XpressChef®

Ventless Submittal Information

MXP SERIES

ACP INC.
Accelerated Cooking Products

225 49th Ave. Dr. SW, Cedar Rapids, IA 52404
800-233-2366, 319-368-8120, Fax: 319-368-8198
www.acpsolutions.com

XpressChef®

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MXP Ventless Q & A

How are the XpressChef 4i (MXP) High Speed Ovens certified ventless?

The AXP/MXP employs an integral precious metal catalyst to manage Volatile Organic Compounds (VOC's) and fine particulate matter (PM) to levels below the UL 197 threshold of 5 mg/m3

How is the XpressChef® 4i (MXP) tested?

Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results by UL test lab. Results are used to determine compliance with Section 59 of UL710B, Tests involve eight hours of cooking 160 pepperoni pizzas in succession or approximately one pizza every three minutes.

Why is ventless important?

Vent hoods consume energy, increasing operating costs. When the AXP/MXP is used appropriately in a ventless environment a Type I hood is not required. This can save operators money by eliminating hood installation costs and reducing HVAC and energy costs.

What if local inspector questions ventless installation?

ACP, Inc. will assist with approvals. In general you need to notify the appropriate local agency having jurisdiction (AHJ) and prepare a submittal package including menu items. ACP, Inc. can provide additional information to assist and guide you through the process.

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ACP INC.
FINDINGS REPORT

SCOPE OF WORK
EPA 202 Emissions Testing of MXP and AXP Oven Series

REPORT NUMBER
106521468COL-001a

ISSUE DATE
4/8/2026

PAGES
4

DOCUMENT CONTROL NUMBER
GFT-OP-10h (6-July-2017)

1717 Arlingate Lane
Columbus, OH 43228
Telephone: 614-279-8090
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www.intertek.com

PERFORMANCE TEST REPORT

4/8/2026

Intertek Report No. 106521468COL-001a
Intertek Project No. G106521468

Shawn Garringer
ACP Inc
225 49th Ave Dr SW
Cedar Rapids, IA 52404

Subject: EPA 202 Compliance Verification of the MXP and AXP Oven Series

Dear Shawn Garringer,

This report represents the results of our evaluation of the above-mentioned products to the requirements contained in the following standards:

> EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) in accordance with ANSI/UL 710B:2ED /REV:2ED 2019-02-01 and NFPA 96:2024

Models:
XP may be followed by 5; followed by 20 or 22; may be followed by 1 or 3; may be followed by up to four characters.
A or M followed by XP; may be followed by 5; followed by 20 or 22; may be followed by 1 or 3; may be followed by up to four characters.

Model Nomenclature:
* XP * XX * *
1 2 3 4 5 6
1) A for Amana Brand or M for Menumaster Brand
2) XP for high-speed oven
3) No Character for 60Hz or 5 for 50Hz
4) 20 for 2000 watts or 22 for 2200 watts
5) Up to four alphanumeric characters distinguishing graphics, visual, customer proprietary menus, software features, or national plug styles.

PERFORMANCE TEST REPORT

SECTION 1

SUMMARY

Intertek wishes to inform you that our evaluation is complete and that the MPX22 has been verified to be complaint with EPA Test Method 202.

CLIENT	ACP Inc.
Project No.	G106521468
Product	Microwave/Convection Oven
Model(s) Tested	MXP22
Report Number	106521468COL-001
Report Date	4/8/2026
Standard	EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) in accordance with ANSI/ UL 710B and NFPA 96

Test Procedure:

The MXP22 was tested in accordance with EPA 202 on 1/21/2020. When the unit was set up, the side and top of the food air exhaust was covered by the hood and sealed with a tarp. It was determined that the Frozen Pepperoni Pizza is representative for the test procedure per ANSI/UL 710B, clause 58.8. Through pre-testing, and in accordance with clause 58.8 and the manufacturers' instruction, the pizzas were cooked for 4 total minutes at 520 °F, for 2 minutes and 30 seconds each, until overcooked. The maximum number of pizzas were loaded into the machine, with approximately 1 inch of space in between. Pizzas were not thawed before cooking. The duration of the test was 8 hours. Airflow was verified in the stack to 500 CFM minimum using an anemometer as a reference only, per NFPA 96, while the average air velocity in the stack was reported by the sampling software. No Field Train Recovery Blank was obtained for this test. Field reagent blanks were collected instead.

PERFORMANCE TEST REPORT

SECTION 2

TESTING

The below listed represents a summary of the tests & results, including any which are pending completion or have yet to be conducted.

Completed Tests:

Test Description	Standard	Section	Result
EPA Method 202: Dry Impinger Method for Determining Condensable Particulate Emissions from Stationary Sources	ANSI/UL 710B, NFPA 96	59, 14.2.12	Pass

Evaluation Results:

EPA Test Method 202 was implemented as required by ANSI/UL 710b section 59 and NFPA 96 Clause 14.2.12.
Test methods of ANSI/UL 710B sections 58 and 59 were implemented or all cooking procedures.

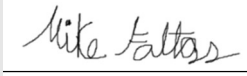
Once the recovery procedure was completed, the necessary calculations were made per EPA 202 to determine the final result for grease laden effluent captured. The total amount of grease-laden effluent collected by the sampling train was found to be **1.77 milligrams per cubic meter**. This constitutes a passing criteria in accordance with EPA Method 202 with reference to ANSI/UL 710B.

PERFORMANCE TEST REPORT

SECTION 3

PROJECT STATUS

Issuance of this letter report completes the evaluation portion covered by Intertek Project No. G106521468.
If there are any questions regarding the results contained in this report, or any of the other services offered by Intertek, please do not hesitate to contact your dedicated Intertek Project Manager.
Please note: this Letter Report does not represent authorization for the use of any Intertek certification marks.

Completed by:	Nicholas Sawmiller	Reviewed by:	Michael Faltas
Title:	Engineer	Title:	Engineering
Signature:		Signature	
Date	4/16/2026	Date:	4/20/2026

2020-01-29

Mr. Scott Plageman
Applied Catalysts
5555 Pleasantdale Rd
Doraville, GA, 30340, US

E-mail: scott.plageman@appliedcatalysts.com

Reference: Project : 4789311490 P.O. Number: N/A

Product: EPA 202 TEST METHOD: USING THE ACP MICROWAVE OVEN MODEL MXP22TLT EMPLOYING APPLIED CATALYSTS CATALYST MODEL CF-4250001275 COOKING THE BELOW FOOD PRODUCT AS MEDIA.

