

# INSTALLATION & OPERATION MANUAL

FOR JACKSON MODELS:

TEMPSTAR GPX

TEMPSTAR HH GPX



## MANUFACTURERS WARRANTY

## ONE YEAR LIMITED PARTS & LABOR WARRANTY

ALL NEW JACKSON DISHWASHERS ARE WARRANTED TO THE ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIAL OR WORKMANSHIP, UNDER NORMAL USE AND OPERATION FOR A PERIOD OF (1) ONE YEAR FROM THE DATE OF PURCHASE, BUT IN NO EVENT TO EXCEED (18) EIGHTEEN MONTHS FROM THE DATE OF SHIPMENT FROM THE FACTORY.

Jackson MSC agrees under this warranty to repair or replace, at its discretion, any original part which fails under normal use due to faulty material or workmanship during the warranty period, providing the equipment has been unaltered, and has been properly installed, maintained and operated in accordance with the applicable factory instruction manual furnished with the machine and the failure is reported to the authorized service agency within the warranty period. This includes the use of factory specified genuine replacement parts, purchased directly from a Jackson authorized parts distributor or service agency. Use of generic replacement parts may create a hazard and void warranty certification.

The labor to repair or replace such failed part will be paid by Jackson MSC, within the continental United States, Hawaii and Canada, during the warranty period provided a Jackson MSC authorized service agency, or those having prior authorization from the factory, performs the service. Any repair work by persons other than a Jackson MSC authorized service agency is the sole responsibility of the customer. Labor coverage is limited to regular hourly rates, overtime premiums and emergency service charges will not be paid by Jackson MSC.

Accessory components not installed by the factory carry a (1) one year parts warranty only. Accessory components such as table limit switches, pressure regulators, pre rinse units, etc. that are shipped with the unit and installed at the site are included. Labor to repair or replace these components is not covered by Jackson MSC.

This warranty is void if failure is a direct result from shipping, handling, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

### TRAVEL LIMITATIONS

Jackson MSC limits warranty travel time to (2) two hours and mileage to (100) one hundred miles. Jackson MSC will not pay for travel time and mileage that exceeds this, or any fees such as those for air or boat travel without prior authorization.

### WARRANTY REGISTRATION CARD

The warranty registration card supplied with the machine must be returned to Jackson MSC within 30 days to validate the warranty.

### REPLACEMENT PARTS WARRANTY

Jackson replacement parts are warranted for a period of 90 days from the date of installation or 180 days from the date of shipment from the factory, whichever ever occurs first.

### PRODUCT CHANGES AND UPDATES

Jackson MSC reserves the right to make changes in design and specification of any equipment as engineering or necessity requires.

THIS IS THE ENTIRE AND ONLY WARRANTY OF JACKSON MSC. JACKSON'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES OR PART THEREOF WHICH GIVES RISE TO THE CLAIM.

THERE ARE NO WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING FOR FITNESS OR MERCHANTABILITY, THAT ARE NOT SET FORTH HEREIN, OR THAT EXTEND BEYOND THE DURATION HEREOF. UNDER NO CIRCUMSTANCES WILL JACKSON MSC BE LIABLE FOR ANY LOSS OR DAMAGE, DIRECT OR CONSEQUENTIAL, OR FOR THE DAMAGES IN THE NATURE OF PENALTIES, ARISING OUT OF THE USE OR INABILITY TO USE ANY OF ITS PRODUCTS.

### ITEMS NOT COVERED

This warranty does not cover cleaning or deliming of the unit or any component such as, but not limited to, wash arms, rinse arms or strainers at anytime. Nor does it cover adjustments such as, but not limited to timer cams, thermostats or doors, beyond 30 days from the date of installation. In addition, the warranty will only cover the replacement of wear items such as curtains, drain balls, door guides or gaskets during the first 30 days after installation. Also, not covered are conditions caused by the use of incorrect (non-Commercial) grade detergents, incorrect water temperature or pressure, or hard water conditions.







## TEMPSTAR HH GPX

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

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

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

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

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

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

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

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

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# **SECTION 1: SPECIFICATION INFORMATION**

## SPECIFICATIONS OF THE TEMPSTAR GPX

## PERFORMANCE/CAPABILITIES

## OPERATING CAPACITY (RACKS/HOUR)

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

## OPERATING CYCLE (SECONDS)

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

## TANK CAPACITY (GALLONS)

WASH TANK (MINIMUM)	8.0
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## WASH PUMP CAPACITY

GALLONS PER MINUTE	150
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## ELECTRICAL REQUIREMENTS

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

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

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

## WATER REQUIREMENTS

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

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

**SECTION 1: SPECIFICATION INFORMATION**

**SPECIFICATIONS OF THE TEMPSTAR HH GPX**

**PERFORMANCE/CAPABILITIES**

**OPERATING CAPACITY (RACKS/HOUR)**

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

**OPERATING CYCLE (SECONDS)**

**SELECTION (A)**

WASH TIME	45
RINSE TIME	15
TOTAL CYCLE TIME	60

**SELECTION (B)**

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

**SELECTION (C)**

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

**SELECTION (D)**

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

**TANK CAPACITY (GALLONS)**

WASH TANK (MINIMUM)	8.0
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**WASH PUMP CAPACITY**

GALLONS PER MINUTE	150
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**ELECTRICAL REQUIREMENTS**

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

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

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

**WATER REQUIREMENTS**

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

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



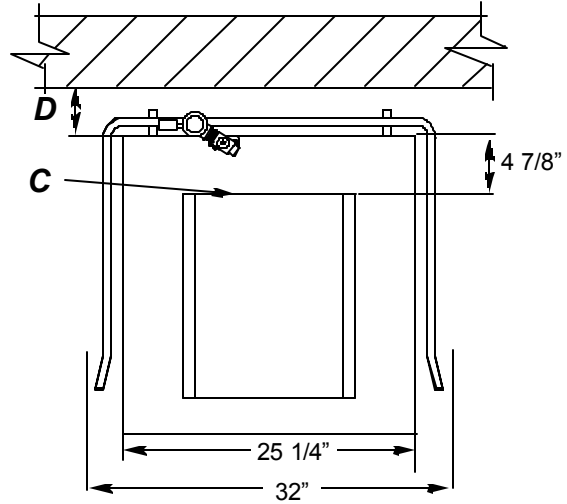
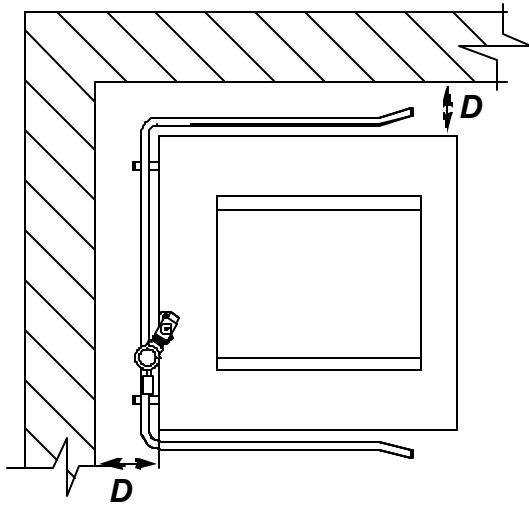
SECTION 1: SPECIFICATION INFORMATION

