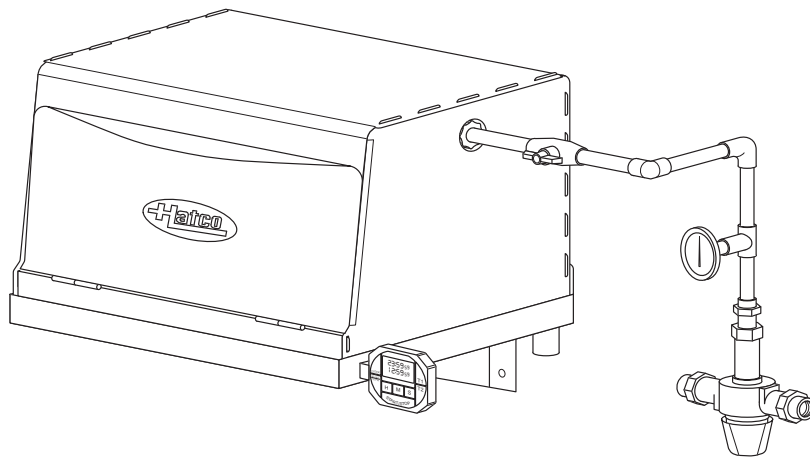




Quick Thaw HQT Series

Installation & Operating Manual

I&W #07.05.168.00



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

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

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the bottom of the shelf), and purchase date of your Hatco Quick Thaw unit in the spaces below. Please have this information available when contacting Hatco for service assistance.

Model No. _____

Serial No. _____

Date of Purchase _____

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

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

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

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






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

Additional information can be found by visiting our
web site at www.hatcocorp.com

INTRODUCTION

The Hatco Quick Thaw unit is specially designed to reduce thawing times by applying a gentle, uniform spray of water over the entire surface of the frozen food product. Water temperature is controlled with the use of an easily adjustable mixing valve and monitored by a dial face thermometer that is connected directly into the incoming water line. A ball valve located outside the stainless steel casing controls the water pressure. The consistent flow of fresh water over the frozen food product which is immediately drained; is safer and faster than conventional thawing methods.

This manual provides the installation, safety and operating instructions for the Quick Thaw unit. We recommend all installation, operating and safety instructions appearing in this manual be read prior to









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

Hatco Quick Thaw units are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.




IMPORTANT SAFETY INFORMATION

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

WARNINGS

-  For safe and proper operation, the unit must be located at a reasonable working height.
-  To avoid injury or damage to the unit Hatco mounting gussets must be used when mounting unit to the wall. Mounting gussets have a maximum weight capacity of 50 lbs. (23 kg).
-  To avoid injury or damage to the unit mount unit to wall with proper hardware depending on wall material. (Hardware not supplied.)
-  To assure safe and proper operation additional cleaning may be required depending upon products being thawed and local codes applying to sink thawing techniques.
-  To avoid unsafe conditions do not mix products that may contaminate each other during thawing process.
-  If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
-  This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Replacement Parts when service is required.
-  Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

CAUTIONS

-  To avoid injury or damage to the unit DO NOT move or relocate the unit while it contains any food product.
-  For safe and proper operation do not place food product directly onto bottom of Hatco Quick Thaw unit. Use of a perforated pan is recommended for holding food product.
-  Do not place anything on top of the unit; doing so could damage the unit or subject personnel to possible injury.

CAUTIONS

Do not overtighten unions or nuts. Overtightening may cause leaks.

Cleaning and sanitizing is recommended at the end of each days use.

Plumbing connections and drains are required to be in accordance to all State and local plumbing codes.

Do not use harsh chemicals such as bleach or cleaners containing bleach.

Use of excessive force when tightening mounting screws may damage unit or wall.

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

SPECIFICATIONS

DIMENSIONS

Model	Width (A)	Width (B)	Width (C)	Depth (D)	Height (E)	Height (F)	Height (G)
HQT-1	22-3/8" (568 mm)	5-1/2" (140 mm)	7-3/4" (197 mm)	16-3/4" (425 mm)	14-1/2" (368 mm)	12-1/4" (311 mm)	6" (152 mm)

NOTE: Shipping weight, 48 lbs. (22 kg), includes packaging.