Dear Mr. Plageman,

Per your request, project 4789311490 was opened for the evaluation of grease-laden vapors produced from the Model MXP22TLT microwave oven employing Applied Catalysts catalyst model CF-4250001275.

The scope of this project was to determine the total grease emissions from cooking 12 inch pepperoni pizzas as the specified food load as noted in Appendix A. Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results by UL test lab.

Results are used to determine compliance with Section 59 of UL710B, Second Edition, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on January 21st, 2020. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the ACP Model MXP22TLT microwave oven, rated 208/240 V, 5700 W, 1 phase. Please see appendix A attached for the power measurement during the test. The test media, food load and oven programming as shown in Appendix A. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with your specified food load and requested cook times since the total amount of grease-laden effluents collected was 1.77 mg/m^3, which is less than 5 mg/m^3 limit. No evaluation was conducted in regards to fire protection. In addition, no evaluation of the MXP22TLT cooking appliance itself was conducted in respects to safety and sanitation.

UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples.

The issuance of this report in no way implies Listing, Classification or Recognition by UL LLC and does not authorize the use of UL Listing, Classification or Recognition Marks or any other reference to UL LLC on the product or system. UL LLC authorizes the above named company to reproduce this Report provided it is reproduced in its entirety. The name, Brand or Marks of UL LLC cannot be used in any packaging, advertising, promotion or marketing relating to the data in this Report, without UL's prior written permission.

UL, its employees and agents shall not be responsible to anyone for the use or nonuse of the information contained in this Report, and shall not incur any obligation or liability for damages, including consequential damages, arising out of or in connection with the use of, or inability to use, the information contained in this Report.

This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with the ACP oven model MXP22TLT under Project 4789311490 and we are therefore closing this portion of the project.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,

Smit Thakkar
Associate Project Engineer
E-mail: smit.thakkar@ul.com

Reviewed by:

Fred Zaplatosch
Sr. Staff Engineer
E-mail: fred.zaplatosch@ul.com

APPENDIX: A

CLIENT INFORMATION	
Company Name	APPLIED CATALYSTS
Address	5555 Pleasantdale Road Doraville, GA 30340

AUDIT INFORMATION:				
Description of Tests	Per Standard No.	UL 197	Edition/ Revision Date	10th 2018-01-26
		CSA C22.2 No. 109-17		3rd May, 2017
		UL 710B		2nd 8/14/2014
[x] Tests Conducted by[1] KRZYSZTOF SROKA				
[X] UL Staff supervising UL Staff in training Leo Carrillo				

TESTS TO BE CONDUCTED:			
Test No.	Done[3]	Test Name	**[ ]** Comments/Parameters **[ ]** Tests Conducted by[2] **[ ]** Link to separate data files[4]
1	2020-01-16	POWER INPUT TEST (SINGLE PHASE RATED OVER 120V): RATING (CSA 22.2 109-17):	
2	2020-01-21	CAPTURE TEST:	
3	2020-01-30	EMISSION TEST:	

Special Instructions -

[x] No general environmental conditions are specified in the Standard(s) or have been identified that could affect the test results or measurements.

RISK ANALYSIS RELATED TO TESTING PERFORMANCE:

The following types of risks have been identified. Take necessary precautions. This list is not all inclusive.

[x] Electric shock	**[ ]** Radiation
[x] Energy related hazards	**[ ]** Chemical hazards
[x] Fire	**[ ]** Noise
[x] Heat related hazards	**[ ]** Vibration
[x] Mechanical	**[ ]** Other (Specify)__

GENERAL TEST CONSIDERATIONS – ALL TESTS:

[Power Supply Connections**]**
Unless otherwise specified in the individual test methods, the appliance was connected to a **[**240**]** volt source of supply at **[**60**]** Hz.

This supply connection was based on
[x] The marked voltage rating
[ ] The highest voltage of the applicable range of voltages

TEST LOCATION: (To be completed by Staff Conducting the Testing)					
[x]UL or Affiliate	**[]**WTDP	**[]**CTDP	**[]**TPTDP	**[]**TCP	**[]**PPP
Company Name: UL LLC					
Address: 333 PFINGSTEN RD, NORTHBROOK IL 60062					

TEST EQUIPMENT INFORMATION

[X] UL test equipment information is recorded on Meter Use.

TEST SAMPLE IDENTIFICATION:

The table below is provided to establish correlation of sample numbers to specific product related information. Refer to this table when a test identifies a test sample by "Sample No." only.

Sample Card No.	Date Received	[] Test No.+	Sample No.	Manufacturer, Product Identification and Ratings
2792250	2020-01-07	All	1	ACP, Model MXP22TLT, Rated 208/240 V, 60 hz, 5700 W.

+ - If Test Number is used, the Test Number or Numbers the sample was used in must be identified on the data sheet pages or on the Data Sheet Package cover page.

[ ] Sampling Procedure -

[ ] This document contains data or information using color and if printed, should be printed in color to retain legibility and the information represented by the color.

POWER INPUT TEST (SINGLE PHASE RATED OVER 120V): UL 197 Sec. 47
RATING (CSA 22.2 109-17): (6.2)

METHOD

[x] The supply voltage was adjusted to voltage and frequency as noted in "General Test Considerations", **[**240 V**]**, **[**60 Hz**]**.

[ ] The supply voltage was adjusted to the **[**rated voltage**]** **[**mean of the rated voltage range**]** at rated frequency, **[**___ V**]**, **[**___ Hz**]**.

The power input was measured with the appliance at the intended operating temperature under full-load conditions.

[x] (c-UL) To determine the proper test voltage for the Temperature (Normal) and Temperature (Abnormal) tests, the supply voltage was adjusted to the increased test voltage as noted below. Following the test at increased test voltage, the supply voltage was adjusted to the value necessary to cause the appliance to draw the increased test power, calculated as specified below.

Increased Test Voltage (V_t): 216V for appliances rated 208V.
250V for appliances rated between 220V-250V.

Increased Test Current (I_t): $I_r(V_t/V_r)$ = _____ A

Increased Test Power (W_t): $W_r(V_t/V_r)^2$ = __6185__ (W)

Where V_r, I_r, and W_r, are the rated voltage, current, and power of the appliance, respectively. Note: when the appliance is rated for a range of voltages, the mean of the range is to be used as V_r.

