



# Standard Specification for Griddles, Single and Double Sided, Self-heating, Counter or Stand Mounted Gas and Electric Fired<sup>1</sup>

This standard is issued under the fixed designation F1919; 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 griddles which utilize gas or electrical heat sources, or both, for cooking food in the commercial and institutional food service establishments.

1.2 The values stated in inch-pound units are to be regarded as the standard. The SI values given in parentheses are provided for information only.

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:<sup>2</sup>

- D3951 Practice for Commercial Packaging
- F760 Specification for Food Service Equipment Manuals
- F1166 Practice for Human Engineering Design for Marine Systems, Equipment, and Facilities
- F1275 Test Method for Performance of Griddles

### 2.2 ANSI Standards:

- ANSI/NSF 4 Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment<sup>3</sup>
- ANSI Z223/NFPA 70 National Electrical Code<sup>4</sup>
- ANSI/UL 197 Commercial Electrical Cooking Appliances<sup>5</sup>

<sup>1</sup> This specification is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.02 on Cooking and Warming Equipment.

Current edition approved Nov. 15, 2010. Published January 2011. Originally approved in 1998. Last previous edition approved in 2003 as F1919–03. DOI: 10.1520/F1919-10.

<sup>2</sup> 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.

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

<sup>4</sup> Available from National Fire Protection Association (NFPA), 1 Batterymarch Park, Quincy, MA 02169-7471, http://www.nfpa.org.

<sup>5</sup> Available from Underwriters Laboratories (UL), 333 Pfingsten Rd., Northbrook, IL 60062-2096, http://www.ul.com.

ANSI B1.1 Unified Inch Screw Threads (UN and UNR Thread Form)<sup>6,7</sup>

ANSI Z1.4 Sampling Procedures and Tables for Inspection by Attributes<sup>6</sup>

ANSI Z21.41 Quick-Disconnect Devices for Use With<sup>6</sup>

ANSI Z21.45 Flexible Connector of Other Than All-Metal Construction for Gas Appliances<sup>6</sup>

ANSI Z83.11 Gas Food Service Equipment<sup>6</sup>

ANSI/NFPA 54 National Fuel Gas Code<sup>4</sup>

### 2.3 Military Standards:

MIL-STD-167/1 Mechanical Vibration of Shipboard Equipment (Type 1—Environmental and Type 2—Internally Excited)<sup>5</sup>

MIL-STD-461 Requirements for the Control of Electromagnetic Interference Characteristics of Subsystems and Equipment<sup>5</sup>

MIL-STD-1399/300 Interface Standard for Shipboard Systems Section 300A Electric Power, Alternating Current<sup>5</sup>

## 3. Terminology

### 3.1 Definitions of Terms Specific to This Standard:

3.1.1 *cooking device, n*—equipment that transfers heat to food products.

3.1.2 *counter top mounted, n*—equipment that is installed on top of a counter or table surfaces, designed for smaller operations or those with limited floor space.

3.1.3 *drop-in type, n*—equipment that is installed into a hole or cut-out in the top of a counter or table.

3.1.4 *food service equipment, n*—equipment that transfers heat or cold to food products.

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

3.1.6 *stand mounted, n*—equipment that is secured to a stand for operational height or mobile convenience as well as installation security.

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

<sup>7</sup> Available from the Standardization Documents Order Desk, DOCUMENTS, 700 Robbins Ave., Building No. 4 – Section D, Philadelphia, PA 19222-5094.

#### 4. Classification

4.1 Griddles covered by this specification are classified by type, size, style, and electrical class.

##### 4.1.1 Type:

4.1.1.1 *Type 1*, for counter top use.

4.1.1.2 *Type 2*, stand mounted.

(1) *Type 2A*—stand with plain legs.

(2) *Type 2B*—stand with casters.

(3) *Type 2C*—stand with bolt-down legs.

4.1.1.3 *Type 3*, for flush installation (drop-in type).

##### 4.1.2 Size (Cooking Surface):

4.1.2.1 Nominal 24-in. (610-mm) wide by 18-in. (457-mm) deep.

4.1.2.2 Nominal 24-in. (610-mm) wide by 24-in. (610-mm) deep.

4.1.2.3 Nominal 36-in. (914-mm) wide by 18-in. (457-mm) deep.

4.1.2.4 Nominal 36-in. (914-mm) wide by 24-in. (610-mm) deep.

4.1.2.5 Nominal 48-in. (1219-mm) wide by 24-in. (610-mm) deep.

4.1.2.6 Nominal 60-in. (1524-mm) wide by 24-in. (610-mm) deep.

4.1.2.7 Nominal 72-in. (1829-mm) wide by 24-in. (610-mm) deep.

4.1.2.8 This specification does not purport to address all of the sizes, which may be available, but it is an overview of the most common sizes used in the industry today.

