

**AJ-44/AJ-54 SERIES RACK CONVEYOR DISHMACHINES  
(GAS HEATED)**

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MODELS COVERED IN THIS MANUAL:

AJ-44CGP

AJ-54CGP

AJ-66CGP

AJ-76CGP

AJ-80CGP

AJ-90CGP



## **MANUFACTURERS WARRANTY**

### **ONE YEAR LIMITED PARTS & LABOR WARRANTY**

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

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

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

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

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

#### **TRAVEL LIMITATIONS**

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

#### **WARRANTY REGISTRATION CARD**

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

#### **REPLACEMENT PARTS WARRANTY**

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

#### **PRODUCT CHANGES AND UPDATES**

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

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

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

#### **ITEMS NOT COVERED**

This warranty does not cover cleaning or delimiting 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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Model	Volts	Phase	Hz	Drive Motor		Prewash Motor		Wash Motor		Total
				HP	Amps	HP	Amps	HP	Amps	Amps
AJ-44CGP	208	1	60	1/4	1.8	N/A	N/A	2	8.5	10.3
AJ-44CGP	230	1	60	1/4	1.8	N/A	N/A	2	8.5	10.3
AJ-44CGP	208	3	60	1/4	1.1	N/A	N/A	2	5.6	6.7
AJ-44CGP	230	3	60	1/4	1.1	N/A	N/A	2	5.6	6.7
AJ-44CGP	460	3	60	1/4	0.55	N/A	N/A	2	2.8	3.35
AJ-66CGP	208	1	60	1/4	1.8	1	6	2	8.5	16.3
AJ-66CGP	230	1	60	1/4	1.8	1	6	2	8.5	16.3
AJ-66CGP	208	3	60	1/4	1.1	1	3.4	2	5.6	10.1
AJ-66CGP	230	3	60	1/4	1.1	1	3.4	2	5.6	10.1
AJ-66CGP	460	3	60	1/4	0.55	1	1.7	2	2.8	5.05
AJ-80CGP	208	1	60	1/4	1.8	2	8.5	2	8.5	18.8
AJ-80CGP	230	1	60	1/4	1.8	2	8.5	2	8.5	18.8
AJ-80CGP	208	3	60	1/4	1.1	2	5.6	2	5.6	12.3
AJ-80CGP	230	3	60	1/4	1.1	2	5.6	2	5.6	12.3
AJ-80CGP	460	3	60	1/4	0.55	2	2.8	2	2.8	6.15

**RACKS PER HOUR:**

AJ-44CGP: 248  
 AJ-66CGP: 248  
 AJ-80CGP: 248

**PREWASH PUMP CAPACITY (GPM):**

AJ-66 MODELS: 120  
 AJ-80 MODELS: 270

**FLOW PRESSURE (PSI)**

20

**FLOWRATE (GPM)**

3.9

**DISHES OR GLASSES PER HOUR:**

AJ-44CGP: 6200  
 AJ-66CGP: 6200  
 AJ-80CGP: 6200

**VENTING REQUIREMENTS (CFM)(100% CAP.):**

INPUT END: 200  
 OUTPUT END: 400  
 TOTAL: 600

**WASH TANK CAPAITY (GALLONS):**

ALL MODELS: 15.4

**CONVEYOR SPEED (FPM):**

CGP MACHINES: 6.9

**PREWASH TANK CAPACITY (GALLONS):**

AJ-66 MODELS: 16  
 AJ-80 MODELS: 16

**GALLONS PER RACK:**

CGP MACHINES: .94

**WASH PUMP CAPACITY:**

GALLONS PER MINUTE: 270

**WATER TEMPERATURES (°F):**

PREWASH (MINIMUM) 110  
 WASH (MINIMUM) 160  
 RINSE (MINIMUM) 180

SPECIFICATIONS (AJ-54CGP, AJ-76CGP & AJ-90CGP)

Model	Volts	Phase	Hz	Drive Motor		Prewash Motor		Wash Motor		Heater Load		Total
				HP	Amps	HP	Amps	HP	Amps	KW	Amps	Amps
AJ-54CGP	208	1	60	1/4	1.8	N/A	N/A	2	8.5	N/A	N/A	10.3
AJ-54CGP	230	1	60	1/4	1.8	N/A	N/A	2	8.5	N/A	N/A	10.3
AJ-54CGP	208	3	60	1/4	1.1	N/A	N/A	2	5.6	N/A	N/A	6.7
AJ-54CGP	230	3	60	1/4	1.1	N/A	N/A	2	5.6	N/A	N/A	6.7
AJ-54CGP	460	3	60	1/4	0.55	N/A	N/A	2	2.8	N/A	N/A	3.4
AJ-76CGP	208	1	60	1/4	1.8	1	6	2	8.5	N/A	N/A	16.3
AJ-76CGP	230	1	60	1/4	1.8	1	6	2	8.5	N/A	N/A	16.3
AJ-76CGP	208	3	60	1/4	1.1	1	3.4	2	5.6	N/A	N/A	11.1
AJ-76CGP	230	3	60	1/4	1.1	1	3.4	2	5.6	N/A	N/A	11.1
AJ-76CGP	460	3	60	1/4	0.55	1	1.7	2	2.8	N/A	N/A	5.1
AJ-90CGP	208	1	60	1/4	1.8	2	8.5	2	8.5	N/A	N/A	18.8
AJ-90CGP	230	1	60	1/4	1.8	2	8.5	2	8.5	N/A	N/A	18.8
AJ-90CGP	208	3	60	1/4	1.1	2	5.6	2	5.6	N/A	N/A	13.3
AJ-90CGP	230	3	60	1/4	1.1	2	5.6	2	5.6	N/A	N/A	13.3
AJ-90CGP	460	3	60	1/4	0.55	2	2.8	2	2.8	N/A	N/A	6.2

**RACKS PER HOUR:**

AJ-54CGP: 288  
 AJ-76CGP: 288  
 AJ-90CGP: 288

**PREWASH PUMP CAPACITY (GPM):**

AJ-76 MODELS: 120  
 AJ-90 MODELS: 270

**FLOW PRESSURE (PSI)**

20

**FLOWRATE (GPM)**

5.9

**DISHES OR GLASSES PER HOUR:**

AJ-54CGP: 7200  
 AJ-76CGP: 7200  
 AJ-90CGP: 7200

**VENTING REQUIREMENTS (CFM)(100% CAP.):**

INPUT END: 200  
 OUTPUT END: 400  
 TOTAL: 600

**WASH TANK CAPAITY (GALLONS):**

ALL MODELS: 15.4

**CONVEYOR SPEED (FPM):**

CGP MACHINES: 8.0

**PREWASH TANK CAPACITY (GALLONS):**

AJ-76 MODELS: 16  
 AJ-90 MODELS: 16

**GALLONS PER RACK:**

CGP MACHINES: 1.21

**WASH PUMP CAPACITY:**

GALLONS PER MINUTE: 270

**WATER TEMPERATURES (°F):**

PREWASH (MINIMUM) 110  
 WASH (MINIMUM) 160  
 RINSE (MINIMUM) 180

# INSTALLATION INSTRUCTIONS

**NOTE: THE INSTRUCTION PROVIDED HEREIN, UNLESS OTHERWISE SPECIFIED ARE FOR THE PHYSICAL DISHWASHER ONLY. THERE ARE SEPERATE DIRECTIONS FOR THE GAS BOOSTER.**

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

**PLUMBING THE DISHWASHER:** 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 dishwasher. 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 models covered in this manual are gravity discharge drains. All piping from the 1-1/2" FNPT 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 30 gallons per minute.

**WATER SUPPLY CONNECTION:** Ensure that you have read the section entitled "PLUMBING THE DISHWASHER" above before proceeding. Install the water supply line (3/4" pipe size minimum) to the dishwasher line strainer using copper pipe. It is recommended that a water shut-off valve be installed in the water line between the main supply and the machine to allow access for service.

The water supply line is to be capable of 25 PSI "flow" pressure at the recommended temperature indicated on the data plate.

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 models covered in this manual do not come with water pressure regulators as standard equipment.

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

It is also recommended that a shock absorber (not supplied) 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 dishwasher 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. Install 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. 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 dishwasher. 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 dishwasher if the voltage is too high or too low. Shut off the service breaker and mark it as being for the dishwasher. 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.

**VENTILATION OF DISHWASHER:** The dishwasher should be located with provisions for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the condensation exhaust. Ensure that the exhaust system is acceptable in accordance with all applicable codes and standards.

## INSTALLATION INSTRUCTIONS (CONTINUED)

**NOTE: Damage caused by steam or moisture due to improper ventilation is NOT covered under the warranty.**

This units covered in this manual have the following exhaust requirements:

Load End:	200 CFM
Unload End:	400 CFM

The exhaust system must be sized to handle this volume for the dishmachine to operate as it was designed to.

**THERMOSTATS:** The thermostats for the machines covered in this manual are factory set. They should not be adjusted except by an authorized service agent.

**DETERGENT:** Detergent may be introduced into the unit through the removal of the bulkhead plug in the rear of the tub and replacing it with the third party detergent injection fitting. Remove the bulkhead plug in the side of the tub to install the detergent concentration probe.

For more information concerning detergent concerns, please refer to the page entitled "Detergent Control".

The 1/8" brass plugs on the incoming plumbing rinse injector may be removed to install sanitizer and rinse aid injection fittings.

All wires for the chemical injectors should be routed through the back of the control box.

Terminals in the control box marked "CVS" provide a constant voltage signal whenever the drive motor is operating.

Terminals in the control box marked "DET" provide a voltage signal whenever the wash motor is operating.

**DELIMING OPERATIONS:** In order to maintain the dishmachine at its optimum performance level, it will be required to remove lime and corrosion deposits on a frequent basis. A deliming solution should be available from your detergent supplier. Read and follow all instructions on the label of the deliming solution.

To proceed with the deliming operation, fill the dishmachine and add the correct amount of deliming solution as recommended by the deliming solution manufacturer. The water capacity of the various tanks of the dishmachine can be verified on the specification sheet(s) of this manual.

Perform the following operations to delime the dishmachine:

1. Turn the NORMAL/DELIME switch on the back of the control box to the DELIME position.
2. Disconnect or turn off all chemical feeder pumps.
3. Close all doors (after adding the deliming solution).
4. Run the machine for the recommended period of time.
5. Turn the unit off and open the doors.

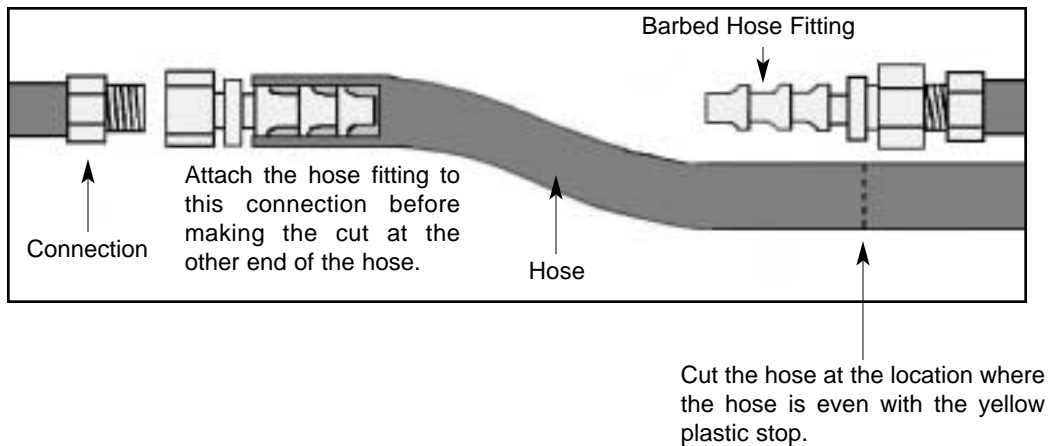
6. Wait five minutes, then inspect the inside of the machine. If the machine is not delimed, run another time cycle as per the deliming solution's instructions.

7. When clean, drain and re-fill the machine.

8. Run in MANUAL for 10 minutes to remove residual deliming solution.

9. Drain and re-fill the machine.

## HOSE CONNECTIONS



Due to the fact that each customer may have different requirements for the orientation of the gas booster heater relative to the main dishmachine, the hose lengths that connect the two units must be customized during each installation. The appropriate 3/4" hosing, fittings and gaskets have been provided.

