



# **GLO-RAY®**

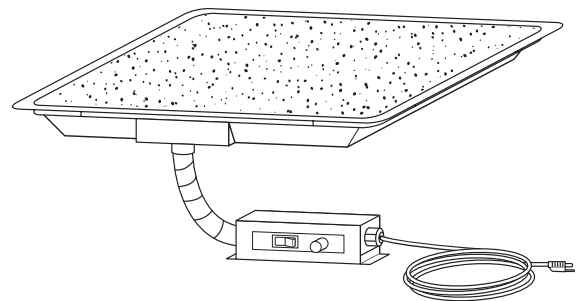
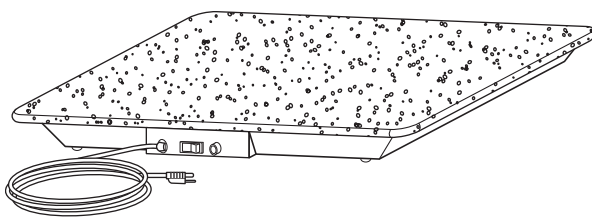
## **Heated Stone Shelves**

### **GRSS & GRSSB Series**

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## **Installation & Operating Manual**

I&W #07.05.166.00



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

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

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## IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage and purchase date of your Glo-Ray® Heated Stone Shelf in the spaces below. Please have this information available when contacting Hatco for service assistance.

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

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

Voltage \_\_\_\_\_

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

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

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

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

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



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




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

## INTRODUCTION

The Hatco Glo-Ray Heated Stone Shelf is designed to safely hold food hot while blending into your décor.

The Glo-Ray Heated Stone Shelf safely keeps all food at proper serving temperatures without affecting quality. This warmer features a thermostatically controlled heated base that extends the food holding times.

This manual provides the installation, safety and operating instructions for the Glo-Ray Heated Stone Shelf. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Glo-Ray Heated Stone Shelf.












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

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





# IMPORTANT SAFETY INFORMATION

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

## WARNINGS

-  To avoid any injury or damage to the unit turn the power switch OFF, unplug the unit and allow to cool before performing any maintenance or cleaning.
-  The Glo-Ray Heated Stone Shelf is not waterproof. To avoid any injury or damage to the unit DO NOT submerge or saturate with water. Do not operate if it has been submerged or saturated with water.
-  Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper outlet.
-  To avoid any injury or damage to the unit do not pull unit by power cord.
-  To prevent any injury, discontinue use if power cord is frayed or worn.
-  Do not lay unit on the side with the control panel or damage to the unit could occur.
-  For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
-  To avoid any injury or damage, the Heated Stone Shelf must only be serviced by qualified personnel.
-  If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
-  This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Replacement Parts when service is required.
-  Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

## CAUTIONS

-  Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
-  To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the shelf or its contents from accidentally falling, and strong enough to support the weight of the unit and food.
-  Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
-  To avoid any injury or damage do not operate the GRSSB (Built-In Models) without the trim mounting ring and the control box properly mounted per the installation instructions.

## CAUTIONS

Damage to non-metallic countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Recommended for use in metallic counters. For other surfaces, verify that the material is suitable for temperature up to 200°F (93°C).

# MODEL DESCRIPTIONS

## ALL MODELS

All Hatco Heated Stone Shelves are ideal for pass through areas, buffet lines and as hors d'oeuvre displays. The unique Heated Stone Shelf is constructed of Swanstone®, available in several stock colors including Sawgrass, Gray Granite, Night Sky, and Bermuda Sand. Standard equipment includes an illuminated On/Off rocker switch, a thermostatically controlled heated stone top and painted steel base. The Heated Stone Shelves have a temperature range of 100° to 200°F (38° to 93°C)

## GRSS MODELS

The GRSS Heated Stone Shelf is a portable shelf with an attached 6' (1829 mm) cord and plug. The portable unit is available in three sizes: 24"w x 18"d (610 x 457 mm), 30"w x 18"d (762 x 457 mm) and 36"w x 18"d (914 x 457 mm).

## GRSSB MODELS

The GRSSB Heated Stone Shelf is a built-in unit that is equipped with a trim mounting ring. The unit includes a remote control box that is attached with 3' (914 mm) of conduit. A 6' (1829 mm) cord with plug connects the remote control box to the power source.

