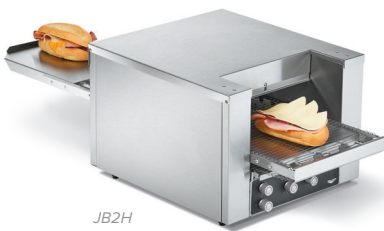


VOLLRATH®



CONVEYOR OVENS FOR VENTLESS OPERATIONS

Focused on saving operators time, space and money –
Vollrath Conveyor Ovens are UL tested and verified for ventless operation



JB2H



JB3H



JPO14/JPO18

We understand that large conveyor ovens can take up valuable space under an expensive ventilation hood. So we worked with Underwriter's Laboratory to ensure that all models of Vollrath Conveyor Ovens meet or surpass the grease-laden emissions limits in the EPA 202 test standard.

This includes the following Vollrath Conveyor Oven models: JB2H, JB3H, JPO14, JPO18, MGD18.

2018-09-27

Mr. Jeffrey Zank
Vollrath Co LLC
Box 811 1236 N 18th St
Sheboygan, WI, 53082, US

E-mail: jzank@vollrathco.com

Reference: Project : 4788475376 P.O. Number: N/A

EPA 202 TEST METHOD: USING THE VOLLRATH MODEL MGD18 CONVEYOR PIZZA OVEN COOKING THE BELOW FOOD PRODUCT AS MEDIA. THE MODEL MGD18 ALSO REPRESENTS MODELS JSO14, JPO14, JPO18, JB2H AND JB3H.

Dear Mr. Zank,

Per your request, project 4788475376 was opened for the evaluation of grease-laden vapors produced from the Model MGD18 oven.

The scope of this project was to determine the total grease emissions from cooking 12 inch pepperoni pizzas as the specified food load 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 UL 7108, Second Edition, 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 September 13th, 2018. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the Vollrath Model MGD18 oven, rated 208 V, 6200 W, 29.8 A which was also considered representative of other models JSO14, JPO14, JPO18, JB2H, and JB3H that are rated less than 6200 W and are smaller in size and have less food throughput than the model tested. Please see appendix A attached for the power measurement during the test. The test media, food load and oven programming as shown in Appendix A were taken from UL 7108, Section 59. The results are considered to comply with UL7108, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with the specified food load and maximum cook times since the total amount of grease-laden effluents collected was 1.90 mg/m³, which is less than 5 mg/m³ limit. No evaluation was conducted in regards to fire protection.

This test would also cover the results of two stacked version of model MGD18 since the result of the EPA202 Test for one model was low enough that the theoretical result of testing two ovens stacked would be below the 5 mg/m³ limit.

UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with Project 4788475376 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,

Smit Thakkar

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