

1.0 Reference and Address			
Report Number	103026447LAX-001a	Original Issued: 10-Jul-2017	Revised: 3-Aug-2017
Standard(s)	Gas Food Service Equipment [ANSI Z83.11:2016 Ed. 4]		
	Gas Food Service Equipment [CSA 1.8:2016 Ed.4]		
Applicant	Joseph Chung Enterprises	Manufacturer	<b>Joseph Chung Enterprises</b>
Address	11837 Front St Norwalk, CA 90650	Address	11837 Front St Norwalk, CA 90650
Country	USA	Country	USA
Contact	Mr. Joseph Chung	Contact	Mr. Joseph Chung
Phone	(626) 833-5353	Phone	(626) 833-5353
FAX	NA	FAX	NA
Email	<a href="mailto:bbq@jcdkbs.com">bbq@jcdkbs.com</a>	Email	<a href="mailto:bbq@jcdkbs.com">bbq@jcdkbs.com</a>

2.0 Product Description	
Product	Commercial Cooking Equipment
Brand name	Dynamic Korean BBB System
Description	The products covered by this report are commercial cooking appliance designed for other than household use, for use by restaurant patrons in preparation of their own food. The appliances are used under professional supervision from restraint staff.
Models	DKBS-1G, DKBS-RGC, for use with Natural Gas only
Model Similarity	Both models are table mounted, The rectangular grill model DKBS-RGC, has a 10.5 inch by 16.18 cooking surface and uses a single tube style burner. The DKBS-1G is a round cooking surface is approximately 14 inches in diameter and the burner is a round brass capped burner.
Ratings	The appliances are rated at 13,000 Btu per hour each
Other Ratings	Battery: AA, 1.5Vdc, 1 Nos.

