



FOLLOW-UP SERVICE PROCEDURE
(TYPE R)

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL RECIRCULATING VENTILATION
SYSTEMS
(KNKG,KNKG7)

Manufacturer: SEE ADDENDUM FOR MANUFACTURER LOCATIONS

669061 (Party Site)
Applicant: PERFECT FRY L L C
(100557-141) 552-553 Rte 3A
Bow NH 03304

669061 (Party Site)
Listee: SAME AS APPLICANT
(100557-141)

This Follow-Up Service Procedure authorizes the above Manufacturer(s) to use the marking specified by UL LLC, or any authorized licensee of UL LLC, including the UL Contracting Party, only on products when constructed, tested and found to be in compliance with the requirements of this Follow-Up Service Procedure and in accordance with the terms of the applicable service agreement with UL Contracting Party. The UL Contracting Party for Follow-Up Services is listed on addendum to this Follow-Up Service Procedure ("UL Contracting Party"). UL Contracting Party and UL LLC are referred to jointly herein as "UL."

UL further defines responsibilities, duties and requirements for both Manufacturers and UL representatives in the document titled, "UL Mark Surveillance Requirements" that can be located at the following web-site: <http://www.ul.com/fus>. Manufacturers without Internet access may obtain the current version of this document from their local UL customer service representative or UL field representative. For assistance, or to obtain a paper copy of this document or the Follow-Up Service Terms referenced below, please contact UL's Customer Service at <http://www.ul.com/aboutul/locations/>, select a location and enter your request, or call the number listed for that location.

The Applicant, the specified Manufacturer(s) and any Listee/Classified Co. in this Follow-Up Service Procedure must agree to receive Follow-Up Services from UL Contracting Party. If your applicable service agreement is a Global Services Agreement ("GSA"), the Applicant, the specified Manufacturer(s) and any Listee/Classified Co. will be bound to a Service Agreement for Follow-Up Services upon the earliest by any Subscriber of use of the prescribed UL Mark, acceptance of the factory inspection, or payment of the Follow-Up Service fees which will incorporate such GSA, this Follow-Up Service Procedure and the Follow-Up Service Terms which can be accessed by clicking here: <http://services.ul.com/fus-service-terms>. In all other events, Follow-Up Services will be governed by and incorporate the terms of your applicable service agreement and this Follow-Up Service Procedure.

It is the responsibility of the Lister/Classified Co. to make sure that only the products meeting the aforementioned requirements bear the authorized Marks of UL LLC, or any authorized licensee of UL LLC.

This Follow-Up Service Procedure contains information for the use of the above Manufacturer(s) and representatives of UL and is not to be used for any other purpose. It is provided to the Manufacturer with the understanding that it will be returned upon request and is not to be copied in whole or in part.

This Follow-Up Service Procedure, and any subsequent revisions, is the property of UL and is not transferable. This Follow-Up Service Procedure contains confidential information for use only by the above named Manufacturer(s) and representatives of UL and is not to be used for any other purpose. It is provided to the Subscribers with the understanding that it is not to be copied, either wholly or in part unless specifically allowed, and that it will be returned to UL, upon request.

Capitalized terms used but not defined herein have the meanings set forth in the GSA and the applicable Service Terms or any other applicable UL service agreement.

UL shall not incur any obligation or liability for any loss, expense or damages, including incidental, consequential or punitive damages arising out of or in connection with the use or reliance upon this Follow-Up Service Procedure to anyone other than the above Manufacturer(s) as provided in the agreement between UL LLC or an authorized licensee of UL LLC, including UL Contracting Party, and the Manufacturer(s).

UL LLC has signed below solely in its capacity as the accredited entity to indicate that this Follow-Up Service Procedure is in compliance with the accreditation requirements.

