

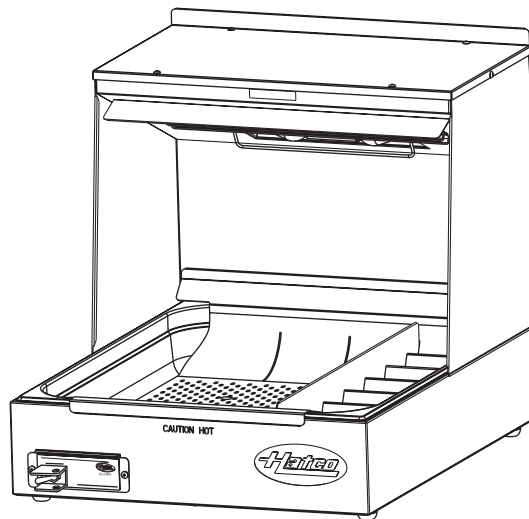


# **GLO-RAY® Fry Holding Station GRFHS Series**

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## **Installation and Operating Manual**

I&W #07.05.107.00



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



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

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## IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the lower left hand side of the unit), voltage, and purchase date of your unit in the spaces below. Please have this information available when calling Hatco for service assistance.

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

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

Voltage \_\_\_\_\_

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

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

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

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

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



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

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

## INTRODUCTION

The Hatco Glo-Ray® Fry Holding Station is perfect for holding french fries at kitchen work areas and serving areas. These warmers hold hot fried products and keep them at optimum serving temperatures without affecting quality. Pre-focused infrared heat from above and a thermostatically controlled heated base extends the holding times of the food product. The ceramic heating element(s) and the base blanket heating element are guaranteed against burnout and breakage for one year.

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

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

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

### **WARNING**

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

### **CAUTION**

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

### **NOTICE**

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

# IMPORTANT SAFETY INSTRUCTIONS



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

## WARNING

### ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical outlet.
- Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
- Do not steam clean or use excessive water on the unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

## WARNING

### FIRE HAZARD:

- Locate the unit a minimum of 1 (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place combustible items on top of the unit.

Use only light bulbs that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

## CAUTION

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

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

Do not place any object(s) with a combined weight of 20 lbs. (9 kg) or more on top of the unit; doing so may subject personnel to injury or could damage the unit. The top of the unit is not intended to be used as a shelf for any object(s) weighing 20 lbs. (9 kg) or more.

## NOTICE

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

# MODEL DESIGNATION

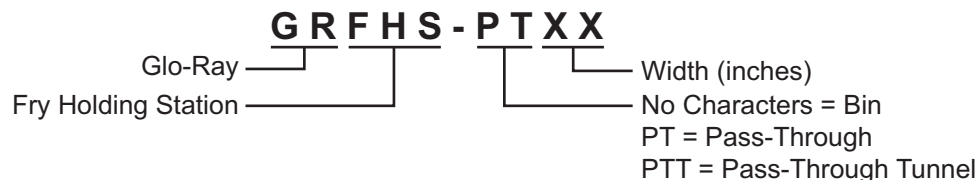


Figure 1. Model Designation

## MODEL DESCRIPTIONS

### All Models

All models are constructed of aluminum and stainless steel, featuring a power on/off switch, a preset thermostatically controlled heated base, ceramic upper heating element(s), stainless steel trivet with sectional divider, and a 6' (183 cm) cord and plug set.

Various accessories can be supplied to customize your Fry Holding Station bin. Refer to the ACCESSORIES near the back of this manual for details.

