



# Standard Specification for Hot Water Sanitizing Commercial Dishwashing Machines, Single Tank, Conveyor Rack Type<sup>1</sup>

This standard is issued under the fixed designation F858; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon ( $\epsilon$ ) indicates an editorial change since the last revision or reapproval.

*This standard has been approved for use by agencies of the Department of Defense.*

<sup>ε1</sup> NOTE—Unit conversions added editorially in March 2013.

## 1. Scope

1.1 This specification covers single tank, automatic rack type, commercial dishwashing machines.

1.2 The values stated in inch-pound units are to be regarded as standard. The values given in parentheses are mathematical conversions to SI units that are provided for information only and are not considered standard.

## 2. Referenced Documents

2.1 *ASTM Standards:*<sup>2</sup>

A436 Specification for Austenitic Gray Iron Castings

A554 Specification for Welded Stainless Steel Mechanical Tubing

A582/A582M Specification for Free-Machining Stainless Steel Bars

B43 Specification for Seamless Red Brass Pipe, Standard Sizes

B127 Specification for Nickel-Copper Alloy (UNS N04400) Plate, Sheet, and Strip

F760 Specification for Food Service Equipment Manuals

F861 Specification for Commercial Dishwashing Racks

2.2 *Federal Regulation:*

OSHA Title 29<sup>3</sup>

2.3 *NSF International Standards, Criteria, and Listings:*

NSF/ANSI 3 Commercial Warewashing Equipment<sup>4</sup>

NSF 5 Commercial Hot Water Generating Equipment<sup>4</sup>

NSF 29 Detergent/Chemical Feeders for Commercial Spray-Type Dishwashing Machines<sup>4</sup>

NSF/ANSI 51 Plastic Materials and Components Used in Food Equipment<sup>4</sup>

NSF Food Equipment and Related Products, Components, and Materials<sup>4</sup>

2.4 *Underwriters Laboratories Standard:*

UL 921 Commercial Electric Dishwashers<sup>5</sup>

UL 1453 Electric Booster and Commercial Storage Tank Water Heaters

2.5 *American Society of Sanitary Engineering Standards:*

ASSE 1004 Dishwashers<sup>6</sup>

## 3. Terminology

3.1 *Definitions:*

3.1.1 *commercial dishwashing machines, n*—machines that uniformly wash, rinse, and hot water sanitize eating and drinking utensils.

3.1.1.1 *Discussion*—The machines shall be capable of removing physical soil from properly racked and pre-scraped items, and sanitizing multiple use eating and drinking utensils. These machines shall automatically convey racks of soiled dishes through the treatment stages of the machine, conveying them out at the clean end of the machine. The dishwashing machines shall consist of the following principle parts: base, or legs, or both; wash chamber; rinse chamber; tanks; doors; spray assemblies; pumps; motors; controls; piping; valves; heating equipment; conveying mechanism; and accessories.

## 4. Classification

4.1 *General*—Dishwashing machines shall be of the following types, styles, classes, size, and capacity groups, as specified.

4.2 *Types:*

<sup>5</sup> Available from Underwriters Laboratories, Inc., 333 Pfingsten Road, Northbrook, IL 60062.

<sup>6</sup> Available from American Society of Sanitary Engineering, 901 Canterbury, Suite A, Westlake, Ohio 44145.

<sup>1</sup> This specification is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.01 on Cleaning and Sanitation Equipment.

Current edition approved March 1, 2013. Published April 2013. Originally approved in 1984. Last previous edition approved in 2007 as F858 – 07. DOI: 10.1520/F0858-07R13E01.

<sup>2</sup> For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

<sup>3</sup> Code of Federal Regulations, Chapter XVII, Part 1910, available from Superintendent of Documents, Government Printing Office, Washington, DC 20402.

<sup>4</sup> Available from NSF International, 789 N. Dixboro Rd., Ann Arbor, MI 48105-9723.

4.2.1 *Type I*—This machine shall be designed and supplied to accept the feeding of soiled tableware from the right side, when facing the front of the machine.

4.2.2 *Type II*—This machine shall be designed and supplied to accept the feeding of soiled tableware from the left side, when facing the front of the machine.

#### 4.3 *Styles and Classes:*

4.3.1 Style 1 (Steam Heated)—(20 to 35 psi, 137.9 to 241.3 kPa) flowing pressure at point of machine connection.

4.3.1.1 *Class A*—Injector.

