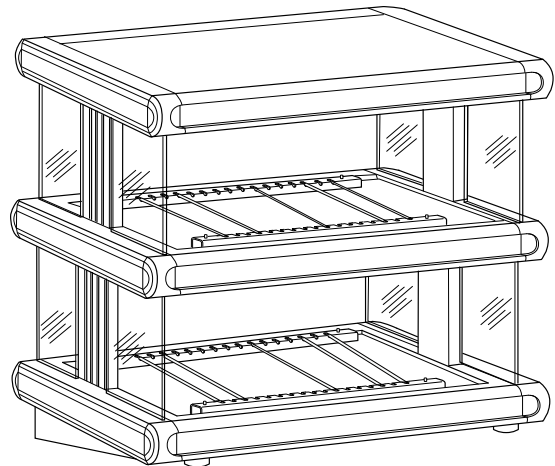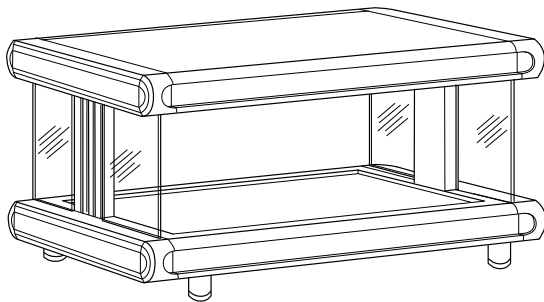**Hatco** CORPORATION ®

GLO-RAY®
Designer
Merchandising Warmer
GR2SDH & GR2SDS Series

Installation & Operating Manual

I&W #07.05.078.00

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.

CONTENTS

IMPORTANT OWNER INFORMATION

Record the model number, serial number (located on the back of the unit), voltage and purchase date of your Glo-Ray® *Designer* Merchandising Warmer in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

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

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

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

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

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

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

INTRODUCTION

The Hatco Glo-Ray *Designer* Merchandising Warmers, GR2SDH (Horizontal Shelf) and GR2SDS (Slant Shelf), are perfect for holding wrapped sandwiches or boxed pizza on a buffet line or at temporary serving areas. These warmers safely hold hot wrapped products and keep them at optimum serving temperatures without affecting quality. Prefocused infrared heat from above and a thermostatically controlled heated base extends the holding times of most wrapped food. The infrared heating elements are guaranteed against burnout and breakage for two years These units also feature incandescent lights along with a cord and plug set.

This manual provides the installation, safety and operating instructions for the Glo-Ray *Designer* Merchandising Warmers. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco *Designer* Merchandising Warmer. 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. **NOTICE** signifies the possibility of equipment or property damage only.

Hatco Glo-Ray *Designer* Merchandising Warmers 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 information to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

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

⚠ Units supplied without electrical plug require field installation of proper electrical plug. Plug must be proper for the electrical specifications of the unit and power supply and be grounded.

⚠ To avoid electrical shock, personal injury or damage to the unit, DO NOT submerge in water. Unit is not waterproof. Do not operate if it has been submerged in water.

⚠ To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

⚠ To prevent electric shock, always unplug the unit before performing cleaning or maintenance.

⚠ For safe and proper operation, do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.

⚠ For safe and proper operation, the unit must be located 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ To avoid electric shock or personal injury, do not steam clean or use excessive water on the unit.

⚠ Only light bulbs which meet or exceed NSF standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

⚠ WARNINGS

⚠ To prevent any injury or damage to the unit do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ 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 Parts when service is required.

⚠ To prevent 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.

⚠ 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.

IMPORTANT SAFETY INFORMATION

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

⚠ **CAUTIONS**

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

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

⚠ **Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).**

⚠ **CAUTIONS**

⚠ **The National Sanitation Foundation (NSF) requires that GR2SD Series units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit. See Hatco ACCESSORIES for installation instructions.**

NOTICES

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

Only soft cleaning cloths, mild soap and water should be used to clean breath protector(s). Do not use paper towel or glass cleaner. Breath protector(s) are made of shatterproof polycarbonate and will scratch or crack if proper care is not taken.

ALL MODELS

All GR2SD models are constructed of aluminum and feature tempered glass side panels, a thermostatically controlled heated base, infrared upper heating elements, incandescent lights, product divider rods, legs, *Designer* color inset panels, and a cord and plug set.

GR2SDH MODELS

The GR2SDH models are horizontal shelf warmers designed to hold wrapped or boxed product.

These models are available in various widths, 30-1/8" to 66-1/8" (765 to 1680 mm), and are also available in single shelf or dual shelf models.

GR2SDS MODELS

The GR2SDS models are slant shelf warmers designed to hold wrapped or boxed product. The shelves are slanted for the convenience of self-serve.

These models are available in various widths, 30-1/8" to 66-1/8" (765 to 1680 mm), and are also available in single shelf or dual shelf models.

NOTE: GR2SDH and GR2SDS models **cannot** *be converted to each other.*
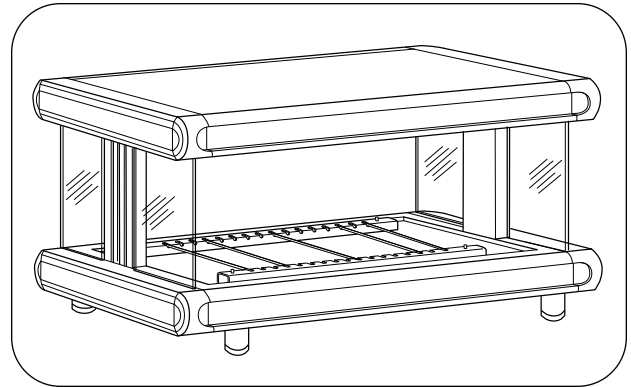
Figure 1. Glo-Ray Model GR2SDH - Single Shelf
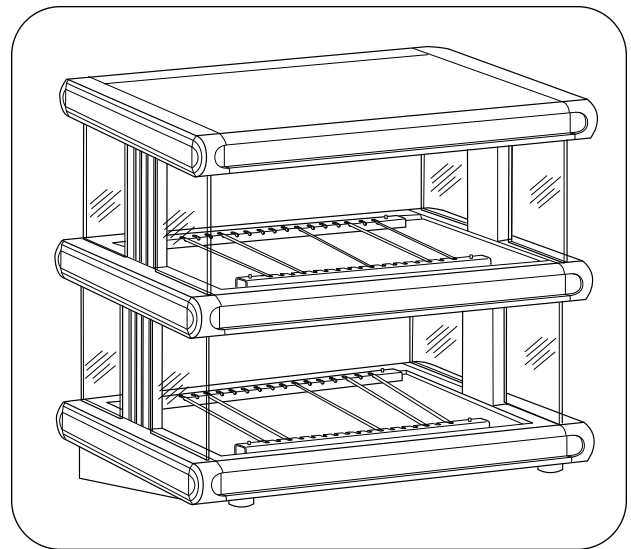
Figure 2. Glo-Ray Model GR2SDS - Dual Shelf

