



200 SERIES DISHMACHINES

INCLUDING:

*200 & 200B (DUAL TEMPERATURE, HOT
WATER SANITIZING, UPRIGHT DOOR
MACHINES)*

*200LT (CHEMICAL SANITIZING,
UPRIGHT DOOR MACHINE)*

INSTALLATION OPERATION MANUAL

Visit Jackson on the Internet at:
www.jacksonmsc.com

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, which 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.



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SPECIFICATIONS OF THE 200 SERIES

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
TOTAL CYCLE	58

AMPERAGE LOAD (12 KW BOOSTER HEATER)

200B UNITS ONLY

VOLTS	PHASE	AMPS
208	1	71.4
230	1	78.1
208	3	39.6
230	3	43.5
460	3	21.7

AMPERAGE LOAD (14 KW BOOSTER HEATER)

200B UNITS ONLY

VOLTS	PHASE	AMPS
208	1	78.6
230	1	86.3
208	3	43.8
230	3	48.2
460	3	24.1

TANK CAPACITY (GALLONS)

WASH TANK (MINIMUM)	8.0
BOOSTER TANK	3.0

WASH PUMP CAPACITY

GALLONS PER MINUTE	150
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AMPERAGE LOAD (200 & 200LT UNITS)

TEMPERATURES

	VOLTS	PHASE	AMPS	
WASH---°F (MINIMUM)	150	208	1	28.1
RINSE---°F (MINIMUM)	180	230	1	30.2
WASH---°F, 200 LT (MINIMUM)	130	208	3	14.6
RINSE---°F, 200 LT (MINIMUM)	130	230	3	15.8
	460	3	7.9	

FRAME DIMENSIONS

WIDTH	25 3/4"
DEPTH	25 5/16"
HEIGHT	56 3/4"
STANDARD TABLE HEIGHT	34"
MAXIMUM INSIDE CLEARANCE	17 1/4"

WATER REQUIREMENTS

INLET TEMPERATURE (200)	180°F min
INLET TEMPERATURE (200B)(9 KW)	140°F min
INLET TEMPERATURE (200B)(11 KW)	110°F min
INLET TEMPERATURE (200LT)	140°F min
GALLONS PER HOUR	52.2
GALLONS PER RACK	0.92
WATER LINE SIZE I.P.S. (Minimum)	3/4"
DRAIN LINE SIZE I.P.S. (Minimum)	1-1/2"
FLOW PRESSURE P.S.I. (Optimum)	20
MINIMUM CHLORINE REQUIRED (PPM)(200LT)	50

RACKS

DISH 20" X 20"	OPTIONAL
GLASS & SILVER 20" X 20"	OPTIONAL

ELECTRICAL REQUIREMENTS

WASH PUMP MOTOR HP	1
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NOMENCLATURE




This service manual covers three separate models of the 200 line of Jackson dishmachines. A brief description of these models is included here for your reference.

The 200B is a dual temperature, hot water sanitizing dishmachine. This model employs incoming water at a temperature less than 180° F (see individual machine data plate for incoming water temperature requirements). The water for rinse is heated using an integral rinse booster tank to raise the water temperature to the appropriate temperature. The wash tank temperature is maintained through the use of an internal wash tank heater and from heat transferred from the rinse cycle. The 200B, as stated previously, is a hot water sanitizing dishmachine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The 200B still requires a separate detergent hookup in order to function correctly.

The 200LT is a chemical sanitizing dishmachine, designed to operate much in the same manner as the 200B. The major difference between the 200B and the 200LT is that the 200LT does not come with an integral rinse booster tank and must be connected to a third party chemical feeder system in order to ensure that ware comes clean and is sanitized properly.

The 200 is a dual temperature, hot water sanitizing dishmachine, designed to operate with an incoming water temperature of at least 180° F (see individual machine data plate for incoming water temperature requirements). The 200 does not have an integral rinse booster tank and therefore must be supplied with a higher temperature water than the 200B or 200LT. The 200 must be supplied with a separate detergent dispenser to ensure proper operation.

DETAILS OF THE 200 SERIES DATA PLATE

SERIAL NO.:		[]	
MODEL:	60Hz	1 PH	2 WIRE
	<u>208 VOLT</u>		<u>230 VOLT</u>
WASH MOTOR:	1 HP 8.4 AMPS	1 HP	8.4 AMPS
WASH HEATER:	4.1 KW 19.7 AMPS	5 KW	21.8 AMPS
TOTAL LOAD	28.1 AMPS	←	30.2 AMPS
MINIMUM WASH TEMPERATURE			150°F
MINIMUM RINSE TEMPERATURE			180°F
WASH CYCLE TIME		←	45 SEC
RINSE CYCLE TIME			11 SEC
INCOMING WATER TEMPERATURE			180°F MIN
OPTIMUM FLOW PRESSURE			20 PSI
 			

MANUFACTURER'S LOGO

MODEL DESIGNATION (I.E. 200)

AMPERAGE LOAD INFORMATION

MINIMUM OPERATING PARAMETERS (SEE NOTE #1)

UL LOGO (SEE NOTE #2)

MANUFACTURER'S ADDRESS INFORMATION

NSF LOGO (SEE NOTE #4)

CSA LOGO (SEE NOTE #3)

DO NOT USE THE ABOVE DATA PLATE TO REPRESENT YOUR DISHWASHER. THE DATA PLATE ABOVE IS A GENERIC REPRESENTATION USED ONLY TO SHOW YOU WHERE TO LOCATE INFORMATION. The data plate is located (standing before the unit) on the right front corner, directly on the tub. Under no circumstance should the data plate be removed from the unit. The data plate is essential in identifying the particular characteristics of your machine and is of great benefit to installers, operators, and maintenance personnel. It is recommended that you copy down the essential information on the final page in this manual for reference before installation.

GENERAL NOTES SECTION

Before connecting, operating, or adjusting any of the dishmachines covered in this manual, please carefully read through the entire manual to familiarize yourself with the machine and its proper operation. This manual contains important operating, safety, and maintenance information concerning your dishmachine. You must follow the instructions and guidelines provided in this manual to ensure that your warranty remains in effect.

FOR SERVICE PERSONNEL: 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. Non-service personnel should refer to the list of provided service agencies in this manual for local service support.

NOTES CONCERNING THE 200 SERIES DATA PLATES:

NOTE 1: This area of the data plate denotes the minimum parameters that must be met in order for your dishmachine to operate at the designed level of efficiency. Not meeting the required parameters can result in substandard performance of the dishmachine. Do not refer to the data plate example in this manual for the parameters of your machine; instead, refer to the data plate affixed to the machine. Not every 200 machine operates the same way. If you are unsure of whether or not you are meeting the required minimum parameters, contact your nearest Jackson authorized service agency.

