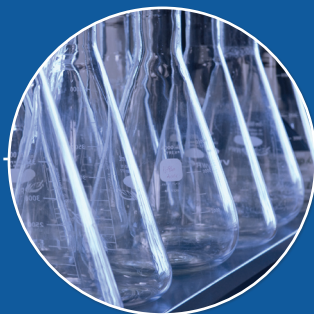




*NSF International Standard /
American National Standard*

NSF/ANSI 7 - 2019

Commercial Refrigerators and Freezers



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NSF/ANSI 7 – 2019

NSF International Standard /
American National Standard
for Food Equipment –

Commercial Refrigerators and Freezers

Standard Developer
NSF International

Designated as an ANSI Standard
October 9, 2019
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
April 1966

Revised October 1970
Revised November 1983
Revised March 1997
Revised April 2001
Revised February 2014

Revised March 1972
Revised November 1985
Revised December 1999
Revised June 2007
Revised October 2016

Revised March 1973
Revised May 1990
Revised July 2000
Revised May 2009
Revised April 2020

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 7 – 2019".

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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 refrigerators and freezers.

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

This edition of the Standard contains the following revisions:

Issue 20

This revision clarifies commercial requirements regarding the use of drains in Section 9.8.1.

Issue 21

This revision clarifies the design and construction language regarding joints and seams in Section 6.3.

Issue 22

This revision updates the normative reference in response to the newer version (2016) of American National Standard for Metric Practice.

This revision also includes an editorial update to the names of the Annexes within. The Annexes are being changed from alpha characters to numeric, preceded by a 'Normative' or 'Informative'. The Annexes have also been reordered so the Normative Annexes appear first, followed by the Informative Annexes. The table below shows the previous name of the Annex with the corresponding new name of the Annex:

Annexes	
Previously known as:	Now known as:
Annex A	Normative Annex 1 (N-1)
Annex B	Informative Annex 1 (I-1)
Annex C	Informative Annex 2 (I-2)

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

This Standard and the accompanying text are intended for voluntary use by certifying organizations, regulatory agencies, and/or manufacturers as a basis of providing assurances that adequate health protection exists for covered products.

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, or c/o NSF International, Standards Department, PO 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; and
- 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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NSF/ANSI Standard for Food Equipment –

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.