

Commercial refrigerators and freezers

**NSF International Standard/
American National Standard**

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

NSF/ANSI 7 – 2001



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for Food Equipment —

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Foreword²

Requirements for mounting self-service display refrigerators were incorporated into the Standard in December 1999. The requirements will be effective after November 2004. Following November 2004, all equipment will be required to meet the mounting requirements of section 5.23.

In this revision, time frames for monitoring temperatures during performance tests in sections 6.5.2 and 6.6.2 for open display refrigerators and closed display refrigerators are modified from 3 minutes to 5 minutes and from 1 hour to 5 minutes, respectively. These changes were made to provide consistency in the testing of refrigeration equipment.

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, PO Box 130140, Ann Arbor, Michigan, 48113-0140, USA.

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Collaborating organizations

NSF/ANSI Standard 7 – 2001, Commercial refrigerators and freezers, contains requirements for food store refrigeration. These requirements are, over time, intended to replace the Commercial Refrigerator Manufacturers Division/Air Conditioning Refrigeration Institute (CRMD/ARI) minimum standards for Retail Food Store Refrigeration.

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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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