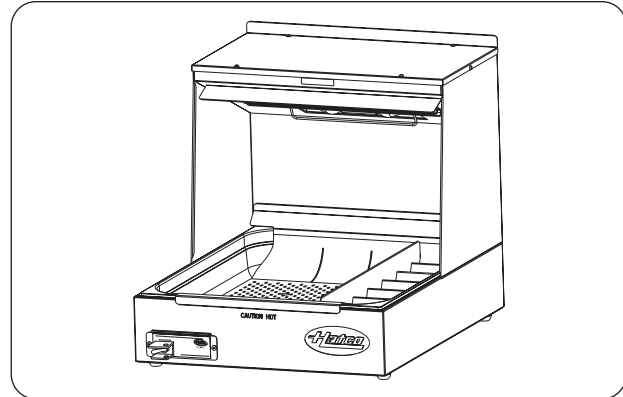


Figure 2. Fry Holding Station (GRFHS-21 shown)

## SPECIFICATIONS

### Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
GRFHS-16	16-3/8 (416 mm)	24 (610 mm)	22-3/4 (578 mm)	15-5/8 (397 mm)	19 (483 mm)
GRFHS-PT16	21-5/8 (549 mm)	24 (610 mm)	24-7/8 (632 mm)	15-5/8 (397 mm)	19 (483 mm)
GRFHS-21	21-3/8 (543 mm)	27-5/8 (702 mm)	22-3/4 (578 mm)	20-1/2 (521 mm)	23 (584 mm)
GRFHS-PTT21	23-7/8 (606 mm)	38 (965 mm)	22-5/8 (575 mm)	18-1/4 (464 mm)	25-1/4 (641 mm)
GRFHS-26	26-1/8 (664 mm)	22-7/8 (581 mm)	22-3/4 (578 mm)	25-1/4 (641 mm)	18-1/4 (464 mm)
GRFHS-PT26	29-1/2 (749 mm)	22-3/4 (578 mm)	24-3/4 (629 mm)	25-1/4 (641 mm)	18-1/4 (464 mm)

