



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Robert D. LiMandri, Acting 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 427-07-E

Manufacturer: ELOMA GmbH for Eloma, Cherry Hill, N.J. 08003

Trade Name(s): ELOMA

Product: Commercial Gas Combi Ovens
MEA Index #150-170 – Cooking Appliances

Pertinent Code Section(s): Subchapter 14 and Reference Standard RS 14

Prescribed Test(s): RS 14-6 (ANSI Z83.11a - 2004)

Laboratory: Intertek (ETL) Semko

Test Report(s): Report No. 06KF1006547 issued November 16, 2006, revised June 27, 2007.

Description: Gas-fired broilers intended for commercial use. Units are comprised of main burners, thermostats, combination controls for power burners, high-temperature limit devices, gas-pressure regulator and intermittent ignition systems. Units with model numbers and input heating capacities are listed below.

Product	Voltage	Current/Power	Frequency
Genius 6/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Genius 10/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Genius 20/11 Gas	208V	5A/3551 Btu/hr	60 Hz
Genius 12/21 Gas	208V	9A/6393 Btu/hr	60 Hz
Genius 20/21 Gas	208V	15A/10655 Btu/hr	60 Hz
Genius-T 6/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Genius-T 10/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Genius-T 20/11 Gas	208V	5A/3551 Btu/hr	60 Hz
Genius-T 12/21 Gas	208V	9A/6393 Btu/hr	60 Hz
Genius-T 20/21 Gas	208V	15A/10655 Btu/hr	60 Hz

Product	Voltage	Current/Power	Frequency
Multimax B 6/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Multimax B 10/11 Gas	120V	4A/1639 Btu/hr	60 Hz
Multimax B 20/11 Gas	208V	5A/3551 Btu/hr	60 Hz
Multimax B 12/21 Gas	208V	9A/6393 Btu/hr	60 Hz
Multimax B 20/21 Gas	208V	15A/10655 Btu/hr	60 Hz
Genius T Gas 20/11	120V	9A/3551 Btu/hr	60 Hz
Genius T Gas 12/21	120V	16A/6393 Btu/hr	60 Hz
Genius T Gas 20/21	120V	26A/10655 Btu/hr	60 Hz
Multimax B Gas 20/11	120V	9A/3551 Btu/hr	60 Hz
Multimax B Gas 12/21	120V	16A/6393 Btu/hr	60 Hz
Multimax B Gas 20/21	120V	26A/10655 Btu/hr	60 Hz

Terms and Conditions: The above-described gas-fired commercial broilers are accepted with the following conditions:

1. Units shall use natural gas only.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.
3. Units shall be installed in accordance with manufacturer's instructions and New York City Electrical, New York City Building and Fire Codes requirements.
4. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS 15 requirements of the New York City Building Code. The hood shall have a fire-suppression system complying with Reference Standards RS 13-2 and RS13-3, with open heads capable of simultaneous discharge and manual release. The fire-suppression system shall be exclusively used for cooking equipment, and shall be filed with the Building Department and examined and approved by the Fire Department.
5. Adequate supply of fresh air for unit ventilation and combustion requirements shall be provided into room or space enclosing unit.
6. The installation shall not obstruct access for operation and servicing.
7. For grease removal, suitable baffle type grease filters, MEA-accepted, shall be installed.
8. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.

9. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
10. 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 5, 2008
Examined By Donald [Signature]