NOTE 2: The UL logo on the data plate indicates that this machine is Listed by Underwriters Laboratories Inc. Representative samples of this product have been evaluated by UL and meet applicable UL Standards and requirements. Dishmachines are evaluated under UL Standard 921. For more information concerning the UL logo and UL standards in general, you may write to: Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL., 60062; or you may visit their website at www.ul.com.

NOTE 3: The CSA logo on the data plate indicates that this machine has been approved to bear this mark by CSA International Inc. CSA International evaluates and approves equipment for installation and operation in Canada. Representative samples of this product have been made available to CSA for inspection to ensure that they meet all applicable Canadian safety standards and regulations. For more information concerning the CSA mark and CSA standards in general, you may write to: CSA International Inc., 178 Rexdale Blvd, Rexdale (Toronto), Ontario, Canada, M9W 1R3; or you may visit their website at www.csa-international.org.

NOTE 4: The NSF logo on the data plate indicates that this machine has been approved to be listed under NSF Standard 3 by NSF International Inc. All of Jackson MSC's Standard 3 approved dishmachines are listed on the NSF website at www.nsf.org. For more information concerning NSF International, their testing procedures and their standards in general, you may write to: NSF International Inc., 789 Dixboro Road, Ann Arbor, MI., 48105.

*Machines born
of tradition*



*Built with
innovation*

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 pliers 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 200 series models covered in this manual are gravity discharge drains. All piping from the 1-1/2" MNPT connection on the waste accumulator 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" I.P.S. 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.

WATER SUPPLY CONNECTION: Ensure that you have read the section entitled "PLUMBING THE DISHMACHINE" above before proceeding. Install the water supply line (3/4" pipe size minimum) to the 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 20 PSI "flow" pressure at the recommended temperature indicated on the data plate.

In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed. The 200 series models covered in this manual do not come with water pressure regulators as standard equipment. Please notify Jackson if you have any questions.

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 200 series 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.

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, open the control box. This will require taking a phillipshead screwdriver and removing the four (4) screws on the sides of the control box. 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, L2, and L3 (3 phase only)) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided. Tighten the connections and perform the "pull test". The tightened wires should remain in place after giving the wires a moderate pull to see if they will come loose.

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.

INSTALLATION CHECKLIST

CHECK OFF THE FOLLOWING ITEMS AS THEY ARE COMPLETED BEFORE PROCEEDING TO OPERATION OF DISHMA-
CHINE.

- Has the dishmachine been checked for concealed/hidden damage?
- Has the dishmachine and the surrounding area been properly vented in accordance with all applicable codes?
- Has the dishmachine been properly leveled?
- Has the drain plumbing been installed with an air gap?
- Has the service voltage been checked to ensure that it meets the electrical requirements listed on the dishma-
chine's data plate?
- Has the dishmachine been properly grounded?
- Has the dishmachine circuit breaker/service breaker been sized correctly, given the dishmachine's load, and has it
been marked clearly and identified to all pertinent personnel?
- Has the incoming water supply been flushed for debris?
- Is the hot water supply at the minimum temperature as indicated on the dishmachine data plate?
- Is the incoming water supply at 20 PSI?
- Is the incoming water supply line at 3/4" minimum?
- Has the pump intake strainer been installed?
- Has the drain stopper been installed?
- Have the wash arms been installed?
- Have the rinse arms been installed?

DETERGENT CONTROL

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

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

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

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

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

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

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

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

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

OPERATION INSTRUCTIONS

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

1. The pan strainers 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 arm assemblies are secured into place and that their endcaps are tight. The wash and rinse arm assemblies should rotate freely.

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.

NOTE: UNLESS OTHERWISE SPECIFIED IN THESE INSTRUCTION, ENSURE THAT THE MANUAL MODE SWITCH IS IN THE "OFF" POSITION BEFORE PROCEEDING WITH ANY OF THE FOLLOWING STEPS.

FILLING THE WASH TUB: Place the power switch into the ON position. Then place the cycle mode switch in the AUTO position. The machine 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 pouring out 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 is probably a good idea 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, the cycle mode switch is in AUTO 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.

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. Manually 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 pan strainers and the pump suction strainer. Remove soil and debris from the strainer and set to the side. Remove the wash and rinse arm assemblies 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 arm assemblies and replace. NOTE: When replacing the arms, do not use any tools to do so, the assemblies should secure by hand. Reinstall the strainers and close the doors.

DIMENSIONS

LEGEND:

- A**- Drain 1 1/2" I.P.S.
- B**- Water inlet 3/4" I.P.S.
- C**- Electrical connection
- D**- Standard wall clearance, with dish table 4"
- E**- Model 200B booster tank location

