



TAILORED SERVICES FOR THE COMMERCIAL FOOD SERVICE INDUSTRY

Aligned With Your Product Development Process to
Provide Even More Value

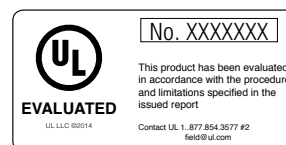
UL's custom evaluation solutions are tailored to meet the unique needs

Streamline product development, reliability, safety, energy efficiency and performance testing while mitigating risk.

Give your products a competitive advantage by partnering with UL. Whether you are in the early stages of product design or into full-scale production, UL's fast turn around and cost effective solutions easily fit your needs.



	NON-CERTIFICATION LETTER REPORT	MODIFIED FEP	FEP (FIELD EVALUATED PRODUCT)
Applicability	Early concept validation; variations of already-certified machines	Alpha / Beta installations of commercial cooking equipment	Equipment that is already installed
Key Features	Risk-assessment based; construction review to UL and NSF Standards; development of test plan; ability to leverage towards future certifications	Evaluation to all relevant requirements of the applicable standard(s) less any potentially destructive testing; eliminates need for evaluation at the installation site for equipment where installation factors are well established	On-site evaluation of installed equipment done in close partnership with any AHJ(s); permits judgements based on installation factors that are otherwise unknown
Key Limitations	No certification; no factory surveillance	Requires identification of intended installation sites	Requires equipment to be installed onsite; reactive examination and partnership with AHJ
Relative Risk	High	Medium	Medium
Relative Cost	Low	Low	Low
Relative Speed	Medium	High	High
UL Mark?	No	Yes	Yes
UL Mark Details	Not Applicable	UL "Evaluated" Mark for Pilot Installations	UL "Evaluated" Mark
Timing	2 weeks or less from initial request	1-2 days from initial request	1-2 days from initial request
Notes	Can be limited in scope to the information available at the time of request (e.g. from concept through prototype)	New service offering permitting evaluation and labeling at equipment manufacturer's site	Established program for evaluation of products in the field to satisfy AHJ Requirements





s of your product development cycle and timeline.

These solutions allow for the evaluation of commercial electric cooking and food preparing equipment to be conducted to UL Standards and investigated for Canadian safety, food service equipment sanitation, and access to global markets. UL also offers the flexibility of non-destructive evaluation options for the early stages of your product development. Additionally, UL's integrated advisory services help manufacturers streamline product development, reliability, safety, energy efficiency and performance testing while mitigating risk.

5. PRODUCTION

CT)	LIMITED PRODUCTION LISTING	LISTING VIA CONVERSION	LISTING
led	Alpha / Beta Installations; any limited production runs where Listing is required	A product (or closely related derivative) that is Listed with a NRTL other than UL and UL Listing is desired	Ongoing production; limited production where sufficient "production-quality" samples are available and timeline permits
	Similar to "Listing", equipment is fully evaluated to the relevant standard(s), but no additional fee for ongoing follow up inspections, till full production.	Acceptance of previously established compliance with the relevant standard(s) by NRTLs other than UL	Highest level of field acceptance; consolidated safety and sanitation evaluations; includes factory surveillance
led	Testing per the applicable standards	Full test report (including descriptive report and full test details) required in advance in most cases	Timeline; pricing
	Low	Low	Low
	High	Low	High
	Medium	Medium	Low
	Yes	Yes	Yes
	UL NRTL Mark; UL EPH Mark for Sanitation	UL NRTL Mark	UL NRTL Mark; UL EPH Mark for Sanitation
	4 weeks or less from receipt of sample(s) and necessary investigation items	2 weeks or less from receipt of complete NRTL Test Report	4 weeks or less from receipt of sample(s) and necessary investigation items
ing HJ	For customers without existing UL Certification (or existing UL Customers without certification of commercial cooking equipment) this eliminates ongoing incremental FUS fee for factory surveillance inspections.	Significant volume discounts are available for conversion of entire product lines to UL Listing	As the most comprehensive solution, this option can also build on any other services rendered for the same or similar equipment (e.g. use of "non-certification" or field evaluation options may reduce the scope of this service offering)





UL's fast turn around and cost effective solutions easily fit your needs.

UL has the experience, resources, recognition and flexibility to provide you with the services you need for UL Certification. We are happy to answer any questions you may have regarding the process. Request a quote today to partner with the most knowledgeable engineers in the industry for fast and hassle free testing and certification.

Types of Equipment (Not all inclusive)

- Blended Ice Machines
- Blenders
- Coffee and Espresso Machines / Dispensers
- Commercial Filters for Cooking Oil
- Commercial Refrigeration Equipment
- Conveyor Ovens / Toasters
- Custom-Built Food Service Counters / Preparation Tables
- Food Choppers
- Food Kiosks
- Food Warming Equipment
- Frozen Dessert Machines
- Fryers
- Grills / Griddles
- Hot Food Holding and Transport Equipment
- Ice Makers / Dispensers
- Induction Cookers
- Meat and Bread-Slicing Machines
- Ovens / Ranges
- Refrigerated or Non-Refrigerated Beverage Dispensers
- Rethermalization Equipment

**For more information, please contact applianceinfo@ul.com,
or visit UL.com/appliances**

