

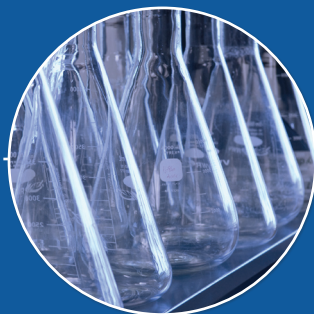
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*NSF International Standard /
American National Standard*

NSF/ANSI 12 - 2009

Automatic Ice Making Equipment



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American National Standard
for Food Equipment –

Automatic ice making equipment

Standard Developer

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Foreword²

NSF/ANSI 12 establishes minimum food protection and sanitation requirements for the materials, design, manufacture, and performance of automatic ice making equipment and their related components.

Updates in this standard include:

Issue 6 Boilerplate

This ballot updated the normative references and provided consistency with the “boilerplate” language in the NSF food equipment standards in breakable glass 5.24.3, Section 5 heading, figures and references throughout, 5.5.5 fasteners, 5.15 openings into food zones, and 5.19.2 equipment mounting.

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

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NSF/ANSI Standard for Food Equipment –

Automatic ice making equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of automatic ice making equipment and their related components.

1.2 Scope

This Standard contains requirements for automatic ice making equipment and devices used in the manufacturing, processing, storing, dispensing, packaging, and transportation of ice intended for human consumption. This Standard does not apply to equipment used solely in the manufacturing of block ice.

Automatic ice making 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 Z97.1 2004 *Safety Performance Specifications and Methods of Test for Safety Glazing Materials Used in Buildings*³

³ American National Standards Institute, 25 West 43rd Street, New York, NY 10036 www.ansi.org