



Listing Constructional Data Report (CDR)

1.0 Reference and Address			
Report Number	3196485SAT-002	Original Issued: 8-Dec-2009	Revised: None
Standard(s)	Standard for Exhaust Hoods for Commercial Cooking Equipment UL 710, 5th Edition, Issued 12/28/95		
Applicant	Joseph Chung Enterprises	Manufacturer	Joseph Chung Enterprises
Address	11837 Front St. Norwalk CA 90650	Address	11837 Front St. Norwalk CA 90650
Country	USA	Country	USA
Contact	Joseph Chung	Contact	Joseph Chung
Phone	626-833-5353	Phone	626-833-5353
FAX	562-864-1339	FAX	562-864-1339
Email	bbq@jcdkbs.com	Email	bbq@jcdkbs.com

2.0 Product Description	
Product	Dynamic Korean Barbecue System (DKBS-RDD)
Brand name	NA
Description	The product covered by this report is a permanently installed Korean BBQ System. The unit consists of a grill assembly, burner control, and filter box and exhaust blower, installed in a cabinet.
Models	DKBS-RDD
Model Similarity	NA
Ratings	115V, 0.8 A, 60/50 Hz
Other Ratings	Airflow: 134 CFM @ 0.00" W.C. static pressure, 126 CFM @ 0.01" W.C. static pressure

3.0 Product Photographs

Photo 1 - Dynamic Korean Barbecue System (DKBS-RDD)



Photo 2 - Grill Surrounded by the Vented Top Cover



3.0 Product Photographs

Photo 5 - Ignition Module

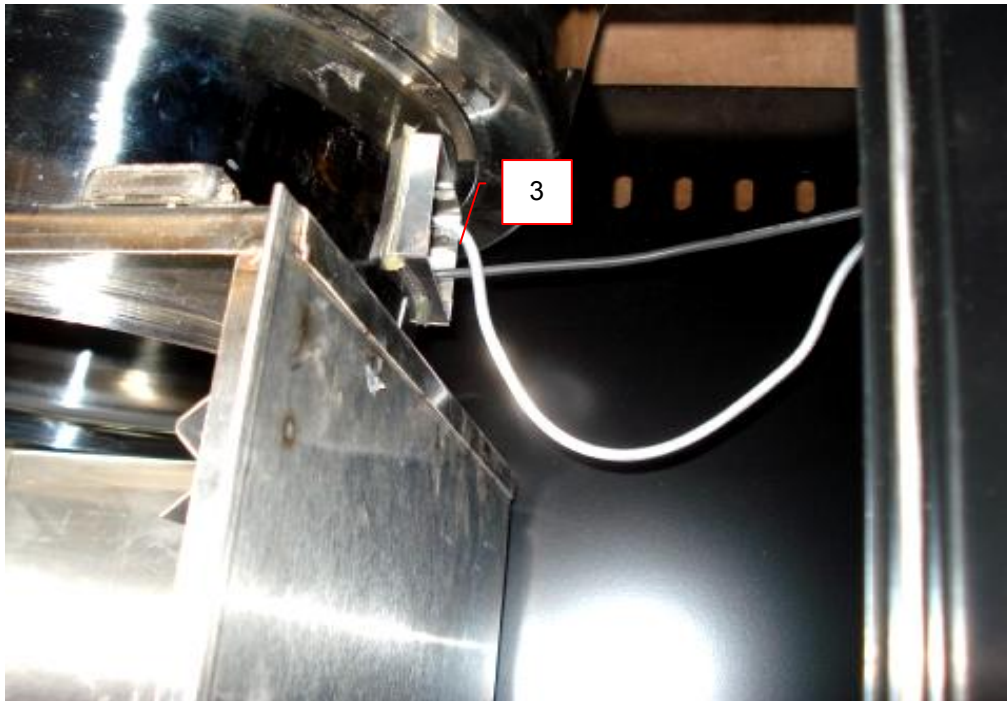
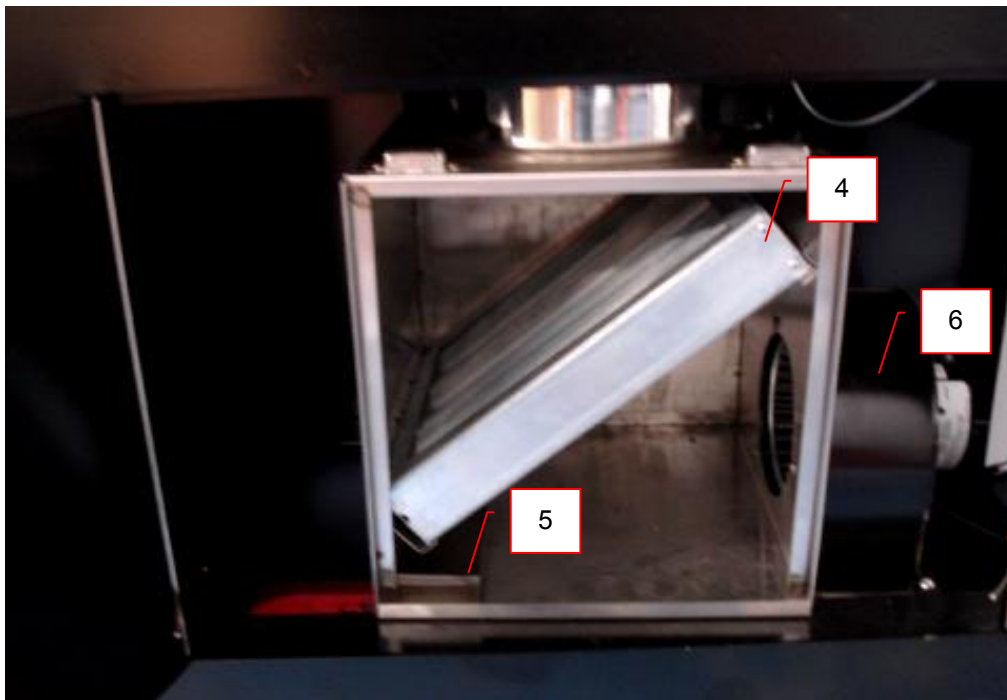


