



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Patricia Lancaster, FAIA, Commissioner
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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 110-07-E

Manufacturer: Henny Penny Corp., 1219 U.S. Route 35 West, Eaton, Ohio 45320

Trade Name(s): Henny Penny

Product: Gas steamer ovens

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

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

Laboratory: CSA International

Test Report(s): No. 236845-1837119, dated January 26, 2007.

Description: Gas steamer ovens, GSC series, are capable of applying moist or dry heat (or combination of both) to produce ideal cooking conditions. These ovens are heated using hot air convection with an integrated two-directional fan for even cooking throughout the cabinet. Units have a maximum operating temperature of 572 degrees F. The seamless interior of the ovens is constructed of corrosion-resistant chrome-nickel steel, while the exterior is built using 1 mm chrome-nickel stainless steel. The full-seal doors are made with triple-pane glass. The units have 3/4-inch cold water supply connections and 2-inch drain connections, and 3/4 NPT gas-inlet connections.

Models	Ratings	Wattage	BTU/hr
GSC-115	120 V	800	61,500
GSC-120	120 V	800	89,000
GSC-215	120 V	1,500	123,000
GSC-220	120 V	1,500	178,000
GSC-615	120 V	800	37,500
GSC-620	120 V	800	58,000

Terms and Conditions: The above commercial gas steamer ovens 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, New York City Building Code, RS 15-1 (ANSI Z223.1), (National Fuel Gas Code), and New York City Electrical Code requirements.
3. Minimum installed clearances from combustibile construction shall be in accordance with RS 14-15 of the NYC Building Code.
4. 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. The ovens shall have a fire-suppression system with open heads capable of simultaneous discharge and manual release complying with Reference Standards RS 13-2 and RS 13-3. The fire-suppression system, exclusively used for cooking equipment, shall be filed with the Buildings Department and examined and approved by the Fire Department.
5. Special precautions regarding exhaust 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-approved, shall be installed in the exhaust hood.
7. All gas line connectors shall be made and equipment gas input settings shall be set by the licensed plumber installing the 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. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
10. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
11. 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 acceptable for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance

7/18/07

Examined By