DIMENSIONS FOR TEMPSTAR GPX

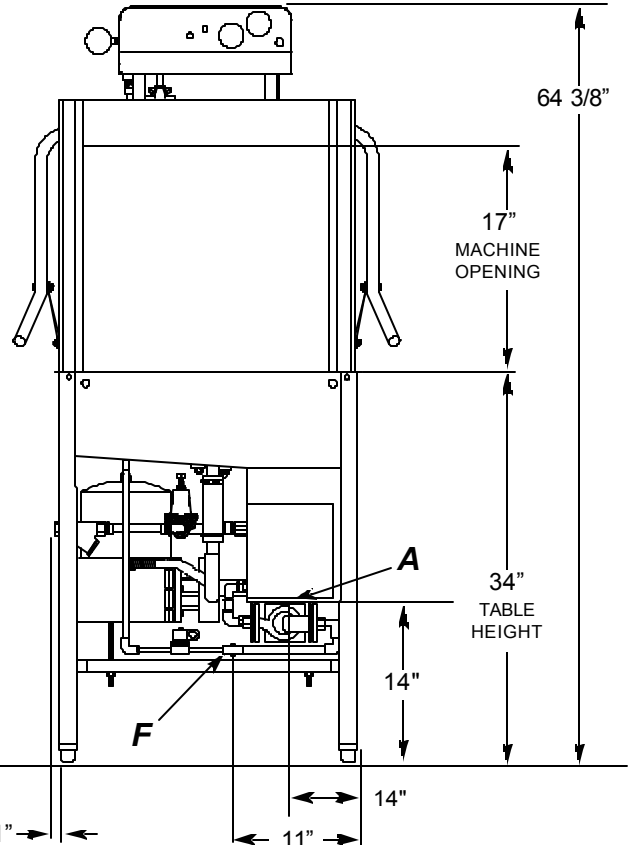
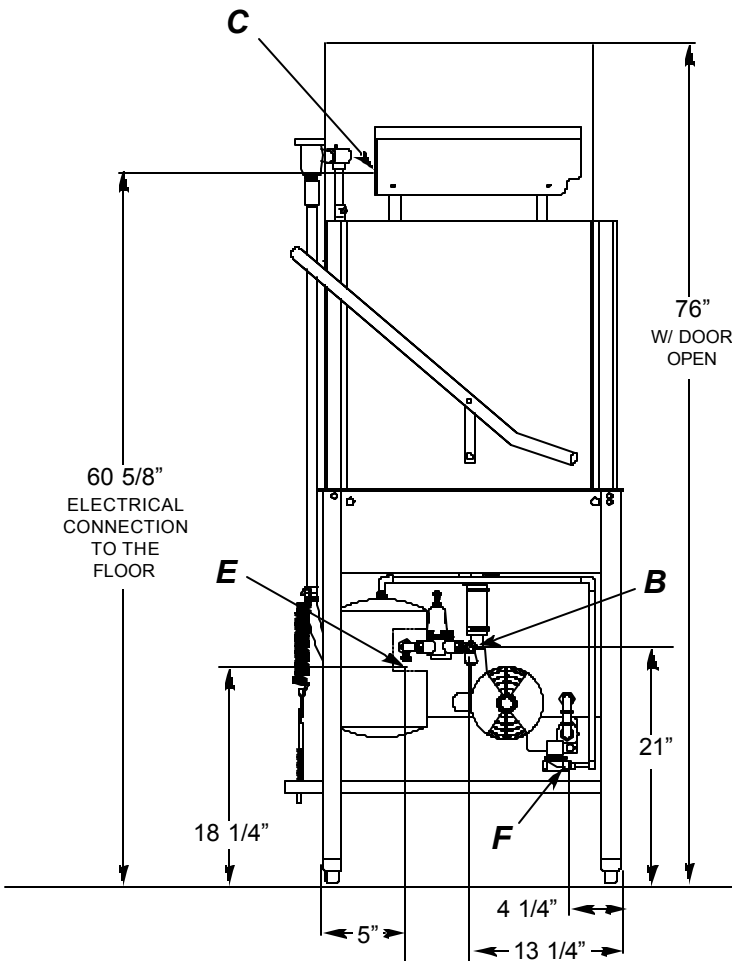
- A - DRAIN 1 1/2" NPT
- B - WATER INLET 1/2" NPT
- C - ELECTRICAL CONNECTION

LEGEND

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



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



**SECTION 1: SPECIFICATION INFORMATION**

**DIMENSIONS FOR TEMPSTAR HH GPX**

**LEGEND:**

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

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

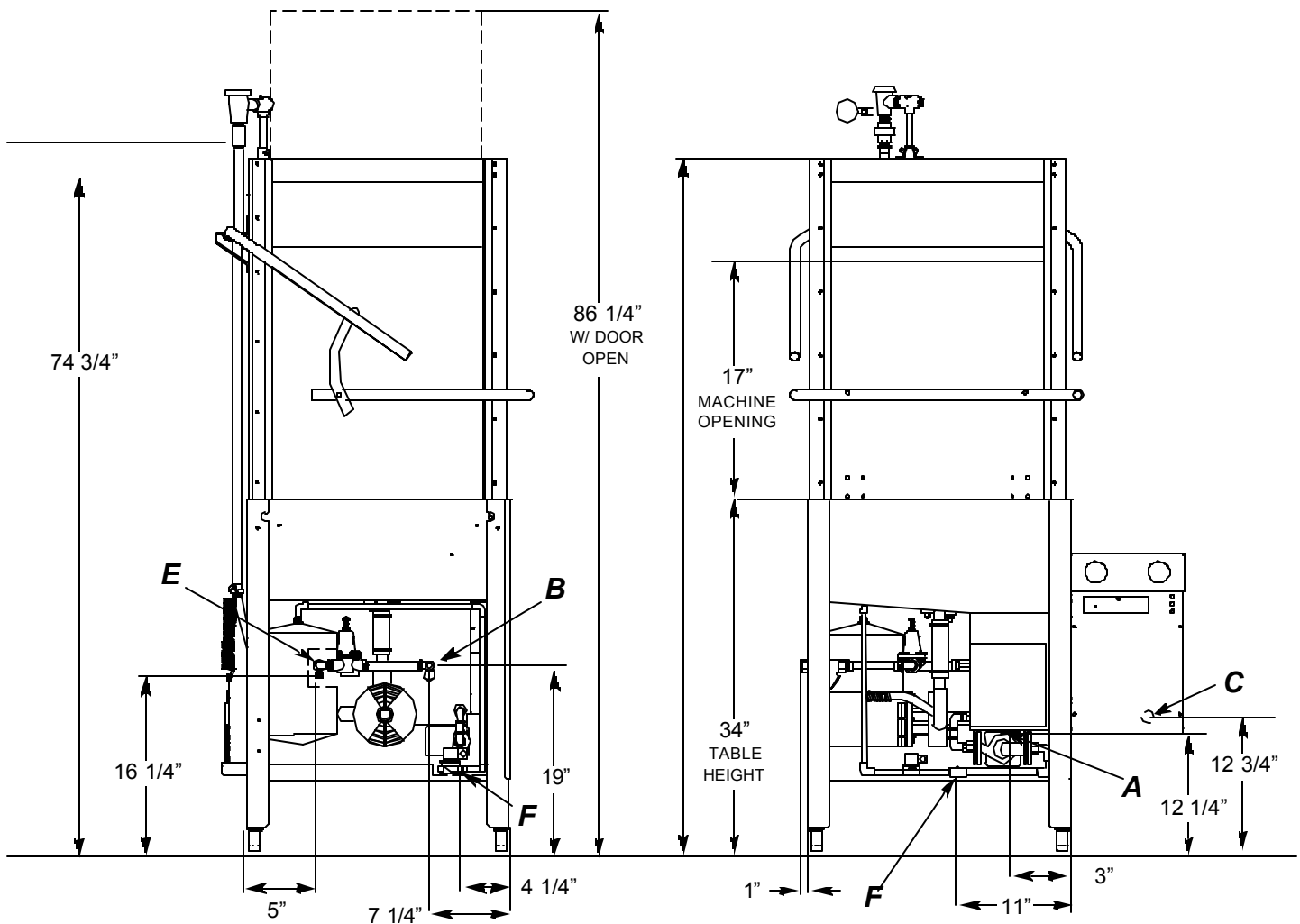
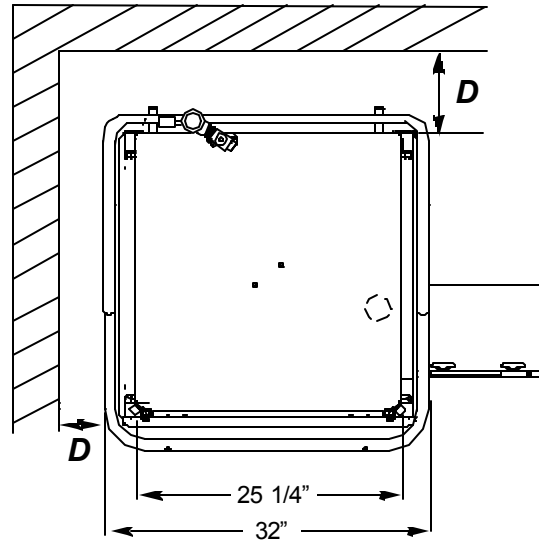


