



Standard Test Method for Performance of Rack Conveyor Commercial Dishwashing Machines¹

This standard is issued under the fixed designation F1920; 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 (ϵ) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This test method evaluates the energy and water consumption of rack conveyor, commercial dishwashing machines, hereafter referred to as dishwashers. Dishwashers may have remote or self-contained booster heater. This procedure does not address cleaning or sanitizing performance.

1.2 This test method is applicable to both hot water sanitizing and chemical sanitizing rack conveyor machines, which include both single tank and multiple tank machines. Rackless conveyors (i.e. flight type machines) are included. Dishwasher tank heaters are evaluated separately from the booster heater. Machines designed to be interchangeable in the field from high temp and low temp (i.e. Dual Sanitizing Machines) and vice versa, shall be tested at both settings. Machines should be set for factory settings. If a dishwasher includes a prewash tank heater as an option, energy should be submetered separately for the prewash tank heater. This test method may be used for dishwashers with steam coil tank or booster heat, but not dishwashers with steam injection tank or booster heat. When the test method specifies to use the data plate or manufacturer's recommendations, instructions, specifications, or requirements, the information source shall be used in the following order of preference and documented in the test report: data plate, user manual, communication with manufacturer.

1.3 The following procedures are included in this test method:

1.3.1 *Procedures to Confirm Dishwasher is Operating Properly Prior to Performance Testing:*

1.3.1.1 Maximum energy input rate of the tank heaters (10.5).

1.3.1.2 Maximum energy input rate of the booster heater, if applicable (10.6).

1.3.1.3 Final sanitizing rinse water consumption calibration (10.7).

1.3.1.4 Booster temperature calibration, if applicable (10.2).

1.3.1.5 Wash tank temperature calibration (10.3).

1.3.1.6 Wash tank pump and conveyor motor calibration (10.4).

1.3.2 *Energy Usage and Cycle Rate Performance Tests:*

1.3.2.1 Washing energy performance test (10.8).

1.3.2.2 Tank heater idle energy rate (10.9).

1.3.2.3 Booster idle energy rate, if provided (10.10).

1.4 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.

1.5 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety, health, and environmental practices and determine the applicability of regulatory limitations prior to use.*

1.6 *This international standard was developed in accordance with internationally recognized principles on standardization established in the Decision on Principles for the Development of International Standards, Guides and Recommendations issued by the World Trade Organization Technical Barriers to Trade (TBT) Committee.*

2. Referenced Documents

2.1 *ASTM Standards:*²

D3588 Practice for Calculating Heat Value, Compressibility Factor, and Relative Density of Gaseous Fuels

F858 Specification for Hot Water Sanitizing Commercial Dishwashing Machines, Single Tank, Conveyor Rack Type

F861 Specification for Commercial Dishwashing Racks

2.2 *NSF Standards:*

NSF/ANSI 3 Commercial Warewashing Equipment³

NSF/ANSI 170 Glossary of Foodservice Terms³

¹ This test method is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.06 on Productivity and Energy Protocol.

Current edition approved Sept. 1, 2020. Published October 2020. Originally approved in 1998. Last previous edition approved in 2015 as F1920 – 15. DOI: 10.1520/F1920-20.

² 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.

³ Available from NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140, http://www.nsf.org.

2.3 ASHRAE Standard:

ASHRAE Guideline 2–1986 (RA90) Engineering Analysis of Experimental Data⁴

3. Terminology

3.1 Definitions of Terms Specific to This Standard:

3.1.1 *ambient temperature, n*—defined in NSF/ANSI 170-2014; Section 3.3.

3.1.2 *auxiliary rinse, n*—defined in NSF/ANSI 170-2014; Section 3.5.

3.1.3 *average tank temperature, n*—temperature of the wash tank measured within ½ in. of the factory installed thermostat bulb. The temperature is measured and averaged during the 25 rack (50 racks for flight type) loaded ambient temperature (per 9.1) washing test. The temperature is averaged over the entire period starting with the entry of the first loaded dish rack and ending when both wash tank and booster elements have cycled off after the last rack is washed. Stabilization loads should not be included in the average wash tank temperature.

3.1.4 *batch, n*—a group of five dishloads as described in 3.1.10.

3.1.4.1 *Discussion*—The dishracks are grouped into batches to better simulate typical in-kitchen operation and facilitate consistent application of the washing energy use test.

3.1.5 *booster heater, n*—water heater for taking supply hot water (typically 140°F (60°C)) up to 180°F+ (82°C+) for sanitizing rinse; the booster heater may be separate from dishwasher or integral. Booster Heater is defined in NSF/ANSI 170-2014; Section 3.224.1.

3.1.6 *chemical sanitizing (low temp) machine, n*—a machine that applies a chemical sanitizing solution to the surfaces of dishes to achieve sanitization.