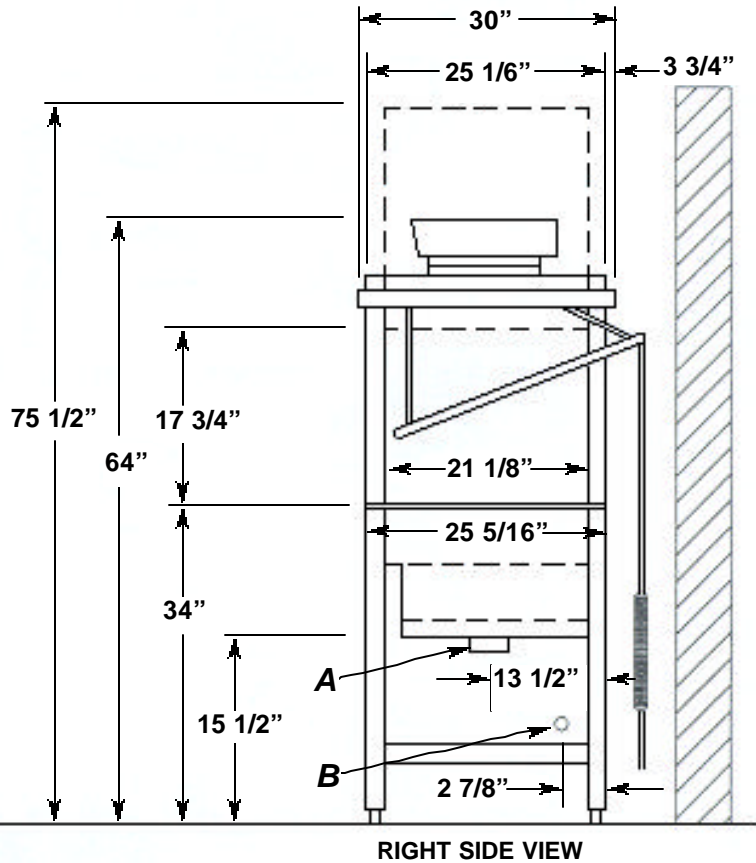
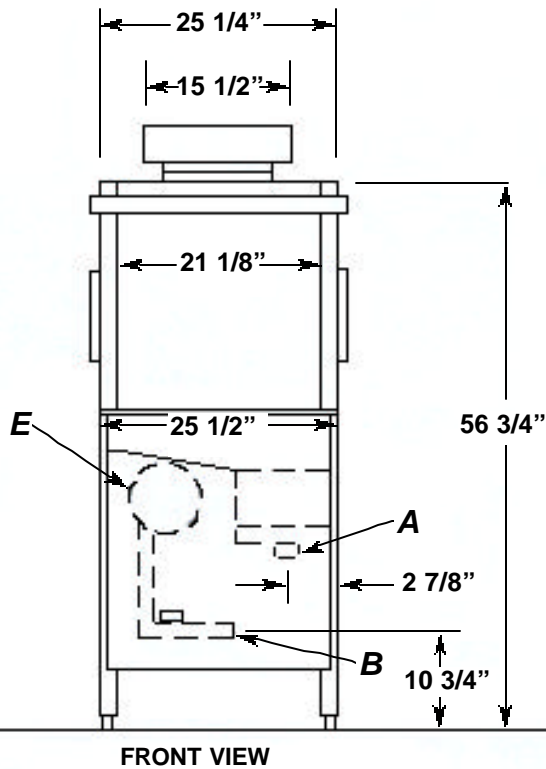
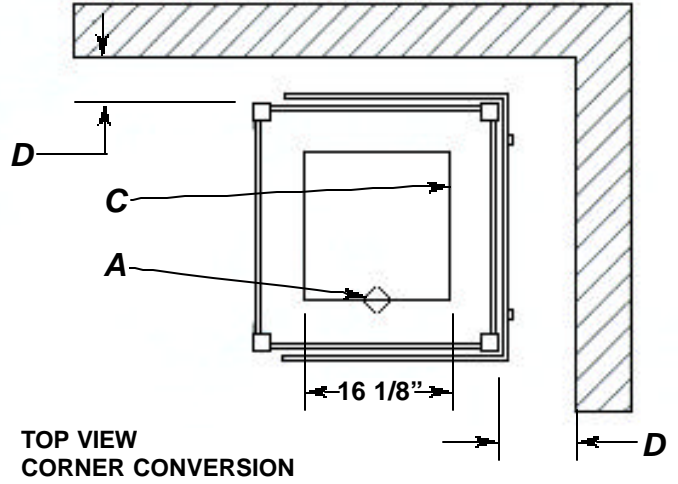
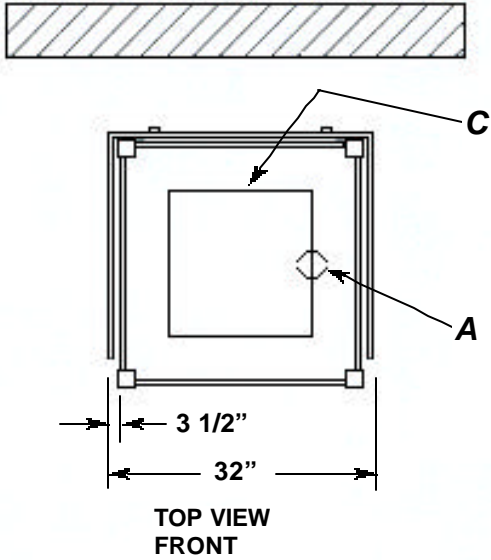


