



*NSF International Standard /
American National Standard*

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Dispensing Freezers



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Chair, Joint Committee on Food Equipment
c/o NSF International
789 North Dixboro Road, PO Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
Fax: (734) 769-0109
E-mail: info@nsf.org
Web: www.nsf.org

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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 edition of the Standard contains the following revisions:

Issue 15

This revision updates the language for the normative reference in Section 2.

Issue 16

This revision corrected the acceptance criteria in Section 6.1.3 from $N_r < 0$ to $N_r < 1$.

Issue 17

This revision updated language in several Section N-1.8.2.c regarding the challenge culture preparation for CIP performance testing.

Issue 18

This revision changes the terms IPC and in-place-cleaning to CIP throughout this Standard.

Issue 19

This revision changes the term “potentially hazardous foods” to “time / temperature control for safety food(s)” in Section 5.23.1.

Issue 20

This revision updates the boilerplate language in Section 2 to match other Food Equipment standards.

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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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 10.³

2 Normative references

The following documents contain requirements that, by reference in this text, constitute requirements of this Standard. At the time of publication, the indicated editions were valid. All of the documents are subject to revision and parties are encouraged to investigate the possibility of applying the most recent editions of the documents indicated below. The most recent published edition of the document shall be used for undated references.

³ ASTM International. 100 Barr Harbor Drive, PO Box C700, West Conshohocken, PA 19428-2959. <www.astm.org>