4.3.1.2 *Class B*—Heat exchange coil.

4.3.2 Style 2 (Electrically heated).

4.3.3 Style 3 (Gas-heated).

4.3.3.1 *Class C*—Natural gas.

4.3.3.2 *Class D*—LP gas.

#### 4.4 *Size and Capacity:*

4.4.1 *Group A*—19¾ by 19¾ in. (501.6 by 501.6 mm) (nominal) racks at 162 per hour minimum.

4.4.2 *Group B*—19¾ by 19¾ in. (501.6 by 501.6 mm) (nominal) racks at 180 per hour minimum.

4.4.3 *Group C*—19¾ by 19¾ in. (501.6 by 501.6 mm) (nominal) racks at 194 per hour minimum.

4.5 All dishwashing machines of the same classification, model or material list designation furnished with similar options under a specific purchase order, shall be identical to the extent necessary to ensure interchangeability of component parts, assemblies, accessories, and spare parts.

## 5. Ordering Information

5.1 Purchasers should select the preferred options permitted in this specification and include the following information in procurement documents:

5.1.1 Title, number, and date of this standard;

5.1.2 Type, style, class, and group machine required (see 4.1);

5.1.3 Noise level requirements, if other than specified (See 11.2);

5.1.4 When a service-supply valve is required (see 7.4);

5.1.5 When a standard 40°F (22°C) temperature rise steam, or electric, or gas booster is required, or stipulate if the required temperature rise is more than 40°F (22°C) (see 7.13);

5.1.6 Electrical power supply characteristics (current, voltage, phase, frequency). See Section 8;

5.1.7 When a detergent feeder is required (see 7.15);

5.1.8 When a rinse agent feeder is required (see 7.16);

5.1.9 Accessory equipment, such as end cowls with vent opening, or spare and maintenance parts required, as suggested by manufacturer;

5.1.10 Treatment and painting if other than specified (see Section 10);

5.1.11 When energy consumption profiles, water consumption profiles, or productivity profiles are desired (see 12.3); and

5.1.12 Manufacturer's certification, when required (see Section 13).

## 6. Materials and Design

6.1 All materials shall be specified as follows:

6.1.1 Materials used shall be free from defects that would adversely affect the performance or maintainability of individual components of the overall assembly. The dishwashing machines shall meet the material, design, and construction requirements of NSF/ANSI 3.

6.1.2 *Corrosion-Resistant Steel*—Corrosion-resistant steel shall conform to the requirements of any 300 series stainless steel specified in 2.1.

6.1.3 *Corrosion Resisting Material*—Corrosion-resisting material is other than corrosion resistant steel that is equivalent in the dishwasher application.

6.1.4 *Nickel-Copper Alloy*—Nickel-copper alloys shall conform to the requirements of Specification B127.

6.1.5 *Plastics*—All plastic materials and components used in the dishwashing machine rinse system shall conform to NSF/ANSI 3 or NSF/ANSI 51.

## 7. Construction Requirements

7.1 The dishwashing machine shall be complete so that when connected to the specified source of power, water supply, heating means (steam, electric, or gas), drainage, detergent, and rinse agent feeder as applicable, the unit can be used for its intended function. Dishwashers shall be rigid, quiet in operation, free from objectionable vibration, and so constructed as to prevent objectionable splashing of water to the outside of the machine. The machine shall be equipped with splash curtains to prevent excessive splash and spray carryover. Parts requiring adjustment or service, or both, shall be readily accessible from the front and side of the machine. The machine shall wash dishes by means of a water and detergent solution pumped from the wash tank and shall final rinse the dishes with fresh water from an outside source. Provisions shall be made to fill the wash tank either directly from the regular hot water supply or through a booster. The dishwashing machine shall have a conveyor for handling 19¾ by 19¾ in. (501.6 by 501.6 mm) (nominal) racks. The conveyor shall be protected by an adjustable slip clutch or other device. Means shall be provided for releasing or disconnecting the driving power, or the drive, in case of jamming. The conveyor shall be driven by a motor-driven gear reduction unit. The pumped wash and final rinse treatment shall be controlled by means of the conveyor speed as determined by NSF/ANSI 3 for single tank conveyor type machines. The final rinse spray control shall have a positive return to the OFF position when there are no racks in process to ensure the conservation of final rinse water. The machine shall be provided with tracks of corrosion-resistant steel or other corrosion-resisting material 0.070 in. (1.78 mm) or equivalent die formed 0.059 in. (1.5 mm). Dishwashers shall have an inside working height of not less than 17½ in. (444.5 mm) above the track.