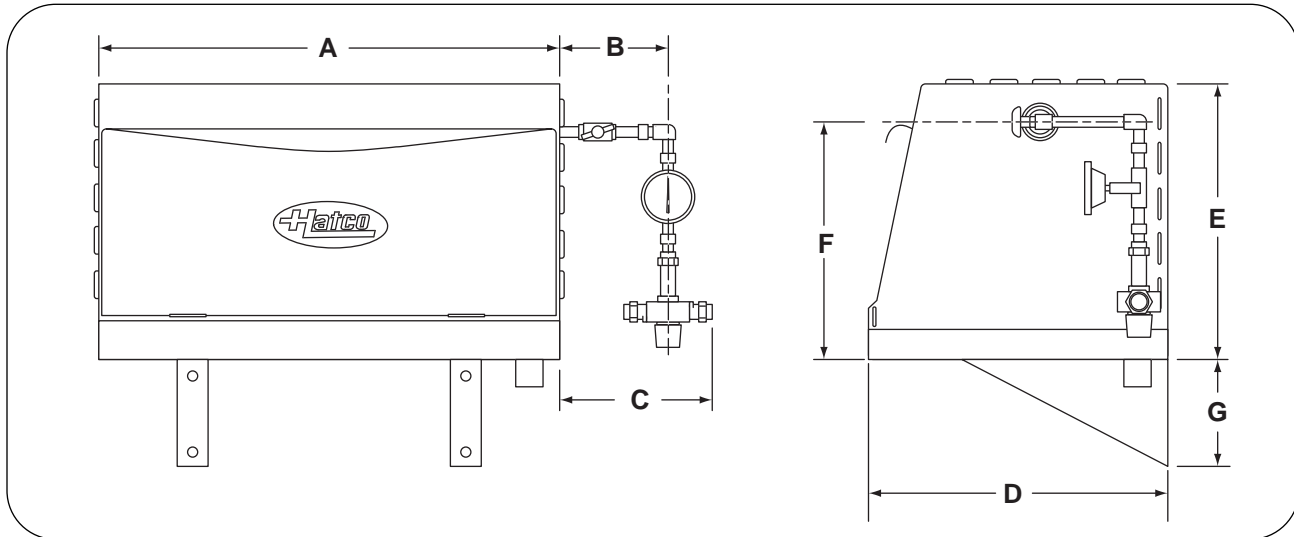


Figure 1. HQT-1 Dimensions

MODEL DESCRIPTION

HQT-1 MODEL

The Hatco Quick Thaw unit is specially designed to rapidly and safely thaw frozen foods. Quick Thaw units are easily assembled and disassembled for cleaning/sanitizing purposes. The HQT-1 is constructed of stainless steel providing strength, durability, and the ease of cleaning. PVC tubing is included for fast plumbing installation. Included with 1/2" NPT inlet fittings, is a mixing valve with built-in check valves and screens, designed to control water temperatures. The NSF listed dial face thermometer displays the water temperature before it reaches the removable spray arm. A large hinged door opening allows for a 12" x 20" x 6" (305 x 508 x 152 mm) perforated food pan (recommended) for rapidly thawing frozen food in the HQT-1.

Accessories for the HQT-1 are a 12" x 20" x 6" (305 x 508 x 152 mm) perforated food pan and a wire support rack for thawing individual cryopacked serving packages (up to two racks per pan).

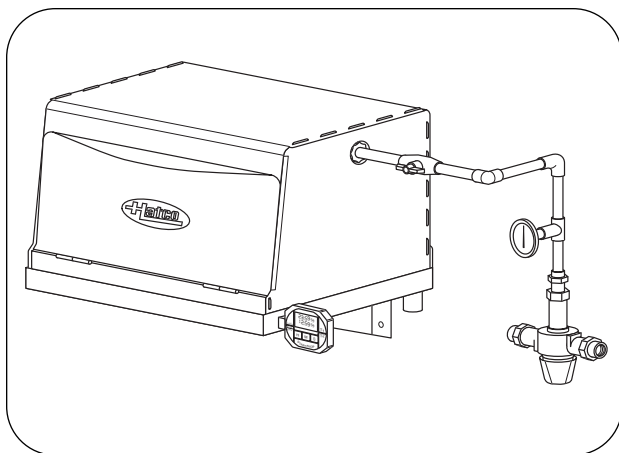


Figure 2. HQT-1 Quick Thaw Model

INSTALLATION

UNPACKING

Hatco Quick Thaw units are shipped from the factory partially assembled. (See Figure 3.)

