



# VENT-FREE OVEN SOLUTIONS

- ◇ High Product Yield
- ◇ Natural Product Browning
- ◇ Minimum Product Shrinkage
- ◇ No Valuable Hood Space Required!
- ◇ Eliminate Costly Exhaust Hoods
- ◇ Maximize Savings, Labor, & Energy  
Local codes prevail.

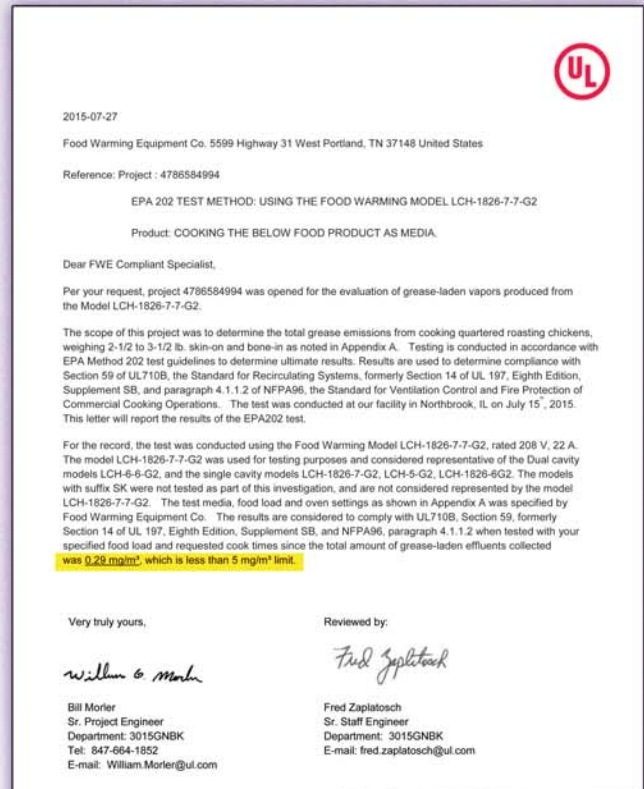
**FWE surpasses EPA 202 & ANSI NFPA96 Smoke / Grease Vapor Test:**  
**0.29 mg/m<sup>3</sup>** Far less than 5 mg/m<sup>3</sup> requirement.

**UL TEST METHOD:** Roast quartered chickens each weighing 3.160 lbs. The **LCH-1826-7-7-G2** was filled to the maximum capacity with 14 pans per load, and was cooked at 350°F for 2 hours.

**UL RESULTS:** There was **no** presence of visible smoke and grease-laden air from the oven during testing.

**UL EMISSION TEST:** Cooking cycle repeated for 8 hours of continuous cooking. This resulted in a total of 4 loads of chicken. A total of 1120 quartered roasting chickens being cooked. Readings were taken and recorded every 10 min.

**UL EMISSION RESULTS:**  
 After cooking, the condition of the UL duct was noted and a post-leak check was conducted. The total amount of grease-laden effluents:  
**0.000241 lb/hr/ft.**



*It's All About You*