3.1.7 *chemical sanitizing rinse, n*—defined in NSF/ANSI 170-2010; Section 3.170.

3.1.8 *conveyor machine, n*—a dishwashing machine that employs a conveyor or similar mechanism to carry dishes through a series of wash and rinse sprays within the machine.

3.1.9 *cycle rate, n*—maximum production rate of a dishwasher when washing dishloads in accordance with the Cycle Rate Performance test.

3.1.10 *dishload, n*—peg-type, polypropylene dishrack of a specified weight, loaded with ten 9-in. plates of a specified weight, used to put a thermal load on the dishwasher during the washing energy test.

3.1.11 *dishwasher, n—for this test method*, a machine that uniformly washes, rinses, and sanitizes eating and drinking utensils and cookware.

3.1.12 *dual sanitizing machine, n*—a machine designed to operate as either a Chemical Sanitizing or Hot Water Sanitizing machine.

3.1.13 *empty dish rack, n*—dish rack without any dishware placed in the dish rack.

3.1.14 *energy saver mode, n*—operational setting that is designed to reduce energy during idle mode through temporary shut-down of certain machine components (pumps or belt motors) or reduction of certain temperature set points.

3.1.15 *factory settings, n*—a setting that has been programmed or adjusted at the factory and is representative of the way that model is set up initially. These settings are the default settings for the machine and may or may not be user adjustable.

3.1.16 *flight type conveyor, n*—a conveyor machine where the dishes are loaded directly on the conveyor rather than transported within a rack. This machine is also referred to as a rackless conveyor.

3.1.17 *flow pressure, n*—defined in NSF/ANSI 170-2014; Section 3.76.

3.1.18 *fresh water, n*—defined in NSF/ANSI 170-2014; Section 3.85.

3.1.19 *heat recovery dishwasher, n*—warewashing equipment with heat recovery systems; a heat exchanger that recovers energy from other sources for the purpose of heating potable water. This includes but is not limited to drain water heat exchangers, wash compartment heat exchangers, exhaust heat exchangers, and supplemental heat pumps.

3.1.20 *hot water sanitizing (high temp) machine, n*—a machine that applies hot water to the surfaces of dishes to achieve sanitization.

3.1.21 *hot water sanitizing rinse, n*—defined in NSF/ANSI 170-2010; Section 3.171.

3.1.22 *idle mode, n*—for all dishwasher types, the dishwasher is in idle mode when it is not actively running but is still powered on and ready to wash dishes while maintaining the tank or tanks at the required temperature.

3.1.23 *line pressure, n*—defined in NSF/ANSI 170-2014; Section 3.115.

3.1.24 *multiple tank conveyor, n*—a conveyor type machine that includes one or more tanks for wash water and one or more tanks for pumped rinse water, followed by a sanitizing rinse. This type of machine may include a pre-washing section before the washing section and an auxiliary rinse section, for purposes of reusing the sanitizing rinse water, between the power rinse and sanitizing rinse section. Multiple tank conveyor dishwashers can be either chemical or hot water sanitizing, with an internal or external booster heater for the latter.

3.1.25 *non-recirculating pumped sanitizing rinse, n*—defined in NSF/ANSI 170-2014; Section 3.131.

3.1.26 *post-sanitizing rinse, n*—defined in NSF/ANSI 170-2014; Section 3.174.

3.1.27 *prewashing unit, n*—defined in NSF/ANSI 170-2014; Section 3.150.

3.1.28 *pumped rinse, n*—defined in NSF/ANSI 170-2014; Section 3.154.

3.1.29 *rack, n*—defined in NSF/ANSI 170-2014; Section 3.157.

3.1.30 *rated temperature, n*—dishwasher's rated data plate minimum operating tank temperature as determined by NSF/ANSI 3.

⁴ Available from American Society of Heating, Refrigerating, and Air-Conditioning Engineers, Inc. (ASHRAE), 1791 Tullie Circle, NE, Atlanta, GA 30329, <http://www.ashrae.org>.

3.1.31 *recirculating sanitizing rinse, n*—defined in NSF/ANSI 170-2014; Section 3.162.

3.1.32 *recovery time, n*—time from the end of washing a dishload to until the wash tank heaters have cycled off.

3.1.33 *sanitization, n*—defined in NSF/ANSI 170-2014; Section 3.178.

3.1.34 *sanitizing rinse, n*—defined in NSF/ANSI 170-2010; Section 3.173.

3.1.35 *sanitizing solution, n*—defined in NSF/ANSI 170-2014; Section 3.179.