PARAMETERS

Appliance Ratings:
Volts: _208/240_; Current: _____ A; Power: __5700_ (W)

RESULTS – REFERENCE ONLY

Operating Conditions	Specified				Measured		
	Volts, L1-L2	Amps L1	Amps L2	Power, (W)	Volts, L1-L2	Amps L1 L2	Power, (W) (~~kW~~)
Full power operation, rated voltage	208	---	---	---	208	32.4	6400.1
[x] Full power operation, rated power	---	---	---	5700	179	32.8	5707.6
[x] Full power operation, 240 V	240	---	---	---	240	28.0	6190.2
c-UL Test Conditions							
Full power operation, increased test voltage	250	---	---	---	250	28.1	6328.7
[x] Full power operation, increased test power	---	---	---	6185	241	27.9	6186.0

[ ] The input power **[**was**]** **[**was not**]** between 90% and 105% of the rated input power when the appliance was energized at rated voltage.

Note: Note: input done with 100% microwave, 100% fan. KRZYSZTOF SROKA 2020-01-16

CAPTURE TEST:

UL 710B Sec. 58
UL 710 Sec. 31

METHOD

The model MXP22TLT cooking appliance was placed under a hood operating at 500 CFM. Food product as specified below was then used for testing, see Emission Testing for specific details. The cooking area is to be observed for the presence of visible smoke and grease-laden air, and the hood assembly shall completely capture all of the emission as determined by observation.

COOKING PRODUCT

[x] Microwave Oven - 12 in. pepperoni pizza (Tombstone, with 18 pepperonis per pizza), each cooked for 2 minutes, 30 seconds with 0 seconds between loads for 8 hours (total of 174 pizzas). Oven was set to maintain 520°F

COOKING METHOD

[Microwave Oven**]**

Microwave Oven - 12 in. pepperoni pizza (Tombstone, with 18 pepperonis per pizza), each cooked for 2 minutes, 30 seconds with 0 seconds between loads for 8 hours (total of 174 pizzas). Oven was set to maintain 520°F

RESULTS

Their **[**~~was~~**]** **[**was not**]** the presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[**did**]** **[**~~did not~~**]** capture all of the emissions from the cooking appliance.

EMISSION TEST: UL 710B Sec. 59

METHOD

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (520°F):

The model MXP22TLT cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. The Underwriters Laboratories provided Pepperoni Pizza for the test.

A _12_ in. by _6_ in. rectangular, _108_ in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 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 oven was operated normally by cooking the following foods:

[Microwave Oven**]**

Microwave Oven - 12 in. pepperoni pizza (Tombstone, with 18 pepperonis per pizza), each cooked for 2 minutes, 30 seconds with 0 seconds between loads for 8 hours (total of 174 pizzas). Oven was set to maintain 520°F

Temp	Event #	% Time. minutes:seconds	% Fan	~~% Bottom Fan~~	% Microwave Energy
520°F	1	2:30	50%		80%
	2				
	3				
	4				

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 a post-leak check was conducted and determined to be < 0.02 ft^3/min.

After being allowed to cool, the sampling equipment was disassembled. The glass-filter is to be removed using a pair of forceps and placed in a clean petri dish. The dish is to be sealed and labeled "SAMPLE 1".

A sample of the acetone of the same volume that will be used to rinse-out the nozzle and probe is to be placed into a clean sample bottle, sealed, and labeled "SAMPLE 2". The level of the liquid in the sample bottle is to be recorded.

The inside of the nozzle and probe is to be rinsed with acetone taking care to collect all the rinse material in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 3", and the level of the liquid in the bottle is to be recorded.

The liquid in the first three impingers is to be measured and the total volume is to be recorded which will be compared to the original volume. The liquid is to be quantitatively transferred to a clean sample bottle. Each impinger and the connecting glassware including the probe extension are to be rinsed twice with water. The rinse water is to be collected and added to the same sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 4" and the level of the liquid in the bottle is to be recorded.

This rinse process is to be repeated with two rinses of methylene chloride ($MeCl_2$). The rinses are to be recovered in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 5" and the level of the liquid in the bottle is to be recorded.

A volume of water approximately equivalent to the volume of water used to rinse and a volume of $MeCl_2$ approximately equivalent to the volume of $MeCl_2$ used to rinse is to be placed in two clean sample bottles. The sample bottles are to be sealed, labeled "SAMPLE 6" and "SAMPLE 7" respectively, and the level of the liquid in the bottles is to be recorded.

The weight of the fourth impinger containing the silica gel is to be recorded and then the silica gel can be discarded.

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

RESULTS

The results **[**are**]** **[**~~are not~~**]** considered acceptable because there **[**~~was~~**]** **[**was no**]** visible smoke emitted from the exhaust of the hood during the normal cooking operation. There **[**~~was~~**]** **[**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 1.77 mg/m^3, which is [less] [~~more~~] than 5 mg/m^3.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000997 lb/hr/ft.

Note: Stack avg humidity and temperature is noted below:
Stack temperature: 85.9°F
HUMIDITY INSIDE STACK: 17.6%

CONDENSIBLE MATTER
(Lab Analysis)

Sample Bottle No.	Description	Volume, ml	Final Wt, mg
2	Acetone (Blank)	65.0	0.5
3	Acetone (Wash)	65.0	0.7
4&5	Solvent Phase(Wash)	230.0	12.5
4&5	Water Phase (Wash)	260.0+240.0=500.0	3.8
6&7	Solvent Phase (Blank)	230.0	0.8
6&7	Water Phase (Blank)	260.0	0.3

Filter paper weight before test- 639.2 mg
Filter paper weight after test- 639.3 mg

Analysis

1. The liquid level of all the sample bottles is to be measured.
2. The filter from sample ONE is to be removed and dried to constant weight by means of a desiccator or an oven. The weight of the filter is to be recorded.
3. The volume of sample TWO is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
4. The volume of sample THREE is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
5. The volumes of sample FOUR and FIVE are to be measured.
6. Samples FOUR and FIVE are to be combined. The solvent phase is to be mixed, separated, and then repeated with two $MeCl_2$ washes.
7. The solvent extracts obtained from the procedure in 6 are to be placed in a beaker and evaporated to a constant weight. The final weight is to be recorded.
8. The water phase is to be placed in a beaker and evaporated to dryness. The final weight is to be recorded.
9. The volumes of samples SIX and SEVEN are to be determined. Sample bottles SIX and SEVEN are to be analyzed according to procedures 8 and 7 respectively.

