

NSF/ANSI 6-2007

Dispensing freezers

**NSF International Standard/
American National Standard**

NSF/ANSI 6 -- 2007



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NSF/ANSI 6-2007

NSF International Standard/
American National Standard
for Food Equipment —

Dispensing freezers

Standard Developer

NSF International

Adopted April 3, 2007

NSF International Board of Directors

Designated as an ANSI Standard

April 3, 2007

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
January 1959

Revised July 1970
Reaffirmed January 1975
Revised November 1982
Revised February 1989
Revised March 1996
Revised September 2002
Revised October 2005
Revised April 2007

Published by

NSF International
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA

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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 dispensing freezers and related components.

This Standard has been revised in the following ways:

Section 2, "Normative references," has been updated.

Section 5.2, "Internal angles and corners," has been updated to specify that its requirements apply only to food zones.

"Boilerplate" language, common to many of NSF's Food Equipment standards, has been updated where appropriate.

The test method in section 6.1.2.2 has been updated to correct an error in the previous edition of this Standard.

ColiScan® MF and CHROMagar™ have been added to Annex A as equivalent, alternate, selective media to Chromocult® for the recovery and enumeration of *Escherichia coli* 11229 for the In-Place Cleaning assay.

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, 789 N. Dixboro Road, Ann Arbor, Michigan 48105, USA.

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NSF/ANSI International Standard for Food Equipment —

Dispensing freezers

1 General

1.1 Purpose

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

1.2 Scope

This Standard contains requirements for the following equipment: dispensing freezers that process and freeze previously pasteurized product (e. g., soft ice cream, ice milk, yogurt, malts, custards) and dispense it directly into the consumer's container; dispensing freezers that dispense premanufactured frozen product (e. g., ice cream) directly into the consumer's container; and batch dispensing freezers. The materials, design, and construction requirements of this Standard may also apply to items that are manufactured as a component of a dispensing freezer.

Dispensing freezer 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 freezers that incorporate 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