



Standard Specification for Washing Machines, Heat Sanitizing, Commercial, Pot, Pan, and Utensil Vertically Oscillating Arm Type¹

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1. Scope

1.1 This specification covers manually fed, motor-driven vertically oscillating arm type, automatically controlled, commercial pot, pan, and utensil washing machines, hereinafter referred to as “the washer.”

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.

1.3 The following precautionary statement pertains only to the test methods portion, Section 9 of this specification: *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.*

1.4 *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

A53/A53M Specification for Pipe, Steel, Black and Hot-Dipped, Zinc-Coated, Welded and Seamless

A240/A240M Specification for Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels and for General Applications

A276 Specification for Stainless Steel Bars and Shapes

A436 Specification for Austenitic Gray Iron Castings

A554 Specification for Welded Stainless Steel Mechanical Tubing

B43 Specification for Seamless Red Brass Pipe, Standard Sizes

B75 Specification for Seamless Copper Tube (Metric) B0075_B0075M

B127 Specification for Nickel-Copper Alloy Plate, Sheet, and Strip

D3951 Practice for Commercial Packaging

F760 Specification for Food Service Equipment Manuals

F1021 Specification for Feeders, Detergent, Rinse Agent, and Sanitizing Agent for Commercial Dishwashing and Glasswashing Machines

F1696 Test Method for Energy Performance of Stationary-Rack, Door-Type Commercial Dishwashing Machines

2.2 American National Standards:³

ANSI SI.4 Specification for Sound Level Meters

ANSI SI.13 Methods for the Measurement of Sound Pressure Levels

2.3 Federal Regulation:⁴

OSHA Title 29

2.4 National Electrical Manufacturers Association Standards:⁵

NEMA ICS Industrial Controls and Systems

NEMA MG-I Motors and Generators

2.5 National Fire Protection Association Standard:⁶

NFPA/ANSI 70 National Electrical Code

2.6 NSF International Standards:⁷

NSF/ANSI 3 Commercial Warewashing Equipment

NSF/ANSI 5 Commercial Hot Water Generating Equipment

NSF/ANSI 29 Detergent/Chemical Feeders for Commercial Spray-Type Dishwashing Machines

NSF Listings—Food Equipment

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

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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 American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036.

⁴ Available from U.S. Government Printing Office Superintendent of Documents, 732 N. Capitol St., NW, Mail Stop: SDE, Washington, DC 20401.

⁵ Available from National Electrical Manufacturers Association, 2101 L St. N.W., Washington, DC 20037.

⁶ Available from National Fire Protection Association (NFPA), 1 Batterymarch Park, Quincy, MA 02269-9101.

⁷ Available from NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140.

2.7 *Underwriters Laboratories Standard*.⁸
UL 921 Commercial Dishwashers

3. Terminology

3.1 Definitions:

3.1.1 *commercial pot, pan and utensil washing machines*—machines that uniformly wash, rinse, and heat sanitize food preparation utensils. The machines shall be capable of removing physical soil from properly racked and pre-scraped items, and sanitizing multiple pots, pans, and utensils.

4. Classification

4.1 *General*—The washer shall be of the following types, styles, sizes, and classes as specified.

4.2 Types:

4.2.1 Type I—One rack capacity.

4.2.1.1 *Style A*—One door (front-loading).

4.2.1.2 *Style B*—Three doors (pass-through with front inspection door).

4.3 Tank Heat:

4.3.1 *Style 1*—Steam heated.

4.3.1.1 *Class A*—Injection.

4.3.1.2 *Class B*—Heat Exchange Coil.

4.3.2 *Style 2*—Electric Heat.

5. Ordering Information

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

5.1.1 Title, number, and date of this standard type, style, and class of machine required.

5.1.2 A pressure reducing valve, if required (see 7.4). Incoming water pressure must be specified when ordering a pressure reduction valve.

5.1.3 A standard 40°F (22°C) temperature rise steam or electric booster is required. If the required temperature rise is more than 40°F (22°C) (see 7.13), it should be specified.

5.1.4 Electrical power supply characteristics (voltage, phase, frequency) (see 7.11.3).

5.1.5 A detergent feeder, if required (see 7.14).

5.1.6 Accessory equipment, spare and maintenance parts required, as specified in order.

5.1.7 Treatment and painting, if other than specified (see 7.17).

5.1.8 When energy consumption profiles, water consumption profiles, or productivity profiles are desired (see 9.3).

5.1.9 Manufacturer's certification, when required (see Section 10).

6. Materials

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 pot, pan, and

utensil washing 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 (see Specification A240/A240M).

6.1.3 *Corrosion-Resisting Material*—Corrosion-resisting material is other than corrosion-resistant steel that is equivalent in the pot, pan, and utensil washer application.

