



Product Information Form

Food Shields
NSF/ANSI Standard 2

Example products: self service food shield, food shields for use on cafeteria counters, multiple tier food shield

Company Name:

eShowerDoor com LLC DBA Glass Divider

Facility number where product will be produced:

C0125226

For NSF Use ONLY - Family Code

PMF/DCC #

AA

Additional facility numbers (if product will be produced at more than one location):

For NSF Use ONLY - Family Code

**If Certified products will differ between production locations, please complete a PIF for each production location.*

1. Requested Certifications - Please confirm the certifications you are seeking for your products. (Please refer to Standard 170 for the appropriate definition, or the figures in Standard 2.)

- ☒ NSF/ANSI Standard 2 - Self service food shield
- ☐ NSF/ANSI Standard 2 - Multiple tier food shield
- ☒ NSF/ANSI Standard 2 - Food shield for use on cafeteria counter
- ☒ NSF/ANSI Standard 2 - Free standing food shields for use with counter top equipment
- ☒ NSF/ANSI Standard 2 - Self service food shields attached to counter top equipment
- ☒ NSF/ANSI Standard 2 - Vertical food shields attached to counter top equipment

2. Product Literature - Please check in each box below to verify that the following is attached:

- ☒ Drawings and/or Photos with each model name clearly identified*
- ☐ Product Manual

3. Product Characteristics / Questions

- ☒ Unit
- ☐ Component

a) Please provide a short description of the type of units you wish to certify (e.g. type of food shield).

Crystalline Series Food Shield [1][2]

b) Please provide a product history, if applicable (e.g. 22 series, 2000 series).

c) Please list all the model numbers you wish to appear in your NSF listing. If there is more than one model number, please indicate the differences between each model.

Model Number	Difference Between Models
CRX 100-N_(1)(2)[5]	[1] Glass available:
CRX 102-N_(1)(2)[5]	Clear Tempered Safety Glass
CRX 124-N_(1)(2)(3)[5][4]	Crystal Clear (low lead) Tempered Safety Glass
CRX 128-N_(1)(2)(3)(4)[5][4]	
CRX 140-N_(1)(2)(3)(4)[3]	[2] Certified in Chrome or Tiger Drylac Series 49 Black powder coating.
CRX 144-N_(1)(2)(3)[3]	
CRX 148-N_(1)(2)(3)(4)[3]	[3] Evaluated as food shield for use on cafeteria counters (full service)
CRX 152-N_(1)(2)(3)(4)[3]	and for use in elementary schools.
CRX 224-N_(1)(2)(3)(4)[4]	[1] End Support Styles
CRX 228-N_(1)(2)(3)(4)[4]	d = Deep (18" Depth)
C107_(1)(2)[6][1]	e = Extended (22" Depth)
C400_(1)(2)[6][1]	c = Closed (12" Depth)
C402_(1)(2)[6][1]	[2] Internal Support Styles (may be blank)
C408_(1)(2)[6][1]	b = Opened
C458_(1)(2)[6][1]	s = Sculptured
C110-N_(1)(2)[5]	c = Closed (12" Depth)
C130-N_(1)(2)(3)(4)[4]	d = Deep (18" Depth)
C230-N_(1)(2)(3)(4)[4]	e = Extended (22" Depth)
	(3) n = No mid-shelf
	d = Deep mid-shelf (17")
	e = Extended mid-shelf (21")
	s = Standard mid-shelf (11")
	(4) Top Shelf Depth (12", 18", 22")
	[4] Evaluated as self service food shield
	[1] End Support Styles
	c = Closed (12" Depth)
	d = Deep (18" Depth)
	e = Extended (22" Depth)
	[2] Internal Support Styles (may be blank)
	b = Open
	s = Sculptured
	f = Front
	c = Closed (8.5" Depth)
	d = Deep (18" Depth)
	e = Extended (22" Depth)

b) If you answered "Yes" above, please complete a Certification Parts List (CPL).

c) Are you using Stainless Steel (in the Food Zone, Splash Zone and Non-Food Zone) that is not a SAE (AISI) grade/alloy?

- ☐ Yes - Please provide documentation indicating the alloy composition, totaling 100%.
- ☒ No

d) Are you using Aluminum in a Food Zone that is not an Aluminum Association designation indicated in the table below?

Wrought alloys (sheet and extrusion)		Casting alloys		
1xxx series alloys	5xxx series alloys	218.x	356.0	514.0
3xxx series alloys	6xxx series alloys	308.0	360.0	520.0
4xxx series alloys		319.0	413.0	713.0
		332.0	8443.0	

☐ Yes - Please provide documentation indicating the alloy composition, totaling 100%.

☐ No

5. Organic Coatings - If applicable

a) If using Organic Coating (Non-Metallic Coatings such as Epoxy, powder, enamel, lacquer and porcelain enamel):

Formulator	Trade Name	Color of Coating	Base Substrate	Zone	Operating Temperature Coating Is Exposed To
Tiger Drylac powder coating	Tiger Drylac Series 49	Black	Brass (Chrome sandblasted off)	Splash Zone	<input type="checkbox"/> < 400 F (204 C)
					<input type="checkbox"/> ≥ 400 F (204 C)
					<input type="checkbox"/> < 400 F (204 C)
					<input type="checkbox"/> ≥ 400 F (204 C)
					<input type="checkbox"/> < 400 F (204 C)
					<input type="checkbox"/> ≥ 400 F (204 C)

b) If using more than one Organic coating that differs ONLY by pigment and pigment load (e.g. base is the same):

Formulator	Trade Name	Color of Coating	Base Substrate	Zone	Operating Temperature Coating Is Exposed To	Base Resin : Pigment ratio
N/A					<input type="checkbox"/> < 400 F (204 C)	
					<input type="checkbox"/> ≥ 400 F (204 C)	

c) If the coating is used in a Splash Zone, please provide documentation from the coating manufacturer indicating the Lead content in the coating (If it is 0%, please have them indicate there is no intentional Lead added).

6. Marine Requirements

Do you wish to have this product evaluated to meet the supplemental requirements for marine food equipment?

- ☐ Yes
- ☒ No

7. Glass - If applicable

a) Does your product have any breakable glass components other than light fixtures?

- ☒ Yes
- ☐ No

b) If you answered yes to the above, please provide the following information and check the check box below.

- ☒ A report from the glass supplier stating that it conforms to ANSI Z97.1, or to the impact test within ANSI/UL 197 or to the impact test within BS857:1967

8. NSF Listed Components

If NSF Listed components are used in Splash Zone or Non-Food Zone, please provide the following information:

Part Name	Trade Name/Model	Supplier
N/A		