



Standard Specification for Food Service Equipment Manuals¹

This standard is issued under the fixed designation F 760; 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.

1. Scope

1.1 This specification covers requirements for manuals for food service equipment which shall contain, as a minimum, complete installation, operating, preventive maintenance and service instructions, including applicable charts and diagrams and an illustrated parts data section.

1.2 *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.* For specific hazards statements see Section 4.

2. Significance and Use

2.1 This specification applies to manuals for food service equipment that in normal operation requires regularly scheduled servicing, inspection, or component replacement. The requirement for manuals for food service equipment that does not require regularly scheduled servicing shall be optional for each manufacturer.

3. Format

3.1 *Size of Paper*—8½ by 11 in. (or capable of being folded or unfolded to 8½ by 11-in. sheets).

3.2 *Type Size*—Nine point or larger for body of text; seven point for footnotes and tables.

3.3 *General*—Printed copies shall be legible, and may be bound. If loose leaf they shall be furnished in a single protective cover. The instructions portions of the manuals shall be in simple language, easily understood by personnel responsible for the installation, operation, and maintenance of the equipment. Subjects difficult to present in narrative form shall be clarified by the use of illustrations, charts, or tables with appropriate headings.

3.4 *Illustrations and Diagrams*—Manuals shall contain sufficient illustrations (line drawings or halftones, or both) to locate and identify components necessary for operation and components that may require maintenance when their location cannot be clearly described in the text. Where necessary for clarity, manuals shall show configuration for the removal and

reassembly of parts. As applicable, the following shall be included: schematic diagrams which show the functional arrangement of components; wiring diagrams which show the physical electrical connections of the circuit arrangement; and schematic piping diagrams which depict the interconnection of components, piping, tubing, or hose and the direction and sequence of liquid or gas flow. Diagrams shall be separate for gas and each type of liquid flow.

4. Hazards

4.1 Warning notices shall be used to indicate any condition or practice that could result in personal injury or possible loss of life.

4.2 Caution notices shall be used to indicate any condition or practice which, if not strictly observed or remedied, could result in damage to or destruction of the equipment.

5. Unpacking Instructions

5.1 When unusual unpacking conditions exist, instructions for unpacking as well as the locations of manuals if provided, shall be indicated on the outside of the shipping container.

6. Manual Instructions

6.1 Manuals may be furnished individually, or they may be combined.

6.2 *Installation and Start-Up Manual*—Installation instructions shall be furnished with equipment showing installation requirements. Inspection procedures for in-shipment damage shall be explained. Special installation instructions, such as foundation, ventilation, and clearance requirements, plumbing and electrical connections, mounting details, wiring diagrams, initial lubrication instructions, and alignment procedures, if applicable, shall be provided or pertinent references cited. Initial adjustment procedures and control settings shall be specified. Installation instructions shall include a statement that the installation must conform to local codes or, in their absence, nationally recognized codes.

6.3 *Operation Manual*—Operating instructions shall be furnished with the equipment. Theory of operation shall be provided for operating and maintenance personnel. Operating instructions shall include, but not be limited to the following:

6.3.1 Explanation of the use and function of each control or instrument used by the operator,

6.3.2 Start up and shut down procedures,

6.3.3 Normal operation procedures, and

6.3.4 Appropriate safety instructions.

¹ This specification is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.91 on Editorial and Nomenclature.

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