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*NSF International Standard /
American National Standard*

NSF/ANSI 18 - 2012

Manual Food and Beverage
Dispensing Equipment



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NSF/ANSI 18 – 2012

NSF International Standard/
American National Standard
for Food Equipment —

Manual food and beverage dispensing equipment

Standard Developer
NSF International

American National Standards Institute

Designated as an ANSI Standard
August 8, 2012
American National Standards Institute

Prepared by
The NSF Joint Committee on Food Equipment

Recommended for Adoption by
The NSF Council of Public Health Consultants

Adopted by
The NSF Board of Trustees
April 1966

Revised March 1972
Revised May 1974
Revised November 1977
Revised June 1981
Revised November 1987
Revised November 1990
Revised July 1996
Revised to include MPN table September 2000
Revised June 2004
Revised September 2005
Revised August 2006
Revised April 2007
Revised May 2009
Revised August 2011
Revised August 2012

Published by

NSF International
P. O. Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to this Standard, please reference the designation "NSF/ANSI 18 – 2012."

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Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment.

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. This Standard may also be applied to components of food and beverage dispensing equipment.

Issue 12

This revision updated the Normative References and boilerplate language in: 1.4 Measurement and 6.1 Cleaning and sanitization procedures.

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

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

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NSF/ANSI Standard for Food Equipment —

Manual food and beverage dispensing equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment and their related components.

1.2 Scope

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. The materials, design, and construction requirements of this Standard may also be applied to an item that is manufactured as a component of food and beverage dispensing equipment. This Standard does not apply to vending machines, dispensing freezers, or bulk milk dispensing equipment covered by the scope of other NSF Standards.

Dispensing 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, dispensing equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets 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.

2 Normative references

The following standards 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. The most recent published edition of the document shall be used for undated references.