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*NSF International Standard /
American National Standard*

NSF/ANSI 12 - 2012

Automatic Ice Making Equipment



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for Food Equipment –

Automatic ice making equipment

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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.

This edition of the Standard contains the following revision:

Issue 7

This revision updated the Normative References and boilerplate language in: 1.4 Measurement; 5.24 Breakable glass components and 6.3 Cleaning and sanitization procedures.

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This Standard was developed by the NSF Joint Committee on Food Equipment using the NSF consensus process accredited by the American National Standards Institute.

Suggestions for improvement of this Standard are welcome. Comments should be sent to the Chairperson, Joint Committee on Food Equipment at standards@nsf.org, or 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 and significant figure rounding have been made according to IEEE/ASTM SI 10.