7.2 *Conveyor*—The conveyor shall be of heavy duty construction and of a suitable corrosion-resisting material. It shall be designed to convey racks through the dishwasher automatically. See Specification F861.

7.3 *Piping, Tubing, Fittings, and Valves (Installation)*—Connections shall be readily accessible to facilitate installation and maintenance. Piping, tubing, and valves shall be located, whenever possible, on the exterior of the machine.

7.4 *Piping and Fittings*—Water, steam piping, and fittings shall be of corrosion-resisting material (see Specification B43). Fresh water supply to the tank shall be discharged not lower than 2 in. (50.8 mm) above the maximum flood level rim, or an effective air gap or vacuum breaker shall be installed to prevent backflow. Backflow protection shall be in accordance with ASSE 1004. The drain and other plumbing connections shall be standard pipe or tubing connections. Drainage piping shall be corrosion-resisting material, or suitable heat-resisting plastic tubing with fittings. Drains may be joined into a single trunk line requiring only one connection or arranged to permit individual connections to the waste line.

7.5 *Valves*—Steam valves shall be corrosion-resisting material designed for steam applications and for a saturated steam working pressure of 50 psi (344.6 kPa). When specified, a separately packed service supply valve shall be provided for closing the supply of water to the dishwasher. The drain valve shall be permanently marked to show “open” and “closed” position and shall be lever-operated, ruggedly designed for foot or hand operation except when drain valve closure is automatic. Fresh water rinse valves shall be reliable and fully automatic and suitable for 210°F (98.9°C) water. The manually operated valves shall be identified.

7.6 *Spray Assemblies*—All spray nozzles and spray arm manifolds shall be corrosion resisting materials (see Specifications A554 and A582/A582M). All spray assemblies shall be removable without the use of tools and shall be easy to clean. Final sanitizing rinse spray assemblies, components, or both shall be removable for delimiting, descaling, and similar maintenance.

7.7 *Tank*—The tank shall be constructed of not less than 0.055 in. (1.4 mm) corrosion-resistant steel, or other corrosion resisting material.

7.8 *Overflow*—The dishwashers shall have a readily accessible overflow drain in the tank. The overflow unit, or cover, when provided, shall be removable for cleaning.

7.9 *Scrap Trays (Strainers)*—Scrap trays of corrosion-resistant steel, not less than 0.044 in. (1.1 mm) thick, or other corrosion resisting material shall be provided to prevent insoluble matter and large pieces of food residue from passing into the tank. The ledges on which the scrap trays rest shall be so designed that surfaces beneath the ledges are easily accessible for cleaning when the trays are removed. Any opening around or between scrap trays shall be held to a minimum, and as close as practical to the size of the scrap tray opening.

7.10 *Access Door(s)*—Access door(s) shall be provided for ease of machine clean-out. The door(s) shall be constructed of not less than 0.044 in. (1.1 mm) corrosion-resistant steel, or other corrosion resisting material, and shall be rigid and stiffened as necessary. Door safety catch(es) shall be provided for maximum operator safety, the door handles shall be of insulated handle design. Doors shall be splashproof, and their exposed edges shall be smooth and formed to prevent canting, or warping. One door assembly shall be furnished for each tank.

7.11 *Legs (Feet)*—The machine shall be rigidly constructed and have four or more legs (feet) made of corrosion-resisting

steel, or other corrosion resisting material. Legs shall be adjustable, so that the height of the track may be varied from 34 to 35 in. (863.6 to 889 mm) above the floor.

#### 7.12 *Pump and Motor Assemblies:*

7.12.1 *Assemblies*—The pump and motor assembly shall be mounted on the tank or on a rigid steel base. Rotary seals shall be provided for pump shafts and shall be removable for servicing.

