

355 - A012 001

November 21, 2007

Victory Lane Indoor Karting
1173 Riverside St.
Portland, Maine 04103
207-797-9399

Attention: Suzanne Hunt

I have been contacted by Brian Othmer from New England Regional Sales Manager of Motion Technology, Inc. – Autofry/Multichef. The information Brian sent to Victory Lane is enclosed about the equipment specifications for the oven that we are planning on using for our food preparation.

We will be in contact soon to seek approval and licensing certification.

Thank you in advance,

Rick Vance, owner

Victory Lane Indoor Karting
1173 Riverside Street
Portland, Maine 04103

Victory Lane foods to be cooked in our Multi-Chef oven:

Hot dogs

Hamburgers

Pizza

Chicken fingers

Chicken nuggets

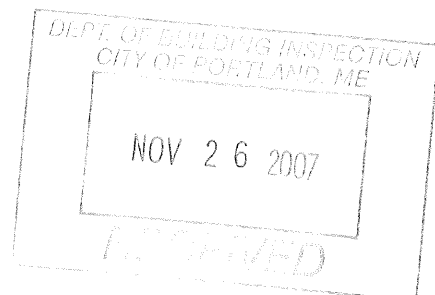
Onion rings

French fries

Fried dough

Any other information needed please feel free to contact me, Rick Vance at 797-9399 or cell 899-6839.

Again thank you in advance.



**KNKG.E167654****Commercial Cooking Appliances with Integral Recirculating Ventilation Systems**

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Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

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

MOTION TECHNOLOGY INC
257 SIMARANO DR
MARLBOROUGH, MA 01752 USA

E167654

Deep fat fryer with integral ductless hoods, Models MTI-5, -10, -40 with or without suffix E.

Model MTI-40C.

Models MTI-10XL, -10X .

Last Updated on 2007-05-29

Questions?

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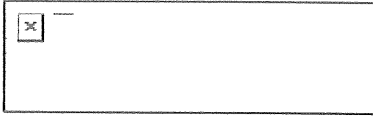
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KNKG.GuideInfo

Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

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[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

[See General Information for Heaters, Cooking Appliances](#)

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as deep fat fryers, griddles and other appliances for use in commercial kitchens, restaurants, or other business establishments where food is prepared. Each appliance covered in this category is manufactured with an integral recirculating ventilation system.

The integral recirculating ventilation systems of these appliances consist of a fan, collection hood, and an air filtering system consisting of a grease filter, and may also incorporate other air filtering devices. These systems incorporate an automatic fire extinguisher unit which has been investigated with the cooking equipment section.

Integral recirculating ventilation systems are intended for venting captured and filtered air back into the room in which the equipment is located. These products are not intended for connection to a ducted exhaust system.

These appliances are intended for commercial use in unclassified (ordinary) locations in accordance with ANSI/NFPA 70, "National Electrical Code" (NEC), and are intended to

be installed in accordance with NFPA 96, "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

PRODUCT MARKINGS

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the NEC must be observed in installation or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power supply conductors, unless marked "Use Copper Wire Only For Power Supply Connections."

UNEVALUATED FACTORS

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

RELATED PRODUCTS

For products that are intended for installation with ducts, see Exhaust Hoods with Exhaust Dampers (YXZR) and Exhaust Hoods Without Exhaust Dampers (YYCW).

Recirculating systems which are separated from commercial cooking appliances are covered under Hoods, Recirculating Systems, for Use with Specified Commercial Cooking Appliances (YZCT).

For cooking oil filters that are not an integral part of another appliance, see Filters for Cooking Oil, Commercial (KNRF).

ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment (KKBV), Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Commercial cooking appliances with integral recirculating ventilation systems are additionally investigated to UL 710B, "Recirculating Systems."

Appliances with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

ADJUNCT SERVICES

Underwriters Laboratories Inc. (UL) provides a service for the Classification of commercial cooking appliances with integral recirculating ventilation systems that not only meet the appropriate requirements of UL but also have been investigated in accordance with ANSI/NSF 4, "Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment."

