



COMMERCIAL FOODSERVICE EQUIPMENT

- Food Warmers
- Gas Countertops
- Gas Fryers
- Gas Ranges
- Microwaves
- Mixers & Accessories
- Slicers
- Vegetable Cutter & Accessories



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WHY GENERAL?

- **TRADITION OF EXCELLENCE** - General was founded in the 1940s by the Harry Wiener family and has a history of modernizing food slicers and grinders since 1955.
- **AWARD WINNING REPUTATION** - Receiving the Good Housekeeping Seal, Parents Magazine Commendation Seal, US and CSA Approvals, General continues to manufacture quality products.
- **INNOVATIVE TECHNOLOGY** - General has a tradition of excellence in foodservice manufacturing. The General Slicer was the first to feature the SAFE T GUARD tool.



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General All-Purpose Commercial Mixers use a dual motion planetary mixing action that consistently blends, mixes, and aerates - delivering productive results for any commercial kitchen application. The built-in performance enhancing and safety functions ensure that when given proper attention and preventative maintenance, General Mixers will deliver years of trouble free, reliable, low maintenance, efficient operation.



	GEM110	GEM120	GEM130
PTO Hub	#12	#12	#12
Voltage	120V / 60Hz / 1Ph	120V / 60Hz / 1Ph	120V / 60Hz / 1Ph
Power	0.5HP Motor 1.8kW at 120V	1.5HP Motor 1.8kW at 120V	2.0HP Motor 2.16kW at 120V
Bowl Capacity	10 Quart (9.5L)	20 Quart (18.9L)	30 Quart (28.4L)
Speed	91 / 200 / 330 RPM	108 / 195 / 355 RPM	91 / 166 / 282 RPM
Product Weight	88 lbs (40 kg)	198 lbs (90 kg)	372 lbs (169 kg)
Shipping Weight	110 lbs (50 kg)	242 lbs (110 kg)	372 lbs (169 kg)
Dimensions (W x D x H)	16.4" x 17.62" x 24.5" (413 x 448 x 622mm)	20" x 17.62" x 28.8" (508 x 559 x 759mm)	23.12" x 24 x 44.75" (537 x 610 x 1137mm)

- Ideal for any foodservice facility requiring medium to heavy duty mixing in their kitchen
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more
- Mixer is tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures
- Manufactured with a heavy duty, all cast frame construction
- Supplied with beater, dough hook, whip, and stainless steel bowl
- Lever-operated precision bowl lift that locks into position for safety
- Front-opening bowl guard for easy addition of ingredients

- Ergonomic, moisture-resistant switches
- Magnetic safety lock prevents operation while bowl guard is open or bowl is not locked in the up position
- Oversized, totally enclosed motor with thermal overload switch
- Sealed, heat-treated hardened planetary gear drive transmission that is lubricated with food approved grease for sanitary, safe, maintenance free operation
- Optional accessories available such as rubber feet, mixing bowls and various conventional power take off port food processors attachments




Flat Beater

Wire Whip

Dough Hook

30 QT
20 QT
10 QT
MIXER ACCESSORIES

PART NUMBER	PART NAME	WEIGHT
50401003	Bowl Assembly 10 QT	4 lbs
40306000	Wire Whip 10 QT	1 lbs
40305900	Spiral Dough Hook 10 QT	1 lbs
40305800	Flat Beater 10 QT	1 lbs
50401006	Bowl Assembly 20 QT	6 lbs
40506300	Wire Whip 20 QT	2 lbs
40506500	Spiral Dough Hook 20 QT	2 lbs
40506200	Flat Beater 20 QT	2 lbs
50401008	Bowl Assembly 30 QT	12 lbs
40706000	Wire Whip 30 QT	4 lbs
40705900	Spiral Dough Hook 30 QT	4 lbs
40705800	Flat Beater 30 QT	4 lbs