MODEL DESIGNATION

GR 2 S D H - 24 D

Glo-Ray ——————
Designer ——————
Sandwich ——————
Display ——————

———— Dual Shelf
———— Heated Surface Width
———— H = Horizontal Shelf
S = Slant Shelf
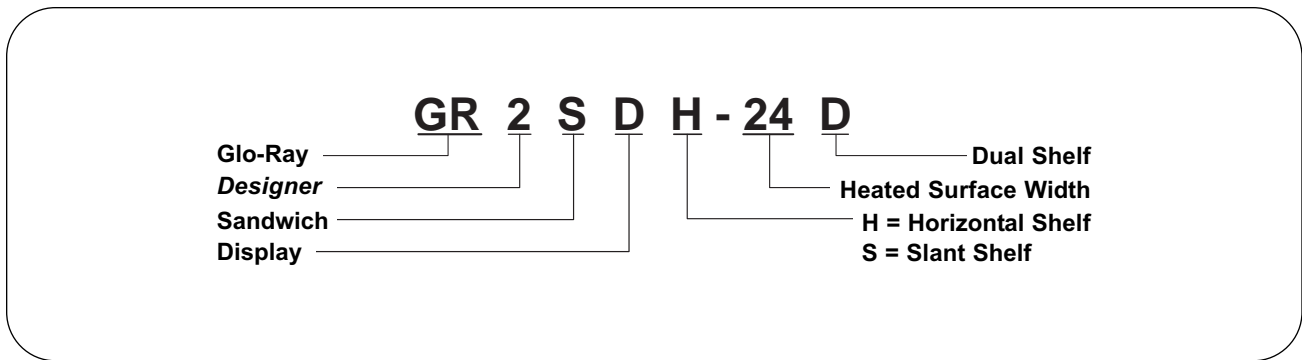
Figure 3. Model Designation

SPECIFICATIONS

PLUG CONFIGURATIONS

Most units are supplied from the factory with an electrical cord and plug attached. See Figure 4.

⚠ **WARNING**

Units supplied without electrical plug require field installation of proper electrical plug. Plug must be proper for the electrical specifications of the unit and power supply and be grounded.

On units supplied without plug, connect the proper plug to the cord, making sure the plug is rated for the specific load and the plug matches a suitable receptacle.

⚠ **WARNING**

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

NEMA 5-15P *   NEMA 5-20P *   NEMA 5-30P *

NEMA L14-20P *   NEMA L14-30P *

NEMA 14-20P *   NEMA 14-30P *

CEE 7/7 Schuko *   BS 1363 *
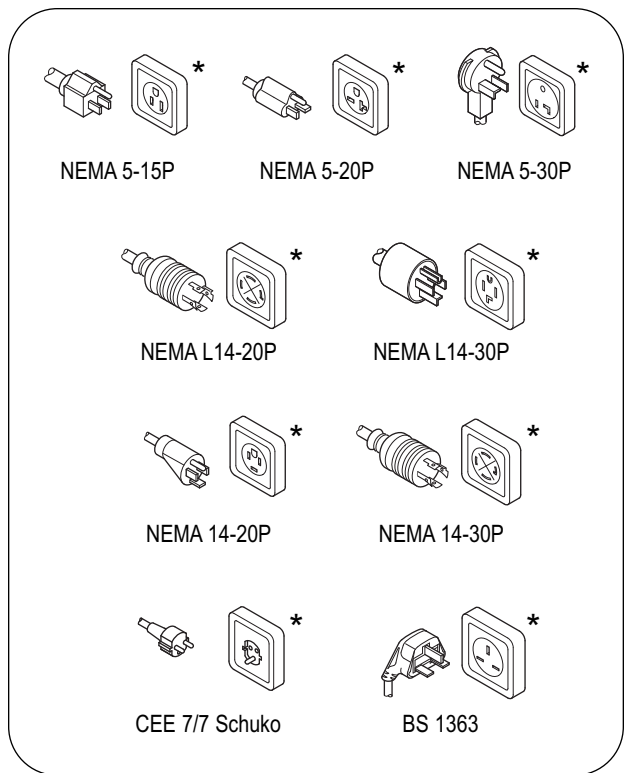
Figure 4. Plug Configurations
* Receptacle not supplied by Hatco.