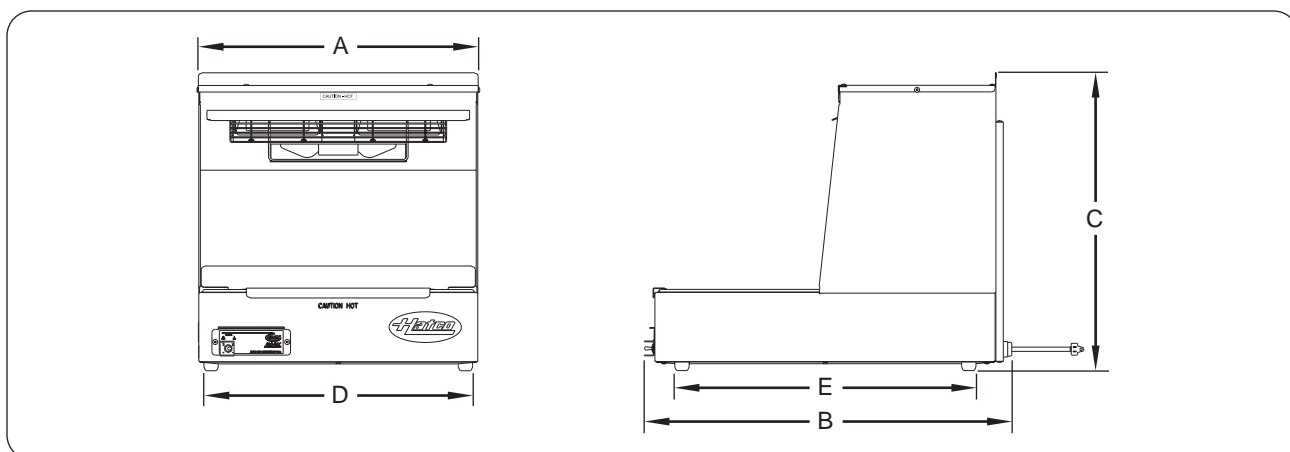


Figure 3. Dimensions

# SPECIFICATIONS

## Plug Configurations

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



### WARNING

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

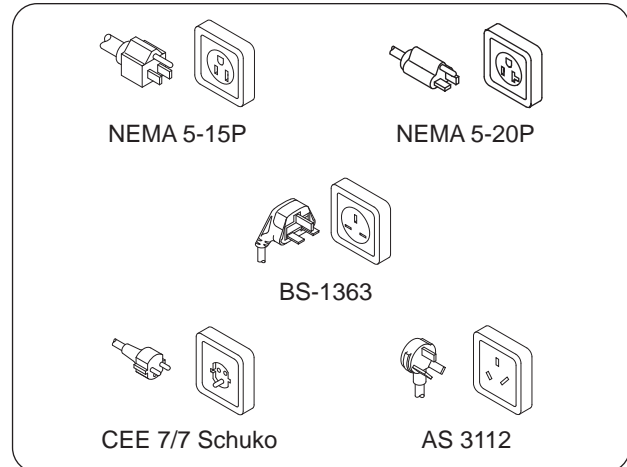


Figure 4. Plug Configurations

## Electrical Rating Chart

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRFHS-16	100	878	8.8	NEMA 5-15P	63 lbs. (29 kg)
	120	1090	9.1	NEMA 5-15P	63 lbs. (29 kg)
	220-230 (CE)	1057-1155	4.8-5.0	CEE 7/7 Schuko	63 lbs. (29 kg)
	230-240 (CE)	1019-1110	4.4-4.6	BS-1363 or AS-3112†	63 lbs. (29 kg)
GRFHS-PT16	120	1090	9.1	NEMA 5-15P	63 lbs. (29 kg)
GRFHS-21	100	1007	10.1	NEMA 5-15P	67 lbs. (30 kg)
	120	1200	10.0	NEMA 5-15P	67 lbs. (30 kg)
	220-230 (CE)	1218-1332	5.5-5.8	CEE 7/7 Schuko	67 lbs. (30 kg)
	230-240 (CE)	1102-1200	4.8-5.0	BS-1363 or AS-3112†	67 lbs. (30 kg)
GRFHS-PTT21	120	1740	14.5	NEMA 5-15P*	80 lbs. (36 kg)
	220-230 (CE)	1486-1624	6.8-7.1	CEE 7/7 Schuko	80 lbs. (36 kg)
	230-240 (CE)	1624-1768	7.1-7.4	BS-1363	80 lbs. (36 kg)
GRFHS-26	120	1200	10.0	NEMA 5-15P	68 lbs. (31kg)
	220-230 (CE)	1190-1300	5.4-5.7	CEE 7/7 Schuko	68 lbs. (31kg)
	230-240 (CE)	1128-1229	4.9-5.1	BS-1363 or AS-3112†	68 lbs. (31kg)
GRFHS-PT26	120	1440	12.0	NEMA 5-15P	64 lbs. (29 kg)
	220-230 (CE)	1233-1347	5.6-5.9	CEE 7/7 Schuko	64 lbs. (29 kg)
	230-240 (CE)	1347-1468	5.9-6.1	BS-1363	64 lbs. (29 kg)

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

\* The GRFHS-PTT21 for Canada uses a NEMA 5-20P plug configuration.

† AS3112 plug for use in Australia only.

NOTE: Shipping weight includes packaging.

# INSTALLATION

## General

Glo-Ray® Fry Holding Stations are shipped from the factory with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and the components enclosed.

### **WARNING**

**ELECTRIC SHOCK HAZARD:** Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

### **FIRE HAZARD:**

- Locate the unit a minimum of 1 (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place combustible items on top of the unit.

### **CAUTION**

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

Do not place any object(s) with a combined weight of 20 lbs. (9 kg) or more on top of the unit; doing so may subject personnel to injury or could damage the unit. The top of the unit is not intended to be used as a shelf for any object(s) weighing 20 lbs. (9 kg) or more.

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

1. Remove the unit from the carton.
2. Remove the information packet.

*NOTE: To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card to Hatco.*

3. Remove tape and protective packaging from all surfaces of the unit and any accessories.
4. Install the stainless steel trivet by placing it in the bottom of the Fry Holding Station with the perforated holes placed towards the base and the "ears" of the trivet against the back of the unit.