MIXER CAPACITY CHART

PRODUCT	RECOMMENDED AGITATOR	RECOMMENDED SPEED	MAXIMUM BOWL CAPACITY		
			10 QT	20 QT	30 QT
Bread and Roll Dough - 60% AR	Dough Hook	1st	12.5 lbs / 5.7 kg	25 lbs / 11.3 kg	45 lbs / 20.4 kg
Heavy Bread Dough - 55% AR	Dough Hook	1st	7.5 lbs / 3.4 kg	15 lbs / 6.8 kg	30 lbs / 13.6 kg
Pizza Dough, Thin - 40% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Medium - 50% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Thick - 60% AR	Dough Hook	1st	8 lbs / 3.6 kg	15 lbs / 6.8 kg	25 lbs / 11.3 kg
Raised Donut Dough - 65% AR	Dough Hook	1st	4.5 lbs / 2.0 kg	9 lbs / 4.1 kg	15 lbs / 6.8 kg
Pie Dough	Beater	All	10 lbs / 4.5 kg	18 lbs / 8.2 kg	30 lbs / 12.2 kg
Mashed Potatoes	Beater	All	8 lbs / 3.6 kg	15 lbs / 6.8 kg	22 lbs / 10.4 kg
Egg Whites	Wire Whisk	All	1 pt / 0.5 kg	1 qt / 1.0 kg	1.5 qt / 1.4 kg
Waffle or Pancake Batter	Beater	All	5 qt / 4.7 kg	8 qt / 7.6 kg	12 qt / 11.4 kg
Cake Batter	Beater	All	10 lbs / 4.5 kg	20 lbs / 9.1 kg	30 lbs / 12.2 kg
Whipped Cream	Wire Whisk	All	2 qt / 1.9 kg	4 qt / 3.8 kg	6 qt / 5.7 kg
Icing	Beater	All	6 lbs / 2.7 kg	12 lbs / 5.4 kg	18 lbs / 8.2 kg



General Manual Food Slicers are suited to handle low, medium, and high volume slicing of processed meats, hard cheeses, and vegetables. These compact slicers are ideal for applications needing slicing from 4 to 12 hours a day and are the best solution for sandwich shops, restaurants, cafes, delicatessens, catering, and food trucks.



	GSE009	GSE010	GSE012
Blade Diameter	9"	10"	12"
Duty	Light	Light to Medium	Medium to Heavy
Cut Capacity / Thickness	7.5" x 5" x .5625" (191 x 127 x 143mm)	8" x 6.5" x .5625" (203 x 165 x 143mm)	9" x 7" x .5625" (229 x 178 x 143mm)
Voltage	110V / 60Hz / 1Ph	115V / 60Hz / 1Ph	110V / 60Hz / 1Ph
Power	0.16HP	0.2HP	0.33HP
Recommended Daily Use (Hrs)	4 Hrs	8 Hrs	12 Hrs
Product Weight	38 lbs (17 kg)	44 lbs (20 kg)	55 lbs (25 kg)
Dimensions (W x D x H)	17.7" x 14.9" x 13.8" (450 x 378 x 350mm)	19.7" x 16.3" x 13.9" (500 x 414 x 355mm)	20" x 22" x 18" (554 x 460 x 423mm)

- Manual slicer is constructed of stain resistant cast anodized aluminum
- Mounted full knife rim guard, regulator plate lock, and knife cover interlock provide a safe operation and are easy to clean after use
- Slicer is supplied with a high carbon, chrome plated knife with sharpener
- Efficient and powerful "high torque" knife drive system ensures consistent power transfer for smooth operation
- 4 rubberized legs are ideal for countertop use, prevents slicer from slipping or scratching food prep surface



Intertek
Certified to
ANSI-NSF 8



Intertek
Certified to
ANSI UL 763



Generals Electric Commercial Vegetable Food Cutter is ideal for any foodservice kitchen, such as restaurants, catering events, and hospitality applications. The food cutter is perfect for preparing vegetables for soups, salad bars, buffets, and catering applications as well as cutting fruits and cheese. The vegetable cutter has two (2) angled food chutes and can produce up to 500 lb per hour. The vegetable cutter is the clear choice for slicing, dicing, shredding, julienne cutting vegetables with the many optional processing discs to choose from.