ELECTRICAL RATING CHART - HORIZONTAL MODEL - SINGLE SHELF

Model	Voltage	Wattage	Amperage	Plug Configuration	Shipping Weight
GR2SDH-24	120	820	6.8	NEMA 5-15P	96 lbs. (44 kg)
	220	800	3.6	CEE 7/7 Schuko	96 lbs. (44 kg)
	240	820	3.4	BS-1363	96 lbs. (44 kg)
	220-230 (CE)	800-875	3.6-3.8	CEE 7/7 Schuko	96 lbs. (44 kg)
	230-240 (CE)	753-820	3.3-3.4	BS-1363	96 lbs. (44 kg)
GR2SDH-30	120	1020	8.5	NEMA 5-15P	102 lbs. (46 kg)
	220	1000	4.5	CEE 7/7 Schuko	102 lbs. (46 kg)
	240	1020	4.3	BS-1363	102 lbs. (46 kg)
	220-230 (CE)	1000-1093	4.5-4.8	CEE 7/7 Schuko	102 lbs. (46 kg)
	230-240 (CE)	937-1020	4.1-4.3	BS-1363	102 lbs. (46 kg)
GR2SDH-36	120	1220	10.2	NEMA 5-15P	113 lbs. (51 kg)
	220	1200	5.5	CEE 7/7 Schuko	113 lbs. (51 kg)
	240	1220	5.1	BS-1363	113 lbs. (51 kg)
	220-230 (CE)	1200-1312	5.5-5.7	CEE 7/7 Schuko	113 lbs. (51 kg)
	230-240 (CE)	1120-1220	4.9-5.1	BS-1363	113 lbs. (51 kg)
GR2SDH-42	120	1490	12.4	NEMA 5-15P*	138 lbs. (63 kg)
	220	1450	6.6	CEE 7/7 Schuko	138 lbs. (63 kg)
	240	1490	6.2	BS-1363	138 lbs. (63 kg)
	220-230 (CE)	1450-1585	6.6-6.9	CEE 7/7 Schuko	138 lbs. (63 kg)
	230-240 (CE)	1368-1490	6.0-6.2	BS-1363	138 lbs. (63 kg)
GR2SDH-48	120	1690	14.1	NEMA 5-15P*	149 lbs. (68 kg)
	220	1650	7.5	CEE 7/7 Schuko	149 lbs. (68 kg)
	240	1690	7.1	BS-1363	149 lbs. (68 kg)
	220-230 (CE)	1650-1804	7.5-7.8	CEE 7/7 Schuko	149 lbs. (68 kg)
	230-240 (CE)	1552-1690	6.8-7.1	BS-1363	149 lbs. (68 kg)
GR2SDH-54	120	1890	15.8	NEMA 5-20P	167 lbs. (76 kg)
	220	1850	8.4	CEE 7/7 Schuko	167 lbs. (76 kg)
	240	1890	7.9	BS-1363	167 lbs. (76 kg)
	220-230 (CE)	1850-2022	8.4-8.8	CEE 7/7 Schuko	167 lbs. (76 kg)
	230-240 (CE)	1736-1890	7.6-7.9	BS-1363	167 lbs. (76 kg)
GR2SDH-60	120	2210	18.4	NEMA 5-30P	187 lbs. (85 kg)
	220	2150	9.8	CEE 7/7 Schuko	187 lbs. (85 kg)
	240	2210	9.2	BS-1363	187 lbs. (85 kg)
	220-230 (CE)	2150-2350	9.8-10.2	CEE 7/7 Schuko	187 lbs. (85 kg)
	230-240 (CE)	2030-2210	8.8-9.2	BS-1363	187 lbs. (85 kg)

* NEMA 5-20P for Canada

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

SPECIFICATIONS

ELECTRICAL RATING CHART - HORIZONTAL MODEL - DUAL SHELF

Model	Voltage	Wattage	Amperage	Plug Configuration	Shipping Weight
GR2SDH-24D	120	1640	13.7	NEMA 5-15P*	126 lbs. (57 kg)
	220	1600	7.3	CEE 7/7 Schuko	126 lbs. (57 kg)
	240	1640	6.8	BS-1363	126 lbs. (57 kg)
	220-230 (CE)	1600-1749	7.3-7.6	CEE 7/7 Schuko	126 lbs. (57 kg)
	230-240 (CE)	1506-1640	6.6-6.8	BS-1363	126 lbs. (57 kg)
GR2SDH-30D	120/208	2040	8.5	NEMA L14-20P**	142 lbs. (65 kg)
	120/240	2040	8.5	NEMA L14-20P**	142 lbs. (65 kg)
	220	2000	9.1	CEE 7/7 Schuko	142 lbs. (65 kg)
	240	2040	8.5	BS-1363	142 lbs. (65 kg)
	220-230 (CE)	2000-2186	9.1-9.5	CEE 7/7 Schuko	142 lbs. (65 kg)
	230-240 (CE)	1874-2040	8.2-8.5	BS-1363	142 lbs. (65 kg)
GR2SDH-36D	120/208	2440	10.2	NEMA L14-20P**	158 lbs. (72 kg)
	120/240	2440	10.2	NEMA L14-20P**	158 lbs. (72 kg)
	220	2400	10.9	CEE 7/7 Schuko	158 lbs. (72 kg)
	240	2440	10.2	BS-1363	158 lbs. (72 kg)
	220-230 (CE)	2400-2623	10.9-11.4	CEE 7/7 Schuko	158 lbs. (72 kg)
	230-240 (CE)	2241-2440	9.7-10.2	BS-1363	158 lbs. (72 kg)
GR2SDH-42D	120/208	2980	12.4	NEMA L14-20P**	186 lbs. (85 kg)
	120/240	2980	12.4	NEMA L14-20P**	186 lbs. (85 kg)
	220	2900	13.2	CEE 7/7 Schuko	186 lbs. (85 kg)
	240	2980	12.4	BS-1363	186 lbs. (85 kg)
	220-230 (CE)	2900-3170	13.2-13.8	CEE 7/7 Schuko	186 lbs. (85 kg)
	230-240 (CE)	2737-2980	11.9-12.4	BS-1363	186 lbs. (85 kg)
GR2SDH-48D	120/208	3380	14.1	NEMA L14-20P**	202 lbs. (92 kg)
	120/240	3380	14.1	NEMA L14-20P**	202 lbs. (92 kg)
	220	3300	15.0	CEE 7/7 Schuko	202 lbs. (92 kg)
	240	3380	14.1	cord without plug	202 lbs. (92 kg)
	220-230 (CE)	3300-3607	15.0-15.7	CEE 7/7 Schuko	202 lbs. (92 kg)
	230-240 (CE)	3104-3380	13.5-14.1	cord without plug	202 lbs. (92 kg)
GR2SDH-54D	120/208	3780	15.8	NEMA L14-20P**	228 lbs. (104 kg)
	120/240	3780	15.8	NEMA L14-20P**	228 lbs. (104 kg)
	220	3700	16.8	cord without plug	228 lbs. (104 kg)
	240	3780	15.8	cord without plug	228 lbs. (104 kg)
	220-230 (CE)	3700-4044	16.8-17.6	cord without plug	228 lbs. (104 kg)
	230-240 (CE)	3472-3780	15.1-15.8	cord without plug	228 lbs. (104 kg)
GR2SDH-60D	120/208	4420	18.4	NEMA L14-30P**	258 lbs. (117 kg)
	120/240	4420	18.4	NEMA L14-30P**	258 lbs. (117 kg)
	220	4300	19.6	cord without plug	258 lbs. (117 kg)
	240	4420	18.4	cord without plug	258 lbs. (117 kg)
	220-230 (CE)	4300-4700	19.6-20.4	cord without plug	258 lbs. (117 kg)
	230-240 (CE)	4059-4420	17.6-18.4	cord without plug	258 lbs. (117 kg)

 * NEMA 5-20P for Canada

** Locking plugs NEMA L14-20P and L14-30P are standard. Straight blades are an option.

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

ELECTRICAL RATING CHART - HORIZONTAL MODEL - TRIPLE SHELF

Model	Voltage	Wattage	Amperage	Plug Configuration	Shipping Weight
GR2SDH-48T	120/208	4020	17.2	NEMA L14-20P	466 lbs. (211 kg)
	120/240	4020	17.2	NEMA L14-20P	466 lbs. (211 kg)