The built-in models are available in three sizes: 25-5/8"w x 19-5/8"d (651 x 498 mm), 31-5/8"w x 19-5/8"d (803 x 498 mm) and 37-5/8"w x 19-5/8"d (956 x 498 mm). (Dimensions include trim mounting ring.)

### ⚠ CAUTION

To avoid any injury or damage do not operate the GRSSB (Built-In Models) without the trim mounting ring and the control box properly mounted per the installation instructions.

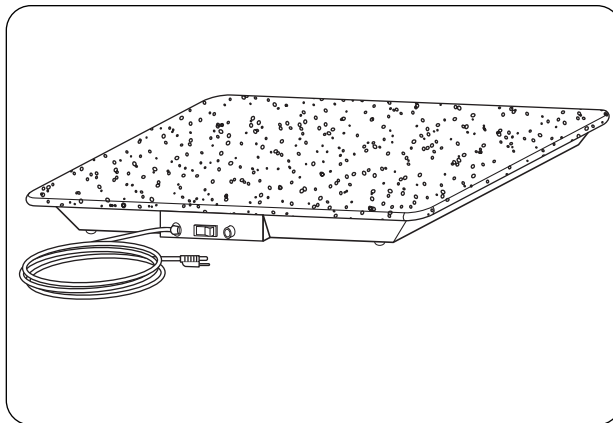


Figure 1. Glo-Ray Model GRSS

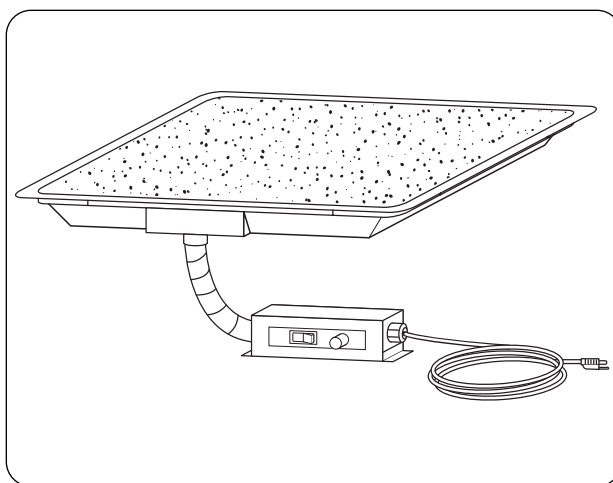


Figure 2. Glo-Ray Model GRSSB

# SPECIFICATIONS

## PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 3.

### WARNING

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

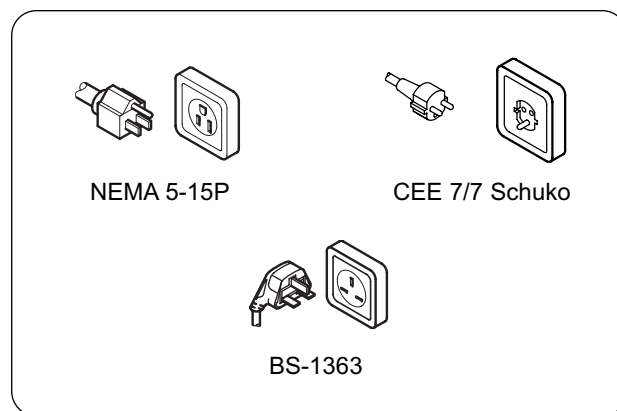


Figure 3. Plug Configurations

## DIMENSIONS - GRSS MODELS

Model	Width (A)	Depth (B)	Height (C)
GRSS-2418	24" (610 mm)	18" (457 mm)	2-1/2" (64 mm)
GRSS-3018	30" (762 mm)	18" (457 mm)	2-1/2" (64 mm)
GRSS-3618	36" (914 mm)	18" (457 mm)	2-1/2" (64 mm)