XpressChef®

Intertek
3197057

Commercial Microwave/Convection Oven with Integral Systems for Limiting the Emissions of Grease Laden Air

This Product Conforms to the Ventless Operation Recommendations Set Forth by ANSI/UL701B and NFPA96 Using EPA202 Test Method

20033802

ACP INC.
Accelerated Cooking Products

225 49th Ave. Dr. SW, Cedar Rapids, IA 52404
800-233-2366, 319-368-8120, Fax: 319-368-8198
www.acpsolutions.com

PART 1 – ALL APPLIANCES

INTRODUCTION

1 Scope

1.1 These requirements cover commercial electric cooking appliances rated 600 volts or less, intended for indoor use, and intended for use in accordance with the National Electrical Code, NFPA 70.

1.2 These requirements cover coffee makers, conductive cookers, food warmers, fryers, griddles, steam kettles, steam cookers, nut warmers, popcorn machines, ranges, utensil warmers, and other appliances found in commercial kitchens, restaurants, or other business establishments where food is dispensed.

1.3 These requirements do not cover vending machines, cooking appliances intended for household use, commercial cooking appliances rated more than 600 volts, or microwave cooking appliances.

1.4 An appliance designed so that it can be mounted and supported at an outlet box, such as a food warmer, is judged on the basis of compliance with the requirements in this Standard and with the mounting and weight requirements for electric lighting fixtures.

1.5 An appliance that utilizes heat produced by a means other than electrical (for example, gelled or liquid fuel, coal, gas, or oil) is also investigated with respect to the additional risk of fire.

1.6 An appliance that utilizes heat produced by gelled or liquid fuel is also investigated with the appliance operating with the specific fuel(s) which it intended to be used.

1.7 Commercial cooking equipment employing integral systems for limiting the emission of grease laden air are intended to be installed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96, and shall comply with the requirements of this Standard. Additionally, the effluent emitted from the system shall not exceed 5 mg/m^3 as measured in accordance with the U. S. Environmental Protection Agency (EPA) Test Method 202, Determination of Condensible Particulate Emissions From Stationary Sources.

1.8 Commercial cooking equipment employing integral recirculating systems shall comply with the requirements of this Standard and the requirements in the Standard for Recirculating Systems, UL 710B.

AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant:	ACP Inc.	**Manufacturer:**	ACP Inc.
Address:	225 49th Ave. Dr. SW Cedar Rapids, IA 52404	**Address:**	225 49th Ave. Dr. SW Cedar Rapids, IA 52404
Country:	USA	**Country:**	USA

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Intertek Testing Services NA, Inc., Columbus, OH

Control Number: *3197057* **Authorized by:** Ethan Bernedo
for L. Matthew Snyder, Certification Manager

This document supersedes all previous Authorizations to Mark for the noted Report Number.

Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Microwave Cooking Appliances [UL 923:2013 Ed.7+R:02May2024] Microwave Ovens [CSA C22.2#150:2016 Ed.4+E1;U1;U2]
Product:	Commercial Microwave/Convection Oven
Brand Name:	Xpress, Falcon, Menumaster or Amana
Models:	XP may be followed by 5; followed by 20 or 22; may be followed by 1 or 3; may be followed by up to four characters. A or M followed by XP; may be followed by 5; followed by 20 or 22; may be followed by 1 or 3; may be followed by up to four characters.

AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

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Applicant:	ACP Inc.	**Manufacturer:**	ACP Inc.
Address:	225 49th Ave. Dr. SW Cedar Rapids, IA 52404	**Address:**	225 49th Ave. Dr. SW Cedar Rapids, IA 52404
Country:	USA	**Country:**	USA

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Intertek Testing Services NA, Inc., Columbus, OH

Control Number: ***3197057*** **Authorized by:** Matt Psyhogios
for L. Matthew Snyder, Certification Manager

This document supersedes all previous Authorizations to Mark for the noted Report Number.

Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transportation Equipment [NSF/ANSI 4:2022]
Product:	Commercial Microwave/Convection oven
Brand Name:	AXP and MXP Series
Models:	MXP22 and AXP22.

ACP, Inc. Guidelines for Ventless Use

The XpressChef 4i (MXP) High Speed Oven conforms to UL 923, EPA202 and NFPA96. The UL 923 standard covers the electrical and product safety standard. The EPA202 and NFPA96 standard when tested per section 59 of ANSI/UL710B covers the low particulate matter emissions standard to which we conform. While both standards cover different aspects of the oven, they both overlap as it relates to grease and fire handling.

The EPA202 and NFPA96 listing for ventless operation covers food items with particulate matter emissions of less than 5 mg/m^3. The foods outlined below fall below the particulate matter emissions identified by EPA202 and NFPA96 and should meet the requirements for ventless operation:

Bakery
- Toasted Bagel
- Toasted Breads
- Toasted English muffin
- Cookies
- Baked desserts
- Pies
- Cakes
- Pastries
- Muffins
- Breads
- Garlic Bread

Sandwiches
- Toasted Breakfast Sandwiches (egg, meat, & cheese)
- Toasted Sub Sandwiches (meat & cheese)
- Egg Sandwiches (egg & cheese)

Vegetables
- Hashbrowns
- Fries
- Roasted potatoes
- Roasted vegetables
- Baked potatoes

Pizza
- Pizza
- Calzone

Precooked Proteins
- Precooked chicken, pork or beef
- Lean meats & seafood, such as chicken breast without the skin
- Shrimp

Breakfast
- French Toast
- Pancakes
- Omelets (meat, cheese, vegetable)
- Precooked bacon
- Precooked sausage patties

Pastas/Entrees
- Baked pastas
- Pot pies
- Mac and Cheese

Appetizers
- Quesadillas
- Egg Rolls
- Jalapeno Poppers
- Cheese Sticks
- Chicken wings
- Chicken nuggets/bakeable appetizers

Items that may not fall below the particulate matter emissions as outlined by EPA202 and NPA 96 are as follows:
- Raw frozen uncooked hamburger
- Raw fresh/frozen skin on chicken
- Uncooked bacon
- Raw fresh/frozen sausage
- Raw fresh/frozen steaks with fatback
- Raw chicken wings

AXP/MXP Estimated Heat Load Calculations

AXP22TLT/MXP22TLT (single phase)

Parameters	
Operating Time	12 Hours
Energy Costs	$0.11 KWHr
Idle Time	2 Hours
Cook Cycles/Daily	100
Typical Cook Time	60 Seconds

Data	Time (Minutes)	Power (Watts)	kWh	Cost/Day	Balance of Time (Hours)
Warm Up	15	3,475	0.87	$0.10	11.75
Cooking	100	5,318	8.86	$0.98	10.08
Idle Time	605	1,431	14.43	$1.59	0.00
TOTAL COST PER DAY				**$2.67**	
TOTAL COST PER MONTH				**$80.10**	
TOTAL COST PER YEAR				**$961.20**	