1. Remove HQT-1 unit parts from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective packaging from all surfaces of unit.

LOCATION

NOTE: A qualified plumber is recommended for providing hot and cold supply water lines with shut off valves to the designated HQT-1 location.

Locate the unit to the left side of the incoming water line and close to a drain in compliance with State and local plumbing codes.

WARNING

For safe and proper operation, the unit must be located at a reasonable working height.

WARNING

To avoid injury or damage to the unit Hatco mounting gussets must be used when mounting unit to the wall. Mounting gussets have a maximum weight capacity of 50 lbs. (23 kg).

WARNING

To avoid injury or damage to the unit mount unit to wall with proper hardware depending on wall material. (Hardware not supplied.)

CAUTION

To avoid injury or damage to the unit **DO NOT** move or relocate the unit while it contains any food product.

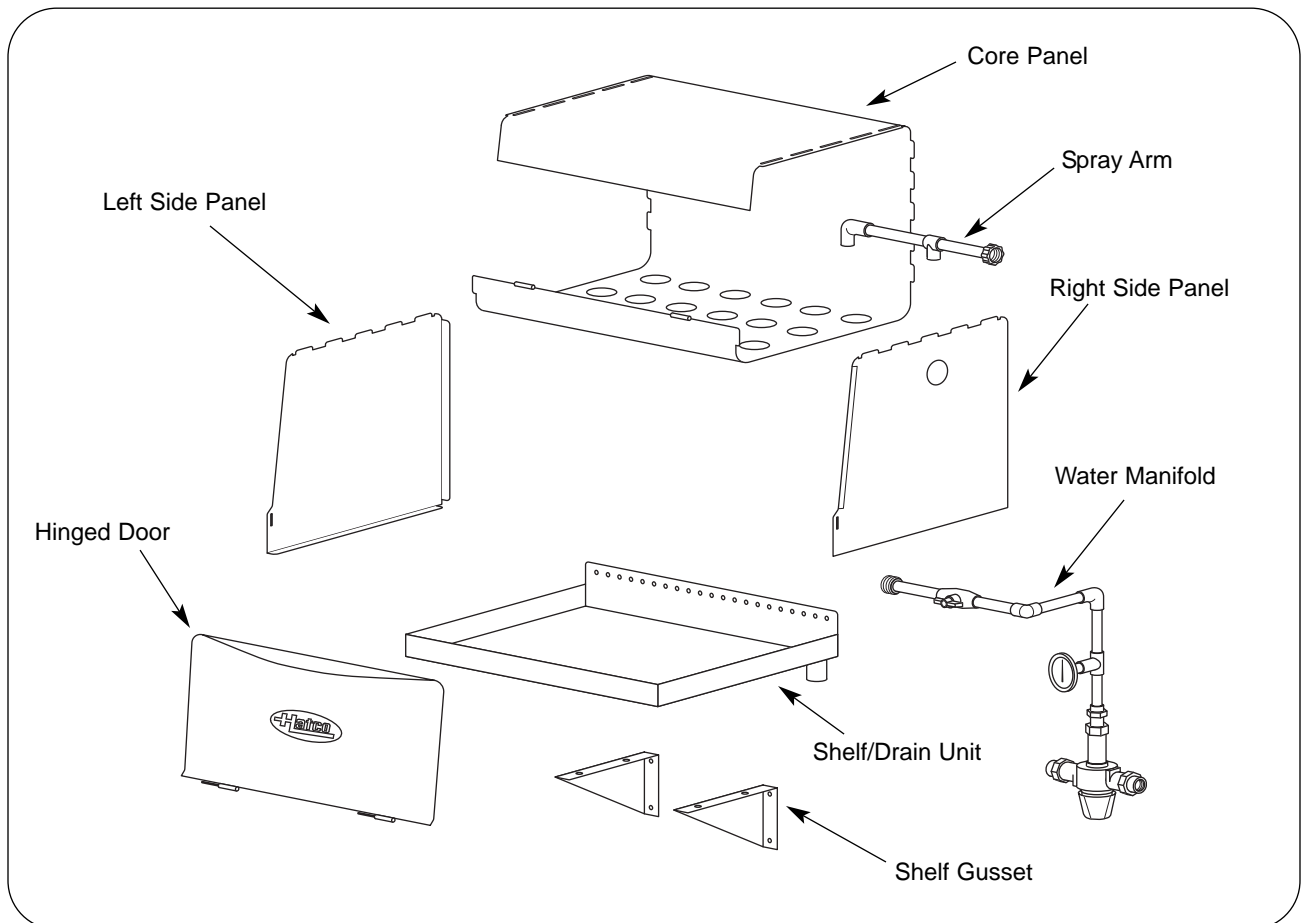


Figure 3. HQT-1 Components

INSTALLATION

CAVITY HOUSING ASSEMBLY

NOTE: Left side panel has no hole for the water manifold connections. The side panels are not interchangeable and will not fit into the shelf/drain unit if assembled otherwise.

1. Position core panel upright onto the right side edge.
2. A. Partially insert the tabs from the left side panel into the slots on the top left hand side of the core panel.

