

NSF/ANSI 4 – 2002

Commercial cooking, rethermalization, and powered hot food holding and transport equipment

**NSF International Standard/
American National Standard**

NSF/ANSI 4 – 2002



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NSF International Standard/
American National Standard
for Food Equipment —

**Commercial cooking, rethermalization,
and powered hot food holding
and transport equipment**

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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 commercial cooking, rethermalization, and powered hot food holding and transport equipment.

This Standard uses inch-pound units as the primary units with SI (metric) units provided in parentheses for informational purposes. The Joint Committee carried a motion that this convention be adopted in future revisions to this Standard. The SI units provided in parenthesis generally represent a hard conversion of the inch-pound units, meaning that the SI value may have been rounded to provide a reasonable and measurable dimension.

In ANSI/NSF 4 – 2002, a revision was made to section 6.1.2.3 to clarify that the three thermocouples used during performance testing of enclosed hot food holding equipment and hot food transport cabinets are to be placed in a diagonal pattern in the unit during testing. The dimensions of the brass slug used with the thermocouples were also revised to be consistent with current NSF laboratory practices.

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, c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan, 48113-0140, USA.

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Commercial cooking, rethermalization, and powered hot food holding and transport equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial cooking, rethermalization, and hot food holding and transport equipment and their related components. This Standard does not contain safety requirements.

1.2 Scope

Equipment covered by this Standard includes, but is not limited to, ranges, ovens, fat/oil fryers, fat/oil filters, griddles, tilting griddle skillets, broilers, steam and pressure cookers, kettles, rotisseries, toasters, coffee makers and other hot beverage makers, component water heating equipment, proofing boxes and cabinets, hot food holding equipment, rethermalization equipment, and hot food transport cabinets.

Section 5.42 pertains to food equipment that has been modified for security purposes. Food equipment provided with a security package is often utilized in environments such as correctional facilities, mental health facilities, and some schools, where both sanitation and security are concerns. Section 5.42 contains exceptions and labeling requirements, which shall only be applicable to the splash and nonfood zones of food equipment provided with a security package.

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 such design meets the minimum specifications described herein.

1.3 Alternative 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 applicable requirements herein.

1.4 Conversions

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 Z97.1 – 1984³ *Safety Performance Specifications and Methods of Test for Glazing Materials Used in Buildings*

APHA⁴ *Standards Methods for the Examination of Water and Wastewater*, 18th edition

³ American National Standards Institute, 25 West 43rd Street, New York, NY 10036

⁴ American Public Health Association, 800 I Street, NW, Washington, DC 20001