	GSV112
Voltage	120V / 60Hz / 1Ph
Power	0.75HP
Speed	270 RPM
Cutting Production	500 lb
Product Weight	50 lbs (23 kg)
Dimensions (W x D x H)	9" x 22.5" x 20" (230 x 570 x 510mm)

- Constructed of polished cast aluminum, interlocked lid and pusher
- Choose from 22 discs for flat, wavy slices, dicing, julienne and french fry cuts
- Cutting knives are stainless steel and can easily be replaced
- Two food chutes that can produce up to 500lbs of cut vegetables
- Splash resistant push button "ON and OFF" switch
- Supplied with food ejector plate, cord and NEMA 5-15 grounded plug



DISC SELECTION GUIDE

Slicing

 Curved Knife Soft Slicing .0312" (1 mm) GSV-E1	 Curved Knife Soft Slicing .0781" (2 mm) GSV-E2	 Curved Knife Soft Slicing .1875" (5 mm) GSV-E5	 Slicing .3125" (8 mm) GSV-H8	 Slicing .375" (1 mm) GSV-H10
 Slicing .5625" (14 mm) GSV-H14	 Thin Slice .0781" (2 mm) GSV-P2	 Slicing .1562" (4 mm) GSV-P4	 Wavy Slice .0781" (2 mm) GSV-PB2	 Wavy Slice .1562" (4 mm) GSV-PB4

Julienne

 Julienne .0937" (2.5 mm) GSV-HU2.5	 Julienne .1562" (4 mm) GSV-HU4	 Julienne .375" (10 mm) GSV-HU10
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Shredding

 Fine Shred .125" (3mm) GSV-H3	 Medium Shred .1562" (4mm) GSV-H4	 Coarse Shred .2812" (7mm) GSV-H7
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French-Fry

 French Fry Extruder .3125" (8mm) GSV-T8	 French Fry Extruder .375" (10mm) GSV-T10
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Dicing

 Dicing Grid .3125" (8mm) GSV-D8	 Dicing Grid .375" (10mm) GSV-D10	 Dicing Grid 625" (12mm) GSV-D12	 Dicing Grid .75" (20mm) GSV-D20
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General Food Warmers are ideal for serving hot foods at a restaurant buffet line, concession stand, parties, entertainment & hospitality suites or self-serve stations. Constructed from durable stainless steel, the countertop food warmer holds your prepared foods at safe temperatures. An adjustable thermostat allows for precise control to ensure your food is served at the correct serving temperature and the heating system distributes heat evenly to prevent hot spots. The electric food warmer is versatile and will accommodate all standard size pans. Weighing only ten lbs, the food warmer is light weight, portable and the drain make it easy to clean.



	GFW-100D
Capacity	6.3 Gal / 24 L
Duty	Light
Voltage	120V / 60Hz / 1Ph
Watts	1200
Thermostat	Adjustable
Product Weight	10 lbs (4.5 kg)
Dimensions (W x D x H)	13.375" x 23" x 9.375" (340 x 584 x 238mm)

- Electric, light weight food warmer is ideal for restaurants, entertainment suites, hospitality venues, food trucks and catering
- Constructed of corrosion resistant stainless steel warmer will warm, heat and hold prepared food in a sanitary well at safe temperatures
- Designed with a drain, the unit is easy to clean and maintain
- Adjustable thermostat allows operators to control and serve food at correct temperatures
- Unique heating system distributes heat evenly to prevent hot spots
- Accommodates all standard size serving pans



General commercial microwave operates on a one power dial timer or power digital touch pad control. The medium duty all stainless steel unit is ideal for convenience stores, office break rooms, lounges, quick serve restaurants, sandwich shops, healthcare & educational lunch rooms as well as food trucks. The stainless steel construction is designed for commercial applications that do not require high volume cooking but require durable, safe options to reheat, heat, cook and prepare food on the go. General microwave is energy efficient, when opened, it automatically turns off to not waste energy.



