



# KNLZ7.GuideInfo Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air Certified for Canada

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## [Heaters and Heating Equipment Certified for Canada] (Heaters, Cooking Appliances Certified for Canada) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air Certified for Canada

[See General Information for Heaters, Cooking Appliances Certified for Canada](#)

### USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered in this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been evaluated for the limit of 5 mg/m<sup>3</sup> for the emission of grease-laden air to the room ambient in accordance with the recommendations of the National Fire Protection Association, NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the Canadian Electrical Code must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

### UNEVALUATED FACTORS

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

### RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, refer to Commercial, with Integral Recirculating Systems Certified for Canada ([KNKG7](#)).

### ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment Certified for Canada ([KKBVZ](#)), Heating, Cooling, Ventilating and Cooking Equipment Certified for Canada ([AAHCZ](#)) and Electrical Equipment for Use in Ordinary Locations Certified for Canada ([AALZ7](#)).

### REQUIREMENTS

The basic standard used to investigate products in this category is C22.2 No. 109, "Commercial Cooking Appliances".

### UL MARK

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL Mark for Canada symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance" or other appropriate product name as shown in the individual Listings, along with the words "with integral system for limiting the emission of grease-laden air."

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