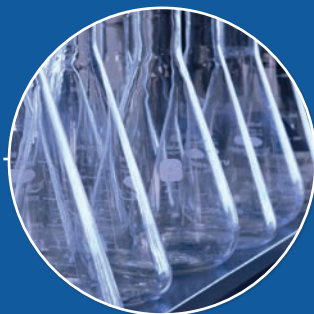




*NSF International Standard /
American National Standard*

NSF/ANSI 170 - 2010

Glossary of Food
Equipment Terminology



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NSF International Standard/
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for Food Equipment —

Glossary of Food Equipment Terminology

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Contents

1	General.....	1
1.1	Purpose.....	1
1.2	Scope.....	1
1.3	Measurement.....	1
2	Normative references.....	1
3	Definitions.....	2

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Foreword²

The purpose of this Glossary is to provide a single resource containing all of the technical terms used in all NSF Food Equipment Standards. With all NSF Food Equipment definitions located in one document, and not in the individual Food Equipment Standards, greater consistency will be achieved, as changes to a given definition will affect all other Food Equipment Standards simultaneously once adopted in the Glossary. In addition, the Glossary of Food Equipment Terminology may serve as a reference tool within the industry.

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

This edition of the Standard contains the following revisions:

Issue 9

The following terms were modified in this revision: dishwashing machine, final chemical sanitizing rinse, final hot water sanitizing rinse and final rinse. A new definition was added for a post-sanitizing rinse.

Issue 12

The term 'slicer' was modified in this issue.

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

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NSF International Standard for Food Equipment —

Glossary of food equipment terminology

1 General

1.1 Purpose

This Standard establishes definitions for food equipment, devices, and related components.

1.2 Scope

Definitions covered by this Standard consist of terminology related to food equipment, including terms describing equipment, materials, design, construction, and performance testing. This Standard includes common definitions of terms used throughout NSF Food Equipment and Sanitation Standards.

1.3 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 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/NEMA LD 3 –2005 High-Pressure Decorative Laminates³

U.S. Food and Drug Administration (USFDA), FDA Food Code 2005. Recommendations of the United States Public Health Service Food and Drug Administration.⁴

Code of Federal Regulations, Title 21, Part 131, (21CFR131) *Food and Drugs*⁵

IEEE/ASTM SI 10 – 2002, Standard for the Use of the International System of Units (SI): The Modern Metric System⁶

³ National Electrical Manufacturers Association, 1300 N. 17th Street, Rosslyn, VA 22209 <www.nema.org>.

⁴ U. S. Department of Commerce, National Technical Information Service, 5285 Port Royal Road, Springfield, VA 22161 <www.ntis.gov>.

⁵ U. S. Government Printing Office, Washington, DC 20402 <www.gpo.gov>.

⁶ ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428 <www.astm.org>.