B. Align and insert tabs from the rear core panel into the slots of the left side panel.

C. Insert the front tab from core panel into open slot on the left side panel. Confirm all tabs are fully inserted into the adjacent slots. Left side panel is now fully secured to the core panel.
3. Turn core panel assembly end over end so the left side panel is on the bottom.
4. Slide pins from the hinged door panel into open hinges on core panel.
5. A. Partially insert the tabs from the right side panel into the slots on the top right hand side of the core panel.

B. Align and insert tabs from the rear core panel into the slots of the right side panel.

C. Insert the front tab from core panel into open slot on the right side panel. Confirm all tabs are fully inserted into the adjacent slots. Right side panel is now fully secured to the core panel.

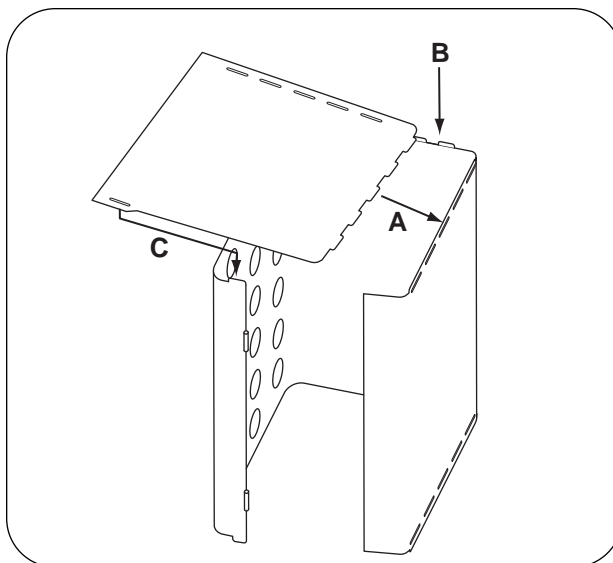


Figure 4. Right Side Panel Assembly

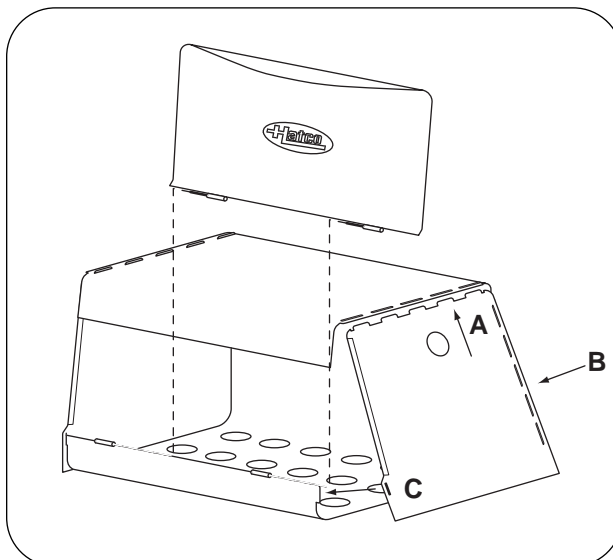


Figure 5. Cavity Assembly

INSTALLATION

SHELF INSTALLATION



CAUTION

Do not place anything on top of the unit; doing so could damage the unit or subject personnel to possible injury.

CAUTION

Use of excessive force when tightening mounting screws may damage unit or wall.

NOTE: When mounting the shelf to the wall, secure the gussets directly to the wall studs or use toggle bolts (not supplied) if unable to secure unit directly to wall studs.

