

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 395-03-E

Report of Material and Equipment Acceptance Division

Manufacturer – Tom Chandley Ltd., Bakery Engineers Manchester England for
American Baking Systems, 290 Legion Ct. S.W. Cedar Rapids, IA 52404-4935.

Trade Name(s) – Chandley Compacta/Endura ovens.

Product – Electric baking oven.

Pertinent Code Section(s) – 27-777, 27-787.

Prescribed Test(s) -RS 14-6 (UL 197).

Laboratory – Underwriters Laboratories Inc.

Test Report(s) – File E138057 dated April 30, 1991, and June 27, 1995.

Description – Each deck is provided with heating elements at top, which are controlled by a solid-state temperature control and a temperature limiting control. An optional "water drop steam system" may be provided for each deck and is permanently connected to a water line and controlled by the solid state circuitry and a separate high limit control. This option employs a water line inlet solenoid, which allows water to flow into a cavity, which is heated by separate non-immersible heating elements.

Model Number System:

Example: 1-2-8

1 - Number of decks

2 - Number of baking trays per deck

3 - Door opening height

Product Covered:

Modular Electric Baking Ovens, Series Compacta M, Models 1-2-8, 2-2-8, 3-2-8, 4-2-8, 5-2,8, 1-3-8, 2-3-8, 3-3-8, 4-3-8, 5-3-8, 5-3-8, 1-4-8, 2-4-8, 3-4-8, *and 4-4-8.
Series Compacta A6, 1-1-8, 1-2-8, 1-3-8.

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 baking ovens, be accepted, when fired by natural gas only, under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, New York City Building and 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. The installation shall not interfere with accessibility for operation and servicing.
5. For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed in the exhaust duct.
6. 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.
7. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 12/26/03
Examined By Stephen M. [Signature]