UL MARK

The Listing Mark of Underwriters Laboratories Inc. on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, along with the words "With Integral Recirculating Ventilation System" or "With Ductless Hood."

Combination Listing/Classification Mark — A Listing Mark combined with a Classification Mark is provided on products that have additionally been investigated to ANSI/NSF 4. The combined Listing/Classification Mark consists of the Listing Mark elements detailed above, the EPH Mark, and the text "ANSI/NSF 4." The EPH Mark includes, within a triangle, the UL symbol, the word "CLASSIFIED" above the UL symbol, and the letters "EPH" below the UL symbol.

Last Updated on 2004-06-14

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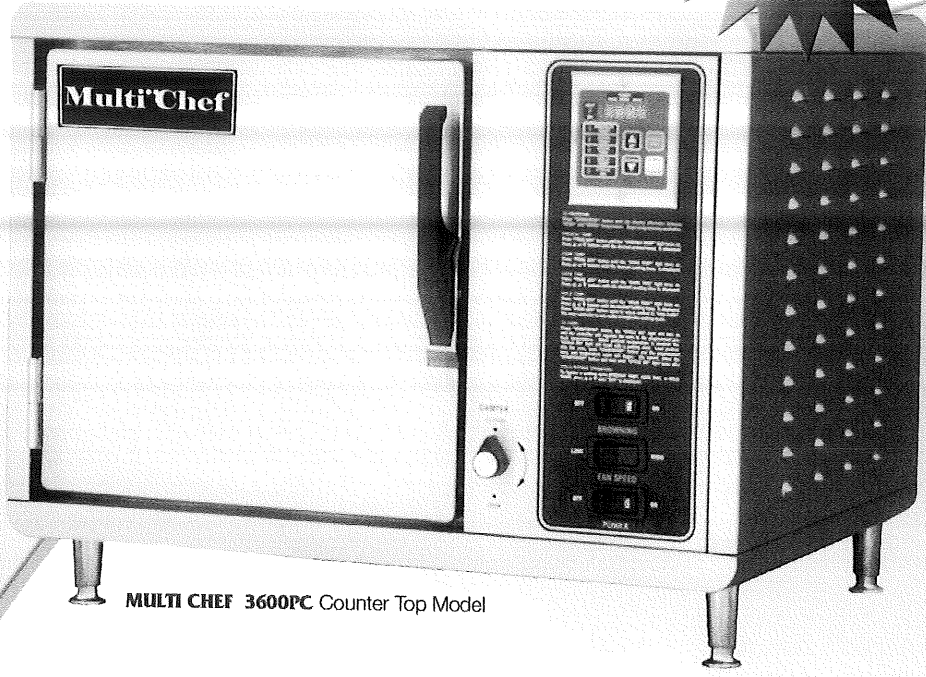
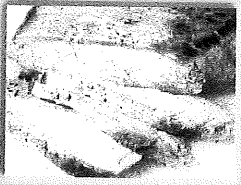
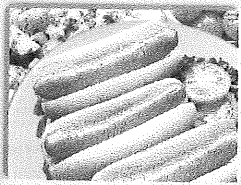
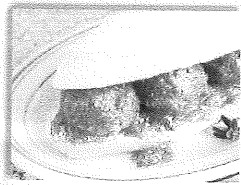
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Rick Vance
797-9399

Multi Chef

Cut Your
Cooking Time
By Up To
80%



MULTI CHEF 3600PC Counter Top Model

- *Bakes*
- *Grills*
- *Broils*
- *Toasts*
- *Steams*
- *Roasts*
- *Browns*
- *Sautés*
- *Reheats*
- *Fries (without oil)*
- *Cook & Hold*

The Ultimate High-Speed All-In-One Cooking System

Multi-Chef's patented *Rotary Air Impingement* technology prepares a wide variety of foods in a fraction of the time of traditional convection ovens *without the use of Microwave*. From toasting a sub to preparing a juicy steak, baking a pizza or steaming vegetables, Multi-Chef does it all without sacrificing food quality. The Multi-Chef's sealed cooking chamber eliminates the need for hoods and vents allowing it to be installed virtually anywhere.