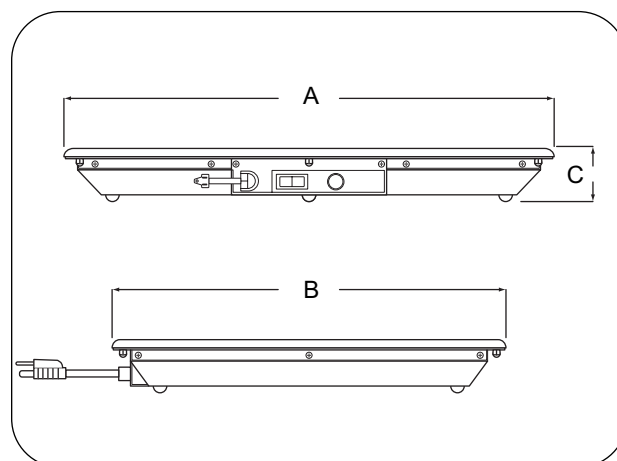


Figure 4. Dimensions – GRSS Model

## DIMENSIONS - GRSSB MODELS

Model	Width (A)	Depth (B)	Height (C)
GRSSB-2418	25-5/8" (651 mm)	19-5/8" (498 mm)	2-1/4" (57 mm)
GRSSB-3018	31-5/8" (803 mm)	19-5/8" (498 mm)	2-1/4" (57 mm)
GRSSB-3618	37-5/8" (956 mm)	19-5/8" (498 mm)	2-1/4" (57 mm)

	Width (D)	Depth (E)	Height (F)
Remote Box	7" (178 mm)	3" (76 mm)	3-1/4" (83 mm)

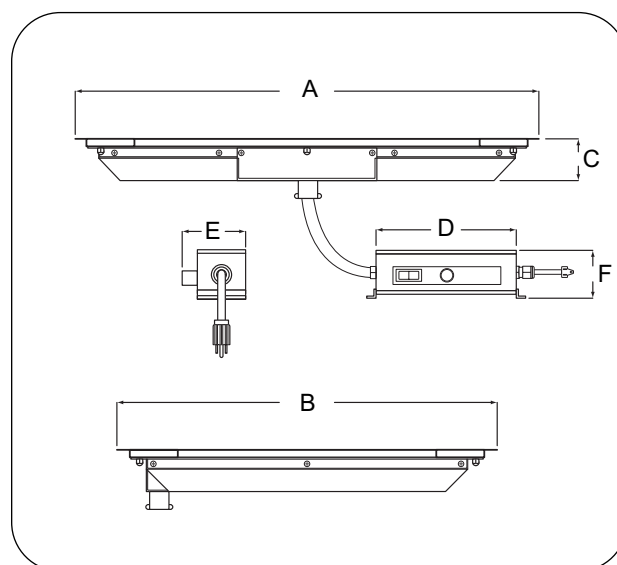


Figure 5. Dimensions – GRSSB Model

# SPECIFICATIONS

**ELECTRICAL RATING CHART - GRSS MODELS**

Model	Voltage	Watts	Amps	Plug Configurations	Shipping Weights
GRSS-2418	120	635	5.3	NEMA 5-15P	22 lbs. (10 kg)
	220-230 (CE)	534-583	2.4-2.5	CEE 7/7 Schuko	22 lbs. (10 kg)
	230-240 (CE)	583-635	2.5-2.6	BS-1363	22 lbs. (10 kg)
GRSS-3018	120	780	6.5	NEMA 5-15P	27 lbs. (12 kg)
	220-230 (CE)	655-716	3.0-3.1	CEE 7/7 Schuko	27 lbs. (12 kg)
	230-240 (CE)	716-780	3.1-3.3	BS-1363	27 lbs. (12 kg)
GRSS-3618	120	930	7.8	NEMA 5-15P	32 lbs. (15 kg)
	220-230 (CE)	782-854	3.6-3.7	CEE 7/7 Schuko	32 lbs. (15 kg)
	230-240 (CE)	854-930	3.7-3.9	BS-1363	32 lbs. (15 kg)

