



Designation: F 1237 – 93 (Reapproved 1998)

Standard Specification for Commercial Dishwashing Machines, Multiple-Tank, Continuous Oval-Conveyor Type, Heat Sanitizing¹

This standard is issued under the fixed designation F 1237; 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 Department of Defense.

1. Scope

1.1 This specification covers commercial multiple-tank dishwashing machines of the continuous type, oval shaped, with horizontal table conveyor systems.

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

1.3 The following safety hazards caveat pertains only to Section 12, Test Methods, 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 and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 ASTM Standards:

A 167 Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet, and Strip²

B 127 Specification for Nickel-Copper Alloy, (UNS N04400) Plate, Sheet, and Strip³

F 760 Specification for Food Service Equipment Manuals⁴

F 861 Specification for Commercial Dishwashing Racks⁴

2.2 Federal Regulations:⁵

OSHA Title 29

2.3 NSF Standards:⁶

ANSI/NSF 3 Commercial Spray-Type Dishwashing and Glasswashing Machines

NSF 5 Water Heaters, Hot Water Supply Boilers, and Heat Recovery Equipment

NOTE 1—NSF 5 applies only if a booster heater is furnished.

ANSI/NSF 29 Detergent/Chemical Feeders for Commercial Spray-Type Dishwashing Machines
NSF Listing—Food Equipment

2.4 *Underwriters Laboratories Standard:*⁷

UL 921 Commercial Electric Dishwashers

2.5 *American Society of Sanitary Engineering Standards:*⁸

ASSE 1004 Dishwashers

2.6 *Military Standard:*⁹

MIL-STD-129 Marking for Shipment and Storage

3. Terminology

3.1 Definition:

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

3.1.1.1 *Discussion*—The machines shall be capable of removing physical soil from properly racked and prescrapped items, and sanitizing multiple-use eating and drinking utensils. The dishwashing machine and conveyor-table, when assembled, shall form an oval-shaped dish handling system. The machines shall automatically convey racks of soiled dishes through the treatment stages of the machine, conveying them out to the clean dish removal area of the conveyor. The dishwashing machines shall consist of the following principal parts: legs, recirculating pre-wash chamber, wash chamber, rinse chamber, tanks, doors, spray assemblies, pumps, motors, controls, piping, valves, conveying mechanisms, horizontal conveyor tables, heating equipment, and accessories.

4. Classification

4.1 *General*—Dishwashing machines shall be of the types, styles, classes, arrangement, sizes, and capacity groups, as specified in 4.2-4.5.

¹ This specification is under the jurisdiction of ASTM Committee F-26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.01 on Cleaning and Sanitation Equipment.

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² *Annual Book of ASTM Standards*, Vol 01.03.

³ *Annual Book of ASTM Standards*, Vol 02.04.

⁴ *Annual Book of ASTM Standards*, Vol 15.07.

⁵ Available from the Superintendent of Documents, Government Printing Office, Washington, DC 20402.

⁶ Available from NSF International, P.O. Box 130140, Ann Arbor, MI 48113-0140.

⁷ Available from Underwriters Laboratories, Inc., 333 Pfingsten Rd., Northbrook, IL 60062.

⁸ Available from the American Society of Sanitary Engineering, P.O. Box 9712, Bay Village, OH 44140.

⁹ Available from Standardization Documents Order Desk, Bldg. 4 Section D, 700 Robbins Ave., Philadelphia, PA 19111-5094, Attn: NPODS.

4.2 Types:

4.2.1 *Type I-CW (clockwise) Rotation*—This machine shall be designed and supplied to accept the feeding of soiled tableware from the right side, when viewed from above.

4.2.2 *Type II-CCW (counterclockwise) Rotation*—This machine shall be designed and supplied to accept the feeding of soiled tableware from the left side, when viewed from above.

4.3 Styles and Classes:

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

4.3.1.1 *Class A*—Style 1 dishwashing machine that uses steam injectors.

4.3.1.2 *Class B*—Style 1 dishwashing machine that uses heat exchange steam coils.

4.3.2 *Style 2 (Electrically Heated)*.

4.4 Arrangement:

4.4.1 *Arrangement A*—With tray rail and table-mounted garbage disposal machine.