Photo 6 - Grease Filter Box

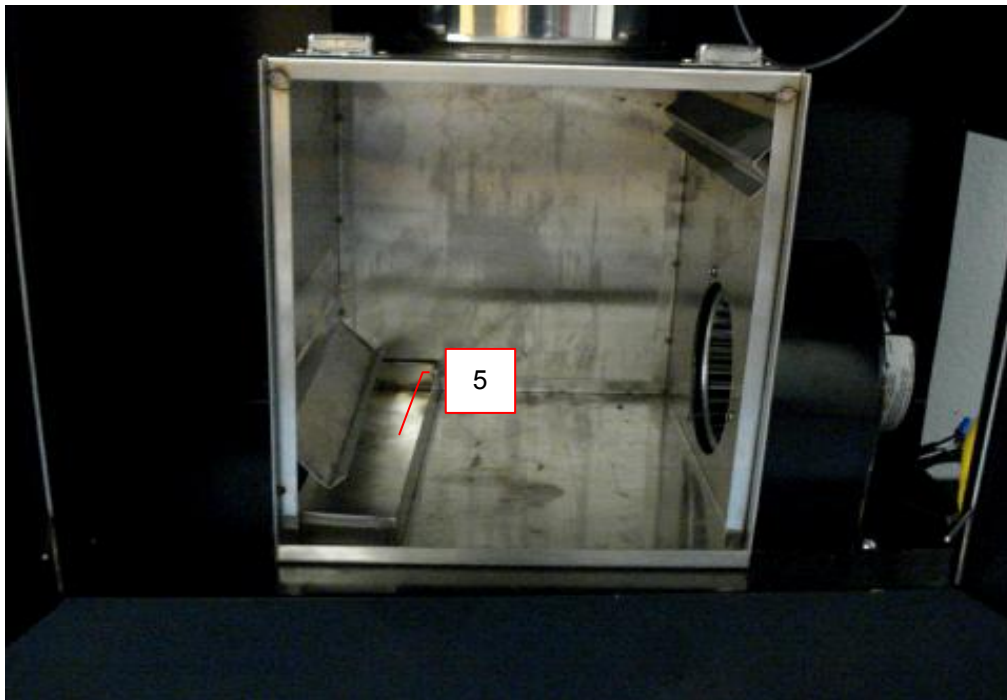


3.0 Product Photographs

Photo 7 - Galvanized Grease Baffle Filter (11.5-in x 11.5-in x 2-in)

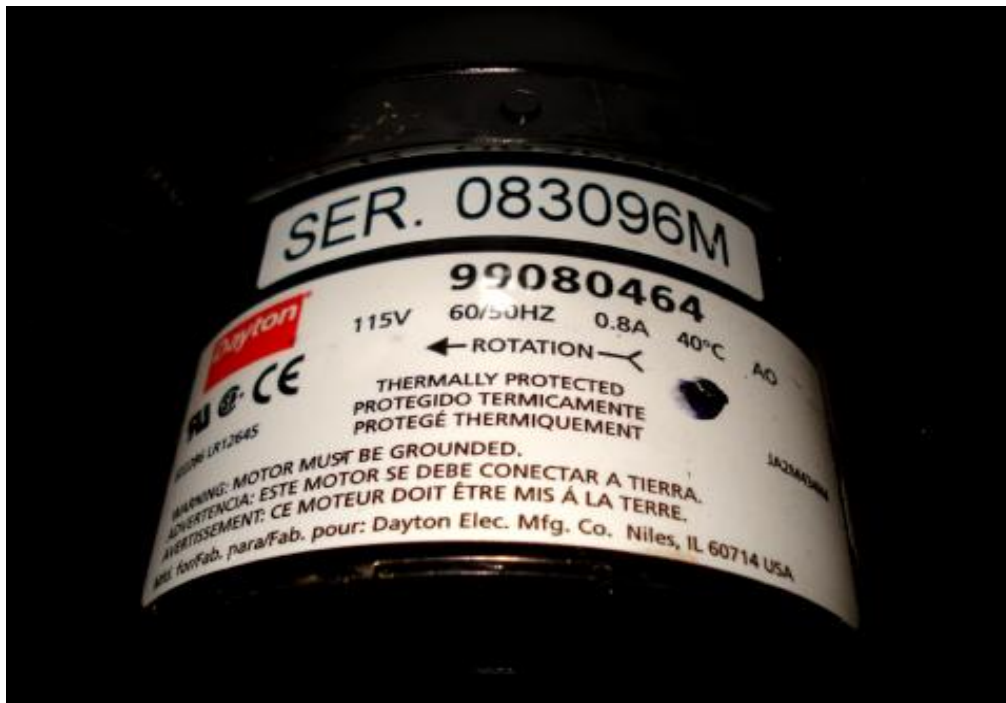


Photo 8 - Grease Filter Box with Grease Catch



3.0 Product Photographs

Photo 9 - Exhaust Blower



4.0 Critical Components

Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
2	1	Grill	Various	Various	Cast iron, 12.9" diam, 1" high	NR
2	2	Vented Top Cover	Various	Various	304 stainless steel, 16" diam. Perforated w/ 67 holes	NR
5	3	Ignition Module	Inter Tech Co.	ICT Sparker, ISD 15-002	DC 1.5, 130mA MAX, AA battery	NR
7	4	Grease baffle filter	Smith Filters Corporation	Fire Patrol "G"	Galvanized steel, 11-1/2" x 11-1/2" x 2".	UL
8	5	Grease Catch	Various	Various	304 stainless steel	NR
9	6	Exhaust Blower	Dayton	2C647	1500 RPM, 115V, 0.74A, inlet diam. 4-1/2".	CE, CSA

NOTES:

- 1) Not all item numbers are indicated (called out) in the photos, as their location is obvious.
- 2) "Various" means any type, from any manufacturer that complies with the "Technical data and securement means" and meets the "Mark(s) of conformity" can be used.
- 3) Indicates specific marks to be verified, which assures the agreed level of surveillance for the component. "NR" - indicates Unlisted and only visual examination is necessary. "See 5.0" indicates Unlisted components or assemblies to be evaluated periodically refer to section 5.0 for details.

5.0 Critical Unlisted CEC Components

No Unlisted CEC components are used in this report.

6.0 Critical Features

Recognized Component - A component part, which has been previously evaluated by an accredited certification body with restrictions and must be evaluated as part of the basic product considering the restrictions as specified by the Conditions of Acceptability.

