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Standard Terminology Relating to Food Service Equipment¹

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1. Scope

1.1 This terminology covers definitions for various terms and equipment listed in the test methods and specifications for Committee F-26 on Food Service Equipment.

2. Referenced Documents

2.1 ASTM Standards:

- F 759 Specification for Hot Chocolate Beverage Dispensers²
- F 858 Specification for Hot-Sanitizing Commercial Dishwashing Machines, Single Tank, Conveyor Rack Type³
- F 859 Specification for Heat-Sanitizing Commercial Dishwashing Machines, Multiple Tank, Conveyor Rack Type³
- F 860 Specification for Heat Sanitizing Commercial Dishwashing Machines, Multiple Tank, Rackless Conveyor Type³
- F 861 Specification for Commercial Dishwashing Racks³
- F 917 Specification for Commercial Food Waste Disposers³
- F 918 Specification for Noncarbonated Mechanically Refrigerated, Beverage Dispenser (Visible Product)³
- F 919 Specification for Slicing Machines, Food, Electric³
- F 952 Specification for Mixing Machines, Food, Electric³
- F 953 Specification for Commercial Dishwashing Machines (Stationary Rack, Dump Type) Chemical Sanitizing³
- F 1021 Specification for Feeders, Detergent, Rinse Agent, and Sanitizing Agent for Commercial Dishwashing and Glasswashing Machines³
- F 1022 Specification for Chemical Sanitizing Commercial Dishwashing Machines, Recirculated Wash, Fresh Water Rinse Type³
- F 1023 Specification for Dispensers, Powdered Iced Tea³
- F 1024 Specification for Dispensers, Rehydrated Mashed Potato³
- F 1047 Specification for Frying and Braising, Tilting Type³
- F 1114 Specification for Heat Sanitizing Commercial Pot, Pan, and Utensil Station Rack Type Water-Driven Rotary Spray³
- F 1126 Specification for Food Cutters, Electric³

- F 1150 Specification for Commercial Food Waste Pulper and Waterpress Assembly³
- F 1202 Specification for Washing Machines, Heat Sanitizing, Commercial, Pot, Pan, and Utensil Vertically Oscillating Arm Type³
- F 1203 Specification for Washing Machines-Pot, Pan, and Utensil, Heat Sanitizing, Commercial Rotary Conveyor Type³
- F 1237 Specification for Commercial Dishwashing Machines, Multiple-Tank, Continuous Oval-Conveyor Type, Heat Sanitizing³
- F 1275 Test Method for the Performance of Griddles³
- F 1299 Specification for Food Service Equipment Hoods for Cooking Appliances³
- F 1360 Specification for Ovens, Microwave, Electric³
- F 1361 Test Method for the Performance of Open Deep Fat Fryers³
- F 1371 Specification for Vegetable Peeling Machines, Electric³
- F 1495 Specification for Oven, Combination, Electric³
- F 1484 Test Method for the Performance of Steam Cookers³
- F 1496 Test Method for the Performance of Convection Ovens³
- F 1521 Test Method for the Performance of Range Tops³
- F 1605 Test Method for the Performance of Double-Sided Griddles³
- F 1639 Test Method for the Performance of Combination Ovens³
- F 1695 Test Method for the Performance of Underfired Broilers³
- F 1696 Test Method for the Energy Performance of Single Rack, Hot Water Sanitizing, Door Type Commercial Dishwashing Machines³
- F 1704 Test Method for the Performance of Commercial Kitchen Ventilation Systems³

2.2 ANSI Standard:⁴

ANSI Z83 American National Standard for Gas Food Service Equipment

2.3 UL Standards:⁵

¹ This terminology is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.91 on Editorial and Nomenclature.

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² Discontinued; See 1994 Annual Book of ASTM Standards, Vol 15.07.

³ Annual Book of ASTM Standards, Vol 15.07.

⁴ Available from American National Standards Institute, 11 W. 42nd St., 13th Floor New York, NY 10036.

⁵ Available from Underwriters Laboratories, Inc., 333 Pfingsten Rd., Northbrook, IL 60062.

