



UL 621

STANDARD FOR SAFETY

Ice Cream Makers

UL Standard for Safety for Ice Cream Makers, UL 621

Seventh Edition, Dated May 7, 2010

SUMMARY OF TOPICS

This revision to ANSI/UL 621 dated September 16, 2020 includes the withdrawal and replacement of UL 508C with UL 61800-5-1; [Table 17.2](#), [19.2.2](#), and [19.4.1](#)

Text that has been changed in any manner or impacted by UL's electronic publishing system is marked with a vertical line in the margin.

The revised requirements are substantially in accordance with Proposal(s) on this subject dated July 17, 2020.

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MAY 7, 2010
(Title Page Reprinted: September 16, 2020)



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UL 621

Standard for Ice Cream Makers

The First and Second editions were titled Ice Cream Freezers and Soda Fountain Units.

First Edition – January, 1961
Second Edition – April, 1973
Third Edition – April, 1977
Fourth Edition – April, 1986
Fifth Edition – March, 1993
Sixth Edition – May, 2005

Seventh Edition

May 7, 2010

This ANSI/UL Standard for Safety consists of the Seventh Edition including revisions through September 16, 2020.

The most recent designation of ANSI/UL 621 as an American National Standard (ANSI) occurred on September 9, 2020. ANSI approval for a standard does not include the Cover Page, Transmittal Pages, and Title Page.

The Department of Defense (DoD) has adopted UL 621 on February 25, 1992. The publication of revised pages or a new edition of this Standard will not invalidate the DoD adoption.

Comments or proposals for revisions on any part of the Standard may be submitted to UL at any time. Proposals should be submitted via a Proposal Request in UL's On-Line Collaborative Standards Development System (CSDS) at <https://csds.ul.com>.

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INTRODUCTION

1 Scope

1.1 These requirements cover unitary ice cream makers designed for connection to alternating current circuits rated not more than 600 volts. For the purposes of this standard, ice cream makers include equipment for preparing products such as hard ice cream, soft serve ice cream, milk shakes, and sherbets and may include means for dispensing the product directly into containers.

1.2 Ice cream makers covered by these requirements employ sealed (hermetic type) motor compressors and air-cooled or water-cooled condensers.

1.3 These ice cream makers are intended to be installed in accordance with the National Electrical Code, NFPA 70, and the Safety Standard for Refrigeration Systems, ASHRAE 15.

2 General

2.1 Terminology

2.1.1 The term “ice cream maker” refers to any equipment covered by this standard unless specifically noted otherwise.

2.2 Components

2.2.1 *Deleted.*

2.2.2 *Deleted.*

2.2.3 *Deleted.*

2.2.4 *Deleted.*

2.3 Units of measurement

2.3.1 Values stated without parentheses are the requirement. Values in parentheses are explanatory or approximate information.

2.4 Undated references

2.4.1 Any undated reference to a code or standard appearing in the requirements of this standard shall be interpreted as referring to the latest edition of that code or standard.

3 Glossary

3.1 For the purpose of these requirements, the following definitions apply.

3.2 **ACCESSORY** – An optional electrical device or other component, intended for installation in or connection to an ice cream maker for the purpose of modifying or supplementing the functions of the ice cream maker. It may be factory installed or intended for installation by the user or service personnel.