Listed Component - A component part, which has been previously Listed or Certified by an accredited Certification Organization with no restrictions and is used in the intended application within its ratings.

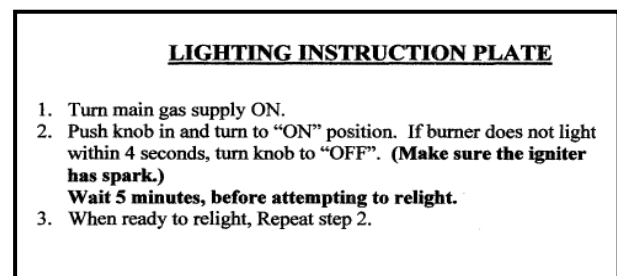
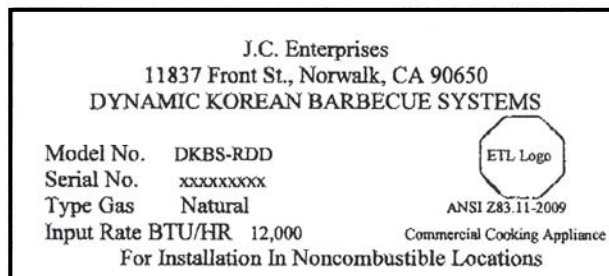
Unlisted Component - A part that has not been previously evaluated to the appropriate designated component standard. It may also be a Listed or Recognized component that is being used outside of its evaluated Listing or component recognition.

Critical Features/Components - An essential part, material, subassembly, system, software, or accessory of a product that has a direct bearing on the product's conformance to applicable requirements of the product standard.

Construction Details - For specific construction details, reference should be made to the photographs and descriptions. All dimensions are approximate unless specified as exact or within a tolerance.

8. Schematics - Refer to Illustration No 5 for schematics requiring verification during Field Representative Inspection Audits.

9. Markings - The product is marked on a Class IIIA-1 material label: the Lighting Instruction Plate is a 3" x 5", 0.006" aluminum plate, riveted or with pressure sensitive, permanent adhesive backing.

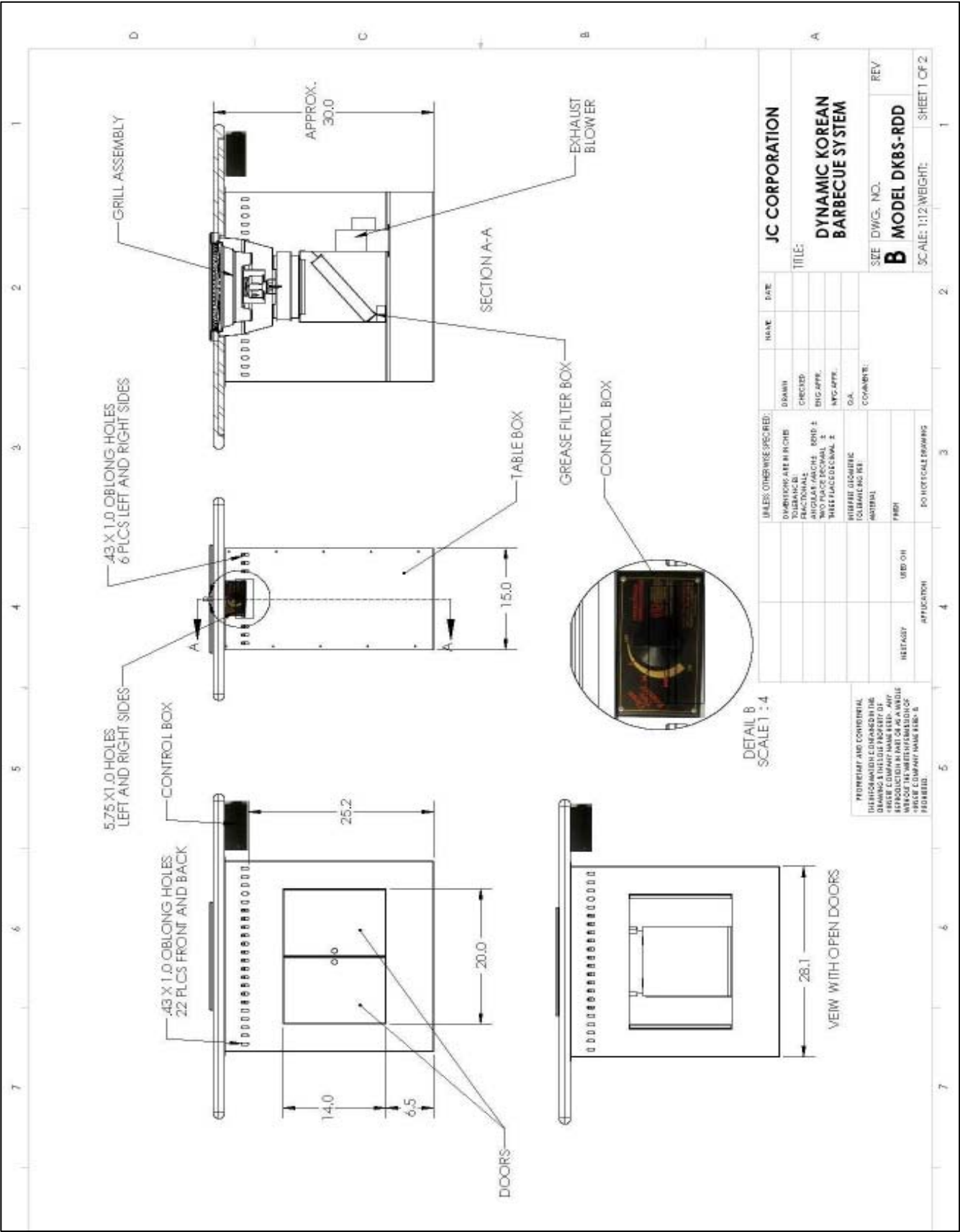


10. Safety Markings - Safety and Warning markings and labels are presented in Section 7, Illustration 8

11. Installation, Operating and Safety Instructions - Instructions for installation and use of this product are provided by the manufacturer. Refer to Section 7, Illustration 9 for details.