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www.multichef.com




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THE CODE AUTHORITY

A NEWSLETTER FOR THE CODE COMMUNITY



Understanding recirculating hood systems — A PRACTICAL ALTERNATIVE TO CONVENTIONAL DUCTED HOODS

By John Taecker

Recirculating hood systems, also referred to as “ductless hoods,” are being used in an ever-increasing number of specialty commercial cooking applications. These systems capture the cooking effluent from a cooking appliance, process the captured air through various filters and vent the filtered air back into the room where the appliance is located. These systems can be either portable or permanently installed, and include an integral fire extinguishing system to protect the hood system and appliance area. Electric cooking appliances used with recirculating hood systems include deep-fat fryers and griddles, among others.

Recirculating hood system requirements were originally introduced in the 1994 edition of NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, and have subsequently been introduced in the International Fire Code (IFC), the International Mechanical Code (IMC), and the Uniform Mechanical Code (UMC). They were previously investigated in accordance with requirements in UL 197, Standard for Safety for Commercial Electric Cooking Appliances. Requirements covering these appliances were later updated and moved to UL 710B, Standard for Safety for Recirculating Systems.

Recirculating hood systems are Listed under two product categories. Complete, self-contained systems are Listed under “Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

(KNKG).” These units include the cooking appliance, hood and fire extinguishing system. Systems Listed under “Hoods/Recirculating Systems for Use with Specified Commercial Cooking Appliances (YZCT)” cover only the hood, recirculating and extinguishing systems, which have been investigated for use with a specific cooking appliance that is provided separately. These products are intended for installation in accordance with Section 904.11 of the IFC, Sections 501.2 and 507.1 of the IMC, and Section 516.0 of the UMC. They are also intended for installation in accordance with NFPA 96.

Both systems comply with the same construction and performance requirements. If the cooking appliance is provided separately, however, information on the recirculating hood label and in the instruction manual

Continued on page 5



Understanding recirculating hood systems

Continued from page 1

specifies the particular cooking appliances that have been investigated and found suitable for use with the recirculating hood system.

In general, many construction and electrical performance requirements for ductless and ducted hoods are similar. However, for ductless hoods, there are additional requirements for the recirculating hood system and the fire extinguishing system.

A recirculating hood system includes a fan, a collection hood and an air filtering system consisting of a grease filter, and may incorporate other air filtering devices. An additional capture and emissions test, based on U.S. Environmental Protection Agency (EPA)

Test Method 202, is conducted to ensure the emission of grease-laden effluent does not exceed an average of 5 mg/m³ during an eight-hour test cooking period.

These systems incorporate an automatic fire extinguishing system that has been evaluated for the specific combination of the hood and the cooking appliances. The fire extinguishment test criteria is similar to UL 300, Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment, but is customized to recognize the limitations of the heat production and retention limitations of the specific cooking appliance that is provided as part of the system.

As with all types of exhaust hoods, the operating instructions must be carefully reviewed for information regarding proper maintenance of the fire extinguishing system. The building design must also provide sufficient ventilation, heating and cooling capacity for the intended installation.

Additional information on commercial cooking equipment can be found in UL's Commercial Cooking Equipment Marking Guide and Application at www.ul.com/regulators/CommercialCooking.pdf.

For more information about commercial cooking equipment, contact John Taecker in San Jose, Calif., by phone at +1-408-754-6658, or by e-mail at John.K.Taecker@us.ul.com.



