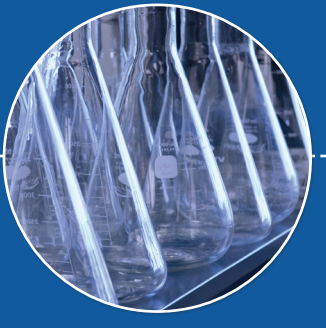
NSF International Standard /
American National Standard

NSF/ANSI 6 - 2023

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

Dispensing Freezers

Standard Developer
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Abbreviations

The following table is provided as a reference for unit abbreviations for common forms of measurement used within NSF documents.

time	second	s
	minute	min
	hour	h
	day	d
	week	wk
	month	mo
	year	yr
length	inch	in
	foot	ft
	yard	yd
	micrometer	µm
	nanometer	nm
	millimeter	mm
	centimeter	cm
	meter	m
	kilometer	km
liquid measure	milliliter	mL
	liter	L
	liters per day	LPD
	liters per minute	LPM
	ounce	oz
	pint	pt
	quart	qt
	gallon	gal
	gallons per minute	GPM
	gallons per day	GPD
weight	microgram	µg
	picogram	pg
	nanogram	ng
	milligram	mg
	centigram	cg
	gram	g
	kilogram	kg
	pound	lb
	ton	t
	metric ton	mt
miscellaneous	colony forming units	cfu

Contents

Foreword[2]

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.

The requirements established in this standard are intended to be consistent with the Food Code, recommendations of the U.S. Public Health Service, Food and Drug Administration.

This edition of the standard contains the following revisions:

Issue 21

This revision adds new language regarding the use of tokens or cards with dispensing equipment in Section 1.2 and as new Section 7.5.

Issue 22

This revision adds language regarding equipment mounting as new Sections 5.19.6 and 5.19.7.

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, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, U.S.A.

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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.

This standard also contains requirements for dispensing freezers that are designed for customer self-service upon insertion of a token or card that is issued by the food establishment.

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, P.O. Box C700, West Conshohocken, PA 19428-2959. <www.astm.org>