



Standard Specification for Dispensers, Rehydrated Mashed Potato¹

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1. Scope

1.1 This specification covers counter-model, self-contained hot rehydrated mashed potato dispensers.

1.2 The dispenser delivered under this specification shall be the manufacturer's standard product. Each dispenser model furnished by a particular manufacturer under this specification, including parts and assemblies thereof, shall be new and interchangeable.

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

1.4 The following safety hazards caveat pertains only to the test method portion, Section 11, 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:

F 760 Specification for Food Service Equipment Manuals²

2.2 National Safe Transit Association Standard:

NSTA Pre-Shipment Test Procedures³

2.3 ANSI/National Sanitation Foundation Standards:

ANSI/NSF No. 18 Manual Food and Beverage Dispensing Equipment⁴

ANSI/NSF No. 51 Plastic Materials and Components Used in Food Equipment⁴

2.4 ANSI/Underwriters Laboratory Standard:

ANSI/UL Standard No. 197 Commercial Electric Cooking Appliances⁵

2.5 American National Standards Institute Standard:

ANSI Z1.4 Sampling Procedures and Tables for Inspection by Attributes⁶

3. Terminology

3.1 Definitions of Terms Specific to This Standard:

3.1.1 *agglomerated, n*—a small cluster of individual particles of dehydrated potato product.

3.1.2 *granule, n*—individual fine particles of dehydrated potato product.

3.1.3 *mashed potato dispenser, n*—a commercial appliance designed to deliver whipped or mashed potato food.

3.1.4 *throw, n*—a quantity of potato powder ingredient that is augered, pumped, or dispensed into water and makes up the basic solids of a finished food.

4. Classification

4.1 *General*—The mashed potato dispensers shall be of the types, styles, sizes, and electrical ratings described in 4.2-4.5.

4.2 Types:

4.2.1 *Type I*—Dispenser that mixes dehydrated granule potato ingredient with hot water to produce a whipped food.

4.2.2 *Type II*—Dispenser that mixes dehydrated agglomerated potato ingredient with hot water to produce whipped food.

4.3 Styles:

4.3.1 *Style A*—Plumbed in, connected to water line.

4.3.2 *Style B*—Portable (nonplumbed), equipped with manually filled water reservoir.

4.4 Sizes:

4.4.1 *Size 1*—Hot water tank with a capacity of up to and including 1 gal (3.7 L).

4.4.2 *Size 2*—Hot water tank with a capacity of more than 1 and up to and including 2 gal (7.56 L).

4.4.3 *Size 3*—Hot water tank with a capacity of more than 2 gal (7.56 L).

4.5 Electrical Rating:

4.5.1 Nominal 115 V, single phase, 60 Hz.

4.5.2 Nominal 230 V, single phase, 60 Hz.

5. Ordering Information

5.1 Procurement documents should specify the following information:

5.1.1 Title, designation, and year date of this specification,

5.1.2 Type, style, and size of dispenser (see Section 4),

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² *Annual Book of ASTM Standards*, Vol 15.07.

³ Available from National Safe Transit Association, 6022 West Touhy Ave., Chicago, IL 60648.

⁴ Available from National Sanitation Foundation, 3475 Plymouth Rd., Ann Arbor, MI 48105.

⁵ Available from the Underwriters Laboratories Inc., 1655 Scott Blvd., Santa Clara, CA 95050; 333 Pfingsten Rd., Northbrook, IL 60062; 1285 Walt Whitman Rd., Melville, Long Island, NY 11746; or 2602 Tampa East Blvd., Tampa, FL 33619.

⁶ Available from American National Standards Institute, 11 W. 42nd St., 13th Floor, New York, NY 10036.