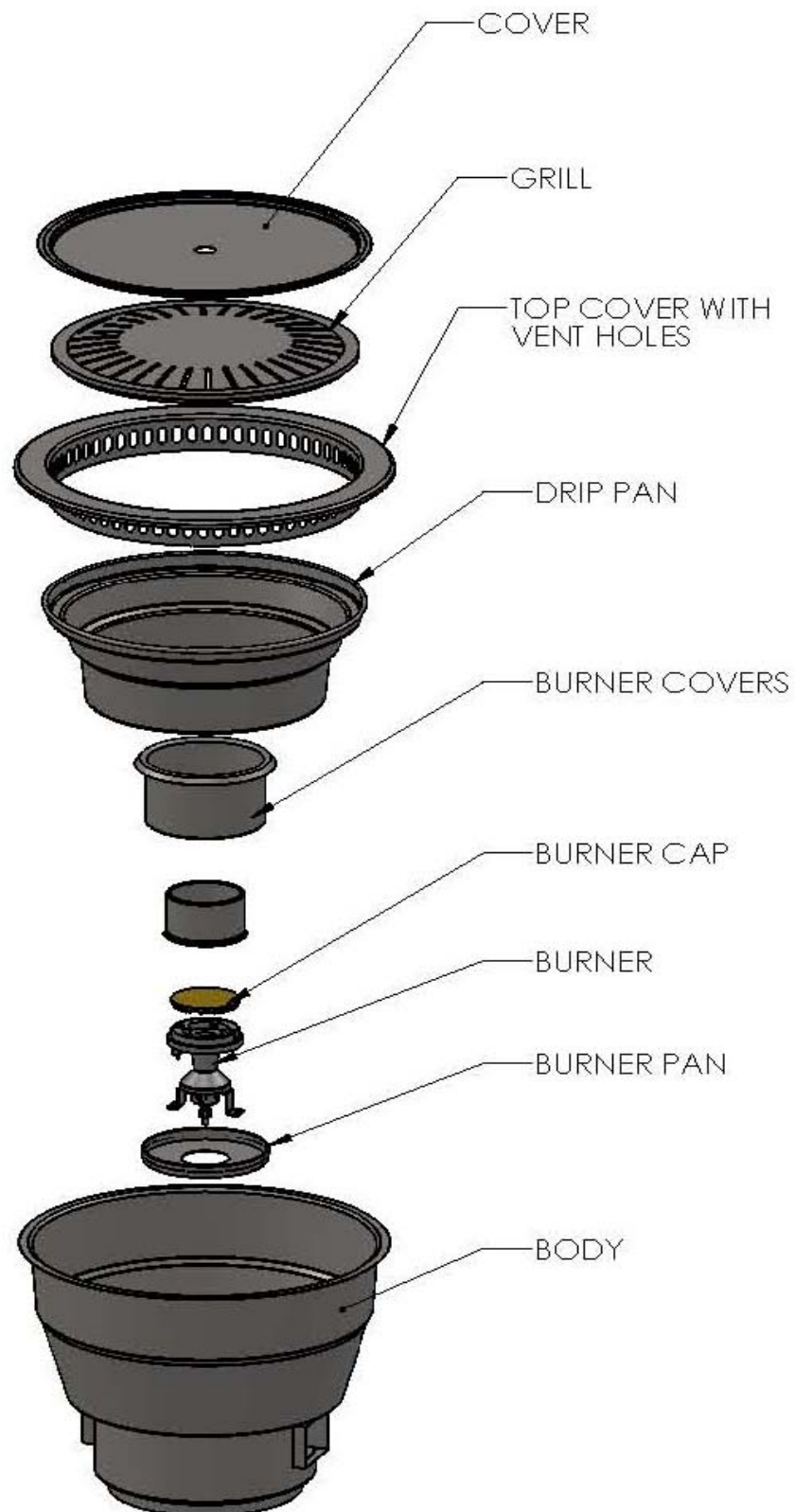
7.0 Illustrations

Illustration 1 - Dynamic Korean Barbecue System (DKBS-RDD)



