

150-200-13

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 the Material and Equipment Acceptance (MEA) Division.

Patricia J. Lancaster, F.A.I.A., Commissioner

MEA 280-04-E

Report of Material and Equipment Acceptance Division

Manufacturer – PCM – Professional Catering Machinery S.P.A., Via Azzali 10 Parma Italy 43100.

Trade Name – Zanussi Pasta Cookers.

Product - Gas fired commercial pasta cookers.

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

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

Laboratory – Intertek Testing Services.

Test Report(s) – No. 30593222, dated May 14, 2004.

Description - Gas fired commercial pasta cookers, as tabulated below. Units are equipped with gas burners, manual valves and a gas pressure regulator.

<u>Model No.</u>	<u>Electrolux P/N</u>	<u>Zanussi P/N</u>
150 Liter gas-fired tilting pasta cooker 1 well	---	200401
220 Liter gas-fired tilting pasta cooker 1 well	---	200403
200+200 Liter gas-fired tilting pasta cooker 2 wells	---	291193

Model Similarity

The 150 Liter gas-fired tilting pasta cooker, Model 200401 is similar in design to the 220 Liter gas-fired tilting pasta cooker, Model 200403. The only difference between the two is the capacity and variances in electrical components and burner size. Also, the 220 Liter version heating tank is jacketed. Equipment is required to be permanently connected to a 208 VAC supply source in the field for the electrical systems. Installation manual provides detailed instructions for proper installation. The gas-fired tilting pasta cooker, Model 291193 has 2 wells of 200 liters each and 2 baskets, and has the same gas rating per well as the Model 200403.

Electrical and Gas Ratings

<u>Model</u>	<u>Electrical Ratings</u>	<u>Gas Ratings</u>
200401 (1 Well):	208 V, 3Φ, 60 Hz, 8A	87,000 BTU/hr, (25.5 kW)
200403 (1 Well):	208 V, 3Φ, 60 Hz, 16A	114,000 BTU/hr, (33.5 kW)
291193 (2 Wells):	208 V, 3Φ, 60 Hz, 16A	228,000 BTU/hr, (67.0 kW)

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

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

1. Unit shall be installed in accordance with manufacturer's instructions and National Fuel 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 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 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 permanent 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 all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance

7/19/07

Examined by

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