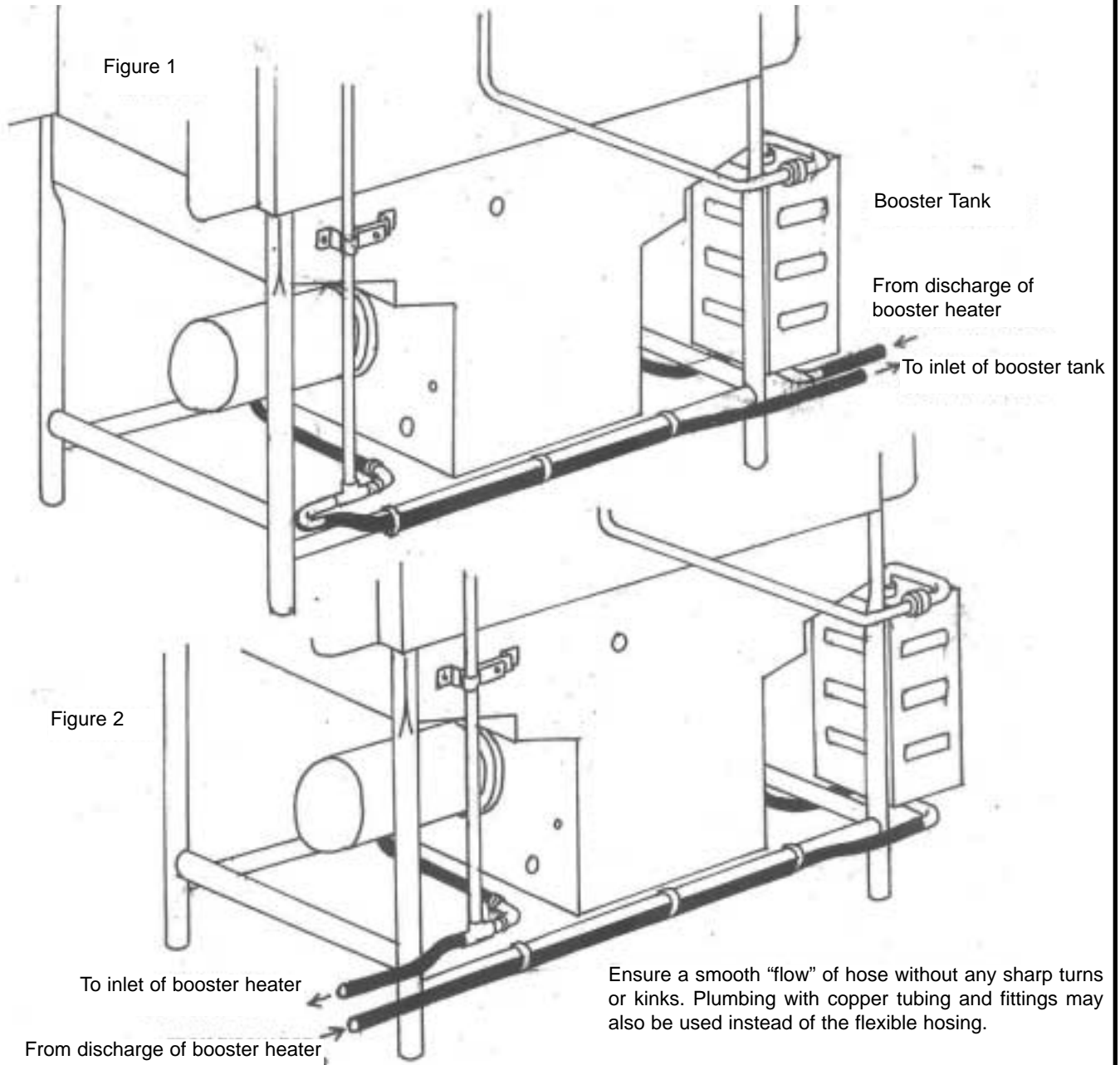
To prevent incorrect measurements of the hose, it is recommended to place one barbed hose fitting into the end of the uncut length of hose coil and attach that fitting to an appropriate connection. Run the hose to the corresponding connection on the other unit before cutting the hose. Use a barbed hose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

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



## HOSE CONNECTIONS (CONTINUED)

The illustrations below depict the typical hosing connection points for a gas-heated conveyor as seen from behind the unit. Figure 1 shows the hosing run when the gas booster heater is positioned to the LEFT of the unit. Figure 2 shows the hosing run when the gas booster heater is positioned to the RIGHT of the unit.



## DETERGENT CONTROL

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

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

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

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

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

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

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

As explained before, water temperature is an important factor in ensuring that your dishmachine functions properly. The data plate located on each unit details what the minimum temperatures must be for either the incoming water supply, the wash tank and the rinse tank, depending on what model of dishmachine you have installed. These temperatures may also be followed by temperatures that Jackson recommends to ensure the highest performance from your 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. Close door(s) on dishmachine.
2. Close the drain valve(s).

**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.

Furthermore, verify that steam lines are connected and allow steam flow to the unit in accordance with applicable codes and procedures.

**FILLING THE WASH TUB:** Ensure that the delime switch is in the NORMAL position, and place the power switch into the ON position. The machine should fill automatically and shut off when the appropriate level is reached (just below the pan strainer). 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.

Machines equipped with prewash sections should not be run without water in those sections. This can cause damage to components.

**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.

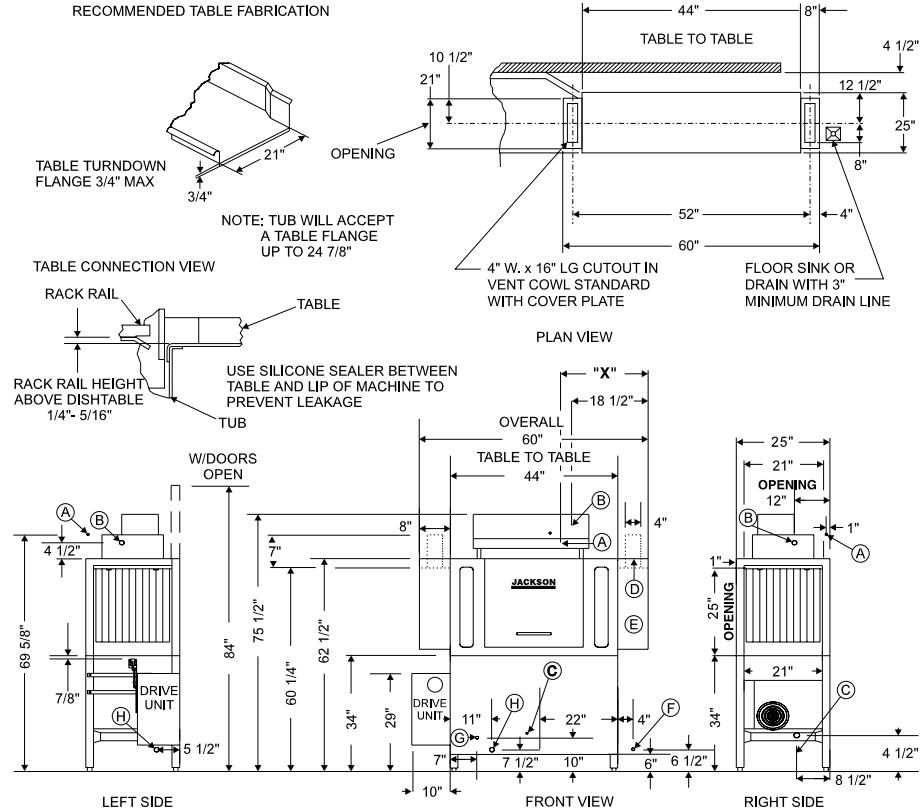
**WASHING A RACK OF WARE:** To wash a rack, simply slide a rack of soiled ware into the load end of the machine. Once the machine is started, it should pull the rack through the machine and push it out the unload end. Once a rack has started through, you may put another rack in.

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

**NOTE:** On units equipped with prewash sections (AJ-66CGP, AJ-76CGP, AJ-80CGP AND AJ-90CGP), operators should also take the time to inspect the prewash section strainers and clean them as required by workload.

**SHUTDOWN AND CLEANING:** Secure steam flow to the machine in accordance with applicable codes and procedures. Steam flow must be secured prior to cleaning the inside of the machine. At the end of the workday, place the power switch in the OFF position and open the door(s). Open the drain valves and allow the machine to drain completely. Remove the pawl bar assembly (clean as required). Remove the pan strainers and, if equipped, the prewash strainers, run off sheets and scrap basket strainer. Remove the wash and, if equipped, the prewash arms and verify that the nozzles and arms are free from obstructions. Flush the arms with fresh water. Remove the pump suction strainers and clean out as required. Remove the rinse tray assembly and clean. Remove the curtains and scrub with a mild detergent and warm water. Wipe out the inside of the unit and then reassemble with the components previously removed.

**AJ-44 LEFT TO RIGHT OR RIGHT TO LEFT OPERATION SHOWN**



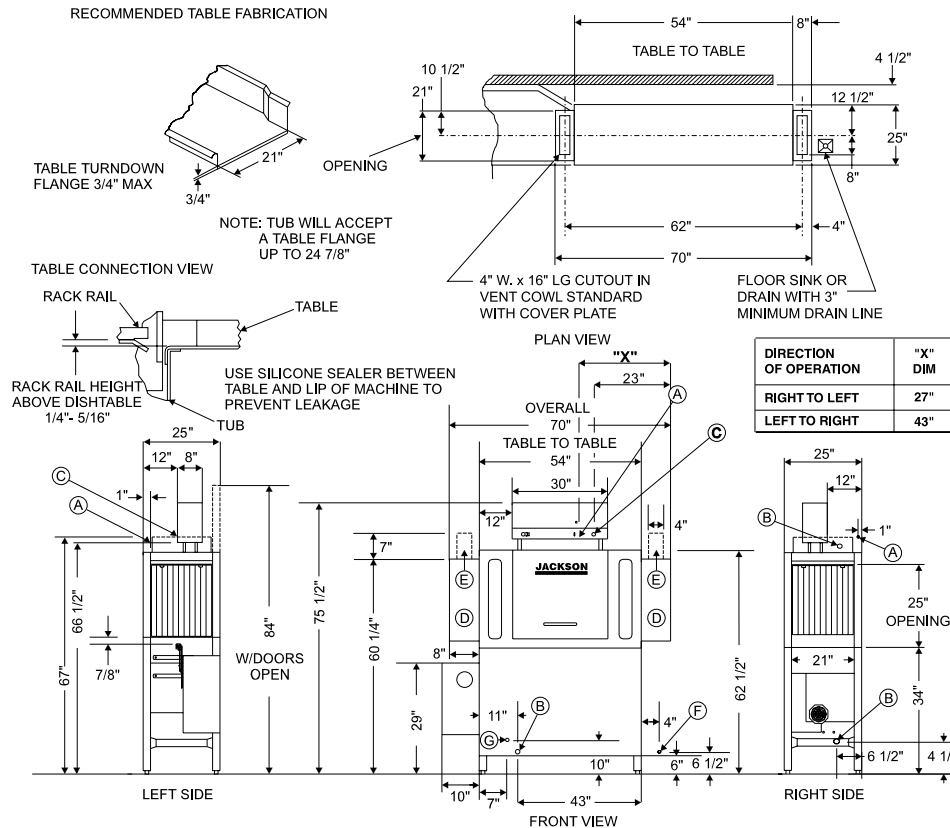
LEGEND TO DRAWING

- A - MACHINE WATER INLET 3/4" I.P.S., 180°F HI-TEMP 140°F LOW-TEMP MIN. 69 5/8" ABOVE FINISHED FLOOR.
- B - ELECTRICAL CONNECTION.
- C - DRAIN CONNECTION 1 1/2" I.P.S.
- D - VENT COLLAR 4"X 16"X 7" HIGH. (OPTIONAL).
- E - VENT COWL STANDARD.
- \*F - INCOMING LOW PRESSURE STEAM CONNECTION 3/4" FPT (GATE VALVE SUPPLIED), OPTIONAL.
- \*\*G - CONDENSATE RETURN CONNECTION 3/4" FPT (RETURN TO BOILER FEEDER OR OPEN DRAIN).
- H - BUILT IN 36 KW 3-PH BOOSTER HEATER 1 1/4" CONDUIT CONNECTION, OPTIONAL.
- \* STEAM TANK HEAT OPTION ONLY
- NOTE: ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
- NOTE: UTILITY CONNECTIONS ARE IDENTICAL REGARDLESS OF DIRECTION OF FLOW.

- \* 3-PH BOOSTER CAN BE BUILT INTO THE FRAME.
- \*\* 208 VOLT 3-PH BOOSTER IS DERATED FROM 36 KW TO 34.5 KW.
- NOTE: INTERNAL BOOSTER REQUIRES SEPERATE ELECTRICAL CONNECTION.

DIRECTION OF OPERATION	"X" DIM
RIGHT TO LEFT	19"
LEFT TO RIGHT	25"

**AJ-54 LEFT TO RIGHT OR RIGHT TO LEFT OPERATION SHOWN**



LEGEND TO DRAWING

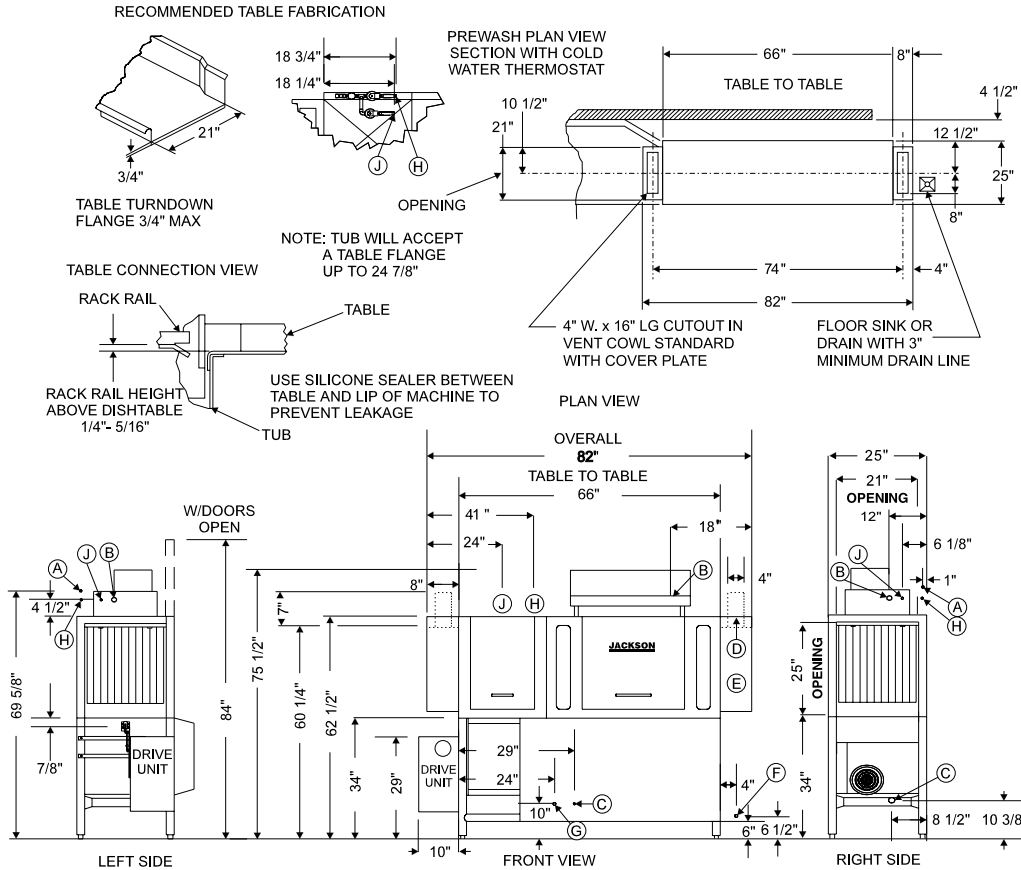
- A - 3/4" F.N.P.T. WATER INLET, 66 1/2" A.F.F. 180°F WATER MIN. HI-TEMP UNIT, MINIMUM FLOW REQUIREMENTS 5.9 GPM, 350 GPH.
- B - 1 1/2" F.N.P.T. DRAIN CONNECTION 4 1/2" A.F.F.
- C - ELECTRICAL CONNECTION 67" A.F.F. (DOES NOT INCLUDE BOOSTER HEATER).

