

CERTIFICATE OF COMPLIANCE

Certificate Number 20190605-EX26640
Report Reference EX26640-20170526
Issue Date 2019-JUNE-05

Issued to: Swastik Synergy Engineering Private Limited
No. 302 Business Suites
9 S. V. Road Santacruz West
Mumbai Maharashtra 400054, INDIA

**This certificate confirms that
representative samples of**

WET-CHEMICAL-SOLUTION EXTINGUISHING SYSTEM
UNITS

See addendum page

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety:

UL300, Fire Testing of Fire Extinguishing Systems for Protection
of Commercial Cooking Equipment.
ANSI/CAN/ UL/ULC 1254, Standard for Pre-Engineered Dry
Chemical Extinguishing System Units.

Additional Information:

See the UL Online Certifications Directory at
<https://iq.ulprospector.com> for additional information.

This *Certificate of Compliance* does not provide authorization to apply the UL Mark. Only the UL Follow-Up Services Procedure provides authorization to apply the UL Mark.

Only those products bearing the UL Mark should be considered as being UL Certified and covered under UL's Follow-Up Services.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

UL LLC

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This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

CON-FERNO Series, 9, 12, 15, 18, 21, 24, 27 and 30 Liter capacity, stored-pressure extinguishing system units. Unit is designed to discharge wet chemical solution from fixed nozzles for the extinguishment of fires in cooking appliances, hoods, plenums, filters, and ducts used for the ventilation of restaurant cooking equipment when such fires originate in the entrance of the ventilating equipment. For use at temperatures from +320F to +120°F. Operated by automatic means with manual back up. Includes the protection of deep fat fryers, griddles, range tops, gas radiant char-broiler, electric char-broilers, lava char-broilers, pumice char-broilers, synthetic rock char-broilers, natural charcoal broilers, mesquite wood char-broilers, upright broilers, chain broilers, wok and salamander broilers.



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