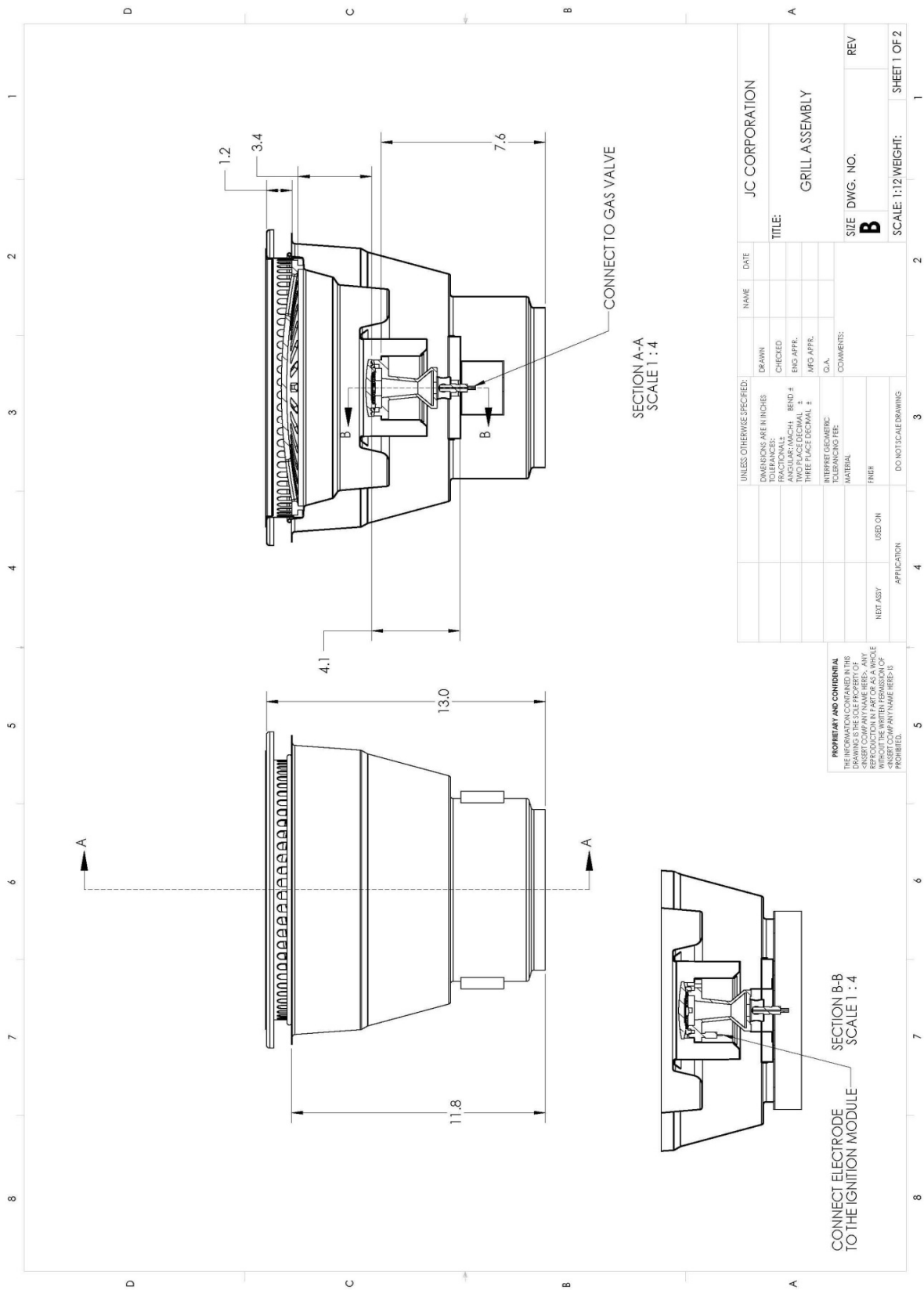
7.0 Illustrations

Illustration 2 - Grill Assembly Components



7.0 Illustrations

Illustration 3 - Grill Assembly Details



7.0 Illustrations

Illustration 4 - Grill Assembly Burner Details

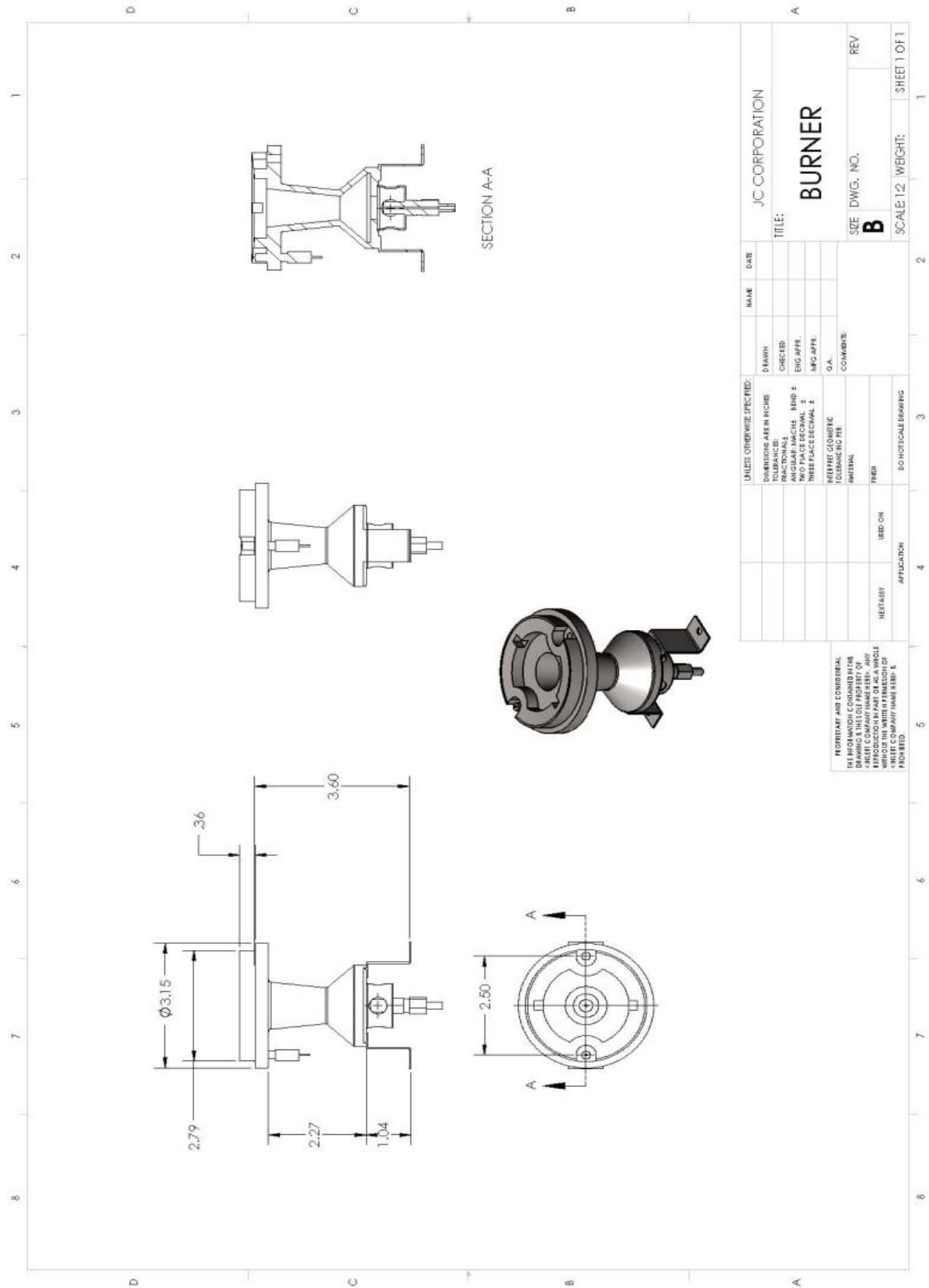
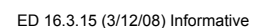
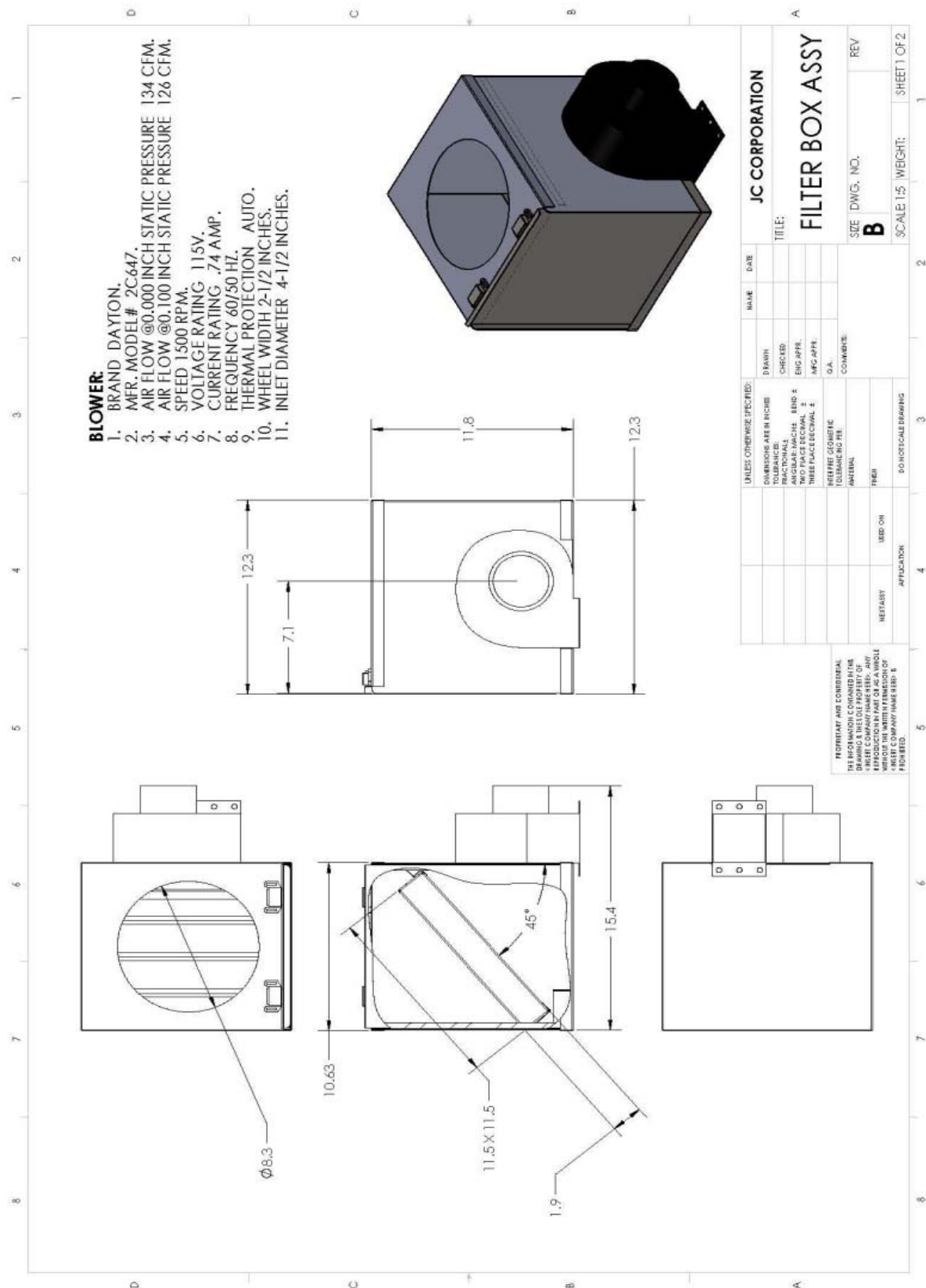


