

NSF/ANSI 7 – 2007

Commercial refrigerators and freezers

**American National Standard/
NSF International Standard**

Requirements for Food Store Refrigeration
were developed in collaboration with the
Commercial Refrigerator Manufacturers Association

NSF/ANSI 7 – 2007



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for Food Equipment —

Commercial refrigerators and freezers

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Contents

1	General	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 to NSF/ANSI 51	3
4.2	Zinc-coated materials	3
4.3	Solder	3
4.4	Gaskets	3
4.5	Canopies and awnings	3
4.6	Storage shelving.....	3
5	Design and construction	3
5.1	General sanitation	3
5.2	External angles and corners.....	4
5.3	Fasteners	4
5.4	Joints and seams	4
5.5	Edges and nosings.....	5
5.6	Reinforcing and framing	5
5.7	Inspection and maintenance panels.....	5
5.8	Veneers	5
5.9	Doors.....	5
5.10	Hinges.....	6
5.11	Door gaskets.....	6
5.12	Door tracks and guides.....	6
5.13	Covers	6
5.14	Openings to food zones.....	7
5.15	Entry ports	7
5.16	Drains	7
5.17	Hardware	7
5.18	Handles and pulls	7
5.19	Latches and catches.....	7
5.20	Breaker strips.....	7
5.21	Shelving	8
5.22	Ventilation openings	8
5.23	Louvers	8
5.24	Equipment mounting.....	8
5.25	Legs and feet	9
5.26	Casters, rollers, and gliders	9
5.27	Insulation	9
5.28	Cutting boards	10
5.29	Temperature controls.....	10
5.30	Breakable glass components.....	10
5.31	Food drawers	10
5.32	Food shields	10
6	Storage refrigerators and freezers and refrigerated food transport cabinets.....	10
6.1	Zinc-coated materials	10
6.2	Internal angles and corners.....	11
6.3	Joints and seams	11
6.4	Hinges	11

6.5 Casters, rollers, and gliders.....	11
6.6 Refrigeration and cooling components.....	11
6.7 Temperature-indicating devices (thermometers).....	12
6.8 Drains	12
6.9 Equipment labeling and literature requirements.....	13
6.10 Performance – storage refrigerators and refrigerated food transport cabinets	13
6.11 Performance – storage freezers	14
7 Refrigerated buffet units and refrigerated food preparation units	15
7.1 Internal angles and corners.....	15
7.2 Equipment labeling and literature requirements.....	16
7.3 Refrigeration and cooling components.....	16
7.4 Temperature-indicating devices (thermometers).....	17
7.5 Performance.....	17
8 Prefabricated walk-in and roll-in refrigerators and freezers	18
8.1 Prefabricated walk-in and roll-in refrigerators and freezers.....	18
8.2 Prefabricated walk-in and roll-in refrigerators and freezers used for the storage of food in the original sealed package	21
8.3 Equipment labeling and literature requirements.....	22
9 Display refrigerators and freezers.....	22
9.1 Materials	22
9.2 Design and construction.....	22
9.3 General sanitation	22
9.4 Fasteners	23
9.5 Joints and seams	23
9.6 Reinforcing and framing	23
9.7 Doors.....	23
9.8 Drains.....	23
9.9 Shelving.....	23
9.10 Equipment mounting.....	23
9.11 Refrigeration and cooling components	24
9.12 Temperature-indicating devices (thermometers)	25
9.13 Equipment labeling and literature requirements	25
9.14 Performance	26
10 Rapid pull down refrigerators and freezers	27
10.1 Internal angles and corners	27
10.2 Refrigeration and cooling components	27
10.3 Temperature-indicating devices (thermometers)	28
10.4 Equipment labeling and literature requirements	28
10.5 Performance	28
Annex A	A1
A.1 Open-top refrigeration test medium.....	A1
A.2 Rapid pull-down refrigeration test medium.....	A1
Annex B	B1

Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial refrigerators and freezers.

In this revision, the Standard has been restructured. Sections 1 – 5 include minimum requirements that apply to all refrigerators and freezers. The minimum requirements for specific types of refrigerators and freezers have been divided into five sections: section 6, Storage refrigerators and freezers and refrigerated food transport carts; section 7, Refrigerated buffet units and refrigerated food preparation units; section 8, Prefabricated walk-in and roll-in refrigerators and freezers; section 9, Display Refrigerators and Freezers; and section 10, Rapid pull down refrigerator and freezers. This Standard has been revised to include editorial changes to clarify requirements, achieve consistency with the “boilerplate” language in the NSF food equipment standards, and update the normative references.

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 Refrigerator Manufacturers Division/Air Conditioning Refrigeration Institute

The Commercial Refrigerator Manufacturers Association (CRMA) was founded in 1933 as a national trade association dedicated to advancing the common interests of the commercial refrigeration industry. In April 2000, CRMA merged with the Air Conditioning Refrigeration Institute (ARI) to form the Commercial Refrigerator Manufacturers Division/Air Conditioning Refrigeration Institute. CRMD/ARI continues to target three primary objectives:

- to showcase technical and business information to help solve common problems and promote growth in industry.
- to represent the collective voice of the industry with any government organization addressing policies or issues affecting the industry.
- to support high voluntary standards for quality in equipment design and performance.

CRMD/ARI is a not-for-profit corporation of leading businesses meeting international demands for increasingly specialized and efficient refrigeration equipment. CRMD/ARI members serve a wide range of markets, including supermarkets, food stores, convenience stores, restaurants, hotels, motels, food processing establishments, and hospitals.

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ANSI/NSF International Standard for Food Equipment —

Commercial refrigerators and freezers

Commercial refrigerators and freezers

1 General

1.1 Purpose

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

1.2 Scope

This Standard contains requirements for refrigerators and freezers used to store and/or display cold food. The types of refrigerators and freezers covered by this Standard include, but are not limited to: storage refrigerators (e. g., reach-in, under counter, walk-in, roll-in); storage freezers (e. g., reach-in, under counter, walk-in, roll-in); rapid pull-down refrigerators and freezers; refrigerated food transport cabinets; refrigerated buffet units; refrigerated food preparation units; display refrigerators; beverage coolers; and ice cream cabinets.

This Standard does not establish equipment installation requirements. While the requirements of this Standard are intended to ensure that equipment may be installed in a sanitary manner, proper installation of equipment shall be governed by the applicable codes.

Refrigerator and freezer components and materials covered under other NSF or NSF/ANSI Standards or Criteria shall also conform to 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, 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 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 sub-