

# INSTALLATION & OPERATION MANUAL

FOR JACKSON MODELS:

10A

10AB

10APRB

10U

HIGHER HOOD OPTION



## MANUFACTURERS WARRANTY

## ONE YEAR LIMITED PARTS & LABOR WARRANTY

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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.







## 10 SERIES

- 10A = 10 without a booster tank
- 10AB = 10 with a booster tank
- 10APRB = 10 with a booster tank and a power rinse pump
- 10U = 10 with a booster tank, a 4" shorter hood, and 9" shorter legs
- Higher Hood Option = A hood that is 5" higher than the standard 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**

**SECTION 1: SPECIFICATION INFORMATION**

**10 SERIES SPECIFICATIONS**

**PERFORMANCE/CAPABILITIES**

**OPERATING CAPACITY (RACKS/HOUR)**

RACKS PER HOUR	45
DISHES PER HOUR	950
GLASSES PER HOUR	950

**OPERATING CYCLE (SECONDS)**

WASH TIME	60
RINSE TIME	10
TOTAL CYCLE TIME	72

**TANK CAPACITY (GALLONS)**

WASH TANK	4.5
BOOSTER TANK (10AB/10APRB/10U ONLY)	3.0

**PUMP CAPACITY (GALLONS)**

WASH PUMP	70 GPM
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**TEMPERATURES**

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

**ELECTRICAL REQUIREMENTS**

WASH PUMP MOTOR HP	1/2
RINSE PUMP MOTOR HP (10APRB ONLY)	1/2

MODEL	VOLTS	HERTZ	PHASE	AMPS
10A	208	60	1	8.23
10A	220	60	1	8.23
10AB/10U	208	60	1	38.8
10AB/10U	208	60	3	25.6
10AB/10U	220	60	1	37.2
10AB/10U	220	60	3	24.6
10APRB	208	60	1	43.4
10APRB	208	60	3	30.2
10APRB	220	60	1	41.8
10APRB	220	60	3	29.2

**WATER REQUIREMENTS**

INLET TEMPERATURE (10A)	180°F
INLET TEMPERATURE (10AB/10ABPRB/10U)	140°F
WATER LINE SIZE NPT (MINIMUM)	1/2"
DRAIN LINE SIZE I.D (MINIMUM)	1 1/2"
GALLONS PER HOUR	58
FLOW PRESSURE P.S.I. (OPTIMUM)	20±5
FLOW RATE GPM	7.8

**RACKS**

DISH (17 1/2" DIAMETER ROUND)	1
GLASS AND SILVERWARE (17 1/2" DIAMETER ROUND)	1
FOUR COMPARTMENT SILVERWARE	1

**SECTION 1: SPECIFICATION INFORMATION**

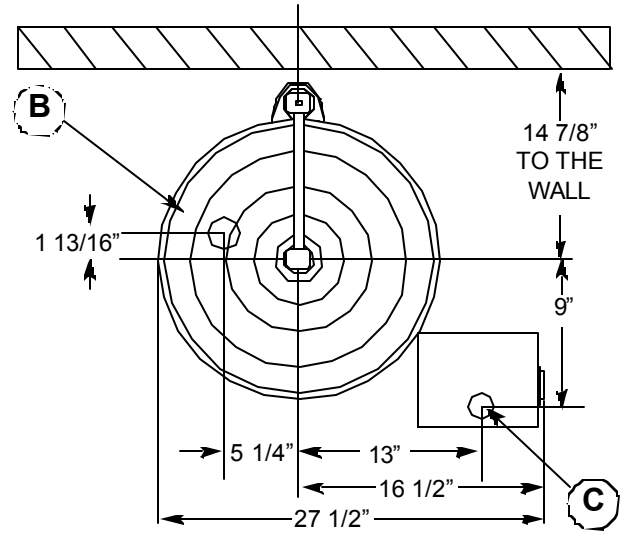
**10A DIMENSIONS**

**NOTES:**

- A - Water inlet 1/2" NPT. Plumbing can be directed either left or right.
- B - Drain connection 1 1/2" NPT
- C - Electrical connection
- D - Clearance for dishes:
  - 10" (10A 4" shorter hood)
  - 14" (10A standard hood)
  - 19" (10A 5" higher hood)
- E - Machine height:
  - 45 1/2" (9" shorter leg, 4" shorter hood)
  - 58 1/4" (standard leg & hood)
  - 63 1/4" (standard leg, 5" higher hood)

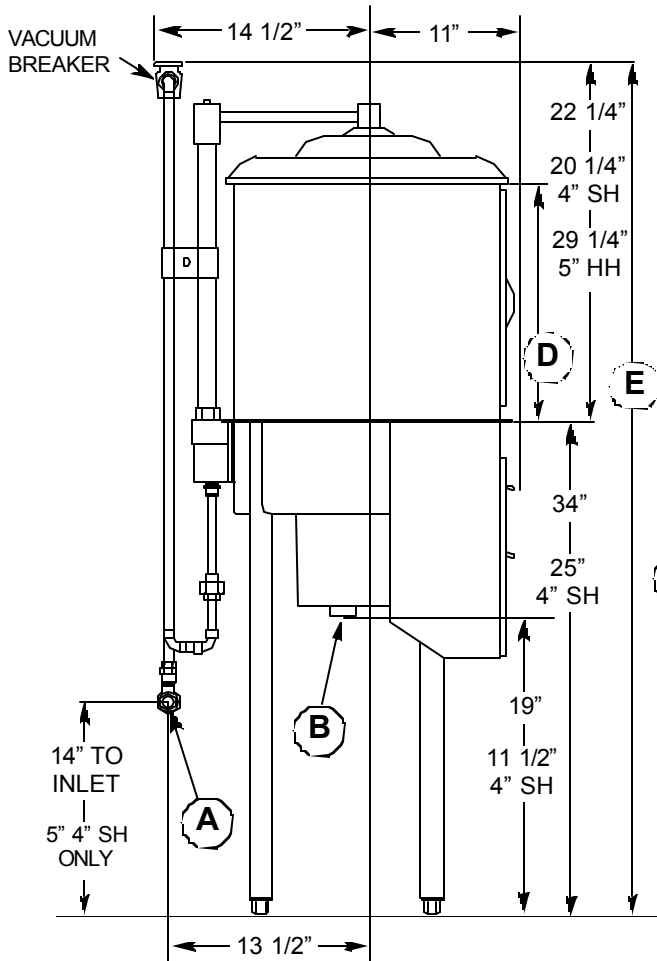
All dimensions in inches.

All vertical dimensions are +/- 1/2" from the floor due to the adjustable bullet feet.