1. Secure two shelf gussets to the underside of the shelf/drain unit using the four stainless steel nuts provided.

For proper drainage the shelf must be mounted level or with left-hand side no more than 1/4" higher than the right-hand side.

NOTE: Right-hand side should never be higher than left-hand side.

2. Mount the shelf assembly to wall with appropriate hardware at all four gusset mounting holes. If gussets cannot be mounted directly into wall studs, secure shelf to wall studs using at least two of the shelf top mounting holes. (See Figure 6.)

Drain pipe is to be routed in compliance with State and local plumbing codes.

3. Attach drain pipe to the 1-1/2" (38 mm) diameter drain tail pipe located on shelf/drain assembly.
4. Secure spray arm to cavity housing by twisting the spray arm into the support bracket located inside the cavity housing. The support bracket will be located between the two spray heads. (See Figure 7.)
5. With the spray heads on the spray arm pointing downward connect the spray arm to the water manifold, making sure O-Ring is seated into groove on manifold end. (See Figure 8.) *Hand tighten only.* Now core unit is set onto the shelf. Plumber should then work backward from the spray arm union to locate final plumbing path and clamp (secure) the mixing valve to the wall.

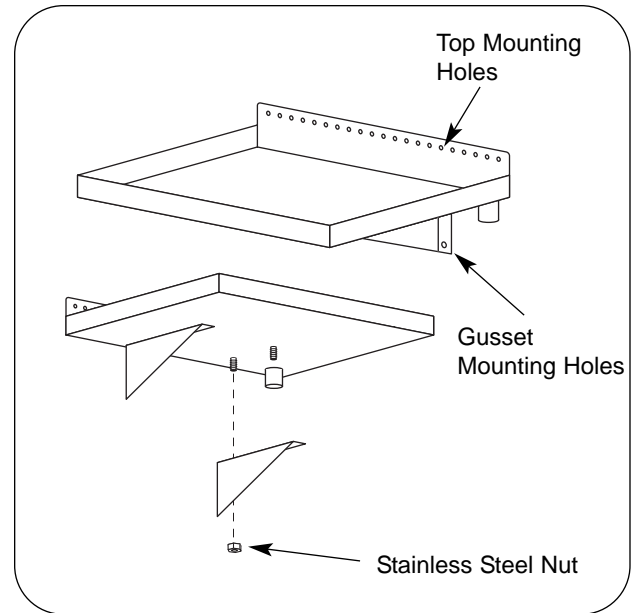


Figure 6. Shelf Assembly Mounting

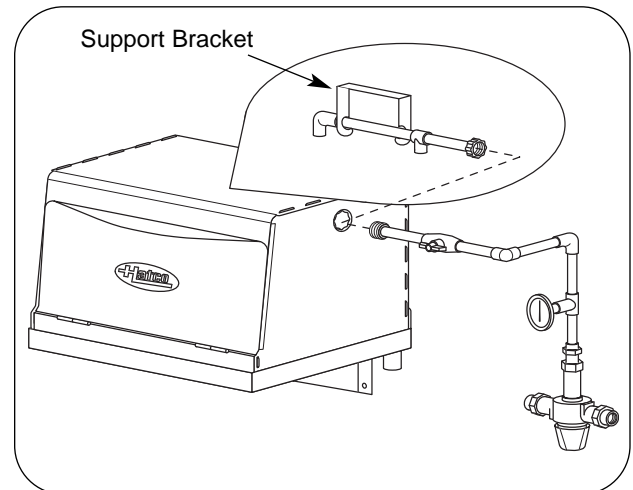


Figure 7. Spray Arm Installation

6. Attach timer bracket anywhere on the shelf/drain unit or any convenient location on the wall nearby. (Optional)

NOTE: Do not mount timer bracket on the cavity housing.

INSTALLATION

WATER MANIFOLD ASSEMBLY

CAUTION

Do not overtighten unions or nuts. Overtightening may cause leaks.

CAUTION

Plumbing connections and drains are required to be in accordance to all State and local plumbing codes.

A qualified plumber is recommended for providing 1/2" hot and cold supply water lines with shut off valves to the designated HQT-1 location.

NOTE: Installation instructions are provided with mixing valve. Mixing valve is factory calibrated to the low setpoint and will need to be adjusted after installation. (Retain these instructions for future care and maintenance of mixing valve.)

