



**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 113-07-E

Manufacturer: The Middleby Corporation
1400 Toastmaster Drive
Elgin, IL 60120

Trade Name(s): The Middleby Corp.

Product: Gas-fired conveyORIZED pizza ovens
MEA Index #150-170 – Gas-fired Ovens

Pertinent Code Section(s): Subchapters 13 & 14

Prescribed Test(s): ANSI Z83.11A-2004

Laboratory: Intertek, ETL Semko Division

Test Report(s): 3056004.006 issued May 17, 2004, and revised January 22, 2007.

Description: Commercial gas-fired conveyORIZED pizza ovens, **Models PS540 and BG3240**. Units are floor-mounted, mobile and permanently connected to the supply source. Units may be stacked up-to 3 high.

PS540 and BG3240 Oven Specifications

Conveyer Belt Width	32" (813mm)
Heating Zone Length	40½" (1028mm)
Baking Area Square Feet	9 sq. ft. (0.84 sq. m.)
Overall Dimension Standard Single Oven w/Legs	80" (2032mm) L x 61-5/16" (1557mm) W x 47-5/16" (1202mm) H x
Overall Dimension Double Oven	80" (2032mm) L x 61-5/16" (1557mm) W x 60-5/16" (1548mm) H x

Overall Dimension Triple Oven	80" (2032mm) L x 61-5/16" (1557mm) W x 77½" (1548mm) H x
Weight of Single Oven	925 lbs. (419kg)
Shipping Weight	1,100 lbs. (498.3kg)
Shipping Cube	Approx. 132ft ³ (3.74 m ³)
Operating Range	110,000 Btu/hr (27,720 Kcal) (32.2 kW/hr)
Maximum Operating Temperature	550°F (287°C)
Warm-up Time	10 minutes
Gas Oven Inlet Line Size	¾" (19mm) ID for each oven
Minimum Gas Meter Rating	450 cu.ft./hr. (12.74m ³ h) for 1 to 2 ovens Add 180 cu.ft./hr. (5.1m ³ h) for each additional oven
Minimum Gas Pipe Size Natural (must be dedicated line)	2" (51mm) ID for 1, 2 or 3 ovens
Gas Pressure Natural	6" to 12" Water Column (13.8 to 29.9 mbar)
Gas Valve	0.75" (19mm) ID full-flow, gas, shut-off valve installed in oven inlet gas line. A separate connection and valve must be provided for each oven.
Re-circulating Air Fan	One fan at 2300 RPM
Air Velocity	3000 fpm (1524 cm/sec) (Average)
Bake Time	3 min. 0 sec. Bake Time minimum 30 min. 0 sec. Bake Time maximum

Series PS540 Electrical Specifications

Main Blower & Elements Voltage	Control Circuit Voltage	Phase	Frequency	Amperage Draw	Poles	Wires
208-240V	208-240V	1 Ph	50/60 Hz	4.1 Amp	3 Pole	3 Wire (2 hot, 1 grd.)

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-described commercial 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 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 RW 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 Buildings 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 connections shall be made and equipment gas input settings shall be set by the plumber installing the unit.
7. 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.
8. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board.
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 New York City Building Code.

NOTE: In accordance with Section 27-131(d), all materials tested and accepted for use shall be subject to periodic retesting as determined by the Commissioner; and any material which upon retesting is found not to comply with Code requirements or the requirements set forth in the approval of the Commissioner shall cease to be acceptable for the use intended. During the period for such retesting, the Commissioner may require the use of such material to be restricted or discontinued if necessary to secure safety.

Final Acceptance June 26, 2008
Examined By Donald [Signature]