

CITY OF NEW YORK
DEPARTMENT OF BUILDINGS

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found acceptable for use in accordance with the Report of Materials and Equipment Acceptance (MEA) Division.

Patricia J. Lancaster, A.I.A., Commissioner
MEA 102-03-E

Report of Material and Equipment Acceptance Division

Manufacturer – Vulcan-Hart Co. 3600 North Point Blvd, Baltimore, MD 21222.

Trade Name - Vulcan-Hart Heavy Duty Top Broiler

Product – Gas fired commercial broiler.

Pertinent Code Section(s) - 27-800, 27-826, RS 14-2 (ANSI Z223.1).

Prescribed Test(s) -RS 14-6 (ANSI Z83.11).

Laboratory – CSA International.

Test Report(s) – No. 119854, dated December 18, 2002.

Description – Gas fired commercial broilers as tabulated below. These units comprise either miracle ray infrared or conventional burner broilers with or without bake and roast ovens. Some units consist of broilers and finishing ovens, cabinet base with doors, others with range ovens only, and others with cabinet base only. Broiler section is equipped with burner, manual valve, pilot burner and pilot adjustment valve; oven with burners, pilot burner, thermostat, manual valve and gas control system.

VRB36	Broiler	40,000	4 @ 25,000
VRB36C	Broiler	30,000	4 @ 25,000
VRB36S	Broiler		4 @ 25,000
VRB36F	Broiler	40,000	4 @ 25,000
VRB36FC	Broiler	30,000	4 @ 25,000
VRB36FC	Broiler		4 @ 25,000
VIR36	Broiler	40,000	4 @ 25,000
VIR36C	Broiler	30,000	4 @ 25,000
VIR36S	Broiler		4 @ 25,000
VIR36F	Broiler	40,000	4 @ 25,000
VIR36FC	Broiler	30,000	4 @ 25,000
VIR36FS	Broiler		4 @ 25,000

Note: Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.

Recommendation - That the above commercial gas fired broilers be accepted, when fired by natural gas only, under the following conditions:

1. Unit shall be installed in accordance with manufacturer's instructions, National Gas code and New York City Building Code requirements.
2. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS-13 requirements of the New York City Building Code and have a fire suppression system complying with Reference Standards RS 13-2 and RS 13-3 with open heads and capable of simultaneous discharge and manual release. The Fire Suppression System exclusively used for cooking equipment shall be filed with the Building Department and examined and approved by the Fire Department.
3. Adequate supply of fresh air shall be provided into room or space enclosing equipment for unit ventilation and combustible requirements.
4. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
5. For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed in the exhaust duct.
6. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing and shall be MEA accepted for such use.
7. All gas line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing unit.
8. All work provided by the installer from the point of gas utility company main line service termination to the equipment shall be subject to approval by the plumbing inspector.
9. All shipments and deliveries of such equipment shall be provided with a metal tag, suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and acceptable for use, as provided for in Section 27-131 of the Building Code.
10. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 7/21/03

Examined by Steven M. Baser