- D - VENT COWL - STANDARD BOTH ENDS.
- E - OPTIONAL VENT COLLAR WITH DAMPER 4" WIDE X 16" LONG X 7" HIGH - SUPPLIED AT ADDITIONAL COST.
- F - 3/4" F.N.P.T. LOW PRESSURE STEAM CONNECTION. OPTIONAL TANK HEAT. SUPPLIED WITH GATE VALVE. REQUIRES 60 LBS OF STEAM PER HOUR (1.74 BHP).
- G - 3/4" N.P.T. CONDENSATE RETURN CONNECTION. RETURN TO BOILER FEEDER OR OPEN DRAIN.

NOTES:

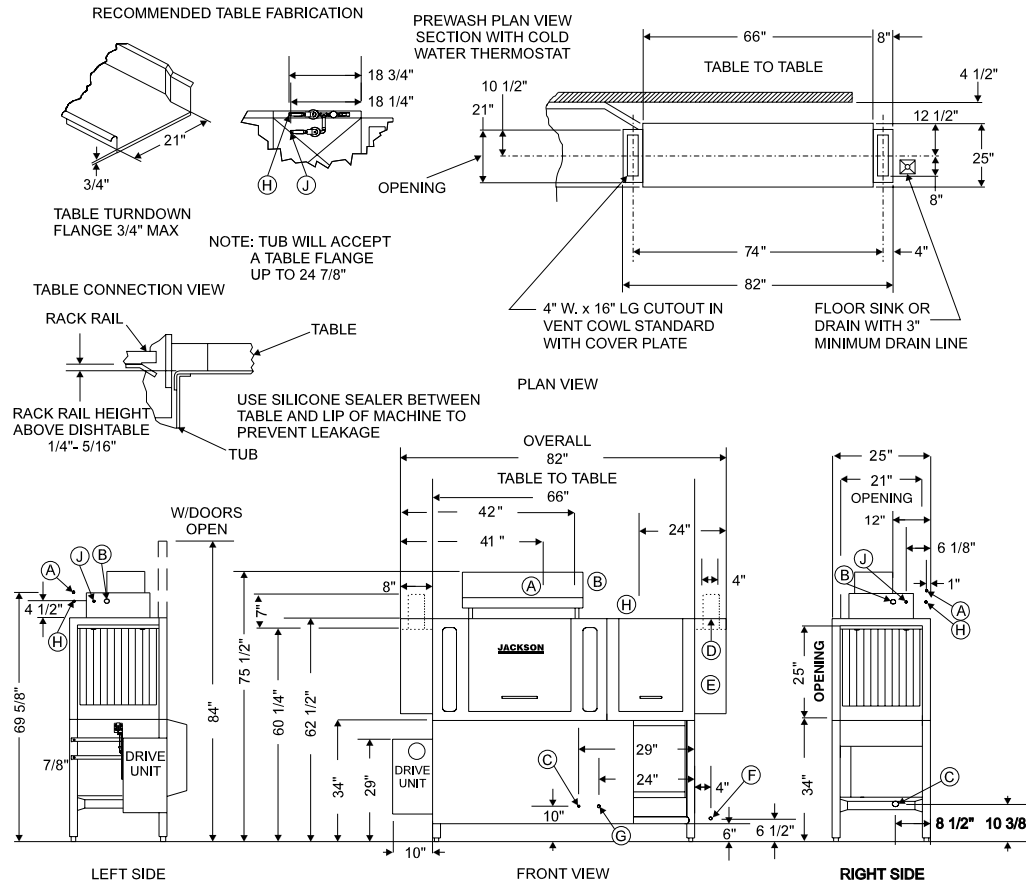
- ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
- UTILITY CONNECTIONS ARE THE SAME FOR EITHER DIRECTION OF OPERATION EXCEPT WATER INLET.
- MAXIMUM OVERALL DIMENSION OF UNIT IS 30", WHICH INCLUDES DRAIN HANDLE AND CONDUIT. MINIMUM DOOR OPENING REQUIRED - 30" WIDE X 78" HIGH.

**AJ-66 LEFT TO RIGHT OPERATION SHOWN**



AJ-66 (LEFT TO RIGHT) DIMENSIONS

**AJ 66 RIGHT TO LEFT OPERATION SHOWN**



**LEGEND TO DRAWING**

- A - MACHINE WATER INLET 3/4" I.P.S., 180°F HI-TEMP 140°F LOW-TEMP MIN. 69 5/8" ABOVE FINISHED FLOOR.
- B - ELECTRICAL CONNECTION.
- C - DRAIN CONNECTION 1 1/2" I.P.S.
- D - VENT COLLAR 4"X 16"X 7" HIGH,(OPTIONAL).
- E - VENT COWL STANDARD.
- \*F - INCOMING LOW PRESSURE STEAM CONNECTION 3/4" FPT (GATE VALVE SUPPLIED), OPTIONAL.
- \*G - CONDENSATE RETURN CONNECTION 3/4" FPT (RETURN TO BOILER FEEDER OR OPEN DRAIN).
- H - PREWASH WATER INLET 3/4" I.P.S. 140°F.
- J - COLD WATER THERMOSTAT PLUMBING CONNECTION 3/4" I.P.S. (OPTIONAL).
- \* STEAM TANK HEAT OPTION ONLY.

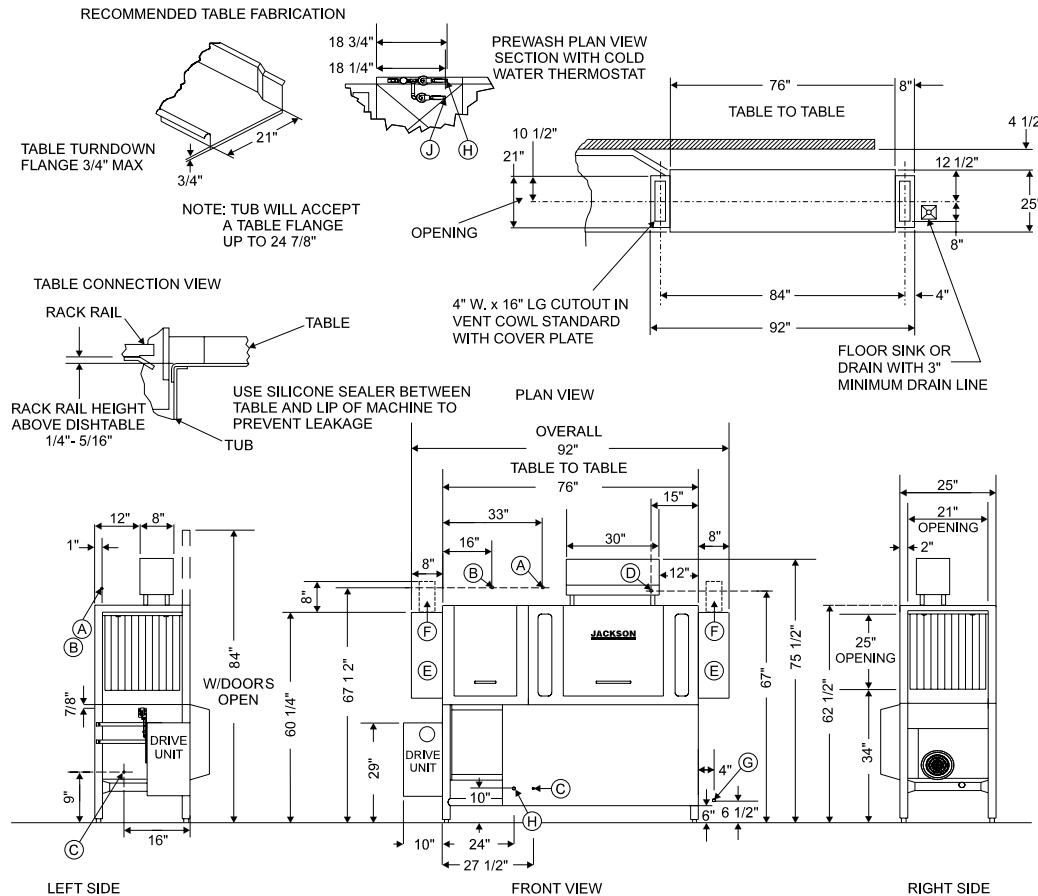
NOTE: ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.

\* 208 VOLT 3-PH BOOSTER IS DERATED FROM 36 KW TO 34.5 KW.

NOTE: OPTIONAL BOOSTER HEATER REQUIRES SEPARATE ELECTRICAL CONNECTION.

AJ-66 (RIGHT TO LEFT) DIMENSIONS

**AJ-76 LEFT TO RIGHT OPERATION SHOWN**



**LEGEND TO DRAWING**

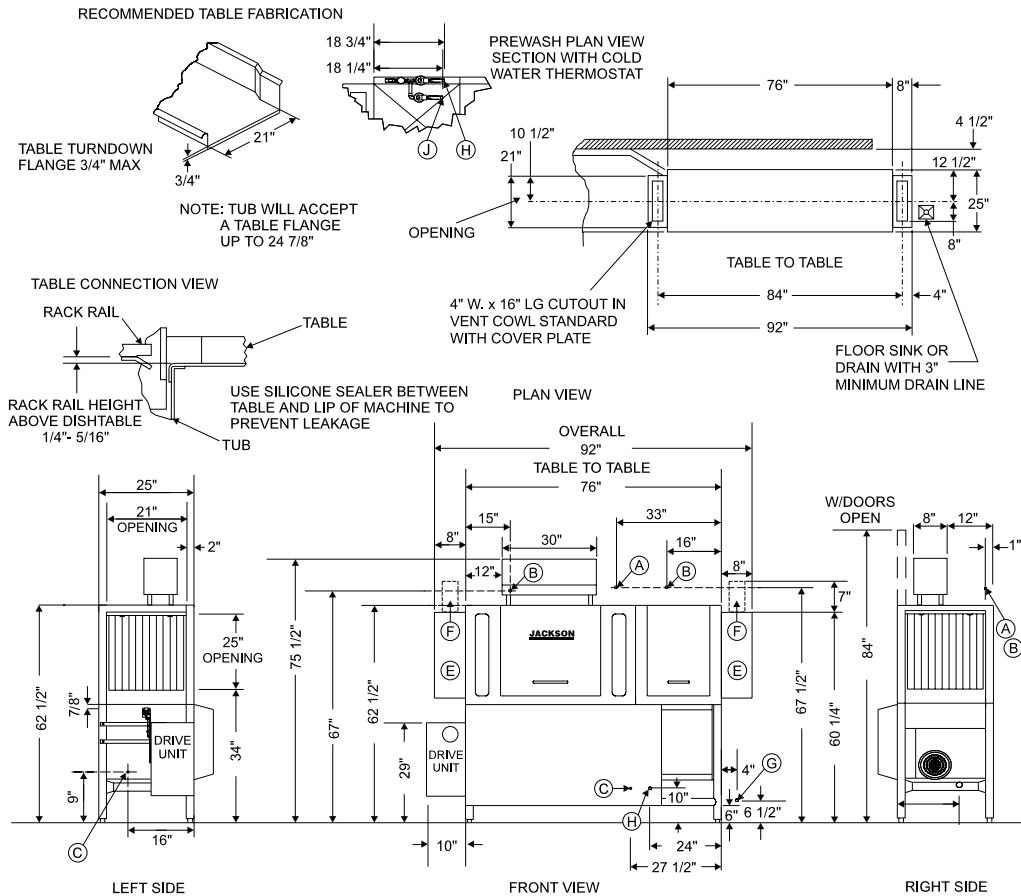
- A - 3/4" F.N.P.T. WATER INLET, 66 1/2" A.F.F. 180°F WATER MIN. HI-TEMP UNIT, 140°F WATER MIN. LOW-TEMP UNIT, MINIMUM FLOW REQUIREMENTS 5.9 GPM, 350 GPH.
- B - 3/4" F.N.P.T. PREWASH WATER INLET, 66 1/2" A.F.F. 140°F WATER MAX.
- C - 1 1/2" F.N.P.T. DRAIN CONNECTION 9" A.F.F.
- D - ELECTRICAL CONNECTION 67" A.F.F. (DOES NOT INCLUDE BOOSTER HEATER).

- E - VENT COWL - STANDARD BOTH ENDS.
- F - OPTIONAL VENT COLLAR WITH DAMPER 4" WIDE X 16" LONG X 7" HIGH - SUPPLIED AT ADDITIONAL COST.
- G - 3/4" F.N.P.T. LOW PRESSURE STEAM CONNECTION-OPTIONAL TANK HEAT. SUPPLIED WITH GATE VALVE, REQUIRES 60 LBS OF STEAM PER HOUR (1.74 BHP).
- H - 3/4" N.P.T. CONDENSATE RETURN CONNECTION. RETURN TO BOILER FEEDER OR OPEN DRAIN.
- J - 3/4" F.N.P.T. COLDWATER THERMOSTAT PLUMBING.

- NOTES:**
- ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
  - MAXIMUM OVERALL DIMENSION OF UNIT IS 34 1/2", WHICH INCLUDES TRASH BOX AND DRAIN PIPING. MINIMUM DOOR OPENING REQUIRED 35" WIDE X 78" HIGH.



