



*NSF International Standard /
American National Standard*

NSF/ANSI 3 - 2009

Commercial Warewashing Equipment



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for Food Equipment —

Commercial warewashing equipment

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Contents

1	General	1
1.1	Purpose	1
1.2	Scope	1
1.3	Alternate materials, design, and construction	1
1.4	Measurement	1
2	Normative references	1
3	Definitions	2
4	Materials	2
4.1	Corrosion resistance	2
4.2	Smoothness and cleanability	2
4.3	Coatings	3
4.4	Solder	3
4.5	Copper water lines	3
5	Design and construction	3
5.1	General sanitation	3
5.2	Joints and seams	3
5.3	Reinforcing and framing	3
5.4	Inspection and maintenance panels	4
5.5	Louvers	4
5.6	Equipment mounting	4
5.7	Legs and feet	4
5.8	Temperature indicating devices	5
5.9	Plumbing connections	5
5.10	Thermostatic control	5
5.11	Separation of residual food waste	6
5.12	Pumps	6
5.13	Spray assemblies	6
5.14	Racks	6
5.15	Final sanitizing rinse	6
5.16	Pressure gauges	7
5.17	Condensers and blowers	7
5.18	Curtains and similar devices	7
5.19	Rinse aid, detergent, and chemical sanitizer feeders	7
5.20	Additional design and construction requirements for specific machine designs	8
6	Performance	9
6.1	Soil removal	9
6.2	Sanitization efficacy	13
	Table 6.1 – Data plate specifications for the chemical sanitizing rinse	14
6.3	Thermostat differential	19
7	Manufacturer’s specifications	19
7.1	Hot water sanitizing machines	19
	Table 7.1 – Specification requirements for hot water sanitizing machines	20
7.2	Chemical sanitizing machines	20
7.3	Equipment labeling	21
7.4	Manufacturer’s instructions	21
8	Warewashing equipment provided with a security package	21
8.1	General	21
8.2	Special tools	21
8.3	Fastening methods	22
8.4	Drawers	22
8.5	Labeling	22

9	Warewashing equipment for use in marine environments	22
9.1	Materials.....	22
9.2	Design and construction.....	22
Annex A	A1
Annex B	B1

Foreword²

The purpose of this Standard is to establish minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial spray-type dishwashing, glasswashing, and pot, pan, and utensil washing machines.

The Standard covers commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions and sanitize their contents by applying either hot water sprays or chemical sanitizing solutions. Both stationary rack and conveyor machines are covered by the scope of this Standard. All equipment previously covered by NSF 26 – 1980: *Pot, pan, and utensil commercial spray-type washing machines* is also covered by the scope of this Standard.

Issue 8 Boiler plate changes

Boilerplate updates relating to the family of food equipment standards were balloted and included normative reference updates and changes to section 4 and 5. Section 4 contains clarification on the use of insulation in non-food zone enclosures is exempt from this requirement. Section 5 changes the word “under” to “within” for clarity.

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

Suggestions for improvement of this Standard are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/ANSI Standard for Food Equipment –

Commercial warewashing equipment

1 General

1.1 Purpose

This Standard establishes minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial warewashing machines and their related components.

1.2 Scope

This Standard applies to commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions with or without blasting media granules, and sanitize their contents by applying sprays of hot water or chemical sanitizing solutions. Stationary rack and conveyor machines are covered under this Standard. Equipment components and materials covered under other NSF or NSF/ANSI Standards or criteria shall also comply with the requirements therein. This Standard is not intended to restrict new unit design, provided that such design meets the minimum specifications described herein.

1.3 Alternate materials, design, and construction

While specific materials, design, and construction may be stipulated in this Standard, equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets the intent of the applicable requirements herein.

1.4 Measurement

Decimal and SI conversions provided parenthetically shall be considered equivalent. Metric conversions have been made according to IEEE/ASTM SI 10.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this NSF/ANSI Standard. At the time this Standard was balloted, the editions listed below were valid. All documents are subject to revision, and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below.

ANSI/ASSE 1001 – 2002. *Performance Requirements for Atmospheric Type Vacuum Breakers*³

ASSE.1004 – 1990. *Performance Requirements for Backflow Prevention Requirement for Commercial Dishwashing Machines*³

APHA, *Standard Methods for the Examination of Dairy Products*, seventeenth edition⁴

³ ASSE International Office, 901 Canterbury, Suite A, Westlake, OH 44145. www.asse.org

⁴ American Public Health Association, 800 I Street, NW, Washington, DC 20001. www.apha.org