Bruce A. Mahrenholz
Director
Conformity Assessment Programs (CPO)
UL LLC

LOCATION

(100557-141) 669061 (Party Site)
PERFECT FRY L L C
552-553 Rte 3A
Bow NH 03304
Factory ID: None
UL Contracting Party for above site is: UL LLC

(233692-001) 7495 (Party Site)
Blodgett Oven Co, Div Of G S Blodgett Corp
42 Allen Martin Dr
Essex Junction VT 05452
Factory ID: B
UL Contracting Party for above site is: UL LLC

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant:	G.S. Blodgett Corporation	Manufacturer:	G.S. Blodgett Corporation
Address:	42 Allen Martin Drive	Address:	42 Allen Martin Drive
	Essex Junction, VT 05452		Essex Junction, VT 05452
Country:	USA	Country:	USA
Party Authorized To Apply Mark:	Same as Manufacturer		
Report Issuing Office:	Intertek Mississauga, Mississauga, ON		

Control Number: 4000200 **Authorized by:** *John Hercoog*
for L. Matthew Snyder, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

This Authorization to Mark is for the exclusive use of Intertek's Client and is provided pursuant to the Certification agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this Authorization to Mark. Only the Client is authorized to permit copying or distribution of this Authorization to Mark and then only in its entirety. Use of Intertek's Certification mark is restricted to the conditions laid out in the agreement and in this Authorization to Mark. Any further use of the Intertek name for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. Initial Factory Assessments and Follow up Services are for the purpose of assuring appropriate usage of the Certification mark in accordance with the agreement, they are not for the purposes of production quality control and do not relieve the Client of their obligations in this respect.

Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Commercial Electric Cooking Appliances [UL 197:2010 Ed.10+R:26Jan2018]	
Standard(s):	Commercial Cooking Appliances [CSA C22.2#109:2017 Ed.3]
	Recirculating Systems [UL 710B:2011 Ed.2+R:07Oct2021]
Product:	Commercial Deep Fat Fryers
Brand Name:	PerfectFry
Models:	PFC, PFA, SFC; followed by three characters.

CERTIFICATE OF COMPLIANCE

Certificate Number UL-US-L38384-11-82805102-2
Report Reference R38893-20150828
Date 4-Apr-2023

Issued to: CUSTOM FILTER L L C
2300 Raddant Rd, Suite 100 Aurora, IL 60502
United States

This is to certify that representative samples of AJZV - Filter Units, Air
See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the Standard(s) indicated on this Certificate.

Standard(s) for Safety: UL 900, 8th Ed., Issue Date: 2015-04-21

Additional Information: See the UL Online Certifications Directory at <https://iq.ulprospector.com> for additional information

This Certificate of Compliance indicates that representative samples of the product described in the certification report have met the requirements for UL certification. It does not provide authorization to apply the UL Mark. Only the Authorization Page that references the Follow-Up Services Procedure for ongoing surveillance provides authorization to apply the UL Mark.

Only those products bearing the UL Mark should be considered as being UL Certified and covered under UL's Follow-Up Services.

Look for the UL Certification Mark on the product.

Deborah Jennings-Conner

Deborah Jennings-Conner, VP Regulatory Services

UL LLC

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CERTIFICATE OF COMPLIANCE

Certificate Number UL-US-L38384-11-82805102-2
Report Reference R38893-20150828
Date 4-Apr-2023

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements

Model	Category Description
2FR00701	Dry-type, throw-away air filter units, max. 1.75 in. depth

Deborah Jennings-Conner

Deborah Jennings-Conner, VP Regulatory Services

UL LLC

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The Public Health and Safety Organization

NSF Product and Service Listings

These NSF Official Listings are current as of **Wednesday, June 12, 2024** at 12:15 a.m. Eastern Time. Please [contact NSF](#) to confirm the status of any Listing, report errors, or make suggestions.

Alert: NSF is concerned about fraudulent downloading and manipulation of website text. Always confirm this information by clicking on the below link for the most accurate information:

<http://info.nsf.org/Certified/food/Listings.asp?Company=19000&>

NSF/ANSI 4 Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment

Perfect Fry Company Ltd.

