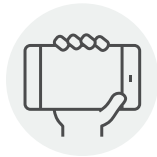


STREAMLINE THE CERTIFICATION PROCESS: REMOTE EVALUATIONS FOR FOOD EQUIPMENT



OVERCOME ALMOST ANY TRAVEL OR LOGISTICAL OBSTACLE

With remote evaluations, NSF International can complete the physical evaluation of your food equipment from afar—and help reduce expenses too. No matter where you are in the world, you may be closer than you think to getting certified.



GAIN COST AND TIME EFFICIENCIES

- No product shipping fees to labs
- No invoices for a technical reviewer's travel expenses
- No downtime waiting for equipment to arrive to labs

EXPERIENCE GREATER CONVENIENCE

- Remote evaluations can replace in-person physical evaluations
- More flexible scheduling options
- Accelerated turnaround times

KEEP YOUR CERTIFICATION'S CREDIBILITY INTACT

- Evaluations are done by an expert technical reviewer
- Everything is in real time with immediate feedback
- We stay on the phone with you, walking you through each step



SEE IF A REMOTE EVALUATION IS RIGHT FOR YOU

NSF can perform remote evaluations for a variety of standards and products if they meet certain criteria and are accepted by local/regional regulators. Contact us to find out if your equipment is eligible.



Examples of what we can do (but not limited to):

STANDARD	PRODUCTS
NSF/ANSI 2: <i>Food Equipment</i>	Pots, pans, utensils, shelving, sinks, thermometers (if performance testing is not required) and custom categories
NSF/ANSI 4: <i>Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment</i>	Ovens, pressure cookers, kettles, proofing equipment, ranges, steamers, griddles, boilers and grills
NSF/ANSI 7: <i>Commercial Refrigerators and Freezers</i>	Walk-in and roll-in refrigerators and freezers

If your projects are early in their development, NSF also offers remote evaluations for prototype, concept design and pre-certification evaluations.



GET SET UP: TECHNICAL REQUIREMENTS

To perform a remote evaluation, you need the following at your facility:

- ✓ A reliable WiFi signal or strong mobile data
- ✓ A smart phone with the Zoom conference software app (available for iPhone and Android phones)
- ✓ An area with good lighting and low noise
- ✓ The ability to show us all areas and sides of the unit/product, including the bottom
- ✓ Easy access to tools/cleaning cloth/brush if we need a component to be taken apart or need to verify cleanability

CONTACT US

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Or talk with your account manager