

# PRATICA KLIMAQUIP INDUSTRIA E COMERCIA S.A. PERFORMANCE REPORT

**SCOPE OF WORK**

Performance – EPA 202 Emissions evaluation

**PRODUCT:** PFA 840 Deep Fat Fryer

**REPORT NUMBER**

105136068COL-001B

**ISSUE DATE**

12-SEP-2022

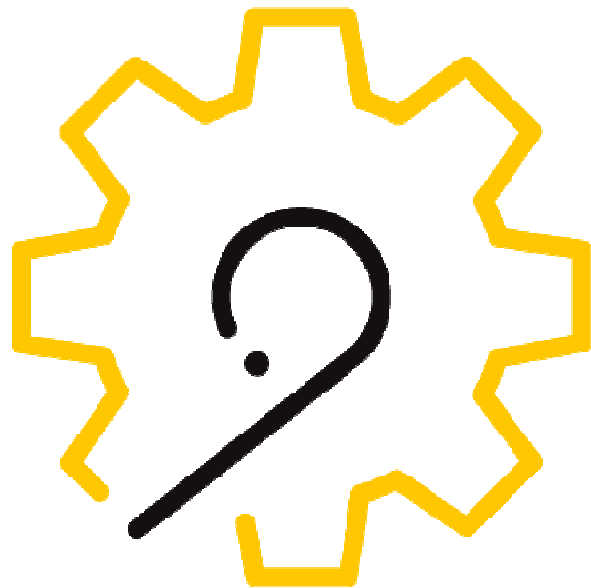
**PAGES**

6

**DOCUMENT CONTROL NUMBER**

GFT-OP-10h (6-July-2017)

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**PERFORMANCE TEST REPORT**

<b>Client</b>	<b>Pratica Klimaquip Industria E Comercio S.A. Bruna Paiva Rodovia BR 459, km 101, Loteamento Ipiranga Pouso Alegre, MG 37550-000 Brazil</b>
Project No.	G105136068
Product	High Speed Combination Pizza Oven
Model	Fit Express
Sample Identification Number	COL2204071514-001
Date Received	4/07/2022
Condition	Production
Evaluation Date(s)	8/29/2022
Report Number	105136068COL-001B
Report Date	9/12/2022
Standard	<b>EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) per UL 710B Standard for Recirculating Systems section 59</b>

<b>Report Parameters</b>		
<b>Product Cooked</b>	<b>12" Tombstone Pepperoni Pizza</b>	<b>131 Total Pizzas</b>
<b>Cook Time</b>	<b>3:00</b>	<b>Minutes</b>
<b>Average Stack Velocity</b>	<b>31.45</b>	<b>Ft/s</b>
<b>Sample Volume</b>	<b>8.764 (309.463)</b>	<b>m<sup>3</sup> (ft<sup>3</sup>)</b>
<b>Emissions Results</b>	<b>3.81</b>	<b>mg/m<sup>3</sup></b>

**Test Setup:**

The test sampling equipment was set up with the measurement site located 10 ft upstream the nearest disturbance (minimum 2 ft) and 3 ft downstream the nearest disturbance (minimum 0.5 ft) per EPA 202. The glassware used in the sampling procedure was prepared via the baking option of EPA Test Method 202 at a temperature of 300°C for 6 hours. The test was run for a duration of 8 hours using 8 total traverse points (2 ports, 4 traverse points each). Each traverse point was sampled for 1 hour respectively. A prior to and post-evaluation leak check was performed and found to have a leak rate of less than 0.02 ft<sup>3</sup>/min.

**Test Procedure:**

The high speed combination oven model Fit Express was set up for EPA 202 testing on 8/26/2022 before the EPA 202 test. The cook product used for the duration of the testing were 12" Tombstone brand pepperoni pizzas. It was determined through pretesting that the following recipe was sufficient to overcook the product:

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Step 1: Time = 30s; Hot Air Speed = 80; Microwave Percentage = 0%; Oven Temperature = 525°F

Step 2: Time = 2:30; Hot Air Speed = 80; Microwave Percentage = 70%; Oven Temperature = 525°F

The pizzas were loaded and unloaded from the cooking appliance continuously throughout the duration of the 8 hour test. A total of 131 pizzas were cooked throughout the duration of the test.

**Test Recovery:**

Following the completion of the test run, the test data was collected from the sampling program and the post-evaluation leak check was performed. The probe and glassware were subsequently recovered per EPA Test Method 202.

**Performance Results:**

Once the recovery procedure was completed, the necessary calculations were made per EPA 202 to determine the final result for grease laden effluent captured. The total amount of grease-laden effluent collected by the sampling train was found to be **3.81 mg/m<sup>3</sup>**, which would constitute a passing result in accordance with UL 710B.

Test Performed by:



T. Kennedy  
Project Engineer  
12-Sep-2022

Report Approved by:



M. Lindeman  
Director of Operations  
12-Sep-2022

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### Photographs:



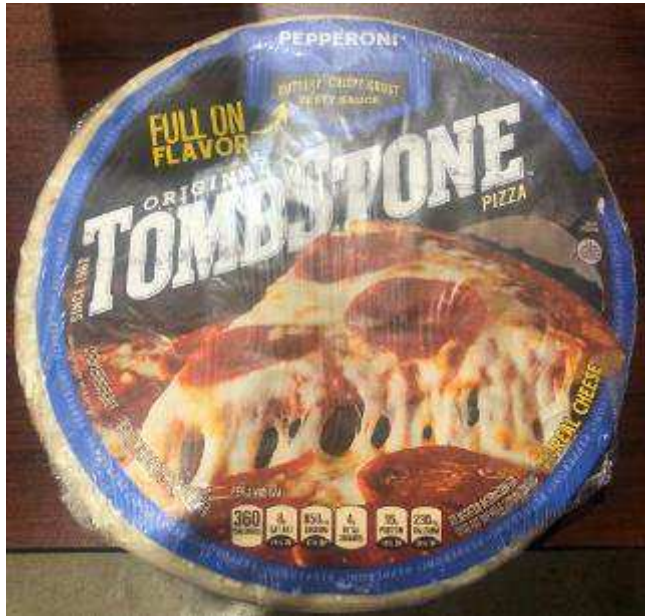
Test Setup

**PERFORMANCE TEST REPORT**



Finished Cook Product

**PERFORMANCE TEST REPORT**



Food Product Used