42 Allen Martin Drive

Essex Junction, VT 05452

United States

603-225-6684

Visit this company's website (<http://www.perfectfry.com>)

Facility : Essex Jct, VT

Fully-Automatic Fryer[1]

DSA(1)

PFA(1)

- [1] (1) Model designation will be followed by a 3 or 4 digit number to indicate different electronic configuration.
- (2) May or may not have the following suffixes, in any combination or multitude, added to
the base model to indicate graphics and/or preset adjustments for specific customers:
A through Z and 0 through 9. Suffixes may or may not be separated from the base model by a dash (-) or slash (/).
- (3) May or may not have the following prefixes that define a customer order

specification, in any combination or multitude, added to the base model to indicate graphics and/or preset adjustments for specific customers: A through Z and 0 through

9. Prefixes are separated from the base model by a dash (-) or slash (/).

Semi-Automatic Fryer[1] [2]

DSE(1)

PFC(1)

SFC(1)

[1] (1) Model designation will be followed by a 3 or 4 digit number to indicate different electronic configuration.

(2) May or may not have the following suffixes, in any combination or multitude, added to

the base model to indicate graphics and/or preset adjustments for specific customers:

A through Z and 0 through 9. Suffixes may or may not be separated from the base model by a dash (-) or slash (/).

(3) May or may not have the following prefixes that define a customer order specification, in any combination or multitude, added to the base model to indicate graphics and/or preset adjustments for specific customers: A through Z and 0 through

9. Prefixes are separated from the base model by a dash (-) or slash (/).

[2] Models are Certified for marine applications.

Number of matching Manufacturers is 1

Number of matching Products is 5

Processing time was 0 seconds

G.S. BLODGETT CORPORATION PERFORMANCE REPORT

SCOPE OF WORK

Performance – EPA 202 Emissions evaluation

PRODUCT: PFA 840 Deep Fat Fryer

REPORT NUMBER

104966086COL-001E

ISSUE DATE

23-FEB-2023

PAGES

6

DOCUMENT CONTROL NUMBER

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

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PERFORMANCE TEST REPORT

Client	G.S. Blodgett Corporation Stanley Sienko 42 Allen Martin Dr. Essex Junction, VT 05452
Project No.	G104966086
Product	Commercial Deep Fat Fryer
Model	PFA 840
Sample Identification Number	COL2212281301-001
Date Received	12/28/2022
Condition	Prototype
Evaluation Date(s)	2/13/2023
Report Number	104966086COL-001E
Report Date	2/23/2023
Standard	EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) per UL 710B Standard for Recirculating Systems section 59

Report Parameters		
Product Cooked	3/8" Straight Cut French Fries	95 lbs Total
Cook Time	8:00	Minutes
Average Stack Velocity	29.10	Ft/s
Sample Volume	8.501 (300.189)	m ³ (ft ³)
Emissions Results	2.00	mg/m ³

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 ft³/min.

Test Procedure:

The deep fat fryer model PFA 840 was set up for EPA 202 testing on 7/26/2022 before the EPA 202 test. The cook product used for the duration of the testing were 3/8" straight cut frozen French fries. It was determined during the capture test for UL 710B that the following recipe was sufficient to overcook the product:

Oil Temperature = 374°F (maximum allowable set temperature)

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PERFORMANCE TEST REPORT

Cook Time = 8 minutes

The fries were loaded and unloaded from the cooking appliance continuously throughout the duration of the 8 hour test. During the 8 hour test, there was no instance where a cooking cycle was run without any fries in the frying chamber. A total of 95 pounds of French fries 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 **2.00 mg/m³**, which would constitute a pass in accordance with UL 710B.

Test Performed by:



T. Kennedy
Project Engineer
23-Feb-2023

Report Approved by:



M. Lindeman
Director of Operations
23-Feb-2023

PERFORMANCE TEST REPORT

Photographs:



Test Setup

PERFORMANCE TEST REPORT



Finished Cook Product



Food Product Used

PERFORMANCE TEST REPORT



Pre-Loaded Cook Product