### 3.0 Product Photographs

**Photo 1** - Main Products Overview of Test Samples



### 3.0 Product Photographs

**Photo 2** - Main Product DKBS-1G Grill Plate



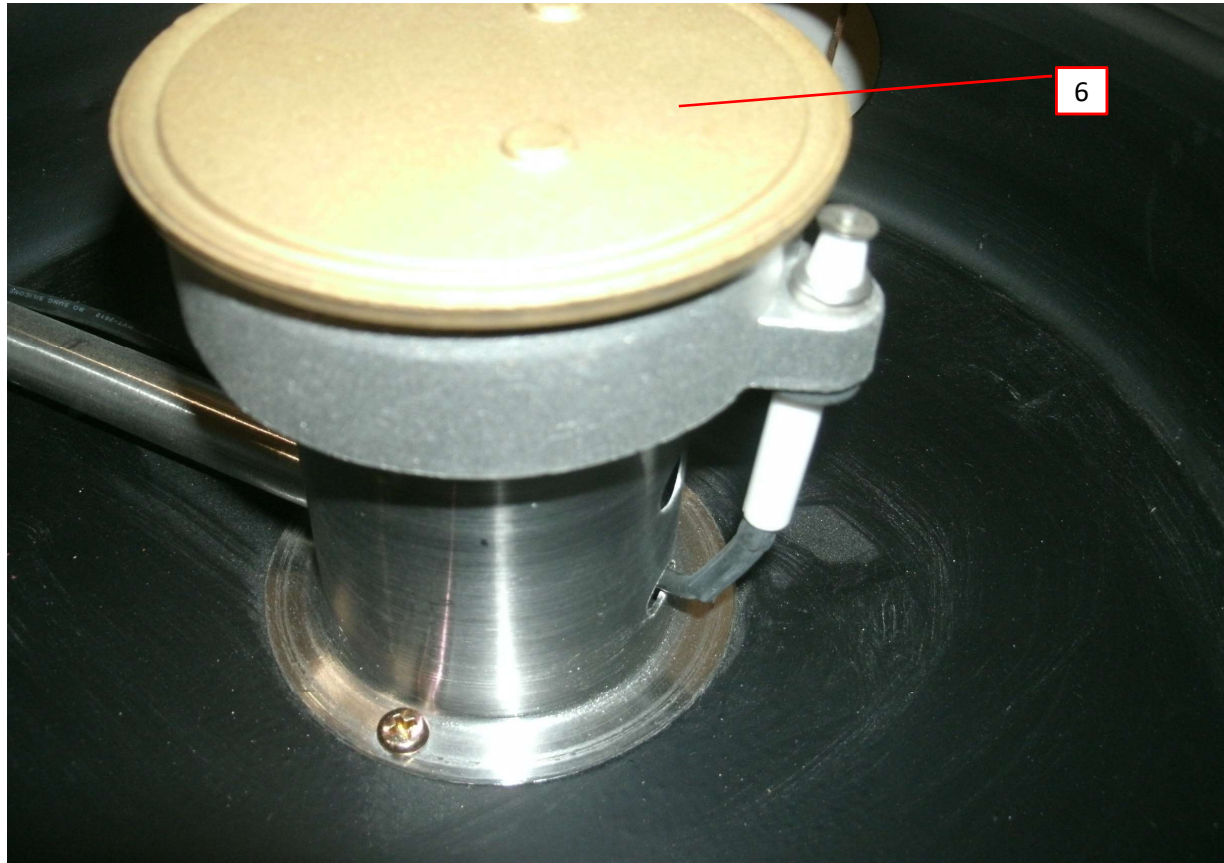
### 3.0 Product Photographs

**Photo 3** - Internal view of the DKBS-1G Drip Pan and Main Burner



### 3.0 Product Photographs

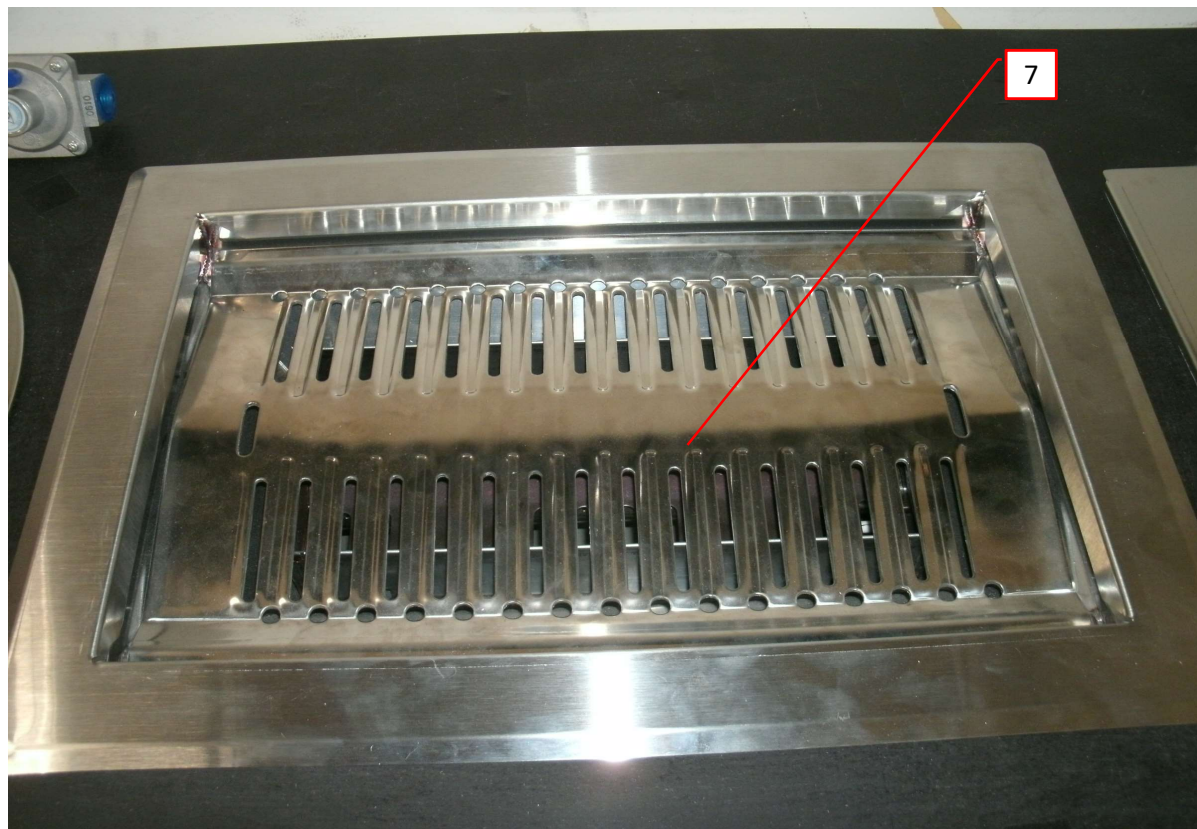
**Photo 4 - DKBS-1G Main Burner Detail**





