



# FDNY

**BUREAU OF FIRE PREVENTION**

**9 Metro Tech Center, 3rd Floor**

**Brooklyn, NY, 11201**

To: Jared Gruenke  
From: New York City Fire Department  
Date: May 8, 2023  
Record ID: 2023-TMCOAP-000544-CERT



Premises Address: City-Wide

BIN

Application Type: Certificate of Approval

Result: Certificate of Approval

## **CERTIFICATE OF APPROVAL # 5932**

### **THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE**

### **AND EXPIRES ON May 7, 2026**

By order of Fire Commissioner and pursuant to Section 112 of the New York City Fire Code, the following equipment or material may be acceptable for use provided the conditions outlined below are in full compliance.

**Manufacturer:** The Vollrath Company, LLC

**Address:** 1236 N. 18th Street, Sheboygan, WI 53081

**Product:** FlexVent Slide-In Downdraft Vent System and Fire Suppression

**Model Numbers:** FC-6DV

**Pertinent Code Sections:** New York City Fire Code Section 901.4.5

**Prescribed Tests:** UL 710B, UL 300, EPA Test Method 202 (and UL 1046/ UL 197)

**Laboratory:** Underwriters Laboratories, Inc.

**Report:** E468345 Issued: 11/30/2021 Revised: 11/22/2022



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**Description:** The Downdraft Recirculating Vent Module consists of a Cooking Station that may be configured with one or multiple cooking appliances, a Ventilation Control and Interlock System, a Recirculating Filtration Ductless Hood Assembly, and a UL 300 Ansul Fire Suppression System. The Ductless Hood Assembly has three 165°F fusible links arranged in series. The fusible links are located under the hood and behind the particulate filters. If any one of the fusible links is actuated, the fire suppression system is activated. The Cooking Station and the fan motor are directly interlocked to the fire suppression system. In the event of a fire at the cooking station and the fire suppression system is activated (automatically or manually), power to the cooking appliance(s) and the fan is terminated. When the fan and system are operating normally, power is available to the cooking station. The negative pressure within the hood plenum is monitored with two pressure switches. One of the pressure switches terminates power to the unit if the pressure is too high (e.g., filtration is obstructed), the other terminates functionality if pressure is too low (e.g., filtration wrong or missing, fan not operating properly). Unit is designed and intended for front or back of the house use as authorized by the AHJ.

## Conditions of Approval

1. The ventless/ductless hoods shall ONLY be used within NYC Department of Buildings (DOB) approved commercial kitchen or area for food warming, light duty cooking only, plans for which shall be filed with and approved by the New York City Department of Buildings.
2. Prior to installation of the above-referenced ductless /ventless hood with cooking appliances, plans for the fire extinguishing system shall be filed with the New York City Fire Department for review and approval. Pre-engineered non-water fire extinguishing system shall be of a type for which a Certificate of Approval has been issued by the New York City Fire Department.
3. Installation, use and maintenance (including cleaning) of the above-referenced cooking equipment shall comply with all applicable requirements of the New York City Fire Code, the New York City Electrical Code, the New York City Construction Codes (including the Building Code and the Mechanical Code), and the rules.
4. The cooking equipment shall be installed in an area approved by the New York City Department of Buildings.
5. Listing requirements and the manufacturer's installation, operation and maintenance requirements shall be complied with.
6. The cooking equipment (including filters and catalyst) shall be inspected, cleaned and replaced if necessary, by a qualified person holding a Fire Department Certificate of Fitness. The catalyst shall be maintained in proper working order. A record of such inspection and cleaning shall be kept on the premises for inspection.
7. All installations shall be subject to inspection by representatives of the Fire Department which may result in additional requirements being imposed. The Fire Department may make periodic inspections of the above-referenced products without warning to ensure that maintenance requirements are being followed. These audit inspections will be solely at the discretion of the Fire Department.
8. The Fire Department's conditions of approval shall be provided to all New York City buyers, users and installers.
9. Certificate of Approval number shall be plainly and permanently stamped or otherwise affixed upon each product by the manufacturer or the local representatives of the manufacturer.
10. The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.



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11. The Certificate of Approval does not constitute an endorsement or recommendation of your product by the Fire Department, but is a certification that your product is acceptable as of the date of issuance.
12. Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate or perform as required by code, the conditions of this resolution or as represented in your application.
13. Any end user who fails to comply with the conditions as outlined in this approval will be subject to enforcement action.

Any change in company name or ownership, product name, chemical composition or model number of any product included on this certificate must be immediately reported to this Department in writing.

KC:JN

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By Order of,  
Chief of Fire Prevention