TABLE DIMENSIONS

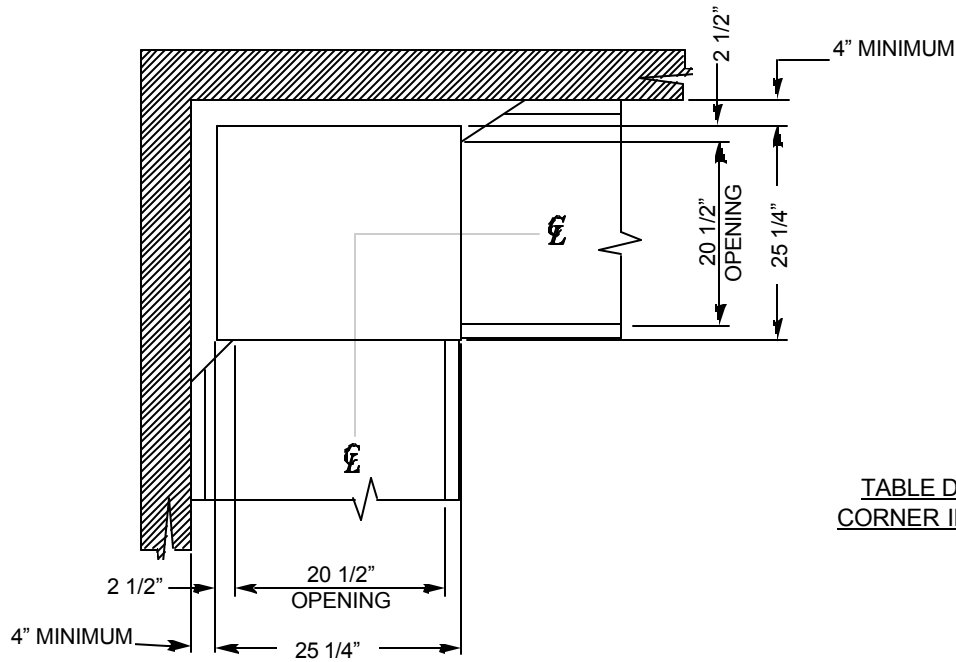


TABLE DIMENSIONS  
CORNER INSTALLATION

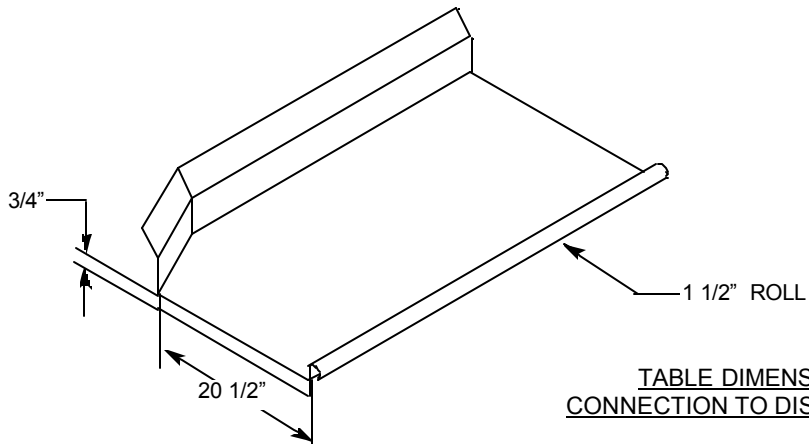


TABLE DIMENSIONS  
CONNECTION TO DISHWASHER

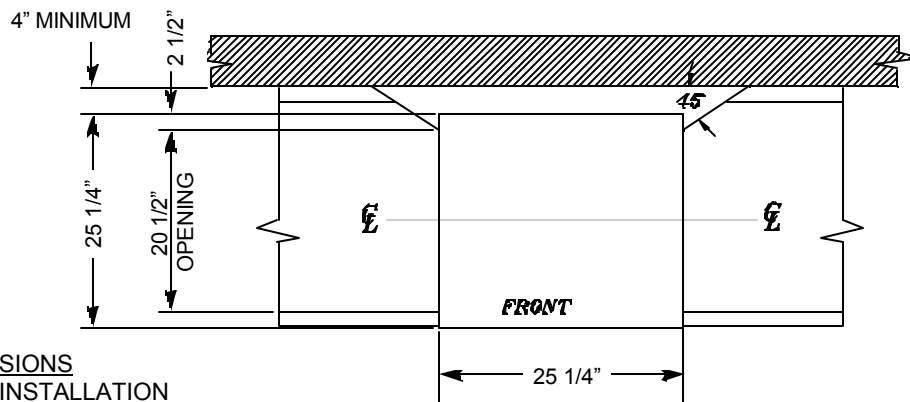


TABLE DIMENSIONS  
STRAIGHT THROUGH INSTALLATION

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**SECTION 2:  
INSTALLATION/OPERATION  
INSTRUCTIONS**

**INSTALLATION INSTRUCTIONS**

**VISUAL INSPECTION:** Before installing the unit, check the container and machine for damage. A damaged container is an indicator that there may be some damage to the machine. If there is damage to both the container and machine, do not throw away the container. The dishmachine has been inspected and packed at the factory and is expected to arrive to you in new, undamaged condition. However, rough handling by carriers or others may result in there being damage to the unit while in transit. If such a situation occurs, do not return the unit to Jackson; instead, contact the carrier and ask them to send a representative to the site to inspect the damage to the unit and to complete an inspection report. You must contact the carrier within 48 hours of receiving the machine. Also, contact the dealer through which you purchased the unit.

**UNPACKING THE DISHMACHINE:** Once the machine has been removed from the container, ensure that there are no missing parts from the machine. This may not be obvious at first. If it is discovered that an item is missing, contact Jackson immediately to have the missing item shipped to you.

**LEVEL THE DISHMACHINE:** The dishmachine is designed to operate while being level. This is important to prevent any damage to the machine during operation and to ensure the best results when washing ware. The unit comes with adjustable bullet feet, which can be turned using a pair of channel locks or by hand if the unit can be raised safely. Ensure that the unit is level from side to side and from front to back before making any connections.