**ELECTRICAL RATING CHART - GRSSB MODELS**

Model	Voltage	Watts	Amps	Plug Configurations	Shipping Weights
GRSSB-2418	120	635	5.3	NEMA 5-15P	27 lbs. (12 kg)
	220-230 (CE)	534-583	2.4-2.5	CEE 7/7 Schuko	27 lbs. (12 kg)
	230-240 (CE)	583-635	2.5-2.6	BS-1363	27 lbs. (12 kg)
GRSSB-3018	120	780	6.5	NEMA 5-15P	32 lbs. (15 kg)
	220-230 (CE)	655-716	3.0-3.1	CEE 7/7 Schuko	32 lbs. (15 kg)
	230-240 (CE)	716-780	3.1-3.3	BS-1363	32 lbs. (15 kg)
GRSSB-3618	120	930	7.8	NEMA 5-15P	37 lbs. (17 kg)
	220-230 (CE)	782-854	3.6-3.7	CEE 7/7 Schuko	37 lbs. (17 kg)
	230-240 (CE)	854-930	3.7-3.9	BS-1363	37 lbs. (17 kg)

The electrical information in the shaded areas pertains to **Export models only**.

*NOTE: Shipping weight includes packaging.*

# INSTALLATION

## WARNING

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

## CAUTION

To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the shelf or its contents from accidentally falling, and strong enough to support the weight of the unit and food.

## WARNING

Do not lay unit on the side with the control panel or damage to the unit could occur.

## WARNING

To avoid any injury or damage to the unit do not pull unit by power cord.

## WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

## GRSS MODELS

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

## GRSSB MODELS

### CAUTION

To avoid any injury or damage do not operate the GRSSB (Built-In Models) without the trim mounting ring and the control box properly mounted per the installation instructions.

### CAUTION

Damage to non-metallic countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Recommended for use in metallic counters. For other surfaces, verify that the material is suitable for temperature up to 200°F (93°C).

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card to Hatco.**
3. Remove tape and protective packaging from all surfaces of unit.
4. Prepare countertop opening. (See Figure 6 for recommended countertop cutout dimensions.)
5. Apply a bead of NSF (National Sanitation Foundation) approved sealant on the top edge of the countertop cutout and the underside of the trim mounting ring. See Figure 6.
6. Place the trim mounting ring into the countertop opening.
7. Remove any excess sealant.
8. Place the GRSSB unit into the opening making sure the unit is setting inside the trim mounting ring.