3.1.36 *single tank conveyor, n*—a conveyor machine that includes a tank for wash water followed by a sanitizing rinse (pumped or fresh water). This type of machine does not have a pumped rinse tank. This type of machine may include a prewashing section ahead of the washing section and an auxiliary rinse section, for purposes of reusing the sanitizing rinse water, between the wash and sanitizing rinse sections. Single tank conveyor dishwashers can be either chemical or hot water sanitizing, with an internal or external booster heater for the latter.

3.1.37 *tank heater idle energy rate, n*—rate of energy consumed by the dishwasher while “holding” or maintaining the wash tank water at the thermostat(s) set point during the time period specified.

3.1.38 *uncertainty, n*—measure of systematic and precision errors in specified instrumentation or measure of repeatability of a reported test result.

3.1.39 *user adjustable, n*—setting that can be changed by an end user without having access to features reserved for appliance technicians. A password usually separates user adjustable and technician adjustable features in digital appliance controls. Nonuser adjustable manual controls require a panel to be removed to access that feature.

3.1.40 *washing, n*—defined in NSF/ANSI 170-2014; Section 3.222.

3.1.41 *water heater, n*—defined in NSF International/American National Standards Institute (NSF/ANSI) 170-2014: Glossary of Food Equipment Terminology; Section 3.224.

4. Summary of Test Method

4.1 The booster temperature (for high temperature machines) is calibrated and verified.

4.2 The maximum energy input rate of the tank heater and the booster heater, if applicable, is measured to confirm that the dishwasher is operating at the manufacturer’s rated input. If the measured input rate is not within 5 % of the rated input or the rating printed on the heating element, all further testing ceases.

NOTE 1—It is the intent of the testing procedure herein to evaluate the performance of a dishwasher at its rated gas pressure or electric voltage. If an electrical unit is rated dual voltage, that is, designed to operate at either 208 or 240 volts (V) with no change in component, the voltage selected by the manufacturer or the tester, or both, shall be reported. If a dishwasher is designed to operate at two voltages without a change in the resistance of the heating elements, the performance of the unit, for example, cycle rate, may differ at the two voltages. Therefore the tests may be performed at both voltages and the results reported accordingly.

4.3 Water consumption is adjusted in accordance with manufacturer’s rated water consumption per NSF/ANSI 3. Report the measured consumption and confirm that it is within 5 % of the listing on the data plate. If the difference is greater than 5 %, terminate testing and contact the manufacturer. The manufacturer may make appropriate changes or adjustments to the dishwasher or provide another unit for testing.

4.4 The tank heater energy rate is determined at idle, that is, when the tank temperature is being maintained, but no washing is taking place.

4.5 Booster heater idle energy rate is determined.

4.6 Dishwasher and booster energy consumption per rack of dishes is determined during a heavy-use scenario by washing racks loaded with a specified quantity of dishes

4.7 Water consumption is monitored during testing to determine the rate of water usage.

5. Significance and Use

5.1 The maximum energy input rate test is used to confirm that the dishwasher is operating at the manufacturer’s rated input prior to further testing. This test method also will indicate any problems with the electric power supply, gas service pressure, or steam supply flow or pressure.

5.2 Tank and booster temperatures, as well as water consumption, are adjusted to NSF specifications to insure that the test is applied to a properly functioning dishwasher.

5.3 Because much of a dishwasher’s operating period is spent in the idle condition, tank heater and booster idle energy consumption rate(s) are important parts of predicting dishwasher’s energy consumption.

5.4 The washing energy performance test determines energy usage per rack. This is useful both as a measure for comparing the energy performance of one dishwasher to another and as a predictor of the dishwasher’s energy consumption.

5.5 Water-consumption characterization is useful for estimating water and sewage costs associated with dishwashing machine operation.

6. Apparatus

NOTE 2—For all instruments, the specifications may be better than specified. Values provided are intended to be the minimum or maximum (depending on which is the worst case for the parameter) allowable.

6.1 *1 or 2 watt-hour (Wh) Meters*, for measuring the electrical energy consumption of the tank heaters, pump motor, and booster heater, if applicable, shall have a resolution of at least 10 Wh and a maximum accuracy no greater than 1.5 % of the measured value for any demand greater than 100 watts (W). For any demand less than 100 W, the meter shall have a resolution of at least 10 Wh and a maximum accuracy no greater than 10 % of the measured value.

6.2 *1 or 2 Gas Meters*, for measuring the gas consumption of tank heater, or booster heater, if applicable, or both, shall have a resolution of at least 0.1 cubic feet (ft³) (0.003 m³), a maximum accuracy no greater than 1 % of the measured value for any demand greater than 2.2 ft³/h (0.06 m³/h), and shall be capable of measuring flows between at least 0 and 250 ft³/h

(7.08 m³/h). Pilot light gas consumption should be measured for at least an 8 h period.

