

**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 the Material and Equipment Acceptance (MEA) Division.

Satish K. Babbar, R.A., Acting Commissioner

MEA 126-00-E

Report of Material and Equipment Acceptance Division

Manufacturer – Belshaw Bros., Inc., 1750 22nd Avenue South, Seattle, WA 98144.

Trade Name – Donut Robot Mark II.

Product – Electric convection oven (conveyor doughnut fryers).

Pertinent Code Section(s) – 27-777(d), 27-787, 27-792.

Prescribed Test(s) - RS 14-6 (UL197).

Laboratory – Intertek Testing Services.

Test Report(s) – 99252451, dated October 15, 1999.

Description – Commercial electric convection ovens, as listed below. Convection oven is equipped with heating elements, temperature switch and regulator, regulating thermostat, motor powered blower that circulates heated air across and around foods. Unit is equipped with an overload protection device, temperature controller, terminal block, and door interlock.

Products covered and their electrical ratings:

Model	Voltage	Hertz	Phase(s)	Wire (Hot/Total)	Maximum Wattage
Mark II	120/208-240	60	1	2/4	5.8 KW
	208-240	60	3	3/4	6.0 KW
Mark V	120/208-240	60	1	2/4	9.4 KW
	208-240	60	3	3/4	9.4 KW
Mark IX	120/208-240	60		2/4	9.8 KW
	208-240	60	3	3/4	9.8 KW

Note: Minimum installed clearances from combustible construction shall be accordance with RS 14-15 of the New York City Building Code.

Recommendation - That the above conveyor doughnut fryers, be accepted, under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions

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 requirements.**
4. **The installation shall not interfere with accessibility for operation and servicing.**
5. **For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed.**
6. **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 27-131 of the Building Code.**
7. **Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.**

Final Acceptance

8/21/2000

Examined by

S. M. Proved