HVAC Requirements per Operating Time (Estimated)

Average Energy Cooking and Idle	Warm-Up Energy	Total Energy	Total Average Power	Total Environmental Load	Average Cooling Requirement
79,300 kJ	3,374 kJ	82,674 kJ	2,015 W	6.9 kBtu/hr	0.57 Tons of AC

ACP INC.
Accelerated Cooking Products

225 49th Ave. Dr. SW, Cedar Rapids, IA 52404
800-233-2366, 319-368-8120, Fax: 319-368-8198
www.acpsolutions.com

XpressChef®

Project #: _____

Item #: _____

High Speed Combination Oven

XpressChef® 4i (MXP) Series

Superior cooking results *FAST!*

- 2000W impingement enhances browning. Easily adjustable 0-100% fan speed
- 95º - 270ºC (200º - 520ºF) convection temperature range
- 3000W Infra-red radiant enhances toasting, browning, and crisping
- 2000 - 2200W dual side antenna feed microwave system heats quickly reduces cooking time

Simplifies cooking

- True-Touch™ HD Touchscreen. Fully customizable 178mm (7") smartphone-like display
- Catalytic converter built-in for ventless operation
- Large interior easily accommodates a 35cm (14") pizza

Multi-language universal operation, with programming flexibility

- Touchscreen and programming software supports 25 languages
- Image-based menu selection eliminates language and literary barriers
- Connectivity Standard: WiFi, Ethernet, and Smart USB standard

Cuts Costs

- Uses less energy than a conventional oven
- Eliminates need for pre-cooking and holding
- Uses standard metal trays, pans and screens

Safe operation and simple cleaning

- Inner door drops down below cooking surface for safe removal of food from cavity
- Porcelain IR element cover enhances operator safety and simplifies maintenance
- Infra-red element tilts-up for cleaning
- Non-stick oven liners preinstalled for easy cleaning***
- Two removable, cleanable, and reusable air filters protect oven components

AIA File #:

Specification #:

Included Accessories:

- Oven paddle (PA10)
- Non-stick liners: Sides only (TL10T2)
- Non-stick liners: Full set- sides, door, base, back (TL10***)

Optional Accessories

- Panini grill plate (GR10)
- Panini Press (PRS10)
- Pizza Stone (ST10X)
- Square metal pan (SQ10)
- 4" (102mm) Leg kit (LG10)
- Non-stick baskets (NB10, OB10, TB10/S, SB10/S, MB10/S)
- Oven Cleaner and Shield Protectant (CL10*, SH10*, CL10W**, PR10W**)

Service

All products are backed by the ACP, Inc.
24/7 ComServ Support Center

ComServ Commercial Service
866-811-8559

Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at www.acpsolutions.com/warranty

Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, FDA, ETL EU and CE

Intertek Intertek CB Scheme CE

XpressChef® 4i (MXP) Series | Heavy Volume
This category of high speed oven is ideal for…

Applications

- Theatres
- Convenience Stores
- Satellite Locations
- Healthcare
- Stadiums
- Pizzerias
- Hotel Room Service
- Campus Dining
- Snack Bars

Through put potential (per hour)

Food item	QTY per hour
30cm (12") frozen pizza	21
15cm (6") toasted sandwiches	80+
Grilled fresh Salmon	28
0.45kg (1 lb.) fresh shrimp	55
Toasted Bagel	120
Chicken wings	24
Quesadillas	70

Location of Oven(s):

- Kitchen countertop, single or stacked
- Kitchen shelf
- Equipment stand

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com

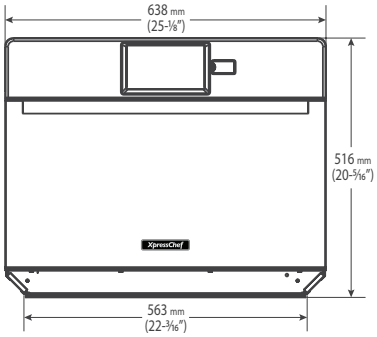
Culinary Center ACP

*Only shipped in U.S.A.
** Only shipped in Europe
***Select models only

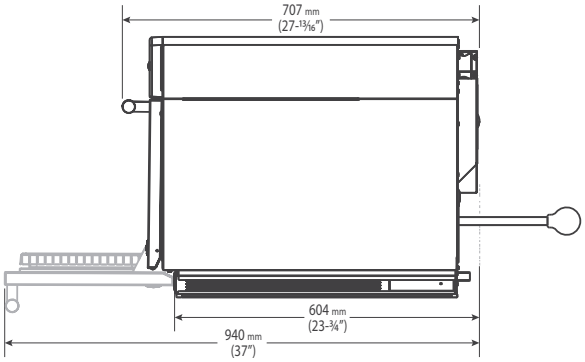
225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

XpressChef® 4i (MXP) Series | High Speed Combination Oven

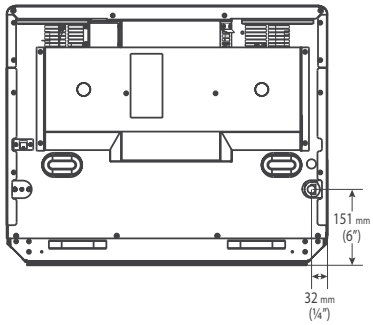
front view



side view



back view



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions			
Exterior	H 516 (20 5⁄16")	W 638 (25 ⅛")	D† 707 (27 13⁄16")
Cavity	H 254 (10")	W 406 (16")	D 381 (15")
Usable Cavity Space	39 liter (1.38 cubic ft.)		
Door Depth	940 (37"), drop down door		
Installation Clearances	Top: 51 (2")	Sides: 25 (1")	Back: None
Shipping Carton	H 622 (24 ½")	W 879 (34 5⁄8")	D 828 (32 5⁄8")
Weight			
Product Weight	68 kg (150 lbs.)		
Ship weight (approx.)	79 kg (175 lbs.)		

ACP, Inc. requires installing a type D circuit breaker for all high-speed oven installations.

