



EEEEV.MH29973 - ABOVEGROUND FLAMMABLE-LIQUID TANKS

Aboveground Flammable-liquid Tanks

See General Information for Aboveground Flammable-liquid Tanks

MARENGO FABRICATED STEEL LTD

MH29973

1089 County Rd 26

Po Box 179

Marengo, OH 43334-0179 USA

Aboveground tanks for flammable liquids

Aboveground tanks for flammable liquids on supports

Aboveground tanks for flammable liquids with supports

Secondary containment aboveground tanks for flammable liquids

Last Updated on 2019-07-30

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EEEEV.GuideInfo - ABOVEGROUND FLAMMABLE-LIQUID TANKS

[Containment Products for Flammable and Combustible Liquids] (Fixed and Stationary Storage Tanks) Aboveground Flammable-liquid Tanks

See General Information for Fixed and Stationary Storage Tanks

USE AND INSTALLATION

This category covers general-purpose, shop-fabricated, steel primary, secondary and diked containment-type tank constructions intended for aboveground storage of noncorrosive, stable, flammable and combustible liquids of maximum 1.0 spg at atmospheric pressure in capacities from approximately 60 gal to 75,000 gal.

These tanks are intended for fixed or stationary installation and use in accordance with ANSI/NFPA 30, "Flammable and Combustible Liquids Code," ANSI/NFPA 30A, "Code for Motor Fuel Dispensing Facilities and Repair Garages," ANSI/NFPA 31, "Installation of Oil-Burning Equipment," ANSI/NFPA 37, "Installation and Use of Stationary Combustion Engines and Gas Turbines," ANSI/NFPA 1, "Fire Code," the "International Fire Code" (published by the International Code Council), and/or other requirements of the Authority Having Jurisdiction (AHJ).

This category covers only the basic tank constructions and optional tank accessories specifically identified in the individual certifications that are investigated to additional requirements under the base tank standards.

This category does not cover field-erected tanks or portable/mobile tanks intended for shipping and transport, which are covered under separate requirements or regulations from the American Petroleum Institute, U.S. Department of Transportation, etc., or United Nations publications; or special-purpose tanks, such as utility or used oil.

These products have not been investigated for resistance to or use after hurricanes, tornadoes, earthquakes, floods or other natural disasters; or vehicle and similar impacts; and fire.

TANK TYPES

The following types of steel tank basic-containment constructions, designs and optional supports are indicated in the individual certifications:

Aboveground tank for flammable liquids (#) — Single-wall steel primary-containment tank.

Secondary-containment aboveground tank for flammable liquids (#) — Steel primary-containment tank within a steel secondary-containment shell forming an interstitial space capable of being pressurized and monitored for leakage.

(*) Diked aboveground tank for flammable liquids (#) — Steel primary-containment tank within a steel containment dike vessel capable of being monitored for leakage, but not capable of being pressurized.

(#) "on supports" — Optionally provided with supports to elevate and stabilize the tank above grade that are investigated for structural integrity.

(*) Diked tank designs are either:

"Open-top" — Dikes provided without covers that resist rain or debris entering the dike.

"Closed-top" — Dikes provided with covers that resist rain or debris entering the dike.

TANK ACCESSORIES

The following optional accessories noted in the individual certifications and investigated to additional requirements in ANSI/UL 142, "Steel Aboveground Tanks for Flammable and Combustible Liquids," may also be attached to the base tank:

Access devices — Ladders, stairs or runways provided for access, working or walking surfaces on the tank.

Lifting devices — Structural lugs, hooks or others means to facilitate lifting of the tank during fabrication, transport or installation.

Heating devices — Heating coils or hot wells provided within the tank for heating liquids in the tank.

FEATURES COVERED

The basic features of tanks covered under this category include all containment spaces and their respective openings (manways, emergency vents, normal vents, fill/withdraw, gauging, monitoring and other functional openings) with connections (threaded- or flanged-type fittings), and the tank accessories identified above.

All primary-tank compartment(s) are provided with normal and emergency vent openings. All secondary-tank interstitial space(s) are provided with emergency vent openings. It is anticipated the continued venting will be provided when installed in accordance with the applicable code.

In addition to vent openings, all primary-tank compartment(s) are provided with openings to accommodate filling, withdrawing, and inventory control; and all secondary-tank interstitial spaces are provided with openings for leak-detection monitoring.

Accessories (when provided) are attached to the tank or, where attachment at the factory is not possible (due to size/weight limits and/or potential damage), may be shipped with assembly instructions separately from or with the base tank.

All tank-containment compartments have been factory leak-tested by the manufacturer before shipping.

ACCESSORIES/FEATURES NOT INVESTIGATED

This category covers only the accessories and features specifically identified in the individual certifications. Any other accessories or components that are shipped with the tanks, attached to the tanks, or added to the tanks are not included in the scope of the tank certification. It is intended that the AHJ approve the use and/or installation of any such accessories independent of the tank certification.

In cases where either the tank is not marked for a specific fuel blend, or the liquid(s) to be stored in the tank is not known by the manufacturer, manway gasket compatibility is determined by the tank buyer.

RELATED PRODUCTS

See Fire-resistant Aboveground Tanks for Flammable and Combustible Liquids (EEZI) for tanks investigated to UL 2080, "Fire Resistant Tanks for Flammable and Combustible Liquids."

See Protected Aboveground Tanks for Flammable and Combustible Liquids (EELU) for tanks investigated to ANSI/UL 2085, "Protected Aboveground Tanks for Flammable and Combustible Liquids."

See Below-grade Vaults for Flammable-liquid Storage Tanks (EHOJ) for below-grade vaults investigated to UL 2245, "Below-Grade Vaults for Flammable Liquid Storage Tanks."

See Special-purpose Tanks (EFVT) for tanks constructed of steel, including generator base, work-top, lube oil, waste oil, day/utility, and other special-purpose types investigated to UL 142A, "Outline of Investigation for Special Purpose Aboveground Tanks for Specific Flammable or Combustible Liquids."

ADDITIONAL INFORMATION

For additional information, see Fixed and Stationary Storage Tanks (EDQX), Containment Products for Flammable and Combustible Liquids (ECPR) and Flammable and Combustible Liquids and Gases Equipment (AAPQ).

REQUIREMENTS

The basic standard used to investigate the basic tank-containment type and optional accessories in this category is ANSI/UL 142, "Steel Aboveground Tanks for Flammable and Combustible Liquids."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the name of the appropriate tank construction as indicated in the individual Listings.

* * * * *

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Last Updated on 2018-04-13

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KNGT.E181690 - COMMERCIAL COOKING APPLIANCES

Commercial Cooking Appliances

See General Information for Commercial Cooking Appliances

DARLING INTERNATIONAL INC

251 O Connor Ridge Blvd Ste 300
Irving, TX 75038-6510 USA

E181690

Grease storage tanks, suitable for indoor and outdoor use, Model(s) 2500C, 2500D, 2500DH, 2500H

Grease storage tanks, suitable for indoor use only, Model(s) 1000C, 1400CH, 1500C, 1500CH, 1500D, 1500GRN, 1500H, 2500CI, 2500CW, 2500DI, 2500DW, 2500HI, 2500HW, 400, 900C, 900D, 900H

Model(s) 1500C, 2036C, 2036H

Some models may also have Food Service Equipment, Sanitation Certification.

Last Updated on 2018-04-18

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KNGT.GuidelInfo - COMMERCIAL COOKING APPLIANCES

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances

See General Information for Heaters, Cooking Appliances

USE AND INSTALLATION

This category covers cooking equipment intended for commercial indoor use, such as coffee machines, espresso coffee makers (single or grouped dispensers), conductive cookers, food warmers including heated food servers, fryers, griddles, nut warmers, ovens, popcorn machines, steam kettles, ranges, and other appliances for use in commercial kitchens, restaurants, or other business establishments where food is dispensed.

This category also covers custom-built food preparation and/or serving equipment consisting of drop-in components, shelf heaters, plate warmers, lighted and/or heated food displays, etc.

These appliances are intended for commercial use in unclassified locations in accordance with ANSI/NFPA 70, "National Electrical Code" (NEC), and are intended to be installed in accordance with ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

If a product is suitable for built-in installation, side-by-side mounting or stacking, it is indicated in the installation instructions.

This category also covers commercial electric cooking appliances intended for outdoor use or for use in a protected location, if so designated by the manufacturer.

Certain appliances covered under this category have also been investigated for use aboard marine vessels over 65 ft in length as covered by USCG, Electrical Engineering Regulations Subchapter J, CG-259, (46 CFR Parts 110-113). Such appliances are identified by UL's Marine Certification Mark.

This category also covers commercial cooking equipment intended for use on standard electrical distribution systems utilizing other than NEMA-configuration wiring devices. Their only construction difference from other appliances certified under this category is the provision for a nonstandard-configuration plug and cord, suitable for use on the electrical distribution system for which the appliance is intended. The appliance may be provided with a detachable or nondetachable cord set. The cord or the cord set may be one of those styles required by ANSI/UL 197, "Commercial Electric Cooking Appliances," and recognized by Table 400.4 of the NEC, or one of the harmonized (HAR) types. The power-supply cord or cord set is certified by an agency applicable to the country in which the appliance is to be sold. The markings on the appliance and the literature provided with the appliance are in English and may also be in another language.

REBUILT PRODUCTS

This category also covers commercial cooking equipment that is rebuilt by the original manufacturer or another party having the necessary facilities, technical knowledge and manufacturing skills. Rebuilt commercial cooking equipment is rebuilt to the extent necessary by disassembly and reassembly using new or reconditioned parts. Rebuilt commercial cooking equipment is subject to the same requirements as new commercial cooking equipment.

PRODUCT MARKINGS

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the NEC must be observed in installation or use, suitable warnings or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power supply conductors, unless marked "Use Copper Wire Only For Power Supply Connections."

An outdoor commercial cooking appliance is marked, as applicable, "Suitable for Outdoor Use" or "Suitable for Protected Locations - See Installation Instructions." An outdoor commercial cooking appliance that is suitable for protected locations is also marked "Do not use this appliance under overhead combustible surfaces."

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance

Cooking Appliance

Other product identities may be used as shown in the individual certifications.

For rebuilt products, the word "Rebuilt," "Refurbished" or "Remanufactured" precedes the product identity.

RELATED PRODUCTS

For similar types of gas-fired food service equipment intended for commercial use, see Gas-fired Food Service Equipment (LGQX).

For cooking oil filters that are not an integral part of another appliance, see Filters for Cooking Oil, Commercial (KNRF).

Appliances provided with integral ventilation or recirculating equipment have been investigated to the requirements contained in UL 710B, "Recirculating Systems," and are covered under Commercial Cooking Equipment with Integral Recirculating Ventilation Systems (KNKG).

See Lead Content Verification of Products in Contact with Potable Water (QNVB).

ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment (KKBV), Electrical Equipment for Use in Ordinary Locations (AALZ), and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances with an integral cooking-oil filter have also been investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

Some products covered under this category have also been investigated to NSF/ANSI 4, "Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Additional Certification Markings

For those products which are also certified by UL to NSF/ANSI 4, the statement "ALSO CERTIFIED TO NSF/ANSI 4" is included on the product.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings.

For rebuilt products the word "Rebuilt," "Refurbished" or "Remanufactured" precedes the product name.

Combination Listing/Classification Mark — A Listing Mark combined with a Classification Mark is provided on products that have additionally been investigated to NSF/ANSI 4. The combined Listing/Classification Mark consists of the Listing Mark elements detailed above, the EPH Mark, and the text "ANSI/NSF 4." The EPH Mark includes, within a triangle, the UL symbol, the word "CLASSIFIED" above the UL symbol, and the letters "EPH" below the UL symbol.

* * * * *

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KNGT7.E181690 - COMMERCIAL COOKING APPLIANCES CERTIFIED FOR CANADA

Commercial Cooking Appliances Certified for Canada

See General Information for Commercial Cooking Appliances Certified for Canada

DARLING INTERNATIONAL INC

251 O Connor Ridge Blvd Ste 300

Irving, TX 75038-6510 USA

Grease storage tanks, suitable for indoor and outdoor use, Model(s) 2500C, 2500D, 2500DH, 2500H

Grease storage tanks, suitable for indoor use only, Model(s) 1000C, 1400CH, 1500C, 1500CH, 1500D, 1500GRN, 1500H, 2500CI, 2500CW, 2500DI, 2500DW, 2500HI, 2500HW, 900C, 900D, 900H

Model(s) 1500C, 2036C, 2036H

E181690

Last Updated on 2018-04-18

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KNGT7.GuideInfo - COMMERCIAL COOKING APPLIANCES CERTIFIED FOR CANADA

[Heaters and Heating Equipment Certified for Canada] (Heaters, Cooking Appliances Certified for Canada) Commercial Cooking Appliances Certified for Canada

See General Information for Heaters, Cooking Appliances Certified for Canada

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as coffee machines, espresso coffee makers (single or grouped dispensers), conductive cookers, food warmers including heated food servers, fryers, griddles, nut warmers, ovens, popcorn machines, steam kettles, ranges, and other appliances for use in commercial kitchens, restaurants, or other business establishments where food is dispensed.

This category also covers custom-built food preparation and/or serving equipment consisting of drop-in components, shelf heaters, plate warmers, lighted and/or heated food displays, etc.

These appliances are intended for commercial use in unclassified locations in accordance with CAN/CSA-C22.1, "Canadian Electrical Code, Part I" ("CE Code"), and are required to comply with the "National Building Code of Canada."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

If a product is suitable for built-in installation, side-by-side mounting or stacking, it is indicated in the installation instructions.

PRODUCT MARKINGS

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the "CE Code" must be observed in installation or use, suitable warnings or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance

Cooking Appliance

Other product identities may be used as shown in the individual certifications.

RELATED PRODUCTS

Appliances provided with integral ventilation or recirculating equipment have been investigated to the construction requirements of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," and are covered under Commercial Cooking Equipment with Integral Recirculating Ventilation Systems Certified for Canada (KNGK7).

ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment Certified for Canada (KKBV7), Electrical Equipment for Use in Ordinary Locations Certified for Canada (AALZ7) and Heating, Cooling, Ventilating and Cooking Equipment Certified for Canada (AAHC7).

See Lead Content Verification of Products in Contact with Potable Water Certified for Canada (QNVB7).

REQUIREMENTS

The basic standard used to investigate products in this category is CSA-C22.2 No. 109, "Commercial Cooking Appliances."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL Mark for Canada symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings.

* * * * *

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Last Updated on 2013-05-16

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TSQT.E236061 - COMMERCIAL COOKING, RETHERMALIZATION AND POWERED HOT-FOOD- HOLDING AND -TRANSPORT EQUIPMENT

Commercial Cooking, Rethermalization and Powered Hot-food- holding and -Transport Equipment

See General Information for Commercial Cooking, Rethermalization and Powered Hot-food-holding and -Transport Equipment

DARLING INTERNATIONAL INC

E236061

251 O Connor Ridge Blvd Ste 300
Irving, TX 75038-6510 USA

Grease storage tanks, Model(s) 1500C, 1500D, 1500GRN, 1500H, 2036C, 2036H, BOSS Spacesaver, F4F

Used cooking oil caddy, Model(s) 401, 401A, 402, 404, 405

Some models may also have Safety Certification.

Last Updated on 2018-04-25

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TSQT.GuidelInfo - COMMERCIAL COOKING, RETHERMALIZATION AND POWERED HOT-FOOD- HOLDING AND -TRANSPORT EQUIPMENT

[Sanitation, Food Service Equipment] Commercial Cooking, Rethermalization and Powered Hot-food-holding and -Transport Equipment

See General Information for Sanitation, Food Service Equipment

USE

This category covers cooking and hot-food-holding equipment, including brewers, steam tables, griddles, broilers, ovens, fryers, food warmers, and similar equipment intended for commercial use.

PRODUCT MARKINGS

Equipment may be marked with use limitations or may provide guidance on intended application.

Rethermalization equipment is provided with a marking that specifies the maximum capacity of the unit.

Equipment provided with a security package for installation in areas where security may be a concern is marked "Intended for use only in environments where security is a concern, such as correctional facilities, mental health facilities, or some schools."

PRODUCT IDENTITY

One of the following product identities appears on the product:

Cooking Equipment

Hot-food-storage Equipment

Other product identities may be used as shown in the individual certifications.

RELATED PRODUCTS

Electric equipment and warming and serving equipment intended for commercial use and investigated to UL Safety Standards is covered under Commercial Cooking Appliances (KNGT) and Custom-built Food-service Equipment (KNNS).

Gas-fired food service equipment is covered under Gas-fired Food Service Equipment (LGQX).

See Lead Content Verification of Products in Contact with Potable Water (QNVB).

ADDITIONAL INFORMATION

For additional information, see Food Safety and Quality, Products and Equipment (AAFS).

REQUIREMENTS

The basic standard used to investigate products in this category is NSF/ANSI 4, "Commercial Cooking, Rethermalization and Hot Food Holding and Transport Equipment."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SANITATION," and a file number.

Additional Certification Markings

Products covered under this category are additionally marked with the following information:

NSF/ANSI 4

For those products which are also certified by UL under another category, the statement "NSF/ANSI 4" is included on the product.

Alternate UL Mark

The Classification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Classification and Follow-Up Service. The Classification Mark for these products includes the EPH Mark (as illustrated in the Introduction of this Directory) and the following additional information:

[PRODUCT IDENTITY*]

NSF/ANSI 4

Control No.

* **COOKING EQUIPMENT** or **HOT FOOD STORAGE EQUIPMENT**, or other appropriate product name as shown in the individual Classifications

For those products which are also Listed or Classified by UL under another category, the marking includes the appropriate Listing or Classification Mark, the EPH Mark, and the text "NSF/ANSI 4" below the EPH Mark.

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