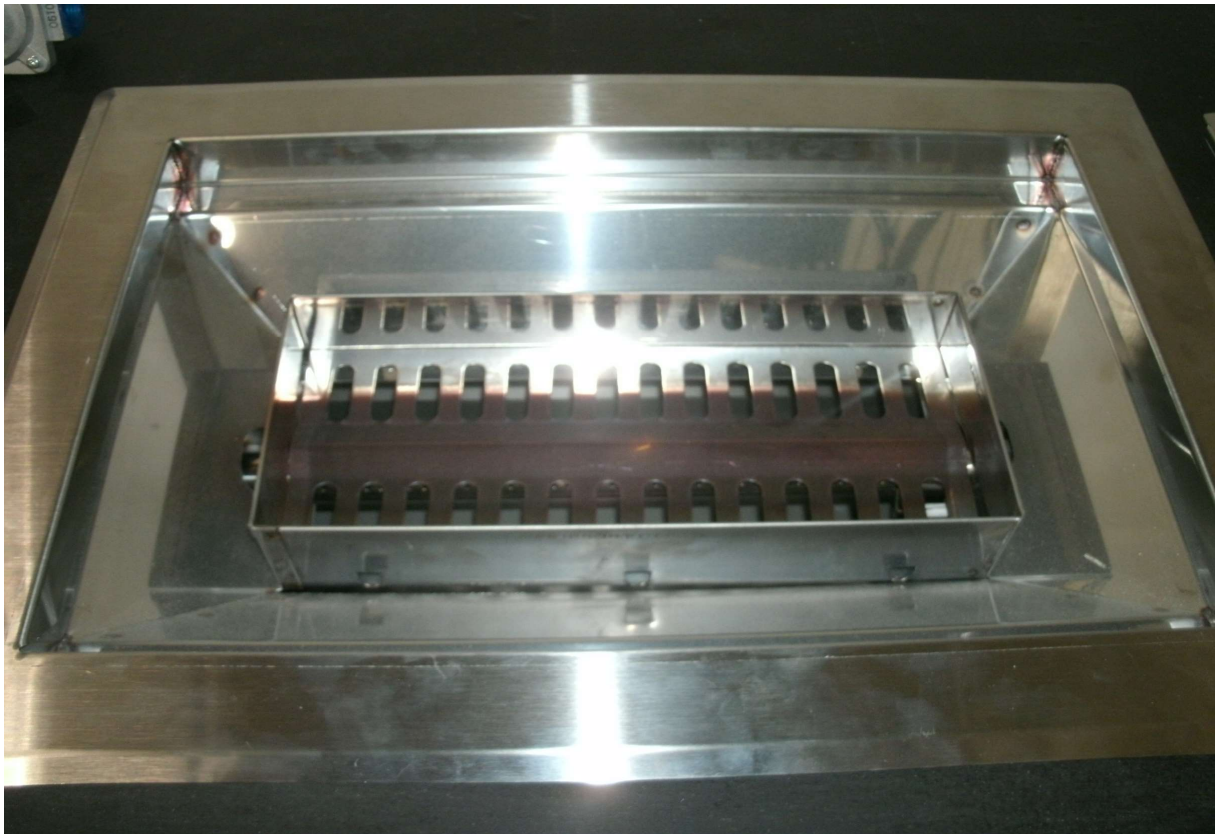
### 3.0 Product Photographs

**Photo 5 - DKBS-RGC Grill Plate**



### 3.0 Product Photographs

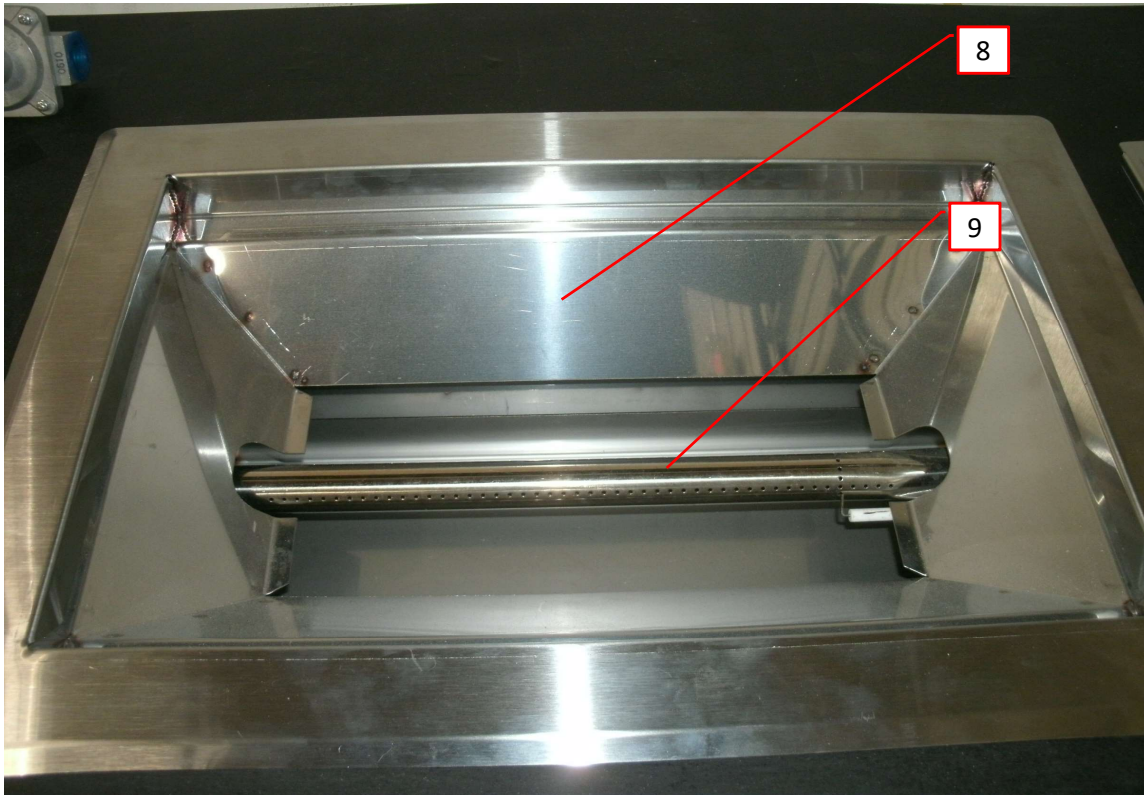
**Photo 6** - DKBS-RGC Burner Box





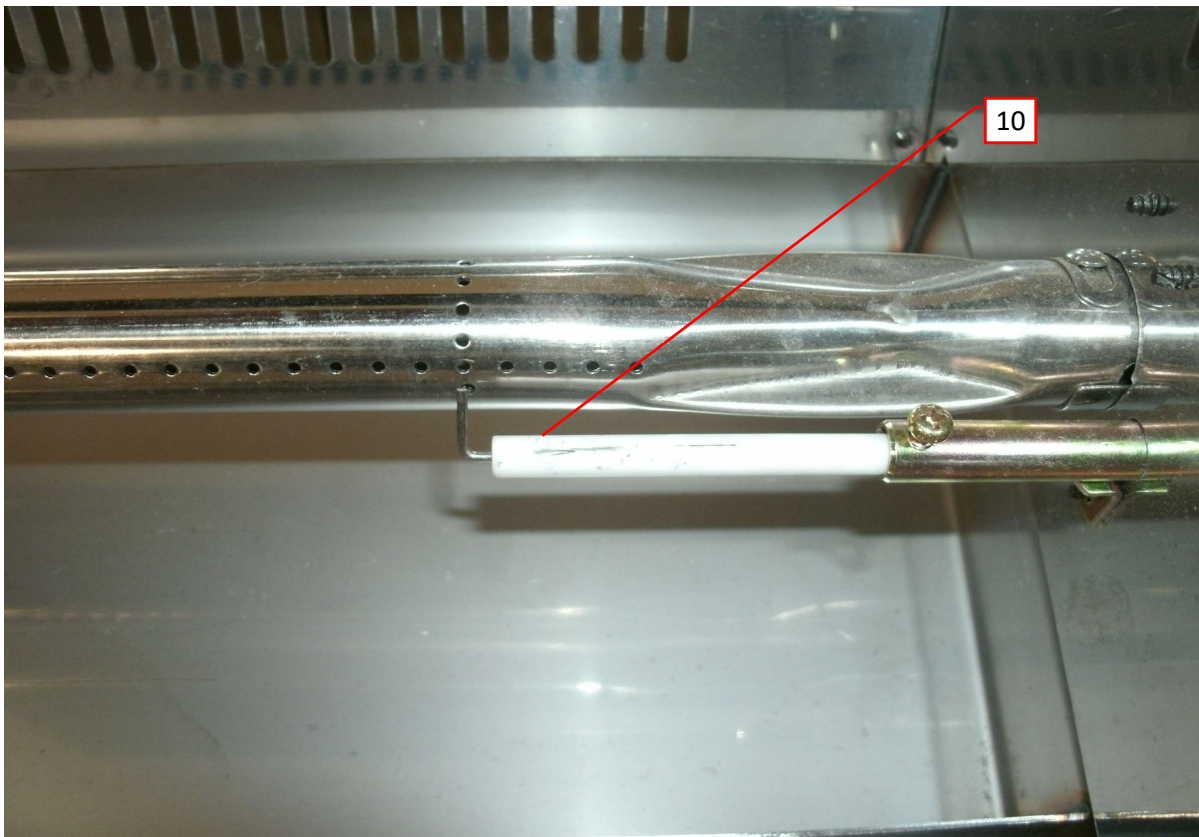
### 3.0 Product Photographs

**Photo 7 - DKBS-RGC Heat Shield and Main Burner Location**



### 3.0 Product Photographs

**Photo 8 - DKBS-RGC Main Burner Ignitor Location**



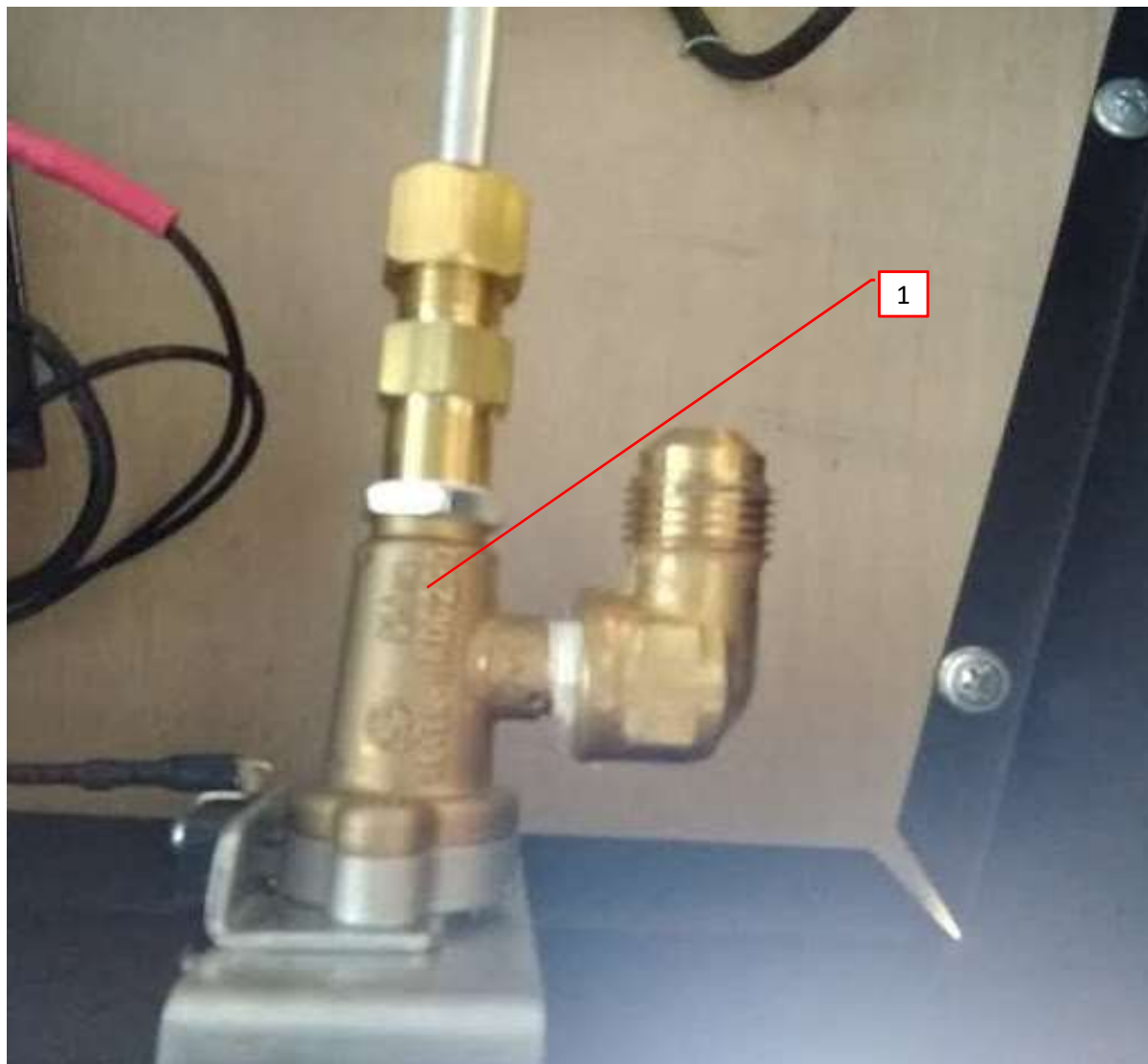
### 3.0 Product Photographs

**Photo 9** - DKBS-RGC and DKBS-1G Control Box Typical  
(See Ill. 6)



### 3.0 Product Photographs

**Photo 10** - DKBS-RGC and DKBS-1G - 7 Universe Gas Control Valve





### 3.0 Product Photographs

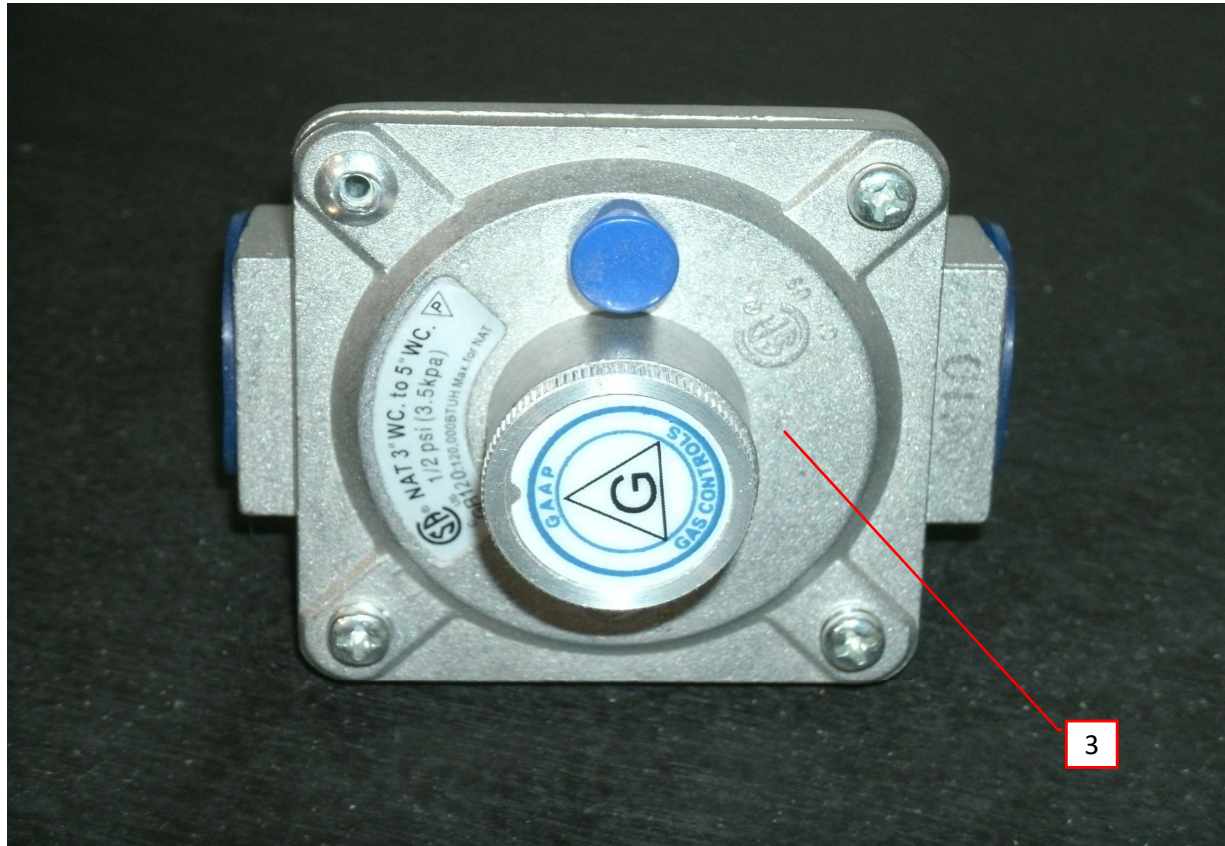
**Photo 11-** DKBS-RGC and DKBS-1G - 7 Universe Gas Control Valve and Ignition Module





### 3.0 Product Photographs

**Photo 12-** DKBS-RGC and DKBS-1G - Maxitrol Gas Pressure Regulator



<b>4.0 Critical Components</b>						
Photo #	Item no. <sup>1</sup>	Name	Manufacturer/ trademark <sup>2</sup>	Type / model <sup>2</sup>	Technical data and securement means	Mark(s) of conformity <sup>3</sup>
10	1	Main Gas Valve	Seven Universe	AXOOBO142	Saddle Mount Gas Valve for use with Natural and LP gases. Max temp. 350 Deg. F	cCSAus