**PLUMBING THE DISHMACHINE:** All plumbing connections must comply with all applicable local, state, and national plumbing codes. The plumber is responsible for ensuring that the incoming water line is thoroughly flushed prior to connecting it to any component of the dishmachine. It is necessary to remove all foreign debris from the water line that may potentially get trapped in the valves or cause an obstruction. Any valves that are fouled as a result of foreign matter left in the water line, and any expenses resulting from this fouling, are not the responsibility of the manufacturer.

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

**NOTE:** This equipment is not recommend for use with deionized water or other aggressive fluids. Use of deionized water or other aggressive fluids will result in corrosion and failure of materials and components. Use of deionized water or other aggressive fluids will void the manufacturer's warranty.

**WATER SUPPLY CONNECTION:** Ensure that you have read the section entitled "PLUMBING THE DISHMACHINE" above before proceeding. Install the water supply line (1/2" pipe size minimum) to the dishmachine line strainer using copper pipe. It is recommended that a water shut-off valve be installed in the water line between the main supply and the machine to allow access for service. The water supply line is to be capable of 25 PSI "flow" pressure at the recommended temperature indicated on the data plate.

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

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

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

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

It is also recommended that a shock absorber (not supplied with the Tempstar models) be installed in the incoming water line. This prevents line hammer (hydraulic shock), induced by the solenoid valve as it operates, from causing damage to the equipment.

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

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

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### INSTALLATION INSTRUCTIONS

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

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

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

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

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

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

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

To install the incoming power lines, remove the control box cover. Install 3/4" conduit into the pre-punched holes in the back of the control box. Route power wires and connect to power block and grounding lug. Install the service wires (L1 and L2) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided, and tighten the connections. It is recommended that "DE-OX" or another similar anti-oxidation agent be used on all power connections.

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

## GAS BOOSTER HEATER CONNECTIONS

## ⚠ WARNING ⚠

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

CHECK ALL GAS CONNECTIONS FOR LEAKS PRIOR TO APPLYING POWER.

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

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

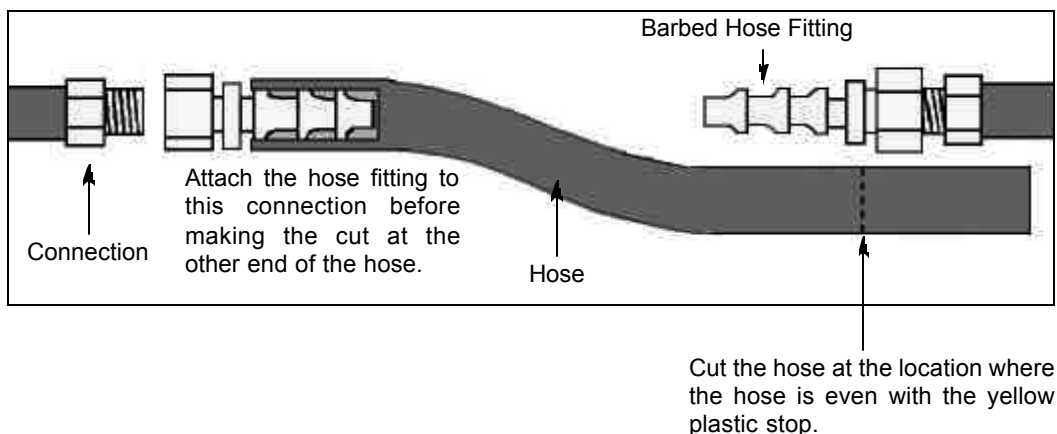
ENSURE THAT ALL LOCAL HEALTH, FIRE, AND BUILDING CODES ARE BEING ADHERED TO WHEN INSTALLING THIS MACHINE. VERIFY WITH LOCAL OFFICIALS IF THERE ARE ANY QUESTIONS.

INSTALL A SHUT-OFF VALVE AT THE GAS SOURCE.

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

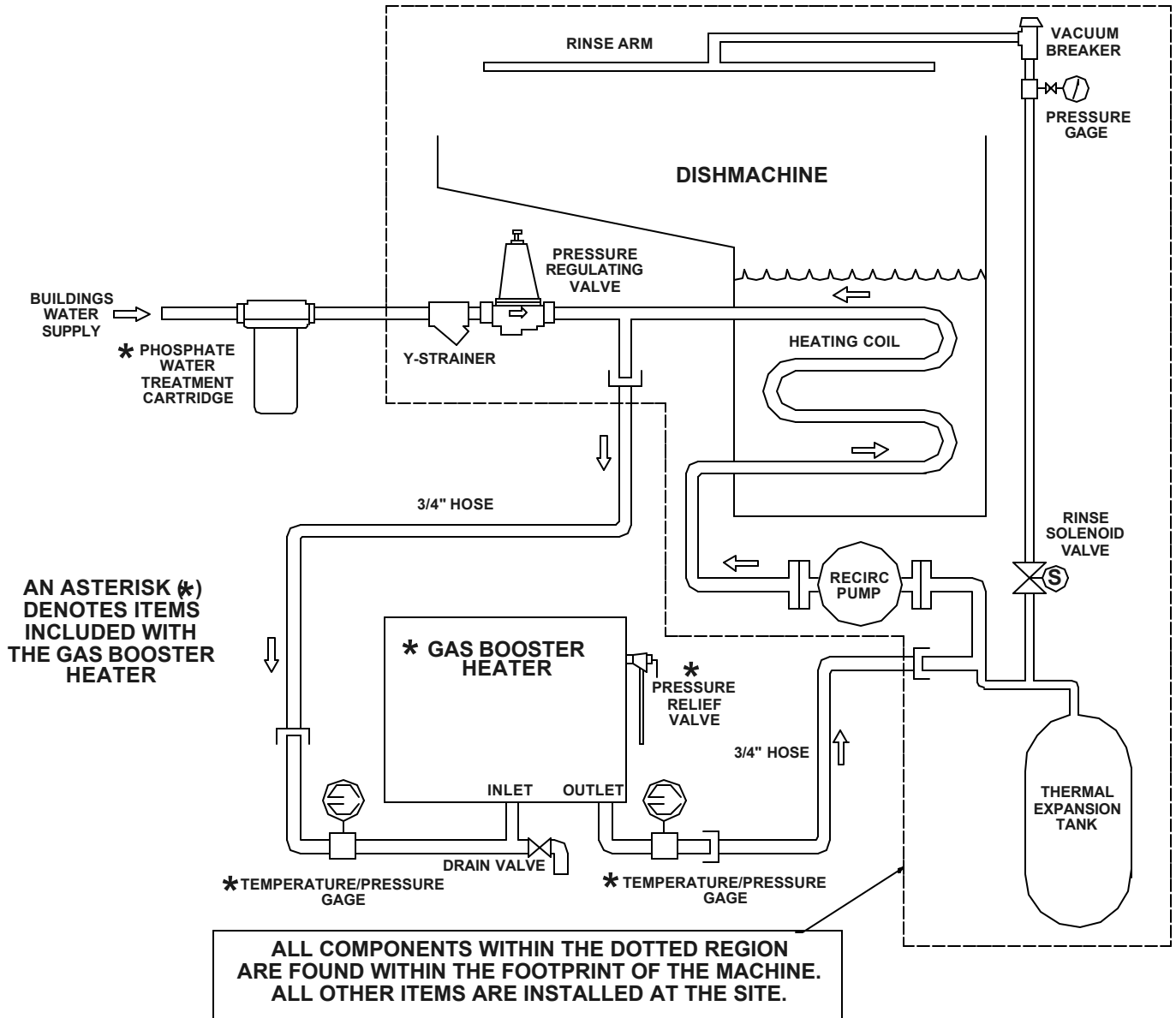
To prevent incorrect measurements of the hose, it is recommended to place one barbed hose fitting into the end of the uncut length of hose coil and attach that fitting to an appropriate connection. Run the hose to the corresponding connection on the other unit before cutting the hose. Use a barbed hose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

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



SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

GAS BOOSTER HEATER CONNECTIONS (CONTINUED)





### OPERATION INSTRUCTIONS

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

1. The pan strainer and pump suction strainer are in place and are clean.
2. The overflow tube and o-ring are installed.
3. That the wash and rinse arms are screwed securely into place and that their endcaps are tight. The wash and rinse arms should rotate freely.