1. Connect the water manifold assembly to mixing valve and secure to wall using a 3/4" (19 mm) pipe support clamp or conduit clamp. (Clamp is not provided.) (See Figure 8.)
2. Connect the hot and cold water supply lines to the appropriate water inlets on the mixing valve.

See *OPERATION* section for adjusting water temperature on mixing valve.

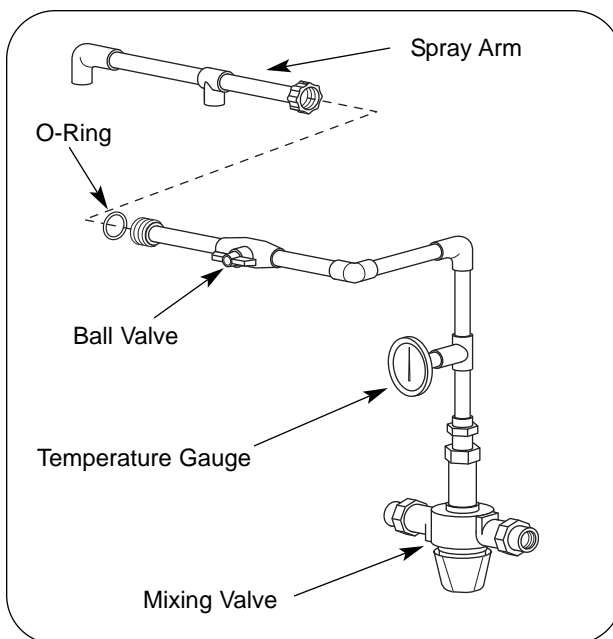


Figure 8. Water Manifold Assembly

TEMPERATURE CONTROL

Recommended thawing temperature is not to exceed 69°F (21°C).

For ideal operating conditions, the cold water supply should be at least 10°F (5.5°C) cooler than the desired setpoint, and the hot water supply should be at least 10°F (5.5°C) above the desired setpoint. 180°F (82°C) is the maximum temperature for the hot water supply inlet on the mixing valve.

Setting the Temperature

1. Open ball valve to allow water to flow. Wait a few minutes or until the temperature gauge gives a consistent water temperature reading.
2. To adjust the water temperature, loosen the lock screw beneath the red cap on the mixing valve with the allen wrench provided. (See Figure 9.)
3. Pull down on the red cap and adjust to the desired temperature. Allow water to run a few minutes to confirm water temperature is consistent.
4. Push red cap back into the locked position and secure with lock screw.

NOTE: No further adjustment should be necessary.

Temperature Gauge

The temperature gauge monitors water temperature within the water manifold assembly.

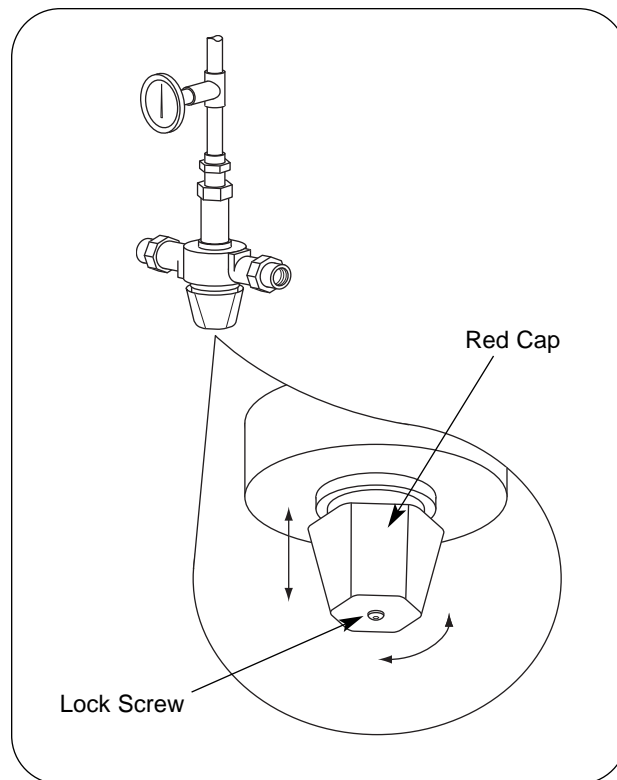


Figure 9. Adjusting Water Temperature

OPERATION

THAWING PROCEDURE



CAUTION

For safe and proper operation do not place food product directly onto bottom of Hatco Quick Thaw unit. Use of a perforated pan is recommended for holding food product.