TABLE DIMENSIONS

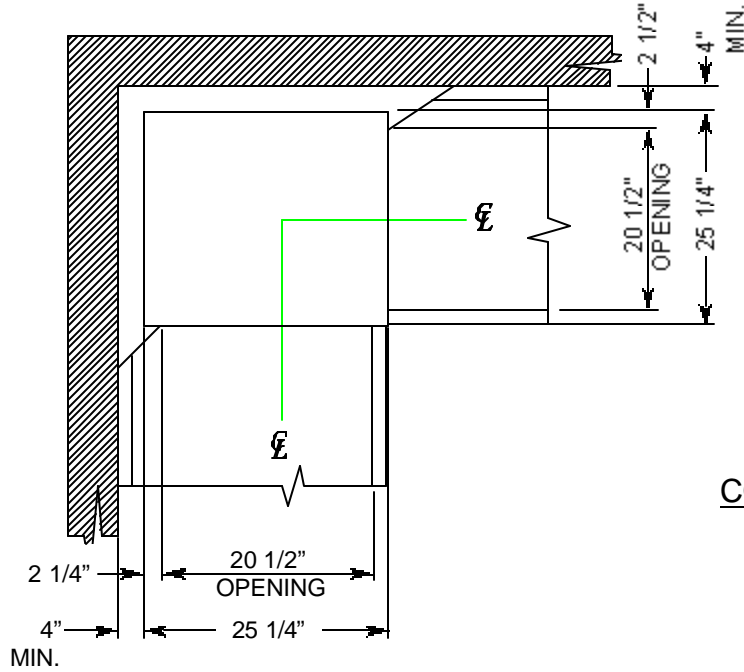


TABLE DIMENSIONS
CORNER INSTALLATION

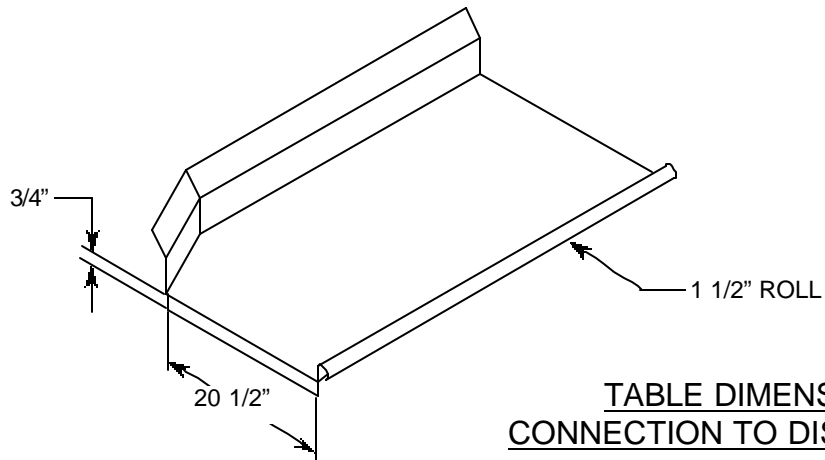


TABLE DIMENSIONS
CONNECTION TO DISHMACHINE

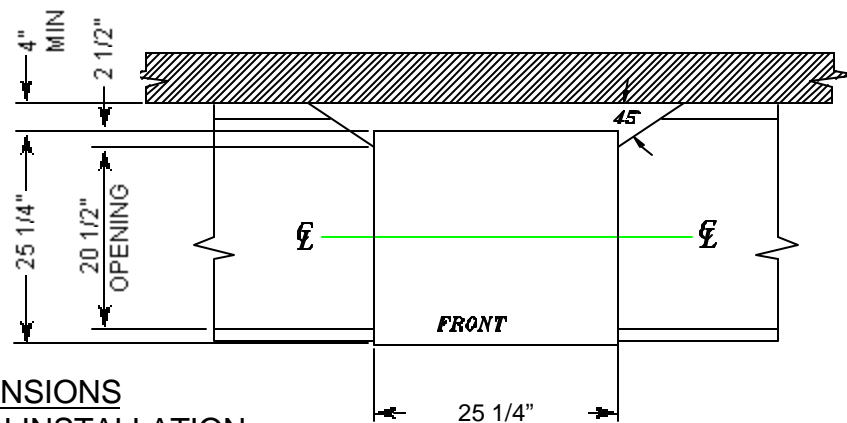


TABLE DIMENSIONS
STRAIGHT THROUGH INSTALLATION

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

ALABAMA

Jones-McLeod Appliance
1616 7th Avenue North
Birmingham, AL 35203
(205) 251-0159
(800) 821-1150
(205) 322-1440 fax

Jones-McLeod Appliance
854 Lakeside Drive
Mobile, AL 36693
(334) 666-7278
(800) 237-9859
(334) 661-0223 fax

ALASKA

Restaurant Appliance Service
7219 Roosevelt Way NE
Seattle, WA 98115
(206) 524-8200
(800) 433-9390
(206) 525-2890 fax

ARIZONA

GCS Service, Inc. #78
5052 South 40th Street
Phoenix, AZ 85040
(602) 474-4510
(800) 510-3497
(602) 470- 4511 fax

**Authorized Commercial
Food Equipment Service**
4832 South 35th St.
Phoenix, AZ 85040
(602) 234-2443
(800) 824-8875
(602) 232-5862 fax

ARKANSAS

Bromely Parts & Service
10th & Ringo
P.O. Box 1688
Little Rock, AR 72202
(501) 374-0281
(800) 482-9269
(501) 374-8352 fax

Commercial Parts & Service
3717 Cherry Road
Memphis, TN 38118
(901) 366-4587
(800) 262-9155
(901) 366-4588 fax

CALIFORNIA

P & D Appliance
4220-C Roseville Road
North Highlands, CA 95660
(916) 974-2772
(800) 824-7219
(916) 974-2774

CALIFORNIA (cont)

P & D Appliance
100 South Linden Avenue
S. San Francisco, CA 94080
(650) 635-1900
(800) 424-1414
(650) 635-1919 fax

**Barkers Food
Machinery Equipment**
5367 Second Street
Irwindale, CA 91706
(626) 960-9390
(800) 258-6999
(626) 337-4541 fax

GCS Service, Inc. #24
1100 East Pico Blvd
Los Angeles, CA 90021
(213) 683-2090
(800) 327-1433
(213) 683-2099 fax

GCS Service, Inc. #24
650 S. Grand Avenue
Suite 111
Santa Ana, CA 92705
(714) 542-1798
(800) 540-0719
(714) 542-4787 fax

GCS Service, Inc. #52
360 Littlefield
S. San Francisco, CA 94080
(650) 635-0720
(800) 969-4427
(650) 871-4019 fax

GCS Service, Inc. # 84
9030 Kenamar Drive
Suite 313
San Diego, CA 92121
(858) 549-8411
(800) 422-7278
(858) 549-2323 fax

COLORADO

GCS Service, Inc. #60
4251 S. Natches Ct.
Unit C
Sheridan, Co 80110
(303) 371-9054
(800) 972-5314

Metro Appliance Service
1640 South Broadway
Denver, CO 80210
(303) 778-1126
(800) 525-3532
(303) 778-0268 fax

CONNECTICUT

GCS Service, Inc. #06
302 Murphy Road
Hartford, CT 06114
(860) 549-5575
(800) 423-1562
(860) 527-6355 fax

DELAWARE

Food Service Equipment
2101 Parkway South
Broomall, PA 19008
(610) 356-6900
(610) 356-2038 fax

GCS Service, Inc. #44
817 N. Third Street
P.O. Box 3564
Philadelphia, PA 19123
(215) 925-6217
(800) 441-9115
(215) 925-6208 fax

Elmer Schultz Service
36 Belmont Ave.
Wilmington, DE 19804
(302) 655-8900
(800) 225-0599
(302) 656-3673 fax

EMR Service Division
106 Willamsport Circle
Salisbury, MD 21804
(410) 543-8197
(410) 543-4038 fax

FLORIDA

GCS Service, Inc. #15
3373 N. W. 168th Street
Miami, FL 33056
(305) 621-6666
(800) 766-8966
(305) 621-6656 fax

Commercial Appliance Service
8416 Laurel Fair Circle
Building 6, Suite 114
Tampa, FL 33610
(813) 663-0313
(800) 282-4718
(813) 663-0212 fax

GCS Service, Inc. #14
3902 Corporex Park Drive
Suite 350
Tampa, FL 33619
(813) 626-6044
(800) 282-3008
(813) 621-1174

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

FLORIDA (cont)

GCS Service, Inc. # 13

4305 Vineland Road
Suite G-12
Orlando, FL 32811
(407) 841-2551
(800) 338-7322
(407) 423-8425 fax

Jones-McLeod Appliance

854 Lakeside Drive
Mobile, AL 36693
(334) 666-7278
(800) 237-9859
(334) 661-0223 fax

GEORGIA

GCS Service, Inc. #16

3127 Presidential Dr.
Atlanta, GA 30340
(770) 452-7322
(300) 334-3599
(770) 452-7473 fax

Southeastern

Restaurant Service

2200 Norcross Pkwy,
Suite 210
Norcross, GA 30071
(770) 446-6177
(800) 235-6516
(770) 446-3157 fax

Whaley Foodservice Repairs

109-A Owens Industrial Drive
Savannah, GA 31405
(912) 447-0827
(888) 765-0036
(912) 447-0826 fax

HAWAII

Food Equipment Parts & Service Co.