11	2	Spark Ignition Module	Quickliter	QD1.5-1B	Manually Operated Electric Gas Ignition System for use with Nat or LP gases. Max Temp. 248 Deg. F	cCSAus
12	3	Gas Pressure Regulator	Maxitrol	RV47L	1/2 by 1/2 at 5" WC Outlet setting	cCSAus
2	4	DKBS-1G Grill Plate	Various	Various	Stainless Steel 12.9" Diam.	NR
3	5	DKBS-1G Drip Tray	Various	Various	Stainless Steel 16.3" Diam.	NR
4	6	DKBS-1G Burner Assembly	Various	Various	Brass	NR
5	7	DKBS-RGC Grill Plate	Various	Various	Stainless Steel 10.5 X 16.18"	NR
6	8	DKBS-RGC Heat Shield	Various	Various	Stainless Steel 304 - 20 gage	NR
7	9	DKBS-RGC Main Burner	Various	Various	Stainless Steel	NR
8	10	Spark Ignitor	Quickliter	QD1.5-1B	Steel Tip With Ceramic Insulator	uCSAca
9	11	Control Box	Various	Various	Fastened with screws to table bottom	NR
<p>NOTES:</p> <p>1) Not all item numbers are indicated (called out) in the photos, as their location is obvious.</p> <p>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.</p> <p>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.</p>						

#### **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. In addition to the specific construction details described in this Report, the following general requirements also apply.

