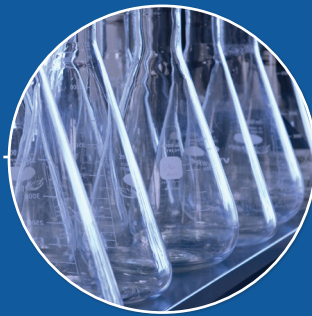




*NSF International Standard /  
American National Standard*

# NSF/ANSI 6 - 2018

## Dispensing Freezers



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**NSF/ANSI 6 – 2018**

NSF International Standard /  
American National Standard  
for Food Equipment –  
**Dispensing Freezers**

Standard Developer  
**NSF International**

**Designated as an ANSI Standard**  
June 22, 2018  
**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  
**NSF International**  
January 1959

Revised July 1970  
Revised February 1989  
Revised October 2005  
Revised August 2012  
Revised December 2018

Reaffirmed January 1975  
Revised March 1996  
Revised April 2007  
Revised February 2015

Revised November 1982  
Revised September 2002  
Revised April 2009  
Revised March 2016

Published by  
**NSF International**  
PO 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 6 – 2018."

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## Contents

1	General .....	1
1.1	Purpose.....	1
1.2	Scope.....	1
1.3	Alternate materials, design, and construction.....	1
1.4	Measurement.....	1
2	Normative references .....	1
3	Definitions.....	2
4	Materials .....	2
4.1	Conformance with NSF/ANSI 51 .....	2
4.2	Solder.....	2
4.3	Sound dampening materials.....	2
5	Design and construction .....	3
5.1	General sanitation.....	3
5.2	Internal angles and corners .....	3
5.3	External angles and corners .....	4
5.4	Joints and seams.....	4
5.5	Fasteners .....	4
5.6	Insulation.....	5
5.7	Reinforcing and framing.....	5
5.8	Inspection and maintenance panels .....	5
5.9	Doors .....	5
5.10	Door tracks and guides.....	5
5.11	Door closers, handles, knobs, and pulls .....	6
5.12	Hinges .....	6
5.13	Covers.....	6
5.14	Openings into food zones .....	7
5.15	Louvers .....	7
5.16	Hardware .....	7
5.17	Latches and catches.....	7
5.18	Breaker strips.....	7
5.19	Equipment mounting.....	8
5.20	Legs and feet .....	8
5.21	Shelving .....	9
5.22	Casters, rollers and gliders .....	9
5.23	Temperature indicating devices.....	9
5.24	Breakable glass components.....	10
5.25	Tank valves.....	10
5.26	Springs.....	10
5.27	Food dispensing pumps.....	10
5.28	Remote product supply systems.....	10
5.29	Instruction plate.....	11
5.30	Heat treatment dispensing freezer.....	11
6	Performance .....	12
6.1	Cleaning and sanitization procedures .....	12
6.2	Product temperature .....	13
6.3	Heat treatment cycle – Product heating .....	14
6.4	Heat treatment cycle – Product cooling.....	15
6.5	Heat treatment cycle – Heat treatment efficacy.....	16
6.6	Removal of residual food and chemical deposits from heat treatment dispensing freezers .....	17

6.7	Dispensing lockout verification – Cycle completion.....	17
6.8	Dispensing lockout verification – Cycle frequency .....	18
6.9	Dispensing lockout verification – Manual cleaning and sanitization frequency .....	18
7	Product literature .....	19
7.1	For machines with non-pre-packaged product .....	19
7.2	For machines with prepackaged product.....	19
7.3	Remote product supply systems intended for IPC .....	19
7.4	Cleaning and sanitizing procedures.....	19
Normative Annex 1	Methods for preparing and analyzing in-place cleaning (IPC) bacteria surrogate .....	27
N1.1	Summary .....	27
N1.2	Equipment.....	27
N1.3	Microorganisms .....	27
N1.4	Supplies .....	27
N1.5	Reagents .....	28
N1.6	Safety precautions and hazards.....	28
N1.7	Growth medium .....	28
N1.8	Culture of <i>E. coli</i> .....	29



## **Foreword<sup>2</sup>**

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 edition of the Standard contains the following revisions:

### **Issue 13**

This revision affirmed new language in Section 7.4, cleaning and sanitizing procedures, governing integral electronic instruction plates on dispensing freezers.

### **Issue 14**

This revision affirmed new language in Sections 5.28.3, 6.5.2.2, 6.5.3 and 7.2.2, regarding the dispensing unit lockout time period.

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. This Standard is maintained on a Continuous Maintenance schedule and can be opened for comment at any time. Comments should be sent to Chair, Joint Committee on Food Equipment at [standards@nsf.org](mailto:standards@nsf.org), or c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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## NSF/ANSI 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 and significant figure rounding 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. The most recent published edition of the document shall be used for undated references.

40 CFR § 180.940, *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*<sup>3</sup>

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<sup>3</sup> US Government Printing Office. Washington, DC 20402 <www.gpo.gov>.