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

7. Design and Construction

7.1 The washer shall be complete so that when connected to the specified source of power, water supply, heating means (steam or electric), drainage, detergent and rinse agent feeder as applicable, the unit can be used for its intended function. Machines shall be rigid and quiet in operation. Parts requiring adjustment or service, or both, shall be readily accessible. The machine shall wash pots, pans, and utensils by means of a water and detergent solution pumped from a tank, and shall final rinse the pots, pans, and utensils with fresh water from an outside source at 20 ± 5 psi (137.8 ± 34.4 kPa) incoming pressure. Provisions shall be made to fill the wash tank either directly from the regular hot water supply with a hand valve or through the booster or solenoids, or both. The wash, dwell, and rinse cycles shall be automatically controlled. A light or display shall be provided to indicate when the machine is in operation. Machines shall be provided with tracks of corrosion-resistant steel or other corrosion-resisting material not less than 0.109 in. (2.8 mm). They shall have an inside working height including the door height of not less than 27 in. (686 mm).

7.2 *Piping, Tubing, Fittings, and Valves (Installation)*—Connections shall be readily accessible to facilitate installation and maintenance (see Specifications A53/A53M, B43, B75, and A554).

7.3 *Piping and Fittings*—Water, steam piping, and fittings shall be of corrosion-resisting material, or suitable heat-resisting plastic material.

7.3.1 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 NSF/ANSI 3. The drain and other plumbing connections shall be standard pipe or tubing connections. Drains may be joined into a single trunk line requiring only one connection or arranged to permit individual connections to the waste line.

7.4 *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). The drain valve shall be permanently marked to show “open” and “closed” positions and shall be lever-operated or wheel-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, when used, shall be identified. When specified (see 5.1.2), a water pressure reducing valve

⁸ Available from Underwriters Laboratories (UL), 333 Pfingsten Rd., Northbrook, IL 60062.

shall be provided for reducing water pressure to 20 ± 5 psi (137.8 ± 34.4 kPa) (see ANSI SI.4 and ANSI SI.13).

7.5 Spray Assemblies—All spray nozzles and spray arm manifolds shall be of corrosion-resisting materials. The main spray arm assembly shall include separate wash and rinse pipes. The assembly shall be directly connected by means of a rod-cam device. The assembly shall oscillate thereby moving the spray arms vertically between racked ware. A secondary spray assembly consisting of water-driven rotary sprays shall be installed under the work rack.

7.6 Tank and Housing—The tank and housing shall be constructed of not less than 0.070-in. (1.78 mm) corrosion-resistant steel.

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

7.8 Scrap Trays (Strainers)—Scrap trays of corrosion-resistant steel, not less than 0.044 in. (1.12 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 the perimeter of the tank where the scrap trays are installed shall be held to a minimum and in no case should be more than 0.375 in. (9.53 mm).

7.9 Access Door(s)—Door and door frames shall be constructed of not less than 0.059-in. (1.50-mm) corrosion-resistant steel, or other corrosion-resisting material, and shall be rigid and stiffened as necessary. Loading and unloading door(s) shall be counter-balanced and, when in the open position, shall electrically interlock the machine so that it cannot operate. Opening the door during operation shall automatically stop the machine. Door(s) shall be splash-proof and their exposed edges shall be smooth and formed to prevent canting or warping.

7.10 Legs (Feet)—The washer shall be rigidly constructed and have four or more legs (feet) made of corrosion-resistant 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. (864 to 899 mm) above the floor.

7.11 Pump and Motor Assemblies:

7.11.1 Assemblies—The pump motor 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.

7.11.2 Pump—Pump casings shall be cast iron or corrosion-resisting material and shall be of such a design as to permit ease of accessibility for inspection and removal of foreign items from the impeller and interior (see Specification **A436**). The shaft shall be of corrosion-resistant steel, properly aligned and supported (see Specification **A276**). 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 that 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.

7.11.3 Motor—The wash spray assembly shall be motor driven (see NEMA ICS, NEMA MG-1, and NFPA/ANSI 70). The drive shall be outfitted with a safety slip clutch or other method to prevent damage from a stalled main spray arm assembly.

7.12 Heating—Style 1 and 2 machines shall be capable of maintaining required temperature levels in the tank.

7.12.1 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 tank. Low water protection shall be provided. Steam heat will be provided by tube type heat exchangers or steam injectors, or a combination of both. Check valves or vacuum breakers must be used on all injector-type heating units to prevent back siphoning. The minimum operating pressure shall be specified by the manufacturer and the maximum operating pressure shall not exceed 35 psi (241.3 kPa).

7.12.2 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 tank. Low water protection shall be provided.

7.13 Final Rinse Booster—Final rinse booster heater will not be furnished as a part of the washer unless specified.

7.13.1 Steam Booster—When specified, meeting NSF/ANSI 5 (see **5.1.3**), the washer 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°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 may 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. The steam booster may be furnished separately mounted on its own legs and equipped with suitable fittings for connection into the final rinse water lines. 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.

7.13.2 Electric Booster—When specified, meeting NSF/ANSI 5 (see **5.1.3**), the washer shall be provided with an electric booster having all necessary controls for automatic operation to raise and maintain the temperature of the final rinse water from 140°F (60°C) to at least 180°F (82°C) during the rinse cycle. The booster shall be designed to operate with the electric power characteristics specified. The electric booster may 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. The electric booster may be furnished separately, mounted on its own legs, and equipped with suitable fittings for connection into the final rinse water