



Standard Test Method for Performance of Rack Conveyor Commercial Dishwashing Machines¹

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1. Scope

1.1 This test method evaluates the energy and water consumption of rack conveyor, commercial dishwashing machines, hereafter referred to as dishwashers. Dishwashers may have remote or self-contained booster heater. This procedure does not address cleaning or sanitizing performance.

1.2 This test method is applicable to both hot water sanitizing and chemical sanitizing rack conveyor machines, which include both single tank and multiple tank machines. Rackless conveyors (i.e. flight type machines) are included. Dishwasher tank heaters are evaluated separately from the booster heater. Machines designed to be interchangeable in the field from high temp and low temp (i.e. Dual Sanitizing Machines) and vice versa, shall be tested at both settings. Machines should be set for factory settings. If a dishwasher includes a prewash tank heater as an option, energy should be submetered separately for the prewash tank heater. This test method may be used for dishwashers with steam coil tank or booster heat, but not dishwashers with steam injection tank or booster heat. When the test method specifies to use the data plate or manufacturer's recommendations, instructions, specifications, or requirements, the information source shall be used in the following order of preference and documented in the test report: data plate, user manual, communication with manufacturer.

1.3 The following procedures are included in this test method:

1.3.1 *Procedures to Confirm Dishwasher is Operating Properly Prior to Performance Testing:*

1.3.1.1 Maximum energy input rate of the tank heaters (10.5).

1.3.1.2 Maximum energy input rate of the booster heater, if applicable (10.6).

1.3.1.3 Final sanitizing rinse water consumption calibration (10.7).

1.3.1.4 Booster temperature calibration, if applicable (10.2).

1.3.1.5 Wash tank temperature calibration (10.3).

1.3.1.6 Wash tank pump and conveyor motor calibration (10.4).

1.3.2 *Energy Usage and Cycle Rate Performance Tests:*

1.3.2.1 Washing energy performance test (10.8).

1.3.2.2 Tank heater idle energy rate (10.9).

1.3.2.3 Booster idle energy rate, if provided (10.10).

1.4 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.

1.5 *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:*²

D3588 Practice for Calculating Heat Value, Compressibility Factor, and Relative Density of Gaseous Fuels

F858 Specification for Hot Water Sanitizing Commercial Dishwashing Machines, Single Tank, Conveyor Rack Type

F861 Specification for Commercial Dishwashing Racks

2.2 *NSF Standards:*

NSF/ANSI 3 Commercial Warewashing Equipment³

NSF/ANSI 170 Glossary of Foodservice Terms³

2.3 *ASHRAE Standard:*

ASHRAE Guideline 2–1986 (RA90) Engineering Analysis of Experimental Data⁴

3. Terminology

3.1 *Definitions of Terms Specific to This Standard:*

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 NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140, <http://www.nsf.org>.

⁴ Available from American Society of Heating, Refrigerating, and Air-Conditioning Engineers, Inc. (ASHRAE), 1791 Tullie Circle, NE, Atlanta, GA 30329, <http://www.ashrae.org>.

¹ This test method is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.06 on Productivity and Energy Protocol.

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