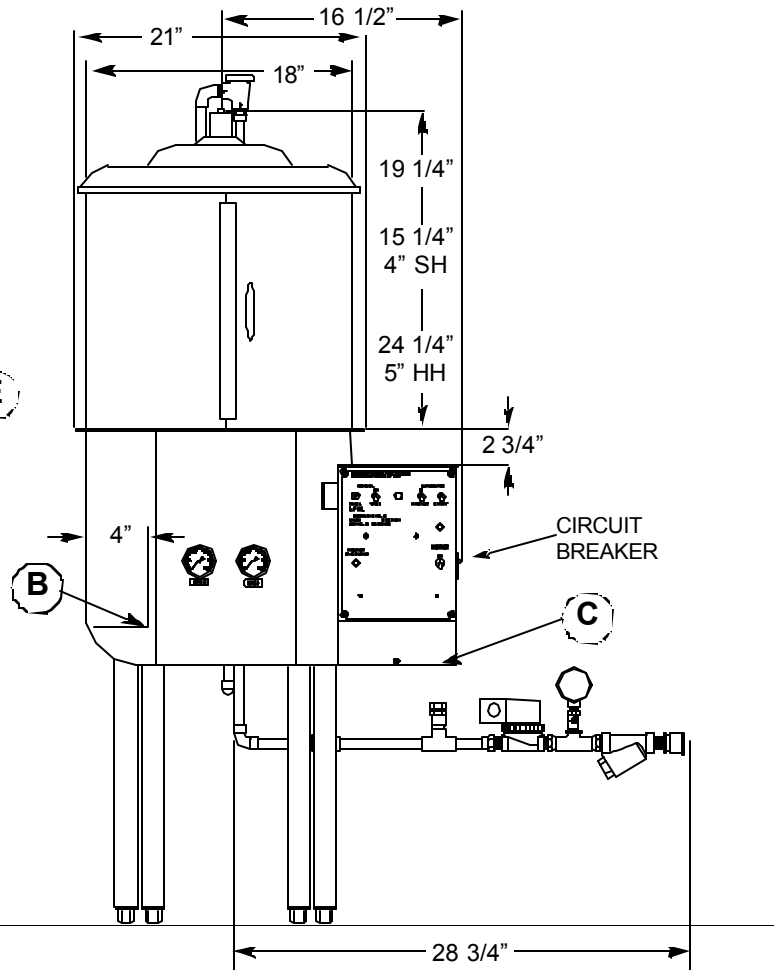


**TOP VIEW**

**LEFT VIEW**



**FRONT VIEW**





**SECTION 1: SPECIFICATION INFORMATION**

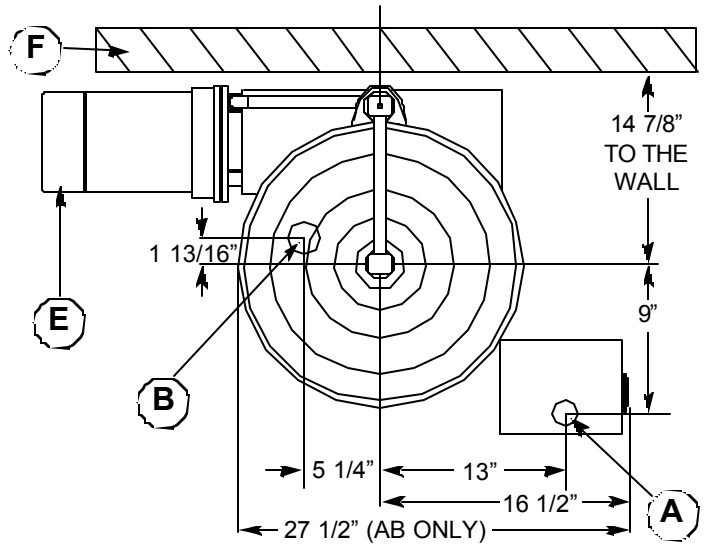
**10AB/10APRB/10U DIMENSIONS**

**NOTES:**

- A - Water inlet 1/2" NPT. Plumbing can be directed either left or right.
- B - Drain connection 1 1/2" NPT
- C - Electrical connection
- D - Clearance for dishes:
  - 10" (10U/10AB/10APRB 4" shorter hood)
  - 14" (10A/10AB/10APRB standard hood)
  - 19" (10A/10AB/10APRB 5" higher hood)
- E - Power rinse pump motor (10APRB only)
- F - Booster tank (10AB/10APRB/10U only)
- G - Machine height:
  - 45 1/2" (10U/10AB/10APRB, 9" shorter leg, 4" shorter hood)
  - 58 1/4" (10AB/10APRB standard leg & hood)
  - 63 1/4" (10AB/10APRB, standard leg, 5" higher hood)

All dimensions in inches.

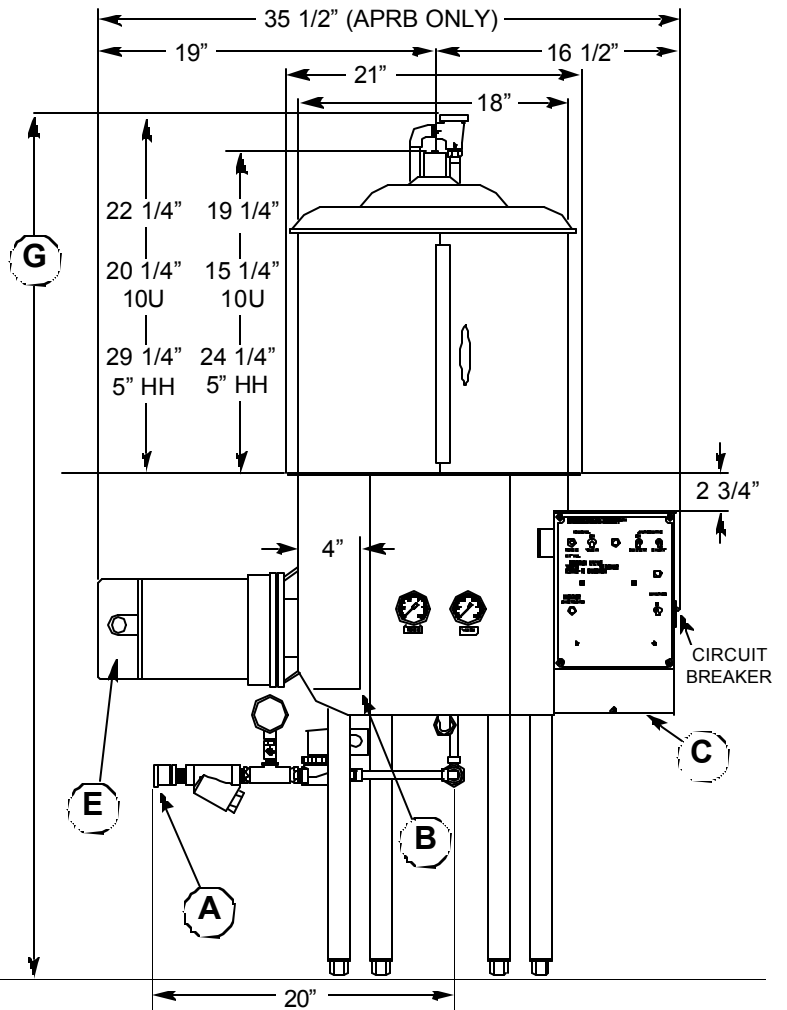
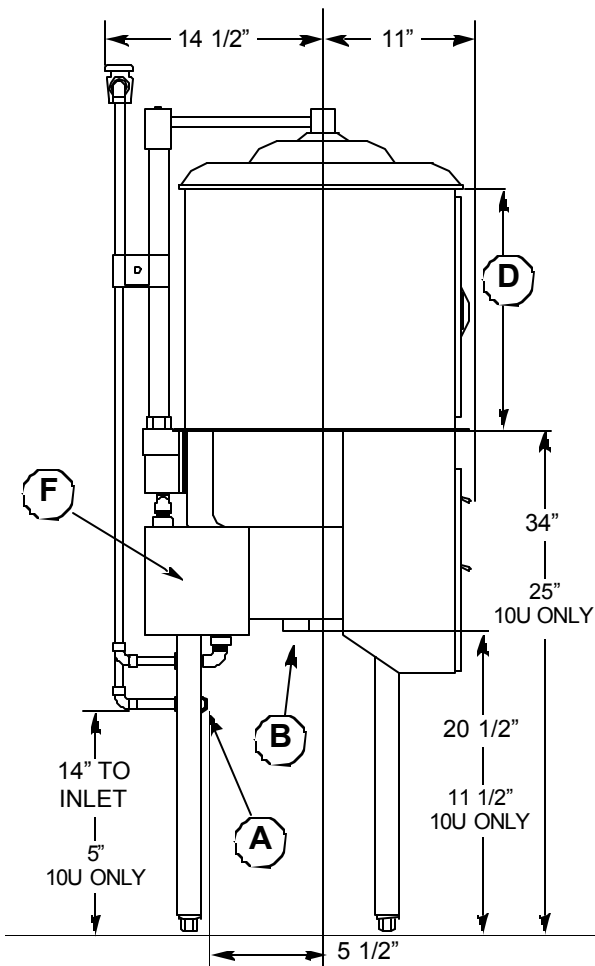
All vertical dimensions are +/- 1/2" from the floor due to the adjustable bullet feet.