	GEW1000D	GEW1000E
Operation	Dial	Digital
Output Power	1000 W	1000 W
Capacity	1.0 Cu Ft	1.0 Cu Ft
Power Level	1	10
Voltage	120V / 60Hz / 1Ph	120V / 60Hz / 1Ph
Product Weight	40 lbs (18.1 kg)	40 lbs (18.1 kg)
Dimensions (W x D x H)	20" x 14" x 12" (508 x 356 x 305mm)	20" x 14" x 12" (508 x 356 x 305mm)

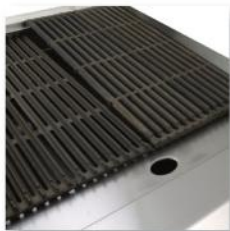
- Operators use one dial with eight (8) minute timer and various timing increments, or a ten (10) power digital touch pad control
- Constructed of stainless steel interior and exterior
- Audible alarm sounds when timed cycle is complete

- Large easy grip handle and clear viewing glass window allow you to easily retrieve food and view cooking
- Models has an interior light and glass door to view food
- Reinforced flexible door latches ensure long life span and prevent wear and tear





General Countertop Gas Radiant Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables. The burners are positioned under a radiant (an angled piece of metal) to direct the heat up toward the grates and food for consistent and quality cooking. This angle also channels grease away from the flame and into the drip pan for easier clean-up.



	GCRB-24(LP / NG)	GCRB-36(LP / NG)	GCRB-48(LP / NG)
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / hr	70,000 BTU / hr	105,000 BTU / hr	140,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	117 lbs (53.1 kg)	159 lbs (72 kg)	201 lbs (91.2 kg)
Shipping Weight	147 lbs (66.7)	205 lbs (93 kg)	256 lbs (116 kg)

- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Reversible, heavy duty cast iron grilling grates (different grill marks on each side)
- Grates are in individual sections and designed to be tilted for different heating levels
- Manually controlled 35,000 BTU independent burners
- Large burner control dials
- Bottom-mounted waste tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations



Conforms to ANSI STD Z83.11-2016
 Certified to CSA STD 1.8-2016
 Conforms to NSF/ANSI Std.4



GAS COUNTERTOPS - CHAR-ROCK BROILERS

General Countertop Char-Rock Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables on a bed of stones placed above the burners. The unit evenly distributes the heat toward the food, while the lava rock catches the drippings to create a more flavorful smoke and dramatic flare-up.



	GCCB-24(LP / NG)	GCCB-36(LP / NG)	GCCB-48(LP / NG)
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / hr	70,000 BTU / hr	105,000 BTU / hr	140,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	137 lbs (62.1 kg)	191 lbs (86.6 kg)	248 lbs (112.5 kg)
Shipping Weight	168 lbs (76.2 kg)	238 lbs (108 kg)	314 lbs (142.4 kg)

- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Reversible, heavy duty cast iron grilling grates (different grill marks on each side)
- Grates are in individual sections and designed to be tilted for different heating levels
- Manually controlled 35,000 BTU independent burners
- Large burner control dials
- Lava Rock Kit & Holding Rack (accessory included)
- Bottom-mounted waste tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations



Conforms to ANSI STD Z83.11-2016
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Conforms to NSF/ANSI Std.4



General Countertop Griddles are small, free up valuable kitchen space, and are ideal for compact foodservice applications. The manually controlled 30,000 BTU burners sit underneath the flat top with 3/4" thick griddle plates that heat quickly and retain heat for hours of use. Ideal for preparing burgers, pancakes, eggs, bacon, grilled cheese, and other delicious dishes.