6.3 *1 or 2 Steam Flow Meters*, for measuring the flow of steam to tank heaters and or booster heater, if applicable, shall have a resolution of 0.01 ft³ (0.0003 m³), a maximum accuracy of 1 % of the measured value, and shall be capable of measuring flows between at least 0 and 50 ft³/h (1.42 m³/h) and recording data at least as frequently as every second.

6.4 *Pressure Gauge*, for measuring pressure of steam to steam coils, shall have a resolution of 0.5 pounds per square inch gage (psig) (3.4 kPa), a maximum accuracy of 1 % of the measured value, and shall be capable of measuring pressures between at least 0 and 100 psig (689.5 kPa).

6.5 *Pressure Gauge*, for water consumption test, shall be capable of measuring at least 0 to 30 psig (207 kPa) with a resolution of at least 1 psig (6.9 kPa) and a maximum uncertainty of 3% of the measured value.

6.6 *Canopy Exhaust Hood or Vent Cowl Exhaust Ducts*, measured in agreement with manufacturers requirements. Vent cowl exhaust ducts shall operate in accordance with the manufacturer's recommendation, if applicable, or at a nominal 200 cubic feet per minute (cfm) (94.4 L/s) on the entrance side of dishwasher and 400 cfm (188.8 L/s) on the exit side if the manufacturer does not provide recommendations. Canopy exhaust hood shall extend at least 1 ft beyond the dishwashing machine footprint operating at the dishwashing machine manufacturer's specified ventilation rate. Report the ventilation rate and ventilation exhaust type.

6.7 *Pressure Gauge*, for monitoring natural gas pressure, shall have a range of 0 to 10 inches water (in. H₂O) (zero to 2.5 kPa), a resolution of 0.1 in. H₂O (125 Pa), and a maximum accuracy of 3 % of the measured value.

6.8 *Temperature Sensor*, for measuring natural gas and ambient air temperatures in the range of 50 to 100°F (10 to 40°C), with a resolution of at least 0.5 degrees Fahrenheit (°F) (0.3°C) and a maximum accuracy of 1% (0.5°C). For dishwashers with steam coil tank or booster heat, the temperature sensor for measuring steam temperatures in the range of 200 to 300°F (93 to 149°C) shall have a resolution of at least 0.5°F and a maximum accuracy of 1%.

6.9 *Barometer*, for measuring absolute atmospheric pressure, to be used for adjustment of measured natural gas volume to standard conditions if the gas flow meter does not correct for pressure, or for calculating absolute pressure from gage pressure if the pressure gauge does not correct for atmospheric pressure for steam coil tank or booster heat, shall have a resolution of 0.2 inches mercury (in. Hg) (670 Pa), and an accuracy of 0.2 in. Hg (670 Pa).

6.10 *Flow Meter*, for measuring water consumption of the dishwasher. The calibrated flow meters shall have a resolution of at least 0.01 gal (40 mL), a maximum accuracy of 1% of full scale and shall be capable of measuring flow rates as low as 0.2 gpm (13 mL/s). The maximum flowrate of the machine should not exceed 90% of the meter's upper measurement range. If using a data acquisition system, water meters should have the capability of outputting a minimum of 100 pulses per gallon.

6.11 *Stop Watch*, with a resolution of at least 0.1 second (s) and an accuracy of ± 2% of the time period being measured.

6.12 *Analytical Balance Scale*, or equivalent, for measuring weight of dishes and dish racks used in the dishload energy test. Capable of weighing a minimum of 20 lb (9 kg). It shall have a resolution of at least 0.01 lb (5 g) and an accuracy of 0.01 lb (5 g) or better.

6.13 *Temperature Sensor*, with a range from 50 to 250°F (10 to 121°C), with a resolution of 0.2°F (0.1°C), an accuracy of 1%, and a response time of less than two seconds for measuring tank temperature, booster and dishwasher inlet temperatures. For dishwashers with steam coil tank or booster heat, the thermocouple probes shall be used for measuring the condensate water outlet temperature. Calibrated K-type 24-GA thermocouple wire with stainless steel sheath and ceramic insulation is the recommended choice for measuring the booster and dishwasher inlet temperatures. The thermocouple probe can be fed through a compression fitting so as to submerge exposed junction in booster and dishwasher inlets.

6.14 *Dishracks*, minimum of 30 (60 for flight type machines), 19³/₄ by 19³/₄ by 4 in. (50.2 by 50.2 by 10.2 cm), peg-type, polypropylene commercial or acceptable equivalent (for example, Carlisle RP14, Cambro PR314L40151). Each shall weigh 4.4 ± 0.2 lb (2 ± 0.09 kg), and be used in the washing energy performance test (see 10.8).