**TOP VIEW**

**FRONT VIEW**

**LEFT VIEW**





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**SECTION 2:  
INSTALLATION/OPERATION  
INSTRUCTIONS**

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

### INSTALLATION INSTRUCTIONS

Jackson MSC Inc. provides technical support for all of the dishmachines detailed in this manual. We strongly recommend that you refer to this manual before making a call to our technical support staff. Please have this manual with you when you call so that our staff can refer you, if necessary, to the proper 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.

**VISUAL INSPECTION:** Before installing the unit, check the container (Fig. 1) and machine (Fig. 2) 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.

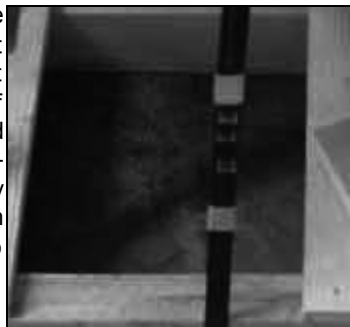


(Fig. 1)



(Fig. 2)

**UNPACKING THE DISHACHINE:** Note: Be careful when cutting the hold down strap (Fig. 3), it is under tension. Remove the hood (Fig. 4) and set to the side. Please note (Fig. 5) for the location of the O-rings. Once the machine has been removed from the container, ensure that there are no missing parts (Fig. 5 & 6) 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.



(Fig. 3)



(Fig. 4)



(Fig. 5)



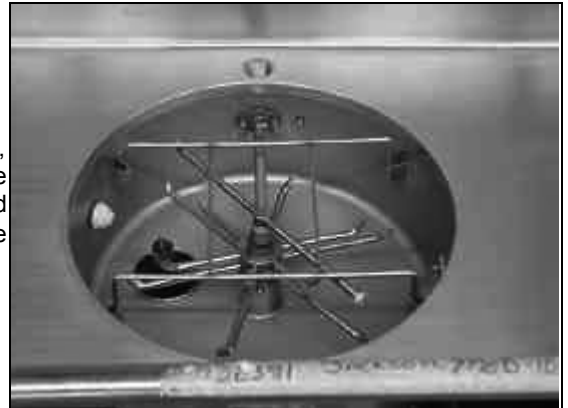
(Fig. 6)

## INSTALLATION INSTRUCTIONS

**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 top of the tub is level from side to side and from front to back before making any connections.



**INSTALLING THE DISHMACHINE:** With the machine base set in place, lift the table (Fig. 7) (with proper flange cutout) over and above machine so that vertical flange on table cutout fits down inside of machine tub and horizontal flange on machine tub fits up tight against underside of the table.

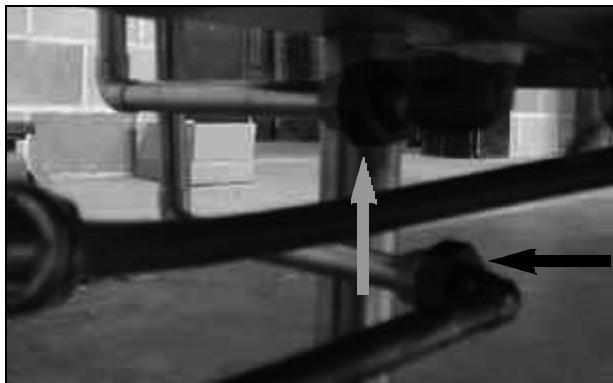


(Fig. 7)

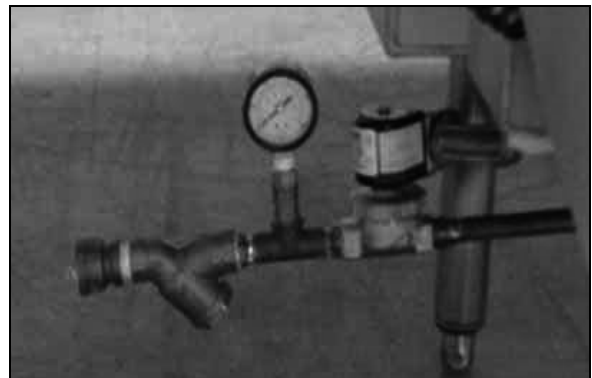
**INSTALLING THE VACUUM BREAKER & PLUMBING:** Ease vacuum breaker piping (Fig. 8) supplied with the dishmachine down through the square cutout in the backsplash of the table (directly behind the machine). Connect vacuum breaker piping to machine. The top union connects to its matching half on the bottom of the rinse booster tank (Fig.9). The bottom union of the piping connects to an adapter pipe which, in turn connects to the solenoid valve (Fig. 10). The arrows on the solenoid valve indicate the direction of water flow to the machine. Tighten both of the connections.



(Fig. 8)



(Fig. 9)



(Fig. 10)

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

### INSTALLATION INSTRUCTIONS

**ALIGNING THE MACHINE:** Adjust the machine base to line up hole in table with hole in support block (Fig. 11).



(Fig. 11)

**INSTALLING THE INTERNAL VACUUM BREAKER:** Insert internal vacuum breaker pipe into hood support block pin end down (Fig.12).

**⚠ WARNING:** Internal vacuum breaker pipe must be installed or there will be a hazard to the operator.



(Fig. 12)

**INSTALLING THE HOOD ASSEMBLY:** Make sure there are two “O-rings” (Fig. 5) on the lower support pipe near the end of the ring. While also holding the internal vacuum breaker, lift the hood and hood support pipe up over table. Set hood support pipe down into the support block hole (Fig. 13) and begin to work the hex nut into the hole. The locating pin in the support block will insure proper line up. While holding the support pipe, start tightening nut by hand to prevent cross threading. It should tighten considerable by hand. Then continue tightening with a wrench. It may be necessary to work support pipe back and forth to seat nut properly. When the nut is tight, it should force flat the stainless steel and rubber washers tight to the table top.



(Fig. 13)

Attach vacuum breaker support pipe clamp (Fig. 14) to the support pipe and external vacuum breaker piping. Slide up about 12” from the table and tighten securely. Position cover plate (supplied with table) over square cutout in backsplash on table so that it fits tightly around piping then snap in the four nylon fasteners (supplied) to hold in place.

Rotate the hood to insure it is free, if not, check level of machine, tightness of table to machine flange, centering of machine, level of table and hood support pipe.



(Fig. 14)

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

### INSTALLATION INSTRUCTIONS

**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 dishmachine is a gravity discharge drain. Remove the overflow strainer stopper from the tub and the unit will drain itself. 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.