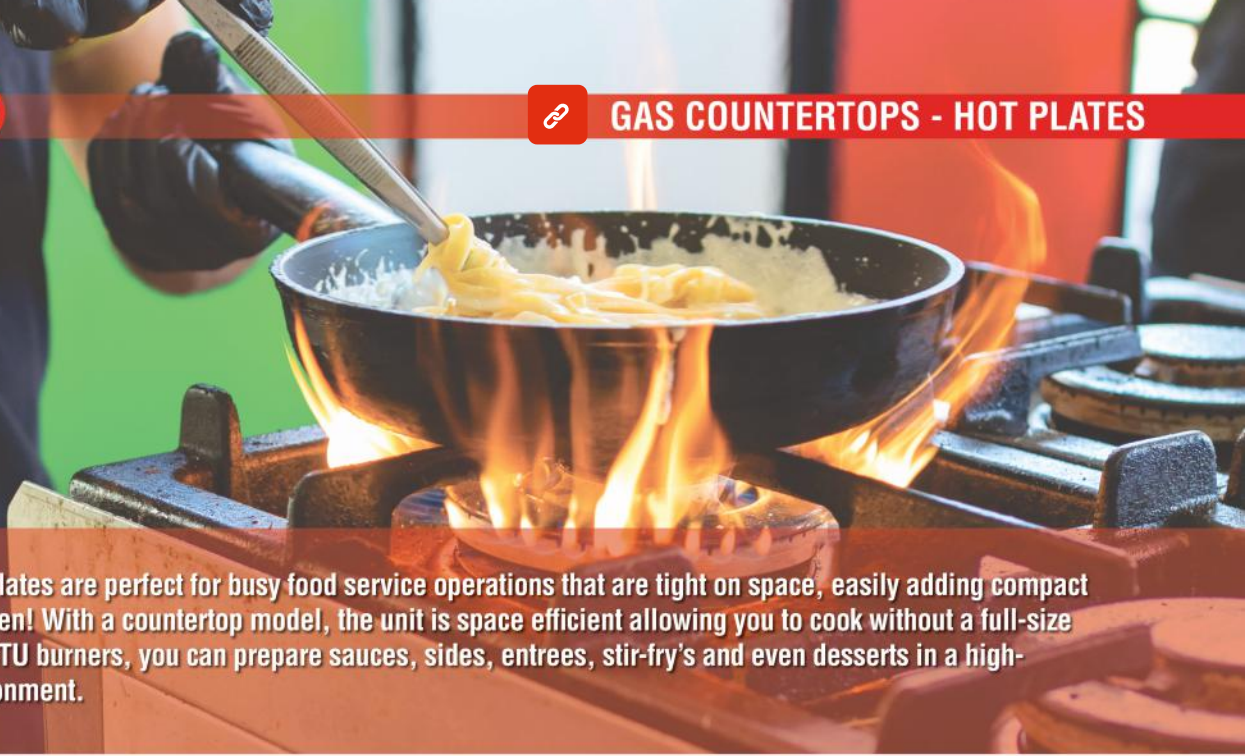


	GCMG-24(LP / NG)	GCMG-36(LP / NG)	GCMG-48(LP / NG)
# of Burners & BTUs	2 @ 30,000 BTU	3 @ 30,000 BTU	4 @ 30,000 BTU
Total BTU / hr	60,000 BTU / hr	90,000 BTU / hr	120,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	160 lbs (72.6 kg)	230 lbs (104.3 kg)	295 lbs (133.8 kg)
Shipping Weight	195 lbs (88.5 kg)	287 lbs (130 kg)	415 lbs (188.2 kg)

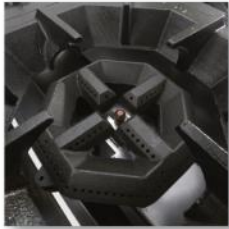
- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Heavy-duty stainless steel full cooking depth dual-ported burners for long life and easy maintenance are easy to clean
- Manually controlled 30,000 BTU independent burners
- Large burner control dials
- Bottom-welded, 3/4" thick griddle plate for accurate heat distribution
- Bottom-mounted waste tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations



Conforms to ANSI STD Z83.11-2016
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 Conforms to NSF/ANSI Std.4



General Countertop Hot Plates are perfect for busy food service operations that are tight on space, easily adding compact convenience to your kitchen! With a countertop model, the unit is space efficient allowing you to cook without a full-size range. Boasting 25,000 BTU burners, you can prepare sauces, sides, entrees, stir-fry's and even desserts in a high-demanding kitchen environment.



	GCHP-12-2(LP / NG)	GCHP-24-4(LP / NG)	GCHP-36-6(LP / NG)
# of Burners & BTUs	2 @ 25,000 BTU	4 @ 25,000 BTU	6 @ 25,000 BTU
Total BTU / hr	50,000 BTU / hr	100,000 BTU / hr	150,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	12" x 27.6" x 15.2"	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	305 x 701 x 386	610 x 701 x 386	914 x 701 x 386
Product Weight	54 lbs (24.5 kg)	94 lbs (42.6 kg)	135 lbs (61.2 kg)
Shipping Weight	74 lbs (33.6 kg)	125 lbs (56.7 kg)	179 lbs (81.2 kg)

- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Reversible, heavy duty cast iron trivets
- Manually controlled 25,000 BTU independent burners
- Large burner control dials
- Easy access front panel pilot adjustment
- Durable anti-clogging dual-ported burners
- Bottom-mounted waste tray for easy clean up
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations



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General Gas Fryers are capable of handling an array of fried products, including: french fries, onion rings, chicken nuggets, donuts, sweet potato strips, mozzarella sticks, battered or breaded products like fried chicken, fish sticks or patties, store prepared potato chips, nachos, fried tortilla salad bowls, taco shells, shrimp and seafood, tempura vegetables, plantains (banana slices), jalapeno poppers, pasta, specialty snacks and desserts.



