

If you have any questions regarding the fire suppression system or operations of the table, you can contact me directly. My information is provided for you below in addition to PI Distribution contact information:

James M Shea (Jim) Business Development Manager & Sales Executive **Buckeye Fire Equipment Company** 10 Hadley Drive Nashua, NH 03062

Office:

603.578.9204

Cell:

603.930.2269

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603.883.0566

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PI Distribution 27145 S. Karevich Drive Novi, MI 48377 248.385.8882

Management Mr. Henry Pl Henry.pi@companypi.com

Mr. Tony Pl Tony.pi@companypi.com

Sales:

Mr. David Kim

David.kim@companypi.com

Technical Support Mr. Casper Chua Casper.chua@companypi.com

CERTIFICATE OF COMPLIANCE

Certificate Number Report Reference 20160503-E323665 E323665-20160429

Issue Date

2016-MAY-03

Issued to:

FANCY FOOD SERVICE EQUIPMENT CO LTD

42 Lane 56 Zhongzheng 1St Rd

Lingya District Kaohsiung City 80284 TAIWAN

This is to certify that representative samples of

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL

RECIRCULATING VENTILATION SYSTEMS

Teppanyaki Grill, Models: G3TRE, G3TOE, G3TBE,

G3TUE, G3TSCE, G3TCE and G3TLE,-XXUL-13A or 23B -

followed by suffixes.

Have been investigated by UL in accordance with the

Standard(s) indicated on this Certificate.

Standard(s) for Safety:

UL 710B, Recirculating Systems

C22.2 No. 109-M1981 Standard for Recirculating Systems

Additional Information:

See the UL Online Certifications Directory at

www.ul.com/database for additional information

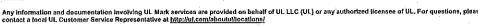
Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

UL LLC





NOTICE OF COMPLETION AND AUTHORIZATION TO APPLY THE UL MARK



04/29/2016

Fancy Food Service Equipment Co Ltd MISS ANGELA CHIANG 42 Lane 56 Zhongzheng 1st Rd Lingya District Kaohsiung City 80284, Tw

Our Reference:

File E323665, Vol. 1, Sec. 2

Project Number

4787136231

Your Reference:

CHIANG, ANGELA 20-OCT-2015

Project Scope:

File E323665, Vol. 1, Sec. 2,USL/CNL: New downdraft table, Models G3TRE, G3TOE,

G3TBE, G3TUE, G3TSCE, G3TCE, G3TLE,-XXUL-13A or 23B - followed by

suffixes.

Dear MISS ANGELA CHIANG:

Congratulations! UL's investigation of your product(s) has been completed under the above Reference Number and the product was determined to comply with the applicable requirements. This letter temporarily supplements the UL Follow-Up Services Procedure and serves as authorization to apply the UL Mark at authorized factories under UL's Follow-Up Service Program. To provide your manufacturer(s) with the intended authorization to use the UL Mark, you must send a copy of this notice to each manufacturing location currently authorized under File E323665, Vol. 1, Sec. 2.

Records in the Follow-Up Services Procedure covering the product are now being prepared and will be sent in the near future. Until then, this letter authorizes application of the UL Mark for 90 days from the date indicated above.

Additional requirements related to your responsibilities as the Applicant can be found in the document "Applicant responsibilities related to Early Authorizations" that can be found at the following web-site: http://www.ul.com/EAResponsibilities

Any information and documentation provided to you involving UL Mark services are provided on behalf of UL LLG (UL) or any authorized licensee of UL,

We are excited you are now able to apply the UL Mark to your products and appreciate your business. Feel free to contact me or any of our Customer Service representatives if you have any questions.

Very truly yours,

Reviewed by:

William Morler

Bruce A. Mahrenholz 847-664-3009

Senior Project Engineer

CPO Director

William.Morler@ul.com

Bruce.A.Mahrenholz@ul.com

CC:,

NWTDC4E-72BE60

NSF International

RECOGNIZES

FANCY FOOD SERVICE EQUIPMENT CO., LTD. TAIWAN

PRODUCTS APPEARING IN THE NSF OFFICIAL LISTING ARE AUTHORIZED TO BEAR THE NSF MARK. AS COMPLYING WITH NSF/ANSI 4.







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Leseph L. Philips, Cereral Manager Food Equipment

April 3, 2003 Certificates 030249 - 63



ONLINE CERTIFICATIONS DIRECTORY

KNKG7,E323665

Commercial Cooking Appliances with Integral Recirculating Ventilation Systems Certified for Canada

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Commercial Cooking Appliances with Integral Recirculating Ventilation Systems Certified for Canada

See General Information for Commercial Cooking Appliances with Integral Recirculating Ventilation Systems Certified for Canada

FANCY FOOD SERVICE EQUIPMENT CO LTD

E323665

42 Lane 56 Zhongzheng 1St Rd

Lingya District

Kaohsiung City, 80284 TAIWAN

Teppanyaki Grill, Model(s) G3TBE(a), G3TCE(a), G3TLE(a), G3TOE(a), G3TRE(a), G3TSCE(a), G3TUE(a)

Teppanyaki grills, Model(s) TRE, TOE, TBE, TUE, TSCE, TCE or TLE, followed by -XXUL-23A or 23B, followed by six suffixes -F, where XX = the number of seats available.

(a) - -XXUL-13A or 23B - followed by suffixes

Last Updated on 2016-05-03

Ouestions?

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