



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Robert D. LiMandri, Acting Commissioner
(212) 566-5000, TTY: (212) 566-4769

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 423-04-E Vol. 2

Manufacturer: Wood Stone Corporation
1801 W. Bakerview Road
Bellingham , WA 98226

Trade Name(s): Wood Stone

Product: Gas fired, commercial baking and roasting ovens
MEA Index #150-170 – Cooking Appliances

Pertinent Code Section(s): 27-787, 27-826, RS 4-2 (ANSI Z223.1)

Prescribed Test(s): RS14-6 (ANSI Z83.11)

Laboratory: Intertek ETL SEMKO

Test Report(s): No. 3031416.001 dated October 25, 2002, revised August 28, 2006

Description: Gas-fired, commercial baking and roasting ovens, as specified below. Units consist of oven burners, pilot burners, thermocouple assemblies, thermostats, safety shut-off devices, gas pressure regulators and manual valves. A few pieces of wood, approximately 16” x 1 ½ - 2” diameter not to exceed 3 lbs. per hr. can be inserted to enhance the flavor.

Model No.	Max Gas Input (Btu/hr)	Max Wood Input (Btu/hr)
WS-BL-4355-RFG-NG	42,000	---
WS-BL-4355-RFG-W-NG	42,000	19,500
WS-BH-4355-RFG-NG	42,000	---
WS-BH-4355-RFG-W-NG	42,000	19,500

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

Terms and Conditions: The above commercial baking and roasting ovens are accepted, when fired by natural gas only, under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, 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. For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed.
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. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Control Board before installation.
10. Units shall be 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 accepted for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance June 30, 2008

Examined by

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