# INSTALLATION

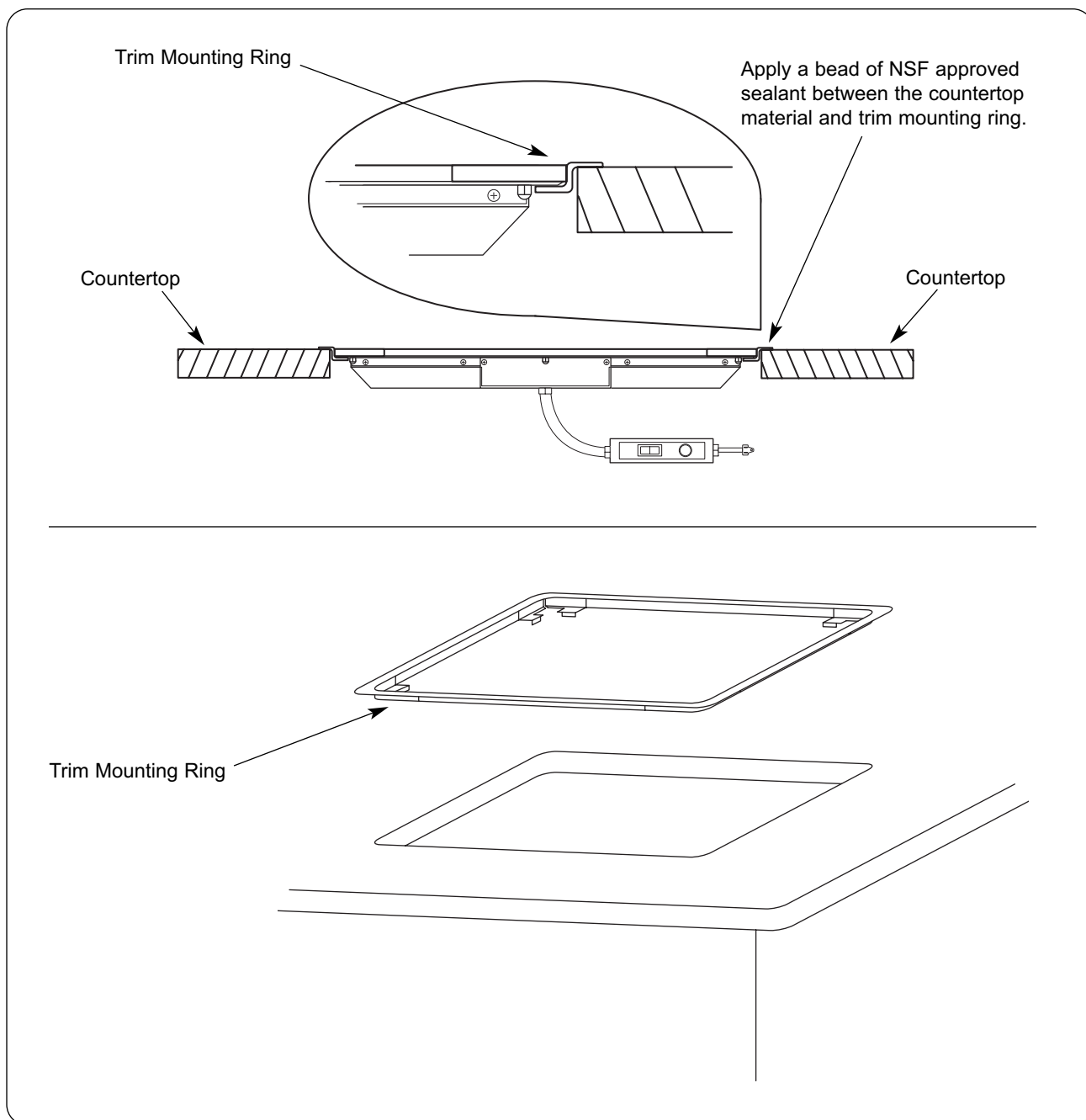


Figure 6. GRSSB Countertop Installation

COUNTERTOP CUTOUT				
MODEL	MINIMUM WIDTH	MAXIMUM WIDTH	MINIMUM DEPTH	MAXIMUM DEPTH
GRSSB-2418	24-1/2" (622 mm)	24-3/4" (629 mm)	18-1/2" (470 mm)	18-3/4" (476 mm)
GRSSB-3018	30-1/2" (775 mm)	30-3/4" (781 mm)	18-1/2" (470 mm)	18-3/4" (476 mm)
GRSSB-3618	36-1/2" (927 mm)	36-3/4" (933 mm)	18-1/2" (470 mm)	18-3/4" (476 mm)



# INSTALLATION

9. Locate the remote control box assembly in an area that is convenient for operation. If necessary, remove the end brackets from the control box, rotate and reposition them. The control box will require a hole mounting pattern of 7-5/8" x 1-1/4" (194 mm x 32 mm). See Figure 7 for mounting distances.

**NOTE:** Remote control box should be mounted with 1/4" (6 mm) minimum diameter screw head utilizing the keyholes located on the mounting brackets. Remote control box is to be readily removable not permanently mounted.

10. Once all components are secured, proceed to **OPERATION** section.

**NOTE:** A 6' (1829 mm) cord is supplied with this appliance; any excess cord should be neatly routed so it does not hang down.