Illustration 5 - Control Unit Igniter Details & Schematic



7.0 Illustrations

Illustration 7 - Filter Box Assembly & Blower Specifications



7.0 Illustrations

Illustration 8 - Safety Markings and Warnings

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

WARNING: Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

WARNING: Never cover the entire cooking surface, by use of sheet pans or other devices, when burner is ON. This could cause warping or permanent damage to the appliance and will void the warranty.

7.0 Illustrations

Illustration 9 - Installation, Operation & Owners Guide (7 pgs.)

DYNAMIC KOREAN BARBECUE SYSTEMS

FOR COMMERCIAL USE

Installation, Operation And Owners Guide

**Model No. DKBS-RDD
Commercial Cooking Gas Appliance**

**J.C. Enterprises
11837 Front St., Norwalk, CA 90650
Tel:(562)864-1333, Fax:562)864-1339**



Intertek



7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (2 of 7)

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

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IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (3 of 7)

Gas Supply

The local gas company should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas and to ensure that the meter is adequate for the required flow rate. The piping from the gas meter to the appliance must be an appropriate size.

All fixed appliances must be fitted with an accessible upstream gas shut off valve as a means of isolating the appliance for emergency shut off and for servicing.

A manually operable valve must be fitted to the gas supply to the appliance to enable it to be isolated in an emergency. When it is not practical to do this, an automatic isolation valve system should be fitted which can be operated from a readily accessible position.

In locations where the manual isolation valve is fitted or the automatic system can be reset this notice must be posted:

ALL DOWNSTREAM BURNER VALVES MUST BE TURNED OFF PRIOR TO ATTEMPTING TO RESTORE THE SUPPLY. AFTER EXTENDED SHUT OFF, PURGE BEFORE RESTORING GAS.

Gas Supply Notes

Before assembly and connection, check gas supply.

- *The type of gas for which the unit is equipped is stamped on the rating (data) plate.
- *Make sure the gas meter and piping are of adequate size.
- *Make sure new piping and connections have been properly installed.

Gas Pressure Regulator

A gas pressure regulator must be installed to regulate the proper flow of gas to the appliance. The regulator must be installed between the main gas supply line to the unit shut off valve and the appliance and must be accessible for servicing. Proper sizing of the regulator is extremely important. Check the BTU rating of the appliance being installed.

The gas pressure regulator must have a 5.0 in. w.c. outlet pressure setting.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system where pressures are in excess of ½ PSIG.

When test pressures are ½ PSIG (3.45KPA) or less, the appliance must be isolated from the gas supply system by closing its individual manual shut off valve.

7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (4 of 7)

WARNING: Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

Ventilation Air

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable local codes:

Do not obstruct the flow not combustion and ventilation air >>> Proper ventilation is critical for optimum performance. The ideal method of ventilating gas fired equipment is the use of properly designed venting system. A strong exhaust will create a vacuum in the room. For an exhaust vent to work properly, replacement air must be equal to the amount of air exhausted. An imbalance between exhaust and replacement air can cause degradation in the appliance performance.

All gas burners require sufficient air to operate safely. Objects should not be placed in and around the burner housing, located under table.