7.12.2 *Pump*—Pump casings shall be cast iron or corrosion-resisting material (see Specification A436) and shall have a removable cover or inspection plate, or be of such a design as to permit ease of accessibility for inspection and removal of foreign items from the impeller and interior. The pump shall either be self-draining or equipped with means for draining. The shaft shall be of corrosion-resisting steel, properly aligned and supported. The impeller shall be corrosion-resisting material or iron alloy and shall be in dynamic balance. The pump shall have at least two ball or roller bearings, except when the pump and motor are mounted on the same shaft, at least two ball or roller bearings shall be provided for the motor and pump. The pump suction intake shall be provided with a corrosion-resistant strainer or shroud.

7.13 *Heating*—Style 1, 2, and 3 machines shall be capable of maintaining required temperature levels in the tanks.

7.13.1 *Style 1*—Style 1 machines shall be suitable for operation with a steam supply flow pressure of from 20 to 35 psi (137.9 to 241.3 kPa). Temperature regulators (thermostats) shall be provided for maintaining the proper water temperature in the tanks. Low water protection shall be provided. Steam heat will be provided by tube type heat exchangers, steam injectors, or a combination of both. The minimum operating pressure shall be specified by the manufacturer and the maximum operating pressure shall not exceed 35 psi (241.3 kPa).

7.13.2 *Style 2*—Style 2 machines shall be equipped with electric heater elements and sheaths of 300 series corrosion resistant steel or other corrosion resisting material. They shall be provided with temperature regulators (thermostats) for maintaining the proper water temperature in the tanks. Low water protection shall be provided.

7.13.3 *Style 3*—Style 3 machines shall be equipped with a gas burner assembly including safety pilots (or equivalent), shut-off valves and flue suitable for operation with type of gas specified. They shall be provided with temperature regulators (thermostats) for maintaining the proper water temperature in the tanks. Low water protection shall be provided.

7.14 *Final Rinse Booster*—Final rinse booster heater will not be furnished as a part of the machine unless specified.

7.14.1 *Steam Booster*—When specified, the dishwasher shall be provided with an adjustable, automatic, steam booster to raise the temperature of the final rinse water from 140°F (60°C) to at least 180°F (82.22°C). The steam booster shall automatically maintain the required final rinse water temperature without producing steam within either the steam booster or the water supply piping from the steam booster to the machine. The steam booster shall be securely mounted as an integral part of the machine in a position that does not interfere with



operation and permits attachment of tables or counters. Otherwise, the steam booster shall be furnished separately, mounted on its own legs, and equipped with suitable fittings for connection into the final rinse water lines. Required valves and the temperature regulator shall be accessible and adjustable from the front of the machine. Valve and pipe unions shall be installed on the steam booster where the steam and water lines enter the unit. The final rinse water temperature shall be controlled by an automatic thermostat controlling the input of steam to the steam booster.

7.14.2 *Electric Booster*—When specified, the dishwasher shall be provided with an electric booster having all necessary controls for automatic operation to raise the temperature of the final rinse water from 140°F (60°C) to at least 180°F (82.22°C). The booster shall be designed to operate with the electric power characteristics specified. The electric booster shall be securely mounted as an integral part of the machine in a position that does not interfere with operation and permits attachment of tables or counters. Otherwise, the electric booster shall be furnished separately, mounted on its own legs and equipped with suitable fittings for connection into the final rinse water lines. Required valves and the temperature regulator shall be accessible and adjustable from the front of the machine.

7.14.3 *Gas Booster*—When specified, the dishwasher shall be provided with a gas booster having all the necessary controls for automatic operation to raise the temperature of the final rinse water from 140°F (60°C) to at least 180°F (82.22°C). The booster shall be designed to operate with the type of gas specified. It shall be equipped with suitable fittings for connection to the gas line and final water lines. Required valves and the temperature regulator shall be accessible and adjustable from the front of the machine.

7.15 *Detergent Feeder*—When specified, an electric or electronic automatic detergent feeder conforming to NSF 29 shall be separately packed with the dishwasher. The reservoir of the feeder shall be capable of holding a supply of dishwashing detergent adequate in normal dishwashing operation for one meal period.

7.16 *Rinse Agent Feeder*—When specified, a separately packed rinse agent feeder conforming to requirements of NSF 29 shall be supplied with the dishwasher.

## 8. Electrical, Steam, and Gas Equipment Requirements

8.1 The electrical and gas equipment shall meet the requirements of UL 921. The dishwasher shall operate on the power characteristics (current, voltage, phase, frequency) specified.

