NSF/ANSI International Standard
for Food Equipment —

Commercial cooking, rethermalization, and powered hot food holding and transport equipment

3 Definitions

Terms used in this Standard that have special technical meaning are defined in NSF/ANSI 170.

3.XX choke finger: Located at the perimeter of the microwave/convection oven inner door and made of a sheet of stainless steel folded approximately 90 degrees to form a perimeter flange on the sides with slots cut into the folded flange forming fingers, which suppress microwave energy.

Reason: “choke finger” definition will be balloted and incorporated in the NSF/ANSI 170 – Food Equipment Terminology in a separate ballot.

5 Design and construction

Unless otherwise specified, the interiors of heated compartments, such as those in ovens, steam cookers, pressure cookers, proofing cabinets, rethermalization equipment, hot food transport cabinets, and hot food holding cabinets, shall conform to the splash zone design and construction requirements of this Standard. Food zone material requirements shall apply.

5.1 General sanitation

5.1.5 Splash zone surfaces shall be accessible and easily cleanable.

NOTE – Choke fingers and the areas concealed by the choke fingers on microwave/convection oven doors shall be exempt from 5.1.5.

Reason: Due to temperatures in excess of 180 °F, sterilization of the choke fingers and areas concealed by the choke fingers will occur eliminating potential contamination risk.