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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 28739-2025

Replacing GB/T 28739-2012

**Kitchen waste treating and utilizing equipment in catering
services**

餐饮业餐厨废弃物处理与利用设备

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document supersedes GB/T 28739-2012 "Equipment for the Treatment and Utilization of Food Waste in the Catering Industry" and is consistent with GB/T 28739-2012. Aside from structural adjustments and editorial changes, the main technical changes are as follows:

- a) The scope has been changed (see Chapter 1, Chapter 1 of the 2012 edition);
- b) The terms and definitions for food waste, output, volume reduction rate, weight reduction rate, utilization rate, and discharge cycle have been removed (see the 2012 edition). 3.1~3.6);
- c) Added data on food waste, kitchen waste, solid waste, waste oil, moisture content, rated daily processing capacity, average energy consumption, and fine organic residue. Terms and definitions (see 3.1-3.8);
- d) Added content on "Equipment Classification" (see Chapter 4); deleted content related to "Model, Type, and Basic Parameters" (see 2012). Chapter 4 of the edition);
- e) The requirements for manufacturing and product instruction manuals for the processing equipment have been removed (see 5.17 of the 2012 edition);
- f) Added basic requirements, performance requirements for treatment equipment, environmental and hygiene indicator requirements, reliability requirements, and four types of main treatment equipment. Process equipment requirements (see 5.1~5.4, 5.8~5.12);
- g) The regulations for exhaust emission indicators have been changed (see 5.3.3, 5.16 of the 2012 edition), and the safety requirements have been revised (see 5.5, 5.8 of the 2012 edition). 5.13 and 5.15), mechanical and electrical requirements (see 5.6, 5.5-5.7, 5.14 of the 2012 edition), assembly and appearance requirements. See section 5.7, and sections 5.2-

1 Scope

GB/T 28739-2025 is the Chinese national standard covering the machine that processes food waste on the restaurant's own premises - the crushing, dewatering and oil separation, the aerobic digestion where used, the odour and wastewater it produces, and the quality of

whatever comes out the other end. Issued on 31 October 2025, it has been in force since 1 May 2026, replacing GB/T 28739-2012.

This document specifies the equipment classification, technical requirements, and testing procedures for the treatment and utilization of food waste (hereinafter referred to as "kitchen waste") in the catering industry. Testing methods, inspection rules, and marking, packaging, transportation and storage. This document applies to the manufacture of equipment for the treatment and utilization of kitchen waste.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are listed below. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 191 Pictorial Symbols for Packaging and Storage

GB/T 2828.1 Sampling Procedures for Inspection by Attributes - Part

1. Sampling Schemes Retrieved by Acceptable Quality Limit (AQL) for Lot-by-Lot Inspection

GB 3096-2008 Environmental Quality Standard for Noise

GB/T 3766 General rules and safety requirements for hydraulic transmission systems and their components

GB/T 3797 Electrical control equipment

GB 5009.27 National Food Safety Standard. Determination of Benzo(a)pyrene in Food

GB 5009.236 National Food Safety Standard - Determination of Moisture and Volatile Matter in Animal and Vegetable Oils

GB 5080.7-1986 Equipment Reliability Testing. Verification Test of Failure Rate and Mean Time Between Failures under the Assumption of Constant Failure Rate plan

GB/T 5226.1 Electrical Safety of Machinery - Electrical Equipment of Machinery - Part

5 Inspection and Testing

GB/T 23795 Methods for monitoring vector density - cockroaches