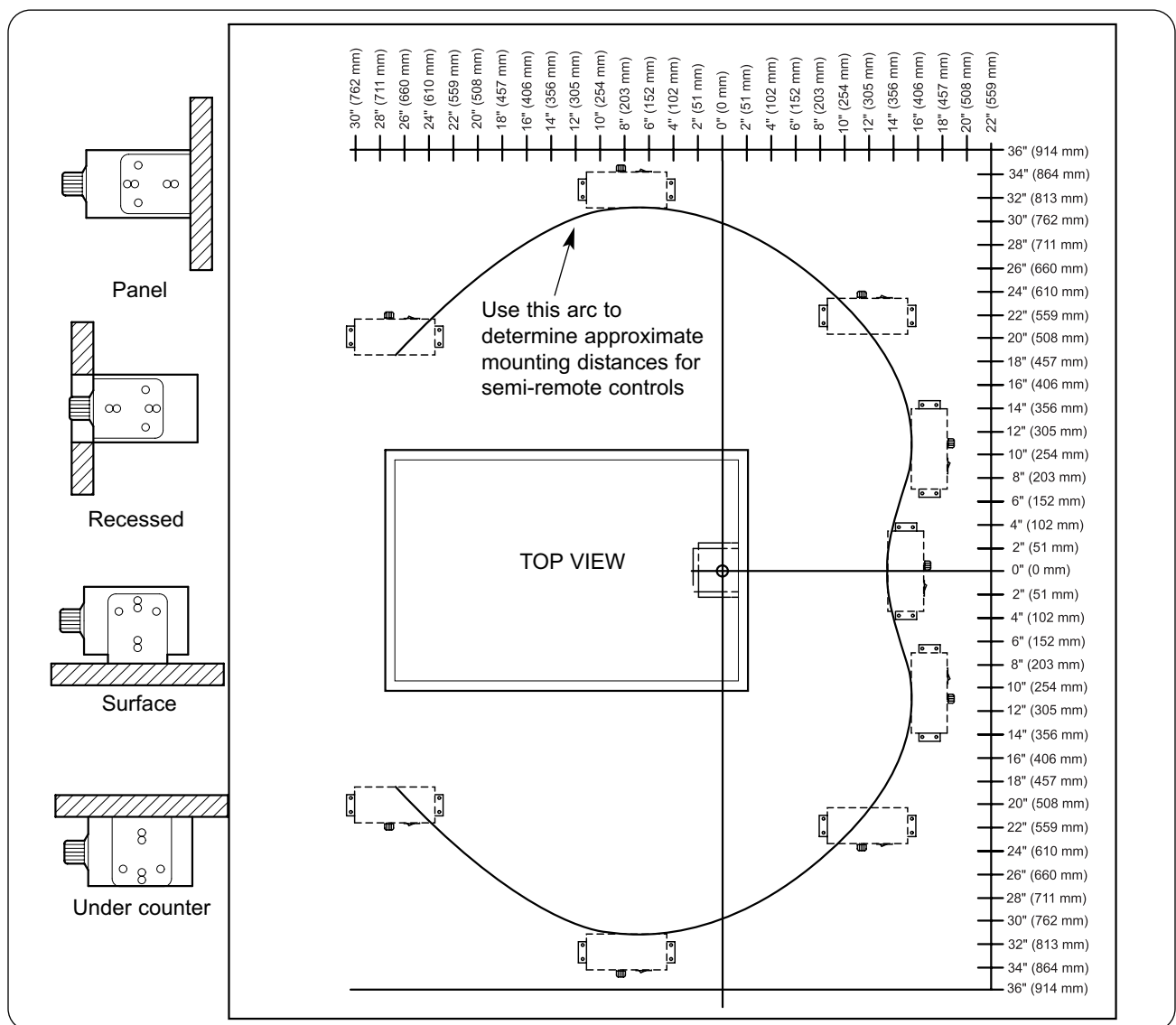


Figure 7. Maximum Remote Mounting Distance for GRSSB Series Control Box

## OPERATION

### WARNING

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

### CAUTION

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

### CAUTION

Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

1. Plug warmer into a properly grounded electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
2. Place the Power Switch in the ON position. See Figure 8.
3. Turn the thermostat to the desired temperature setting.
4. Allow unit 30 minutes to reach operating temperature.