**AJ-76 RIGHT TO LEFT OPERATION SHOWN**



LEGEND TO DRAWING

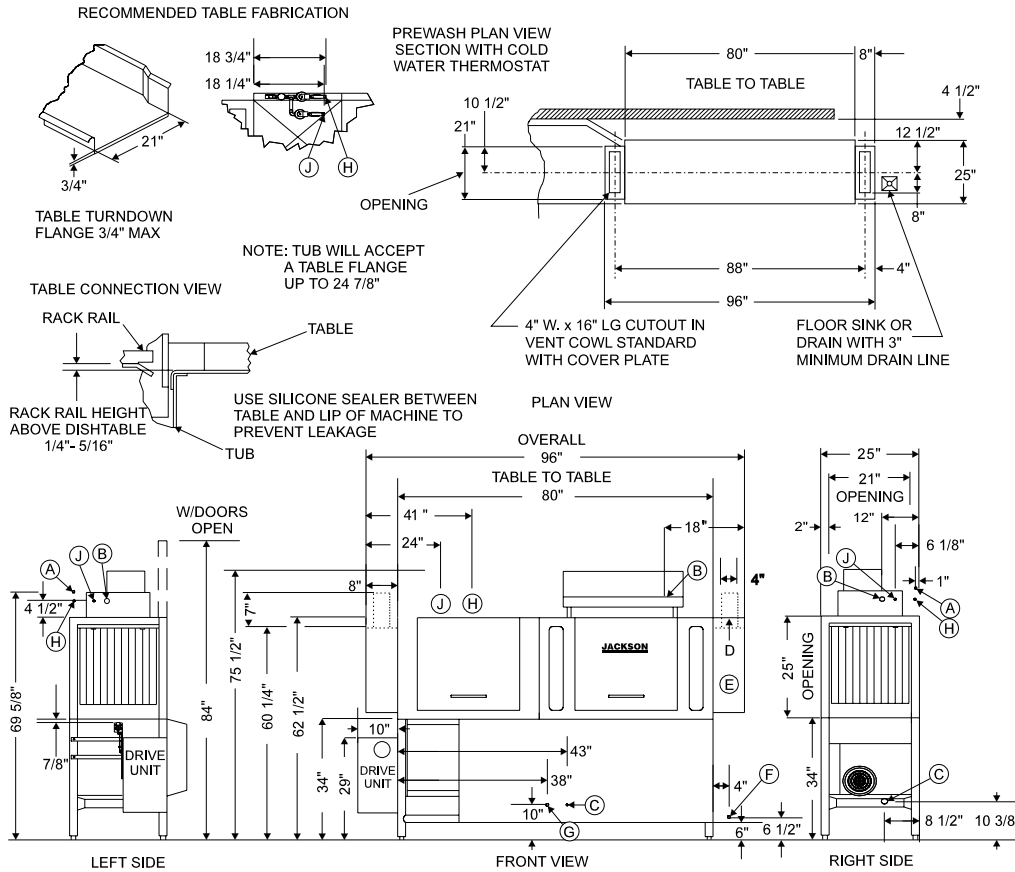
- A - 3/4" F.N.P.T. WATER INLET, 66 1/2" A.F.F. 180°F WATER MIN. HI-TEMP UNIT, MINIMUM FLOW REQUIREMENTS 5.9 GPM, 350 GPH.
- B - 3/4" F.N.P.T. PREWASH WATER INLET, 66 1/2" A.F.F. 140°F WATER MAX.
- C - 1 1/2" F.N.P.T. DRAIN CONNECTION 9" A.F.F.
- D - ELECTRICAL CONNECTION 67" A.F.F. (DOES NOT INCLUDE BOOSTER HEATER).

- E - VENT COWL - STANDARD BOTH ENDS.
- F - OPTIONAL VENT COLLAR WITH DAMPER 4" WIDE X 16" LONG X 7" HIGH - SUPPLIED AT ADDITIONAL COST.
- G - 3/4" F.N.P.T. LOW PRESSURE STEAM CONNECTION-OPTIONAL TANK HEAT. SUPPLIED WITH GATE VALVE. REQUIRES 60 LBS OF STEAM PER HOUR (1.74 BHP).
- H - 3/4" N.P.T. CONDENSATE RETURN CONNECTION. RETURN TO BOILER FEEDER OR OPEN DRAIN.
- J - 3/4" F.N.P.T. COLDWATER THERMOSTAT PLUMBING.

- NOTES:
- ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
  - MAXIMUM OVERALL DIMENSION OF UNIT IS 34 1/2", WHICH INCLUDES TRASH BOX AND DRAIN PIPING. MINIMUM DOOR OPENING REQUIRED 35" WIDE X 78" HIGH.

AJ-76 (RIGHT TO LEFT) DIMENSIONS

**AJ-80 LEFT TO RIGHT OPERATION SHOWN**



**LEGEND TO DRAWING**

- A - MACHINE WATER INLET 3/4" I.P.S., 180°F HI-TEMP 140°F LOW-TEMP MIN. 69 5/8" ABOVE FINISHED FLOOR.
- B - ELECTRICAL CONNECTION.
- C - DRAIN CONNECTION 1 1/2" I.P.S.
- D - VENT COLLAR 4"X 16"X 7"HIGH,(OPTIONAL).
- E - VENT COWL STANDARD.
- \*F - INCOMING LOW PRESSURE STEAM CONNECTION 3/4" FPT (GATE VALVE SUPPLIED), OPTIONAL.
- \*G - CONDENSATE RETURN CONNECTION 3/4" FPT (RETURN TO BOILER FEEDER OR OPEN DRAIN).
- H - PREWASH WATER INLET 3/4" I.P.S., 140°F.
- J - COLD WATER THERMOSTAT PLUMBING CONNECTION 3/4" I.P.S. (OPTIONAL).
- \* STEAM TANK HEAT OPTION ONLY.

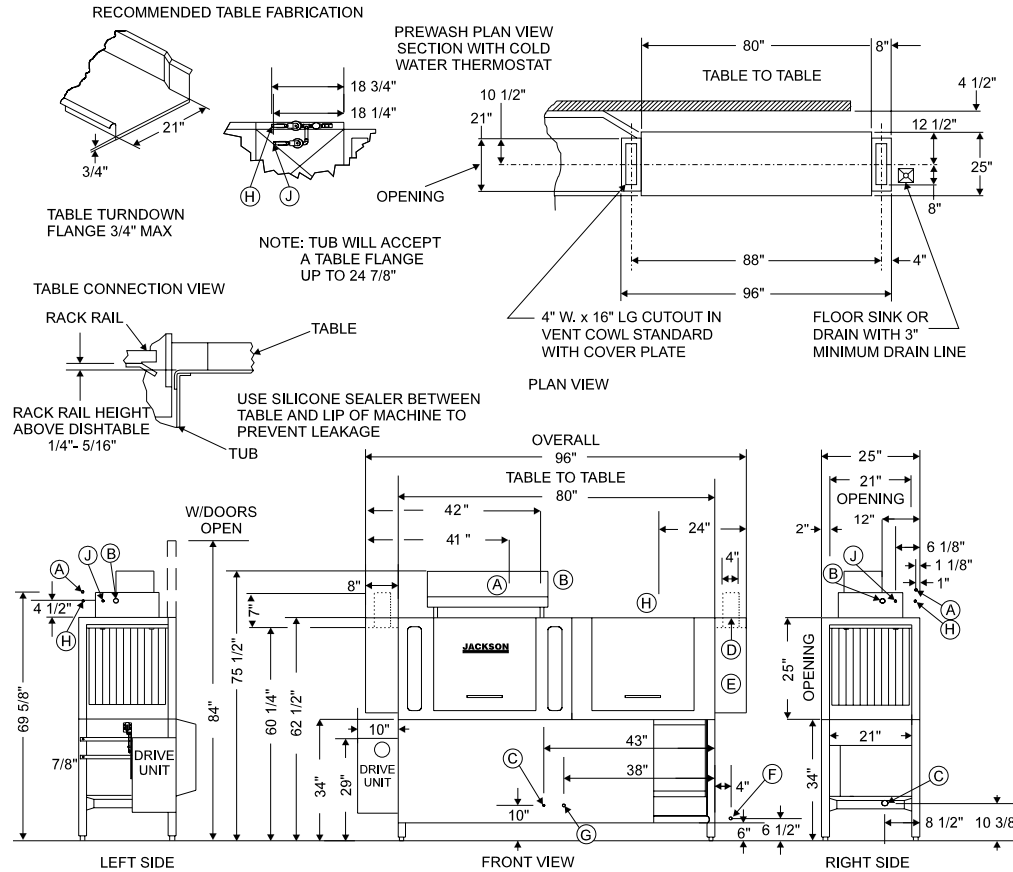
NOTE: ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.

\* 208 VOLT 3-PH BOOSTER IS DERATED FROM 36 KW TO 34.5 KW.

NOTE: OPTIONAL BOOSTER HEATER REQUIRES SEPARATE ELECTRICAL CONNECTION.

AJ-80 (LEFT TO RIGHT) DIMENSIONS

**AJ-80 RIGHT TO LEFT OPERATION SHOWN**



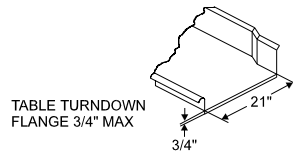
\* 208 VOLT 3-PH BOOSTER IS DERATED FROM 36 KW TO 34.5 KW.

NOTE: OPTIONAL BOOSTER HEATER REQUIRES SEPARATE ELECTRICAL CONNECTION.

AJ-80 (RIGHT TO LEFT) DIMENSIONS

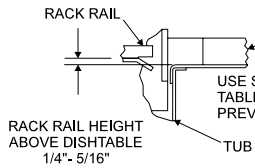
**AJ-90 LEFT TO RIGHT OPERATION SHOWN**

RECOMMENDED TABLE FABRICATION



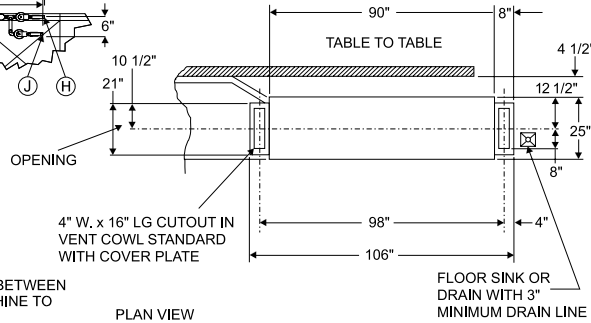
NOTE: TUB WILL ACCEPT  
A TABLE FLANGE  
UP TO 24 7/8"

TABLE CONNECTION VIEW

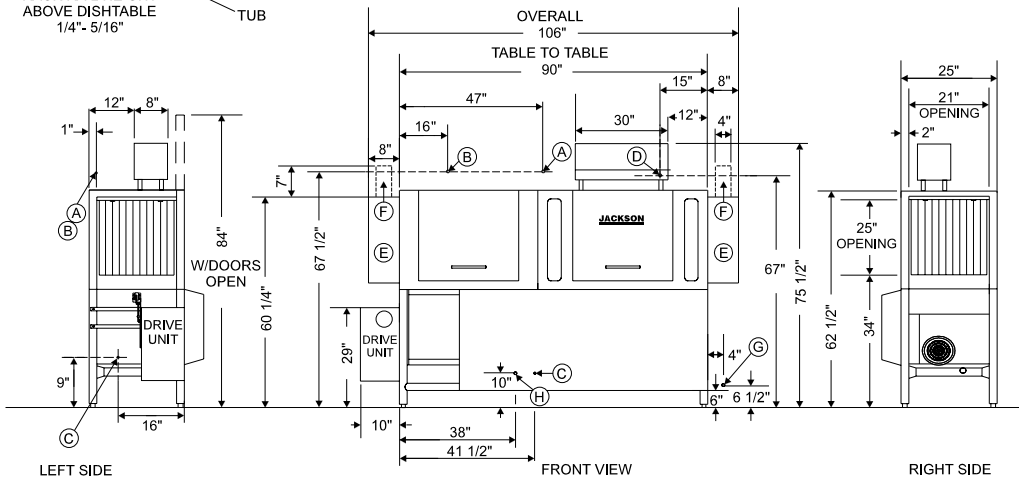


USE SILICONE SEALER BETWEEN  
TABLE AND LIP OF MACHINE TO  
PREVENT LEAKAGE

PREWASH PLAN VIEW  
SECTION WITH COLD  
WATER THERMOSTAT



PLAN VIEW



LEFT SIDE

FRONT VIEW

RIGHT SIDE

LEGEND TO DRAWING

A - 3/4" F.N.P.T. WATER INLET, 66 1/2" A.F.F. 180°F WATER MIN. HI-TEMP UNIT, 140°F WATER MIN. LOW-TEMP UNIT, MINIMUM FLOW REQUIREMENTS 5.9 GPM, 350 GPH.

B - 3/4" F.N.P.T. PREWASH WATER INLET, 66 1/2" A.F.F. 140°F WATER MAX.

C - 1 1/2" F.N.P.T. DRAIN CONNECTION 9" A.F.F.

D - ELECTRICAL CONNECTION 67" A.F.F. (DOES NOT INCLUDE BOOSTER HEATER).

E - VENT COWL - STANDARD BOTH ENDS.

F - OPTIONAL VENT COLLAR WITH DAMPER 4" WIDE X 16" LONG X 7" HIGH - SUPPLIED AT ADDITIONAL COST.

G - 3/4" F.N.P.T. LOW PRESSURE STEAM CONNECTION. OPTIONAL TANK HEAT. SUPPLIED WITH GATE VALVE. REQUIRES 60 LBS OF STEAM PER HOUR (1.74 BHP).

H - 3/4" N.P.T. CONDENSATE RETURN CONNECTION. RETURN TO BOILER FEEDER OR OPEN DRAIN.

J - 3/4" F.N.P.T. COLDWATER THERMOSTAT PLUMBING.

NOTES:

- ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
- MAXIMUM OVERALL DIMENSION OF UNIT IS 34 1/2". WHICH INCLUDES TRASH BOX AND DRAIN PIPING. MINIMUM DOOR OPENING REQUIRED 35" WIDE X 78" HIGH.

