

**STANDARD INFORMATION**

**UL 710:2012 Ed.6+R:20Aug2019**

**Standard Number:** UL 710

**Standard Name:** Exhaust Hoods for Commercial Cooking Equipment

**Standard Edition and Issue Date:** 6<sup>th</sup> Edition dated September 13, 2012

**Date of Revision:** August 20, 2019

**Date of Previous Revision of Standard:** June 25, 2018

**EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS**

**Effective Date:** **August 20, 2021**

**IMPACT, OVERVIEW, AND ACTION REQUIRED**

**Impact Statement:** A review of all Listing Reports is necessary to determine which products comply with new/revise requirements and which products will require re-evaluation. **NOTE:** Effective immediately, this revised standard will be exclusively used for evaluation of new products unless the Applicant requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revise requirements.

**Overview of Changes:** Revised requirements for testing use of specific cooking appliances. Specific details of new/revise requirements are found in table below.

**If the applicable requirements noted in the table are not described in your report(s), these requirements will need to be confirmed as met and added to your report(s) such as markings, instructions, test results, etc. (as required).**

**Client Action:**

**Information** – To assist our Engineer with review of your Listing Reports, please submit technical information in response to the new/revise paragraphs noted in the attached or explain why these new/revise requirements do not apply to your product (s).

***Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.***



## STANDARD INFORMATION

CLAUSE	VERDICT	COMMENT
		<i>Additions to existing requirements are <u>underlined</u> and deletions are shown <del>lined out</del> below.</i>
35	Info	<b>Cooking Smoke and Flare-Up Test</b>  Exhaust hoods evaluated for use with a specific type of cooking appliance as described in 32.10 are to be tested using <del>the specific type of product intended to be cooked with that appliance in lieu</del> <u>one of the following instead</u> of the beef patties described in 35.8. The test shall be conducted by loading the maximum amount of the product on or in the cooking appliance and cooking the product until it is overcooked (very well done). This cooking cycle is to be repeated at least once.  <u>a) Deep fat fryers are to be tested with frozen, unbreaded fries intended for deep fat frying;</u>  <u>b) Pressure deep fat fryers are to be tested with frozen, unbreaded chicken pieces;</u>  35.11 <u>c) Ovens, roasters and similar appliances are to be tested using 2-1/2 to 3-1/2 lb skin-on and bone-in roasting chickens or quartered chicken pieces, loaded per the cooking appliance manufacturer's instructions;</u>  <u>d) For testing ovens, or as an alternate when chicken does not produce visible cooking smoke and grease laden air, one sheet pan (nominal pan size 18 by 26 inches) filled with 1 lb of pork bacon and coated with one cup of sugar distributed evenly is permitted to be used. The pan shall be placed at the lowest location (rack) of the oven, and the oven run at the maximum temperature for 10 minutes;</u>  <u>e) Other appliances are to be tested using the food product (s) for which the appliances are designed.</u>
CUSTOMERS PLEASE NOTE: This Table and column "Verdict" can be used in determining how your current or future production is or will be in compliance with new/revised requirements.		