**Underwriters
Laboratories Inc.®**

Northbrook Division

333 Pfingsten Road
Northbrook, IL 60062-2096 USA
www.ul.com
tel: 1 847 272 8800
fax: 1 847 272 8129
Customer service: 1 877 854 3577

NOTICE OF AUTHORIZATION TO APPLY THE UL MARK

2007-06-11

George Lara
Motion Technology Inc
257 Simarano Dr
Marlborough, MA 01752
United States

E-mail: amoven@aol.com

Reference: File E199360 Project 07NK11636 P.O. Number 41324

Product: USL/CNL- EPA 202 TESTING ON MULTI CHEF MODEL 3600PC

Dear Mr. Lara,

Based on your request, we have opened a project to determine the amount of emissions of grease laden vapor that exits the model 3600PC. This model is outlined in section 1 of the referenced file. UL's investigation of your product has been completed under the above project number and the subject product was determined to comply with the applicable requirements of NFPA96: 2004 Edition, Par. 4.1.1.2.

The result of our testing of model 3600 was 0.16 mg/m³. This result complies with the requirement of NFPA96, par. 4.1.1.2 as it is less than the required 5 mg/ m³. See the Addendum of this letter for complete test method and results.

This completes our project for the subject investigation and we are closing this project with the associated report revisions.

Please contact us if you have any questions or comments.

Sincerely,

William Morler
Associate Project Engineer
Department: 3015CNBK
Tel: 847-664-1852
Fax: 847-509-6223
E-mail: William.Morler@us.ul.com

Reviewed by:

Fred Zaplatosch
Staff Engineer
Department: 3015CNBK
E-mail: fred.zaplatosch@us.ul.com



ADDENDUM

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR:

The model 3600 oven was tested using a method derived from EPA Method 202. The manufacturer also provided pepperoni pizzas for testing.

A sheet metal hood having no leaks was constructed above the unit with a 6in. by 8in. duct, 108in. tall sheet metal stack such that all grease-laden vapors exiting the cooking compartment was captured within the hood. A sampling port was located 85 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be > 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The stack was furnished with a variable speed ventilator to draw the grease-laden vapors into the hood and stack for total capture of effluents. The ventilator was adjusted to 500 CFM.

The oven was operated normally by cooking the following foods:

- 1) Pepperoni Pizza (1 pizza at a time). Each taking 3.5 minutes.

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and post-leak check was conducted and determined to be < 0.02 ft³/min.

After being allowed to cool, the sample equipment was disassembled, the filter was removed, and placed into a sample container labeled No. 1. The liquid in impinges Nos. 1, 2, and 3 were volumetrically measured and transferred to sample container No. 3. The silica gel and impinger No. 4 was transferred to sample container No. 5. The nozzle, probe and impingers were rinsed three times with water and the rinse was added to container No. 3. These parts were also rinsed three times with acetone and transferred to container No. 4. All additional inter surfaces of the sampling terrain glassware were rinsed with methylene chloride three times, the rinse was transferred to container No. 6. A blank of acetone approximately equivalent to the amount used for rinses was aliquoted into container No. 2, the same was done for the distilled de-ionized water and methylene chloride except that these were aliquoted into their own individual containers labeled No. 7 and 8 respectively. All containers were properly labeled and sealed, then the liquid levels in all the containers were marked.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

RESULTS

There was no visible smoke was emitted from the exhaust of the hood during the normal cooking operation. There was no noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 0.16 mg/m³, which is less than 5 mg/m³.



Northbrook Division
 333 Pfingsten Road
 Northbrook, IL 60062-2096 USA
 www.ul.com
 tel: 1 847 272 8800
 fax: 1 847 272 8129
 Customer service: 1 877 854 3577

NOTICE OF AUTHORIZATION TO APPLY THE UL MARK

2007-06-11
 George Lara
 Motion Technology Inc
 257 Simarano Dr
 Marlborough, MA 01752
 United States

E-mail: amoven@aol.com

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This completes our project for the subject investigation. We are closing this project with the associated report revisions.

Please contact us if you have any questions.