There are many variables that effect the amount of time it takes to safely thaw frozen food product. Times will vary based on the frozen food product mass, water temperature and water pressure.

1. Open hinged door on cavity housing. Place frozen food product into a perforated pan and set inside cavity housing.

See *ACCESSORIES* section for optional food holding pan and racks.

2. Close hinged door on cavity housing and open up ball valve to release water flow.

NOTE: Water usage is approximately 2 gpm (7.5 lpm) and may vary based on water pressure.

3. Set timer to the desired time. (Optional)
4. Close ball valve before opening hinged door to remove thawed food product.

TIMER DEVICE (OPTIONAL)

Set Clock

1. Slide switch (located on the back of the unit) to "CLOCK SET."
2. Press "CLOCK" to select 12 or 24 hour display.
3. Press "H" to set hours. Press "M" to set minutes. Press "S" to reset seconds to zero.
4. Slide switch back to "CLOCK/TIMER" for timer operation.

Program Timer #1

1. Press "T1," a "ONE" icon will appear above the seconds digits.
2. Press "RECALL/CLEAR." The timer digits will flash.
3. Press "H" to set hours, "M" to set minutes, and "S" to set seconds. To start over, press "RECALL/CLEAR."
4. Press "START/STOP" to start timer countdown. Press again to pause or resume countdown.
5. At "00:00," the alarm will beep. The timer will begin to count up. Press "START/STOP" to stop alarm. Press again to pause timer. Press "RECALL/CLEAR" to recall the last set time. Press again to reset to zero.
6. Press "CLOCK" to return to clock function. Timer #1's digits will stop flashing.

Program Timer #2

1. Press "T2." The clock digits will change to a timer with a "TWO" icon.
2. Follow timer setting instructions as listed under Timer #1.
3. To view the clock during Timer #2 countdown, press "CLOCK." The timer will continue to operate. Press "T2" again to view Timer #2 countdown.
4. When both timers are in use, press "T1" or "T2" to toggle between timer operations.
5. Each timer will count up to 23 hours, 59 minutes and 59 seconds.

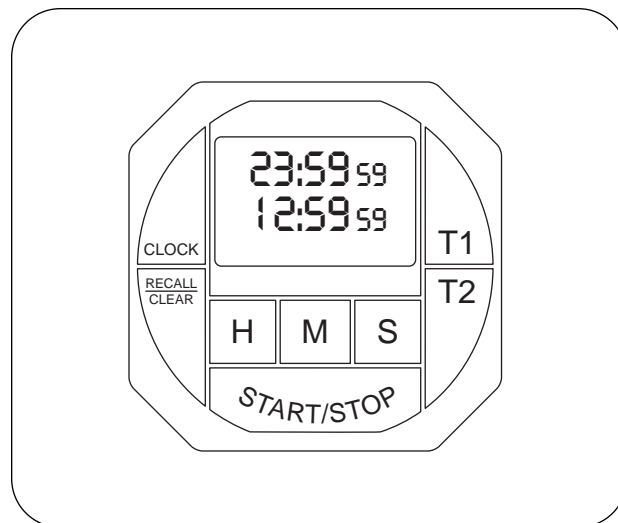


Figure 10. Timer Device

Count Up Feature

1. Both timers will also count up. Press "T1" or "T2" to select a timer.
2. Press "RECALL/CLEAR" until the display shows "00:00."
3. Press "START/STOP" and the timer will count up. Press "START/STOP" again to pause or resume timing. Press "RECALL/CLEAR" to recall the last set time. Press again to reset to zero.

NOTE: There is a static cling label over the digital display and a strip under the battery cover to prevent battery drain during shipping. Remove both before use.

MAINTENANCE

GENERAL

The Hatco Quick Thaw units are designed for maximum durability and performance, with minimum maintenance.

CLEANING

WARNING

To assure safe and proper operation additional cleaning may be required depending upon products being thawed and local codes applying to sink thawing techniques.

WARNING

To avoid unsafe conditions do not mix products that may contaminate each other during thawing process.

CAUTION

Do not use harsh chemicals such as bleach or cleaners containing bleach.

