

**ITY 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.

Ronny A. Livian, P.E., Acting Commissioner

**MEA 19-02-E  
Report of Material and Equipment Acceptance Division**

**Manufacturer – Gunkol Gunes Enerjest, Veklima Sanya A.S. Gorese Koyo Gulcirpi  
Mevki No. 575 Ilmirzx, Turkey 35470.**

**Trade Name(s) – Avanti, Teba.**

**Product – Gas fired commercial ranges.**

**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. 1018855, dated September 30, 1998, July 20, 1999, September 26, 2001, November 29, 2000, and March 27, 2002.**

**Description – Gas fired commercial ranges as described. Unit comprises gas range with oven, open top and broiler. Units with their input ratings are tabulated below:**

Model Free Standing Range	Input Rating BTUH		
	Open Top	Oven	Broiler
<b>Tradename: TEBA</b>			
TFG21(-04,05,81)*/	1 @ 10,236	1 @ 9,985	1 @ 9,554
TFB21(-03,04,05,81)*	2 @ 5,118		
	1 @ 2,071		
<b>Tradename: AVANTI</b>			
(D)GR-(201,21A)*/ DG20CW, G20AW	1 @ 10,236	1 @ 9,895	1 @ 9,554
G20(AW,CW,CSS)*/ G24(AW,CW,CSS)*	1 @ 10,236	1 @ 9,895	1 @ 9,554
	2 @ 5,118		
	1 @ 3,071		
DGR24-240/GR24BG**	2 @ 5,118		
G24AW,DG24CW,G24BW	1 @ 3,071		

\* Models with suffix –81 and Prefix D employ broiler burner other models do not.

\*\* Models with suffix BG employ broiler burner other models do not.

**Model Correlation:**

TEBA	AVANTI
TFG-21	GR201
TFG-21-81	DGR-21A,DGR210
TFB21	DGR-240
TFB21-81	GR-24BG

**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 ranges, be accepted, when fired by natural gas only, under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, National Fuel Gas Code, and New York City Electrical 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 Buildings 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 combustion 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.
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 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 accepted 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 2/5/2002

Examined By Shyam M. Prasad