



Standard Specification for Commercial Dishwashing Racks¹

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This standard has been approved for use by agencies of the U.S. Department of Defense.

1. Scope

1.1 This specification covers racks used in commercial spray type dishwashing machines and for storage of clean tableware.

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 safety hazard caveat pertains only to the test method portion, Section 8, of this specification: *This standard does not purport to address 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

[A240 Specification for Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels and for General Applications](#)

2.2 *American National Standard*³

[ANSI Z1.4 Sampling Procedures and Tables for Inspection by Attributes](#)

2.3 *NSF International*⁴

[NSF/ANSI 32 Commercial Warewashing Food Equipment](#)

[NSF/ANSI 51 Food Equipment Materials](#)

[NSF Food Service Equipment Listing](#)

3. Classification

3.1 Commercial dishwashing racks shall be classified as follows:

3.2 *Type I*—Compartment tray/plate rack with six compartments.

3.2.1 *Type IA*—Service tray rack with six compartments.

3.2.2 *Type IB*—Flatware rack.

3.2.3 *Type IC*—Plate rack with seven compartments (nominal 16 by 16 in. (406 by 406 mm)).

3.2.4 *Type ID*—Flatware rack (nominal 16 by 16 in. (406 by 406 mm)).

3.2.5 *Type IE*—Circular plate rack.

3.2.6 *Type IF*—Plate rack.

3.3 *Type II*—Cup/Bowl rack.

3.3.1 *Type IIA*—Tumbler rack.

3.3.2 *Type IIB*—Cup rack.

3.3.3 *Type IIC*—Compartmented cup rack.

3.3.4 *Type IID*—Cup/Bowl rack (nominal 16 by 16 in. (406 by 406 mm)).

3.3.5 *Type IIE*—Circular compartmented cup, bowl, and flatware rack.

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

⁴ Available from NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140.

- 3.4 *Type III*—Carrier cylinder.
- 3.4.1 *Type IV*—Flatware cylinder (plastic).
- 3.5 *Type V*—Flatware cylinder (corrosion-resistant steel).
- 3.6 *Type VI*—Special racks (see 6.7).

4. Ordering Information

4.1 Purchasers should select the preferred options permitted herein and include the following information in the procurement document:

- 4.1.1 Title, designation, and year of issue of this specification.
- 4.1.2 Type and style.
- 4.1.3 Material (See 5.2.1 and 5.2.2).

4.2 The overall height and the maximum diameter, excluding the handle of the cup, must be submitted when ordering racks to meet Type IIC (see 6.3).

4.3 When ordering special racks (Type VI), dimensional data of overall height and maximum diameter of ware must be furnished. For cups, exclude handle from overall diameter measurement (see 6.3).

5. Materials and Manufacture

5.1 *Materials:*

5.1.1 *Corrosion-Resistant Steel*—Corrosion-resistant steel shall conform to requirements of any 300 series stainless steels specified in Specification A240.

5.1.2 *Molded Plastic*—Racks shall conform to NSF/ANSI 51 or NSF/ANSI 3-2.

5.2 *Manufacture:*

5.2.1 *Racks*—The frame or body for racks may be made of plastic material conforming to the requirements of 5.1.2. The diagonal distance between corners of finished racks shall not vary more than $\pm 1/8$ in. (3.18 mm). Outside dimension of racks shall not deviate from the nominal dimension by more than $1/8$ in. (3.18 mm). Racks shall be designed for stacking.

5.2.2 *Silverware Cylinders*—Cylinders shall be made either of plastic material conforming to the requirements of 5.1.2 or may be made of corrosion-resistant steel conforming to the requirements of 5.1.1.

6. Physical Requirements

6.1 Unless otherwise specified, the dishwashing racks shall be nominal 19 $3/4$ by 19 $3/4$ in. (501.6 by 501.6 mm) overall dimensions, and shall have four-way indexing capability.

6.2 *Type I (Compartment Tray/Plate (Six compartments))*—Rack shall be suitable for holding 9 in. (229 mm) dinner plates, or trays measuring approximately 15 $1/2$ in (394 mm) long by 11 $5/8$ in. (295 mm) wide by $3/4$ in. (19 mm) deep. The rack shall be divided to hold six of these trays or 12 plates for washing and sanitizing in a commercial dishwashing machine.

6.2.1 *Type IA, (Service Tray (Six Compartments))*—Rack shall be suitable for holding cafeteria-type service trays measuring approximately 15 × 20 in. (381 × 508 mm). The rack shall be divided to hold no less than six such trays for washing and sanitizing in a commercial dishwashing machine.

6.2.2 *Type IB (Flatware)*—Rack shall be suitable for horizontal racking of flatware for washing and sanitizing in a commercial dishwashing machine. Bottom of rack shall be of a design to permit free flow of water and prevent loss of flatware through the bottom, or bottom of rack shall be fitted with a flat insert. Rack shall be of a design to discourage overloading of flatware.

6.2.3 *Type IC (Nominal 16 by 16 in. (406 by 406 mm) Plate (7 compartments))*—Rack shall be suitable for holding 9-in. (229-mm) dinner plates. The rack shall be divided to hold seven of these plates for washing and sanitizing in a single tank commercial dishwashing machine.

6.2.4 *Type ID (Nominal 16 by 16 in. (406 by 406 mm), Flatware)*—Rack shall be suitable for horizontal racking of flatware for washing and sanitizing in a single tank commercial dishwashing machine. Bottom of rack shall be of a design to prevent flatware from protruding and to permit a free flow of water, or bottom of rack shall be fitted with a flat insert. Rack shall be of a design to discourage overloading of flatware.

6.2.5 *Type IE ((Circular), Plate)*—Rack shall be suitable for holding 9-in. (229-mm) dinner plates. The rack shall be divided to hold no less than eight plates for washing and sanitizing in a single tank commercial dishwashing machine of circular shape.

6.2.6 *Type IF (Plate)*—Rack shall be suitable for holding 9-in. (229-mm) dinner plates. The rack shall be divided to hold no less than sixteen plates for washing and sanitizing in a commercial dishwashing machine.

6.3 *Type II (Rack, Cup/Bowl)*—Rack shall be suitable for holding 10 $1/2$ oz (311 mL) or 5 $3/4$ -in. (146-mm) diameter bowls. Rack shall hold not less than sixteen bowls for washing and sanitizing in a commercial dishwashing machine. The rack shall also be suitable for conveying a Type III carrier through a dishwashing machine. The frame or body of the rack should have an inside height of not less than 3 $1/16$ in. (937 mm).