

STANDARD INFORMATION

Standard: NSF/ANSI 6

Standard ID: Dispensing Freezers [NSF/ANSI 6:2023]

Previous Standard ID: Dispensing Freezers [NSF/ANSI 6:2021]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: February 2, 2026

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: Per our accreditation, Intertek is required to review reports against the standard revisions to confirm compliance. Once compliance is confirmed, the standard reference in the report is updated to show continued compliance to the technical requirements of the standard. Reports not updated to this version by the effective date above will be withdrawn.

Overview of Changes:

- Adds new language regarding the use of tokens or cards with dispensing equipment
- Adds language regarding equipment mounting

Specific details of new/revise requirements are found in table below

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.



STANDARD INFORMATION

| CLAUSE | VERDICT | COMMENT |
|--------|---------|---|
| | | <i>Additions to existing requirements are <u>underlined</u> and deletions are shown lined-out below.</i> |
| 1 | Info | General 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. |
| 1.2 | | <u>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.</u> 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. |
| 5 | Info | Design and construction |
| 5.19 | Info | Equipment mounting <i>New clause added;</i> |
| 5.19.6 | | Equipment having plumbing connections or liquid reservoirs that is intended to be sealed to the floor or counter shall be designed and manufactured to prevent entrapment of liquids beneath the equipment if internal leakage were to occur. |



| CLAUSE | VERDICT | COMMENT |
|--------|---------|---|
| | | <i>New clause added;</i> |
| | | Equipment designed and manufactured to be sealed to the floor or counter shall be provided with written installation instructions that include the following: |
| 5.19.7 | | <ul style="list-style-type: none">- a statement indicating the equipment is required to be sealed to the floor or counter to establish proper sanitary operation; and- procedures for how the equipment is intended to be sealed to the floor or counter, indicating any recommended sealing materials and mounting surface characteristics; and- a statement indicating that once sealed in accordance with these procedures, the result is intended to prevent liquid spillage on adjacent surfaces of the floor or countertop from passing under inaccessible portions of the equipment. |
| 7 | Info | Product literature |
| | | <i>New clause added;</i> |
| | | Dispensing freezers, token or card operated |
| 7.5 | | Dispensing freezers that are designed for customer self-service upon insertion of a token or card that is issued by the food establishment shall have a permanent marking that states: "This equipment is intended for use in a food establishment". |