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

**POWER UP:** To energize the unit, turn on the power at the service breaker. The voltage should have been previously verified as being correct. If not, the voltage will have to be verified.

**FILLING THE WASH TUB (TEMPSTAR GPX):** Ensure that the delime switch is in the NORMAL position, and place the power switch into the ON position. The Tempstar model should fill automatically and shut off when the appropriate level is reached (just below the pan strainer). Verify that the drain stopper is preventing the wash tub water from leaking excessively. There may be some slight leakage from the drain hole. Verify that there are no other leaks on the unit before proceeding any further. The wash tub must be completely filled before operating the wash pump to prevent damage to the component. Once the wash tub is filled, the unit is ready for operation.

**FILLING THE WASH TUB (TEMPSTAR HH GPX):** For the initial fill, ensure that the cycle selection switch is in the "AUTO" (automatic) position, and place the power switch in the "ON" position. The unit will fill automatically and run through a rinse cycle. Open the doors and verify that the water level is correct. Hereafter, the water level is controlled by the overflow tube. Verify that the drain stopper is preventing the wash tub water from draining excessively. There may be some slight leakage from the drain hole. Verify that there are no other leaks on the unit before proceeding any further. The wash tub must be completely filled before operating the wash pump to prevent damage to the component. Once the wash tub is filled, the unit is ready for operation.

**WARE PREPARATION:** Proper preparation of ware will help ensure good results and less re-washes. If not done properly, ware may not come out clean and the efficiency of the dishmachine will be reduced. It is important to remember that a dishmachine is not a garbage disposal and that simply throwing unscrapped dishes into the machine simply defeats the purpose altogether of washing the ware. Scraps should be removed from ware prior to being loaded into a rack. Pre-rinsing and pre-soaking are good ideas, especially for silverware and casserole dishes. Place cups and glasses upside down in racks so that they do not hold water during the cycle. The dishmachine is meant not only to clean, but to sanitize as well, to destroy all of the bacteria that could be harmful to human beings. In order to do this, ware must be properly prepared prior to being placed in the machine.

**DAILY MACHINE PREPARATION:** Refer to the section entitled "PREPARATION" at the top of this page and follow the instructions there. Afterwards, check that all of the chemical levels are correct and/or that there is plenty of detergent available for the expected workload.

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

**WASHING A RACK OF WARE:** To wash a rack, open the doors completely (being careful for hot water that may drip from the doors) and slide the rack into the unit. Close the doors and the unit will start automatically. Once the cycle is completed, open the door (again watching for the dripping hot water) and remove the rack of clean ware. Replace with a rack of soiled ware and close the doors. The process will then repeat itself.

## SECTION 2: INSTALLATION/OPERATION INSTRUCTIONS

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### OPERATION INSTRUCTIONS (CONTINUED)

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

**SHUTDOWN AND CLEANING:** At the end of the workday, close the doors. When the unit completes the cycle, turn the power switch to the OFF position and open the doors. Remove and clean the pan strainer. Remove the drain stopper from the tub and allow the tub to drain (NOTE: the wash tank water will be hot so caution is advised). Once the wash tub is drained, remove the pump suction strainer. Remove soil and debris from the strainer and set to the side. Unscrew the wash and rinse arms from their manifolds. Remove the endcaps and flush the arms with water. Use a brush to clean out the inside of the arms. If the nozzles appear to be clogged, use a toothpick to remove the obstruction. Wipe the inside of the unit out, removing all soil and scraps. Reassemble the wash and rinse arms and replace them in the unit. The arms only need to be hand tight, do not use tools to tighten them down. Reinstall the drain stopper and strainers and close the doors.

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

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

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

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## **SECTION 3: PREVENTATIVE MAINTENANCE**

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

There are many things that operators can do to prevent catastrophic damage to the dishmachine. One of the major causes of component failure has to do with prescrapping procedures. A dishmachine is not a garbage disposal; any large pieces of material that are put into the machine shall remain in the machine until they are either broken up (after spreading out on your ware!) or physically removed. Strainers are installed to help catch debris, but they do no good if they are clogged. Have operators regularly inspect the pan strainers to ensure (1) that they are free of soil and debris and (2) they are laying flat in the tub.

When cleaning out strainers, do **NOT** beat them on waste cans. The strainers are made of metal and can be forgiving; but once severe damage is done, it is next to impossible for the strainer to work in the way it was designed to. Wipe out strainers with a rag and rinse under a faucet if necessary. For stubborn debris, a toothpick should be able to dislodge any obstructions from the perforations. Always ensure that strainers are placed back in the machine before operation and that they lay flat in the tub.

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

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

Some problems, however, may have nothing to do with the machine itself and no amount of preventative maintenance is going to help. A common problem has to do with temperatures being too low. Verify that the water temperatures coming to your dishmachine match the requirements listed on the machine data plate. There can be a variety of reasons why your water temperature could be too low and you should discuss it with a **QUALIFIED SERVICE AGENCY** to determine what can be done.

By following the operating and cleaning instructions in this manual, you should get the most efficient results from your machine. As a reminder, here are some steps to take to ensure that you are using the dishmachine the way it was designed to work:

1. Ensure that the water temperatures match those listed on the machine data plate.
2. Ensure that all strainers are in place before operating the machine.
3. Ensure that all wash and/or rinse arms are secure in the machine before operating.
4. Ensure that drains are closed/sealed before operating.
5. Remove as much soil from dishes by hand as possible before loading into racks.
6. Do not overfill racks.
7. Ensure that glasses are placed upside down in the rack.
8. Ensure that all chemicals being injected to machine have been verified as being at the correct concentrations.
9. Clean out the machine at the end of every workday as per the instructions in the manual.
10. Always contact a **QUALIFIED SERVICE AGENCY** whenever a serious problem arises.
11. Follow all safety procedures, whether listed in this manual or put forth by local, state or national codes/regulations.

