IMPORTANT OWNER INFORMATION
section for details.