



DEPARTMENT OF BUILDINGS

EXECUTIVE OFFICES
60 HUDSON STREET, NEW YORK, N.Y. 10013
RUDOLPH J. RINALDI, COMMISSIONER
312-8100

GEORGE C. SAKONA; P.E.
Deputy Commissioner
Technical Affairs

June 29, 1990

Chief John J. Toohey
Bureau of Fire Prevention
New York City Fire Department
250 Livingston Street
Brooklyn, New York 11201

Re: PIZZA OVEN

Dear Chief Toohey:

Pizza Ovens are generally provided with a draft hood. The MEA Section of the Department of Buildings has been approving such equipment with hoods and specifying the exhaust system. A sample copy of MEA approval is enclosed for your information. No fire suppression system is required in the hood of a pizza oven.

Very truly yours,

A handwritten signature in cursive script, appearing to read "George C. Sakona".

George C. Sakona, P.E.
Deputy Commissioner

Enclosure
GCS:NTP:rnr

cc: Commissioner R. J. Rinaldi
Acting Ass't. Commissioner R. S. Hermap, R.A.
Executive Engineer I. Polsky, P.E.
Director of MEA, M. Hassman, P.E.
Borough Superintendents

PURSUANT TO LOCAL LAW 76, 1968 SECTION C26-106.2 (B) EFFECTIVE December 6, 1968, the following is a list of materials or equipment which has been submitted to the Department of Buildings for acceptance and found to be tentatively acceptable in accordance with the reports of the Material and Equipment Acceptance Division.

The right to protest this action to the Department of Buildings as specified in Section C26-106.2 (b) may be exercised within a period of 20 days from the date of this publication.

Complete MEA reports on file at 120 Wall Street, New York, New York 10005, Marvin Hassman, P.E., Director.

Charles M. Smith, R.A., Commissioner

MEA 218-83-E

Report of Material and Equipment Acceptance Division

Manufacturer - Bakers Pride Oven Company, Inc., 30 Pine Street, New Rochelle, New York 10801.

Trade Name - Bakers Pride.

Product - Gas fired commercial ovens.

Pertinent Code Sections - C26-1404.1, C26-1415.1, RS 14-2 (ANSI Z223.1).

Prescribed Test - RS 14-6 (ANSI Z83.12).

Laboratory - American Gas Association Laboratories.

Test Reports - 812- (4C,8A,9A).

Description - Gas fired commercial (pizza) ovens, as tabulated below. These units consist of either one oven or two ovens stacked. Each oven is equipped with a burner assembly, thermostat, an automatic oven pilot burner, safety shutoff device, manual valve, gas pressure regulator for use with natural gas and a draft hood. These appliances are suitable for connection to type B gas vents when used with the draft hoods provided.

Model No.	No. and Type of Unit	Input Rating per Oven (BTU per hour)
D-125	single	1 @ 125,000
D-250	2 No. D-125	2 @ 125,000 each
FS-805	single	1 @ 48,000
DS-805	single	1 @ 70,000
GS-805	single	1 @ 60,000
DS-990	2 No. DS-805	2 @ 70,000 each
GS-990	2 No. GS-805	2 @ 60,000 each
FS-990	2 No. FS-805	2 @ 48,000 each

- Notes :
- Units may be installed on combustible flooring.
 - Minimum clearances from combustible construction, in inches, shall be as follows: rear - 3, right side - 1, left side - 3 (16 when automatic oven starter is employed).

Recommendation - That the above commercial pizza ovens be accepted, when fired by natural gas only, under the following conditions:

- Units shall be installed in accordance with manufacturer's instructions and National Fuel Gas Code requirements.
- The installation shall not interfere with combustion air, accessibility for operation and servicing.
- Adequate supply of fresh air shall be provided into room or space enclosing equipment for unit ventilation and combustion requirements.

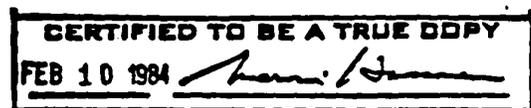
2714



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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 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 C26-106.2 of the Building Code.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Advisory Board of the Bureau of Gas and Electricity before installation.

2715



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