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# **SECTION 4: ELECTRICAL SCHEMATICS**

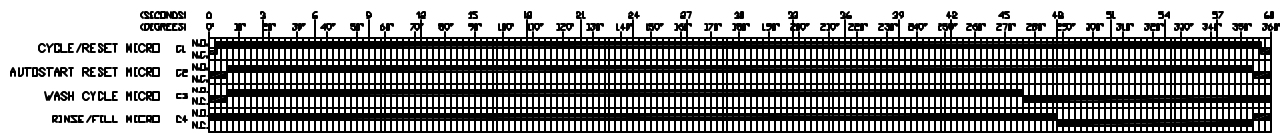
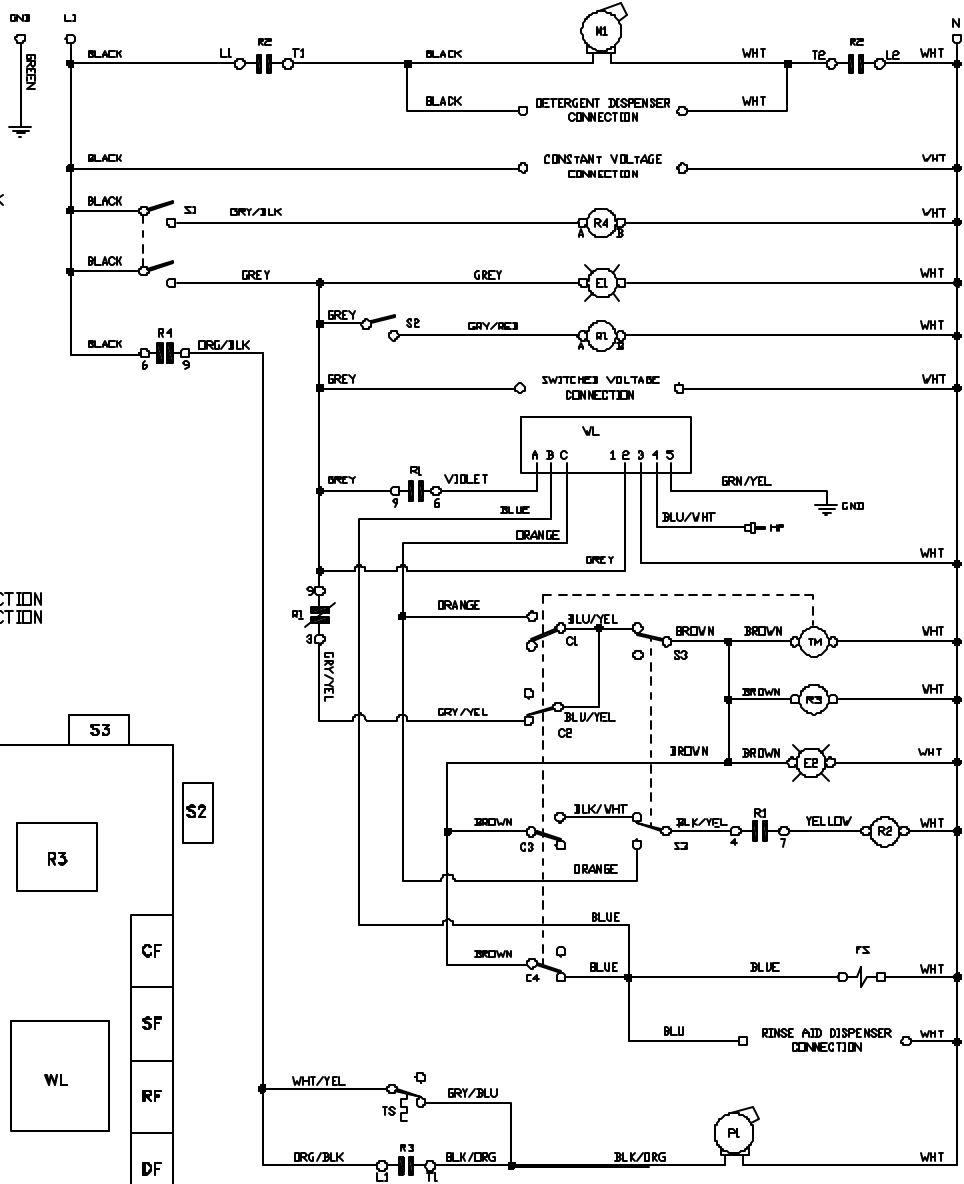
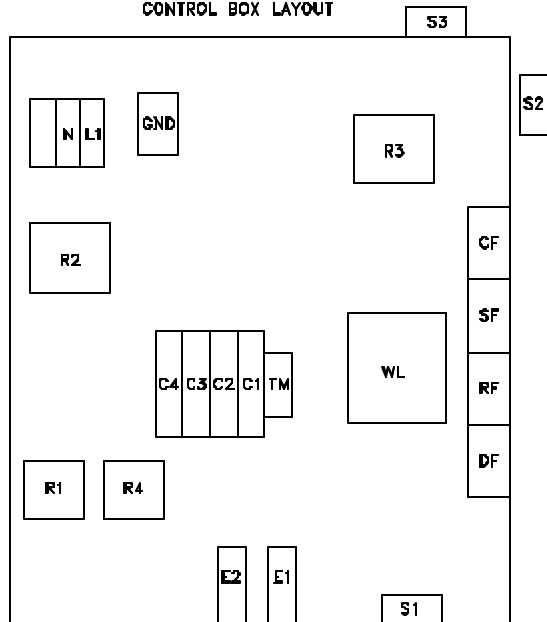
SECTION 4: ELECTRICAL SCHEMATICS

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

LEGEND

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

CONTROL BOX LAYOUT



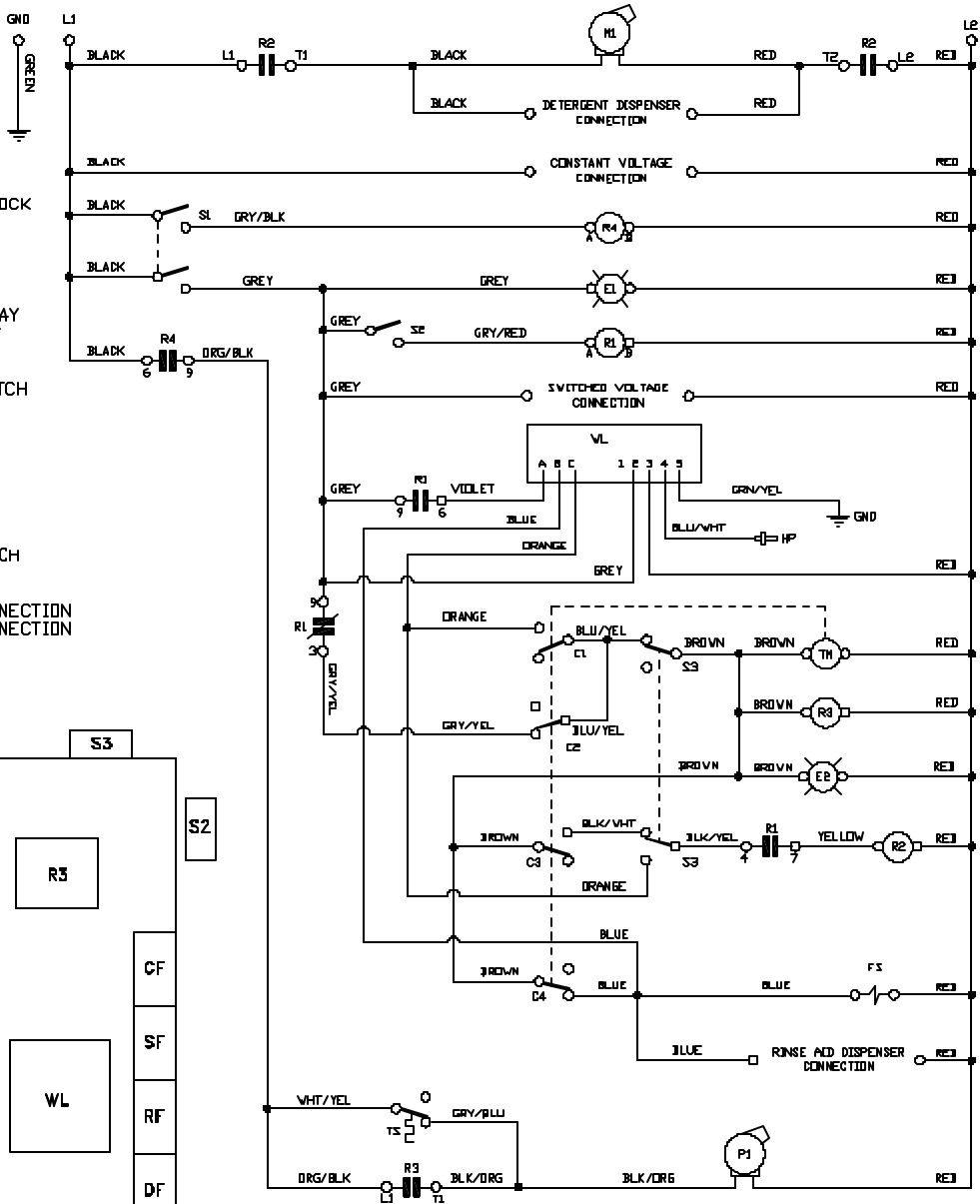
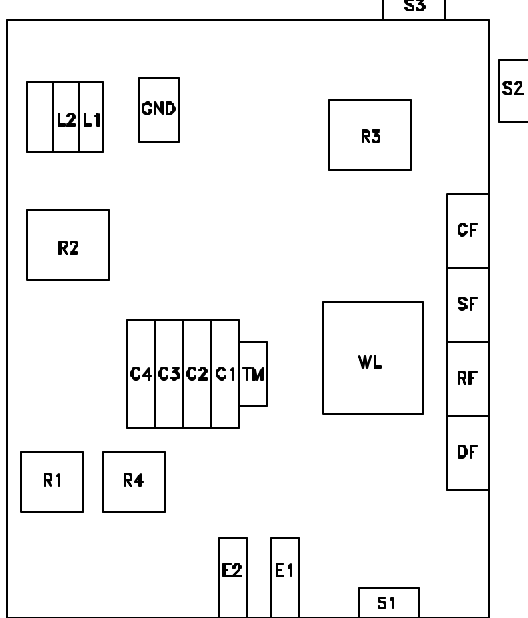
9903-002-56-091