Non-combustible Surfaces:

Rear: 0 in.

Left Side: 0 in.

Right Side: 0 in.

- 1 **Spacing** - In primary circuits, except as noted below, the spacings between uninsulated live parts of opposite or different polarity and between an uninsulated live part and a dead-metal part are not less than indicated in

### TABLE I

Minimum Spacings Other Than at Field Wiring Terminals and in Motors, in. (mm)

Potential, V	Over Surface <sup>a</sup>	Through Air <sup>a</sup>
0 - 50	1/16 (1.6)	3/64 (1.2)
51 - 125	3/32 (2.4)	1/16 (1.6)
126 - 250	1/8 (3.2)	3/32 (2.4) <sup>b,c</sup>
	5/32 (4.0) <sup>b,c</sup>	1/8 (3.2) <sup>b,d</sup>
251 - 480	1/4 (6.4) <sup>b,d</sup>	5/32 (4.0) <sup>b</sup>
481 - 600	3/8 (9.5) <sup>b,e</sup>	1/4 (6.4) <sup>b</sup>

(a) - At heating elements, these spacings shall not be less than 1/16 in. (1.6 mm) up to 300 V.

(b) - Enameled wire is to be considered as if it were an uninsulated live part. However, 3/32 in. (2.4 mm) and greater spacings over surface and through air are acceptable between dead-metal parts and enameled wire that is rigidly supported and held in place on a coil.

(c) - Between uninsulated live parts and grounded metal.

(d) - Between uninsulated live parts of opposite polarity.

(e) - At heating elements this spacing shall not be less than 1/4 in. (6.4 mm).

- 2 **Mechanical Assembly** - Components such as switches, fuseholders, connectors, wiring terminals and display lamps are mounted and prevented from shifting or rotating by the use of lockwashers, starwashers, or other mounting format that prevents turning of the component.
- 3 **Corrosion Protection** - All ferrous metal parts are protected from corrosion by plating, galvanizing, enameling or equivalent.
- 4 **Accessibility of Live Parts** - NA. No live parts present in unit. Unit work with battery.
- 5 **Grounding** -NA
- 6 **Polarized Connection** - NA

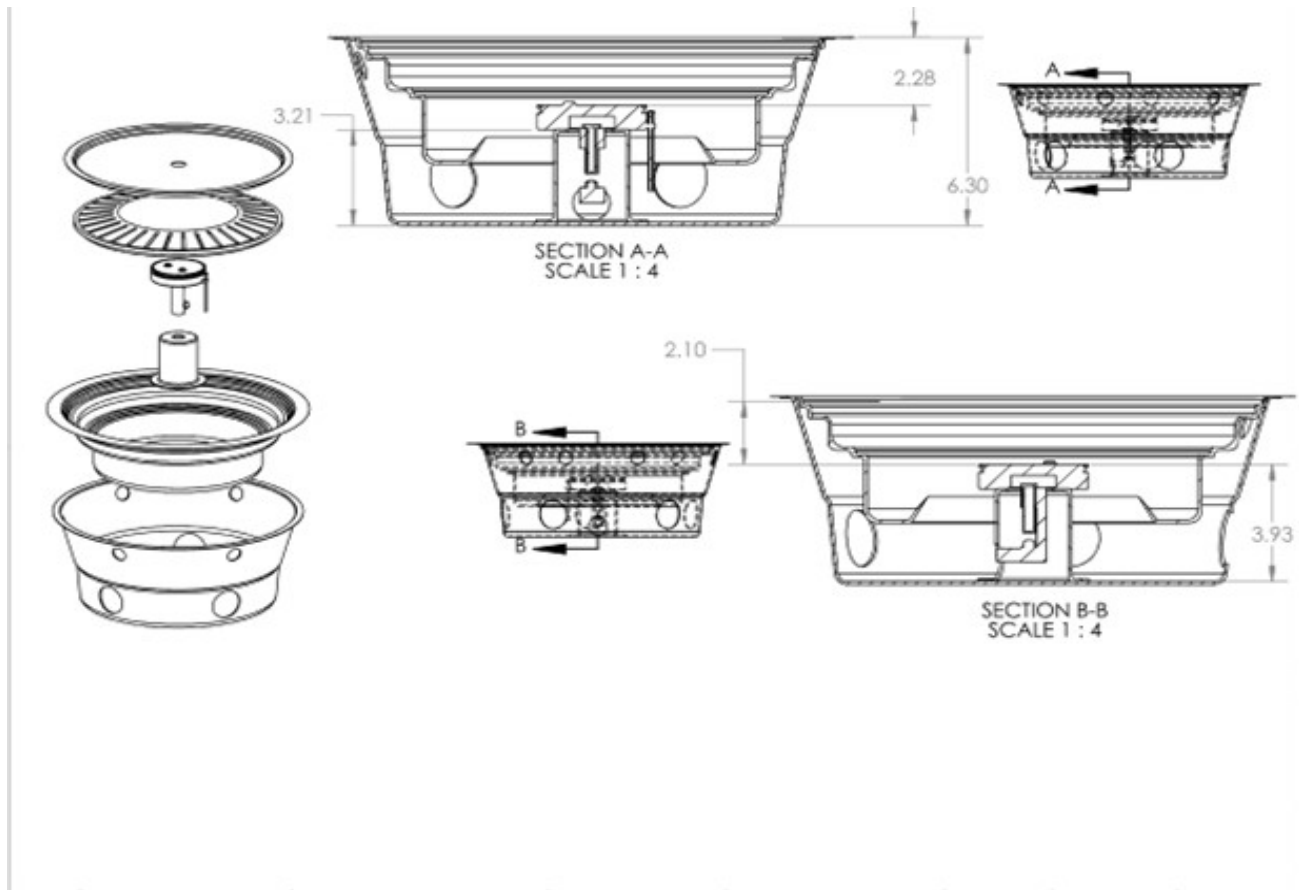
<b>6.0 Critical Features</b>	
7	<p><b>Internal Wiring</b> - All internal wiring, unless indicated otherwise, is Recognized Component Appliance Wiring Material, minimum 1/32 in. thick thermoplastic insulation, rated minimum 105 C, 300 V. All wiring is routed away from sharp edges and from contact with moving parts.</p> <p>Unless otherwise noted, all electrical connections are made by Listed phenolic or nylon insulated pressure cable connectors; closed-loop pressure connectors secured by a screw and prevented from rotating by a lock washer or integral barrier; quick-connect pressure wire connectors with interlocking detents; spade type pressure wire connectors with upturned ears secured by screw and prevented from rotating by lock washer or integral barrier; or by soldering after being made mechanically secure.</p>
8	<b>Schematics</b> -NA
9	<p><b>Markings</b> - The product is marked as follows: Nameplates - Each appliance shall bear a nameplate, or a combination of adjacent plates, located so as to be easily accessible and read when the appliance is in the normally installed position. The removal of a front panel not requiring special tools is permissible. The following shall appear on the plate(s):</p> <p>A. The manufacturer's or distributor's name, city and state or province.</p> <p>B. The manufacturer's or distributor's model number of the appliance.</p> <p>C. A built-in unit shall also have a marking stating:</p> <ol style="list-style-type: none"> <li>1. Minimum acceptable spacing between similar adjacent units.</li> <li>2. Minimum dimensions of combustion and ventilation openings.</li> </ol> <p>Note: On a built-in appliance of such design that space does not permit proper location of these instructions, they may be furnished on a metal tag attached to the appliance. The metal tag attachment shall comply with the strain relief requirement in Sec. A.1.7.</p> <p>D. A distinctive number, letter, or number and letter code which will identify an individual appliance or production lot of a limited group of appliances.</p> <p>E. The manufacturer's hourly Btu input rating of each burner or group of burners operating as a unit for each gas for which the appliance is equipped.</p> <p>F. The manufacturer's normal appliance manifold gas pressure in inches water column for each gas for which the appliance is equipped. If the point of pressure measurement is other than a plugged tapping, the point shall also be identified on the nameplate.</p> <p>G. Gases for which equipped:</p> <ol style="list-style-type: none"> <li>1. A nonconvertible appliance shall be marked for only the type of gas for which equipped as follows: Nat., Mfd., Mix., Propane, LP, or ___ Btu LP gas-air mixture (the heating value for the LP gas-air mixture shall be indicated).</li> </ol> <p>H. The statement: "Intended for other than household use." and "Destiné à un usage autre que des ménages."</p> <p>I. The statement: "For installation on a non-combustible counter/floor only" and "Pour l'installation sur un comptoir / étage non combustible uniquement."</p> <p>J. Electrical Rating - Voltage, phase, frequency (Hz) and total input in amperes.</p> <p>K. Identification of this Standard in accordance with the Listing Mark Data Page.</p>



