

**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, F.A.I.A., Commissioner  
MEA 73-04-E**

**Report of Material and Equipment Acceptance Division**

**Manufacturer – The Middleby, Marshall Corporation, 1400 Toastmaster Drive, Elgin, IL 60120.**

**Trade Name(s) – Middleby-Marshall.**

**Product – Commercial gas fired conveyor ovens.**

**Pertinent Code Section(s) – 27-777(f), 27-800, 27-826, RS 14-2 (ANSI Z223.1), RS 13-2, RS 13-3.**

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

**Laboratory – Intertek Testing Services, Inc.**

**Test Report(s) – No. 20034791.001 dated June 29, 2001.**

**Description – Commercial gas conveyor ovens as listed below. Ovens may be single, double and triple stacked. Unit comprises conversion burner, thermostat, manual valve, blower motor and conveyor motor. Oven is equipped with an intermittent ignition system including the following components: Pilot/electrode assembly, flame sensor, combination dual automatic valve and gas pressure regulator.**

<b>Model No.</b>	<b>Type</b>	<b>Input Rating Per Oven</b>
<b>PS536GS</b>	<b>Conveyor Baking and Roasting Oven</b>	<b>76,300</b>

**Clearances:**

**Minimum installed clearances for combustable construction shall be in accordance with RS 14-15 of the New York City Building Code.**

**Recommendation - That the above commercial baking and roasting oven, 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.
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 laboratory label and a permanent 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 all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance

3/15/04

Examined By

[Signature]