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

LEGEND

- L1 L2 POWER DISTRIBUTION BLOCK
- GND GROUND
- M1 WASH PUMP MOTOR
- P1 CIRCULATOR PUMP
- R1 CONTROL RELAY
- R2 WASH MOTOR CONTACTOR
- R3 WASH TEMPERATURE RELAY
- R4 CIRCULATOR PUMP RELAY
- TM TIMER MOTOR
- C1 CYCLE SWITCH
- C2 AUTO START RESET SWITCH
- C3 WASH CYCLE SWITCH
- C4 RINSE/FILL SWITCH
- S1 POWER SWITCH
- S2 DOOR SWITCH
- S3 NORMAL/DELIME SWITCH
- E1 POWER LIGHT
- E2 CYCLE LIGHT
- FS FILL SOLENOID
- WL WASH THERMOSTAT SWITCH
- TS WASH THERMOSTAT SWITCH
- VL WATER LEVEL CONTROL
- HP HIGH LEVEL PROBE
- CF CONSTANT VOLTAGE CONNECTION
- SF SWITCHED VOLTAGE CONNECTION
- RF RINSE AID CONNECTION
- DF DETERGENT CONNECTION

CONTROL BOX LAYOUT



WIRE NO.	DESCRIPTION	START	END
1	CYCLE/RESET MICRO	1	2
2	AUTOSTART RESET MICRO	3	4
3	WASH CYCLE MICRO	5	6
4	RINSE/FILL MICRO	7	8

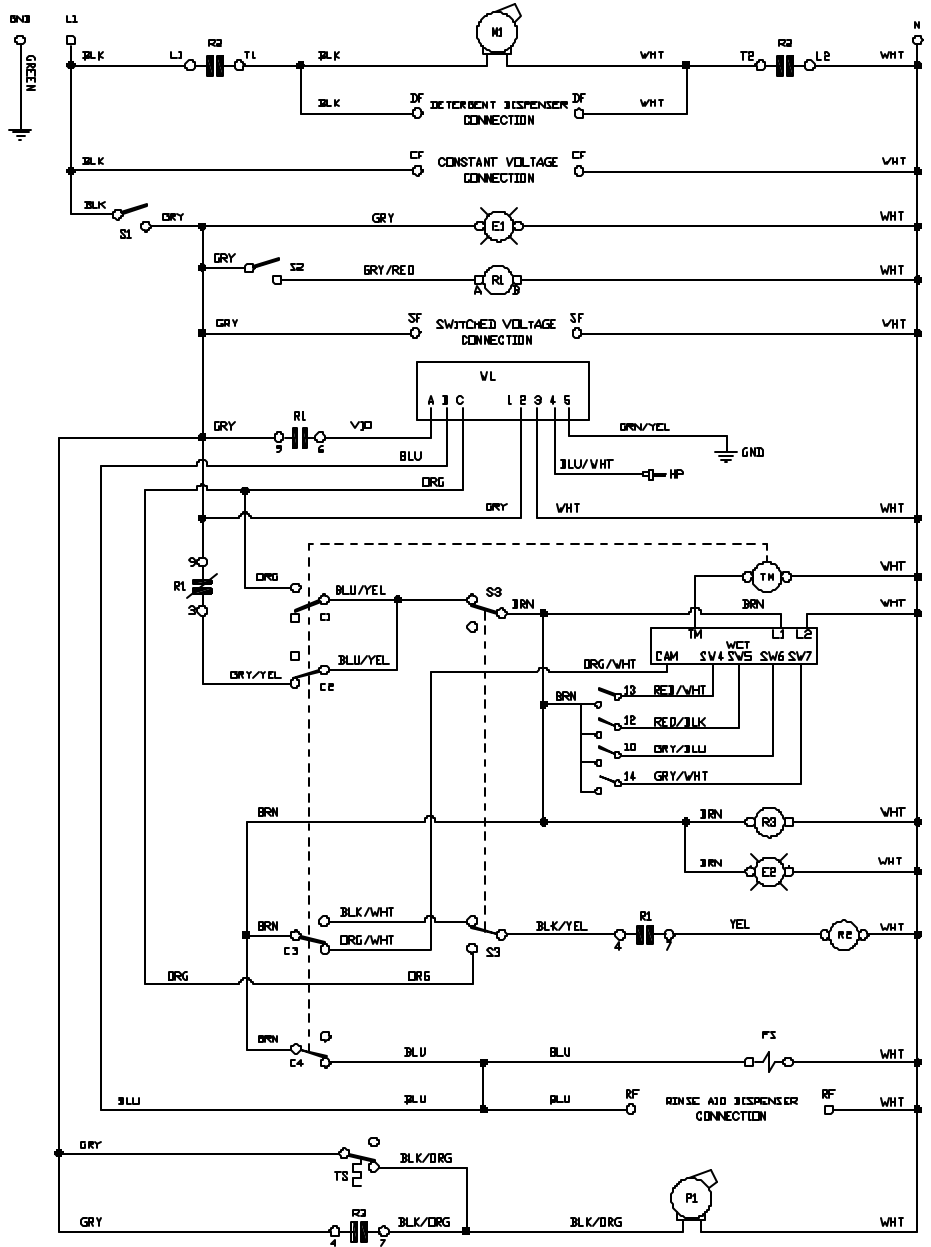
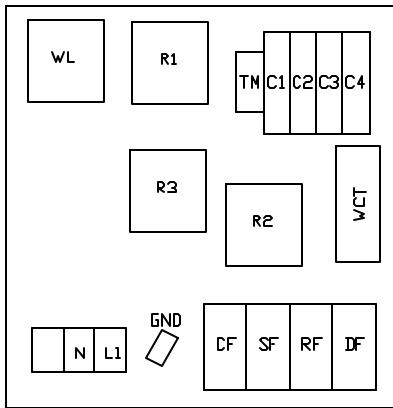
SECTION 4: ELECTRICAL SCHEMATICS