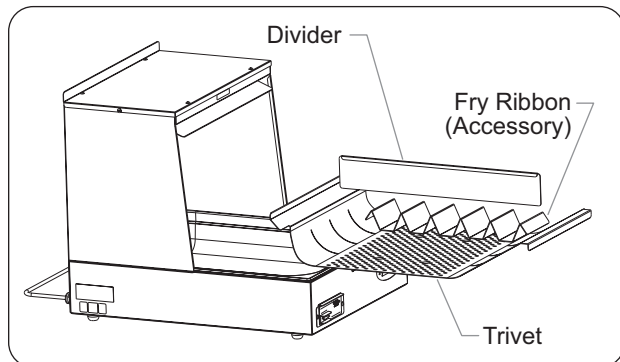


Figure 5. Installation (GRFHS-16 shown)

5. Install the stainless steel divider in any of the slots provided on the trivet. Make sure the folded edge is facing up.

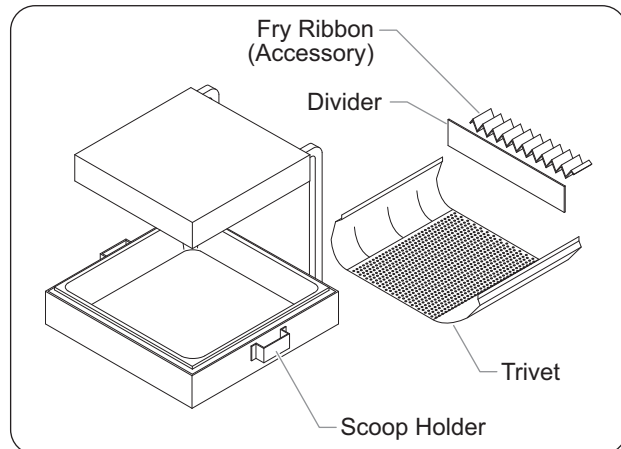


Figure 6. Installation (GRFHS-PT26 shown)

*NOTE: If installing optional hardcoated fry ribbons, see the ACCESSORIES section for details.*

6. Place the unit in the desired location.
  - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).
  - Make sure the unit is at the proper counter height in an area convenient for use.
  - Make sure the countertop is level and strong enough to support the weight of the unit and food product.
  - Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

## OPERATION

### General

Use the following procedure to operate the Fry Holding Station.

#### **⚠ WARNING**

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

1. Plug the unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Move the POWER ON/OFF switch to the ON position.
3. Allow 20–30 minutes for the unit to reach operating temperature.

#### **⚠ CAUTION**

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

*NOTE: The unit comes equipped with an internal thermostat that is factory preset. If an adjustment is necessary, please consult factory.*

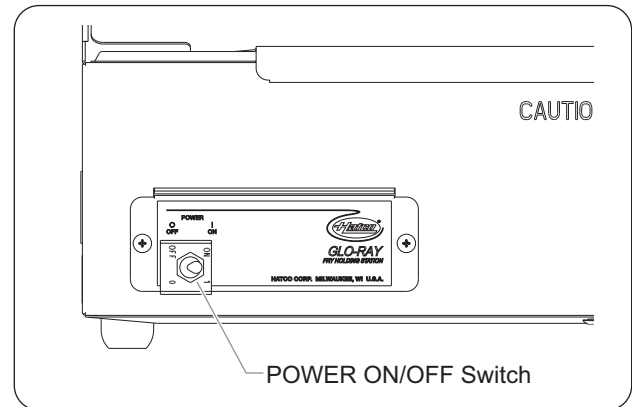


Figure 7. POWER ON/OFF Switch

## MAINTENANCE

### General

The Glo-Ray Fry Holding Station is designed for maximum durability and performance with minimum maintenance.

#### **⚠ WARNING**

#### **ELECTRIC SHOCK HAZARD:**

- Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning.
- **DO NOT** submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on the unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

### Cleaning

#### **NOTICE**

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

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

Remove the stainless steel trivet, divider, and any accessories for proper cleaning in a dishwasher or wash sink.

### Replacing Display Light Bulbs

#### **⚠ WARNING**

Use only light bulbs that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

The display light is an incandescent bulb that illuminates the warming area. This bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. To replace a light bulb, disconnect the power supply and wait until the unit has cooled.
2. Light bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent light bulb.