ELECTRICAL RATING CHART - SLANT MODEL - SINGLE SHELF

Model	Voltage	Wattage	Amperage	Plug Configuration	Shipping Weight
GR2SDS-24	120	820	6.8	NEMA 5-15P	98 lbs. (44 kg)
	220	800	3.6	CEE 7/7 Schuko	98 lbs. (44 kg)
	240	820	3.4	BS-1363	98 lbs. (44 kg)
	220-230 (CE)	800-875	3.6-3.8	CEE 7/7 Schuko	98 lbs. (44 kg)
	230-240 (CE)	753-820	3.3-3.4	BS-1363	98 lbs. (44 kg)
GR2SDS-30	120	1020	8.5	NEMA 5-15P	110 lbs. (50 kg)
	220	1000	4.5	CEE 7/7 Schuko	110 lbs. (50 kg)
	240	1020	4.3	BS-1363	110 lbs. (50 kg)
	220-230 (CE)	1000-1093	4.5-4.8	CEE 7/7 Schuko	110 lbs. (50 kg)
	230-240 (CE)	937-1020	4.1-4.3	BS-1363	110 lbs. (50 kg)
GR2SDS-36	120	1220	10.2	NEMA 5-15P	128 lbs. (58 kg)
	220	1200	5.5	CEE 7/7 Schuko	128 lbs. (58 kg)
	240	1220	5.1	BS-1363	128 lbs. (58 kg)
	220-230 (CE)	1200-1312	5.5-5.7	CEE 7/7 Schuko	128 lbs. (58 kg)
	230-240 (CE)	1120-1220	4.9-5.1	BS-1363	128 lbs. (58 kg)
GR2SDS-42	120	1490	12.4	NEMA 5-15P*	146 lbs. (66 kg)
	220	1450	6.6	CEE 7/7 Schuko	146 lbs. (66 kg)
	240	1490	6.2	BS-1363	146 lbs. (66 kg)
	220-230 (CE)	1450-1585	6.6-6.9	CEE 7/7 Schuko	146 lbs. (66 kg)
	230-240 (CE)	1368-1490	6.0-6.2	BS-1363	146 lbs. (66 kg)
GR2SDS-48	120	1690	14.1	NEMA 5-15P*	164 lbs. (74 kg)
	220	1650	7.5	CEE 7/7 Schuko	164 lbs. (74 kg)
	240	1690	7.1	BS-1363	164 lbs. (74 kg)
	220-230 (CE)	1650-1804	7.5-7.8	CEE 7/7 Schuko	164 lbs. (74 kg)
	230-240 (CE)	1552-1690	6.8-7.1	BS-1363	164 lbs. (74 kg)
GR2SDS-54	120	1890	15.8	NEMA 5-20P	182 lbs. (83 kg)
	220	1850	8.4	CEE 7/7 Schuko	182 lbs. (83 kg)
	240	1890	7.9	BS-1363	182 lbs. (83 kg)
	220-230 (CE)	1850-2022	8.4-8.8	CEE 7/7 Schuko	182 lbs. (83 kg)
	230-240 (CE)	1736-1890	7.6-7.9	BS-1363	182 lbs. (83 kg)
GR2SDS-60	120	2210	18.4	NEMA 5-30P	202 lbs. (92 kg)
	220	2150	9.8	CEE 7/7 Schuko	202 lbs. (92 kg)
	240	2210	9.2	BS-1363	202 lbs. (92 kg)
	220-230 (CE)	2150-2350	9.8-10.2	CEE 7/7 Schuko	202 lbs. (92 kg)
	230-240 (CE)	2030-2210	8.8-9.2	BS-1363	202 lbs. (92 kg)

* NEMA 5-20P for Canada

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

SPECIFICATIONS

ELECTRICAL RATING CHART - SLANT MODEL - DUAL SHELF

Model	Voltage	Wattage	Amperage	Plug Configuration	Shipping Weight
GR2SDS-24D	120	1640	13.7	NEMA 5-15P*	158 lbs. (72 kg)
	220	1600	7.3	CEE 7/7 Schuko	158 lbs. (72 kg)
	240	1640	6.8	BS-1363	158 lbs. (72 kg)
	220-230 (CE)	1600-1749	7.3-7.6	CEE 7/7 Schuko	158 lbs. (72 kg)
	230-240 (CE)	1506-1640	6.6-6.8	BS-1363	158 lbs. (72 kg)
GR2SDS-30D	120/208	2040	8.5	NEMA L14-20P**	174 lbs. (79 kg)
	120/240	2040	8.5	NEMA L14-20P**	174 lbs. (79 kg)
	220	2000	9.1	CEE 7/7 Schuko	174 lbs. (79 kg)
	240	2040	8.5	BS-1363	174 lbs. (79 kg)
	220-230 (CE)	2000-2186	9.1-9.5	CEE 7/7 Schuko	174 lbs. (79 kg)
	230-240 (CE)	1874-2040	8.2-8.5	BS-1363	174 lbs. (79 kg)
GR2SDHS-36D	120/208	2440	10.2	NEMA L14-20P**	190 lbs. (86 kg)
	120/240	2440	10.2	NEMA L14-20P**	190 lbs. (86 kg)
	220	2400	10.9	CEE 7/7 Schuko	190 lbs. (86 kg)
	240	2440	10.2	BS-1363	190 lbs. (86 kg)
	220-230 (CE)	2400-2623	10.9-11.4	CEE 7/7 Schuko	190 lbs. (86 kg)
	230-240 (CE)	2241-2440	9.7-10.2	BS-1363	190 lbs. (86 kg)
GR2SDS-42D	120/208	2980	12.4	NEMA L14-20P**	218 lbs. (99 kg)
	120/240	2980	12.4	NEMA L14-20P**	218 lbs. (99 kg)
	220	2900	13.2	CEE 7/7 Schuko	218 lbs. (99 kg)
	240	2980	12.4	BS-1363	218 lbs. (99 kg)
	220-230 (CE)	2900-3170	13.2-13.8	CEE 7/7 Schuko	218 lbs. (99 kg)
	230-240 (CE)	2737-2980	11.9-12.4	BS-1363	218 lbs. (99 kg)
GR2SDS-48D	120/208	3380	14.1	NEMA L14-20P**	240 lbs. (109 kg)
	120/240	3380	14.1	NEMA L14-20P**	240 lbs. (109 kg)
	220	3300	15.0	CEE 7/7 Schuko	240 lbs. (109 kg)
	240	3380	14.1	cord without plug	240 lbs. (109 kg)
	220-230 (CE)	3300-3607	15.0-15.7	CEE 7/7 Schuko	240 lbs. (109 kg)
	230-240 (CE)	3104-3380	13.5-14.1	cord without plug	240 lbs. (109 kg)
GR2SDS-54D	120/208	3780	15.8	NEMA L14-20P**	260 lbs. (118 kg)
	120/240	3780	15.8	NEMA L14-20P**	260 lbs. (118 kg)
	220	3700	16.8	cord without plug	260 lbs. (118 kg)
	240	3780	15.8	cord without plug	260 lbs. (118 kg)
	220-230 (CE)	3700-4044	16.8-17.6	cord without plug	260 lbs. (118 kg)
	230-240 (CE)	3472-3780	15.1-15.8	cord without plug	260 lbs. (118 kg)
GR2SDS-60D	120/208	4420	18.4	NEMA L14-30P**	290 lbs. (132 kg)
	120/240	4420	18.4	NEMA L14-30P**	290 lbs. (132 kg)
	220	4300	19.6	cord without plug	290 lbs. (132 kg)
	240	4420	18.4	cord without plug	290 lbs. (132 kg)
	220-230 (CE)	4300-4700	19.6-20.4	cord without plug	290 lbs. (132 kg)
	230-240 (CE)	4059-4420	17.6-18.4	cord without plug	290 lbs. (132 kg)

