BSR/ASHRAE Addendum b to
ANSI/ASHRAE Standard 72-2022

Public Review Draft

Proposed Addendum b to Standard 72-2022, Method of Testing Open and Closed Commercial Refrigerators and Freezers

Second Public Review (April 2024)
(Draft Shows Proposed Independent Substantive Changes to Previous Public Review Draft)

This draft has been recommended for public review by the responsible project committee. To submit a comment on this proposed standard, go to the ASHRAE website at www.ashrae.org/standards-research--technology/public-review-drafts and access the online comment database. The draft is subject to modification until it is approved for publication by the Board of Directors and ANSI. Until this time, the current edition of the standard (as modified by any published addenda on the ASHRAE website) remains in effect. The current edition of any standard may be purchased from the ASHRAE Online Store at www.ashrae.org/bookstore or by calling 404-636-8400 or 1-800-727-4723 (for orders in the U.S. or Canada).

This standard is under continuous maintenance. To propose a change to the current standard, use the change submittal form available on the ASHRAE website, www.ashrae.org.

The appearance of any technical data or editorial material in this public review document does not constitute endorsement, warranty, or guaranty by ASHRAE of any product, service, process, procedure, or design, and ASHRAE expressly disclaims such.

ASHRAE, 180 Technology Parkway Peachtree Corners GA 30092

This is a review of Independent Substantive Changes that were made since the last Public Review. Text that was removed from the Public Review Draft is provided for reference but is shown in ~~strikeout~~, and text that has been added is shown with underlines.

3. DEFINITIONS

chef base or griddle stand: ~~commercial refrigeration equipment designed and marketed for the express purpose of having a griddle or other cooking appliance placed on top of it that is capable of reaching temperatures hot enough to cook food~~commercial refrigeration equipment that has a maximum height of 813 mm (32 in.), including any legs or casters, and that is designed and marketed for the express purpose of having a griddle or other cooking appliance placed on top of it that is capable of reaching temperatures hot enough to cook food.

[…]

5.4.1 Net Usable Volume.

For cases with drawers:

a. For drawers intended for use with pans, the net usable volume includes only the interior volume of the pan(s) in the drawer. The net usable volume shall be measured by the amount of water needed to fill all the pan(s) to within 13 mm (~~1/2~~ 0.5 in.) of the top rim or calculated by totaling the volume of all pans using the nominal values shown in ~~Table~~ Figure ____ below.
b. For drawer not intended for pans, the net usable volume shall be equal to the total volume of the drawer to the top edge of the drawer.

[…]

5.5.4 Refrigerators with Drawers

Test simulators shall be placed in refrigerators that have drawers as follows.

5.4.4.1 Simulator Locations in Drawers

For each drawer, there shall be two test simulators placed at each of the following locations: at the left end, at the right end, and at consistent 610 to 1220 mm (24 to 48 in.) intervals across the width of the drawer (for drawers wider than 1220 mm (48 in.). If simulators are to be placed at a pan edge or divider, the simulator shall be placed at the nearest adjacent location. For drawers with overall internal width of 1220 mm (48 in.) or less, only the left and right ends shall have test simulators. For each drawer with pans, one test simulator shall be placed on the bottom of the pan at each of the front and rear of the drawer. For each drawer without pans. Test simulators shall be placed in contact with the ~~unit~~ drawer end or ends unless load limiting stops are provided as part of the case.

[…]

5.4.8 Loading of Filler Material. The net usable volume where test simulators are not required shall be filled with filler material so that between 60% and 80% of the refrigerator ~~(shelf)~~ net usable volume is occupied by test simulators and filler material that uniformly occupy the space from the front to the rear and ~~also~~ keep simulators from moving during the test.

For drawers, ~~The~~ the net usable volume where test simulators are not required shall be filled with filler material so that between 60% and 80% of the ~~refrigerator~~ refrigerated drawer net usable volume is occupied by test simulators and filler material that uniformly occupy the space from the front to the rear and ~~also~~ keep simulators from moving during the test.