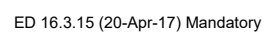
6.0 Critical Features	
10	<p><b>Cautionary Markings</b> - Warning labels are bilingual and supplied by manufacturer</p> <p>A label shall be affixed by the manufacturer to the appliance in a location conspicuous to anyone installing, adjusting, servicing or maintaining the equipment.</p> <p><b>WARNING</b></p> <p>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.</p> <p>IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE."</p> <p><b>ATTENTION</b></p> <p>L'installation, l'ajustement, l'altération, le service ou l'entretien inadéquats peuvent entraîner des dommages matériels, des blessures ou la mort. Lisez attentivement les instructions d'installation, d'utilisation et de maintenance avant d'installer ou d'entretenir cet équipement.</p> <p>EN CAS DE DÉFAUT DE PUISSANCE, NE PAS ATTENTE D'UTILISER CE DISPOSITIF."</p>
11	<p><b>Installation, Operating and Safety Instructions</b> - Instructions for installation and use of this product are provided by the manufacturer in multiple languages required by the standard.</p> <p>"Installing, Operating and Service Personnel:</p> <p>Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.</p> <p>Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.</p> <p>Service of the equipment should be performed by qualified personnel who are knowledgeable with American Ranges."</p> <p>"Installation, fonctionnement et personnel de service:</p> <p>L'installation de l'équipement doit être effectuée par un personnel qualifié, certifié, agréé et / ou autorisé qui connaît et possède des codes d'installation locaux.</p> <p>Le fonctionnement de l'équipement doit être effectué par un personnel qualifié ou autorisé qui a lu ce manuel et qui connaît bien les fonctions de l'équipement.</p> <p>Le service de l'équipement doit être effectué par un personnel qualifié connaissant les rangs américains."</p> <p>"DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OR THIS OR ANY OTHER APPLIANCE.</p> <p>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."</p> <p>NE PAS CONSERVER OU UTILISER LA GAZOLINE OU D'AUTRES VAPEURS OU LIQUIDES INFLAMMABLES DANS LA VICINITÉ OU CE PRODUIT OU TOUT AUTRE APPAREIL.</p> <p>EN CAS DE DÉTECTION, UNE ODEUR DE GAZ UNITÉS DE BAS À LA SOUPAPE DE CHANGE PRINCIPALE ET CONTACTEZ LA COMPAGNIE OU LE GAZ LOCAL FOURNISSEUR DE SERVICE.</p>