	GFF3-40(LP / N)	GFF4-50(LP / N)	GFF5-70(LP / N)
Shortening Capacity	40 lb / 18.1 kg	50 lb / 22.7 kg	70 lb / 31.8 kg
# of Burners & BTUs	3x (30,000) BTU	4x (30,000) BTU	5x (30,000) BTU
Total BTU / hr	90,000 BTU / hr	120,000 BTU / hr	150,000 BTU / hr
Temperature Range	200°F to 400°F	200°F to 400°F	200°F to 400°F
Tank Size	14" x 14"	14" x 14"	18" x 19.5"
Hose Connection	.75"	.75"	.75"
Working Height (including Legs)	34.3"	34.3"	34.3"
Dimensions (W x D x H)	15.5" x 30" x 46.7"	15.5" x 29.9" x 46.7"	21" x 34.2" x 46.7"
Product Weight	143.3 lbs (65 kg)	156.6 lbs (71 kg)	172 lbs (78 kg)
Shipping Weight	169 lbs (76.7 kg)	183 lbs (83 kg)	209 lbs (94.8 kg)

- Stainless steel front, top ledge, and header
- Stainless steel twin wall front access door and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect the correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Drain extension pipe for use when cleaning the vat or filtering and/or screen-cleaning the oil

- Smooth finish, high grade G90 galvanized steel sides and back
- Heat exchange tubes with high heat baffles (30,000 BTU/each)
- Stainless steel drain clean out rod included
- Thermostat - 200°F to 400°F
- Millivolt control scheme eliminates the need for an electrical connection
- Coupling adaptor to accept 1/2" or 3/4" gas connection (rigid pipe or quick connect hose)
- 6" adjustable legs



Conforms to ANSI STD Z83.11-2016
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General Gas Ranges with Ovens are capable of handling an array of cooking. The range top is perfect for cooking up soups, sauces, or side dishes, while the oven can cook to perfection your favorite steak, poultry, or fish entree, and, of course, dessert! Stainless steel construction provides for durability, longer product life, and easy cleaning.



	GR4-24(LP/NG)	GR6-36(LP/NG)
BTU Oven	30,000 BTU	30,000 BTU
BTU Burner	4 x 30,000 BTU	6 x 30,000 BTU
Oven Capacity (W x D x H)	20.5" x 26" x 14"	26.75" x 25.75" x 14"
Product Dimensions (W x D x H)	24" x 32.62" x 60.35"	36" x 32.62" x 60.35"
Shipping Dimensions (W x D x H)	28.4" x 39.8" x 46.9"	41" x 39.8" x 44.1"
Product Weight	278 lbs (126.1 kg)	368 lbs (166.9 kg)
Shipping Weight	335 lbs (83 kg)	448 lbs (203 kg)
Gas Connection	3/4" NPT Gas Connection	3/4" NPT Gas Connection
Gas Pressure	LP: 10.0" W/C NG: 4.0" W/C	LP: 10.0" W/C NG: 4.0" W/C

- Stainless steel front, sides, back riser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads
- Manual pilot system (one pilot per two burners)
- 12" x 12" cast iron open burner grates
- 30,000 BTU/hr standard oven

- Oven thermostat adjusts from 250° to 500°F
- Two oven racks (included) with four rack positions
- Welded frame for heavy duty usage
- Pull out Crumb Tray, accessible from the front
- Insulated stainless steel oven door
- Stainless steel handle for oven door



General Customer Service

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Phone: (800) 438.8898
Web: www.partstown.com/general/parts
Hours Available (EST) Monday - Friday 7:00am to 7:00pm

General Warranty (USA / CANADA)

Contact General for warranty statement at:
TechnicalServices@TheLegacyCompanies.com or 877.368.2797



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