*NOTE: Hatco shatter-resistant light bulbs meet NSF standards for food holding and display areas. For 100 and 120 volt units, use Hatco part number 02.30.043.00. For 220-230 and 230-240 volt units, use Hatco part number 02.30.058.00.*

#### **⚠ WARNING**

**ELECTRIC SHOCK HAZARD:** Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.



# TROUBLESHOOTING GUIDE

## **WARNING**

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

## **WARNING**

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

Symptom	Probable Cause	Corrective Action
Unit is turned "ON" but there is no heat.	No power to unit.	Check circuit breaker and reset as necessary. If power cord connected, check for damage to cord. If power cord connected, check power outlet.
	Switch is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Faulty wiring.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
Heat is inadequate.	Excessive air movement around strip heater target area.	Restrict or redirect air movement (air conditioning duct or exhaust fan) away from unit.
	Incorrect power supply (low).	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating on unit.
Heat is excessive.	Voltage supply too high.	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating.



## Accessories

The following accessories can be supplied to customize your Fry Holding Station bin.

### Four Pleat Hardcoated Fry Box Ribbon (GRFHS-16, GRFHS-PT16, GRFHS-26)

A four (4) pleated hardcoated fry box ribbon can be added to hold french fry boxed.

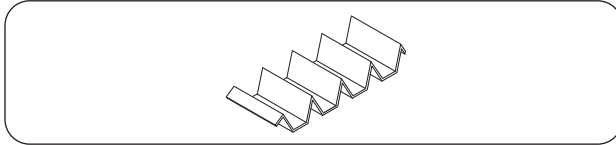


Figure 8. Four Pleat Hardcoated Fry Box Ribbon

### Five Pleat Hardcoated Fry Bag Ribbon (GRFHS-16, GRFHS-PT16, GRFHS-26)

A five (5) pleated hardcoated fry bag ribbon can be added to hold french fry bags.

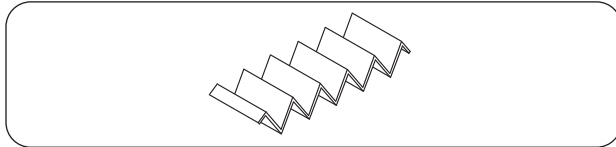


Figure 9. Five Pleat Hardcoated Fry Bag Ribbon

### Five Pleat Hardcoated Fry Box Ribbon (GRFHS-21)

A five (5) pleated hardcoated box tray can be added to hold french fry boxes. The fry box tray installs either on the left or right side of the fry bin.

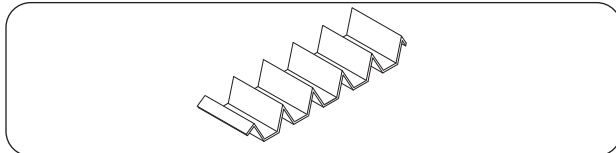


Figure 10. Five Pleat Hardcoated Fry Box Ribbon

### Six Pleat Hardcoated Combo Ribbon (GRFHS-21)

A six (6) pleated hardcoated fry bag/box holder can be added to the bin. Each combo tray can hold up to three (3) fry bags and three (3) fry boxes. The combo tray installs either on the left or right side of the fry bin.

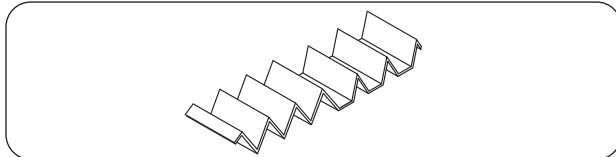


Figure 11. Six Pleat Hardcoated Combo Ribbon

### Seven Pleat Hardcoated Fry Bag Ribbon (GRFHS-21)

A seven (7) pleated hardcoated fry bag tray can be added to hold french fry bags. The fry bag tray installs either on the left or right side of the fry bin.