6.15 *Plates*, minimum of 300 (600 for flight type machines), 9-in. (23 cm), ceramic glazed plates, weighing 1.3 ± 0.05 lb (0.6 ± 0.02 kg) each.

NOTE 3—Inter-American® mdl #132 are within the specified weight range and are inexpensive.

6.16 *Surface Temperature Thermocouple Probe*, for measuring dish plates and dishracks temperatures. Resolution and accuracy shall be the same as in 6.13.

7. Sampling

7.1 *Dishwasher*—A representative production model shall be selected for performance testing.

8. Materials

8.1 As specified in 6.14, the dishracks must be made of polypropylene. This material is required because the test method assumes a specific heat of 0.39 Btu/(lb × °F). One verification that a rack is polypropylene is if it has the recycling symbol No. 5 on it with the letters "PP" below the symbol.

9. Preparation of Apparatus

9.1 Install the dishwasher in accordance with the dishwasher manufacturer's instructions connected to vent cowl exhaust ducts or a canopy hood extending at least 1 ft (0.3 m) beyond the dishwashing machine footprint. Vent cowl exhaust ducts should operate at a nominal 200 cfm (94.4 L/s) on the entrance side of dishwasher and 400 cfm (188.8 L/s) on the discharge side or in accordance with manufacturer's recommendations, if applicable. Record the ventilation rate used for the testing. The associated heating or cooling system shall be capable of maintaining an ambient temperature of 75

$\pm 5^{\circ}\text{F}$ ($23.9 \pm 3^{\circ}\text{C}$) within the testing environment when the exhaust ventilation system is working and the appliance is being operated.

9.2 Install the booster heater, if it is not integral to the dishwasher, in accordance with the manufacturer's recommendations. The pipe from the booster outlet to the dishwasher inlet shall be minimized and shall be wrapped with $\frac{1}{2}$ -in. insulation along its entire length.

9.3 Connect the booster to a supply of water, which is within the range of the manufacturer specified input rate, not to exceed $140 \pm 2^{\circ}\text{F}$ ($60 \pm 1.1^{\circ}\text{C}$). For heat recovery machines, connect the cold water supply to $70 \pm 3^{\circ}\text{F}$ ($21.1 \pm 1.7^{\circ}\text{C}$) water. For testing purposes, the dishwasher may be connected to a source of water that is at the manufacturer specified sanitizing rinse temperatures in lieu of an external booster heater.

NOTE 4—A heat recovery dishwasher may have a hot and cold water inlet. Typically for rinsing only the cold water is used, while for filling the hot water is used, sometimes in combination with the cold water.

9.4 Connect the dishwasher to a calibrated energy test meter so that all energy (including tank heater(s), motors and controls) is monitored. Connect the booster to a separate calibrated energy test meter. For steam coil or gas dishwashers, electric energy consumption shall be simultaneously monitored with steam or gas energy consumption. The dishwasher and booster shall not be monitored as one energy load. Separate monitoring will broaden the usefulness of the data and enhance the accuracy of the results. Internal booster heaters shall be monitored separately and the booster idle energy shall be reported separately from the total idle energy.

9.5 For gas installations, install a pressure regulator (downstream from the meter) to maintain a constant (manifold) pressure of gas supplied to the dishwasher and booster heater, if applicable, for all tests. Install instrumentation to record both the pressure and temperature of the gas supplied to the dishwasher and the barometric pressure during each test so that the measured gas flow can be corrected to standard conditions if the gas flow meter does not already correct for pressure and temperature. For steam coil tank or booster heat installations, install instruments to provide dry superheated steam to the dishwasher. Adjust the steam supply pressure to within $\pm 2.5\%$ of the operating pressure specified by the manufacturer. Install instrumentation to record the pressure, temperature, and volumetric flow rate of the steam supplied to the dishwasher tank heater (and booster heater separately, if applicable), the pressure and temperature of the condensate exiting the dishwasher tank heater (and booster heater separately, if applicable), and the barometric pressure during each test so that the measured gage pressures can be corrected to absolute pressure.

9.6 For electric tank heaters and boosters, confirm, while the elements are energized, that the supply voltage is within $\pm 5\%$ of the operating voltage specified by the manufacturer. If it is not, a voltage regulator may be required during the tests. Record the test voltage for each test. If the machine has several electrical connections, record the voltages separately.

9.7 For gas tank heaters and boosters, during maximum energy input, adjust the gas supply pressure downstream from

the appliance's pressure regulator to within $\pm 5\%$ of the operating manifold pressure specified by the manufacturer. Make adjustments to the dishwasher following the manufacturer's recommendations for optimizing combustion, as applicable.

9.8 Install the flow meter (6.10), such that total water flow to the booster and dishwasher is measured. Install a separate water meter for each water machine connection including tank top-off and auxiliary rinse.