## 7.0 Illustrations

**Illustration 1 - DKBS Grill Assembly**

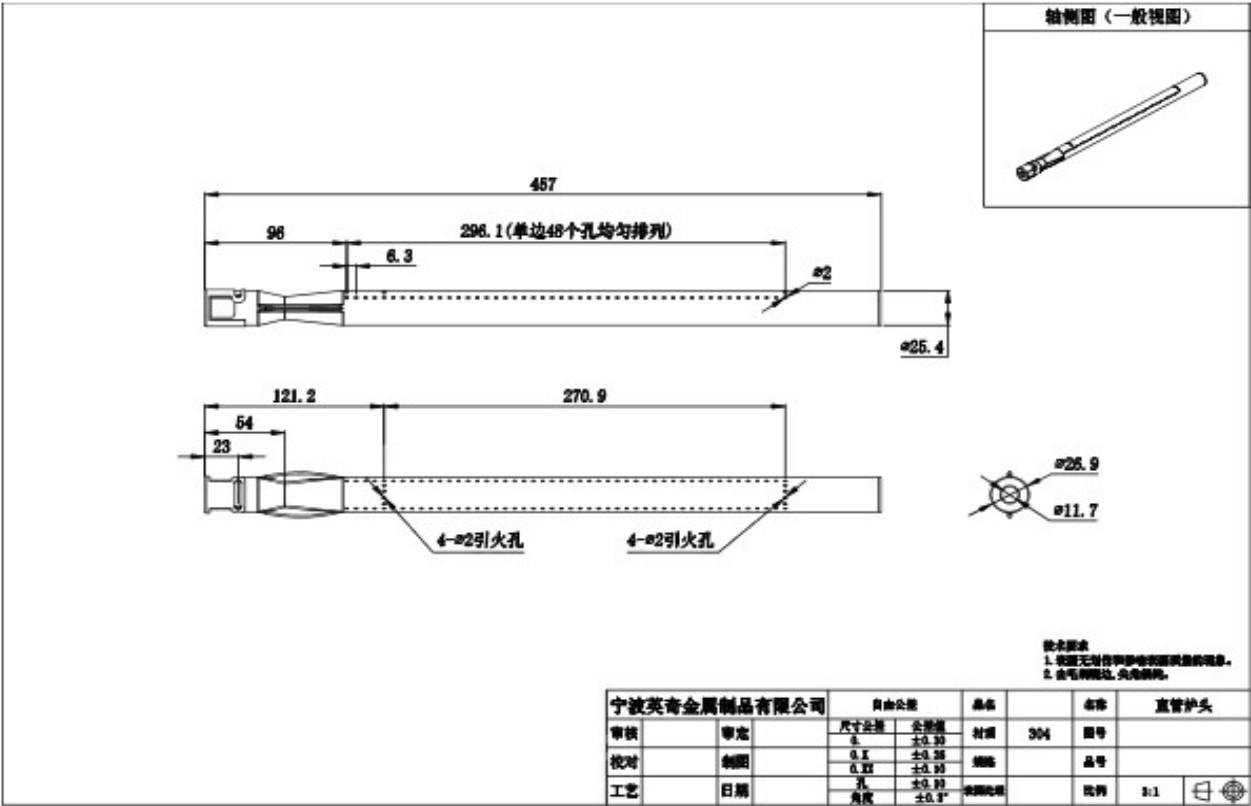


### Illustration 2 - DKBS Grill Body



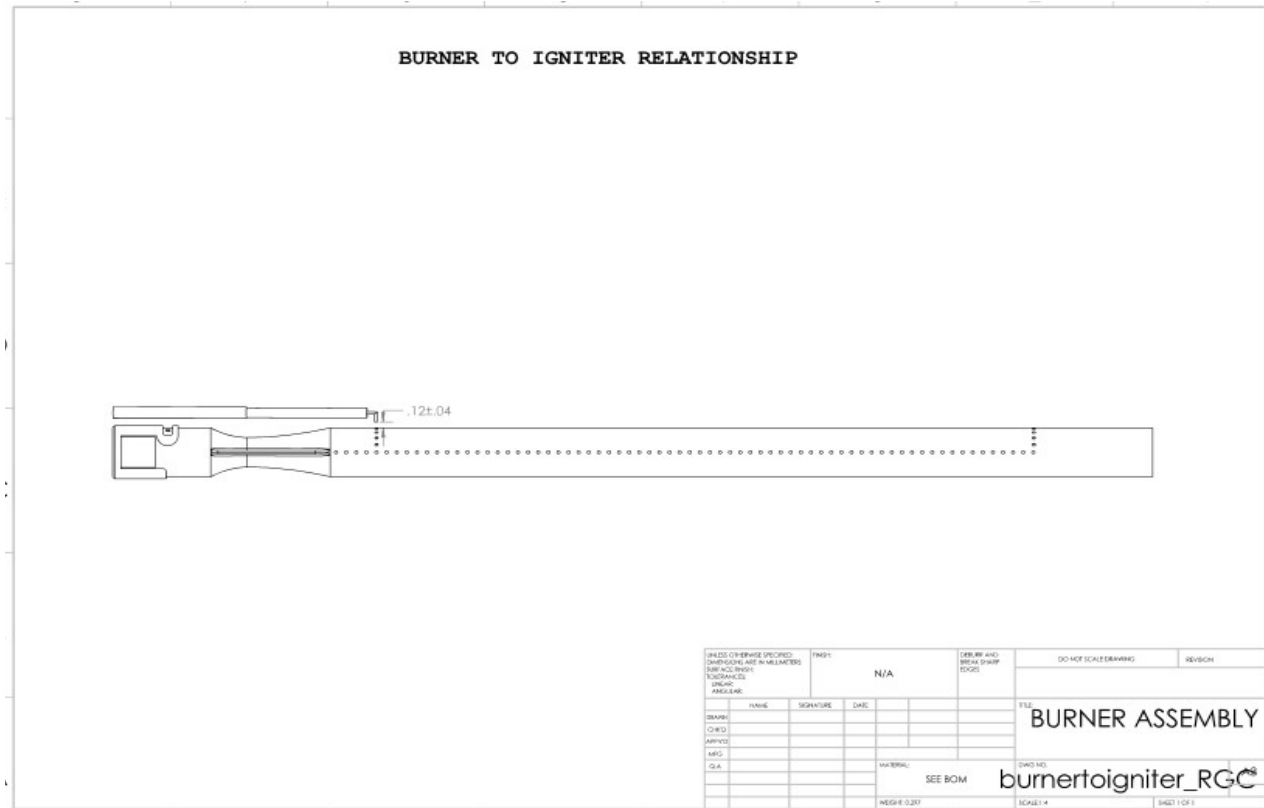
7.0 Illustrations

Illustration 3 - Burner Detail



## 7.0 Illustrations

Illustration 4 - Tube Burner and Igniter Detail





## 7.0 Illustrations

Illustration 5 - Round Burner and Igniter Detail

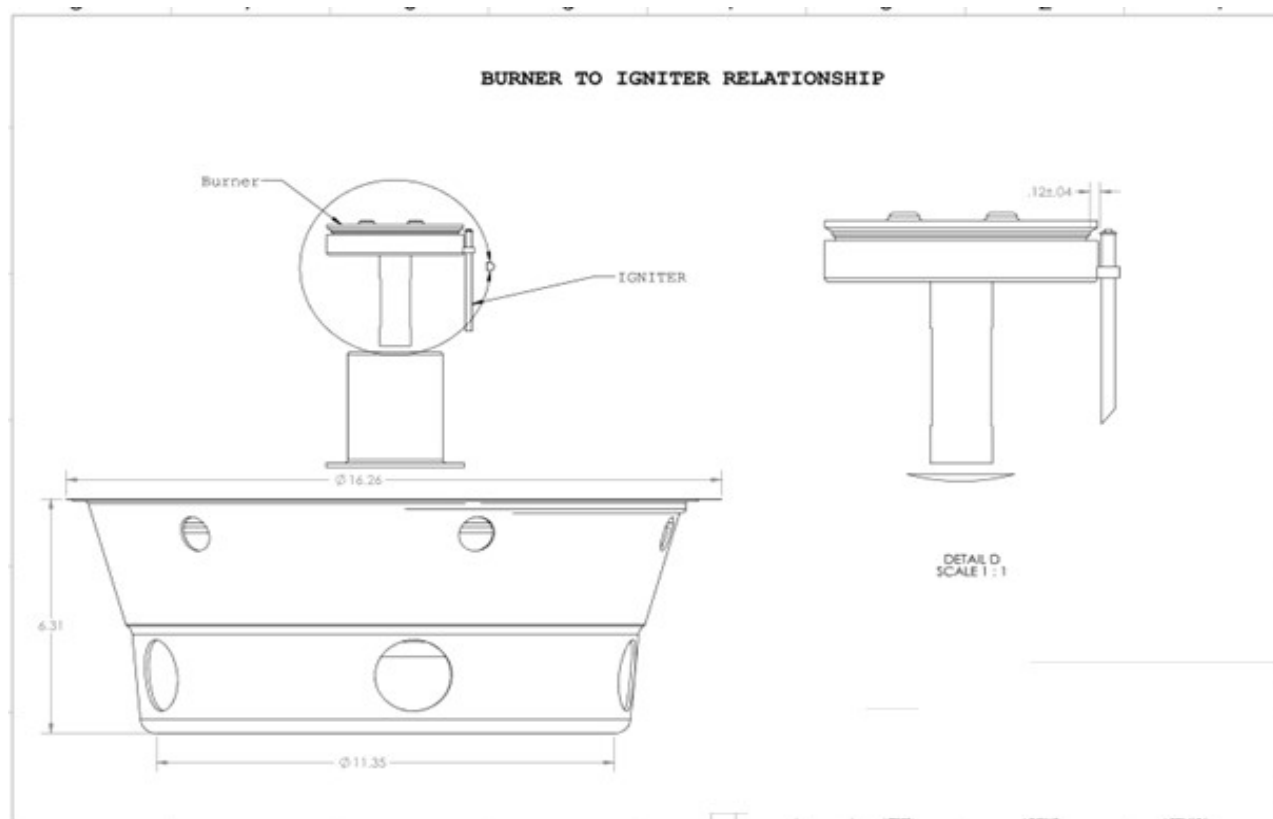
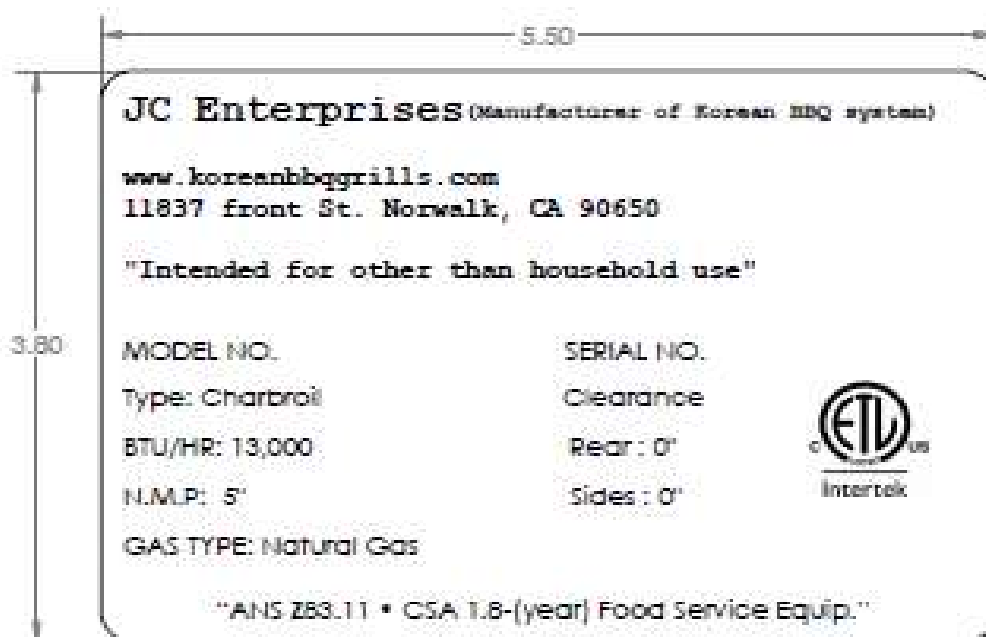


