

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.

Patricia J. Lancaster, A.I.A., Commissioner

MEA 205-03-E
Report of Materials and Equipment Acceptance Division

Manufacturer – Wolf Range Co., 19600 S. Alameda Street, Compton, CA 90221.

Trade Name(s) – Cecilware, Wolf Range.

Product – Gas fired commercial charbroilers.

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

Prescribed Tests – RS 14-6 (ANSI Z83.11).

Laboratory – Canadian Standards Association.

Test Report – No. 1132765, dated June 16, 2003.

Description – Gas fired commercial open top charbroilers, as tabulated below. Units are equipped with gas burners, manual valves, and a gas pressure regulator.

Model No.	Type	Top Broiler Btu/hr
HD24	Unit Broiler	4 @ 14,500
HD36	Unit Broiler	6 @ 14,500
HD48	Unit Broiler	8 @ 14,500
HD60	Unit Broiler	10 @ 14,500

Note: Units may be installed on combustible construction with the following clearances:

Back: Above grid level – 12 inches
Below grid level – 3 inches
Side: Above grid level – 9 inches
Below grid level – 3 inches

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

1. Unit shall be installed in accordance with manufacturer's instructions and National Fuel Gas Code and New York City Building Code requirements.

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 and combustion requirements.
4. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
5. Fire grease removal, suitably baffle type grease filters, MEA accepted, shall be installed in the exhaust duct.
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 equipment shall be furnished with permanently affixed metal tags stating that if installed in New York City within 100 feet of any dwelling unit window, there shall be compliance with provisions Section 27-770, as to maximum sound levels permitted for exterior mechanical equipment.
10. 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.
11. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 9/25/03

Examined by Sayan M. Ghoshal