INSTALLATION

Installation Procedure

Uncrating

Check the crate for any possible damage sustained during transit. Carefully remove the appliance, removing all packing material, again check for damage. Any damage to the appliance must be reported to the carrier, immediately.

Location

Proper placement of the appliance will ensure operator convenience and satisfactory performance. Adequate clearance must be maintained so that the combustion and ventilation air is not obstructed for proper operation. The appliance shall not be installed in a combustible location. This appliance is for installation in non-combustible locations only. The appliance must be kept free and clear of combustible materials.

Placing Appliance

Install the appliance into only approved tables, supplied by the manufacturer. The floor on which the appliance is to be installed must be capable of adequately supporting the weight of the appliance.

Leveling

For proper and safe operation, each appliance must be level. After installing the appliance into the approved non-combustible table top, make sure it is leveled properly.

7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (5 of 7)

Statutory Regulations

The installation of this appliance must be carried out by a properly trained and qualified installer and in accordance the relevant regulations, codes of practice and the related publications of the Country, State, County and City of installation.

In The United States Of America

- 1) Local Codes
- 2) National Fuel Gas Code ANSI Z223.1
- 3) National Electrical Code, ANSI/NFPA-70
- 4) Vapor Removal From Cooking Equipment, NFPA-96

OPERATOR'S INSTRUCTIONS

Lighting Instructions

- 1) Turn ON main gas supply valve.
- 2) Push and Turn the appliance gas control knob counter clockwise to HI. (You should hear a sparking sound.) The spark should light the main burner.
- 3) Continue pushing the knob for 15 seconds. **If main burner does not stay lit, turn the knob clockwise to OFF. Wait 5 minutes before attempting to light.**
- 4) To retry to light the main burner, **repeat Step 2.**

Notes: IF MAIN BURNER STILL DOES NOT LIGHT, CHECK FOR THE FOLLOWING:

- 1) Make sure the battery is good and installed properly.
- 2) Make sure there is a spark from the spark electrode to the burner.
- 3) Make sure all of the air is purged from the gas line.
- 4) Make sure the appliance has proper gas pressure of 5.0 inches water column.

After all of the above has been found to be okay, and the burner still cannot be lit, CONTACT THE MANUFACTURER.

Incuse there is no spark, the appliance still can be lit Manually with a long lighting rod or lighter (About 8 inches long).

For Manual Lighting

- 1) Remove the cooking grill
- 2) Place lit lighting rod flame next to burner ports.
- 3) Push and Turn appliance gas control knob counter clockwise to HI. Keep knob depressed for 15 seconds. Burner should stay lit.

7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (6 of 7)

CLEANING AND MAINTENANCE

CAUTION: To Avoid Risk Of Personal Injury, Burns Or Damaging Unit

Do not use spray bottle to apply cleaners, over. Over spray could cause damage to equipment. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease.

CAUTION: To Avoid Risk Of Personal Injury or Burns

Allow appliance to cool prior to cleaning.

WARNING: Never cover the entire cooking surface, by use of sheet pans or other devices, when burner is ON. This could cause warping or permanent damage to the appliance and will void the warranty.

1) Remove grill, top cover with vent holes and drip pan

- Scrap grill with a stiff bristle brush, rinse with warm water. After drying, apply a coat of vegetable oil on cast iron grill to prevent from rusting.
- With soap/degreaser, scrub all parts in warm water
- Thoroughly dry top cover and drip pan before reinstalling

2) Remove Burner (As Needed)

- * The burner on this appliance is very well protected from grease and debris but if cleaning is necessary, remove grill, top cover, drip pan and burner cover.
- Remove burner cap and wash in mild soap and warm water. Make sure burner cap is thoroughly dry before reinstalling.

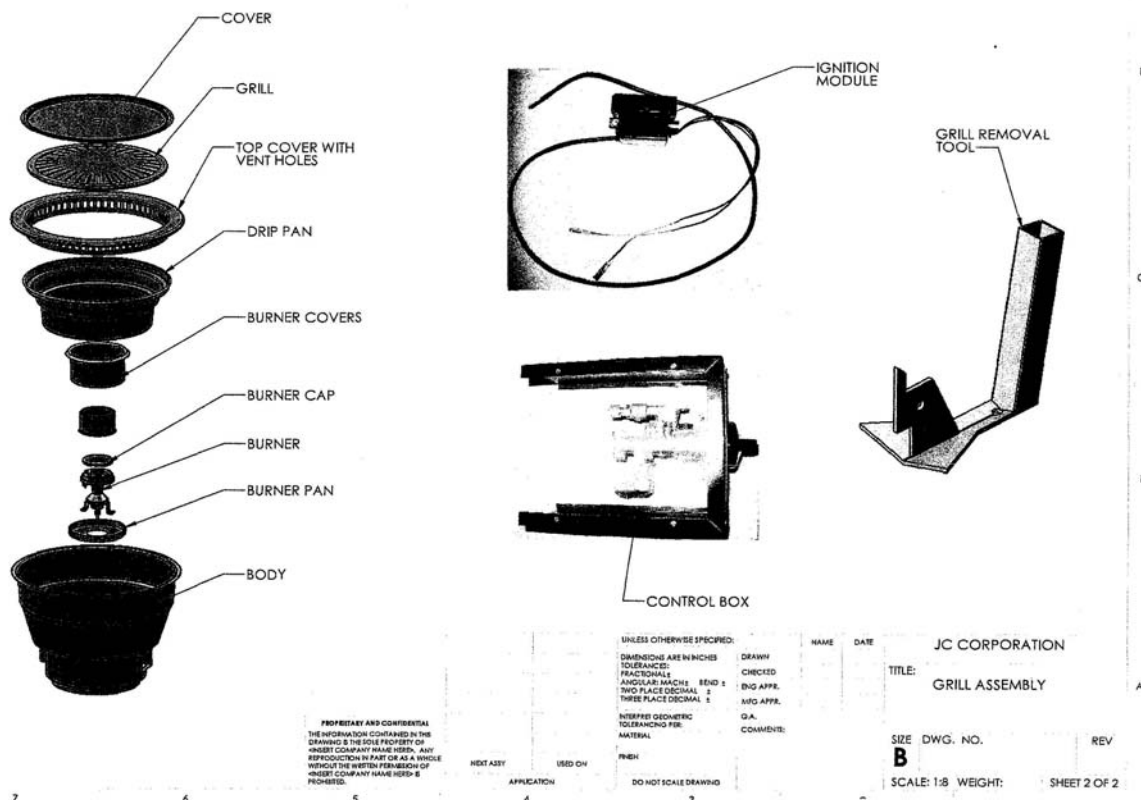
Note: To maintain luster of stainless steel surfaces, apply a thin coat of stainless steel cleaner and wipe with a clean cotton cloth.

