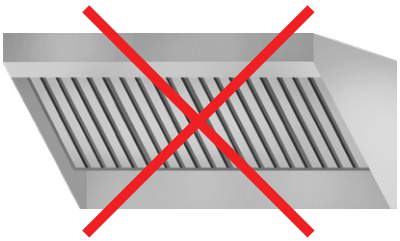
VENT-FREE
OVEN SOLUTIONS



FWE Surpasses EPA 202 & ANSI NFPA96 Smoke / Grease Vapor Test:

0.29mg/m³ (far less than 5 mg/m³ requirement)

UL TEST METHOD: Roast quartered chickens each weighing 3.160 lbs. The LCH-1826-7-7-G2 was filled to the maximum capacity with 14 pans per load, and was cooked at 350°F for 2 hours.

UL RESULTS: There was no presence of visible smoke and grease-laden air from the oven during testing.

UL EMISSION TEST: Cooking cycle repeated for 8 hours of continuous cooking. This resulted in a total of 4 loads of chicken. A total of 1120 quartered roasting chickens being cooked. Readings were taken and recorded every 10 min.

UL EMISSION RESULTS: After cooking, the condition of the UL duct was noted and a post-leak check was conducted. The total amount of grease-laden effluents: **0.000241** lb/hr/ft.

2023-04-07

Food Warming Equipment Co. 5599 Highway 31 West
Portland, TN 37148 United States

Project 4786584994

EPA 202 TEST METHOD: USING THE FOOD WARMING MODEL LCH-1826-7-7-G2 COOKING THE BELOW FOOD PRODUCT AS MEDIA.

Dear FWE Compliant Specialist,

Per the request, project 4786584994 was opened for the evaluation of grease-laden vapors produced from the Model LCH-1826-7-7-G2. This letter will update our letter dated 2023-02-10.

The initial scope of this project was to determine the total grease emissions from cooking quartered roasting chickens, weighing 2-1/2 to 3-1/2 lb. skin-on and bone-in as noted in Appendix A. Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on July 15th, 2015. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the Food Warming Model LCH-1826-7-7-G2, rated 208 V, 22 A. The model LCH-1826-7-7-G2 was used for testing purposes and considered representative of the dual cavity models LCH-6-6-G2, and the single cavity models LCH-1826-7-G2, LCH-5-G2, LCH-6-G2. The models with suffix SK were not tested as part of this investigation, and are not considered represented by the model LCH-1826-7-7-G2. The test media, food load and oven settings as shown in Appendix A was specified by Food Warming Equipment Co. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with your specified food load and requested cook times since the total amount of grease-laden effluents collected was 0.29 mg/m³, which is less than 5 mg/m³ limit.

Very truly yours,

Smit Thakkar
Associate Project Engineer
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Reviewed by:

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Sr. Staff Engineer
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LOW TEMP COOK & HOLD OVENS

✓ No Costly Exhaust Hood Required* ✓ High Yield

✓ Natural Browning ✓ Minimum Shrinkage

LCH-1826-7-7-G2 LCH-6-6-G2

LCH-6-G2

LCH-5-MT

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