CAUTION

Cleaning and sanitizing is recommended at the end of each days use.

CAUTION

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

The cavity housing has been designed to allow for easy disassembling, cleaning, and sanitizing. It is recommended to clean and sanitize the HQT-1 at the end of each days use.

1. Turn off water supply at the hot and cold shut off valves.
2. Disconnect spray arm from water manifold and remove from cavity housing for cleaning.
3. Lift the left side of the cavity housing out of shelf/drain assembly. Move cavity housing to the left until the water manifold union is cleared.
4. Remove cavity housing from shelf/drain assembly and disassemble for cleaning and sanitizing.
5. Clean and sanitize the drain shelf.
6. Refer to *CAVITY ASSEMBLY* section, and *Steps 5-7* in the *SHELF INSTALLATION* section.

WARNING

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

WARNING

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

WARNING

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

ACCESSORIES

PERFORATED FOOD PAN

The perforated food pan allows for large frozen food product to be safely handled within the HQT-1. The perforated food pan measurements are 12" x 20" x 6" (305 x 508 x 152 mm)

WIRE SUPPORT RACK

The wire support rack allows the thawing of several individually cryopacked serving packages at one time. Two wire support racks fit into one perforated food pan.

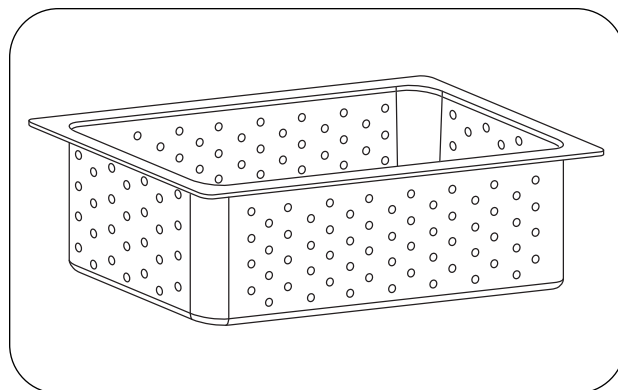


Figure 11. Perforated Food Pan

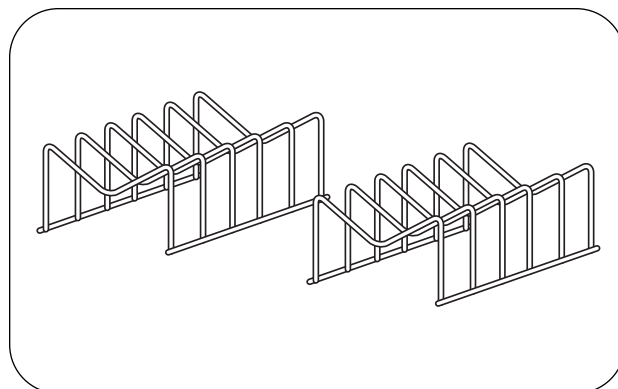


Figure 12. Wire Support Rack

HATCO LIMITED WARRANTY

1. PRODUCT WARRANTY

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

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

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

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

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

3CS and FR Tanks

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

Electric Booster Heater Tanks
Gas Booster Heater Tanks

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

2. LIMITATION OF REMEDIES AND DAMAGES

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

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

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

ARIZONA

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

CALIFORNIA

Industrial Electric
Huntington Beach 714-379-7100
Chapman Appl. Service
San Diego 619-298-7106
P & D Appliance
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800
Universal Restaurant Services
Miami 305-593-5488
Nass Service Co., Inc.
Orlando 407-425-2681
B.G.S.I.
Pompano Beach 954-971-0456
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

GCS Service
Louisville 502-367-1788

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 612-546-4221

MISSOURI

General Parts
Kansas City 816-421-5400
Commercial Kitchen Services
St. Louis 314-890-0700
Kaemmerlen Parts & Service
St. Louis 314-535-2222

NEBRASKA

Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006
Hi. Tech Commercial Service
N. Las Vegas 702-649-4616

NEW JERSEY

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

NEW YORK

Acme American Repairs, Inc.
Brooklyn 718-456-6544
Alpro Service Co.
Brooklyn 718-386-2515
Appliance Installation
Buffalo 716-884-7425
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
GCS Service
Pittsburgh 412-787-1970

K & D Service Co.
Harrisburg 717-236-9039
Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

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