

# CERTIFICATE OF COMPLIANCE

**Certificate Number** 20150115-EX6885  
**Report Reference** EX6885  
**Issue Date** 2015-January-15

**Issued to:** Buckeye Fire Equipment Co.  
110 Kings Rd  
PO Box 428  
Kings Mountain, NC 28086

**This is to certify that representative samples of** Wet-chemical-solution Extinguishing System Units

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

**Standard(s) for Safety:** ANSI/UL 300, "Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment," and ANSI/UL 1254, "Pre-Engineered Dry Chemical Extinguishing System Units."

**Additional Information:** See the UL Online Certifications Directory at [www.ul.com/database](http://www.ul.com/database) for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.

Models BFR5, BFR10, BFR15 and BFR20 extinguishing system units, with 41lb, 71lb, 106lb and 125lb respectively. The units are designed to discharge "Buckeye Fire Equipment Company's Restaurant Fire Suppression Wet Chemical Solution" wet chemical solution from fixed nozzles for the extinguishment of fires occurring in restaurant hoods, plenums, filters, ducts and associated cooking appliances. For temperatures +32 to +120 F. Operated by automatic means with manual back up. Includes the protection of deep fat fryers, griddles, range tops, upright broilers, rock char broilers, gas radiant char broilers and woks.



Bruce Mahrenholz, Assistant Chief Engineer, Global Inspection and Field Services  
UL LLC

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

**Standard(s) for Safety:** ULC/ORD-C1254.6-95, "Fire Testing of Restaurant Cooking Area Fire Extinguisher System Units," and ANSI/UL 1254, "Pre-Engineered Dry Chemical Extinguishing Systems Units."

**Additional Information:** See the ULC Online Certification Directory at [www.ulc.ca](http://www.ulc.ca) for additional information

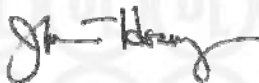
Only those products bearing the ULC Listing Mark should be considered as being covered by ULC's Listing and Follow-Up Service.

The ULC Listing Mark generally includes the following elements: the symbol ULC in a circle:  with the word "LISTED"; a control number (may be alphanumeric) assigned by ULC; and the product category name (product identifier) as indicated in the appropriate ULC Directory.

To confirm the status, validate the above information via the online directory.

Look for the ULC Listing Mark on the product.

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Joseph Hosey, General Manager, Director of Sales - Canada

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