ANSI/UL Standard No. 197 Commercial Electric Cooking Appliances

UL Standard No. 710 Grease Extractors for Exhaust Ducts

UL Standard No. 763 Motor-Operated Commercial Food Preparing Machines

UL Standard No. 969 Marking and Labeling Systems

2.4 *NSF International Standards:*⁴

ANSI/NSF Standard No. 2 Food Service Equipment

ANSI/NSF Standard No. 4 Commercial Cooking, Rethermalization and Powdered Hot Food Holding and Transport Equipment

ANSI/NSF Standard No. 8 Commercial Powdered Food Preparation Equipment

ANSI/NSF Standard No. 3 Commercial Spray-Type Dishwashing and Glasswashing Machines

2.5 *NFPA Standard:*⁶

NFPA Standard No. 96

3. Terminology

3.1 Definitions—Food Service Appliances:

braising pan—equipment suitable for the preparation of foods by several methods, such as frying, braising, boiling and simmering.

broiler, conveyor—equipment that carries the food product on a wire rack through a tunnel that heats using high temperature radiant heat sources above and or below the rack, for cooking on one or both sides of the food product at once. See **broiler, overfired** and **broiler, underfired**.

broiler, overfired—equipment with a high temperature radiant heat source above a grate for cooking food.

upright broiler—a heavy duty freestanding piece of equipment with a high input rate and production capacity among overfired broilers. See **broiler, overfired**.

salamander—a medium duty broiler, with approximately half the depth of an upright, and generally mounted above a commercial range. See **broiler, overfired**.

broiler, underfired—equipment with a high temperature radiant heat source below a grate for cooking food, including charbroiler, radiant-broilers, smokeless broilers, etc..

cheesemelter—a low input unit, designed to melt cheese on top of specialty foods, but usually incapable of fully cooking a food item such as steak or chicken. See **broiler, overfired**.

dishwashing machine, commercial—machines that uniformly wash, rinse, and sanitize kitchen ware. The machines shall be capable of removing physical soil from properly racked and prescraped tableware, and sanitizing multiple-use tableware.

booster heater—the water heater responsible for heating and maintaining the final sanitizing rinse water (to a minimum of 180°F) to dishwater, may be separate from dishwater or integral.

chemical sanitizing—solution to destroy or kill any residual bacteria from multiple-use tableware.

chemical sanitizing, recirculated wash, fresh water rinse

type—machines with a final rinse using fresh water from an outside source combined with chemical sanitizing solution; additional parts: chemical sanitizing equipment. See **dishwashing machine, commercial**.

chemical sanitizing, stationary rack, dump type—machines with chemical sanitizing solution added to the rinse cycle; additional parts: chemical sanitizing equipment. See **dishwashing machine, commercial**.

conveyor—a mechanism designed to move racked/unracked dishware through the treatment stages and out to the clean end of conveyor type dishwashing machines.

detergent feeder—a device that automatically feeds detergents into wash tanks of spray-type commercial dishwashing and glasswashing machines.

dish rack—a peg type, polypropylene, or other noncorrosive material rack designed to hold tableware in place during washing.

dishwater inlet—incoming water to dishwater.

heat sanitize—fresh water, heater to a minimum specified temperature (usually a minimum of 180°F), to destroy or kill any residual bacteria from tableware.

heat sanitizing, conveyor rack type—machines that automatically convey racks of soiled tableware through treatment stages and final heat sanitizing rinse, conveying them out at the clean end of the machine; additional parts: rinse chamber, heating equipment, and conveying mechanism. See **dishwashing machine, commercial**.

heat sanitizing, stationary rack type—manually fed machines, includes a final heat sanitizing rinse; additional parts: heating equipment. See **dishwashing machine, commercial**.

heat sanitizing, continuous oval-conveyor type—dishwashing machine and conveyor-table when assembled, shall form an oval-shaped dish handling system. Machines shall automatically convey racks of soiled tableware through the treatment stages, including a final heat sanitizing rinse of the machine, conveying them out to the clean tableware removal area of the conveyor: additional parts: recirculating pre-wash chamber, rinse chamber, conveying mechanisms, heating equipment and horizontal conveyor tables. See **dishwashing machine, commercial**.

heat sanitizing, rackless conveyor type—machines shall automatically convey unracked soiled tableware through the treatment stages, includes a final heat sanitizing rinse, conveying them out at the clean end of the machine; additional parts: rinse chamber, conveying mechanisms, and heating equipment. See **dishwashing machine, commercial**.

pot, pan, and utensil washing machine, commercial—see **pot, pan, and utensil washing machines, commercial**.

rinse additive feeder—a device that automatically feeds rinse additives into recirculated or non-recirculated rinse water of spray-type commercial dishwashing and glasswashing machines.

sanitizing agent feeder—a device that automatically feeds sanitizer into recirculated or non-recirculated rinse water of spray-type commercial dishwashing and glasswashing machines.