**WATER SUPPLY CONNECTION:** Ensure that you have read the section entitled “PLUMBING THE DISHMACHINE” above before proceeding. Install the water supply line (3/4” pipe size minimum) to the end of the Y-strainer. It is recommended that a water shut-off valve be installed in the water line between the main supply and the machine to allow access for service. The water supply line is to be capable of 25 PSI “flow” pressure at the recommended temperature indicated on the data plate. In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed. The Model 10 does not come with water a pressure regulator as standard equipment.

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 dishmachine) be installed in the incoming water line. This prevents line hammer (hydraulic shock), induced by the solenoid valve as it operates, from causing damage to the equipment.

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

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

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

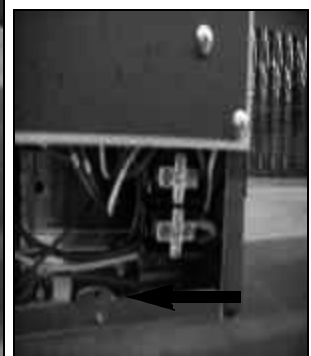
Refer to the data plate for machine operating requirements, machine voltage, total amperage load and serial number.

To install the incoming power lines, first remove the lower control box cover (Fig. 15). Next, run the power lines through the hole located in the bottom of the control box to the terminal board inside (Fig. 16). This board is accessible by removing the lower cover plate on the control box. Attach lines (L1 and L2 (L3 for three phase)) on the terminal block at the lower front right corner. There is no neutral wire on this machine. There is a grounding lug inside the control box on the bottom left. Be sure all connections made are tightened properly. 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 lower cover and tighten down the screws.



(Fig. 15)



(Fig. 16)



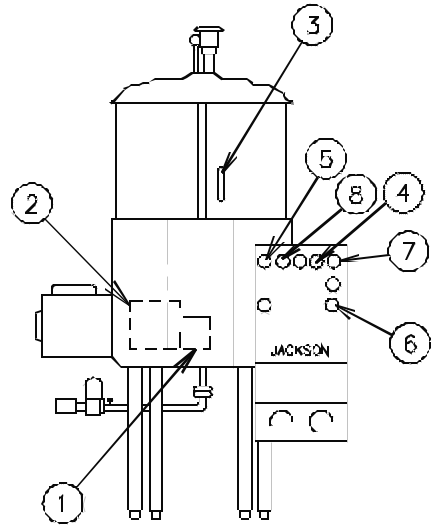
**FINAL CHECK:** Check all fittings and connections before and after first 10 cycles. Deliver Installation/Operation Manual to site manager. Contact Jackson for free performance and installation check.



## OPERATION INSTRUCTIONS

## PREPARATION:

1. Ensure that the pump intake strainer (1) and basket overflow strainer (2) are inserted and tight.
2. Ensure that the wash and rinse arms are installed and secure.
3. Remove all solid wastes in order to avoid obstructing filters, drain and wash and rinse arms.
4. Ware that is encrusted with soil should be presoaked prior to being placed in the machine.
5. When placing dishes into the racks, do not allow them to lean on each other.
6. Place the glasses upside down in the open rack. With the model 10 series, a four compartment silverware rack is supplied. Place silver in compartment rack loosely not allowing it to mix with other silverware of the same nature. Place the compartment rack in the open rack and wash with the cups and glasses.



**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 CYCLE:** At the beginning of each work day, a warm up cycle will need to be performed. Close the hood (3). Turn on the master switch (4). Raise the fill switch (5) until the machine is filled to the top of the basket overflow strainer (2.) Once the proper water level has been reached, turn on the heater switch (6). Observe the temperature gauges, the rinse temperature should rise to a specified level of 180°F within five minutes if the incoming water to the booster tank is 140°F. The wash heater will take longer to reach 150°F as the element is designed for maintaining temperature, not heating. Once the proper temperature has been reached, with the hood closed, turn on the manual wash switch. You should hear the water being pumped as it strikes the top of the hood. Turn off the manual wash switch. The dishwasher is now ready to proceed with washing of the dishes.

**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 dishwasher will be reduced. It is important to remember that a dishwasher is not a garbage disposal and that throwing unscrapped dishes into the machine will defeat 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 dishwasher 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.

**WASHING A RACK OF WARE:** To wash a rack, open the hood completely (being careful for hot water that may drip from the top of the hood), manually load detergent into the wash chamber, or if automatic detergent dispenser is used, follow the manufacturers instructions. Slide the rack of dishes into the dishwasher. Close the hood. Start the automatic wash and rinse cycle of the dishwasher by flipping the start switch (7) either up or down (NOTE: The start switch, is a three position switch. Up = Start, Center = Off, Down = Start) the indicating light (8) will come on at the start of the cycle. When the light goes off, the cycle is complete. Open the hood, remove the rack of clean dishes to air dry. Repeat the cycle by adding another rack of soiled dishes, adding the detergent, close hood and flip start switch (8) in opposite direction.

**SHUT DOWN AND CLEANING:** At the end of meal time, shut off the dishwasher by placing the start switch in center position and turn heat switch off. Drain the dishwasher by removing the overflow strainer. Remove the pump intake strainer after water has drained. Clean both strainers. Clean the inside of the unit. Clean wash head, upper and lower rinse arms and replace the clean strainers. Replace all removed parts. The machine is now ready for refilling and operation.

Detergent usage and water hardness are two factors that contribute greatly to how efficiently your dishmachine will operate. Using detergent in the proper amount can become, in time, a source of substantial savings. A qualified water treatment specialist can tell you what is needed for maximum efficiency from your detergent, but you should still know some basics so you'll understand what they are talking about.

First, you must understand that hard water greatly effects the performance of the dishmachine. Water hardness is the amount of dissolved calcium and magnesium in the water supply. The more dissolved solids in the water, the greater the water hardness. Hard water works against detergent, thereby causing the amount of detergent required for washing to increase. As you use more detergent, your costs for operating the dishmachine will increase and the results will decrease. The solids in hard water also may build-up as a scale on wash and rinse heaters, decreasing their ability to heat water. Water temperature is important in removing soil and sanitizing dishes. If the water cannot get hot enough, your results may not be satisfactory. This is why Jackson recommends that if you have installed the machine in an area with hard water, that you also install some type of water treatment equipment to help remove the dissolved solids from the water before it gets to the dishmachine.

Second, hard water may have you adding drying agents to your operating cycle to prevent spotting, when the real problem is deposited solids on your ware. As the water evaporates off of the ware, the solids will be left behind to form the spotting and no amount of drying agent will prevent this. Again, using treated water will undoubtedly reduce the occurrences of this problem.

Third, treated water may not be suitable for use in other areas of your operation. For instance, coffee made with soft water may have an acid or bitter flavor. It may only be feasible to install a small treatment unit for the water going into the dishmachine itself. Discuss this option with your qualified water treatment specialist.

Even after the water hardness problems have been solved, there still must be proper training of dishmachine operators in how much detergent is to be used per cycle. Talk with your water treatment specialist and detergent vendor and come up with a complete training program for operators. Using too much detergent has as detrimental effects as using too little. The proper amount of detergent must be used for job. It is important to remember that certain menu items may require extra detergent by their nature and personnel need to be made aware of this. Experience in using the dishmachine under a variety of conditions, along with good training in the operation of the machine, can go a long way in ensuring your dishmachine operates as efficiently as possible.

Certain dishmachine models require that chemicals be provided for proper operation and sanitization. Some models even require the installation of third-party chemical feeders to introduce those chemicals to the machine. Jackson does not recommend or endorse any brand name of chemicals or chemical dispensing equipment. Contact your local chemical distributor for questions concerning these subjects.

