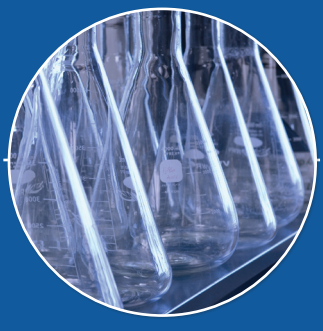
NSF International Standard /
American National Standard

NSF/ANSI 7 - 2009

Commercial Refrigerators and Freezers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NSF International Standard/
American National Standard
for Food Equipment —

Commercial refrigerators and freezers

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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 commercial refrigerators and freezers.

This edition of the Standard contains the following revision:

Issue 6

The purpose of this revision was to include acceptance criteria for variable capacity compressors.

Issue 7

The purpose of this revision was to update the Normative References and boilerplate language in Section 5.3 – External angles and corners, 5.5 – Edges and nosings, 5.7 – Reinforcing and framing, 5.9 – Doors, 5.15 – Openings into food zones, 5.21 – Shelving, 5.24 – Equipment mounting, 5.25 – Legs and feet, 5.30 – Breakable glass components, 8.2.12 – Temperature indicating devices, and 9.9 – Shelving.

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.

[2] The information contained in this Foreword is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI's requirements for an ANS. Therefore, this Foreword may contain material that has not been subjected to public review or a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

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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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for Food Equipment —

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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