Sincerely,

William

William Moritz
 Associate Project Engineer
 Department: 3600
 Tel: 847-664-1111
 Fax: 847-509-6200
 E-mail: William.Moritz@us.ul.com

by:

Suplatock

15CNBK
 tos@us.ul.com

*From Victory Lane Indoor Karting
 797-9399*

DEPT. OF BUILDING INSPECTION
 CITY OF PORTLAND, ME
 NOV 28 2007
 RECEIVED





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Northbrook Division

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www.ul.com
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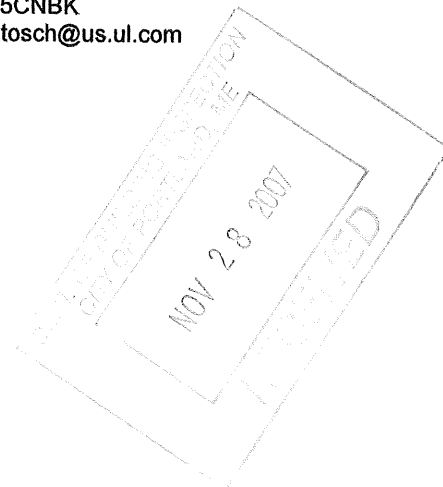
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Sincerely,

William Morler
Associate Project Engineer
Department: 3015CNBK
Tel: 847-664-1852
Fax: 847-509-6223
E-mail: William.Morler@us.ul.com

Reviewed by:

Fred Zaplatosch
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ADDENDUM

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The model 3600 oven was tested using a method derived from EPA Method 202. The manufacturer also provided pepperoni pizzas for testing.

A sheet metal hood having no leaks was constructed above the unit with a 6in. by 8in. duct, 108in. tall sheet metal stack such that all grease-laden vapors exiting the cooking compartment was captured within the hood. A sampling port was located 85 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be > 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The stack was furnished with a variable speed ventilator to draw the grease-laden vapors into the hood and stack for total capture of effluents. The ventilator was adjusted to 500 CFM.

The oven was operated normally by cooking the following foods:

- 1) Pepperoni Pizza (1 pizza at a time). Each taking 3.5 minutes.

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and post-leak check was conducted and determined to be < 0.02 ft³/min.

After being allowed to cool, the sample equipment was disassembled, the filter was removed, and placed into a sample container labeled No. 1. The liquid in impingers Nos. 1, 2, and 3 were volumetrically measured and transferred to sample container No. 3. The silica gel and impinger No. 4 was transferred to sample container No. 5. The nozzle, probe and impingers were rinsed three times with water and the rinse was added to container No. 3. These parts were also rinsed three times with acetone and transferred to container No. 4. All additional inter surfaces of the sampling terrain glassware were rinsed with methylene chloride three times, the rinse was transferred to container No. 6. A blank of acetone approximately equivalent to the amount used for rinses was aliquoted into container No. 2, the same was done for the distilled de-ionized water and methylene chloride except that these were aliquoted into their own individual containers labeled No. 7 and 8 respectively. All containers were properly labeled and sealed, then the liquid levels in all the containers were marked.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

RESULTS

There was no visible smoke was emitted from the exhaust of the hood during the normal cooking operation. There was no noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 0.16 mg/m³, which is less than 5 mg/m³.



KNGT.GuideInfo Commercial Cooking Appliances

[View Listings](#)[Page Bottom](#)

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances

[See General Information for Heaters, Cooking Appliances](#)

USE AND INSTALLATION

This category covers cooking equipment intended for commercial indoor use, such as coffee machines, espresso coffee makers (single or grouped dispensers), conductive cookers, food warmers including heated food servers, fryers, griddles, nut warmers, ovens, popcorn machines, steam kettles, ranges, and other appliances for use in commercial kitchens, restaurants, or other business establishments where food is dispensed.

This category also covers custom-built food preparation and/or serving equipment consisting of drop-in components, shelf heaters, plate warmers, lighted and/or heated food displays, etc.

