



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 187-08-E

Manufacturer: Market Forge Industries, Inc.
35 Garvey Street
Everett, MA 02149

Trade Name(s): Market Forge

Product: Gas-fired commercial convection cookers
MEA Index #150-220 – Cooking Appliances

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

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

Laboratory: CSA International

Test Report(s): Project 2027948 dated March 31, 2008.

Description: Gas-fired pressureless steam cookers intended for cooking certain foods in commercial establishments. Units are comprised of steam compartments controlled by timers, solenoid valves and pressure switches. They also employ relays, transformers and liquid-level controls. Each steam compartment comes with an independent close-coupled atmospheric 42,000 Btu/hr gas generator. These units are available in two sizes, are floor-mounted, permanently connected to gas, electric and drain services, and are ENERGY STAR rated.

Model No.	Maximum Gas Input (Btu/hr)
ETP-5G	42,000
ETP-10G	84,000

Terms and Conditions: The above commercial convection cookers are accepted under the following conditions:

1. Units shall be fired by natural gas only.
2. Units shall be installed in accordance with manufacturer's instructions, National Fuel Gas Code and New York City Building Code requirements.
3. 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 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.
4. Adequate supply of fresh air shall be provided into room or space enclosing equipment for unit ventilation and combustion requirements.
5. Special precautions regarding fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
6. For grease removal, suitable baffle type grease filters MEA accepted, shall be installed in the exhaust duct.
7. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA accepted for such use.
8. All gas line connections shall be installed and equipment gas input settings shall be set by the licensed plumber installing unit.
9. 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.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
11. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
12. 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 30, 2008

Examined By

Donald [Signature]