9.9 Install a temperature sensor(s) (6.13) in the tank within $\frac{1}{2}$ in. (1.3 cm) the factory installed thermostat bulb.

9.10 Install a temperature sensor (6.13) at the inlet to the dishwasher's sanitizing rinse water manifold and in the inlet and outlet the booster heater. Install temperature sensors on each additional water inlet to the machine. The sensors should be installed with the probe immersed in the water.

NOTE 5—Install the thermocouple probes described in 6.13 into sanitizing rinse water manifold for the dishwasher and into the supply water inlet at the booster. The thermocouple probe must be installed so that the thermocouple probe is immersed in the incoming water. A compression fitting should be first installed into the plumbing for both inlets. A junction fitting may need to be installed in the plumbing line that would be compatible with the compression fitting.

9.11 Install dishwashing machine's strip (end) curtains in accordance to manufacturer's recommendations.

9.12 Preparation of Dishloads:

9.12.1 This section describes preparation of the 30 (60 for flight type) dishloads (5 stabilization dishloads and 25 test dishloads, 10 and 50 for flight type) and two empty racks to be used in the washing energy performance test.

9.12.2 An important feature of the washing energy performance test is that every dishwasher be subjected to the same thermal load. To accomplish this feature, the tester must control some of the factors that affect the thermal load. These factors are as follows.

9.12.2.1 The total weight of the dishes,

9.12.2.2 The weight of the (empty) racks, and

9.12.2.3 The initial temperature of the dishes and racks.

9.12.3 The weight of the dry racks is specified in 6.14 as 4.4 ± 0.2 lb (2 ± 0.09 kg) per rack. If they weigh greater than 4.6 lb, trim away material until they weigh 4.4 ± 0.2 lb (2 ± 0.09 kg). To see what parts of the rack are not needed for the test and may therefore be trimmed, it may be desirable to load the racks as they will be used during the test. The loading is explained in 9.12.4 and 9.12.5.

9.12.4 Prepare 30 (60 for flight type) dishloads as described in this and the following step (9.12.5). Each dishload must have 13.0 ± 0.5 lb (5.9 ± 0.2 kg) of plates. Ideally, this simply requires ten 9-in. plates. If total weight of the ten 9-in. plates does not fall within the range, then change individual plates to achieve the specified weight range.

9.12.5 The plates should be spaced evenly on the racks. The plate spacing shall be the same on all racks.

9.12.6 The bulk temperature of the dishloads before washing must be $75 \pm 2^{\circ}\text{F}$ ($24 \pm 1^{\circ}\text{C}$). This can be accomplished by storing the dishloads in a room with an ambient temperature of $75 \pm 2^{\circ}\text{F}$ ($24 \pm 1^{\circ}\text{C}$). Avoid any circumstances that would

result in some dishes being at different temperatures from others, such as being stored in the air path of an HVAC supply register. Determine the bulk temperature using a surface temperature probe (6.16), measuring the temperature of three plates (one front, one center, and one rear) of each dishrack. Average these temperatures to determine the bulk temperature.

9.13 Conveyor and wash pump motor operation may be adjustable. If adjustable calibrate as described in 10.4.

10. Procedure

10.1 General:

10.1.1 Obtain and record the following for each run of every test (gas, electric, and steam coil).

10.1.1.1 Voltage of each electrical connection while elements are energized.

10.1.2 For dishwashers with a gas powered tank heater or booster the following shall be obtained and recorded for each run of every test if the gas meter does not already correct the gas volume based on temperature and pressure.

10.1.2.1 Higher heating value.

10.1.2.2 Standard gas conditions of calculation in 11.3.

10.1.2.3 Measure gas temperature.

10.1.2.4 Measured line gas pressure (before pressure regulator).

10.1.2.5 Barometric pressure.

NOTE 6—For a gas appliance, the quality of heat (energy) generated by the compliance combustion of the fuel is known as the heating value, heat of combustion, or calorific value of that fuel. For natural gas, this heating value varies according to the constituents of the gas. It is measured in Btu/ft³. The heating value should be obtained during testing and used in the determination of the energy input to the appliance.

NOTE 7—The preferred method for determining the heating value of gas supplied to the dishwasher under testing is by using a calorimeter or gas chromatograph in accordance with accepted laboratory procedures. It is recommended that all testing be performed with gas with a heating value between 1 000 and 1075 Btu/ft³ (37 300 to 40 100 kJ/m³). The use of “bottle” natural gas with a certified heating value within the specified 1000 to 1075 Btu/ft³ (37 300 to 40 100 kJ/m³) range is an acceptable alternative.