Illustration 6 - Name Plate



<b>8.0 Test Summary</b>			
Evaluation Period	05/25/2017 - 07/10/2017		Project
Sample Rec. Date	4/26/2017	Condition	Production
		Sample ID.	LAN1704261251-001
Test Location	25800 Commercentre Drive, Lake Forest, CA 92630		
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	Gas Food Service Equipment ANSI Z83.11:2016 Ed.4] CSA 1.8:2016 Ed.4 Gas Food Service Equipment [CSA 1.8:2016 Ed.4]		
Input Rating Test	5.3		
Combustion	5.4		
Burner Operating Characteristics	5.5		
Ignition Systems	5.8		
Wall, Floor and Component Temperatures	5.14		
Structural Integrity	5.21		
Instructions	4.47		
Marking	4.48		
<b>8.1 Signatures</b>			
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:	B. LeGresley	Reviewed by:	R. Gonzales
Title:	Associate Engineer	Title:	Senior Associate Engineer
Signature:	<i>Signature on file</i>	Signature:	<i>Signature on file</i>

### 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.

<b>BASIC LISTEE</b>	Joseph Chung Enterprises
Address	11837 Front St Norwalk, CA 90650
Country	USA
Product	Commercial Cooking Equipment

<b>MULTIPLE LISTEE 1</b>	None
Address	
Country	
Brand Name	

<b>ASSOCIATED MANUFACTURER</b>	
Address	
Country	

<b>MULTIPLE LISTEE 1 MODELS</b>	<b>BASIC LISTEE MODELS</b>

<b>MULTIPLE LISTEE 2</b>	None
Address	
Country	
Brand Name	

<b>ASSOCIATED MANUFACTURER</b>	
Address	
Country	

<b>MULTIPLE LISTEE 2 MODELS</b>	<b>BASIC LISTEE MODELS</b>

<b>MULTIPLE LISTEE 3</b>	None
Address	
Country	
Brand Name	

<b>ASSOCIATED MANUFACTURER</b>	
Address	
Country	

<b>MULTIPLE LISTEE 3 MODELS</b>	<b>BASIC LISTEE MODELS</b>

## 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.

The mark must include the following four items:

- 1) applicable country identifiers "US" and/or "C" or "US", "C" and "EU"
- 2) the word "Listed" or "Classified" or "Recognized Component" (whichever is appropriate)
- 3) a control number issued by Intertek
- 4) a product descriptor that identifies the standards used for certification. Example:

**For US standards**, the words, "Conforms to" shall appear with the standard number along with the word, "Standard" or "Std." Example: "Conforms to ANSI/UL Std. XX."

**For Canadian standards**, the words "Certified to CAN/CSA Standard CXX No. XX." shall be used, or abbreviated, "Cert. to CAN/CSA Std. CXX No. XX."

Can be used together when both standards are used.

**Note: A facsimile must be submitted to Intertek, Attn: Follow-up Services for approval prior to use.**

The facsimile need not have a control number. A control number will be issued **after signed Certification Agreements** have been received by the Follow-up Services office, approval of the facsimile of your proposed Listing Mark, satisfactory completion of the Listing Report, and scheduling of a factory assessment in your facility.

### 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 require testing and/or evaluation as indicated.

**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

45000 Helm Street, Suite 150

Plymouth Twp., MI 48170 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 Test**

Component and Assemblies Functional Test  
Burner Operating Characteristics, Ignition System and Combustion Test

#### **11.1 Component and Assemblies Functional Test:**

Method: The manufacturer shall test the components and the assemblies of each appliance in the following manner:

- a. Test each factory assembled burner and manifold and control assembly for proper gas valve operation and verify the gas tightness of the manifold and control assembly.
- b. Test each appliance to determine that electrical components function properly. This test shall be conducted on completely assembled appliances, when feasible. When not feasible, subassemblies shall be tested separately.
- c. Test each completely assembled unit to determine that the temperature limit control functions to shut off the gas supply to the main burner(s) in response to temperature rise, regardless of the source of heat.

##### **Products Requiring Component and Assemblies Functional Test:**

All products covered by this Report.

#### **11.2 Burner Operating Characteristics, Ignition System and Combustion Test:**

Method: The manufacturer's test method(s) shall be capable of relating back to the test(s) specified in the Standard.

- a. Burner operating characteristics;
- b. Ignition systems and safety shutoff devices;
- c. Combustion

The manufacturer's test method(s) shall be capable of relating back to the test(s) specified in the standard.

##### **Products Requiring Burner Characteristic, Ignition System and Combustion Test:**

All products covered by this Report, No less than once every twelve months, a completely assembled basic model.

## 12.0 Revision Summary

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

[illegible]