 * NEMA 5-20P for Canada

** Locking plugs NEMA L14-20P and L14-30P are standard. Straight blades are an option.

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

DIMENSIONS - GR2SDH MODEL

HORIZONTAL MODEL - SINGLE SHELF

Model	Width (A)	Depth (B)	Height (C)*	Height (D)	Heated Shelf Area (E)	Footprint Width (F)	Width (G)	Depth (H)
GR2SDH-24	30-1/8" (765 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	23-7/8" (606 mm)	20-1/8" (511 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-30	36-1/8" (918 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	29-7/8" (759 mm)	26-1/8" (664 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-36	42-1/8" (1070 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	35-7/8" (911 mm)	32-1/8" (816 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-42	48-1/8" (1222 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	41-7/8" (1064 mm)	38-1/8" (968 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-48	54-1/8" (1375 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	47-7/8" (1216 mm)	44-1/8" (1121 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-54	60-1/8" (1527 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	53-7/8" (1368 mm)	50-1/8" (1273 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-60	66-1/8" (1680 mm)	27" (686 mm)	15" (381 mm)	8" (203 mm)	59-7/8" (1521 mm)	56-1/8" (1426 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)

* Height dimension includes 1" (25 mm) attached leg. Add 3" (76 mm) to this dimension when 4" (102 mm) leg is used.

Front View

Side View

HORIZONTAL MODEL - DUAL SHELF

Model	Width (A)	Depth (B)	Height (C)*	Height (D)	Heated Shelf Area (E)	Footprint Width (F)	Width (G)	Depth (H)
GR2SDH-24D	30-1/8" (765 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	23-7/8" (606 mm)	20-1/8" (511 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-30D	36-1/8" (918 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	29-7/8" (759 mm)	26-1/8" (664 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-36D	42-1/8" (1070 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	35-7/8" (911 mm)	32-1/8" (816 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-42D	48-1/8" (1222 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	41-7/8" (1064 mm)	38-1/8" (968 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-48D	54-1/8" (1375 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	47-7/8" (1216 mm)	44-1/8" (1121 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-54D	60-1/8" (1527 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	53-7/8" (1368 mm)	50-1/8" (1273 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDH-60D	66-1/8" (1680 mm)	27" (686 mm)	29" (737 mm)	8" (203 mm)	59-7/8" (1521 mm)	56-1/8" (1426 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)

* Height dimension includes 1" (25 mm) attached leg. Add 3" (76 mm) to this dimension when 4" (102 mm) leg is used.

Front View

Side View

Form No. GR2SDM-0707

SPECIFICATIONS

DIMENSIONS - GR2SDH MODEL

						Footprint		
Model	**Width**	**Depth**	**Height**	**Height**	**Heated Shelf Area**	**Width**	**Width**	**Depth**
	(A)	**(B)**	**(C)***	**(D)**	**(E)**	**(F)**	**(G)**	**(H)**
GR2SDH-48T	54-1/8" (1375 mm)	27" (686 mm)	40-1/16" (1018 mm)	8" (203 mm)	47-7/8" (1216 mm)	44-1/8" (1121 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)

HORIZONTAL MODEL - TRIPLE SHELF *(table title)*

* Includes 4" (102 mm) legs.

Front View

Side View

DIMENSIONS - GR2SDS MODEL

						Footprint		
Model	**Width**	**Depth**	**Height**	**Height**	**Heated Shelf Area**	**Width**	**Width**	**Depth**
	(A)	**(B)**	**(C)***	**(D)**	**(E)**	**(F)**	**(G)**	**(H)**
GR2SDS-24	30-1/8" (765 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	23-7/8" (606 mm)	20-1/8" (511 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-30	36-1/8" (918 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	29-7/8" (759 mm)	26-1/8" (664 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-36	42-1/8" (1070 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	35-7/8" (911 mm)	32-1/8" (816 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-42	48-1/8" (1222 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	41-7/8" (1064 mm)	38-1/8" (968 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-48	54-1/8" (1375 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	47-7/8" (1216 mm)	44-1/8" (1121 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-54	60-1/8" (1527 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	53-7/8" (1368 mm)	50-1/8" (1273 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-60	66-1/8" (1680 mm)	26-5/8" (676 mm)	19-3/8" (492 mm)	8" (203 mm)	59-7/8" (1521 mm)	56-1/8" (1426 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)

SLANT MODEL - SINGLE SHELF *(table title)*

* Height dimension includes 1" (25 mm) attached leg. Add 3" (76 mm) to this dimension when 4" (102 mm) leg is used.