**AJ-90 RIGHT TO LEFT OPERATION SHOWN**

RECOMMENDED TABLE FABRICATION

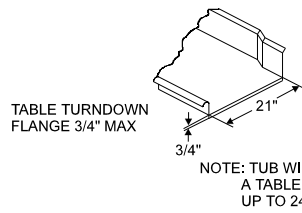
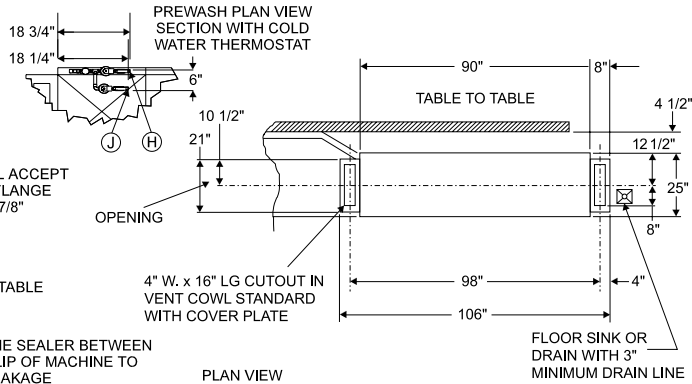
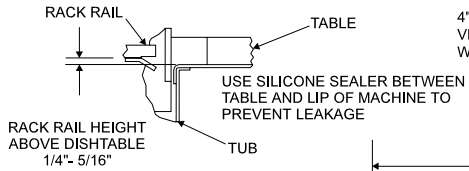
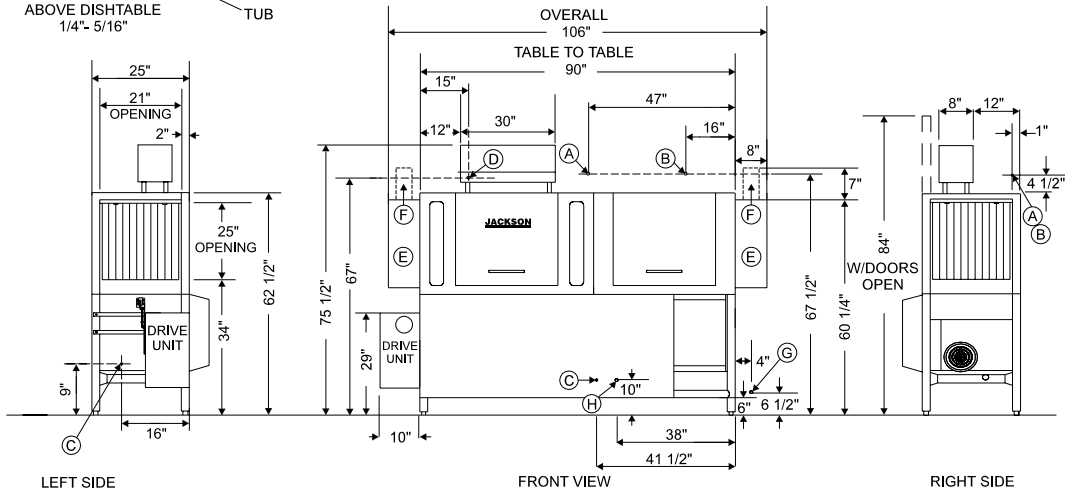


TABLE CONNECTION VIEW



PLAN VIEW



LEGEND TO DRAWING

- A - 3/4" F.N.P.T. WATER INLET, 66 1/2" A.F.F. 180°F WATER MIN. HI-TEMP UNIT, MINIMUM FLOW REQUIREMENTS 5.9 GPM, 350 GPH.
- B - 3/4" F.N.P.T. PREWASH WATER INLET, 66 1/2" A.F.F. 140°F WATER MAX.
- C - 1 1/2" F.N.P.T. DRAIN CONNECTION 9" A.F.F.
- D - ELECTRICAL CONNECTION 67" A.F.F. (DOES NOT INCLUDE BOOSTER HEATER).

- E - VENT COWL - STANDARD BOTH ENDS.
- F - OPTIONAL VENT COLLAR WITH DAMPER 4" WIDE X 16" LONG X 7" HIGH - SUPPLIED AT ADDITIONAL COST.
- G - 3/4" F.N.P.T. LOW PRESSURE STEAM CONNECTION. OPTIONAL TANK HEAT. SUPPLIED WITH GATE VALVE. REQUIRES 60 LBS OF STEAM PER HOUR (1.74 BHP).
- H - 3/4" N.P.T. CONDENSATE RETURN CONNECTION. RETURN TO BOILER FEEDER OR OPEN DRAIN.
- J - 3/4" F.N.P.T. COLDWATER THERMOSTAT PLUMBING.

- NOTES:
- ALL DIMENSIONS FROM FLOOR ARE +/- 1/2" DUE TO ADJUSTABLE FEET.
  - MAXIMUM OVERALL DIMENSION OF UNIT IS 34 1/2". WHICH INCLUDES TRASH BOX AND DRAIN PIPING. MINIMUM DOOR OPENING REQUIRED 35" WIDE X 78" HIGH.

# JACKSON MAINTENANCE & REPAIR CENTERS

## ALABAMA

**JONES-McLEOD  
APPLIANCE SVC**  
1616 7TH AVE. NORTH  
BIRMINGHAM, AL 35203  
(205) 251-0159  
800-821-1150  
FAX: (205) 322-1440  
service@jones-mcleod.com

**JONES-McLEOD  
APPLIANCE SVC**  
854 LAKESIDE DRIVE  
MOBILE, AL 36693  
(334) 666-7278  
800-237-9859  
FAX: (334) 661-0223

## ALASKA

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

## ARIZONA

**AUTHORIZED COMMERCIAL  
FOOD EQMT. SVC**  
4832 SOUTH 35TH STREET  
PHOENIX, AZ 85040  
(602) 234-2443  
800-824-8875  
FAX: (602) 232-5862  
acsboss@aol.com

**GCS SERVICE INC. #78**  
5052 SOUTH 40TH STREET  
PHOENIX, AZ 85040  
(602) 474-4510  
800-510-3497  
FAX: (602) 470-4511  
phoenix@gcssvc.com

## ARKANSAS

**BROMLEY PARTS & SVC**  
10TH AND RINGO  
P.O. BOX 1688  
LITTLE ROCK, AR 72202  
(501) 374-0281  
(800) 482-9269  
FAX: (501) 374-8352  
brom@mindspring.com

**COMMERCIAL PARTS & SVC.**  
3717 CHERRY ROAD  
MEMPHIS, TN 38118  
(901) 366-4587  
800-262-9155  
FAX: (901) 366-4588

## CALIFORNIA

**BARKERS FOOD MACHINERY  
EQUIPMENT**  
5367 SECOND STREET  
IRWINDALE, CA 91706  
(626) 960-9390  
800-258-6999  
FAX: (626) 337-4541  
bfms@jps.net

**GCS SERVICE INC. #24**  
1100 EAST PICO BLVD.  
LOS ANGELES, CA 90021  
(213) 683-2090  
800-327-1433  
FAX: (213) 683-2099  
los\_angeles@gcssvc.com

**GCS SERVICE INC. #24**  
650 S. GRAND AVE. STE 111  
SANTA ANA, CA 92705  
(714) 542-1798  
800-540-0719  
FAX: (714) 542-4787  
santa\_ana@gcssvc.com

**GCS SERVICE INC. #52**  
360 LITTLEFIELD  
S. SAN FRANCISCO, CA 94080  
(650) 635-0720  
800-969-4427  
FAX: (650) 871-4019  
san\_francisco@gcssvc.com

**GCS SERVICE INC. #84**  
9030 KENAMAR DR. STE 313  
SAN DIEGO, CA 92121  
(858) 549-8411  
800-422-7278  
FAX: (858) 549-2323  
san\_diego@gcssvc.com

**P & D APPLIANCE SVC**  
100 SOUTH LINDEN AVE.  
S. SAN FRANCISCO, CA 94080  
(650) 635-1900  
800-424-1414  
FAX: (650) 635-1919  
pndappl@aol.com

**P & D APPLIANCE**  
4220-C ROSEVILLE ROAD  
NORTH HIGHLANDS, CA 95660  
(916) 974-2772  
800-824-7219  
FAX: (916) 974-2774

## COLORADO

**GCS SERVICE INC.**  
4251 S. NATCHES CT. #60#  
UNIT C  
SHERIDAN, CO 80110  
(303) 371-9054  
800-972-5314  
FAX: (303) 371-4754  
denver@gcssvc.com

## METRO APPLIANCE SERVICE

1640 S BROADWAY  
DENVER, CO 80210  
(303) 778-1126  
800-525-3532  
FAX: (303) 778-0268  
metroappls@aol.com

## CONNECTICUT

**GCS SERVICE INC. #06**  
302 MURPHY ROAD  
HARTFORD, CT 06114  
(860) 549-5575  
800-423-1562  
FAX: (860) 527-6355  
hartford@gcssvc.com

## DELAWARE

**FOOD SERVICE EQMT.**  
2101 PARKWAY SOUTH  
BROOMALL, PA 19008  
(610) 356-6900  
FAX: (610) 356-2038  
dancerule@aol.com

**GCS SERVICE INC. #44**  
817 N THIRD STREET  
P.O. BOX 3564  
PHILADELPHIA, PA 19123  
(215) 925-6217  
800-441-9115  
FAX: (215) 925-6208  
philadelphia@gcssvc.com

**ELMER SCHULTZ SERVICE**  
36 BELMONT AVE.  
WILLMINGTON, DE 19804  
(302) 655-8900  
800-225-0599  
FAX: (302) 656-3673  
elmer2@erols.com

**EMR SERVICE DIVISION**  
106 WILLIAMSPORT CIRCLE  
SALISBURY, MD 21804  
(410) 543-8197  
FAX: (410) 548-4038

## FLORIDA

**COMMERCIAL APPLIANCE  
SERVICE**  
8416 LAUREL FAIR CIRCLE  
BLDG 6, SUITE 114  
TAMPA, FL 33610  
(813) 663-0313  
800-282-4718  
FAX: (813) 663-0212  
commercialappliance@  
worldnet.att.net

**GCS SERVICE INC #15**  
3373 NW 168TH ST.  
MIAMI, FL 33056  
(305) 621-6666  
800-766-8966  
FAX: (305) 621-6656  
miami@gcssvc.com

**GCS SERVICE INC #13**  
4305 VINELAND RD STE G-12  
ORLANDO, FL 32811  
(407) 841-2551  
800-338-7322  
FAX: (407) 423-8425  
orlando@gcssvc.com

**GCS SERVICE INC #14**  
3902 CORPOREX PARK DR.  
SUITE 350  
TAMPA, FL 33619  
(813) 626-6044  
800-282-3008  
FAX: (813) 621-1174  
tampa@gcssvc.com

**JONES-McLEOD  
APPLIANCE SVC**  
854 LAKESIDE DRIVE  
MOBILE, AL 36693  
(334) 666-7278  
800-237-9859  
FAX: (334) 661-0223  
service@jones-mcleod.com

## GEORGIA

**GCS SERVICE INC #16**  
3127 PRESIDENTIAL DR.  
ATLANTA, GA 30340  
(770) 452-7322  
800-334-3599  
FAX: (770) 452-7473  
atlanta@gcssvc.com

**SOUTHEASTERN  
RESTAURANT SVC.**  
2200 NORCROSS PKWY.  
SUITE 210  
NORCROSS, GA 30071  
(770) 446-6177  
800-235-6516  
FAX: (770) 446-3157  
srsatl@aol.com

**WHALEY FOODSERVICE  
REPAIRS**  
109-A OWENS INDUSTRIAL  
DRIVE  
SAVANNAH, GA 31405  
(912) 447-0827  
888-765-0036  
FAX: (912) 447-0826

## HAWAII

**FOOD EQMT. PARTS &  
SERVICE CO.**  
300 PUUHALE RD.  
HONOLULU, HI 96819  
(808) 847-4871  
FAX: (808) 842-1560  
fepsco@hula.net

# JACKSON MAINTENANCE & REPAIR CENTERS

## IDAHO:

### **RESTAURANT APPLIANCE SVC.**

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

### **RON'S SERVICE**

703 E 44TH STREET STE 10  
GARDEN CITY, ID 83714  
(208) 375-4073  
FAX: (208) 375-4402

## ILLINOIS

### **CONES REPAIR SVC.**

2408 40TH AVE.  
MOLINE, IL 61265  
(309) 797-5323  
800-716-7070  
FAX: (309) 797-3631  
jackb@cones.com

### **EICHENAUER SERVICES INC.**

130 S OAKLAND ST.  
DECATUR, IL 62522  
(217) 429-4229  
800-252-5892  
FAX: (217) 429-0226  
esi@esiquality.com

### **GCS SERVICE INC. #12**

696 LARCH AVE.  
ELMHURST, IL 60126  
(630) 941-7800  
800-942-9689  
FAX: (630) 941-6048  
chicago@gcscsv.com

### **GCS SERVICE INC. #80**

9722 REAVIS PARK DR.  
ST. LOUIS, MO 63123  
(314) 683-7444  
800-284-4427  
FAX: (314) 638-0135  
st\_louis@gcscsv.com

## INDIANA

### **COMMERCIAL PARTS & SVC.**

5310 E 25TH STREET  
INDIANAPOLIS, IN 46218  
(317) 545-9655  
800-727-8710  
FAX: (317) 549-6286  
peproane@aol.com

## IOWA

### **GOODWIN-TUCKER GROUP**

3509 DELAWARE AVENUE  
DES MOINES, IA 50313  
(515) 262-9308  
800-372-6066  
FAX: (515) 262-2936  
goodwintuc@aol.com

### **CONES REPAIR SVC.**

1056 27TH AVENUE SW  
CEDAR RAPIDS, IA 52404  
(319) 365-3325  
800-747-3326  
FAX: (319) 365-0885

## KANSAS

### **GCS SERVICE INC. #82**

6107 CONNECTICUT  
KANSAS CITY, MO 64120  
(816) 920-5999  
800-229-6477  
FAX: (816) 920-7387  
kansas\_city@gcscsv.com

## KENTUCKY

### **CERTIFIED SERVICE CENTER**

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

### **CERTIFIED SERVICE CENTER**

1051 GOODWIN DRIVE  
LEXINGTON, KY 40505  
(606) 254-8854  
800-432-9269  
FAX: (606) 231-7781  
jadkins@certifiedsc.com

### **COMMERCIAL PARTS & SERVICE**

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

### **COMMERCIAL PARTS & SERVICE**

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

## LOUISIANA

### **BANA PARTS INC.**

1501 KUEBLE STREET  
HARAHAN, LA 70123  
(504) 734-0076  
800-325-7543  
FAX: (504) 734-8456

### **BANA PARTS INC.**

4028 GREENWOOD ROAD  
SHREVEPORT, LA 71109  
(318) 631-6550  
800-832-6550  
FAX: (318) 636-5675

## MAINE

### **GCS SERVICE INC. #09**

180 SECOND STREET  
CHELSEA, MA 02150  
(617) 889-9393  
800-225-1155  
FAX: (617) 889-1222  
boston@gcscsv.com

### **MASSACHUSETTS RESTAURANT SUPPLY**

34 SOUTH STREET  
SOMERVILLE, MA 02143  
(617) 868-1930  
800-338-6737  
FAX: (617) 686-5331

## MARYLAND:

### **EMR SERVICE DIVISION**

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

### **EMR SERVICE DIVISION**

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

### **EMR SERVICE DIVISION**

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

### **GCS SERVICE INC. #07**

2660 PITTMAN DRIVE  
SILVER SPRING, MD 20910  
(301) 585-7550 (DC)  
(410) 792-0338 (BALT)  
(800) 638-7278  
FAX: (301) 495-4410  
dc\_baltimore@gcscsv.com