Some dishmachines come equipped with integral solid detergent dispensers. These dispensers are designed to accommodate detergents in a certain sized container. If you have such a unit, remember to explain this to your chemical distributor upon first contacting them.

As explained before, water temperature is an important factor in ensuring that your dishmachine functions properly. The data plate located on each unit details what the minimum temperatures must be for either the incoming water supply, the wash tank and the rinse tank, depending on what model of dishmachine you have installed. These temperatures may also be followed by temperatures that Jackson recommends to ensure the highest performance from you dishmachine. However, if the minimum requirements are not met, the chances are your dishes will not be clean or sanitized. Remember, a dish can look clean, but it may not be sanitized. Instruct your dishmachine operators to observe the required temperatures and to report when they fall below the minimum allowed. A loss of temperature can indicate a much larger problem such as a failed heater or it could also indicate that the hot water heater for your operation is not up to capacity and a larger one may need to be installed.

There are several factors to consider when installing your dishmachine to ensure that you get the best possible results from it and that it operates at peak efficiency for many years. Discuss your concerns with your local chemical distributor and water treatment specialist before there is a problem.

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## **SECTION 3: PREVENTATIVE MAINTENANCE**

## SECTION 3: PREVENTATIVE MAINTENANCE

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### PREVENTATIVE MAINTENANCE

Proper maintenance of your Jackson dishmachine will insure optimum service with a minimum of down time.

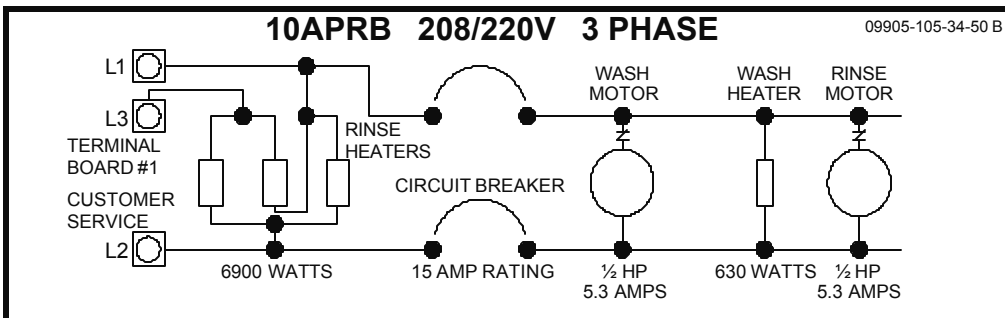
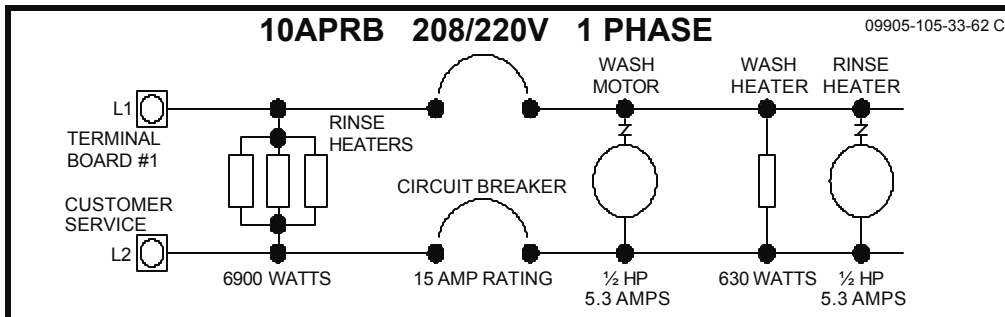
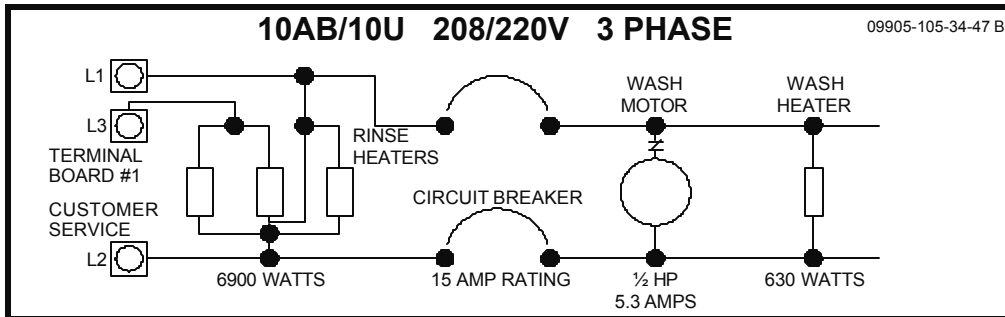
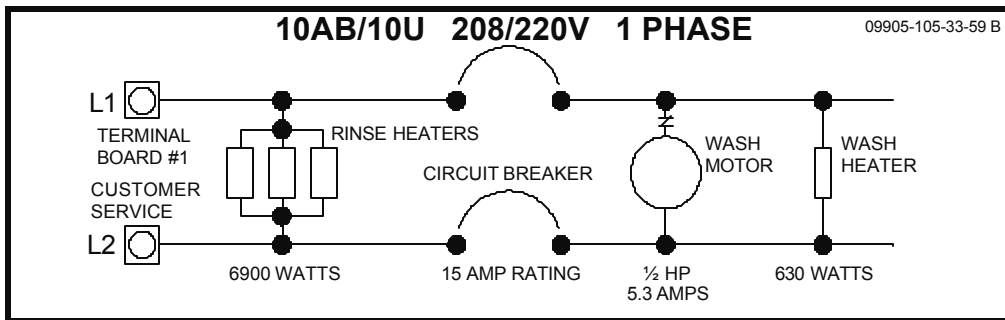
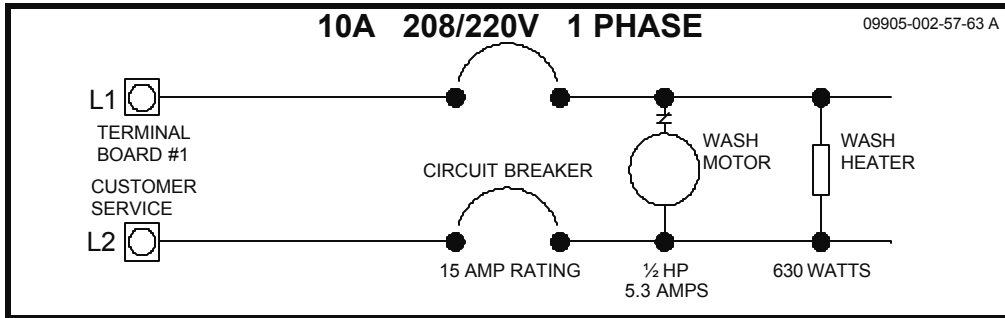
1. To delime the booster tank.
  - a. Remove the support pipe nut and lift the whole hood assembly away from the unit.
  - b. Loosen the fitting going into bottom side of booster tank.
  - c. Drain approximately 2 to 3 cups out of the tank.
  - d. Pour 1 to 2 cups of delimer into the hood support block opening, after tightening the booster tank union.
  - e. Replace the hood assembly.
  - f. Turn on the heat switch for 30 minutes.
  - g. Fill the machine with water.
  - h. Turn on manual wash switch and allow the unit to run for about 20 minutes.
  - i. Empty the machine and refill at least twice.
2. To remove all lime and corrosion deposits.
  - a. Fill the machine with wash water as would ordinarily be done for washing.
  - b. Open the door and place one cup or less of deliming compound into the water. (Be sure to follow their directions if they vary from these being given) which is available from your detergent supplier. Read and follow the label instructions.
  - c. Turn on the manual wash switch and allow to wash for five minutes.
  - d. Open the door and examine the interior. All lime should be removed and parts should be shiny. If not, allow to wash for a longer period.
  - e. After the interior is clean, empty the wash water by removing overflow strainer.
  - f. Replace the overflow strainer. Refill machine and allow to run for two minutes, then again drain the wash reservoir.
  - g. Refill as it is ready for regular operation.
3. Clean strainers.
  - a. Clean around overflow and pump intake strainer holes.
  - b. Clean around pump intake (a toothbrush makes a good cleaning tool).
4. Clean Y-strainer on the incoming water line. (Water to the machine must be turned off for this operation.)
  - a. Remove the plug and clean the strainer.
5. Clean rinse tubes.
  - a. Remove the end plugs on the lower and upper rinse arms.
  - b. Clean all rinse tubes with the special brush provided.
  - c. If spray holes in the rinse tubes are clogged, they may be cleaned with a pointed tool.
6. Clean the wash head assembly.
  - a. If the spray jets are plugged, use a pointed tool to dislodge and flush with water.
  - b. If lodged items still remain in the wash tubes, remove the wash assembly by first removing the rinse assembly.
  - c. Clean the assembly at the sink by flushing water through the spray jets.
  - d. Reinstall the wash and rinse assemblies.
7. Clean any deposits which may have built up on exterior moving parts.

