



# Standard Specification for Washing Machines—Pot, Pan, and Utensil, Heat Sanitizing, Commercial Rotary Conveyor Type<sup>1</sup>

This standard is issued under the fixed designation F1203; 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.

## 1. Scope

1.1 This specification covers manually fed, motor-driven rotary conveyor 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:<sup>2</sup>

[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

[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:<sup>3</sup>

[ANSI SI.4](#) Specification for Sound Level Meters

[ANSI SI.13](#) Methods for the Measurement of Sound Pressure Levels

### 2.3 Federal Regulations:<sup>4</sup>

[OSHA Title 29](#)

### 2.4 National Electrical Manufacturers Association Standards:<sup>5</sup>

[NEMA ICS](#) Industrial Controls and Systems

[NEMA MG-I](#) Motors and Generators

### 2.5 National Fire Protection Association Standard:<sup>6</sup>

[NFPA/ANSI 70](#) National Electrical Code

### 2.6 NSF International Standards:<sup>7</sup>

[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](#)

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<sup>2</sup> For referenced ASTM standards, visit the ASTM website, [www.astm.org](http://www.astm.org), or contact ASTM Customer Service at [service@astm.org](mailto: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> Available from American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036.

<sup>4</sup> Available from Standardization Documents Order Desk, DODSSP, Bldg. 4, Section D, 700 Robbins Ave., Philadelphia, PA 19111-5098.

<sup>5</sup> Available from National Electrical Manufacturers Association (NEMA), 1300 N. 17th St., Suite 1847, Rosslyn, VA 22209.

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

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

2.7 *Underwriters Laboratories Standard*.<sup>8</sup>  
**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 and sanitizing properly racked and pre-scraped multiple pots, pans, and utensils. The machines shall consist of the following principal parts: legs, wash chamber, hood, tank, doors, spray assemblies, pumps, motors, controls, piping, valves, heating equipment and accessories.

### 4. Classification

4.1 *General*—The washer shall be of the following type, size, and class as specified.

#### 4.2 Types:

##### 4.2.1 *Motor-Driven Continuous Rotary Conveyor*:

4.2.1.1 *Type I*—One door (front loading).

4.2.1.2 *Type II*—One or two door (pass-through corner operation).

4.2.1.3 *Type III*—One or two door (pass-through straight line operation).

4.2.1.4 *Size 1*—Nominal 42-in. diameter.

4.2.1.5 *Size 2*—Nominal 60-in. diameter.

4.2.1.6 *Size 3*—Nominal 74-in. diameter.

4.2.1.7 *Size 4*—Nominal 86-in. diameter.

#### 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 if 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, selected options.

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

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

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 pot, pan, and utensil washing machine shall be complete so that when connected to the specified source of power, water supply, heating means (steam or electric), drainage, detergent 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) flow 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 solenoid, or both. The wash, dwell, and rinse cycles shall be automatically controlled. A light shall be provided to indicate when the machine is in operation. Machines shall be provided with a motor-driven rotary table, constructed of corrosion-resistant steel or other corrosion-resisting material. 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 B43, B75, A53/A53M, and A554.)

7.3 *Piping and Fittings*—Water, steam piping, and fittings shall be of corrosion-resisting material or suitable heat-resisting plastic material. 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 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, when used, shall be permanently marked to show “open” and “closed” positions, and shall be lever-operated 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 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 manifolds shall be rigid spray pipe, easily cleanable, and shall be of corrosion-resisting materials. The main spray assembly shall include separate wash and rinse pipes located above, below, and on the side of the work.

**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, or other corrosion-resisting material.

**7.7 Overflow**—The 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 will the space be more than 0.375 in. (9.53 mm).

**7.9 Access Door**—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. The loading and unloading door 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. The door shall be splash-proof and its 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 table height may be varied from 34 to 35 in. (864 to 889 mm) above the floor for the pass-through model and 39 to 40 in. (991 to 1016 mm) for the front-load model.

**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.

**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 pump shall either be self-draining or equipped with a means for draining. The pump suction intake shall be provided with a strainer or shroud made of corrosion-resisting materials.

**7.11.3 Motor**—The rotary conveyor table 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 conveyor.

**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 sheets 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 part of the machine 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 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. Otherwise, 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 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. Otherwise, the electric booster may be furnished separately, mounted on its own legs and equipped with suitable fittings for connection into the final rinse water lines.

**7.14 Detergent Feeder**—When specified (see 5.1.5), an electric or electronic automatic detergent feeder conforming to