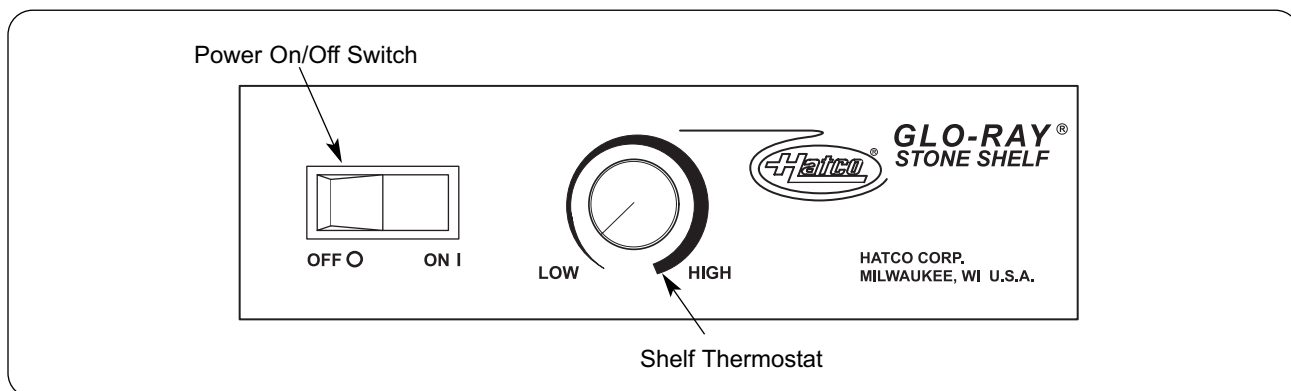


Figure 8. Control Panel

# MAINTENANCE

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## GENERAL

The Hatco Glo-Ray® Heated Stone Shelves are designed for maximum durability and performance, with minimum maintenance.

### WARNING

To avoid any injury or damage to the unit turn the power switch OFF, unplug the unit and allow to cool before performing any maintenance or cleaning.

## CLEANING

### General

To preserve the finish of the Glo-Ray Heated Stone Shelf, it is recommended that the surfaces be wiped daily with a damp cloth.

### WARNING

The Glo-Ray Heated Stone Shelf is not waterproof. To avoid any injury or damage to the unit DO NOT submerge or saturate with water. Do not operate if it has been submerged or saturated with water.

## CLEANING FOR SWANSTONE SOLID SURFACE

Use of the following products will not damage the Swanstone Solid Surface. Follow the directions on the product labels. If these methods fail to produce acceptable results, contact the Swanstone representative in your area.

### Hard to Remove Stains

For hard to remove stains, abrasive cleaners recommended include Ajax, Comet, Bon Ami, or Bar Keeper's Friend. Also, the use of an abrasive pad such as "Scotch-Brite."

*NOTE: Do not use steel wool or metal scouring pads.*

### Mineral Based Stains

For a mineral based stain, cleaners designed to remove iron or rust is recommended and should not harm Swanstone.

### Scratches

For scratches use sandpaper starting with coarsest grit and going to finest grit until scratch disappears. Blend area in with abrasive finishing pad.

### WARNING

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

### WARNING

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

### WARNING

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

# TROUBLESHOOTING

## WARNING

To avoid any injury or damage, the Heated Stone Shelf must only be serviced by qualified personnel.

## WARNING

To avoid any injury or damage to the unit turn the power switch OFF, unplug the unit and allow to cool before performing any maintenance or cleaning.

Symptom	Probable Cause	Corrective Action
Unit too hot.	Thermostat control set too high.	Adjust thermostat control to a lower setting.
	Thermostat control stuck in the ON position.	Contact Authorized Service Agency for repair.
	Unit plugged into an incorrect power supply.	Verify with qualified personnel that power supply matches unit specification.
Unit not hot enough.	Thermostat control set too low.	Adjust thermostat control to a higher setting.
	Location of unit is susceptible to air currents (air conditioning ducts or exhaust fans).	Block air currents or relocate unit.
Unit not working at all.	Unit not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Place On/Off switch in the ON position.
	On/Off switch is not functioning.	Contact Authorized Service Agent for repair.
	Heating element is burned out	Contact Authorized Service Agent for repair.
	Thermostat control is defective.	Contact Authorized Service Agent for repair.

# HATCO LIMITED WARRANTY

## 1. PRODUCT WARRANTY

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

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

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

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

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

3CS and FR Tanks

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

Electric Booster Heater Tanks  
Gas Booster Heater Tanks

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

## 2. LIMITATION OF REMEDIES AND DAMAGES

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

## NOTES

[illegible]

## HATCO AUTHORIZED PARTS DISTRIBUTORS

### ALABAMA

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

### ARIZONA

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

### CALIFORNIA

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

### COLORADO

Hawkins Commercial Appliance  
Englewood 303-781-5548

### DELAWARE

Food Equipment Service  
Wilmington 302-996-9363

### FLORIDA

Whaley Foodservice Repair  
Jacksonville 904-725-7800  
Universal Restaurant Services  
Miami 305-593-5488  
Nass Service Co., Inc.  
Orlando 407-425-2681  
B.G.S.I.  
Pompano Beach 954-971-0456  
Comm. Appliance Service  
Tampa 813-663-0313

