



*NSF International Standard /  
American National Standard*

## NSF/ANSI 4 - 2019

**Commercial Cooking, Rethermalization,  
and Powered Hot Food Holding  
and Transportation Equipment**



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NSF International Standard /  
American National Standard  
for Food Equipment –

**Commercial Cooking, Rethermalization,  
and Powered Hot Food Holding  
and Transport Equipment**

Standard Developer  
**NSF International**

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