## MASSACHUSETTS

### **ACE SERVICE CO.**

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

### **MASSACHUSETTS RESTAURANT SUPPLY**

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

### **GCS SERVICE INC. #09**

180 SECOND STREET  
CHELSEA, MA 02150  
(617) 889-9393  
800-225-1155  
FAX: (617) 889-1222  
boston@gcscsv.com

### **GCS SERVICE INC. #06**

302 MURPHY ROAD  
HARTFORD, CT 06114  
(860) 549-5575  
800-723-1562  
FAX: (860) 527-6355  
hartford@gcscsv.com

## MICHIGAN

### **GCS SERVICE INC. #20**

31829 WEST EIGHT MILE RD.  
LIVONIA, MI 48152  
(248) 426-9500  
800-772-2936  
FAX: (248) 426-7555  
detroit@gcscsv.com

### **JACKSON SERVICE COMPANY**

3980 BENSTEIN RD.  
COMMERCE TWSHP, MI 48382  
(248) 363-4159  
800-332-4053  
FAX: (248) 363-5448

### **GCS SERVICE INC. #21**

3516 ROGER B. CHAFFE SE  
GRAND RAPIDS, MI 49548  
(616) 241-0200  
800-823-4866  
FAX: (616) 241-0541  
grand\_rapids@gcscsv.com

## MINNESOTA

### **GCS SERVICE INC.**

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

## MISSISSIPPI

### **COMMERCIAL PARTS & SVC.**

5755 GALLANT DRIVE  
JACKSON, MS 39206  
(601) 956-7800  
800-274-5954  
FAX: (601) 956-1200

### **COMMERCIAL PARTS & SVC.**

3717 CHERRY ROAD  
MEMPHIS, TN 38118  
(901) 366-4587  
800-262-9155  
FAX: (901) 366-4588

# JACKSON MAINTENANCE & REPAIR CENTERS

## MISSOURI

**GCS SERVICE INC. #82**  
6107 CONNECTICUT  
KANSAS CITY, MO 64120  
(816) 920-5999  
800-229-6477  
FAX: (816) 920-7387  
kansas\_city@gcssvc.com

**GCS SERVICE INC. #80**  
9722 REAVIS PARK DR.  
ST. LOUIS, MO 63123  
(314) 638-7444  
800-284-4427  
FAX: (314) 638-0135  
st\_louis@gcssvc.com

**KAMMERLIN PARTS & SVC.**  
2728 LOCUST STREET  
ST. LOUIS, MO 63103  
(314) 535-2222  
FAX: (314) 535-6205

## MONTANA:

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

## NEBRASKA:

**GOODWIN - TUCKER GROUP**  
815 N 19TH STREET  
OMAHA, NE 68102  
(402) 345-7400  
800-228-0342  
FAX: (402) 346-6145  
goodwintuc@aol.com

## NEVADA:

**BURNEY'S COMMERCIAL SERVICE**  
4480 ALDEBARAN AVE.  
LAS VEGAS, NV 89103  
(702) 736-0006  
FAX: (702) 798-7531

**GCS SERVICE INC. #77**  
3585 EAST PATRICK LANE  
SUITE 1000  
LAS VEGAS, NV 89102  
(702) 450-3495  
800-500-9060  
FAX: (702) 450-3491  
las\_vegas@gcssvc.com

## NEW HAMPSHIRE

**GCS SERVICE INC. #09**  
180 SECOND STREET  
CHELSEA, MA 02150  
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800-225-1155  
FAX: (617) 889-1222  
boston@gcssvc.com

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

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

## NEW JERSEY:

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

**GCS SERVICE INC. #2**  
1 MADISON STREET  
BUILDING F  
EAST RUTHERFORD, NJ 07073  
(973) 614-0003  
800-399-8294  
FAX: (973) 614-0230  
east\_rutherford@gcssvc.com

**GCS SERVICE INC. #44**  
817 N THIRD STREET  
PHILADELPHIA, PA 19123  
(215) 925-6217  
800-441-9115  
FAX: (215) 925-6208  
philadelphia@gcssvc.com

**FOOD SERVICE EQMT.**  
2101 PARKWAY SOUTH  
BROOMALL, PA 19008  
(610) 356-6900  
FAX: (610) 356-2038  
dancerule@aol.com

## NEW MEXICO:

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

## NEW YORK

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

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

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

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

**GCS SERVICE INC. #01**  
932 GRAND STREET  
BROOKLYN, NY 11211  
(718) 486-5220  
800-969-4271  
FAX: (718) 486-6772  
new\_york@gcssvc.com

**JACKSON FASPRAY SVC.**  
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800-356-6740  
FAX: (973) 471-1289  
jfs155@aol.com

## NORTH CAROLINA

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

**WHALEY FOODSERVICE  
REPAIRS**  
203-D CREEK RIDGE RD.  
GREENSBORO, NC 27406  
(336) 333-2333  
FAX: (336) 333-2533  
info@whaleyfoodservice.com

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

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

## NORTH DAKOTA

**METRO COMMERCIAL  
SERVICE INC.**  
2857 LOUISIANA AVENUE N.  
MINNEAPOLIS, MN 55427  
(612) 546-4221  
800-345-4221  
FAX: (612) 546-4286  
minneapolis@gcssvc.com

## OHIO

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

**COMMERCIAL PARTS & SVC.  
OF COLUMBUS**  
1150 WEST MOUND STREET  
COLUMBUS, OH 43223  
(614) 221-0057  
800-837-8327  
FAX: (614) 221-3622

**GCS SERVICE INC.**  
2830 JOHNSTOWN ROAD  
COLUMBUS, OH 43219  
(614) 476-3225  
800-282-5406  
FAX: (614) 476-1196  
columbus@gcssvc.com

**ELECTRICAL APPLIANCE  
REPAIR SVC.**  
5805 VALLEY BELT ROAD  
CLEVELAND, OH 44131  
(216) 459-8700  
800-621-8259  
FAX: (216) 459-8707  
trears@aol.com

## OKLAHOMA

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



# JACKSON MAINTENANCE & REPAIR CENTERS

**KRUEGER INC.**  
100 NE 24TH STREET  
OKLAHOMA CITY, OK 73105  
(405) 528-8883  
800-522-8069  
FAX: (405) 528-5405  
kruegers@swbell.net

## OREGON

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

## PENNSYLVANIA

**A.I.S. COMMERCIAL PARTS & SERVICE**  
1816 WEST 26TH STREET  
ERIE, PA 16508  
(814) 456-3732  
800-332-3732  
FAX: (814) 452-4843  
aiserie@aol.com

**AFS-AUTHORIZED FACTORY SVC. INC.**  
940 FIRST AVE.  
CORAOPOLIS, PA 15108  
(412) 262-2330  
800-222-8767  
FAX: (412) 262-2245

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

**FOOD SERVICE EQMT.**  
2101 PARKWAY SOUTH  
BROOMALL, PA 19008  
(610) 356-6900  
FAX: (610) 356-2038  
dancerule@aol.com

**GCS SERVICE INC. #44**  
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P.O. BOX 3564  
PHILADELPHIA, PA 19123  
(215) 925-6217  
800-441-9115  
FAX: (215) 925-6208  
philadelphia@gcssvc.com

**GCS SERVICE INC. #44**  
4400 LEWIS ROAD  
SUITE E  
HARRISBURG, PA 17111  
(717) 564-3282  
800-367-3225  
FAX: (717) 564-9286  
harrisburg@gcssvc.com

**GCS SERVICE INC. #48**  
210 VISTA PARK DRIVE  
PITTSBURGH, PA 15205  
(412) 787-1970  
800-738-1221  
FAX: (412) 787-5005  
pittsburgh@gcssvc.com

**K & D PARTS AND SERVICE CO.**  
1833-41 N CAMERON STREET  
HARRISBURG, PA 17103  
(717) 236-9039  
800-932-0503  
FAX: (717) 238-4367  
kdparts-service@paonline.com

## RHODE ISLAND

**GCS SERVICE INC. #09**  
1002 WATERMAN AVE.  
EAST PROVIDENCE, RI 02914  
(401) 434-6803  
800-462-6012  
FAX: (401) 438-9400  
providence@gcssvc.com

## SOUTH CAROLINA

**WHALEY FOODSERVICE REPAIRS**  
I 26&US1  
P.O. BOX 4023  
WEST COLUMBIA, SC 29170  
(803) 791-4420  
800-877-2662  
FAX: (803) 794-4630  
info@whaleyfoodservice.com

**WHALEY FOODSERVICE REPAIRS**  
748 CONGAREE ROAD  
GREENVILLE, SC 29607  
(864) 234-7011  
800-494-2539  
FAX: (864) 234-6662  
info@whaleyfoodservice.com

**WHALEY FOODSERVICE REPAIRS**  
1406-C COMMERCE PL.  
MYRTLE BEACH, SC 29577  
(843) 626-1866  
FAX: (843) 626-2632  
info@whaleyfoodservice.com

**WHALEY FOODSERVICE REPAIRS**  
4740-A FRANCHISE STREET  
N. CHARLESTON, SC 29418  
(843) 760-2110  
FAX: (843) 760-2255  
info@whaleyfoodservice.com

## SOUTH DAKOTA

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

## TENNESSEE

**COMMERCIAL PARTS & SVC.**  
3717 CHERRY ROAD  
MEMPHIS, TN 38118  
(901) 366-4587  
800-262-9155  
FAX: (901) 366-4588

**COMMERCIAL PARTS & SVC.**  
748 FESSLERS LANE  
NASHVILLE, TN 37210  
(615) 244-8050  
800-831-7174  
FAX: (615) 244-8885  
alesco1@aol.com

## COMMERCIAL APPLIANCE SVC.

919 8TH AVENUE SOUTH  
NASHVILLE, TN 37203  
(615) 254-0906  
800-476-0906  
FAX: (615) 254-0919  
casnash@aol.com

## TEXAS

**ARMSTRONG REPAIR CENTER**  
5110 GLENMOUNT DRIVE  
HOUSTON, TX 77081  
(713) 666-7100  
800-392-5325  
FAX: (713) 661-0520  
gm@armstrongrepair.com

**COMMERCIAL KITCHEN REPAIR CO.**  
1377 N BRAZOS  
P.O BOX 831128  
SAN ANTONIO, TX 78207  
(210) 735-2811  
800-292-2120  
FAX: (210) 735-7421  
brock@commercialkitchen.com

**GCS SERVICE INC. #90**  
10850 SANDEN DRIVE  
DALLAS, TX 75238-5325  
(972) 484-2954  
800-442-5026  
FAX: (972) 484-2531  
dallas@gcssvc.com

**GCS SERVICE INC. #88**  
8150 WESTPARK  
HOUSTON, TX 77063  
(713)785-9187  
800-868-6957  
FAX: (713) 785-3979  
houston@gcssvc.com

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

## UTAH

**LA MONICA'S RESTAURANT EQMT. SVC.**  
6182 SOUTH STRATLER AVENUE  
MURRAY, UT 84107  
(801) 263-3221  
800-527-2561  
FAX: (801) 263-3229  
lamonica81@aol.com

## VERMONT

**AUTHORIZED APPLIANCE SERVICENTER OF VERMONT**  
74 RIVER STREET  
RUTLAND, VT 05701  
(802) 775-5588  
800-874-1080  
FAX: (802) 775-9593  
suew  
@authorizedapplianceofut.com

**NORTHERN PARTS & SVC.**  
4874 S. CATHERINE STREET  
PLATTSBURGH, NY 12901  
(518) 563-3200  
800-634-5005  
FAX: (800) 782-5424  
info@northernparts.com

**GCS SERVICE INC. #09**  
180 SECOND STREET  
CHELSEA, MA 02150  
(617)889-9393  
800-225-1155  
FAX: (617) 889-1222  
boston@gcssvc.com

## VIRGINIA

**DAUBERS, INC.**  
7645 DYNATECH COURT  
SPINGFIELD, VA 22153  
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FAX: (703) 866-4071  
daubers@aol.com

# JACKSON MAINTENANCE & REPAIR CENTERS

**GCS SERVICE INC. #07**  
2660 PITTMAN DRIVE  
SILVER SPRING, MD 20910  
(301) 585-7550(DC)  
(410) 792-0388(BALT)  
800-638-7278  
FAX: (301)495-4410  
dc\_baltimore@gcssvc.com

**GCS SERVICE INC. #18**  
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RICHMOND, VA 23294  
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STE 106  
VIRGINIA BEACH, VA 23455  
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virginia\_beach@gcssvc.com

## WASHINGTON

**GCS SERVICE INC.**  
6114 SIXTH AVENUE SOUTH  
SEATTLE, WA 98108  
(206) 763-0353  
800-211-4274  
FAX: (206) 763-5943

**RESTAURANT APPLIANCE  
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7219 ROOSEVELT WAY, NE  
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FAX: (206) 525-2890  
info@restappl.com

## WEST VIRGINIA

**AFS-AUTHORIZED FACTORY  
SVC INC.**  
RT.-1 BOX 288  
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800-654-4606  
FAX: (304) 344-8248

## WISCONSIN

**APPLIANCE SERVICE  
CENTER, INC.**  
2439 ATWOOD AVE  
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FAX: (608) 246-2721  
ascmad@execpc.com

**APPLIANCE SERVICE  
CENTER, INC.**  
6843 W. BELOIT RD.  
WEST ALLIS, WI 53219  
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ascmil@execpc.com