### GEORGIA

TWC Services  
Smyrna 770-438-9797  
Heritage Service Group  
Norcross 866-388-9837  
Southeastern Rest. Svc.  
Norcross 770-446-6177

### HAWAII

Burney's Comm. Service, Inc.  
Honolulu 808-848-1466  
Food Equip Parts & Service  
Honolulu 808-847-4871

### ILLINOIS

Parts Town  
Lombard 708-865-7278  
Eichenauer Elec. Service  
Decatur 217-429-4229  
Midwest Elec. Appl. Service  
Elmhurst 630-279-8000  
Cone's Repair Service  
Moline 309-797-5323

### INDIANA

GCS Service  
Indianapolis 317-545-9655

### IOWA

Electric Motor Service Co.  
Davenport 319-323-1823  
Goodwin Tucker Group  
Des Moines 515-262-9308

### KENTUCKY

GCS Service  
Louisville 502-367-1788

### LOUISIANA

Chandlers Parts & Service  
Baton Rouge 225-272-6620

### MARYLAND

Electric Motor Service  
Baltimore 410-467-8080  
GCS Service  
Silver Spring 301-585-7550

### MASSACHUSETTS

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

### MICHIGAN

Commercial Kitchen Service  
Bay City 517-893-4561  
Bildons Appliance Service  
Detroit 248-478-3320  
Midwest Food Equip. Service  
Grandville 616-261-2000

### MINNESOTA

GCS Service  
Minneapolis 612-546-4221

### MISSOURI

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

### NEBRASKA

Anderson Electric  
Omaha 402-341-1414

### NEVADA

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

### NEW JERSEY

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

### NEW YORK

Acme American Repairs, Inc.  
Brooklyn 718-456-6544  
Alpro Service Co.  
Brooklyn 718-386-2515  
Appliance Installation  
Buffalo 716-884-7425  
Northern Parts Dist.  
Plattsburgh 518-563-3200  
J.B. Brady, Inc.  
Syracuse 315-422-9271

### NORTH CAROLINA

Authorized Appliance  
Charlotte 704-377-4501

### OHIO

Akron/Canton Comm. Svc. Inc.  
Akron 330-753-6635  
Certified Service Center  
Cincinnati 513-772-6600  
Commercial Parts and Service  
Columbus 614-221-0057  
Electrical Appl. Repair Service  
Independence 216-459-8700  
E. A. Wichman Co.  
Toledo 419-385-9121

### OKLAHOMA

Hagar Rest. Service, Inc.  
Oklahoma City 405-235-2184  
Krueger, Inc.  
Oklahoma City 405-528-8883

### OREGON

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

### PENNSYLVANIA

Elmer Schultz Services  
Philadelphia 215-627-5401  
FAST Comm. Appl. Service  
Philadelphia 215-288-4800  
GCS Service  
Pittsburgh 412-787-1970

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

Electric Repair Co.  
Reading 610-376-5444

### RHODE ISLAND

Marshall Electric Co.  
Providence 401-331-1163

### SOUTH CAROLINA

Whaley Foodservice Repair  
W. Columbia 803-791-4420

### TENNESSEE

Camp Electric  
Memphis 901-527-7543

### TEXAS

Stove Parts Supply  
Fort Worth 817-831-0381  
Armstrong Repair Service  
Houston 713-666-7100  
Commercial Kitchen Repair Co.  
San Antonio 210-735-2811

### UTAH

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

### VIRGINIA

Daubers  
Norfolk 757-855-4097  
Daubers  
Springfield 703-866-3600

### WASHINGTON

Restaurant Appl. Service  
Seattle 206-524-8200

### WISCONSIN

A.S.C., Inc.  
Madison 608-246-3160  
A.S.C., Inc.  
Milwaukee 414-543-6460

## CANADA

### ALBERTA

Key Food Equipment Service  
Edmonton 780-438-1690

### BRITISH COLUMBIA

Key Food Equipment Service  
Vancouver 604-433-4484

### ONTARIO

R.G. Henderson Ltd.  
Toronto 416-422-5580  
Choquette CKS  
Ottawa 613-739-8458

### QUÉBEC

Choquette CKS  
Montreal 514-722-2000  
Choquette CKS  
Québec City 418-681-3944

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