These appliances are intended for commercial use in unclassified (ordinary) locations in accordance with ANSI/NFPA 70, "National Electrical Code" (NEC), and are intended to be installed in accordance with ANSI/NFPA 96, "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

If a product is suitable for built-in installation, side-by-side mounting or stacking, it is indicated in the installation instructions.

Certain appliances covered under this category have also been investigated for use aboard marine vessels over 65 ft in length as covered by USCG, Electrical Engineering Regulations Subchapter J, CG-259, (46 CFR Parts 110-113). Such appliances are identified by UL's Marine Listing Mark.

REBUILT PRODUCTS

This category also covers commercial cooking equipment that is rebuilt by the original manufacturer or another party having the necessary facilities, technical knowledge and manufacturing skills. Rebuilt commercial cooking equipment is rebuilt to the extent necessary by disassembly and reassembly using new or reconditioned parts. Rebuilt commercial cooking equipment is subject to the same requirements as new commercial cooking equipment.

PRODUCT MARKINGS

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the NEC must be observed in installation or use, suitable warnings or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power supply conductors, unless marked "Use Copper Wire Only For Power Supply Connections."

RELATED PRODUCTS

For similar types of gas-fired food service equipment intended for commercial use, see Gas-fired Food Service Equipment ([LGQX](#)).

For cooking oil filters that are not an integral part of another appliance, see Filters for Cooking Oil, Commercial ([KNRF](#)).

Appliances provided with integral ventilation or recirculating equipment have been investigated to the requirements contained in [UL 710B](#), "Recirculating Systems," and are covered under Commercial Cooking Equipment with Integral Recirculating Ventilation Systems ([KNKG](#)).

ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment ([KKBV](#)), Electrical Equipment for Use in Ordinary Locations ([AALZ](#)), and Heating, Cooling, Ventilating and Cooking Equipment ([AAHC](#)).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

ADJUNCT SERVICES

Underwriters Laboratories Inc. (UL) provides a service for the Classification of commercial cooking appliances that not only meet the appropriate requirements of UL but also have been investigated in accordance with ANSI/NSF 4, "Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment."

UL MARK

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For rebuilt products the word "Rebuilt," "Refurbished" or "Remanufactured" precedes the product name.

Combination Listing/Classification Mark — A Listing Mark combined with a Classification Mark is provided on products that have additionally been investigated to ANSI/NSF 4. The combined Listing/Classification Mark consists of the Listing Mark elements detailed above, the EPH Mark, and the text "ANSI/NSF 4." The EPH Mark includes, within a triangle, the UL symbol, the word "CLASSIFIED" above the UL symbol, and the letters "EPH" below the UL symbol.

Last Updated on 2005-03-11

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OFFICIAL LISTING

NSF International Certifies that the products appearing on this Listing conform to the requirements of NSF/ANSI Standard 4 - Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment

This is the Official Listing recorded on January 12, 2007.

MOTION TECHNOLOGY, INC.
257 SIMARANO DRIVE
MARLBORO, MA 01752
508-460-9800

Facility: MARLBORO, MA

Semi-Automatic Fryer [2]

FPG-10

MTI-5

MTI-10 [1]

MTI-20

MTI-40E [3]

MTI-40C [4]

Rotary Air Impingement Oven

Multichef Model 3600PC

[1] NSF Certified units have serial number beginning with #4890.

[2] Vent hood was evaluated for design, construction and materials.

[3] Product is provided with or without a liquid oil filter.

[4] NSF Certified units have serial number beginning with C5000-40.

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF International.

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KNGT.E199360
Commercial Cooking Appliances

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Commercial Cooking Appliances

[See General Information for Commercial Cooking Appliances](#)

MOTION TECHNOLOGY INC
257 SIMARANO DR
MARLBOROUGH, MA 01752 USA

E199360

Trademark and/or Tradename: "Autofry"

Oven, Model 3600PC.

Last Updated on 2007-01-09

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