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## NSF/ANSI 2 - 2019

Food Equipment



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NSF International Standard /  
American National Standard  
for Food Equipment –

## **Food Equipment**

Standard Developer  
**NSF International**

**Designated as an ANSI Standard**  
June 21, 2019  
**American National Standards Institute**

Prepared by  
**The NSF Joint Committee on Food Equipment**

Recommended for adoption by  
**The NSF Council of Public Health Consultants**

Adopted by  
**NSF International**  
October 1952

Revised April 1965  
Revised November 1977  
Revised November 1987  
Revised June 2002  
Revised September 2005  
Revised May 2009  
Revised February 2014  
Revised November 2019

Revised August 1968  
Revised December 1980  
Revised May 1992  
Editorial revision – April 2003  
Revised May 2007  
Revised May 2010  
Revised June 2016

Revised July 1973  
Revised June 1982  
Revised May 1996  
Revised February 2005  
Revised March 2008  
Revised October 2012  
Revised June 2018

Published by  
**NSF International**  
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to this Standard, please reference the designation “NSF/ANSI 2 – 2019”.

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