



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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PI Distribution
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Management
Mr. Henry PI
Henry.pi@companypi.com

Mr. Tony PI
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Sales:
Mr. David Kim
David.kim@companypi.com

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



CERTIFICATE OF COMPLIANCE

Certificate Number 20160503-E323665
Report Reference 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

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contact a local UL Customer Service Representative at <http://ul.com/aboutul/locations/>





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 LLC (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,

William Morler
Senior Project Engineer
William.Morler@ul.com

Reviewed by:

Bruce A. Mahrenholz
847-664-3009
CPO Director
Bruce.A.Mahrenholz@ul.com

CC: ,

NWTDC4E-72BE60

NSF International

RECOGNIZES

FANCY FOOD SERVICE EQUIPMENT CO., LTD.
TAIWAN

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



Construction Program
Authorized for the
Hospital, Medical
Research Institute



Construction Program
Authorized for the
Restaurant, Retail
Food Service

This certificate is the property of NSF International and remains the property of NSF equipment. For the most current and complete information, please access NSF's website: www.nsf.org.

A handwritten signature in black ink, appearing to read "Joseph L. Phillips", is written over a horizontal line.

Joseph L. Phillips, General Manager
Food Equipment

April 3, 2003
Certificate # 01W0405 - 03



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

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