

# PRATICA PRODUCTS INC. PERFORMANCE REPORT

## **SCOPE OF WORK**

Performance – EPA 202 Emissions evaluation

**PRODUCT:** High Speed Forced Air Convection Pizza Oven—Forza STi

# **REPORT NUMBER**

104540467COL-001

#### **ISSUE DATE**

18-DEC-2020

# **PAGES**

4

# **DOCUMENT CONTROL NUMBER**

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104183845COL-001

## PERFORMANCE TEST REPORT

| Client                       | Wood Stone Corporation<br>John Griffin<br>1801 W Bakerview Rd.<br>Bellingham, WA 98226-9105  |  |
|------------------------------|--|--|
| Project No.                  | G104540467   |  |
| Product                      | High Speed Forced Air Convection Pizza Oven  |  |
| Model                        | Forza STi  |  |
| Sample Identification Number | COL2011301025-001  |  |
| Date Received                | 11/10/2020   |  |
| Condition                    | Production   |  |
| Evaluation Date(s)           | 11/19/2020   |  |
| Report Number                | 10454067COL-001  |  |
| Report Date                  | 12/18/2020   |  |
| 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         | Tombstone 12" Pepperoni Pizza | 154<br>Pizzas     |
| Cook Time              | 150                           | seconds           |
| Average Stack Velocity | 30.69                         | Ft/s              |
| Sample Volume          | 8.69 (307.062)                | m³ (ft³)          |
| Emissions Results      | 2.43                          | mg/m <sup>3</sup> |

#### **Test Setup:**

The appliance was set up under a collection hood attached to an extraction fan via a 12 inch duct. 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 forced air convection pizza oven model Forza STi was set up and prepared on 11/18/2020 the day before the test. During the setup, a few test runs were made on the model in order to determine that it was functioning properly as well as to establish proper cook time. The samples cooked during the test were 12 inch Tombstone pepperoni pizzas. It was determined that a 2-minutes

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and 30 seconds cook time was sufficient to overcook the test recipe. The samples were cooked one at a time, concurrently on the appliance, with the only time between being for the reloading of a new pizza. A total of 154 pizzas were cooked throughout the 8 hour duration of the test run.

# **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 in order 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 <u>2.43 mg/m³</u>, which would constitute a passing result in accordance with UL 710B.

Test Performed by:

July Wy

T. Kennedy Engineer

18-Dec-2020

Report Approved by:

M. Lindeman

MILLEL

**Operations Manager** 

18-Dec-2020



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Photographs:



