

# PRATICA PRODUCTS INC.

# PERFORMANCE REPORT

**SCOPE OF WORK**

Performance – EPA 202 Emissions evaluation

**PRODUCT:** Pratica Copa Express

**REPORT NUMBER**

104106293COL-001D

**ISSUE DATE**

31-Aug-2020

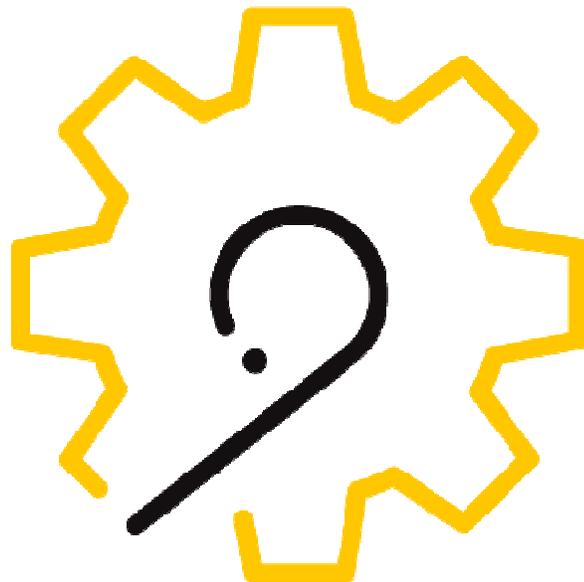
**PAGES**

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**DOCUMENT CONTROL NUMBER**

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

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**PERFORMANCE TEST REPORT**

<b>Client</b>	<b>Pratica Products Inc. 424 East Church Street Lewisville, TX 75057 USA</b>
<b>Project No.</b>	G104106293
<b>Product</b>	Speed Oven
<b>Model</b>	Copa Express
<b>Sample Identification Number</b>	COL1910041356-001
<b>Date Received</b>	10/04/19
<b>Condition</b>	Good
<b>Production or Prototype</b>	Production
<b>Evaluation Date(s)</b>	8/6/2020 (Run #2)
<b>Report Number</b>	104106293COL-001D
<b>Report Date</b>	31-Aug-2020
<b>Standard</b>	EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) per UL 710B Standard for Recirculating Systems section 59

Report Parameters		
<b>Product Cooked</b>	Tombstone Brand 12" Pepperoni Pizza	156 Pizzas
<b>Cook Time</b>	150	seconds
<b>Cook Temperature</b>	525	°F
<b>Average Stack Velocity</b>	32.31	Ft/s
<b>Sample Volume</b>	7.179 (253.50)	m <sup>3</sup> (ft <sup>3</sup> )
<b>Emissions Results</b>	2.10	mg/m <sup>3</sup>

**Test Setup:**

The test sampling equipment was set up with the measurement site located 10 ft upstream the nearest disturbance (minimum 2 ft) and 3 ft downstream the nearest disturbance (minimum 0.5 ft) per EPA 202. The glassware used in the sampling procedure was prepared via the baking option of EPA Test Method 202 at a temperature of 300°C for 6 hours. The test was run for a duration of 8 hours using 8 total traverse points (2 ports, 4 traverse points each). Each traverse point was sampled for 1 hour respectively. A prior to and post-evaluation leak check was performed and found to have a leak rate of less than 0.02 ft<sup>3</sup>/min.

**Test Procedure:**

The **Copa Express** speed oven was set up on 8/5/2020 to prepare for the EPA 202 procedure. During the setup, sample runs with the model were conducted in order to determine that it was functioning properly as well as to establish proper cook time. The samples cooked during the test consisted of frozen Tombstone brand 12" pepperoni pizzas. This product was determined to be an accurate representation of the most grease laden recipe used on the appliance. A sufficient amount of pizzas were purchased prior to the scheduled day of testing and were stored in a freezer prior to cooking. It

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was determined that a 2 minute & 30 seconds cook time with the appliance operating the oven operating parameters below was sufficient to overcook the test samples per the standard. The samples were continuously loaded one after the other during the 8-hour test period. After each cook run, the sample was emptied into a disposal bin and the oven was cleared of any excess product that remained. A total of 154 samples of test product were cooked throughout the test period.

**Oven Settings:**

Temperature 525°F

Hot Air Speed 80%

Microwave 70%

Bottom Heater 100%

Cook Time: 2 Minutes 30 Seconds

**Test Recovery:**

Following the completion of the test run, the test data was collected from the sampling program and the post-evaluation leak check was performed. The probe and glassware were subsequently recovered per EPA Test Method 202.

**Performance Results:**

Once the recovery procedure was completed, the necessary calculations were made per EPA 202 in order 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 **2.10 mg/m<sup>3</sup>**, which would constitute a passing result in accordance with UL 710B.

Test Performed by:



Z. Davis  
Engineer  
31-Aug-2020

Report Approved by:



M. Lindeman  
Operations Manager  
31-Aug-2020

## PERFORMANCE TEST REPORT

### Photographs:

Photo 1:



Photo 2:



Photo 3:



Photo 4:

