CERTIFICATE OF COMPLIANCE

Certificate Number UL-US-2239014-0
Report Reference EX28540-20220929

Date 3-Oct-2022

Issued to: Resguardo Industries Pvt Ltd

Plot No: 312, Harohalli 2nd phase, KIADB Industrial Area, Kanakapura Taluk Ramanagara, Karnataka 562112

India

This is to certify that representative samples of

GOAS - Wet-chemical-solution Extinguishing System Units

See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the

Standard(s) indicated on this Certificate.

Standard(s) for Safety: ANSI/CAN/UL/ULC 300:2022, Edition: 4, Issue Date: 2019-

6-10, Revision Date: 2022-7-6, ANSI/CAN/UL/ULC

1254:2022, 6th Ed, Issue Date: 2019-4-3, Revision Date:

2022-2-9

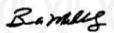
Additional Information: See the UL Online Certifications Directory at

https://ig.ulprospector.com for additional information

This Certificate of Compliance indicates that representative samples of the product described in the certification report have met the requirements for UL certification. It does not provide authorization to apply the UL Mark. Only the Authorization Page that references the Follow-Up Services Procedure for ongoing surveillance 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.





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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

Model	Category Description
Kitchen fire sniper system Series, 7.5, 12.5, 17.5, 22.5 and 27.5 Liter capacity. 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 +32°F(0°C) to +120°F(48.9°C). Operated by automatic means with manual backup. Includes the protection of deep fat fryers, griddles, range tops, gas radiant char-broilers, lava char-broilers, natural	Category Description Stored-pressure wet chemical solution extinguishing system units
charcoal broilers, mesquite wood char-broilers, upright broilers, and woks.	163/U63/U63/U63/U63/

