© ASHRAE. Per international copyright law, additional reproduction, distribution, or transmission in either print or digital form is not permitted without ASHRAE's prior written permission.

CONTENTS

ANSI/ASHRAE Standard 32.2-2018 (RA2026)
Methods of Testing for Rating Premix and Postmix Beverage Dispensing Equipment

SECTION	PAGE
Foreword	2
1 Purpose	2
2 Scope	2
3 Definitions	2
4 Classification	3
5 Measurements	3
6 Test Conditions	3
7 Test Procedure General Requirements	3
8 Standby Energy Consumption Test	4
9 Performance Tests	5
Informative Appendix A: Reporting Forms for Equipment Tested Using ANSI/ASHRAE Standard 32.2	7
Informative Appendix B: Daily Energy Efficiency Metric	11

Preview

NOTE

Approved addenda, errata, or interpretations for this standard can be downloaded free of charge from the ASHRAE website at www.ashrae.org/technology.

© 2026 ASHRAE

180 Technology Parkway · Peachtree Corners, GA 30092 · www.ashrae.org · All rights reserved.

ASHRAE is a registered trademark of the American Society of Heating, Refrigerating and Air-Conditioning Engineers, Inc.
ANSI is a registered trademark of the American National Standards Institute.

© ASHRAE. Per international copyright law, additional reproduction, distribution, or transmission in either print or digital form is not permitted without ASHRAE's prior written permission.

(This foreword is not part of this standard. It is merely informative and does not contain requirements necessary for conformance to the standard. It has not been processed according to the ANSI requirements for a standard and may contain material that has not been subject to public review or a consensus process. Unresolved objectors on informative material are not offered the right to appeal at ASHRAE or ANSI.)

FOREWORD

ASHRAE Standard 32.2 prescribes a uniform method for testing and rating the capacity and efficiency of premix and postmix beverage dispensing equipment.

This is a reaffirmation of Standard 32.2-2018 (RA2022). This standard was prepared under the auspices of ASHRAE. It may be used, in whole or in part, by an association or government agency with due credit to ASHRAE. Adherence is strictly on a voluntary basis and merely in the interests of obtaining uniform guidelines throughout the industry. This version of the reaffirmation includes no changes.

1. PURPOSE

The purpose of this standard is to specify uniform methods of testing for rating the capacity and energy efficiency of premix and postmix beverage dispensing equipment.

2. SCOPE

This standard

a. establishes uniform methods of testing for determining the performance of premix and postmix chilled-beverage dispensers that are electrically operated and mechanically refrigerated or ice cooled;
b. defines the terms used in the methods of testing; and
c. establishes test conditions for rating.

This standard does not cover

a. drink-quality elements other than temperature or
b. frozen beverage types.

3. DEFINITIONS

beverage: as defined in this standard, a carbonated or noncarbonated drink, other than water, for human consumption.

casual drink temperature: temperature of the first drink drawn after an extended time interval.

draw rate: number of standard drinks per minute drawn from the equipment at equal time intervals.

dry-type equipment: mechanical refrigerated equipment using a cold block as a direct heat transfer medium and for reserve cooling capacity.

flow rate: volume of beverage drawn from the equipment per unit of time.

ice-cooled equipment: equipment that uses a cold plate cooled by ice produced separately from the dispenser as a direct heat transfer medium.

integral-type equipment: equipment with the refrigeration system and dispensing valves contained in one cabinet.

peak draw capacity: the maximum number of standard drinks drawn under standard test conditions without the beverage exceeding 4.4°C (40°F) at a draw rate defined by the manufacturer within a given time limit.

postmix beverage: a beverage that is blended in the equipment by mixing syrup with plain or carbonated water.

premix: a ready-to-drink beverage that has been mixed and supplied by a beverage manufacturer.

primary circuit: a circuit that has greater cooling capacity than the other circuits in the unit.

recirculating unit: a remote cooling unit that transports cold water and/or cold carbonated water through one or more lines to the dispensing valves and recirculates the water(s) back to the cooling unit for refrigerating.

refrigeration cycle: consists of the ON time and OFF time periods for the mechanical refrigeration system in response to the temperature controls for the bath and/or ice bank, starting with compressor cut-out and ending with the next successive compressor cut-out.

remote dispensing unit: a premix or postmix dispenser having the dispensing valves separated from the refrigerating and/or carbonating unit but connected by means of product lines.

standard draw capacity: number of standard drinks drawn without the liquid exceeding 40°F (4.4°C) at a standard draw rate of four standard drinks per minute at test conditions.

Preview