300 Puuhale Road
Honolulu, HI 96819
(808) 847-4871
(808) 842-1560 fax

IDAHO

Ron's Service

703 E. 44th Street, Suite 10
Garden City, ID 83714
(208) 375-4073
(208) 375-4402 fax

Restaurant Appliance Service

7219 Roosevelt Way Ne
Seattle, WA 98115
(206) 524-8200
(800) 433-9390
(206) 525-2890 fax

ILLINOIS

GCS Service Inc. #12

696 Larch Avenue
Elmhurst, IL 60126
(630) 941-7800
(800) 942-9689
(630) 941-6048 fax

Cone's Repair Service

2408 40th Avenue
Moline, IL 61265
(309) 797-5323
(800) 716-7070
(309) 797-3631 fax

Eichenauer Services, Inc.

130 S. Oakland Street
Decatur, IL 62522
(217) 429-4229
(800) 252-5892
(217) 429-0226 fax

GCS Service, Inc. #80

9722 Reavis Park Drive
St. Louis, MO 63123
(314) 638-7444
(800) 284-4427
(314) 638-0135 fax

INDIANA

Commercial Parts and Service

5310 E. 25th Street
Indianapolis, IN 46218
(317) 545-9655
(800) 727-8710
(317) 549-6286 fax

IOWA

Goodwin-Tucker Group

3509 Delaware Avenue
Des Moines, IA 50313
(515) 262-9308
(800) 372-6066
(515) 262-2936 fax

Cone's Repair Service

1056 27th Ave. SW
Cedar Rapids, IA 52404
(319) 365-3325
(800) 747-3326
(319) 365-0885 fax

KANSAS

GCS Service Inc. #82

6107 Connecticut
Kansas City, MO 64120
(816) 920-5999
(800) 229-6477
(816) 920-7387 fax

KENTUCKY

Certified Service Center

Ramco Business Park
4283 Produce Road
Louisville, Ky 40218
(502) 964-7007
(800) 637-6350
(502) 964-7202 fax

Commercial Parts & Service

4204 South Brook Street
Louisville, KY 40214
(502) 367-1788
(800) 752-6160
(502) 367-0400 fax

Certified Service Center

1051 Goodwin Drive
Lexington, KY 40505
(606) 254-8854
(800) 432-9269
(606) 231-7781 fax

Commercial Parts & Service

1002 Nandino Blvd.
Lexington, KY 40511
(606) 255-0746
(800) 432-9260
(606) 255-0748 fax

LOUISIANA

Bana Parts, Inc.

1501 Kueble Street
Harahan, LA 70123
(504) 734-0076
(800) 325-7543
(504) 734-8456 fax

Bana Parts, Inc.

4028 Greenwood Road
Shreveport, LA 71109
(318) 631-6550
(800) 832-6550
(318) 636-5675 fax

MAINE

GCS Service, Inc. #09

180 Second Street
Chelsea, MA 02150
(617) 889-9393
(800) 225-1155
(617) 889-1222 fax

Massachusetts Restaurant Supply

34 South Street
Somerville, MA 02143
(617) 868-1930
(800) 338-6737
(617) 868-5331 fax

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

MARYLAND

GCS Service, Inc. #07
2660 Pittman Drive
Silver Spring, MD 20910
(301) 585-7550 (DC)
(410) 792-0388 (Balt)
(800) 638-7278
(301) 495-4410 fax

EMR Service Division
700 East 25th Street
Baltimore, MD 21218
(410) 467-8080
(800) 879-4994
(410) 467-4191 fax

EMR Service Division
106 Willamsport Circle
Salisbury, MD 21804
(410) 543-8197
(888) 687-8080
(410) 548-4038 fax

EMR Service Division
2626 Pittman Drive
Silver Spring, MD 20910
(301) 588-8080
(800) 348-2365
(301) 588-6985 fax

MASSACHUSETTS

GCS Service, Inc. #09
180 Second Street
Chelsea, MA 02150
(617) 889-9393
(800) 225-1155
(617) 889-1222 fax

Massachusetts Restaurant Supply
34 South Street
Somerville, MA 02143
(617) 868-1930
(800) 338-6737
(617) 868-5331 fax

Ace Service Co.
95 Hampton Avenue
Needham, MA 02494
(781) 449-4220
(800) 225-4510 MA & NH
(781) 444-4789 fax

GCS Service, Inc. #06
302 Murphy Road
Hartford, CT 06114
(860) 549-5575
(800) 723-1562
(860) 527-6355 fax

MICHIGAN

GCS Service, Inc. #20
31829 West Eight Mile Road
Livonia, MI 48152
(248) 426-9500
(800) 772-2936
(248) 426-7555 fax

GCS Service, Inc. #21
3516 Roger B Chaffe SE
Grand Rapids, MI 49548
(248) 426-9500
(800) 772-2936
(248) 426-7555 fax

Jackson Service
3980 Benstein Road
Commerce Township, MI 48382
(248) 363-4159
(800) 332-4053
(248) 363-5448 fax

MINNESOTA

GCS/Metro Service, Inc.
2857 Louisiana Avenue N.
Minneapolis, MN 55427
(612) 546-4221
(800) 345-4221
(612) 546-4286 fax

MISSISSIPPI

Commercial Parts & Service
5755 Gallant Drive
Jackson, MS 39206
(601) 956-7800
(800) 274-5954
(601) 956-1200 fax

Commercial Parts & Service
3717 Cherry Road
Memphis, TN 38118
(901) 366-4587
(800) 262-9155
(901) 366-4588 fax

MISSOURI

GCS Service, Inc. #82
6107 Connecticut
Kansas City, MO 64120
(816) 920-5999
(800) 229-6477
(816) 920-7387 fax

GCS Service, Inc. # 80
9722 Reavis Park Drive
St. Louis, MO 63123
(314) 638-7444
(800) 284-4427
(314) 638-0135 fax

MISSOURI (cont)

Kammerlin Parts & Service
2728 Locust Street
St. Louis, MO 63103
(314) 535-2222
(314) 535-6205 fax

MONTANA

Restaurant Appliance Service
7219 Roosevelt Way NE
Seattle, WA 98115
(206) 524-8200
(800) 433-9390
(206) 525-2890 fax

NEBRASKA

Goodwin-Tucker Group
815 N. 19th Street
Omaha, NE 68102
(402) 345-7400
(800) 228-0342
(402) 346-6145 fax

NEVADA

GCS Service, Inc. #77
3585 East Patrick Lane
Suite 1000
Las Vegas, NV 89102
(702) 450-3495
(800) 500-9060
(702) 450-3491 fax

Burney's Commercial Service
4480 Aldevaran Avenue
Las Vegas, NV 89103
(702) 736-0006
(702) 798-7531 fax

