

Venix SRL

PERFORMANCE REPORT

SCOPE OF WORK

Performance – EPA 202 Emissions evaluation

PRODUCT: SPZLULR0AGROV Oven

REPORT NUMBER

106208400COL-001

ISSUE DATE

7/17/2025

PAGES

6

DOCUMENT CONTROL NUMBER

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

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PERFORMANCE TEST REPORT

CLIENT	Venix SRL
Project No.	G106208400
Product	Speed Oven
Model(s)	SPZLULR0AGROV
Sample Identification Number	COL2507080748-001-002
Date Received	07/08/25
Condition	Production
Evaluation Date(s)	7/8/2025-7/10/2025
Report Number	106208400COL-001
Report Date	07/18/25
Standard	EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010)

Report Parameters		
Product Cooked	Tombstone Frozen Pizzas	
Cook Time	4	Minutes
Average Stack Velocity	14.58	Ft/s
Stack Airflow Verified To	500	CFM
Sample Volume	3.554 (125.4834)	m ³ (ft ³)
Emissions Results	2.57	mg/m ³

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 stack airflow was verified to 500 CFM per NFPA 96 in a 12 inch duct. 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. Each traverse point was sampled for 1 hour respectively. A post-evaluation leak check was performed and found to have a leak rate of less than 0.011 ft³/min.

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Test Procedure:

The SPZLULROAGROV was set up for EPA 202 testing on 7/8/2025 before the EPA 202 test. When the unit was setup, the side and top of the food air exhaust was covered by the hood, and tarped over. It was determined that the Frozen Pepperoni Pizza is representative for the test procedure per UL 710B, clause 58.8. Through pre-testing, and in accordance with the clause 58.8 and the manufacturers instruction, the pizzas were cooked for 4 total minutes total at 450 degF, until overcooked. The maximum number of pizzas able to be loaded into the cooking appliance is 1 per cycle of the machines. Pizzas were not thawed before cooking. A total of 94 pizzas were cooked throughout the duration of the 8 hour test. Airflow was verified in the stack to 500 CFM 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.

Unit Settings	
Step one	450 degF 4 Minutes 5 Fan Speed (Maximum)

The recipe as outlined above was used for all cooking cycles, each lasting 4 minutes.

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.

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Performance Results:

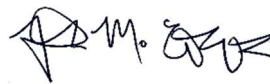
Once the recovery procedure was completed, the necessary calculations were made per EPA 202 to determine the final result for grease laden effluent captured. The total amount of grease-laden effluent collected by the sampling train was found to be **2.57 mg/m³**, which would constitute a passing criteria in accordance with EPA Method 202 with reference to UL 710B.

Test Performed by:



Mike Faltas
Engineer
17-July-2025

Report Approved by:



Danielle Escolas
Chief Engineer
30-July-2025

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Photographs:

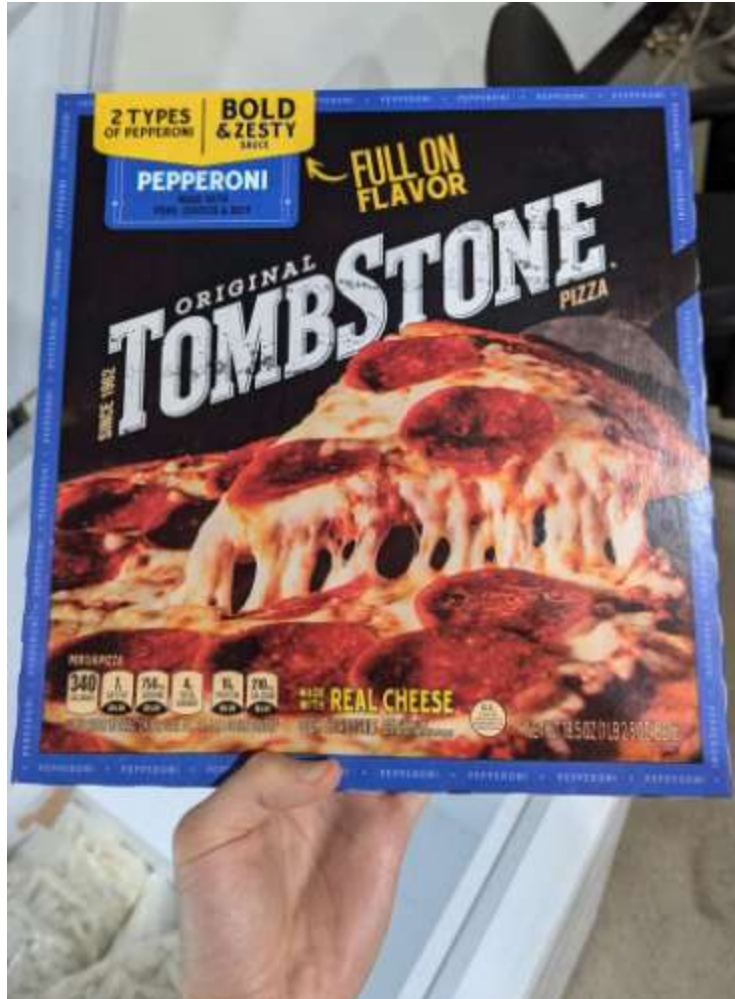


Unit Under Test



Unit Under Test

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Food Product Used