Front View

Side View

DIMENSIONS - GR2SDS MODEL

	Width	Depth	Height	Height	Heated Shelf Area	Footprint		
Model	(A)	(B)	(C)*	(D)	(E)	Width (F)	Width (G)	Depth (H)
GR2SDS-24D	30-1/8" (765 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	23-7/8" (606 mm)	20-1/8" (511 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-30D	36-1/8" (918 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	29-7/8" (759 mm)	26-1/8" (664 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-36D	42-1/8" (1070 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	35-7/8" (911 mm)	32-1/8" (816 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-42D	48-1/8" (1222 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	41-7/8" (1064 mm)	38-1/8" (968 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-48D	54-1/8" (1375 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	47-7/8" (1216 mm)	44-1/8" (1121 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-54D	60-1/8" (1527 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	53-7/8" (1368 mm)	50-1/8" (1273 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)
GR2SDS-60D	66-1/8" (1680 mm)	26-5/8" (676 mm)	30-3/8" (772 mm)	8" (203 mm)	59-7/8" (1521 mm)	56-1/8" (1426 mm)	5-1/16" (129 mm)	4-7/16 (113 mm)

SLANT MODEL - DUAL SHELF

* Height dimension includes 1" (25 mm) attached leg. Add 3" (76 mm) to this dimension when 4" (102 mm) leg is used.

Front View

Side View

INSTALLATION

UNPACKING

Glo-Ray *Designer* Merchandising Warmers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

1. Remove unit from box.

2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**

3. Remove tape and protective packaging from all surfaces of unit.

4. The unit is supplied with channel dividers and product divider bars. First install the front and back channel dividers over the pins. To install the divider bars, place them in the channels provided. (See Figure 5.) The bars can be readily adjusted to separate your holding areas as needed.

LOCATION

NOTE: The unit must be transported in the upright position.

For proper operation and maximum performance, locate the *Designer* Merchandising Warmer in an area where the ambient air temperature is constant and is a minimum of 70° F (21° C). Areas which are susceptible to active air movements or currents should be avoided, i.e., near exhaust fans or hoods and air conditioning ducts.

⚠ WARNING

For safe and proper operation, the unit must be located 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ WARNINGS

To prevent any injury or damage to the unit do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).
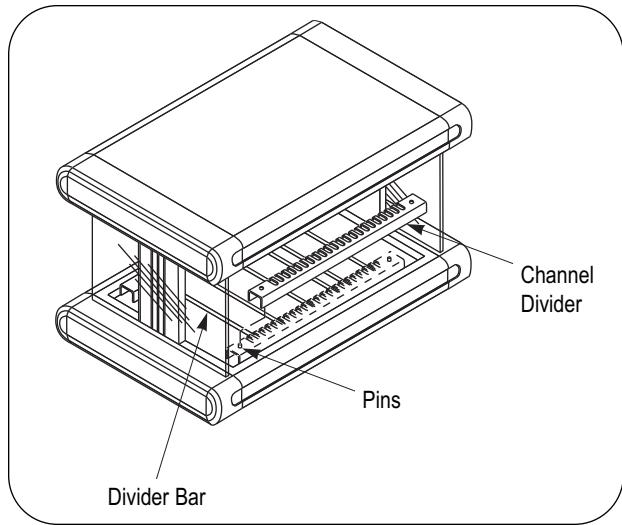

Figure 5. Installing Product Divider Bars

⚠ CAUTION

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

⚠ CAUTION

The National Sanitation Foundation (NSF) requires that GR2SD Series units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit. See Hatco ACCESSORIES for installation instructions.

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

⚠ **WARNING**
For safe and proper operation, do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.

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

The *Designer* Merchandising Warmer power is controlled by the ON/OFF toggle switch. (See Figure 6.) The switch must be in the ON position for the unit to function.

The thermostatically controlled base can be set to any desired heating level as indicated on the control plate.

NOTE: Main power switch must be in the ON position for the heated base to function.

NOTE: For units equipped with Indicating Temperature Control (LED) refer to ACCESSORIES section of this manual.
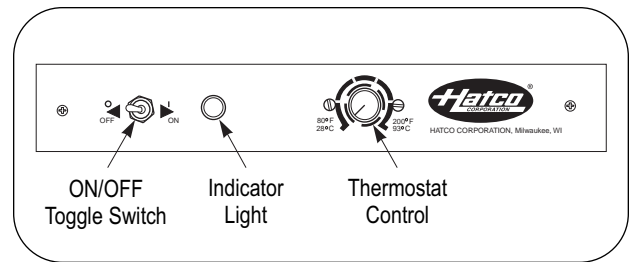

Figure 6. Controls

MAINTENANCE

GENERAL

The Hatco Glo-Ray *Designer* Merchandising Warmers are designed for maximum durability and performance, with minimum maintenance.

⚠ **WARNING**

To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

⚠ **WARNING**

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

⚠ **WARNING**

To avoid electrical shock, personal injury or damage to the unit, DO NOT submerge in water. Unit is not waterproof. Do not operate if it has been submerged in water.

⚠ **WARNING**

To prevent electric shock, always unplug the unit before performing cleaning or maintenance.

CLEANING

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

NOTICE

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

Clean the glass sides using a common glass cleaner.

NOTICE

Only soft cleaning cloths, mild soap and water should be used to clean breath protector(s). Do not use paper towel or glass cleaner. Breath protector(s) are made of shatterproof polycarbonate and will scratch or crack if proper care is not taken.

DISPLAY LIGHT BULB REPLACEMENT

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

1. To replace a light bulb, disconnect the power supply and wait until the unit has cooled.

2. Bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent bulb.

NOTE: Hatco shatter-resistant light bulbs meet NSF standards for food holding and display areas. For 120, 120/208 and 120/240 volt applications, use Hatco part number 02.30.043.00. For 220, 240, 220-230 and 230-240 volt, use Hatco part number 02.30.058.00

⚠ **WARNING**

Only bulbs which meet or exceed NSF standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

⚠ **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 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.

LED TEMPERATURE CONTROL

Models GR2SDH and GR2SDS can be equipped with an LED temperature control device which regulates the base temperatures and also indicates the current base temperatures.

NOTE: This option is factory installed only, not available for retrofit.

NOTE: Units with the LED temperature control do not have an additional separate base thermostats. All temperature regulation is performed by the controller.

NOTE: Units with LED temperature controls manufactured for use outside the United States use devices that indicate temperature in Celsius (°C).

The programming instructions are as follows:

1. To set the temperature, turn the red Mode Switch counterclockwise to the SP-1 position indicated on the controller. (See Figure 7.)

2. Adjust the Setpoint Screw to the desired temperature, then turn the red Mode Switch to the TEMP position. The surface temperature range is room temperature to 200°F (93°C).
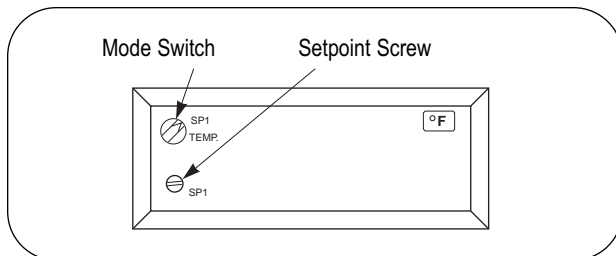

Figure 7. Optional LED Temperature Control

4" (102 MM) *DESIGNER* LEGS

1. To install, place the unit on its non-control side, making sure the glass is secure.

2. Place hexbolt through short rubber foot (with bolt head on recessed foot side) and through metal *Designer* Leg. Align bolt in corner hole on base and tighten securely. (See Figure 8.)