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# **SECTION 4: ELECTRICAL SCHEMATICS**

SECTION 4: ELECTRICAL SCHEMATICS

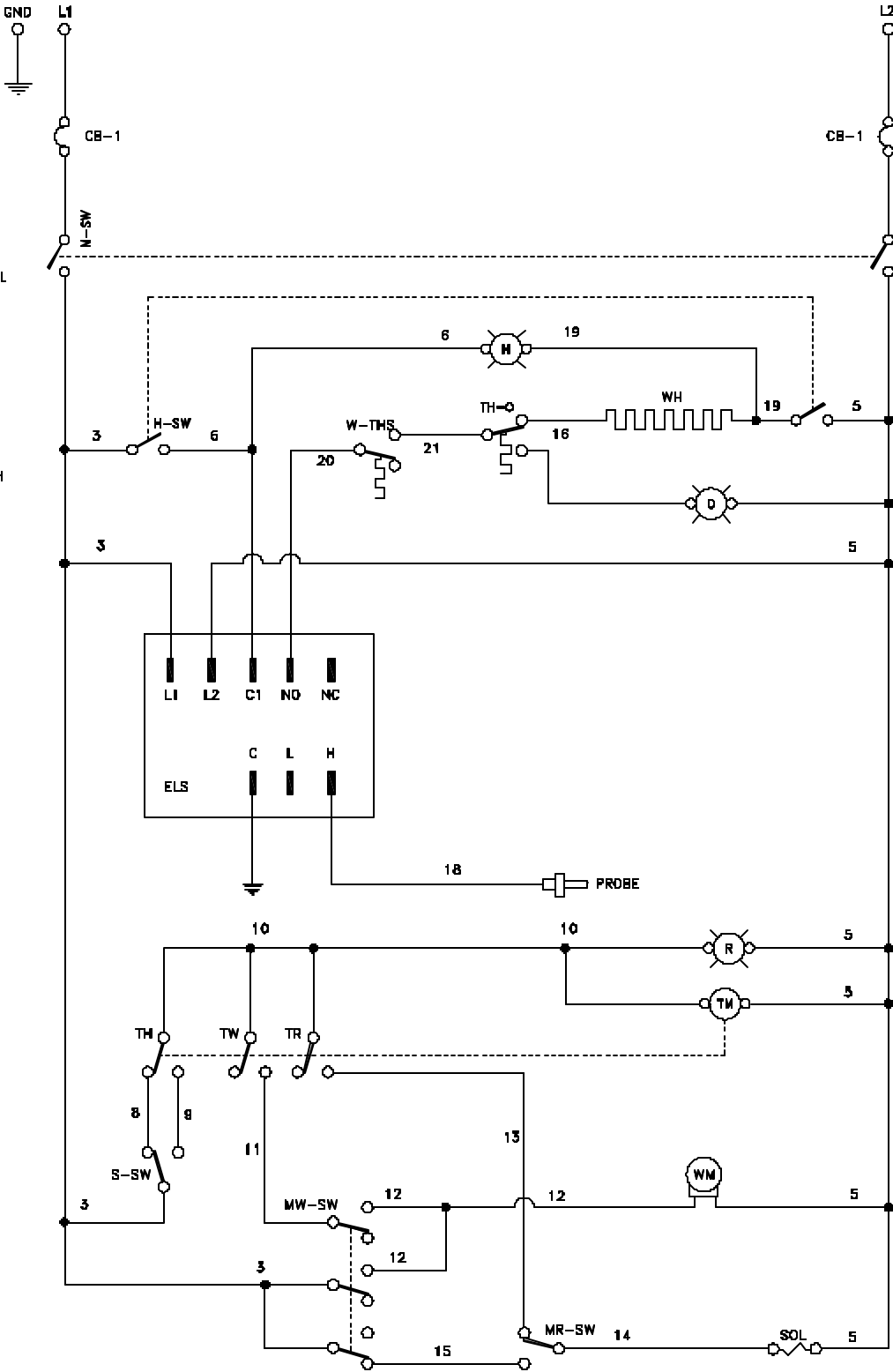
10A, 10AB/10U, 10APRB



10A WIRING DIAGRAM (208-230 VOLT, 60HZ, SINGLE PHASE)

