

ENERGY STAR® Program Requirements for Commercial Dishwashers Draft 1 Eligibility Criteria

Below is the **DRAFT 1** product specification for ENERGY STAR qualified commercial dishwashers. A product must meet all of the identified criteria if it is to earn the ENERGY STAR.

1) Definitions: Below are the definitions of the relevant terms in this document.

- A. Dishwashing Machine: A machine designed to clean and sanitize plates, glasses, cups, bowls, utensils, and trays by applying sprays of detergent solution (with or without blasting media granules) and a sanitizing final rinse.
- B. Stationary Rack Dishwasher: A machine in which a rack of dishes remains stationary within the machine while subjected to sequential wash and rinse sprays. This definition also applies to machines in which the rack revolves on an axis during the wash and rinse cycles. The following subcategories of dishwashers are covered by this specification:
- Under Counter: Similar in size and shape to residential units, these machines are designed to hold a single rack of soiled wares, which are accessed by opening and lowering a single door. One or more revolving wash arms distribute water for both the wash and rinse cycle on some models while others have fixed arms for the rinse cycle. Automatic timer controls the time of the washing and rinsing cycles.
 - Door Type: Machines equipped with single or multiple doors that slide vertically to load and unload dishes. These machines typically come with a single tank for water and detergent, which are applied evenly to the dishware via two revolving spray arms, one above and one below the rack(s). Final sanitizing rinse can be either pumped with fresh water or sprayed with potable water. For purposes of this specification, only single tank door type machines can qualify as ENERGY STAR.
- C. Single Tank Conveyor Dishwasher: A warewashing machine that employs a conveyor or similar mechanism to carry dishes through a series of wash and rinse sprays within the machine. [Specifically, a single tank conveyor machine has a tank for wash water followed by a final sanitizing rinse and does not have a pumped rinse tank.] The last sentence in this paragraph begins to define a mult-tank conveyor dishwasher.
- D. Hot Water Sanitizing (High Temp) Machine: A warewashing machine that applies potable hot water to the surfaces of wares to achieve sanitization.
- E. Chemical Sanitizing (Low Temp) Machine: A warewashing machine that applies potable water and a chemical sanitizing solution to the surfaces of wares to achieve sanitization.

<p>Note: The definitions provided above were taken from various sources including the NSF International Standard for Food Equipment, Glossary of Food Equipment Terminology, NSF/ANSI 170 – 2005, Section 3: Definitions. Stakeholders are encouraged to provide comments as to</p>
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2) Qualifying Products: Commercial dishwashers must meet the definitions provided in Section 1, above, to be eligible for ENERGY STAR.