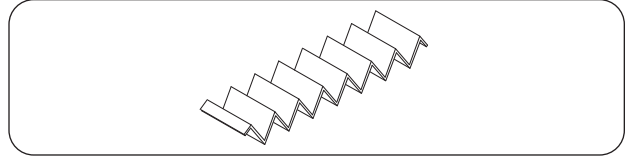


Figure 12. Seven Pleat Hardcoated Fry Bag Ribbon

### Eight Pleat Hardcoated Fry Box Ribbon (GRFHS-PTT21, GRFHS-PT26)

An eight (8) pleated hardcoated fry box ribbon can be added to hold french fry boxes. The fry box tray installs either in the front or rear of the fry bin.

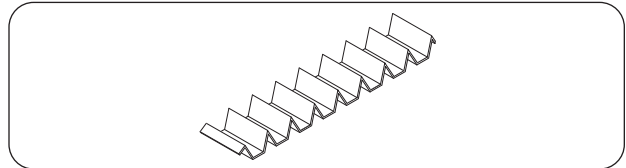


Figure 13. Eight Pleat Hardcoated Fry Box Ribbon

### Nine Pleat Hardcoated Combo Ribbon (GRFHS-PTT21, GRFHS-PT26)

A nine (9) pleated hardcoated fry bag/box holder can be added to either the front or rear of the fry bin. Each combo tray can hold up to four (4) fry boxes and five (5) fry bags.

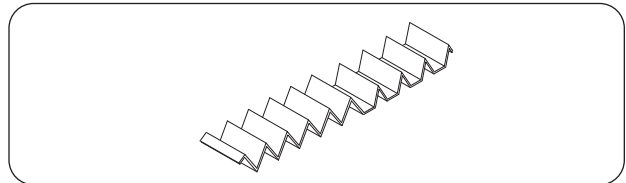


Figure 14. Nine Pleat Hardcoated Combo Ribbon

### Ten Pleat Hardcoated Fry Bag Ribbon (GRFHS-PTT21, GRFHS-PT26)

A ten (10) pleated hardcoated fry bag tray can be added to hold french fry bags. The fry bag tray installs in either the front or rear of the fry bin.

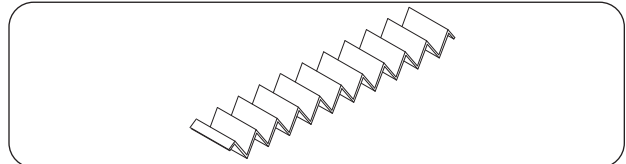


Figure 15. Ten Pleat Hardcoated Fry Bag Ribbon

# HATCO LIMITED WARRANTY

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## 1. PRODUCT WARRANTY

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

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

- a) **One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**  
Conveyor Toaster Elements (metal sheathed)  
Drawer Warmer Elements (metal sheathed)  
Drawer Warmer Drawer Rollers and Slides  
Food Warmer Elements (metal sheathed)  
Display Warmer Elements  
(metal sheathed air heating)  
Holding Cabinet Elements \ (metal sheathed air heating)  
Built-In Heated Well Elements  
(metal sheathed)
- b) **One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:**  
3CS and FR Tanks
- c) **One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:**  
Electric Booster Heater Tanks  
Gas Booster Heater Tanks