LEGEND

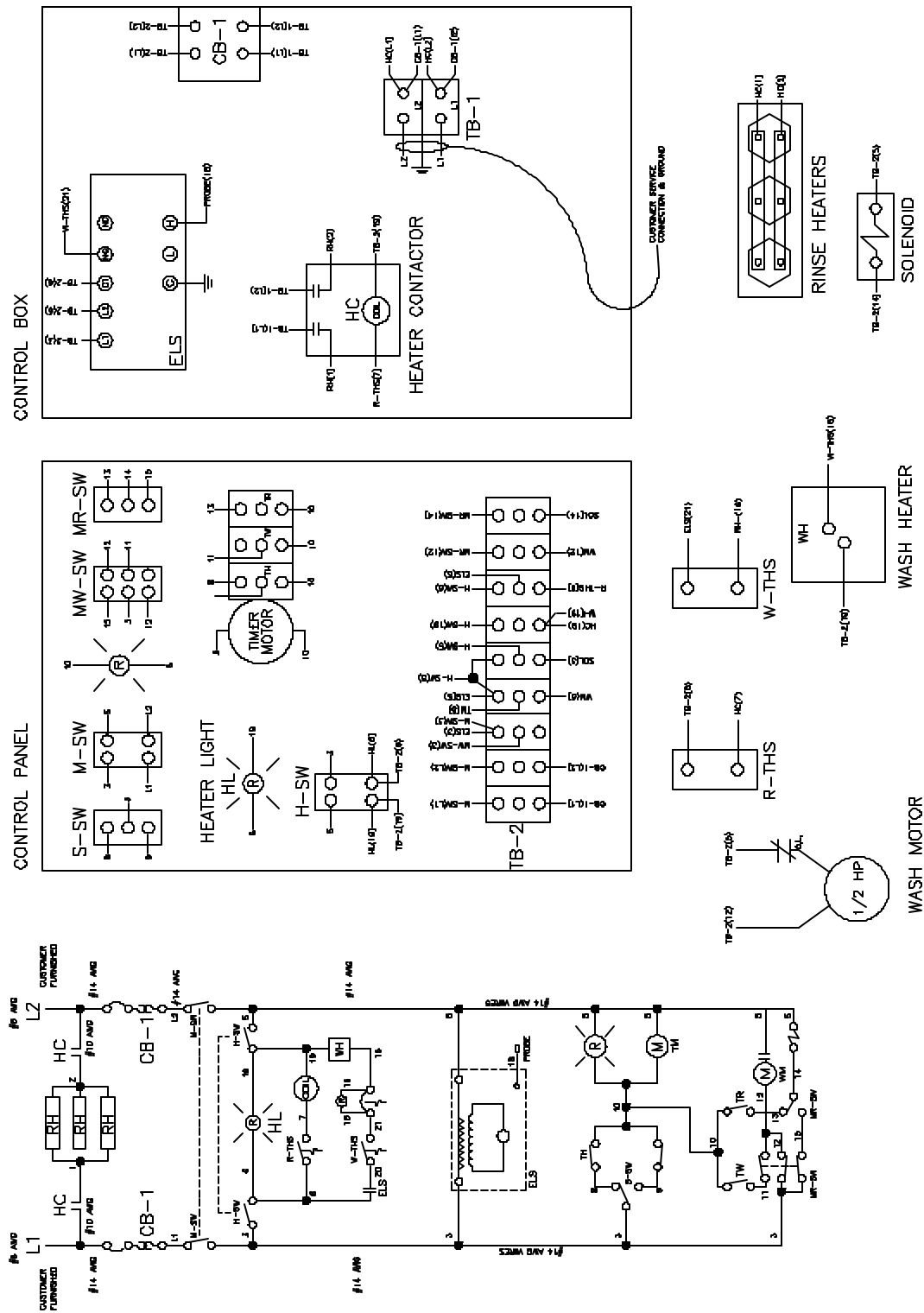
- GND GROUND
- CB-1 CIRCUIT BREAKER
- N-SW MASTER SWITCH
- H-SW HEATER SWITCH
- W-THS WASH THERMOSTAT
- ELS WATER LEVEL CONTROL
- TH CYCLE CAM
- TW WASH CAM
- TR RINSE CAM
- R CYCLE LIGHT
- TM TIMER MOTOR
- S-SW CYCLE SWITCH
- MW-SW MANUAL WASH SWITCH
- SOL FILL SOLENOID



9905-002-05-59

SECTION 4: ELECTRICAL SCHEMATICS

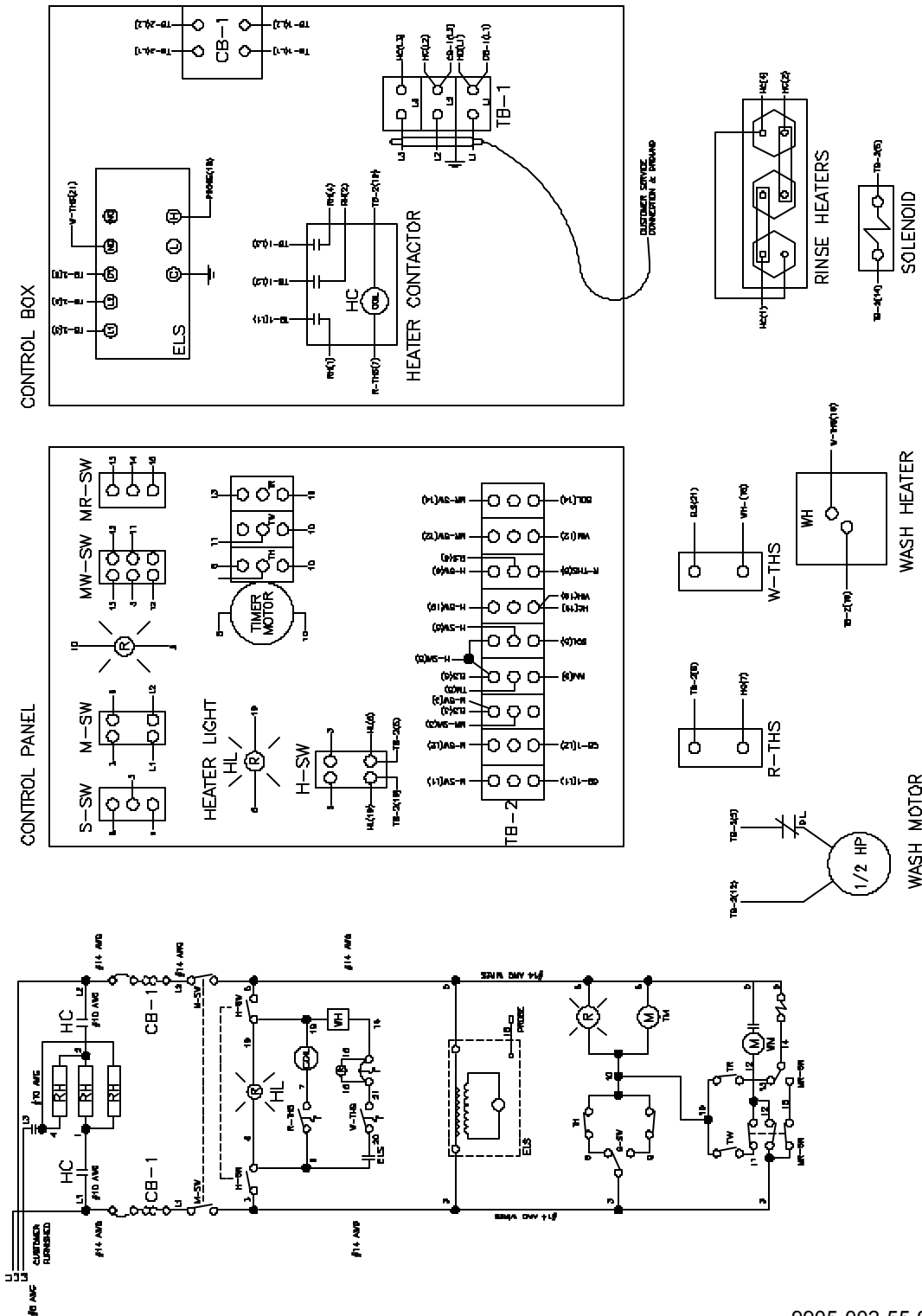
10AB WIRING DIAGRAM (208-230 VOLT, 60HZ, SINGLE PHASE)



