



# Standard Specification for Hot Water and Chemical Sanitizing Commercial Dishwashing Machines, Stationary Rack Type<sup>1</sup>

This standard is issued under the fixed designation F857; 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 (ε) indicates an editorial change since the last revision or reapproval.

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

## 1. Scope

1.1 This specification covers manually fed, spray-type, stationary rack, automatically controlled, hot water and chemical sanitizing commercial dishwashing machines.

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 caveat pertains only to the test methods portion, Section 12, 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>

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

[A240/A240M Specification for Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels and for General Applications](#)

[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](#)

[F861 Specification for Commercial Dishwashing Racks](#)

[F1696 Test Method for Energy Performance of Stationary-Rack, Door-Type Commercial Dishwashing Machines](#)

2.2 *Federal Regulations:*<sup>3</sup>

[OSHA Title 29 Code of Federal Regulations \(CFR\) Chapter XVII, Part 1910](#)

2.3 *American National Standards:*<sup>4</sup>

[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:*<sup>5</sup>

[NEMA ICS Industrial Controls and Systems](#)

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

2.5 *National Fire Protection Association Standards:*<sup>6</sup>

[NFPA No. 70 National Electrical Code](#)

2.6 *NSF International Standards, Criteria, and Listings:*<sup>7</sup>

[NSF/ANSI 3 Commercial Warewashing Equipment](#)

[NSF 5 Commercial Hot Water Generating Equipment](#)

[NSF/ANSI 29 Detergent/Chemical Feeders for Commercial Spray-Type Dishwashing Machines](#)

<sup>1</sup> This specification is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.01 on Cleaning and Sanitation 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 U.S. Government Printing Office Superintendent of Documents, 732 N. Capitol St., NW, Mail Stop: SDE, Washington, DC 20401, <http://www.access.gpo.gov>.

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

<sup>5</sup> Available from National Electrical Manufacturers Assn., 2101 "L" Street, N.W., Washington, DC 20037.

<sup>6</sup> Available from National Fire Protection Assn., Batterymarch Park, Quincy, MA 02269.

<sup>7</sup> Available from NSF International, 789 N. Dixboro Rd., Ann Arbor, MI 48105-9723.

**NSF/ANSI 51 Plastic Materials and Components Used in Food Equipment**  
**NSF Listings—Food Equipment and Related Products, Components, and Materials**

2.7 *Underwriters Laboratories Standard*.<sup>8</sup>

**UL 921 Commercial Dishwashers**

**UL 1453 Electric Booster and Commercial Storage Tank Water Heaters**

2.8 *American Society of Sanitary Engineering Standards*.<sup>9</sup>

**ASSE 1004 Commercial Dishwashers**

### 3. Terminology

3.1 *Definitions of Terms Specific to This Standard*:

3.1.1 *commercial dishwashing machines, n*—machines that uniformly wash, rinse, and sanitize eating and drinking utensils.

3.1.1.1 *Discussion*—The machines shall be capable of removing physical soil from properly racked and pre-scraped items and sanitizing multiple-use eating and drinking utensils. The dishwashing 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. Machines may be either chemical sanitizing or hot water sanitizing.

### 4. Classification

4.1 *General*—Dishwashing machines shall be of the following category, types, styles, classes, size, and capacity group as specified.

4.2 *Category*:

4.2.1 *Category A (Hot Water Sanitizing Model)*—This machine uses hot water to sanitize the dishes and may be provided with an internal booster heater or an external booster heater.

4.2.2 *Category B (Chemical Sanitizing Model)*—This machine uses a chemical sanitizing rinse and must be provided with a chemical sanitizing feeder.

4.3 *Types*:

4.3.1 *Type I (Straight-Through Model)*—This machine is used in line with the table on each side.

4.3.2 *Type II (Corner Model)*—This machine is used in corner placement forming a 90° (1.57 rad) side.

4.4 *Styles and Classes*:

4.4.1 *Style 1 (Steam Heated)*—Low pressure steam (10 to 15 psi (68.9 to 103.4 kPa)) flowing pressure at point of machine connection.

4.4.1.1 *Class A*—Injector.

4.4.1.2 *Class B*—Heat exchange coil.

4.4.2 *Style 2 (Electrically heated)*.

4.4.3 *Style 3 (Gas-heated)*:

4.4.3.1 *Class C*—Natural Gas.

4.4.3.2 *Class D*—LP Gas.

4.5 *Size and Capacity*, Racks of 19 3/4 by 19 3/4 in. (502 mm), nominal, racks at a minimum of 50 racks per hour. (See Specification F861).

4.6 All dishwashing machines 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 Category, type, style, class, and size machine required (see 4.1);

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

5.1.4 When a service-supply valve is required (see 7.4);

5.1.5 When a standard 40°F (22°C) temperature rise steam, or electric, or gas booster is required, or stipulate if the required temperature rise is more than 40°F (22°C) (see 7.13);

5.1.6 Electrical power supply characteristics (current, voltage, phase, frequency) (see Section 8);

5.1.7 When a detergent feeder is required (see 7.14);

5.1.8 When a rinse agent feeder is required (see 7.15);

5.1.9 Sanitizing agent feeder requirements, if applicable (see 7.16);

5.1.10 Accessory equipment, spare and maintenance parts required, as suggested by manufacturer;

5.1.11 Treatment and painting if other than specified (see Section 10);

5.1.12 When energy consumption profiles, water consumption profiles, or productivity profiles are desired (see 12.3); and

5.1.13 Manufacturer's certification, when required (see Section 13).

### 6. Materials and Design

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 dishwashing 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 or 400 series stainless steel specified in 2.1.

6.1.3 *Corrosion-Resisting Material*—Corrosion-resisting material is other than corrosion resistant steel that is equivalent in the dishwasher application.

6.1.4 *Nickel-Copper Alloy*—Nickel-copper alloys shall conform to the requirements of Specification B127.

6.1.5 *Plastics*—All plastic materials and components used in the dishmachine rinse system shall conform to NSF/ANSI 3 or NSF/ANSI 51.

<sup>8</sup> Available from comm2000, 1414 Brook Dr., Downers Grove, IL 60515, <http://www.shopulstandards.com>.

<sup>9</sup> Available from ASSE International, 18927 Hickory Creek Drive, Suite 220, Mokena, IL 60448.