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

tank heater—heating system that maintains the dishwasher's wash tank temperature.

dispenser—commercial equipment designed to deliver a beverage or food product.

aeration system—a type of circulation system that causes the beverage to cascade across the top and down the sides of the bowl interior incorporating air into the beverage.

circulation system—the system that moves the beverage within the bowl to ensure proper cooling and mixing.

hot chocolate dispenser—commercial equipment designed to deliver a predetermined amount of hot chocolate flavored beverage.

noncarbonated mechanically refrigerated visible product, beverage dispenser—counter-top equipment, mechanically refrigerated, with a transparent, impact-resistant container designed to afford a visual display of the beverage.

powdered iced tea dispenser—commercial equipment designed to deliver a portion of instant tea, usually mixed with tap water and dispensed into a container with ice.

rehydrated mashed potato dispenser—commercial equipment designed to deliver whipped or mashed potatoes.

throw—a quantity of liquid or powder ingredient that is augured, pumped, or dispensed into a liquid of larger mass and makes up the basic flavoring and/or solid of a finished product.

whippers—a mechanical device used to beat air into a beverage so as to change its properties from a liquid drink to a frothy drink.

exhaust hood—a device that captures hot air, odors, and vapors produced in the cooking process and directs them to an exhaust fan.

canopy—a covering fixed above cooking equipment and overhanging on all sides of its unclosed sides, whose lower edge is a minimum height of 6 ft 6 in. from the finished floor. The purpose of the canopy is to contain and capture the unwanted by-products resulting from cooking activities and may be Type I or Type II. See *Type I*, *Type II*, and **exhaust hood**.

wall-mounted canopy—used for all types of cooking equipment located against a wall. See *canopy*.

single island canopy—used for all types of cooking equipment in a single line island configuration. See *canopy*.

double island canopy—used for all types of cooking equipment mounted back to back in an island configuration. See *canopy*.

grease removal devices:

baffle filters—a series of vertical baffles designed to capture grease and drain it away to a container. The filters are arranged in a channel or bracket for easy insertion into, and removal from, the hood for cleaning, and are usually constructed of aluminum, steel, or stainless steel and they come in various standard sizes. See **exhaust hood**.

grease extractors—a system of components designed for integration within the exhaust hood for the removal of the airborne grease particles and the condensate of grease vapors, or both, for immediate or future disposal. See **exhaust hood**.

removal extractor—a series of horizontal baffles, usually constructed of stainless steel, designed to remove grease and

drain it away to a container. They are cleaned by running them through a dishwasher or by soaking and rinsing. See *grease extractors*.

stationary extractor—a series of horizontal baffles that run the full length of the exhaust hood and are not removable for cleaning. It includes one or more water manifolds with spray nozzles that, upon activation, wash the grease extractor with hot, detergent-injected water, removing the accumulation of grease from the extractor. See *grease extractors*.

makeup air—the supply of outside air, tempered or untempered, to a building in a controlled manner for the replacement of air exhausted through the hood, or the supply of outside air, untempered, into the hood to reduce the amount of tempered air exhausted from the building.

hood with integrated makeup air—an exhaust hood that introduces makeup air through a plenum, as an integral part of the hood. Integral makeup air options include *down discharge*, *front face discharge*, or *internal discharge (short-circuit)*, or both.

down discharge—makeup air method is used when spot cooling of the cooking staff is desired to help relieve the effects of severe radiant heat generated from equipment such as charbroilers. The makeup air must be heated or cooled, or both, depending on the climate.

front face discharge—makeup air method that is very flexible, but should be directed away from the hood, but the closer the air outlet's lower edge is to the bottom of the hood, the lower the velocity must be to avoid drawing effluent out of the hood.

internal discharge—method in which makeup air is introduced inside the hood. This design has limited application, and the amount of supply air able to be introduced varies considerably with the type of cooking equipment and the exhaust flow rate. Makeup air may be untempered depending on climatic conditions.

short-circuit—see *internal discharge*.

noncanopy—a fixed device located in close proximity over cooking equipment and in some cases having a shelf-like appearance. The purpose of which is to channel air movement to contain and capture the unwanted by-products resulting from cooking activities.

backshelf—used for counter-height equipment typically located against a wall, but could be freestanding.

eyebrow—used for direct mounting to ovens and some dishwashers.

pass-over style—used over counter-height equipment when pass-over configuration (from the cooking side to the serving side) is required.

Type I—exhaust hood designed for removal of grease and smoke. It includes both listed grease filter, baffles, or extractors for removal of the grease and fire suppression equipment. See **exhaust hood**.

