



*NSF International Standard /
American National Standard*

NSF/ANSI 6 - 2009

Dispensing Freezers



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American National Standard
for Food Equipment —

Dispensing freezers

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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:

Issue 7

The purpose of this revision was to include and modify language to be consistent with the boilerplate language in NSF/ANSI 2 *Food equipment*. The test method on Heat treatment cycle – product heating has been modified to reflect the format used in NSF/ANSI 7 – *Commercial Refrigerators and Freezers* – 6.10 Performance – storage refrigerators and refrigerated food transport cabinets.

Issue 8

The purpose of this revision was to update the Normative References and boilerplate language in Section 4 – Materials, 5.3 – External angles and corners, 5.4 – Joints and seams, 5.7 – Reinforcing and framing, 5.9 – Doors, 5.14 – Openings into food zones, 5.19 – Equipment mounting, 5.20 – Legs and feet, 5.21 – Shelving, & 5.24 – Breakable glass components.

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 www.ansi.org