Service

All warranty and non warranty repairs should be performed by a qualified service personnel. To locate authorized service in your area contact the manufacturer at (562)864-1333.

7.0 Illustrations

Illustration 10 - Installation, Operation & Owners Guide (7 of 7)





Installation Date: _____

Model Number: _____

Serial Number: _____

Notes: _____

J.C. Enterprises
Tel: (562)864-1333, Fax: (562)864-1339
Norwalk, California 90650

8.0 Test Summary					
Evaluation Period	3-Dec-09		Project No.	3196485	
Sample Rec. Date	12/1/2009	Condition	Production	Sample ID.	DKBS-RDD
Test Location	16015 Shady Falls Road, Elmendorf, TX 78112 USA				
Test Procedure	Testing Lab				
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.					
The following tests were performed:					
Test Description	UL 710 5th Edition, Issued 12/28/95	Compliant / Non-Compliant			
Temperature Test	Clause 30	Compliant			
Cooking Smoke and Flare-up Test	Clause 31	Compliant			
8.1 Signatures					
A representative sample of the product covered by this report has been evaluated and found to comply with the applicable requirements of the standards indicated in Section 1.0.					
Completed by:	Michael A Brown	Reviewed by:	Cory Machado		
Title:	Technical Writer	Title:	Sr. Project Engineer		
Signature:		Signature:			

9.0 Correlation Page For Multiple Listings

The following products, which are identical to those identified in this report except for model number and Listee name, are authorized to bear the ETL label under provisions of the Intertek Multiple Listing Program.

BASIC LISTEE	Joseph Chung Enterprises
Address	11837 Front St. Norwalk CA 90650
Country	USA
Product	Dynamic Korean Barbecue System (DKBS-RDD)

MULTIPLE LISTEE 1	None
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 1 MODELS	BASIC LISTEE MODELS

10.0 General Information

The Applicant and Manufacturer have agreed to produce, test and label ETL Listed products in accordance with the requirements of this Report. The Manufacturer has also agreed to notify Intertek and to request authorization prior to using alternate parts, components or materials.

COMPONENTS

Components used shall be those itemized in this Intertek report covering the product, including any amendments and/or revisions.

LISTING MARK

The ETL Listing mark applied to the products shall either be separable in form, such as labels purchased from Intertek, or on a product nameplate or other media only as specifically authorized by Intertek. Use of the mark is subject to the control of Intertek.

MANUFACTURING AND PRODUCTION TESTS

Manufacturing and Production Tests shall be performed as required in this Report.

FOLLOW UP SERVICE

Periodic unannounced audits of the manufacturing facility (and any locations authorized to apply the mark) shall be scheduled by Intertek. An audit report shall be issued after each visit. Special attention will be given to the following:

1. Conformance of the manufactured product to the descriptions in this Report.
2. Conformance of the use of the ETL mark with the requirements of this Report and the Certification Agreement.
3. Manufacturing changes.
4. Performance of specified Manufacturing and Production Tests.

In the event that the Intertek representative identifies non-conformance(s) to any provision of this Report, the Applicant shall take one or more of the following actions:

1. Correct the non-conformance.
2. Remove the ETL Mark from non-conforming product.
3. Contact the issuing product safety evaluation center for instructions.

10.1 Evaluation of Unlisted Components

Because Unlisted Components are uncontrolled, and they do not fall under a third party follow up program, Intertek may require these components to be tested and/or evaluated at least once annually, more often for certain components, as part of the independent certification process. The Unlisted Components in Section 5.0

Note to Intertek Follow Up Inspector: The Component Evaluation Center, CEC, will notify you in writing when these components must be selected and sent to the CEC for re-evaluation

Ship the samples to:
Intertek Testing Services NA Inc.
ETL Component Evaluation Center
13200 Levan Road
Livonia, MI 48150 USA
Attn: Component Evaluation Center

Sample Disposition: Due to the destructive nature of the testing, all samples will be discarded at the conclusion of testing unless, the manufacturer specifically requests the return of the samples. The request for return **must** accompany the initial component shipment.

11.0 Manufacturing and Production Tests

The manufacturer agrees to conduct the following Manufacturing and Production Tests as specified:

Required Tests

Dielectric Voltage Withstand Test

11.1 Dielectric Voltage Withstand Test

Method

One hundred percent of production of the products covered by this Report shall be subjected to a routine production line dielectric withstand test.

The test shall be conducted on products, which are fully assembled. Prior to applying the test potential, all switches, contractors, relays, etc., should be closed so that all primary circuits are energized by the test potential. If all primary circuits cannot be tested at one time, then separate applications of the test potential shall be made.

The test voltage specified below shall be applied between primary circuits and accessible dead-metal parts. The test voltage may be gradually increased to the specified value but must be maintained at the specified value for one second or one minute as required.

Test Equipment

The test equipment shall incorporate a transformer with an essentially sinusoidal output, a means to indicate the applied test potential, and an audible and/or visual indicator of dielectric breakdown.

The test equipment shall incorporate a voltmeter in the output circuit to indicate directly the applied test potential if the rated output of the test equipment is less than 500VA.

If the rated output of the test equipment is 500VA or more, the applied test potential may be indicated by either:

- 1 - a voltmeter in the primary circuit;
- 2 - a selector switch marked to indicate the test potential; or
- 3 - a marking in a readily visible location to indicate the test potential for test equipment having a single test potential output.

In cases 2 and 3, the test equipment shall include a lamp or other visual means to indicate that the test potential is present at the test equipment output. All test equipment shall be maintained in current calibration.

Products Requiring Dielectric Voltage Withstand Test:

<u>Product</u>	<u>Test Voltage</u>	<u>Test Time</u>
All products covered by this Report.	1000V	60 s
	or	
	1200V	1 s

12.0 Revision Summary

The following changes are in compliance with the declaration of Section 8.1:

[illegible]