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

## 2. LIMITATION OF REMEDIES AND DAMAGES

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

# HATCO AUTHORIZED PARTS DISTRIBUTORS

## ALABAMA

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

## ARIZONA

Auth. Comm. Food Equip.  
Phoenix 602-234-2443

Byassee Equipment Co.  
Phoenix 602-252-0402

## CALIFORNIA

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

Chapman Appl. Service  
San Diego 619-298-7106

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

## COLORADO

Hawkins Commercial Appliance  
Englewood 303-781-5548

## FLORIDA

Whaley Foodservice Repair  
Jacksonville 904-725-7800

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

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

Comm. Appliance Service  
Tampa 813-663-0313

## GEORGIA

TWC Services  
Smyrna 770-438-9797

Heritage Service Group  
Norcross 866-388-9837

Southeastern Rest. Svc.  
Norcross 770-446-6177

## HAWAII

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

Food Equip Parts & Service  
Honolulu 808-847-4871

## ILLINOIS

Parts Town  
Lombard 708-865-7278

Eichenauer Elec. Service  
Decatur 217-429-4229

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

Cone's Repair Service  
Moline 309-797-5323

## INDIANA

GCS Service  
Indianapolis 317-545-9655

## IOWA

Electric Motor Service Co.  
Davenport 319-323-1823

Goodwin Tucker Group  
Des Moines 515-262-9308

## KENTUCKY

Certified Service Center  
Lexington 859-254-8854

Certified Service Center  
Louisville 502-964-7007

## LOUISIANA

Chandlers Parts & Service  
Baton Rouge 225-272-6620

## MARYLAND

Electric Motor Service  
Baltimore 410-467-8080

GCS Service  
Silver Spring 301-585-7550

## MASSACHUSETTS

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

## MICHIGAN

Commercial Kitchen Service  
Bay City 517-893-4561

Bildons Appliance Service  
Detroit 248-478-3320

Midwest Food Equip. Service  
Grandville 616-261-2000

## MINNESOTA

GCS Service  
Minneapolis 800-822-2303

## MISSOURI

General Parts  
Kansas City 816-421-5400

Commercial Kitchen Services  
St. Louis 314-890-0700

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

## NEBRASKA

Anderson Electric  
Omaha 402-341-1414

## NEVADA

Burney's Commercial  
Las Vegas 702-736-0006

Hi. Tech Commercial Service  
N. Las Vegas 702-649-4616

## NEW JERSEY

Jay Hill Repair  
Fairfield 973-575-9145

Service Plus  
Flanders 973-691-6300

## NEW YORK

Acme American Repairs, Inc.  
Brooklyn 718-456-6544

Alpro Service Co.  
Brooklyn 718-386-2515

Appliance Installation  
Buffalo 716-884-7425

Northern Parts Dist.  
Plattsburgh 518-563-3200

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

## NORTH CAROLINA

Authorized Appliance  
Charlotte 704-377-4501

## OHIO

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

Certified Service Center  
Cincinnati 513-772-6600

Commercial Parts and Service  
Columbus 614-221-0057

Electrical Appl. Repair Service  
Independence 216-459-8700

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

## OKLAHOMA

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

Krueger, Inc.  
Oklahoma City 405-528-8883

## OREGON

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

## PENNSYLVANIA

Elmer Schultz Services  
Philadelphia 215-627-5401

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

Appliance Installation & Service  
Pittsburgh 412-809-0244

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

Electric Repair Co.  
Reading 610-376-5444

## RHODE ISLAND

Marshall Electric Co.  
Providence 401-331-1163

## SOUTH CAROLINA

Whaley Foodservice Repair  
W. Columbia 803-791-4420

## TENNESSEE

Camp Electric  
Memphis 901-527-7543

## TEXAS

GCS Service  
Fort Worth 800-433-1804

Armstrong Repair Service  
Houston 713-666-7100

Cooking Equipment Specialist  
Mesquite 972-686-6666

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

## UTAH

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

## VIRGINIA

Daubers  
Norfolk 757-855-4097

Daubers  
Springfield 703-866-3600

## WASHINGTON

3 Wire/Restaurant Appliance  
Seattle 866-770-2022

## WISCONSIN

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

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

## CANADA

### ALBERTA

Key Food Equipment Service  
Edmonton 780-438-1690

### BRITISH COLUMBIA

Key Food Equipment Service  
Vancouver 604-433-4484

Key Food Equipment Service  
Victoria 250-920-4888

### MANITOBA

Air Rite, Inc.  
Winnipeg 204-895-2300

### NEW BRUNSWICK

EMR Services, Ltd.  
Moncton 506-855-4228

### ONTARIO

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

Choquette CKS  
Ottawa 613-739-8458

### QUÉBEC

Choquette CKS  
Montreal 514-722-2000

Choquette CKS  
Québec City 418-681-3944

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