9905-000-54-97



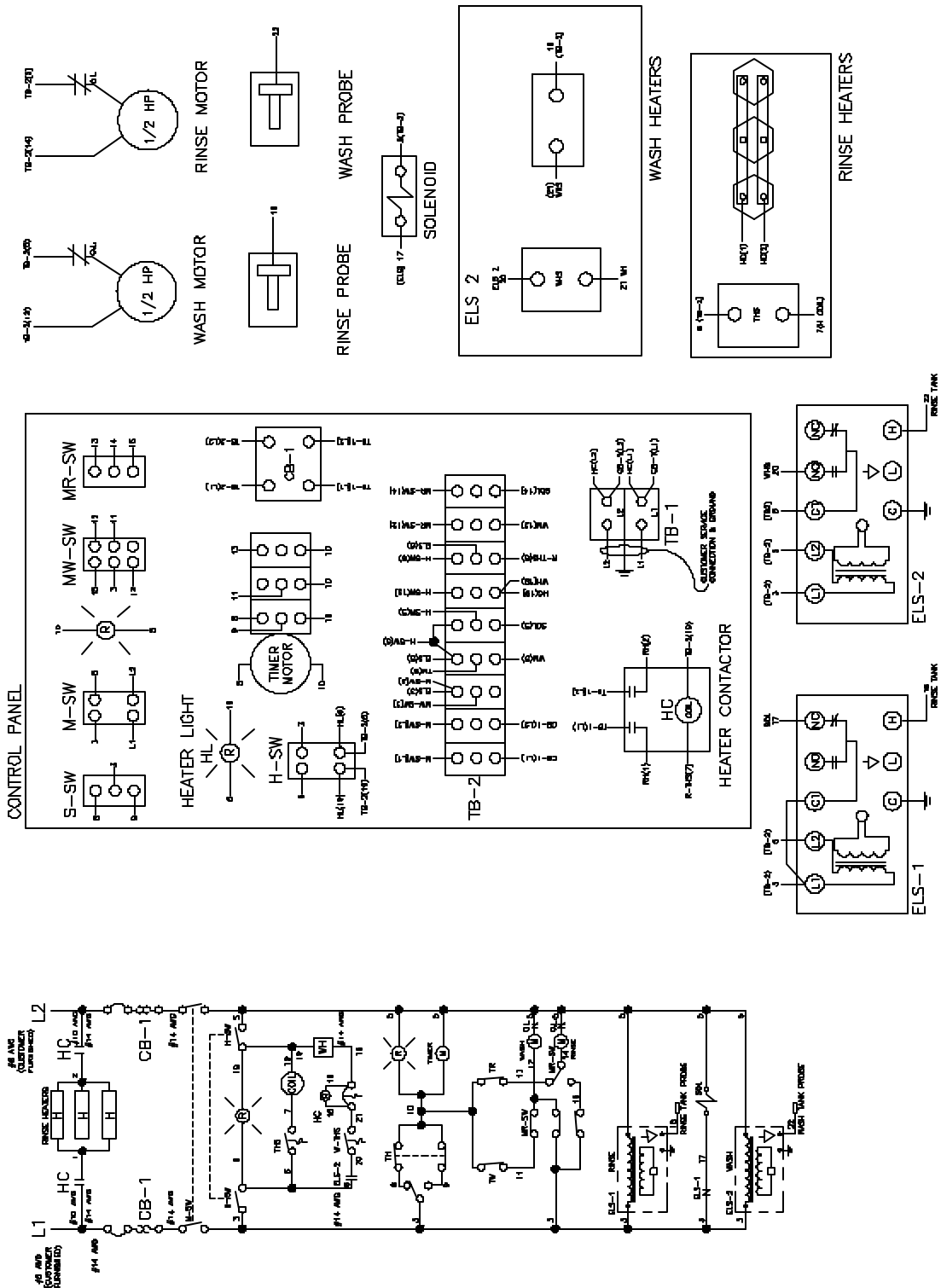
10AB WIRING DIAGRAM (208-230 VOLT, 60HZ, THREE PHASE)



9905-002-55-90a

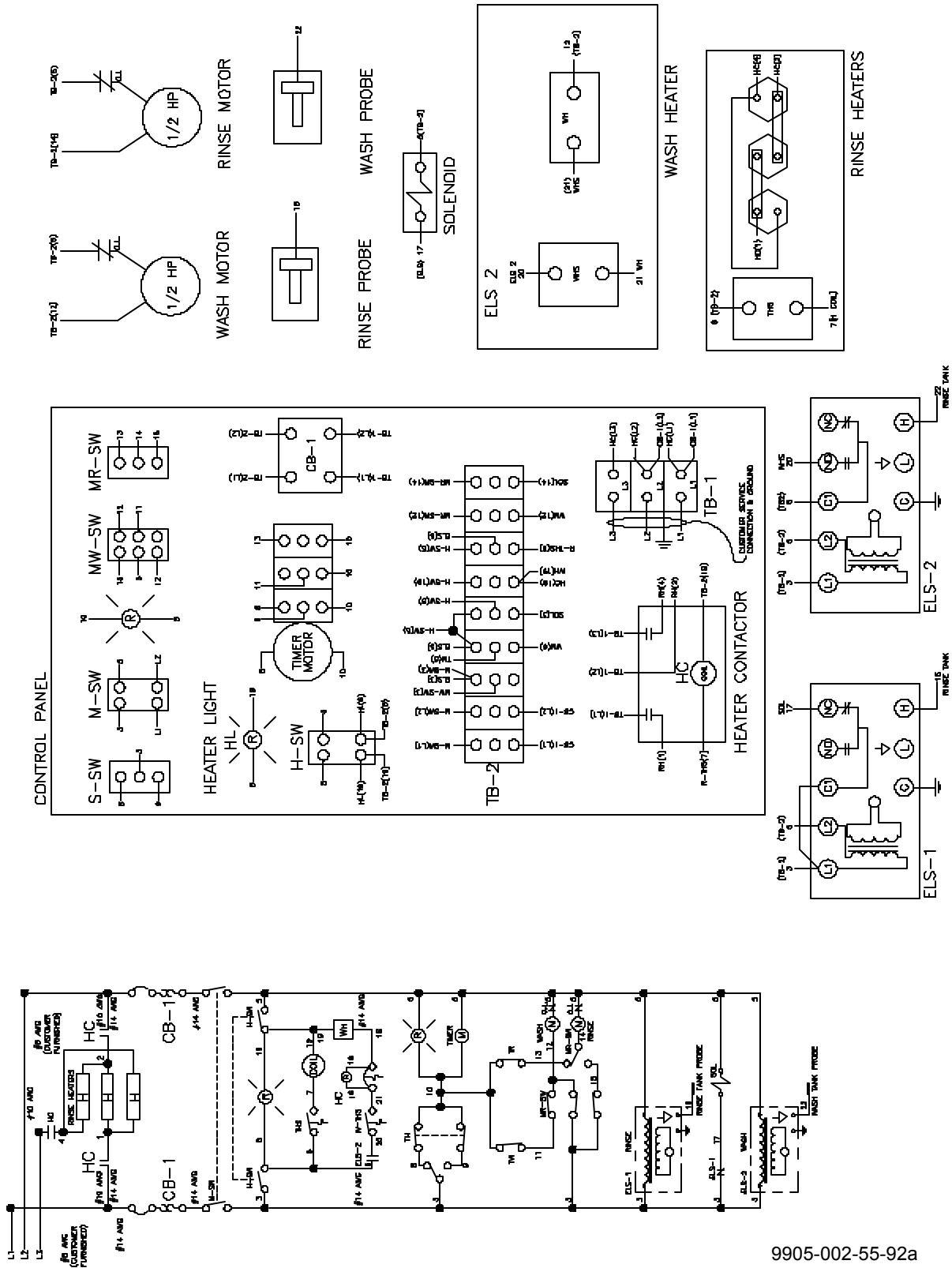
SECTION 4: ELECTRICAL SCHEMATICS

10APRB WIRING DIAGRAM (208-230 VOLT, 60HZ, SINGLE PHASE)



9905-002-55-91a

10APRB WIRING DIAGRAM (208-230 VOLT, 60HZ, THREE PHASE)



9905-002-55-92a

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**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  
jatkins@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) 696-7560  
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