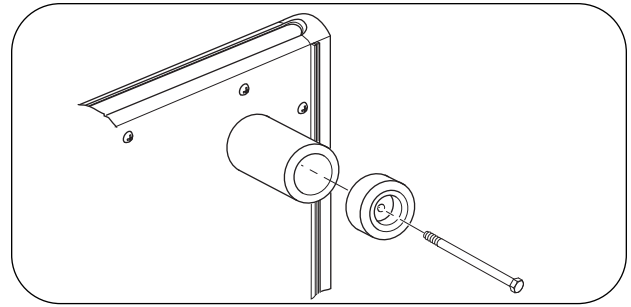3. After all the legs are secure, return the unit to its upright position.

Figure 8. Optional 4" (102 mm) *Designer* Legs

STAINLESS STEEL DIVIDER RODS

Additional stainless steel divider rods are available to help keep product separate in the channels.

DESIGNER INSET COLOR PANELS

Choose from warm red, black, gray granite, white granite, hunter green and navy blue inset panels to coordinate warmer to your decór.

BREATH PROTECTOR(S)
(Not For Retrofit)

Units can be supplied from the factory with breath protector(s) on the customer side. To install, follow these steps. (See Figure 9.)

1. Remove protective paper from acrylic surfaces.

2. Position the acrylic breath protector into the channel on the warmer with the mounting holes aligned.

3. Secure the breath protector using the thumbscrews on the top side and acorn nuts on the bottom side. Tighten thumbscrews until snug. Do not overtighten.
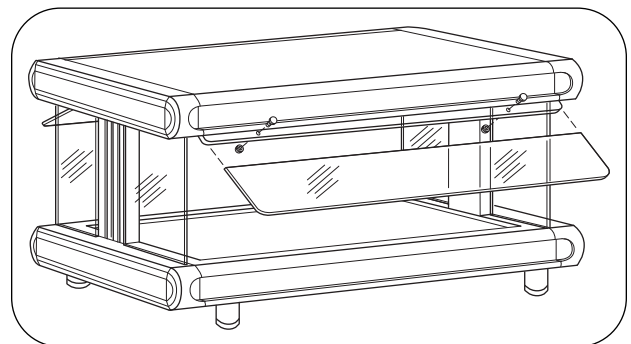

Figure 9. Breath Protector

ACCESSORIES

FLIP-UP DOOR

Doors are available for either the customer side or the control side of the unit, and to cover single shelves or multiple shelves of multi-tiered units. Door(s) help keep heat in and air currents away from the heat zone. Door(s) are not recommended for usage on both sides or with Breath Protectors. To install, follow these steps.

NOTE: Units 48" and larger require 2 doors per shelf.

1. Remove the two outer screws used for mounting the end covers. Locate the right and left hand brackets and mount using these screws at location A. For units 48" and larger, a center mounting bracket is required. Usually a wire guard screw will exist at the location of this bracket. Remove this screw and use it to mount center bracket, location B. If no wire guard screw is present, it will be necessary to drill a 0.125" diameter hole at location B. (See Figure 10.)

2. Using a flat head screw driver, remove one of the hinge screws from the end of the aluminum hinge on the door assembly.

3. Attach the door assembly onto the unit by passing the unassembled hinge screw through the hole on one of the previously installed mounting brackets (use the center bracket if it is being used). Then hold the door assembly in place between the two mounting brackets, and re-assemble the hinge screw to the aluminum hinge through the hole in the opposite mounting bracket. Apply Loctite, or equivalent to this screw and reassemble. Repeat for additional door. (See Figure 11.)
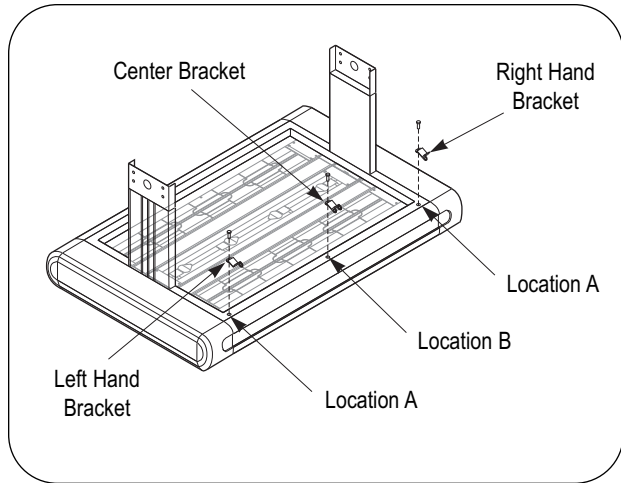

Figure 10. Flip-Up Door – Under Side View
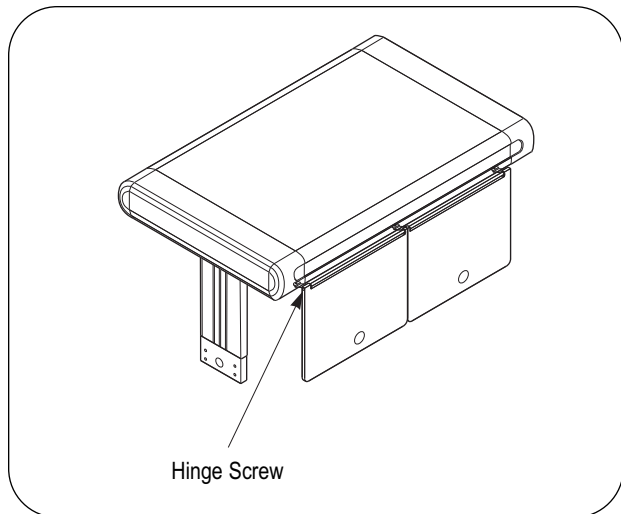
Figure 11. Flip-Up Door – Top View

DISPLAY SIGN HOLDER

Advertise specials or showcase product with easy-to-use signs. To install sign holder, follow these steps.

1. Attach strap clip brackets (Figure 12) to sign holder brackets with screws and cap nuts. Two hole positions on the sign holder brackets provide angle adjustment. Select the desired holes for placement on either a slant or horizontal unit. (See Figure 13.)