**APPLIANCE SERVICE CENTER**  
786 MORRIS AVE  
GREEN BAY, WI 54304  
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## WYOMING

**METRO APPLIANCE SERVICE**  
1640 S BROADWAY  
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(303) 778-1126  
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FAX: (303) 778-0268  
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## INTERNATIONAL

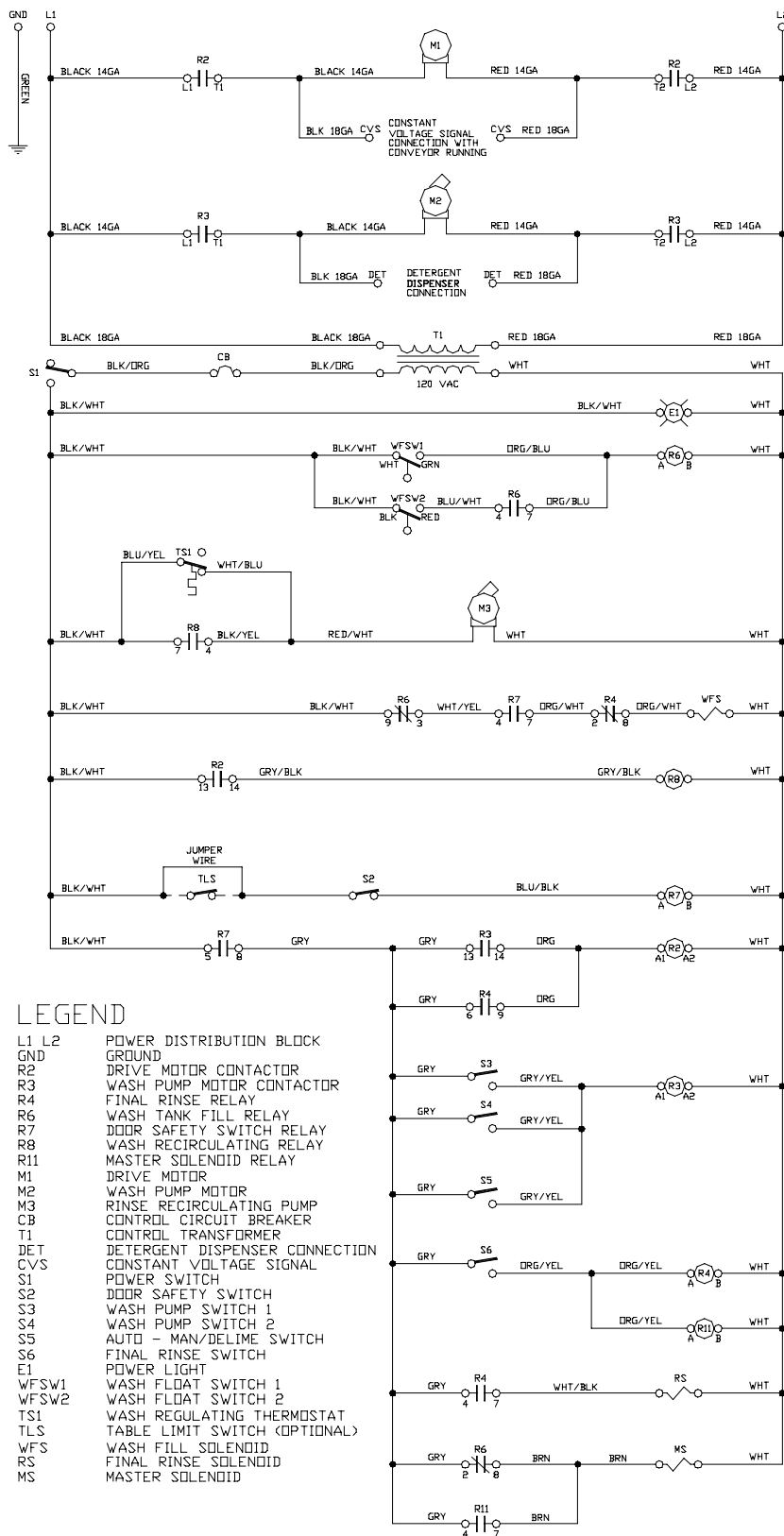
**GLOBAL PARTS AND SUPPLY**  
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MIAMI, FL 33166  
(305) 885-6353

**H.D. SHELDON AND CO**  
19 UNION SQUARE, WEST  
NEW YORK, NY 10003  
(212) 627-1759  
(212) 924-6920

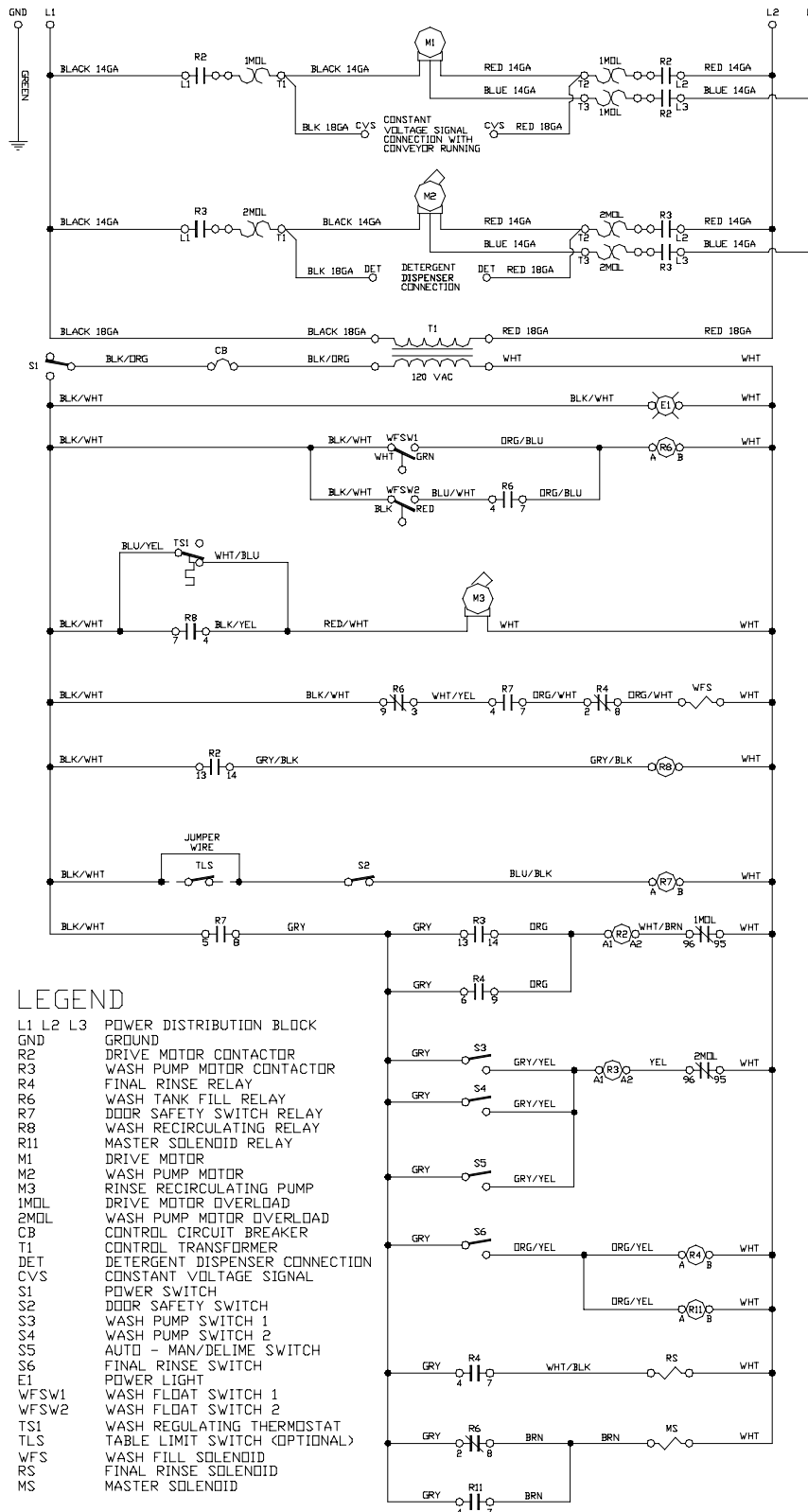
## CANADA

**THE GARLAND GROUP**  
1177 KAMATO ROAD  
MISSISSAUGA, ONTARIO  
L4W 1X4  
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SALES  
(905) 624-1419  
FAX: (905) 624-1851  
SERVICE  
800-427-6668  
FAX: 800-361-7745

# AJ-44CGP & AJ-54CGP ELECTRICAL DIAGRAM 208V - 230V - 60 HERTZ - SINGLE PHASE



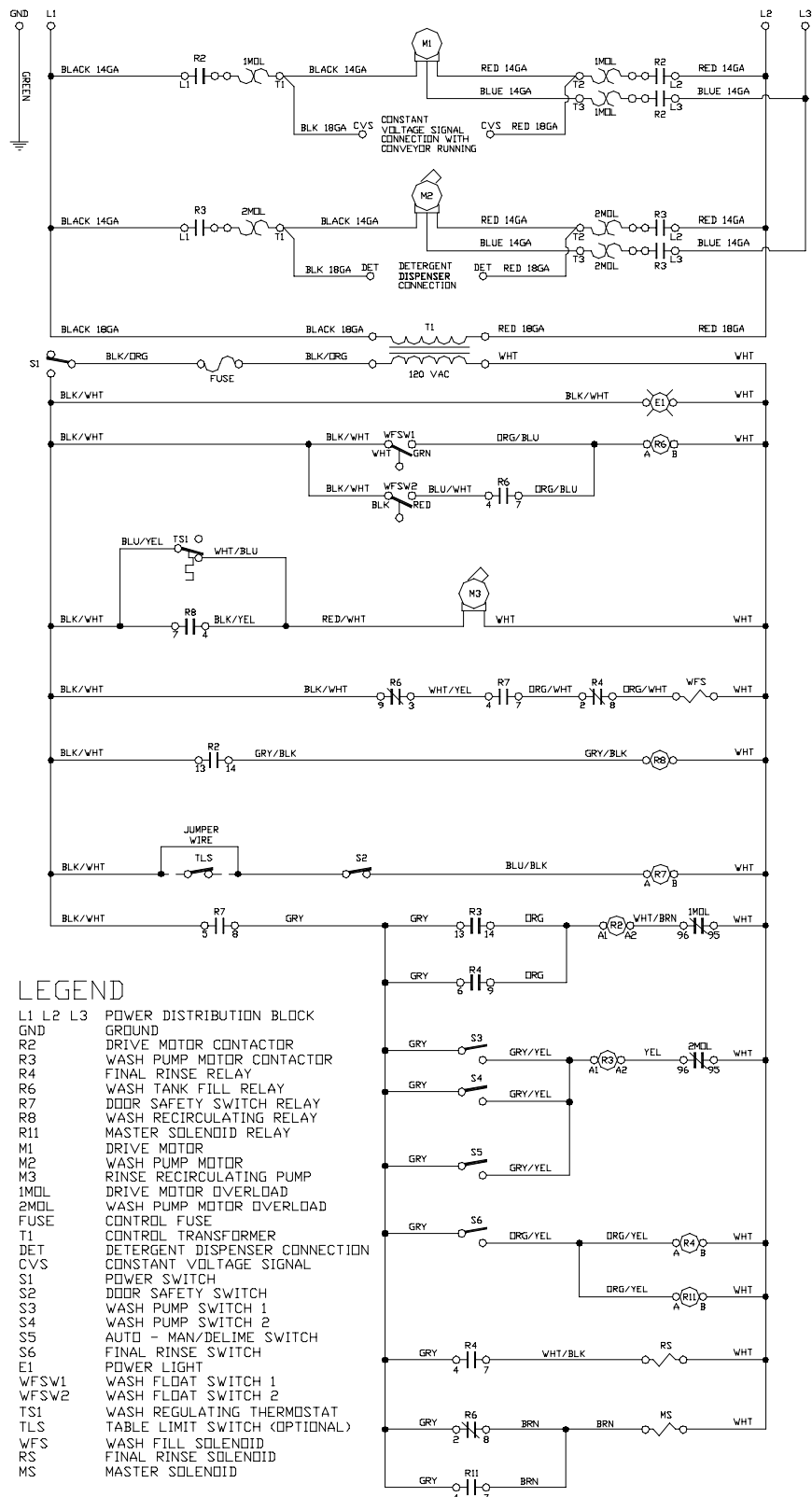
# AJ-44CGP & AJ-54CGP ELECTRICAL DIAGRAM 208V - 230V - 60 HERTZ - THREE PHASE



## LEGEND

- L1 L2 L3 POWER DISTRIBUTION BLOCK
- GND GROUND
- R2 DRIVE MOTOR CONTACTOR
- R3 WASH PUMP MOTOR CONTACTOR
- R4 FINAL RINSE RELAY
- R5 WASH TANK FILL RELAY
- R6 DOOR SAFETY SWITCH RELAY
- R7 WASH RECIRCULATING RELAY
- R8 MASTER SOLENOID RELAY
- R11 DRIVE MOTOR
- M1 DRIVE MOTOR
- M2 WASH PUMP MOTOR
- M3 RINSE RECIRCULATING PUMP
- 1MDL DRIVE MOTOR OVERLOAD
- 2MDL WASH PUMP MOTOR OVERLOAD
- CB CONTROL CIRCUIT BREAKER
- T1 CONTROL TRANSFORMER
- DET DETERGENT DISPENSER CONNECTION
- CVS CONSTANT VOLTAGE SIGNAL
- S1 POWER SWITCH
- S2 DOOR SAFETY SWITCH
- S3 WASH PUMP SWITCH 1
- S4 WASH PUMP SWITCH 2
- S5 AUTO - MAN/DELIME SWITCH
- S6 FINAL RINSE SWITCH
- E1 POWER LIGHT
- WFSW1 WASH FLOAT SWITCH 1
- WFSW2 WASH FLOAT SWITCH 2
- TS1 WASH REGULATING THERMOSTAT
- TLS TABLE LIMIT SWITCH (OPTIONAL)
- WFS WASH FILL SOLENOID
- RS FINAL RINSE SOLENOID
- MS MASTER SOLENOID