Measurements are millimeters. Measurements in ( ) are US Standard
** IEC 60705 Tested*
† Includes handle
‡ Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method
EMEA = Europe, the Middle East and Africa; APAC = Asia Pacific and Oceania; LATAM=Latin America

Features	
Configuration	Countertop
Display	178 (7") Capacitive Touch, High resolution LCD display
USB Port	Yes
Connectivity	Wifi and Ethernet
Program Menu	Tab & Multi-level menu capability
Menu Capacity	1200+ items
Max. Cooking Time	99:99
Temperature Range	95° - 270°C (200° - 520°F)
Microwave Distribution	Double side oscillating antenna
Fan Speed	0-100%
Power Levels	11
Defrost	Yes, microwave only, power level 2
Time Entry Option	Yes
Stage Cooking	Yes, 4
Catalytic Converter	Yes‡
Automatic Voltage Sensor	Yes (North America only)
Air Filter	2 removable, with clean filter reminder
Rack	1 rack position, removable
Door Opening	Pull down, ergonomic handle
Exterior Finish	Stainless steel & Painted Steel
Interior Finish	Stainless steel

Electrical Configuration

Region	Model#/ UPC	Non-Stick Liners Installed	Power Consumption	Power Output/Cooking Power			Power Source	Plug Configuration		Cord Length	Frequency	Magnetron
				Impingement	IR-Radiant	Microwave						
North America *single phase*	**MXP22TLT** 728028377149	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	208-240 V, 60 Hz, 30 A, single phase	NEMA 6-30P		1.5m (5 ft.)	2450MHz	2
Brazil *single phase*	**MXP22BT** 728028422597	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220V, 60 Hz, 32 A, single phase	IEC 309		2.4 m (8 ft.)	2450MHz	2
EMEA, APAC, LATAM *single phase*	**MXP5221TLT** 728028422580	Full	5800 W, 27.4 A	2000 W	3000 W	2200 W*	230-240 V, 50 Hz, 32 A, single phase	IEC 309		2.4 m (8 ft.)	2450MHz	2
EMEA, APAC, LATAM *multi phase*	**MXP5223TLT** 728028422634	Full	5800 W, 16 A	2000 W	3000 W	2200 W*	400 V, 50 Hz, Wye, 16 A, 3 phase, 5 wire	IEC 309		2.4 m (8 ft.)	2450MHz	2
Japan *single phase*	**MXP5201JT** 728028422603	Sides	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 50 Hz, 30 A, single phase	NEMA L6-30P		1.5 m (5 ft)	2450MHz	2
Japan *single phase*	**MXP6201JT** 728028422610	Sides	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 60 Hz, 30 A single phase	NEMA L6-30P		1.5 m (5 ft)	2450MHz	2
Saudi Arabia *single phase*	**MXP22TLTSA** 728028423198	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220 V, 60 Hz, 30 A, single phase	Direct Wire		1.5m (5 ft.)	2450MHz	2

Specification #:

AIA File #:

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800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

Part No. 20271214
Updated 02/11/2026

WELBILT an Ali Group Company

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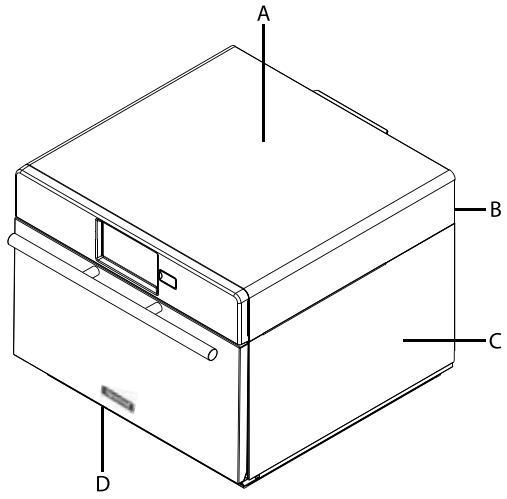
Refer to Product Safety Manual for Safety Statements. Complete Owner's Manual available online



Oven Clearances

A. Allow at least 2" (5.1 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.
B. There is not an installation clearance requirement for the back of the oven.
C. Allow at least 1" (2.54 cm) of clearance around sides of oven.
D. Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

Oven Operation

Turn the Oven On, Preheat

This oven can be set to a preheat temperature between 200°F (95°C) and 520°F (270°C).

1. Oven must be plugged in. (*Screen will power on to "Standby mode" within approximately 30 seconds.)*
2. Touch the green "Power" icon
3. The preheat temperature of the oven will appear in the display.

Touch the power key again to interrupt preheating, or touch the blue menu icon to access main menu and user options.

Care and Cleaning Basics

Refer to Owner's Manual for complete instructions and recommendations (available online)

DO wear protective gloves and glasses

DO always use recommended cleaning supplies:
Damp towel, plastic scouring pad, ACP Oven Cleaner and ACP Oven Shield Protectant

DO allow oven and tools to cool before cleaning

DO NOT use caustic cleaning products

DO NOT use water pressure style cleaning systems

DO NOT spray cleaning solution into perforations.

Cooking with Preprogrammed Menu Items

1. After oven has preheated to desired temperature, open oven door, place food in oven and close door
2. Scroll to choose desired food item from menu and touch the food item you wish to cook. The cook cycle will begin and screen will show remaining cook time.

***Note:** If "Preheat Warning" is enabled (customized user setting, see page 6), and preheat temperature differs from default preheat temperature, the control will interrupt cook cycle.*
To guarantee that oven reaches desired temperature before cook cycle begins, enable "Preheat Warning" in user options.

3. At the end of the cooking cycle, the oven beeps, and displays animation. Remove the food from the oven.

Manual Cooking

Note: "Manual cooking" must be enabled in user options (see page 6)

Use manual cooking when a specific entered time and cooking power levels are desired. It's very useful when you are experimenting with new food items. Maximum *total* cook time is 99:99. Individual stages cannot exceed 60 minutes. Microwave, Fan and IR can be set to power levels between 0-100%.

Note: *You may also create and edit recipes using the ACP Programming Application.*

2

1. After oven has preheated touch blue menu icon.

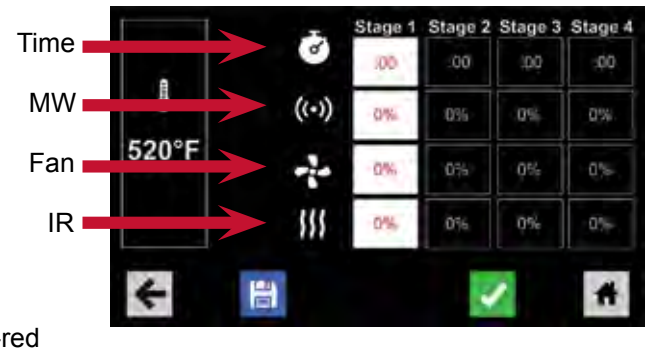
   Note: *To guarantee that oven reaches the desired temperature before the start of cook cycle, enable "Preheat Warning" in user options*

2. Touch the *"Manual Recipe"* option.

3. To change **cooking temperature** for recipe, touch temperature icon on the left and input new temperature. Two frequently used temperatures will appear for quick selection. Touch green check mark after inputting a temperature.

