

Commercial Food Equipment Standards

NSF led the development of more than 75 standards and protocols for sanitary food equipment, and has certified thousands of products as safe to use in restaurant and commercial kitchen settings. NSF food equipment standards include requirements for material safety, design, construction and product performance.



NSF standards and protocols can provide credibility and industry acceptance for emerging technologies, and certification from NSF, the most trusted name in food equipment, can give standing to new products and help them succeed. To find out more about developing commercial food equipment or other industry standards or protocols, call +1 734.913.5774 or email standards@nsf.org.

NSF/ANSI 169: Special Purpose Food Equipment and Devices

NSF/ANSI 169 establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction and performance of special purpose food handling and processing equipment and devices not fully covered by other individual standards. This includes specialty equipment with complex or multiple functions such as refrigeration/heating equipment and refrigerated tumblers equipment.

"Food Equipment Standards." *NSF.org*. NSF, n.d. Web. 10 Oct. 2016. <nsf.org>.