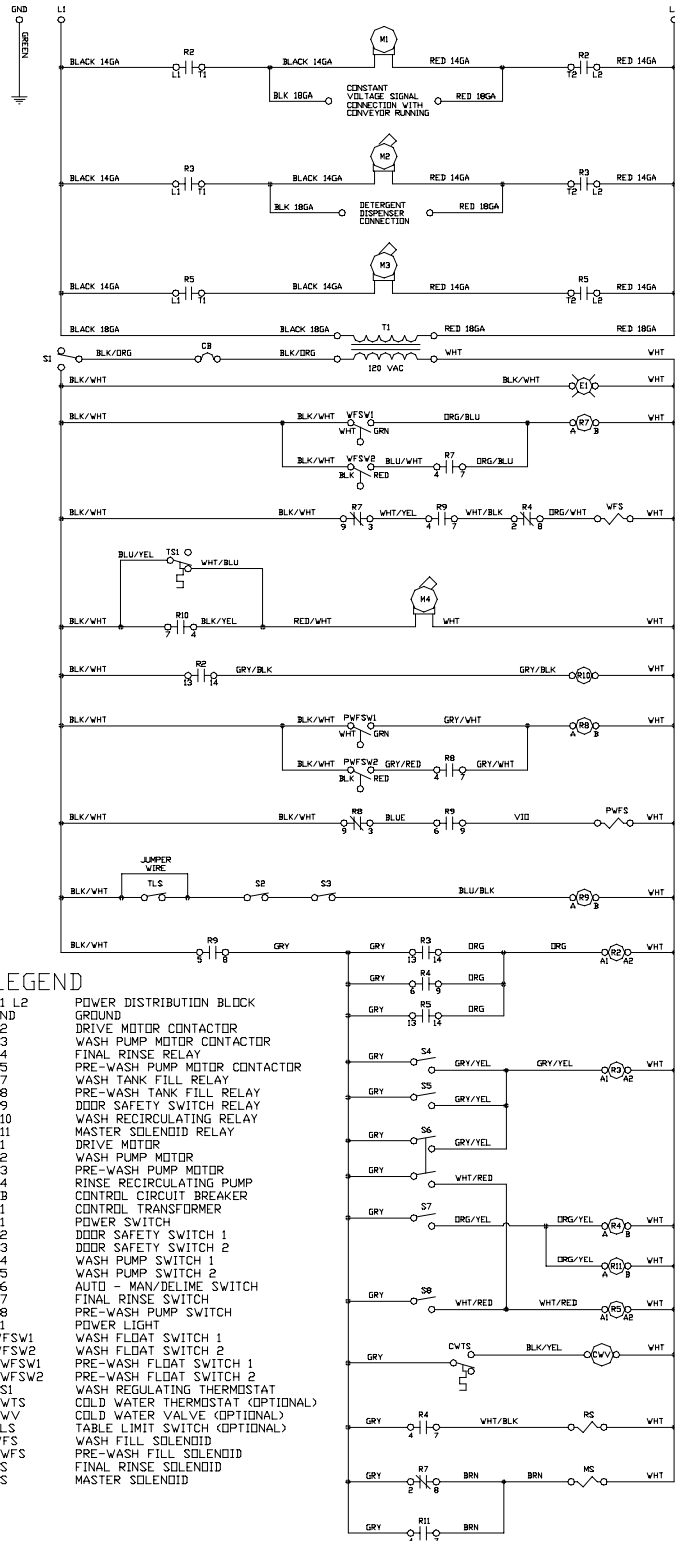
# AJ-44CGP & AJ-54CGP ELECTRICAL DIAGRAM 460V - 60 HERTZ - THREE PHASE



## LEGEND

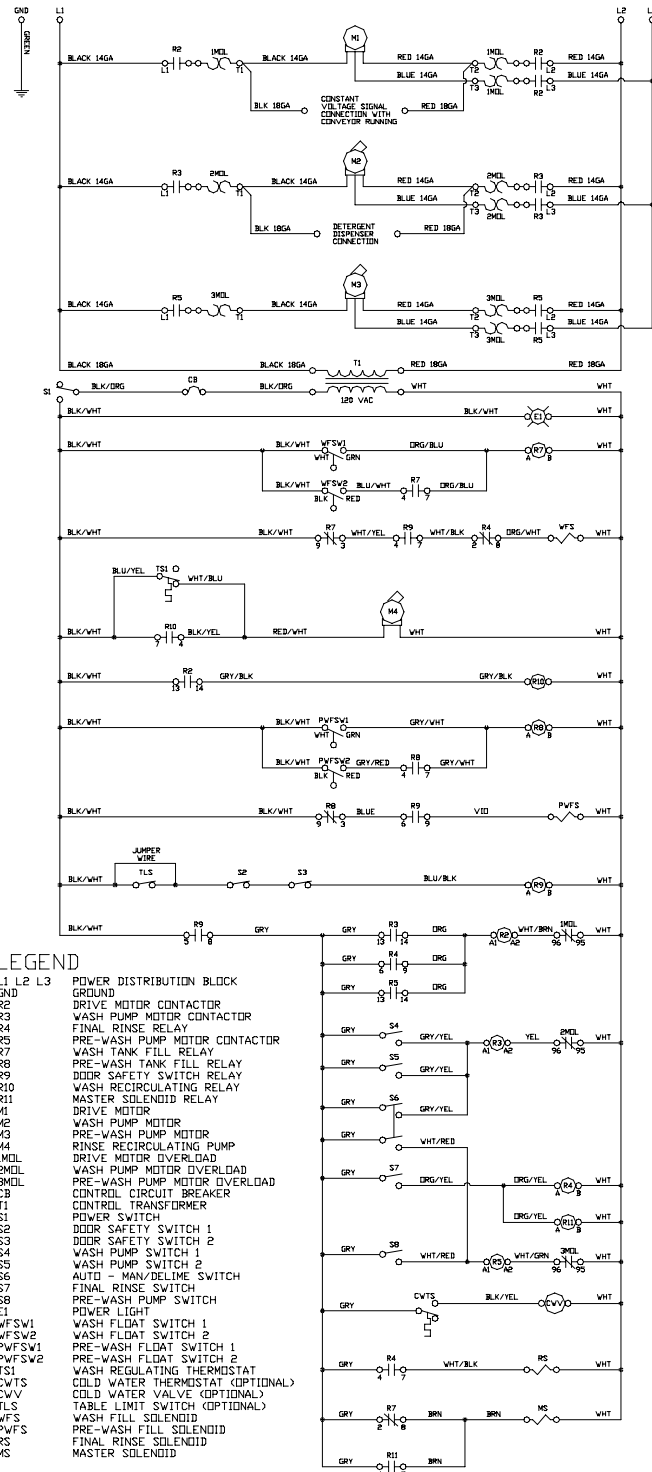
- |          |                                |
|----------|--------------------------------|
| L1 L2 L3 | POWER DISTRIBUTION BLOCK       |
| GND      | GROUND                         |
| R2       | DRIVE MOTOR CONTACTOR          |
| R3       | WASH PUMP MOTOR CONTACTOR      |
| R4       | FINAL RINSE RELAY              |
| R6       | WASH TANK FILL RELAY           |
| R7       | DOOR SAFETY SWITCH RELAY       |
| R8       | WASH RECIRCULATING RELAY       |
| R11      | MASTER SOLENOID RELAY          |
| M1       | DRIVE MOTOR                    |
| M2       | WASH PUMP MOTOR                |
| M3       | RINSE RECIRCULATING PUMP       |
| 1MDL     | DRIVE MOTOR OVERLOAD           |
| 2MDL     | WASH PUMP MOTOR OVERLOAD       |
| FUSE     | CONTROL FUSE                   |
| T1       | CONTROL TRANSFORMER            |
| DET      | DETERGENT DISPENSER CONNECTION |
| CVS      | CONSTANT VOLTAGE SIGNAL        |
| S1       | POWER SWITCH                   |
| S2       | DOOR SAFETY SWITCH             |
| S3       | WASH PUMP SWITCH 1             |
| S4       | WASH PUMP SWITCH 2             |
| S5       | AUTO - MAN/DELIME SWITCH       |
| S6       | FINAL RINSE SWITCH             |
| E1       | POWER LIGHT                    |
| WFSW1    | WASH FLOAT SWITCH 1            |
| WFSW2    | WASH FLOAT SWITCH 2            |
| TS1      | WASH REGULATING THERMOSTAT     |
| TLS      | TABLE LIMIT SWITCH (OPTIONAL)  |
| WFS      | WASH FILL SOLENOID             |
| RS       | FINAL RINSE SOLENOID           |
| MS       | MASTER SOLENOID                |

# AJ-66CGP, AJ-76CGP, AJ-80CGP & AJ-90CGP ELECTRICAL DIAGRAM 208 V - 230 V - 60 HERTZ - SINGLE PHASE



9905-002-53-26

# AJ-66CGP, AJ-76CGP, AJ-80CGP & AJ-90CGP ELECTRICAL DIAGRAM 208V - 230V - 60 HERTZ - THREE PHASE

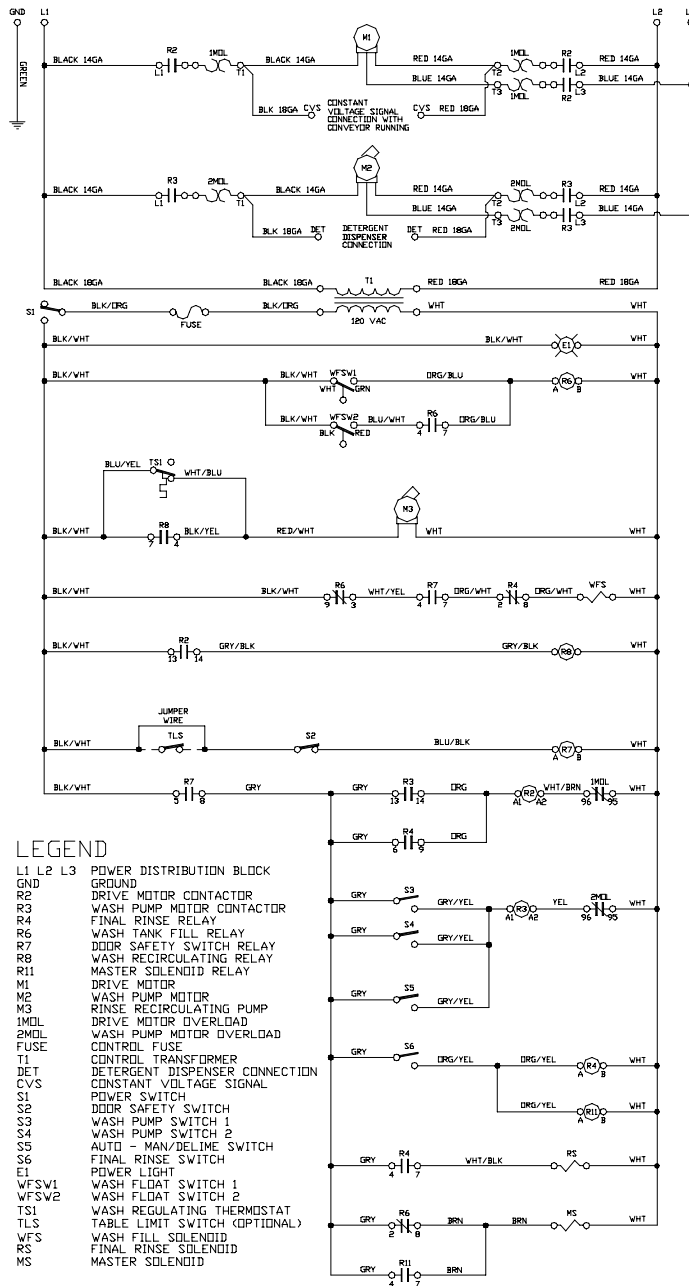


### LEGEND

- L1 L2 L3 POWER DISTRIBUTION BLOCK
- GND GROUND
- R2 DRIVE MOTOR CONTACTOR
- R3 WASH PUMP MOTOR CONTACTOR
- R4 FINAL RINSE RELAY
- R5 PRE-WASH PUMP MOTOR CONTACTOR
- R7 WASH TANK FILL RELAY
- R8 PRE-WASH TANK FILL RELAY
- R9 DDDR SAFETY SWITCH RELAY
- R10 WASH RECIRCULATING RELAY
- R11 MASTER SOLENOID RELAY
- M1 DRIVE MOTOR
- M2 WASH PUMP MOTOR
- M3 PRE-WASH PUMP MOTOR
- M4 RINSE RECIRCULATING PUMP
- 1MOL DRIVE MOTOR OVERLOAD
- 2MOL WASH PUMP MOTOR OVERLOAD
- 3MOL PRE-WASH PUMP MOTOR OVERLOAD
- C8 CONTROL CIRCUIT BREAKER
- T1 CONTROL TRANSFORMER
- S1 POWER SWITCH
- S2 DDDR SAFETY SWITCH 1
- S3 DDDR SAFETY SWITCH 2
- S4 WASH PUMP SWITCH 1
- S5 WASH PUMP SWITCH 2
- S6 AUTO - MAN/DELIME SWITCH
- S7 FINAL RINSE SWITCH
- S8 PRE-WASH PUMP SWITCH
- E1 POWER LIGHT
- WFSW1 WASH FLDAT SWITCH 1
- WFSW2 WASH FLDAT SWITCH 2
- PWFSW1 PRE-WASH FLDAT SWITCH 1
- PWFSW2 PRE-WASH FLDAT SWITCH 2
- TS1 WASH REGULATING THERMOSTAT
- CWTS COLD WATER THERMOSTAT (OPTIONAL)
- CWV COLD WATER VALVE (OPTIONAL)
- TLS TABLE LIMIT SWITCH (OPTIONAL)
- WFS WASH FILL SOLENOID
- PWF PRE-WASH FILL SOLENOID
- RS FINAL RINSE SOLENOID
- MS MASTER SOLENOID

9905-002-33-61c

# AJ-66CGP, AJ-76CGP, AJ-80CGP & AJ-90CGP ELECTRICAL DIAGRAM 480V - 60 HERTZ - THREE PHASE



9905-002-53-24