Type II—exhaust hood designed for collection and removal of steam, vapor, heat, and odors where grease is not present. It may or may not have filters or baffles and typically does not have a fire suppression system.

ventilator—see **exhaust hood**.

food cutters—machine that uniformly reduces food products to a small particle size for salads, spreads, bread crumbs, and other food service recipes. Reduction of the food product is accomplished by combining the rotation of the product bowl with the perpendicular high speed rotation of a set of stainless steel cutlery knives.

food mixing machines—vertical electric machine that shall be adaptable for mixing, whipping, and beating food products. The size range (as expressed by bowl capacity) from 12 qt to 140 qt and does not include special purpose machines that are intended solely for mixing dough.

agitators—a removable device attached to the power output shaft that extends downward into the mixer bowl and converts or imparts the desired action on the contents of the bowl.

attachment hub— a device featuring an industry-standard square drive, that supports and powers ancillary devices such as a vegetable slicer or chopping attachment.

bowl guard—the barrier, assembled over the bowl area, intended to reduce the user's access to the hazards that exist in the bowl during machine operation.

food service equipment manuals—manuals for food service equipment shall contain as a minimum, complete installation, operating, preventive maintenance, safety warnings, cleaning, and service instructions, including applicable charts and diagrams.

food slicing machines—a machine with electrically-driven rotating slicing blades.

carriage—the device for holding the food product that is manually or automatically reciprocated to bring the product in contact with the knife.

feed chute—a device that can replace the carriage for the purpose of slicing multiple small cross-sectional food products. This device also includes an end weight or spring to permit slicing of product to within the last one-quarter inch.

gage plate—a device that determines the thickness of an individual slice of food product.

gage plate adjuster—a manually operated dial or a lever that is used by the operator to set the *gage plate*. Usual practice is to indicate the thickness by a graduated scale with a 0 (zero) setting to indicate that the *gage plate* is completely closed.

sharpener—the device for holding the sharpening and truing stones. The sharpener can be either attached to the slicer or removable from the slicer's sharpener attachment point. If it is removable, a storage location within the machine structure shall be provided.

food waste disposal, commercial—a device intended for grinding food waste into small particles that are then flushed by water into a sanitary sewer system. Food wastes can be cooked or noncooked soils from the preparation or serving of foods. Use not intended for grinding glass, china, metals, clam or oyster shells, large bones, wood, paper, cardboard, or plastic.

food waste pulper and waterpress assembly, commercial—a device intended for grinding food waste, food service paper, cardboard products, food service plastic products, documents including computer printouts, general office and retail store paper, and cardboard waste. Materials are ground in a

water-filled tank (*pulper*) to produce a slurry which is then passed to the waterpress to be dewatered. Use not intended for grinding glass, china, metal, wood, clam, or oyster shells. Any small pieces of metal inadvertently placed in the pulper, such as cardboard box staples, aluminum refreshment cans, or tin food cans, shall be removable from the outside of the pulper tank.

pulper—a water filled tank with a motor driven grinding disk to grind and cut waste material, and mixes this material with water to produce a slurry that is pumped to the waterpress through a sizing screen.

waterpress—a device that de-waters the slurry generated in the pulper by use of a tapered compression cone and perforated screen, then discharges the pulp down a chute to a waste container. Water removed during this process is recirculated to the *pulper* tank in order to conserve fresh water use.

fryer—equipment, including a cooking vessel, in which oils are placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid within a perforated container rather than by the bottom of the vessel. Heat delivery to the cooking oils varies with fryer models.

donut fryer—see *specialty fryer*.

induction fryer— a thermostatically controlled piece of equipment, including a cooking vessel powered by electromagnetic coils inside stainless steel immersion tubes. The electromagnetic field created by these coils causes eddy currents to form in the metal surrounding them, in which the amount of heat in the metal is controlled by changing the magnetic field surrounding the induction coils in response to the fryer thermostat. See **fryer**.

open deep fat fryer—equipment with a deep kettle containing oil or fat for cooking food within a perforated container. See **fryer**.

pressure fryer— equipment with a deep kettle containing oil or fat covered by a heavy, gasketed lid with a pressure valve. The equipment kettle operates between 10 and 12 psig. See **fryer**.

specialty fryer— equipment with a wide and shallow cooking area that allows a layer of food to be lowered into oil on a screen or shallow basket (that is, donut and fish/chicken fryers). See **fryer**.

griddle—equipment for cooking food in its own juices or oil by direct contact with a hot surface.

chrome-finished griddle—equipment with a polished chrome-finished cooking surface that is easier to clean and radiates less heat towards the chef and the kitchen. See **griddle**.

double-sided griddle—equipment for cooking food by direct contact with two hot surfaces. See **griddle**.

grooved griddle— equipment with a grooved cooking surface that imitates characteristic striped sear mark of a charbroiler. See **griddle**.

single-sided griddle—See **griddle**.

oven—general purpose equipment, operating in dry heat mode, used primarily for baking and roasting food products.

cavity—that portion of the oven in which food may be heated, cooked, or defrosted.

combination oven— equipment that combines the function of hot air convection or super-heated steam heating, or both, to