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

LEGEND

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

COMPONENT LAYOUT



9905-002-57-61a



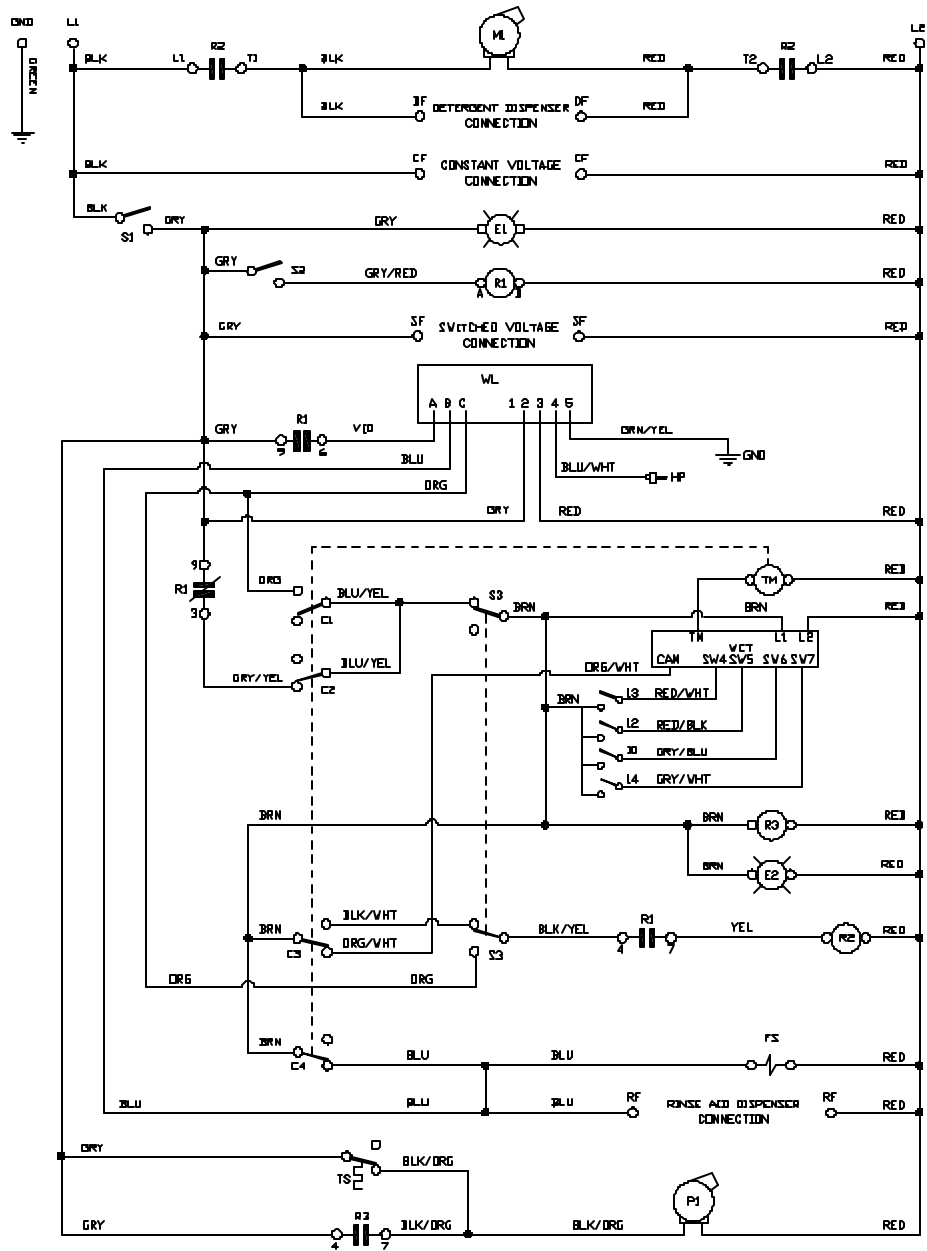
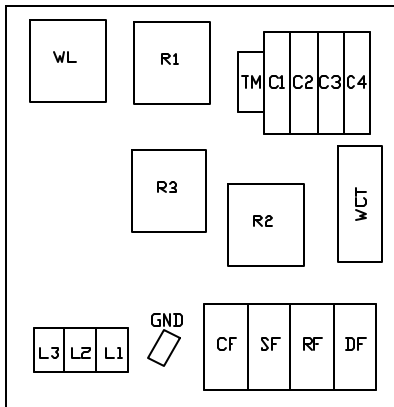
SECTION 4: ELECTRICAL SCHEMATICS

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

LEGEND

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

COMPONENT LAYOUT



9905-002-57-60a

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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  
jatkings@certifiedsc.com

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

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

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

**LOUISIANA:**

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

**LOUISIANA (cont.):**

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

**MAINE:**

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

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

**MARYLAND:**

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

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

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

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

**MASSACHUSETTS:**

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

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

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

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

**MICHIGAN:**

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

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

**MINNESOTA:**

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

**MISSISSIPPI:**

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

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

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

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

**MISSOURI:**

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

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

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

**MONTANA:**

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

**NEBRASKA:**

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

**NEVADA:**

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

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

**NEW HAMPSHIRE:**

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

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

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

**NEW JERSEY:**

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

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

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

**NEW JERSEY (cont.):**

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

**NEW MEXICO:**

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

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

**NEW YORK:**

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

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

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

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

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

**NEW YORK (cont.):**

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

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

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

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

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

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

**NORTH CAROLINA:**

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

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

**SECTION 5: JACKSON MAINTENANCE & REPAIR CENTERS****NORTH CAROLINA TO TEXAS****NORTH CAROLINA (cont.):****AUTHORIZED APPLIANCE SERVICE CENTER**

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

**WHALEY FOODSERVICE**

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

**WHALEY FOODSERVICE REPAIRS**

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

**WHALEY FOODSERVICE REPAIRS**

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

**NORTH DAKOTA:****GCS SERVICE INC.**

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

**OHIO:****CERTIFIED SERVICE CENTER**

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

**CERTIFIED SERVICE CENTER**

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

**COMMERCIAL PARTS & SVC. OF COLUMBUS**

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

**OHIO (cont.):****GCS SERVICE INC.**

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

**ELECTRICAL APPLIANCE REPAIR SVC.**

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

**OKLAHOMA:****HAGAR RESTAURANT EQMT.**

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

**OREGON:****RON'S SERVICE**

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

**PENNSYLVANIA:****A.I.S. COMMERCIAL PARTS & SERVICE**

1816 WEST 26TH STREET  
ERIE, PA 16508  
(814) 456-3732  
800-332-3732  
FAX: (814) 452-4843  
aiserie@aol.com

**ELMER SCHULTZ SVC.**

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

**K & D PARTS & SERVICE**

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

**PENNSYLVANIA (cont.):****AMERICAN KITCHEN MACHINERY & REPAIR**

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

**GCS SERVICE INC.**

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

**GCS SERVICE INC.**

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

**RHODE ISLAND:****GCS SERVICE INC.**

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

**SOUTH CAROLINA:****AUTHORIZED APPLIANCE SERVICECENTER**

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

**AUTHORIZED APPLIANCE SERVICECENTER**

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

**WHALEY FOODSERVICE REPAIRS**

1 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