##### 4.1.3 Styles:

4.1.3.1 *Style 1*—Gas-fired griddle.

4.1.3.2 *Style 2*—Electric griddle.

4.1.3.3 *Style 3*—Combination gas-fired/electric griddle.

##### 4.1.4 Electrical Classes:

4.1.4.1 *Class 1*—208 V, 60 Hz, 1 phase.

4.1.4.2 *Class 2*—208 V, 60 Hz, 3 phase.

4.1.4.3 *Class 3*—240 V, 60 Hz, 1 phase.

4.1.4.4 *Class 4*—240 V, 60 Hz, 3 phase.

4.1.4.5 *Class 5*—480 V, 60 Hz, 3 phase.

4.1.4.6 *Class 6*—480 V, 60 Hz, 3 phase.

4.1.4.7 *Class 7*—120 V, 60 Hz, 1 phase.

4.1.4.8 *Class 8*—220 V, 60 Hz, 3 phase.

4.1.4.9 *Class 9*—230 V, 50 Hz, 1 phase.

4.1.4.10 *Class 10*—400 V, 50 Hz, 3 phase.

4.1.4.11 *Class 11*—440 V, 60 Hz, 3 phase (shipboard use).

#### 5. Ordering Information

5.1 An order for a griddle(s) under this specification shall specify the following:

5.1.1 ASTM specification number and date of issue.

5.1.2 Quantity to be furnished.

5.1.3 Type.

5.1.4 Size.

5.1.5 Style.

5.1.6 Electrical Class.

5.2 The following options should be reviewed, and if any are desired, they also should be included in the order.

5.2.1 When Federal/military procurement(s) is involved, refer to the Supplementary Requirements section at the end of this specification.

5.2.2 Type of gas, if applicable, that is, natural, propane, or other (specify BTU/ft<sup>3</sup>).

5.2.3 Electrical power supply characteristics, including controls if applicable, such as voltage, frequency, phase, kw input, or amp load, as applicable.

5.2.4 When other than manufacturer's standard, commercial, domestic packaging is required, specify packaging requirements (see 13.1).

5.2.5 When special or supplement requirements, such as inspections, accessories, mounting patterns, utility connections, etc., or combination thereof, are required.

5.2.6 When specified, a certification to ensure that samples representing each lot have been either tested or inspected as directed and the requirements have been met. When specified, a copy of the certification or test results, or both, shall be furnished to the purchaser.

5.2.7 When specified, with a quick-disconnect gas supply. When specified an approved quick disconnect (socket and plug) conforming to ANSI Z21.41, and a flexible metal connector conforming to ANSI Z21.45 and consisting of a male pipe thread fitting on one end and a union with female thread on the opposite end shall be provided with the griddle.

5.2.8 Specify the location of the grease trough(s), type of drainage and splash guards.

#### 6. Materials

6.1 *General*—Griddles shall conform to the applicable documents listed in Section 2. Materials used shall be free from defects, which would affect the performance or maintainability of individual components or of the overall assembly. Materials not specified herein shall be of the same quality used for the intended purpose in commercial practice. Unless otherwise specified herein, all equipment, material, and articles incorporated in the work covered by this specification are to be new or fabricated using materials produced from recovered materials to the maximum extent possible without jeopardizing the intended use. None of the above shall be interpreted to mean that the use of used or rebuilt products are allowed under this specification unless otherwise specified.

6.2 *Hardware and Fittings*—Unless otherwise specified (see Section 5), all hardware and fittings shall be corrosion-resistant or suitably processed to resist corrosion in accordance with the manufacturer's standard practice.

6.3 *Threaded Parts*— All threaded parts shall conform to ANSI B1.1.

#### 7. Design and Construction

7.1 *General*—Griddles and accessories shall conform to ANSI/UL No. 197 or ANSI Z83.11, as applicable, and ANSI/NSF 4, ANSI/NFPA 54 and ANSI Z223/NFPA 70, as applicable. Griddles shall be delivered assembled, ready for connection to electricity or gas piping, or both, as applicable.

7.2 *Service Connections*—Provisions for service shall be provided in the back or bottom of the griddle. Types 1 and 2 shall be capable of being banked side by side.