



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Robert D. LiMandri, Acting Commissioner
(212) 566-5000, TTY: (212) 566-4769

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found acceptable for use subject to the terms and conditions contained herein.

MEA 433-07-E

Manufacturer: Eagle Group Inc.
100 Industrial Boulevard
Clayton, DE 19938-8903

Trade Name(s): Eagle Group

Product: Electric commercial food warmers & cold food carts

Pertinent Code Section(s): §27-787 & §27-792

Prescribed Test(s): Reference Standard RS 14-6 (UL 197 and UL 471)

Laboratory: Underwriters Laboratories

Test Report(s): UL file E208248, Vol. 1, Sect. 1 issued October 27, 2000, revised October 19, 2007, and E75897, Vol. 2, Sect. 25 issued July 3, 2007, revised October 19, 2007.

Description: Modular cafeteria serving units intended for use with a serving line. Units can be rearranged to fit the needs of the serving director.

Tops are made of 16 or 14 gauge type 304 stainless steel, die formed, welded, and polished. Frames are made of type 304 stainless steel 1 ½ inch square tubing. Units use UL listed or recognized drop-ins installed according to the manufactures instructions. Features 5-inch caster wheels with brakes on the operators side. Units have a quick-release, spring-loaded docking device to keep adjoining units together without the use of tools. Options available include other working heights, stainless or laminate panels, try slides at varied heights, work shelves, removable under shelves, double and single sneeze guards, serving and buffet shelves, decorative skirts, lights, and convenience outlets.

Included model numbers are:

Cold Food Units

Models DCS, with or without prefix Y, with or without prefix xx (where xx = up to two letter or numbers) with or without suffix 2, 3, 4, 5, 6, or yyy (where yyy = any number up to 999) with or without Suffix -CFUR, -CFURN, -CFUI, -CFRB, -STURB, -EMU, -FTU, -ICU with or without additional suffixes. R134-A or R404-A is the refrigerant used.

Hot Food Units

Models DCS, with or without prefix Y with or without prefix xx (where xx = up to two letters or numbers) with or without suffix 2, 3, 4, 5, 6, or yyy (where yyy = any number up to 999) with or without Suffix -HFU, -TMU, -TMLL, -TMLR, -HS, -CSU, -PUD, -PUdT, -TSU, -CTU, -BSU, -STU, -CUI, -CUEL, -CUER, with or without additional suffixes.

Model Nomenclature:

Prefixes

Y	Indicates that unit has custom options added to it.
xx	Indicates construction option. E for example indicates that unit has a working height of 28 inches to accommodate for use in elementary schools.

Suffixes

2	Indicates unit built with 2 wells at the standard length
3	Indicates unit built with 3 wells at the standard length
4	Indicates unit built with 4 wells at the standard length
5	Indicates unit built with 5 wells at the standard length
6	Indicates unit built with 6 wells at the standard length
yyy	Indicates in inches custom length unit
CFUR	Cold food unit refrigerated
CFURN	Cold food unit refrigerated NSF7
CFUI	Cold food unit ice
CFRB	Cold food unit refrigerated base
STURB	Solid top unit with refrigerated base
EMU	Elevated milk unit
FTU	Frost to unit
ICU	Ice cream unit
HFU	Hot food unit
TMU	Tray make up "U" configuration
TMLL	Tray make up right "L" configuration
HS	Heated surface
CSU	Carving station unit
PUD	Packaged utility dispenser
PUdT	Packaged utility dispenser tubular
TSU	Tray silverware un it

CTU	Corner transition unit
BSU	Beverage single urn
STU	Solid top utility
CUI	Cashier unit inline
CUEL	Cashier unit end left
CUER	Cashier unit end right
RD	Rack dispenser
RDS	Rack dispenser saucers
TD	Tray dispenser
TDS	Tray dispenser saucers
TSND	Tray silverware napkin dispenser
CO	Cutouts only
Additional suffixes	Indicates additional construction options

Terms and Conditions: The above commercial cold food carts and food warmers are accepted under the follow conditions:

1. Cold food cart units shall use Refrigerant R134-A or R404-A only.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.
3. Units shall be installed in accordance with manufacturer's instructions and New York City Building, Electrical and Fire Code requirements.
4. Adequate supply of fresh air for ventilation shall be provided into room or space enclosing equipment.
5. The installation shall not obstruct access for operation and servicing.
6. No flammable material (except electrical insulation) shall be located in the machine or wiring compartments unless specified.
7. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
8. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
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 in Section 27-131 of the New York City Building Code.

Final Acceptance June 3, 2008
 Examined by Donald [Signature]