

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 Materials and Equipment Acceptance (MEA) Division.

Patricia J. Lancaster, F.A.I.A., Commissioner
MEA 216-04-E

Report of Material and Equipment Acceptance Division

Manufacturer - Accutemp Products, Inc., 815 N. Clinton Park, Fort Wayne, IN 46825.

Trade Name(s) - Accusteam griddles. Product - Gas fired commercial ovens.

Pertinent Code Section(s) -27-800, 27-826, RS 14-2 (ANSI 2223.1).

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

Underwriters Laboratories Inc.

Test Report(s) - File MH28174 dated January 17, 2002 revised April 30, 2004.

Description - Gas fired commercial cooking equipment with a hermetically sealed steam chamber that heats the griddle cooking surface to temperatures of 200T and 400°F. Griddle cooking surface is 8 ga. Stainless steel. It can be 24, 36, 48" wide by 24" or 29" deep.

Product Covered:

Gas Griddle, Models - GG followed by T or S, followed by A or C, followed by 24, 36, or 48, followed by 0, 1, or 2 may be followed by Customer Code.

Alternate Model Nomenclature - GG or PG, followed by F, followed by 120, followed by 1, followed by A, B, or C, followed by 24, 35, or 48, may have additional suffixes.

Model	Gas Input (Btu/hr)	Maximum Working Pressure (psig)
24	47,000	255
36	70,000	255
48	95,000	255

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

Recommendation - That the above commercial griddles, be accepted under the following conditions:

1. Units 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 the 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. 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 laboratory label and a permanent tag , suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and accepted 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 11/22/04
Examined By Shyam. Prasad