NEW HAMPSHIRE

GCS Service, Inc. #09
180 Second Street
Chelsea, MA 02150
(617) 889-9393
(800) 225-1155
(617) 889-1222 fax

Massachusetts Restaurant Supply
34 South Street
Somerville, MA 02143
(617) 868-1930
(800) 338-6737
(617) 868-5331 fax

Ace Service Co.
95 Hampton Avenue
Needham, MA 02494
(781) 449-4220
(800) 225-4510 MA & NH
(781) 444-4789 fax

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

NEW JERSEY

Jackson Faspray Service

155 Sargeant Avenue
Clifton, NJ 07013
(973) 471-8000
(800) 356-6740
(973) 471-1289 fax

GCS Service, Inc. #44

817 N. Third Street
Philadelphia, PA 19123
(215) 925-6217
(800) 441-9115
(215) 925-6208 fax

GCS Service, Inc. #02

1 Madison ST., Bldg. F
E. Rutherford, NJ 07073
(973) 614-0003
(800) 399-8294
(973) 614-0320 fax

Food Service Equipment

2101 Parkway South
Broomall, PA 19123
(610) 356-6900
(610) 356-2038 fax

NEW MEXICO

Stove Parts Supply Co.

2120 Solana Street
Ft. Worth, TX 76117
(817) 831-0381
(800) 433-1804
(817) 834-7754 fax

NEW YORK

GCS Service, Inc. #01

932 Grand Street
Brooklyn, NY 11211
(718) 486-5220
(800) 969-4271
(718) 486-6772 fax

Duffy's Equipment Service

3138 Oneida Street
Sauquoit, NY 13456
(315) 737-9401
(800) 443-8339
(315) 737-7132 fax

B.E.S.T., Inc.

3003 Genesee Street
Buffalo, NY 14225
(716) 893-6464
(800) 338-5011
(716) 893-6466 fax

NEW YORK (cont)

Appliance Installation & Service Corp.

1336 Main Street
Buffalo, NY 14209
(716) 884-7425
(800) 722-1252
(716) 884-0410 fax

Northern Parts & Service

21 Northern Avenue
Plattsburgh, NY 12903
(518) 563-3200
(800) 634-5005
(800) 782-5424 fax

Jackson Faspray Service

155 Sargeant Avenue
Clifton, NJ 07013
(973) 471-8000
(800) 356-6740
(973) 471-1289 fax

NORTH CAROLINA

Whaley Foodservice Repairs

8334-K Arrowridge Blvd.
Charlotte, NC 28273
(704) 529-6242
(704) 529-1558 fax

Whaley Foodservice Repairs

203-D Creek Ridge Road
Greensboro, NC 27406
(336) 333-2333
(336) 333-2533 fax

Whaley Foodservice Repairs

335-105 Sherwee Drive
Raleigh, NC 27603
(919) 779-2266
(919) 779-2224 fax

Whaley Foodservice Repairs

6418-101 Amsterdam Way
Wilmington, NC 28405
(910) 791-0000
(910) 791-6662 fax

NORTH DAKOTA

GCS/Metro Service Inc.

2857 Louisiana Avenue N.
Minneapolis, MN 55427
(612) 546-4221
(800) 345-4221
(612) 546-4286 fax

OHIO

Certified Service Center

890 Redna Terrace
Cincinnati, OH 45215
(513) 772- 6600
(800) 543-2060
(513) 612-6600 fax

OHIO (cont)

Commercial Parts & Service of Columbus

1150 West Mound Street
Columbus, OH 43223
(614) 221-0057
(800) 837-8327
(614) 221-3622 fax

GCS Service, Inc.

2830 Johnstown Rd.
Columbus, OH 43219
(614) 476-3225
(800) 282-5406
(614) 476-1196 fax

Electrical Appliance Repair Service

5805 Valley Belt Road
Cleveland, OH 44131
(216) 459-8700
(800) 621-8259
(216) 459-8707 fax

OKLAHOMA

Krueger Inc.

100 NE 24th Street
Oklahoma City, OK 73105
(405) 528-8883
(800) 522-8069
(405) 528-5405 fax

Hagar Restaurant Equipment

1229 W. Main Street
Oklahoma City, OK 73106
(405) 235-2184
(800) 445-1791
(405) 236-5592 fax

OREGON

Ron's Service

16364 SW 72nd Ave.
Portland, OR 97224
(503) 624-0890
(800) 851-4118
(503) 684-6107 fax

PENNSYLVANIA

GCS Service, Inc. #44

817 N. Third Street
P.O. Box 3564
Philadelphia, PA 19123
(215) 925-6217
(800) 441-9115
(215) 925-6208 fax

Elmer Schultz Service

540 North 3rd Street
Philadelphia, PA 19123
(215) 627-5400
(215) 627-5408 fax

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

PENNSYLVANIA (cont)

Food Service Equipment

2101 Parkway South
Broomall, PA 19008
(610) 356-6900
(610) 356-2038

A.I.S. Commercial Parts & Service

1816 West 26th Street
Erie, PA 16508
(814) 456-3732
(800) 332-3732
(814) 452-4843 fax

GCS Service, Inc. #44

4400 Lewis Road, Suite E
Harrisburg, PA 17111
(717) 564-3282
(800) 367-3225
(717) 564-9286 fax

K & D Parts & Service

1833-41 N. Cameron Street
Harrisburg, PA 17103
(717) 236-9039
(800) 932-0503
(717) 238-4367 fax

AFS-Authorized Factory Service, Co.

940 Flrst Avenue
Coraopolis, PA 15108
(412) 262-2330
(800) 222-8767
(412) 262-2245 fax

GCS Service, Inc. #48

210 Vista park Drive
Pittsburgh, PA 15205
(412) 787-1970
(800) 738-1221
(412) 787-5005 fax

RHODE ISLAND

GCS Service, Inc. #90

1002 Waterman Ave.
E. Providence, RI 02914
(401) 434-6803
(800) 462-6012
(401) 438-9400 fax

SOUTH CAROLINA

Whaley Foodservice Repairs

I-26 & US1
P.O. Box 4023
West Columbia, SC 29170
(803) 791-4420
(800) 877-2662
(803) 794-4630 fax

SOUTH CAROLINA (cont)

Whaley Foodservice Repairs

748 Congaree Road
Greenville, SC 29607
(864) 234-7011
(800) 494-2539
(864) 234-6662 fax

Whaley Foodservice Repairs

1406-C Commerce Pl.
Myrtle Beach, SC 29577
(843) 626-1866
(843) 626-2632 fax

Whaley Foodservice Repairs

4740-A Franchise St.
N. Charleston, SC 29418
(843) 760-2110
(843) 760-2255 fax

SOUTH DAKOTA

Metro Commercial Service, Inc.