2. Position the straps on top of the warmer and carefully snap them over the top of the bull nose trim piece on the front and rear of the warmer. (See Figure 14.)

3. Insert a thin sign panel behind the clear panel provided. Maximum total thickness is 1/4" (6 mm).

Figure 13. Sign Holder Assembly

Figure 12. Strap Clip Assembly

Figure 14. Display Sign Holder

TROUBLESHOOTING

⚠ **WARNINGS**

To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
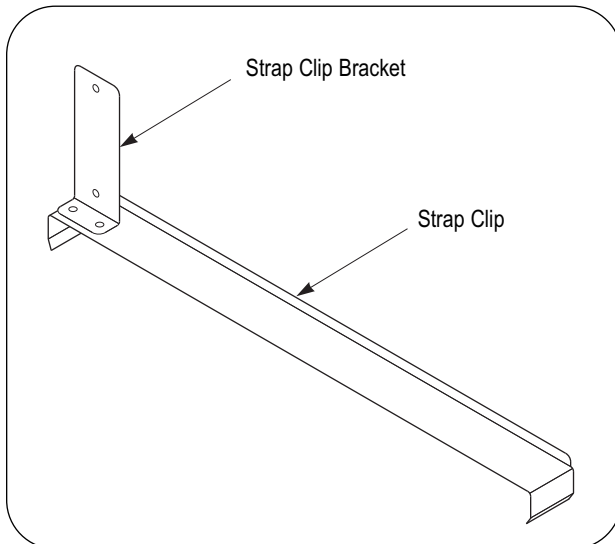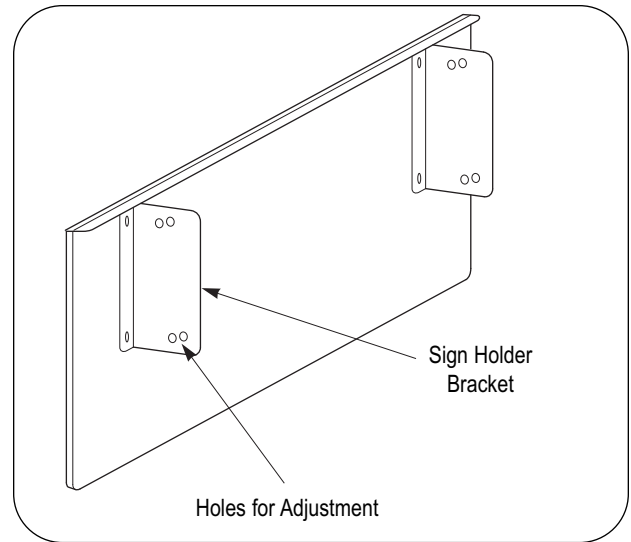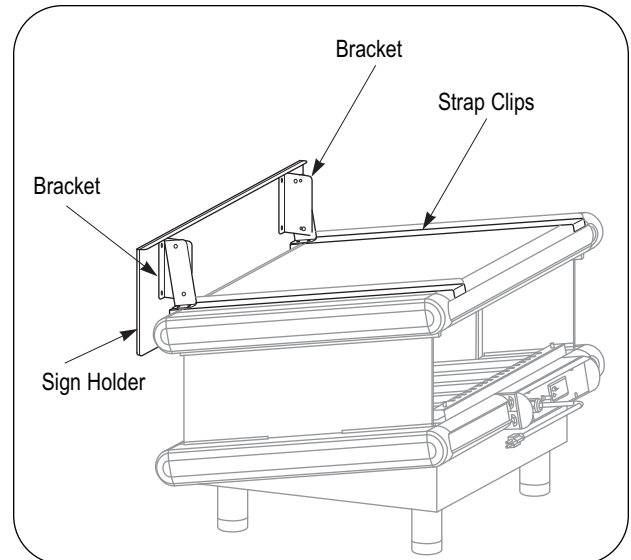
⚠ **WARNINGS**

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 Parts when service is required.

SYMPTOM	PROBABLE CAUSE	CORRECTIVE ACTION
Light bulb not working.	Light bulb defective.	Replace light bulb.
	Power turned OFF.	Turn unit ON.
Food cavity not hot enough.	Temperature control set too low.	Adjust temperature control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Excessive air movement around unit.	Restrict or redirect air movement (i.e. air conditioning duct or exhaust fan) away from unit or install flip-up doors on unit to contain heat and block air flow.
Food cavity too hot.	Temperature control set too high.	Adjust temperature control to a lower setting.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
No heat, but light works.	Temperature control set too low.	Adjust temperature control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
No heat and no light.	Unit turned OFF.	Turn unit ON.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip contact Authorized Service Agent or Hatco for assistance.

NOTES:

Form No. GR2SDM-0707

NOTES:

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)

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

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2. LIMITATION OF REMEDIES AND DAMAGES

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

Chapman Appl. Service
San Diego   619-298-7106

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

COLORADO
Hawkins Commercial Appliance
Englewood   303-781-5548

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Whaley Foodservice Repair
Jacksonville   904-725-7800

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

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

Comm. Appliance Service
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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

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Honolulu   808-847-4871

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Lombard   708-865-7278

Eichenauer Elec. Service
Decatur   217-429-4229

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Elmhurst   630-279-8000

Cone's Repair Service
Moline   309-797-5323

INDIANA
GCS Service
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IOWA
Electric Motor Service Co.
Davenport   319-323-1823

Goodwin Tucker Group
Des Moines   515-262-9308

KENTUCKY
Certified Service Center
Lexington   859-254-8854

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Louisville   502-964-7007

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Chandlers Parts & Service
Baton Rouge   225-272-6620

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GCS Service
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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
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MINNESOTA
GCS Service
Minneapolis   612-546-4221

MISSOURI
General Parts
Kansas City   816-421-5400

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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

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Jay Hill Repair
Fairfield   973-575-9145

Service Plus
Flanders   973-691-6300

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Acme American Repairs, Inc.
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Alpro Service Co.
Brooklyn   718-386-2515

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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
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Electrical Appl. Repair Service
Independence   216-459-8700

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Hagar Rest. Service, Inc.
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Elmer Schultz Services
Philadelphia   215-627-5401

FAST Comm. Appl. Service
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Appliance Installation & Service
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K & D Service Co.
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Electric Repair Co.
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RHODE ISLAND
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SOUTH CAROLINA
Whaley Foodservice Repair
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Springfield   703-866-3600

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Key Food Equipment Service
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