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Standard Specification for Powered Pot, Pan and Utensil Washing Sinks¹

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1. Scope

1.1 This specification covers commercial powered pot, pan and utensil washing sinks.

1-2

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 *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 and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 *ASTM Standards:*²

A29/A29M [Specification for Steel Bars, Carbon and Alloy, Hot-Wrought, General Requirements for](#)

A120 ~~Discontinued 1987: Specification for Pipe, Steel, Black and Hot-Dipped Zinc-Coated (Galvanized) Welded and Seamless for Ordinary Uses; Replaced by A53~~ [Specification for Pipe, Steel, Black and Hot-Dipped Zinc-Coated \(Galvanized\) Welded and Seamless for Ordinary Uses](#)³

A167 [Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet, and Strip](#)

A276 [Specification for Stainless Steel Bars and Shapes](#)

A436 [Specification for Austenitic Gray Iron Castings](#)

A554 [Specification for Welded Stainless Steel Mechanical Tubing](#)

A582/A582M [Specification for Free-Machining Stainless Steel Bars](#)

B43 [Specification for Seamless Red Brass Pipe, Standard Sizes](#)

B75 [Specification for Seamless Copper Tube](#)

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

F760 [Specification for Food Service Equipment Manuals](#)

F2379 [Test Method for Energy Performance of Powered Open Warewashing Sinks](#)

2.2 *Federal Regulations:*⁴

OSHA Title 29 Chapter XVII, Part 1910

2.3 *American National Standards:*⁵

ANSI S1.4 [Specification for Sound Level Meters](#)

ANSI S1.13 [Methods for the Measurement of Sound Pressure Levels](#)

2.4 *National Electrical Manufacturers Association Standards:*⁶

NEMA ICS [Industrial Controls and Systems](#)

NEMA MG-1 [Motors and Generators](#)

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

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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 Withdrawn.

⁴ Withdrawn. The last approved version of this historical standard is referenced on www.astm.org.

⁵ Available from U.S. Government Printing Office Superintendent of Documents, 732 N. Capitol St., NW, Mail Stop: SDE, Washington, DC 20401, <http://www.access.gpo.gov>.

⁶ Available from American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036, <http://www.ansi.org>.

⁶ Available from National Electrical Manufacturers Association (NEMA), 1300 N. 17th St., Suite 1752, Rosslyn, VA 22209, <http://www.nema.org>.

2.5 *National Fire Protection Association Standards:*⁷

NFPA No. 70 National Electrical Code

2.6 ~~NSF Standards:~~ *NSF International Standards:*⁸

NSF/ANSI 2 Food Equipment

NSF/ANSI 51 Plastic Materials and Components Used in Food Equipment

NSF Listings Food Equipment

2.7 *Underwriters Laboratories Standards:*⁹

UL 921 Commercial Electric Dishwashers

2.8 *American Society of Sanitary Engineering Standards:*¹⁰

ASSE 1001 Pipe Applied Atmospheric Vacuum Breakers

3. Terminology

3.1 *Definitions:*

3.2 *powered pot, pan and utensil washing sink, n*—an all-purpose, stainless steel water basin with electrically powered water pump(s) and multiple high flow water nozzles designed for cleaning pots, pans and utensils.

3.2.1 *Discussion*—The main washing basin holds 50 to 100 gallons-gal (189 to 379 L) of heated water. The unit may or may not feature a scrapper sink (with or without a disposer), rinse tank, sanitizing tank and/or tank, or a drain table, or a combination thereof. The machines shall consist of the following principal parts: legs, wash basin, rinse basin, sanitizing basin, clean and soiled end drain boards, spray nozzles, pump, motor, controls, and piping. May or may not be provided with an electric heater, faucet, pre-rinse spray hose and other accessories.

4. Classification

4.1 *General*—Powered pot, pan and utensil washing sink shall be of the following types, styles, classes, size, and capacity group, as specified:

4.2 *Types:*

4.2.1 *Type I (Right-to-Left)*—This machine is designed with the utensil flow from the right to the left as you are facing the machine.

4.2.2 *Type II (Left-to-Right)*—This machine is designed with the utensil flow from the left to the right as you are facing the machine.

4.3 *Styles and Classes:*

4.3.1 *Style 1* (electrically heated wash tank).

4.3.1.1 *Class A* (single temperature set point)

4.3.1.2 *Class B* (dual temperature set points)

4.3.2 *Style 2* (no heat).

4.4 *Size and Capacity:* Sizes are as follows:

4.4.1 *Drainboards, soiled and clean ends*—(typically 12, 18, 20, 24, 30, 36, 42, 48, 54 or 60 in.). —(typically 12, 18, 20, 24, 30, 36, 42, 48, 54, or 60 in. (30, 46, 51, 61, 76, 91, 107, 122, 137, or 152 cm))

4.4.2 *Scrapper section*—(typically 20 or 36 in. (51 or 91 cm)). May or may not be provided with a disposer.

4.4.3 *Wash Sink*—(typically 30, 32, 36, 42, 48, 54 or 60 in.). —(typically 30, 32, 36, 42, 48, 54, or 60 in. (76, 81, 91, 107, 122, 137, or 152 cm)).

4.4.4 *Rinse Sink*—(typically 15, 18, 20, 24, 30 or 36 in.). —(typically 15, 18, 20, 24, 30, or 36 in. (38, 46, 51, 61, 76, or 91 cm)).

4.4.5 *Sanitizer Sink*—(typically 18-1/2, 20, 24, 30 or 36 in.). —(typically 18-1/2, 20, 24, 30, or 36 in. (47, 51, 61, 76, or 91 cm)).

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

5. Ordering Information

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

5.1.1 Title, number, and date of this standard,

5.1.2 Type, and size machine required, including width of each sink section and drainboards (see 4.1),

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

⁷ Available from National Fire Protection Association (NFPA), 1 Batterymarch Park, Quincy, MA 02169-7471, <http://www.nfpa.org>.

⁸ Available from NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140, <http://www.nsf.org>.

⁹ Available from Underwriters Laboratories (UL), 333 Pfingsten Rd., Northbrook, IL 60062-2096, <http://www.ul.com>.

¹⁰ Available from American Society of Sanitary Engineering, 901 Canterbury, Suite A Westlake, OH 44145, info@asse-plumbing.org.

¹⁰ Available from ASSE International, 901 Canterbury, Suite A, Westlake, OH 44145, info@asse-plumbing.org.