

LIGHTFRY USA, LLC

PERFORMANCE REPORT

SCOPE OF WORK

Performance – EPA 202 Emissions evaluation

PRODUCT: Eatgood Sweden Model LF12U Air Fryer with Catalytic Combustion LF1036166 Heat Duct Catalyst Assembly

REPORT NUMBER

104836010COL-003

ISSUE DATE

29-NOV-2021

PAGES

5

DOCUMENT CONTROL NUMBER

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

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Client	Lightfry USA, LLC Keith Raymond 1823 N. Elder Nampa, ID 83687
Project No.	G104836010
Product	LF12U Air Fryer with Catalytic Combustion LF1036166 Heat Duct Catalyst Assembly
Model	LF1036166
Sample Identification Number	COL2110221132-001
Date Received	10/22/2021
Condition	Prototype
Evaluation Date(s)	11/16/2021
Report Number	104836010COL-003
Report Date	11/29/2021
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	Fully cooked unbreaded chicken wingettes (flats and drumstick portions)	~5 lbs per cycle
Cook Time	16:33	Minutes
Average Stack Velocity	28.27	Ft/s
Sample Volume	7.738 (273.234)	m³ (ft³)
Emissions Results	3.35	mg/m³

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 ft³/min.

Test Procedure:

The air fryer with Heat Duct Catalyst Assembly model LF1036166 was set up for EPA 202 testing on 11/15/2021 before the test. The cook product used for the duration of the testing was approximately 5 pounds per cycle of unbreaded chicken wings (both flats and drumsticks). It was determined through pre-testing that the client provided recipe of a 16 minute 33 second cook time consisting of an Initiation phase of 4 minutes at 375°F, a Cook phase of 10 minutes at 380°F, and a Crisp phase of 2 minutes and

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33 seconds at 375°F was sufficient to overcook the product. The test runs were conducted concurrently for the first half of the testing until the 4-hour mark. At the 4-hour mark, the air fryer was cooled to 165°F and a 1 hour and 15-minute pre-set cleaning cycle was performed. Once this finished, cooking was resumed for the remaining 4 hours of the 8-hour test with the only time between cook cycles being for loading and unloading the test product.

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 **3.35 mg/m³**, which would constitute a passing result in accordance with UL 710B.

Test Performed by:

Signature on File

T. Kennedy
Engineer
29-Nov-2021

Report Approved by:

Signature on File

M. Lindeman
Operations Manager—Columbus
29-Nov-2021

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Photographs:



Test Appliance Setup Under Collection Hood



Appliance Exhaust Outlet Under Collection Hood

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Finished Food Product After Cook Cycle

REVISION TABLE

DATE / PROJECT NUMBER	ENGINEER / REVIEWER	PAGES	DESCRIPTION OF CHANGE
July 26, 2022 G105092234	J. Chandler <i>J.C.</i>	All	Changed report number from 104836010COL-002 to 104836010COL-003 to remove duplicate report numbers from system.
	T. Vo <i>T.V.</i>	All	Client name changed from HB Specialty Foods to Lightfry USA, LLC.