10.1.3 For gas dishwashers, energy calculations shall be in accordance with 11.3.

10.1.4 For dishwashers that use steam coils for tank or booster heat, the steam temperature, pressure, and instantaneous or average volumetric flow rate at dishwasher inlet shall be recorded at intervals no greater than one second of every test. Cumulative flow rate and average temperatures and pressures can be measured and recorded at an interval of 5 s or less. Steam condensate temperature and weight should be recorded at the outlet of the machine. Barometric pressure has to be recorded for every run or idle performed on the dishwasher. Make any necessary corrections to the measurements as required by the instruments (that is, correction for elevation of pressure gauge above pressure line, etc.).

10.1.5 For each run of every test, confirm that the inlet steam pressure $\pm 5\%$ of rated “data plate” pressure. If the difference is greater than 5%, the steam pressure regulator should be adjusted.

10.2 *Booster Temperature Calibration (High Temperature Machines):*

10.2.1 For external booster heaters, while monitoring the water inlet of the booster heater or water source and dishwasher (rinse manifold) temperature, initiate a dishwasher cycle. Adjust the booster heater or water source to the manufacturer’s recommended sanitizing rinse temperature $\pm 2^\circ\text{F}$ ($\pm 1.1^\circ\text{C}$), if user adjustable. If the manufacturer does not have a recommended external booster heater setting, then set the booster heater thermostat such that the average temperature of water at the dishwasher manifold (measured only during the rinse) is between 180 and 195°F (82 and 91°C). If the machine is supplied with an internal booster heater, retain the factory setting of the thermostat.

10.3 Run two empty dishracks through the machine. Confirm that the stabilized flowing sanitizing rinse temperature is above the manufacturer’s rated sanitizing rinse temperature (or above 180°F (82°C) if the manufacturer does not provide a rated sanitizing rinse temperature). If the stabilized flowing sanitizing rinse temperature is below the manufacturer’s data plate rated sanitizing rinse temperature (or below 180°F (82°C) if the manufacturer does not provide a rated sanitizing rinse temperature), adjust the thermostat per the manufacturer’s instructions if it is user adjustable not to exceed the manufacturer’s rated sanitizing temperature +15°F (8.3°C). Submerged thermocouple probes may take up to 10 s to stabilize during rinse, so the first 10 s of rinse temperature data shall be discarded.

10.4 *Wash Tank Pump and Conveyor Motor Calibration:*

10.4.1 Dishwashing machines may be equipped with automatic shut-down that stop the pump(s) and conveyor motors when no racks are being washed. For wash tank pump and conveyor motors that have automatic or adjustable operation time, if user adjustable, set the controls so motors automatically shut off after the manufacturer’s recommended (or factory default setting) operating period during washing energy performance testing.

10.4.2 Some dishwasher machines are equipped with a final rinse catch pan (final rinse water saver) to capture the water from the rinse cycle. Set the catch pan drain to manufacturer’s recommended setting. Report final rinse catch pan drain setting.

10.4.3 If conveyor speed is user adjustable, set to maximum conveyor speed as specified in NSF/ANSI 3 and report conveyor speed. If not user adjustable, retain factory setting.

10.5 *Tank Heater Maximum Energy Input Rate (that is, maximum power)*—The maximum energy input rate determination is used to verify that the dishwasher is operating within manufacturer specifications. If there is a data plate rating or a rating printed on the heating element for the tank heater(s), follow the steps below. If the tank heater(s) are included as part of a total power consumption data plate rating, follow the steps below while monitoring the total power consumption for all components included in the rating.

10.5.1 For gas and steam powered dishwashers, instruments shall be connected so that the energy (for steam and gas tank heat) consumption of the tank heater is measured separately. Fill the dishwasher tank with water. For gas tank heaters, allow the tank heater to idle for one “on” cycle to allow the burner

orifices to heat up. Commence monitoring the elapsed time and energy consumption of the tank heater when the tank heater cycles on for the second time. Stop monitoring the elapsed time and energy consumption of the tank heater when the tank heater cycles off. Record the time and energy consumption of the tank heater during the complete “on” cycle. For steam coil tank heaters, commence monitoring the elapsed time and energy consumption of the tank heater when the tank heater cycles on. Stop monitoring the elapsed time and energy consumption of the tank heater when the tank heater cycles off. Record the time and energy consumption of the tank heater during the complete “on” cycle. For machines with steam coil tank heat, using an appropriately sized vessel that is completely dry, catch all condensate from the outlet during the test. Weigh the filled vessel, subtracting the weight of the capture vessel to calculate the weight of the water. Calculate the total mass of the inlet steam during the test and confirm that it is within 5% of the mass of water measured from the outlet stream. If the difference is greater than 5%, adjust the inlet steam pressure until the difference is less than 5% and rerun the tank heater “maximum energy input rate” (i.e. maximum power) test.

10.5.2 For electric tank heaters, the input rate should be measured only when the heater element is engaged (no pumps or motors working) if there is one meter installed on the machine, otherwise the tank heater needs to be submetered. Commence monitoring the energy to the tank heater when the tank heater cycles on. Stop monitoring the energy when the tank heater cycles off. In accordance with 11.5, determine the tank heater “maximum energy input rate” (i.e. maximum power) for the dishwasher under test. Report the measured input rate and confirm that it is within 5 % of the data plate rated input or rating printed on the heating element. If the difference is greater than 5 %, testing shall be terminated.

10.6 *Booster Maximum Energy Input Rate (that is, maximum power):*

NOTE 8—For some gas appliances, the energy input rate changes as the burner orifices heat up from room temperature to operational temperature. The step described in 10.6.1 is provided to provide a stable test condition. The dishwasher machines sanitizing rinse cycle is run continuously to initiate and keep the booster heater’s gas burner(s) on during the booster maximum energy input rate test. If there is a data plate rating or a rating printed on the heating element for the booster heater, follow the steps below. If the booster heater is included as part of a total power consumption rating, follow the steps below while monitoring the total power consumption for all components included in the rating.

10.6.1 Instruments shall be connected so that only the energy (for gas or steam booster heat) or power (for electric booster heat) consumption of the booster heater is measured. Fill the booster heater with water. For electric booster heaters, commence monitoring the power of the booster heater when the booster heater cycles on. Stop monitoring the power when the booster heater cycles off. Record the maximum power value as the maximum energy input rate. For gas booster heaters, allow the tank heater to idle for one “on” cycle to allow the burner orifices to heat up. Commence monitoring the elapsed time and energy consumption of the booster heater when the booster heater cycles on for the second time. Stop monitoring the elapsed time and energy consumption of the booster heater when the booster heater cycles off. Record the

time and energy consumption of the booster heater during the complete “on” cycle. For steam coil booster heaters, commence monitoring the elapsed time and energy consumption of the booster heater when the booster heater cycles on. Stop monitoring the elapsed time and energy consumption of the booster heater when the tank heater cycles off. Record the time and energy consumption of the booster heater during the complete “on” cycle. For machines with steam coil booster heat, using an appropriately sized vessel that is completely dry, catch all condensate from the outlet during the test. Weigh the filled vessel, subtracting the weight of the capture vessel to calculate the weight of the condensate. Measure the temperature of the condensate in order to obtain the steam condensate density. Calculate the total mass of the inlet steam during the test and confirm that it is within 5% of the mass of water measured from the outlet stream. If the difference is greater than 5%, adjust the pressure of the inlet steam until the difference is less than 5% and rerun the booster heater “maximum energy input rate” (that is, maximum power) test.

10.6.2 Determine the booster “maximum energy input rate” (that is, maximum power) for the dishwasher under test, in accordance with 11.5. Report the measured input rate and confirm that it is within 5 % of the data plate rated input or rating printed on the heating element. If the difference is greater than 5 %, testing shall be terminated.

10.7 *Dishwasher Sanitizing Rinse Water Consumption Verification*—The sanitizing and post-sanitizing rinse water consumption test shall be run before the washing energy performance test, and the idle energy consumption test. The Dishwasher shall be operated at the same settings (water level, conveyor speed, sanitizing mode, etc.) for all three tests: the water consumption test, washing energy performance test, and the idle energy consumption tests. Machines with a post-sanitizing rinse shall separately measure and report the water consumption with the feature turned on and turned off. For fresh water machines, rinse pressure should be set to the manufacturer’s rating ± 2 psig (± 13.8 kPa).

10.7.1 Activate the sanitizing rinse (and the post-sanitizing rinse if the water consumption including post-sanitizing rinse is being measured) for at least one minute. Do not activate any other component(s) of the Dishwasher that consume fresh water. If there is a lever that actuates the sanitizing rinse or post-sanitizing rinse, the lever may be held down to simulate operation, otherwise back to back racks can be sent through the dishwasher continuously. Verify that the pumped sanitizing rinse and post-sanitizing rinse operate correctly. If they do not, terminate testing.

10.7.2 Using a flow meter, measure all water that is sent to the machine 1 min \pm 1 s of continuous operation of the sanitizing rinse (and post-sanitizing rinse if the water consumption including post-sanitizing rinse is being measured). Record the exact time. Do not activate any other component(s) of the Dishwasher that consumes water. If there is a lever that actuates the sanitizing rinse or post-sanitizing rinse, the lever may be held down to simulate operation.

10.7.3 Repeat steps 10.7.1 and 10.7.2 three times.

10.7.4 Determine the water consumption, for the dishwasher under test. Report the measured consumption and