8.2 *Motors*—Motors shall comply with applicable requirements of UL 921. The horsepower ratings of the motors shall be adequate to meet the pump requirements of NSF/ANSI 3.

8.3 *Controls*—All control equipment shall conform to UL 921 and be capable of operation in an ambient room temperature of 115 ± 9°F (46 ± 5°C).

8.4 *Wiring and Circuit Safety Devices*—All wiring and circuit safety devices shall be in conformance with UL 921. All wiring between the dishwashing machine components shall have provisions for completion at a recognized junction on the

machine, except electric heaters and booster heaters requiring connections to the main electrical power supply.

## 9. Lubrication Requirement

9.1 Means for effective and adequate lubrication shall be provided when required. Lubricating points shall be readily accessible, and the dishwasher shall be lubricated with the proper amount of lubricant prior to delivery.

## 10. Treatment and Painting Requirements

10.1 Unless otherwise specified, the dishwashers shall be treated and painted in accordance with the manufacturer's standard practice. All surfaces of the machine other than corrosion-resisting materials shall be protected against corrosion in the use environment and shall present a neat appearance.

## 11. Performance Requirements

11.1 *Performance Standards Compliance*—Dishwashing machines shall conform to the requirements of OSHA, UL 921, and NSF/ANSI 3. Detergent and rinse agent feeders, when specified, shall comply with NSF 29. Electric and gas booster heaters shall conform to NSF 5. Electric booster heaters shall conform to UL 1453.

11.2 *Noise Level*—Unless otherwise specified, the noise level of the dishwasher only when operating, exclusive of loading, unloading, and servicing, shall not exceed 80 dB at loading and unloading stations, measured at 5 ft (1.5 m) above the floor and 2 ft (0.61 m) away from the dishwasher.

## 12. Test Methods

12.1 *Operational*—Each machine shall be thoroughly tested in accordance with manufacturer's instructions to determine compliance with requirements of NSF/ANSI 3 and UL 921.

12.2 *Leakage*—No leakage shall occur when tested at pressures up to 125 % of the manufacturer's recommended supply line pressure.

12.3 *Performance Profiles*—A new standard is to be developed for energy consumption, water consumption, and productivity profiles.

## 13. Certification

13.1 Certification of compliance with the standards cited in this Specification shall be provided to the purchaser if required in the purchase document.

13.2 *UL Listing*—Acceptable evidence of meeting the requirements of UL 921 shall be UL listing, or UL label, or a certified test report from a recognized independent testing laboratory, acceptable to the user.

13.3 *NSF Listing*—Acceptable evidence of meeting the requirements of NSF/ANSI 3 shall be a listing in the NSF Food Equipment and Related Products, Components, and Materials and the NSF mark on the finished dishwashing machine, or a certified test report from a recognized independent testing laboratory acceptable to the user.

#### 14. Product Marking

14.1 *Machine Identification*—Identification shall be permanently and legibly marked directly on the dishwashing machine or on a corrosion-resisting material securely attached to the machine at the source of manufacture. Identification shall include the manufacturer's model, and, serial number and name, and trademark to be readily identifiable. In addition, information required by NSF/ANSI 3 and UL 921 shall be included on the dishwasher or on the data plate.

14.2 *Instruction Plate*—An instruction plate of corrosion-resisting material shall be attached to each machine at a height readily visible to the operator. The instruction plate shall list the maximum conveyor speed and water temperatures for wash, pumped rinse, and final rinse.

#### 15. Machine Manuals

15.1 The following information shall be supplied in the manuals:

- 15.1.1 Installation instructions,
- 15.1.2 Operating guide,
- 15.1.3 Maintenance and service procedures, and
- 15.1.4 Service parts list.

15.2 Manual shall be in accordance with Specification **F760**.

#### 16. Quality Assurance

16.1 Unless otherwise specified in the contract or purchase order, the manufacturer is responsible for the performance of all requirements as specified in this specification. Except as otherwise specified in the contract or order, the manufacturer may use his own or any other facility suitable for the testing of the machine requirements specified herein.

#### 17. Keywords

17.1 automatic; commercial; conveyor; dishwasher; dishwashing; hot water; rack; sanitizing; single tank; warewashing

### SUPPLEMENTARY REQUIREMENTS

S1. When specified in the purchase order, supplementary requirements shall apply when this specification is used in government procurement hot water sanitizing commercial dishwashing machines.

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