4. For Stage 1, enter **cooking time** by touching time entry box. A number pad will appear. Enter the time (*up to 60 minutes per stage*) Touch "OK" icon.

3-7



5. Select desired **microwave power** by touching microwave power entry box. Choose from options ranging from 0% - 100%.

6. Select desired **fan speed** by touching fan speed entry box. Choose from options ranging from 0% - 100%.

7. Select desired **infra-red power** by touching infra-red power entry box. Choose from options ranging from 0% - 100%.

8. Repeat steps 4-7 for each cooking stage, if more than one cooking stage is necessary.

   Note: *To save without cooking first, touch the save icon.* *Follow instructions on the next page.*

9. Open oven door and place food in oven. Touch green check mark icon to begin cooking.

   Once the cook cycle is complete, open door and use oven mitts and/or paddle to carefully remove food.
   The display will return to the manual input screen. See instructions on next page to save and edit menu item from manual cook.

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Revised 12/2019

Quick Start Reference Guide | XpressChef™ 4i High Speed Commercial Combination Oven

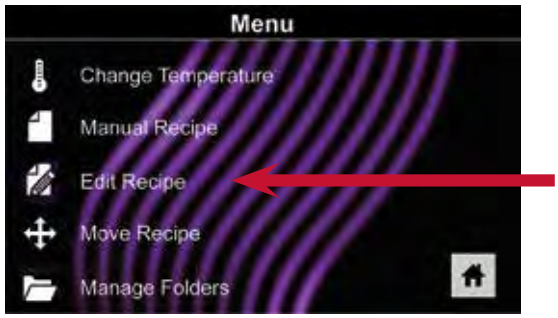
Save a Menu Item from Manual Cook:

1. To save the settings and create menu item, touch the blue save icon
2. Choose a background color and icon, or an image to customize the menu item. Touch the right arrow to move to the next screen.
3. Name recipe and touch the green check mark to save.
4. To reorganize menu items, you may touch, hold and drag them. Touch green check mark to complete this step and save the menu item.

Note: *For larger, and more complex menus, it may be more manageable to create and edit menus using the ACP Programming Application. For detailed instructions, please visit:* **acpsolutions.com/oven-programming/**

Manually Edit an Existing Menu Item:

1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Edit Recipe"* option.



3. Touch the desired recipe to be edited. The control will prompt you to the manual editing screen, where you may revise the cooking settings.

   To delete the menu item, *touch the orange garbage can icon. Touch the green check mark to confirm, or touch the "X" to dismiss.*

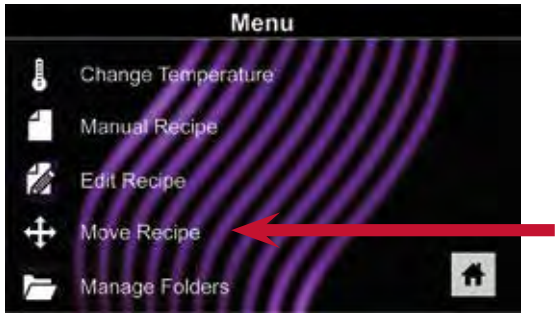
4. ***Note:****Skip this step if you do not want to cook anything.*

   Open the oven door and place the food in the oven. Touch green check mark icon to begin cooking with the revised menu item settings. The display will return to the manual input screen at the end of the cook cycle.

5. Touch the right arrow icon to save any changes made to cook settings and move to the next screen.
6. If desired, choose a different background color. Touch the right arrow to select an image at the next screen. Touch the right arrow again to move to the next screen.
7. If desired, change the name of the recipe. Touch green check mark to save the menu item.

Manually Move Recipe:

1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Move Recipe"* option.



3. Touch, hold, and drag recipes to different locations on the screen

   Move a recipe into a folder: Touch, hold and drag the recipe to the folder.

   Move a recipe out of a folder: Touch, hold and drag the recipe to the top of the screen

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Revised 12/2019

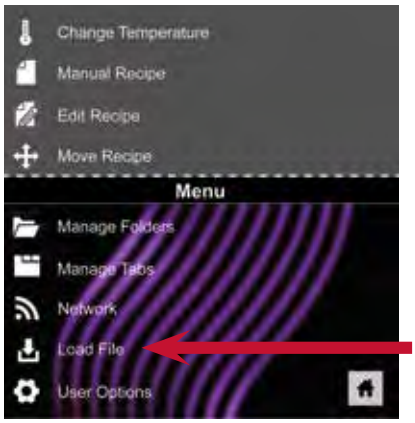
Quick Start Reference Guide | XpressChef™ 4i High Speed Commercial Combination Oven

Caution: *Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.*

Export Menu via USB Flash Drive

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the *"Load File"* option
3. When prompted, insert the flash drive into the USB port
4. When prompted, select "Export Files".
   "Copying Files" screen will appear.
   Do **not** remove USB Flash Drive until "Success" screen appears.
5. Once the file have copied, touch the "Home" icon to return to the main screen. Remove USB Flash Drive. Settings and menu items will be loaded on USB Flash Drive and ready to use in ACP Programming Application.

2



3

4

Open Menu in ACP Programming Application

Note:*For more comprehensive instructions, see ACP Programming Application User Guide online*

1. Insert flash drive into USB port on computer.
2. Open ACP Programming Application.
3. Select "File," then "Open." Navigate to flash drive. Select menu file and open.

Import Menu via USB Flash Drive

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the *"Load File"* option

   Caution: *Uploading a new file will overwrite existing items on oven.To ensure items are not lost, first backup files by exporting to USB drive.*
3. When prompted, insert the flash drive into the USB port
4. Touch the desired file to be uploaded.
5. Once file has uploaded, touch the "Home" icon to return to the main screen.
   Settings and menu items will now be loaded and ready to use.

4

Connect Oven to Network:

1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Network"* option.
3. Connect to network using your choice of Ethernet or Wifi:

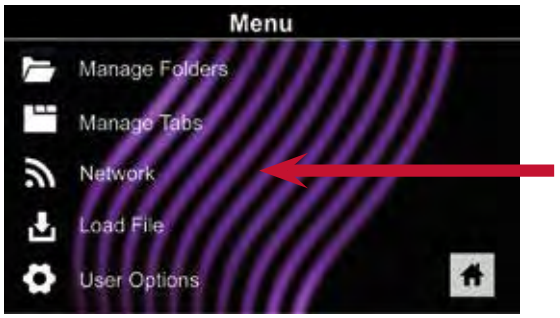
To connect via Wi-Fi:

- Enable Wi-Fi capability by touching the "On" option.
- Select the desired Wi-Fi network. Enter the network's password. If the network does not immediately appear, touch "Search" to locate the Wi-Fi network.