2857 Louisiana Avenue N.
Minneapolis, MN 55427
(612) 546-4221
(800) 345-4221
(612) 546-4286 fax

TENNESSEE

Commercial Parts & Service

3717 Cherry Road
Memphis, TN 38118
(901) 366-4587
(800) 262-9155
(901) 366-4588 fax

Commercial Parts & Service

748 Fesslers Lane
Nashville, TN 37210
(615) 244-8050
(800) 831-7174
(615) 244-8885 fax

Commercial Appliance Service

919 8th Ave. South
Nashville, TN 37203
(615) 254-0906
(800) 476-0906
(615) 254-0919 fax

TEXAS

GCS Service, Inc. #90

10850 Sanden Drive
Dallas, TX 75238-5325
(972) 484-2954
(800) 422-5026
(972) 484-2531 fax

TEXAS (cont)

Stove Parts Supply Co.

2120 Solana Street
Ft. Worth, TX 76117
(817) 831-0381
(800) 433-1804
(817) 834-7754 fax

GCS Service, Inc. #88

8150 Westpark
Houston, TX 77081
(713) 785-9187
(800) 868-6957
(713) 785-3979 fax

Armstrong Repair Center

5110 Glenmont Dr.
Houston, TX 77081
(713) 666-7100
(800) 392-5325
(713) 661-0520 fax

Commercial Kitchen Repair

1377 N. Brasos
P.O. Box831128
San Antonio, TX 78207
(210) 735-2811
(800) 292-2120
(210) 735-7421 fax

UTAH

Lamonica's Restaurant Equipment Service

6182 S. Stratler Avenue
Murray, UT 84107
(801) 263-3221
(800) 527-2561
(801) 263-3229 fax

VERMONT

Authorized Appliance Servicer of Vermont

74 River Street
Rutland, VT 05701
(802) 775-5588
(800) 874-1080
(802) 775-9593 fax

Northern Parts & Service

4874 S. Catherine Street
Plattsburg, NY 12901
(518) 563-3200
(800) 634-5005
(800) 782-5424 fax

GCS Service, Inc. #09

180 Second Street
Chelsea, MA 02150
(617) 889-9393
(800) 225-1155
(617) 889-1222 fax

JACKSON MAINTENANCE & REPAIR CENTERS (USA)

VIRGINIA

GCS Service, Inc. #18
5760 Northampton Blvd.
Suite 106
Virginia Beach, VA 23455
(757) 464-3500
(800) 476-4278
(757) 464-4106 fax

GCS Service, Inc. #07
2660 Pittman Drive
Silver Spring, MD 20910
(301) 585-7550 (DC)
(410) 792-0388 (Balt)
(800) 638-7278
(301) 495-4410 fax

GCS Service, inc. #18
2421 Grenoble Road
Richmond, VA 23294
(804) 672-1700
(800) 899-5949
(804) 672-2888 fax

Daubers, Inc.
7645 Dynatech Court
Springfield, VA 22153
(703) 866-3600
(800) 554-7788
(703) 866-4071 fax

WASHINGTON

Restaurant Appliance Service
7219 Roosevelt Way NE
Seattle, WA 98115
(206) 524-8200
(800) 433-9390
(206) 525-2890

WEST VIRGINIA

**AFS-Authorized Factory
Service, Inc.**
Rt.-1 Box 288
S. Charleston, WV 25312
(304) 344-8225
(800) 654-4606
(304) 344-8248 fax

WISCONSIN

Appliance Service Center, Inc.
2439 Atwood Avenue
Madison, WI 53704
(608) 246-3160
(800) 236-7440
(608) 246-2721 fax

Appliance Service Center, Inc.
6843 W. Belloit Road
West Allis, WI 53219
(414) 543-6460
(800) 236-6460
(414) 543-6480 fax

WISCONSIN (cont)

Appliance Service Center, Inc.
786 Morris Ave.
Green Bay, WI 54304
(920) 496-9993
(800) 236-0871
(920) 496-9927 fax

WYOMING

Metro Appliance Service
1640 South Broadway
Denver, CO 80210
(303) 778-1126
(800)525-3532
(303) 778-0268 fax

JACKSON MAINTENANCE & REPAIR CENTERS (CANADA)

Kontac Industries

6504 South Broadway
Edmonton, AB T6B0E7
(780) 469-4869
(800) 661-2500
(780) 465-6937 fax

Key Food Equipment Services

#105-3728 North Fraser Way
Burnaby, BC V5J5G1
(604) 433-4484
(800) 665-2655
(604) 433-4684 fax

Choquette - CKS

2710 Lancaster Road
Unit 119
Ottawa, OT K1B4T7
(613) 739-8458
(800) 267-2515
(613) 739-3851 fax

Kontac Industries

6271-15 Dorman Road
Mississauga, OT L4V1H1
(905) 677-1580
(800) 661-2500
(905) 677-2863 fax

Choquette - CKS

8487 19th Avenue
Montreal, QU H1Z4J2
(514) 722-2000
(800) 361-7681(Quebec)
(514) 722-5050 fax

Service D'Equipment de Cuisine Entretien

893 King O
Sherbrooke, QU J1H1R9
(819) 821-2153
(819) 821-4015 fax

A.A. Dot (Service d'Entretien)

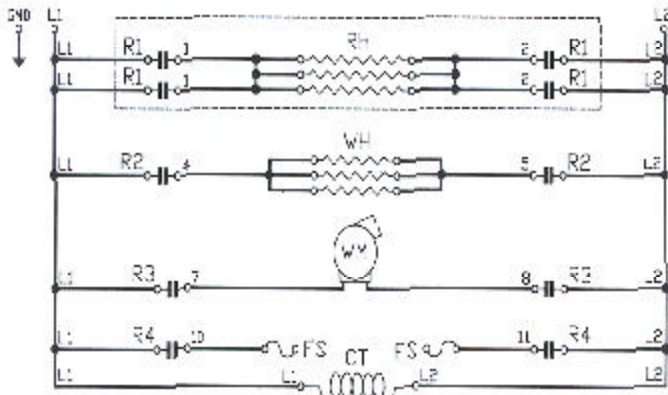
15 St. Alphonse
Ste. Therese, QU J731G3
(450) 435-7736
(450) 435-5249 fax