4.4.2 *Arrangement B*—With food waste trough instead of tray rail; garbage disposal machine in center of trough.

4.4.3 *Arrangement C*—Same as Arrangement A, except disposal unit not furnished; food discharged to garbage can at disposal location.

4.4.4 *Arrangement D*—Same as Arrangement B, except disposal unit not furnished; food discharged to garbage can at disposal location.

4.5 *Capacity*—240 racks per hour minimum, 19¾ by 19¾ in. (nominal) or equivalent meeting capacity requirement.

5. Ordering Information

5.1 Purchasers should select the preferred options permitted in this specification and include the information in 5.1.1 and 5.1.2 in the procurement document.

5.1.1 Title, designation number, and date of this specification.

5.1.2 Type, style, class, and arrangement required (see 4.1),

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

5.1.4 Whether a service-supply valve is required (see 7.5),

5.1.5 Whether a standard 40°F (22°C) temperature rise steam or electric booster is required, or stipulate if the required temperature rise is more than 40°F (22°C) (see 7.14),

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

5.1.7 Whether a detergent feeder is required (see 7.15),

5.1.8 Whether a rinse agent feeder is required (see 7.16),

5.1.9 Accessory equipment required, such as end cowls with vent openings, or spare and maintenance parts as suggested by the manufacturer.

5.1.10 Treatment and painting if other than specified (see Section 10),

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

5.1.12 Whether a silver soak sink is required (see 7.16).

6. Materials

6.1 All materials shall be specified as follows:

6.1.1 Materials used shall be free from defects that would affect the performance or maintainability of individual components of the overall assembly. The dishwashing machines shall meet the material design and construction requirements of ANSI/NSF 3.

6.1.2 *Corrosion-Resistant Steel*—Corrosion-resistant steel shall conform to the requirements of any 300 series stainless steel.

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

6.1.4 *Nickel-Copper Alloy*—Nickel-copper alloy shall conform to the requirements of Specification B 127.

7. Construction Requirements

7.1 The dishwashing machine shall be complete so that when connected to the specified source of power, water supply, heating means (steam or electric) and drainage, detergent and rinse agent feeder as applicable, the unit can be used for its intended function. Dishwashers shall be quiet in operation, free from objectionable splashing of water to the outside of the machine. The machine shall be equipped with splash curtains to prevent excessive splash and spray carryover. Parts requiring adjustment or service, or both, shall be readily accessible from the front and side of the machine. The machine shall wash dishes by means of a water and detergent solution pumped from a tank and shall pump rinse the dishes under pump pressure prior to the final rinse of fresh water from an outside source. Provisions shall be made to fill the wash and rinse tank either directly from the regular hot water supply with a hand valve or through the booster or solenoid, or both, provided the water temperatures comply with the provisions of ANSI/NSF 3. The dishwashing machine shall have a conveyor for handling 19¾ by 19¾ in. (nominal) racks, or equivalent meeting capacity requirement. The conveyor shall be protected by an adjustable slip clutch or other device. Means shall be provided for releasing or disconnecting the drive power, or the drive in case of jamming. The conveyor shall be driven by a separate motor. The final rinse spray control shall have a positive return to the OFF position when there are no racks in process to ensure the conservation of final rinse water. The machine shall be provided with tracks of corrosion-resistant steel or other corrosion-resisting material not less than 0.070 in. (1.78 mm) or equivalent die formed, not less than 0.059 in. (1.5 mm) thick. Dishwashers shall have an inside working height of not less than 17.5 in. (444.5 mm) above the track.

7.2 *Conveyor*—The conveyor shall be of heavy-duty construction, and of suitable corrosion-resisting material. It shall be designed to convey racks conforming to Specification F 861 through the dishwasher automatically.

7.2.1 *Conveyor Clutch System*—An automatic trouble free clutch system, springloaded, or adjustable slip clutch, and of the automatic re-engaging type, shall be furnished to shut down the conveyor in case of a jam or other mechanical malfunction(s).

7.2.2 *Conveyor Table(s)*—The conveyor table shall be constructed of not less than 0.070 in. thick (1.78 mm) corrosion-resistant steel or other corrosion-resisting material. The legs shall be preassembled with suitable cross bracing and shall be