To connect via Ethernet:

- Make sure the Ethernet cord is plugged into the back of the oven and wall jack. If necessary, use pliers to gently remove plastic plug from Ethernet port on right rear of oven. Insert Ethernet cable.

2



Connect Computer to Oven via Wi-Fi/Ethernet:

1. Connect computer to same network and enter password.
2. An IP address will appear on oven control once it has connected to the network. Open an internet browser window on computer and type in the IP address exactly as it appears on oven screen.
3. Enter your log-in information:

Log-in Information	
Username	ACP_MXP
Password	Express

4. The oven and computer are now connected.

Transfer Recipe Information via Wi-Fi/Ethernet:

1. After connecting the computer to the oven and logging in, click on the "Upload Recipes" tab in browser window.

   Caution: *Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.*

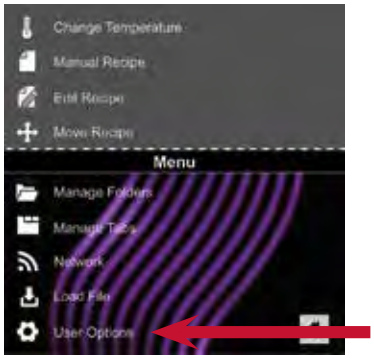
2. Upload menu file by following the instructions on web page. Touch the green check mark.

3. Once the file has been fully uploaded, a message will appear that says *"Upload Successful!"* The recipes will be imported when the oven enters standby mode."

4. To cycle the oven through standby mode, touch the home icon then the green power icon. Oven will begin cooling down. Touch the red stop icon to return to home screen. Menu items and settings will be uploaded and ready to use.

Quick Start Reference Guide | XpressChef™ 4i High Speed Commercial Combination Oven

There are several options you can change to customize the operation of the oven for your business. The table below shows these options. **Factory default setting is shown in bold type.**



Access and Modify User Options:

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch to select *"User Options."*
3. Use this menu to modify oven settings.
   Touch the left arrow to return to the menu after making each change.

Note: *You may also make user options changes using the ACP Programming Application.*

	STANDARD DEFAULT PER MODEL	
User Option	**XpressChef™ 4i, 60Hz**	**XpressChef™ 4i, 50Hz**
Language	**English,** Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali	**English,** Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali
Time	12 Hr 24 Hr	12 Hr 24 Hr
Date	MM / DD / YYYY DD / MM / YYYY	MM / DD / YYYY DD / MM / YYYY
Temperature Scale	Celsius **Fahrenheit**	**Celsius** Fahrenheit
Preheat Temperature *2000F - 5200F (930C - 2700C)*	**520°F (270°C)**	**270°C (520°F)**
Keypad Activation	**30 seconds** 60 seconds 2 minutes	**30 seconds** 60 seconds 2 minutes
Brightness	Low Med **High**	Low Med **High**
Key Beep	**On** Off	**On** Off
Volume	Low **Medium** High	Low **Medium** High
End of Cycle Beep	Three Beeps (Once) **Three Beeps (Repeating)** Continuous Until Door is Opened	Three Beeps (Once) **Three Beeps (Repeating)** Continuous Until Door is Opened
Allow Manual Cook	**On** Off	**On** Off
Allow Manual Save	**On** Off	**On** Off
PIN Code **must be a 4-digit numeric PIN*	On* **Off**	On* **Off**
Opening Door Behavior	Reset Timer **Pauses Cook Cycle**	Reset Timer **Pauses Cook Cycle**
Clean Filter Reminder	Every 7 Days Every 30 Days Every 90 Days **Off**	Every 7 Days Every 30 Days Every 90 Days **Off**
Preheat Warning	On **Off**	On **Off**
Auto Shut Off	2 Hours 4 Hours 8 Hours **Off**	2 Hours 4 Hours 8 Hours **Off**

APPLICATION FOR EXEMPTION FROM MECHANICAL VENTILATION

1. Applicant Name(s):_____ Telephone: _____
   Applicant Name(s):_____ Telephone: _____
2. Facility Name: _____
   Facility Address: _____
3. Facility Type: Restaurant ____ Market _____ Bakery _____ Other _____
4. Appliance Type (rotisserie, oven, etc.): _____ Weight: _____
5. Equipment Manufacturer: _____
   Address: _____
   Model: _____ Specifications Included? Yes ____ No ____
6. Heat Source: Electric ____ Gas ____ Solid (wood, charcoal, etc.) ____ Microwave ____
   Other (specify): _____
7. Certified to meet NSF/ANSI Standard 4? Yes _____ No _____ Don't Know _____
   If "yes", certifying organization: NSF Int'l ____ ETL/I _____ UL Sanitation (EPH) _____
   Other certifying organization (specify): _____
8. Hours per day of operation of appliance: _____ Number of days/week: _____
9. Approximate size of facility (square feet): _____Of area/room with cooking equipment_____
10. Area/Room ceiling height_____ Ventilation (CFM) in room/area_____
11. # of appliances currently in use that have been previously approved for use without mechanical ventilation: _____
12. How many appliances are you requesting to install without mechanical exhaust ventilation? _____
13. Types of foods to be cooked in the appliance *(check all that apply)*:
    a. Pre-cooked wrapped/packaged foods-reheat only: _____
    b. Baked goods: (including bread, rolls, pastries, pies, cookies, cakes, etc.): _____
    c. Vegetables: (including baked potatoes, steamed vegetables, beans, etc.): _____
    d. Pizza: ____ frozen par baked: _____ made fresh: _____
    e. Sandwiches: (containing only ready to eat fillings): _____
    f. Raw meats and/or raw eggs: (meat, fish, poultry): _____
    g. Open cooking: (sauté, grill, etc.): _____
    h. Deep fat fried foods: _____
    i. Other (specify): _____
14. "Ductless" ventilation provided: Yes _____ No _____
    If yes, is it included with appliance? _____ or installed separately? _____

    ► Ductless Hood Manufacturer: _____ Model: _____
    ► Complies with UL Standard 197? Yes ____ No ____ Don't know _____

_____ _____
APPLICANT SIGNATURE DATE

FOR OFFICE USE ONLY

Recd by _____ Date _____ Amt. Recd _____ Check # _____