Choquette - CKS

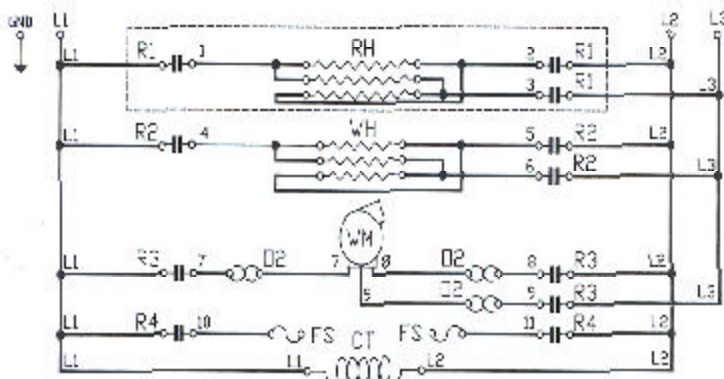
900 Pierre Bertrand
Suite 220
Vanier, QU G1M3k2
(418) 681-3944
(800) 463-5506
(418) 681-3385 fax

ELECTRICAL DIAGRAM

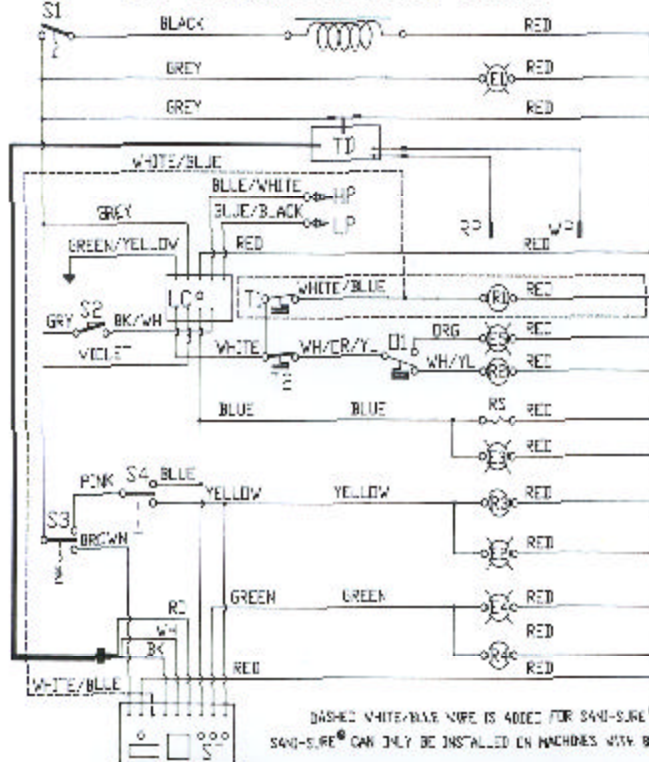
SINGLE PHASE HIGH VOLTAGE CIRCUIT



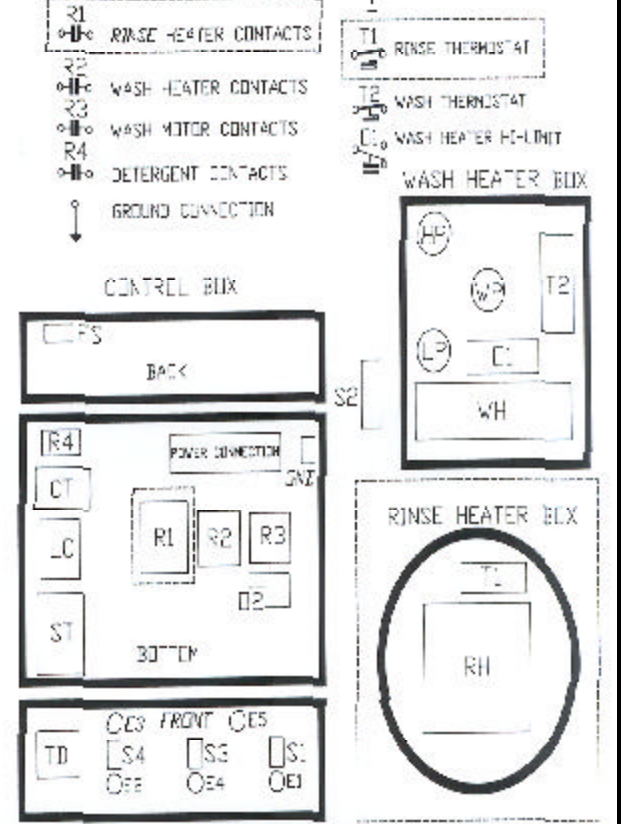
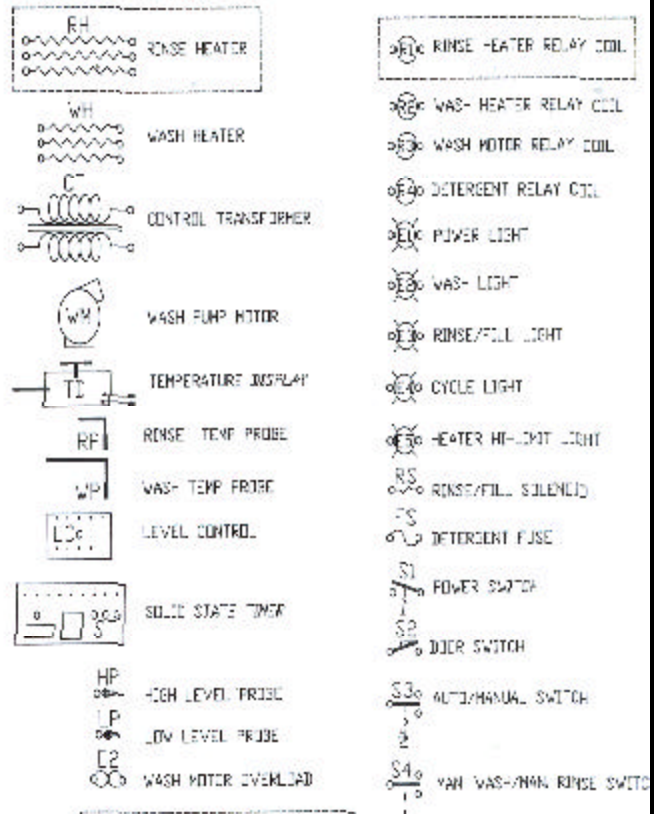
THREE PHASE HIGH VOLTAGE CIRCUIT



LOW VOLTAGE CONTROL CIRCUIT



DASHED WHITE/BLUE WIRE IS ADDED FOR S40-SURE® OPTION
S40-SURE® CAN ONLY BE INSTALLED ON MACHINES WITH BOOSTER OPTION.



All the dashed lines are options that are installed on a unit containing a booster tank.