



# 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 145-03-E Vol. 2

**Manufacturer:** Revent Incorporated, 100 Ethel Road, West Piscataway, N.J. 08854

**Trade Name(s):** Revent

**Product:** Gas baking ovens  
MEA Index #150-10 – Cooking Appliances

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

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

**Laboratory:** Intertek Testing Services

**Test Report(s):** ITS Report #02009282 issued March 27, 2003, revised October 1, 2007.

**Description:** These products are food cooking appliances intended for use in commercial establishments. They are floor-mounted and incorporate steel enclosures to contain electrically live parts. They are suitable for firing natural gas, and are intended for conversion in the field using a conversion kit. The heat source is an indirect fired, conversion burner, lighted and supervised by a direct spark ignition source.

Basic components consist of an air circulating blower motor, regulating and limiting thermostats, solid state ignition control and a combination valve consisting of a manual valve, regulator and electrically operated valve. Field wiring terminals are provided for permanent connection to the supply source by means of field installed conductors through conduit.

Model No.	Input Ratings (Btu/hr)	Electrical
620	375,000	208V, 60Hz, 16A, 3ph.
724	343,000	208V, 60Hz, 16A, 3ph.
726	149,000	208V, 60Hz, 13A, 3ph.

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

**Terms and Conditions:** The above commercial convection 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 and New York City Electrical, Building and Fire Code requirements.
3. Units shall be installed under hoods that vent to the outside, comply with Reference Standards RS 13, 13-2 and 13-3, are fitted with open heads that are capable of simultaneous discharge and manual release. The fire suppression system, exclusively used for cooking equipment, shall be filed with the New York City Buildings Department and examined and approved by the Fire Department.
4. For grease removal, suitable baffle type grease filters, MEA accepted shall be installed.
5. All gas-line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing the unit.
6. The installation shall not obstruct with combustion air, accessibility for operation and servicing.
7. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
8. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
9. 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 May 9, 2008  
Examined By Donald [Signature]