



NYC Department of Buildings  
280 Broadway, New York, NY 10007  
Patricia Lancaster, FAIA, Commissioner  
(212) 566-5000, TTY: (212) 566-4769

## Report of Materials and Equipment Acceptance Division

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 117-06-E**

**Manufacturer:** Cleveland Range LLC. 1333 E. 179 Street  
Cleveland, Ohio 44110

**Trade Name(s):** Cleveland Range

**Product:** Gas Fired commercial combination convection  
steam cooker and convection oven.

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

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

**Laboratory:** Underwriters Laboratories.

**Test Report(s):** No. MH29626, dated March 2, 2005.

**Description** – The appliance is a gas fired steam cooker and convection oven intended for cooking certain foods in commercial establishments. It comprises steam / oven compartment controlled by timers, solenoid valves and pressure switches. It also employs relays transformers, and liquid level controls. The steam compartments are supplied from internal steam generators, which are open to the atmosphere. OGB Models or from injecting water onto the oven heat exchange and OGS Models. The appliance is floor mounted, and permanently connected to gas electric and drain services.

**Product Covered:** Combination Convection/Steam Ovens, OGB-6.10, -6.20, -10.10, -10.20, -12.20, -20.10, -20.20, and OGS-6.10, -6.20, -10.10, -10.20, -12.20, -20.10, and -20.20.

Model No. 0GB, 0G5	Total BTU/HR (convection Heat)	Total BTU/HR (Steam generator) (+)	Natural Gas Washer Orifice Size (mm/100) convection burner	Natural Gas Washer Orifice Size (mm/100) Steam Generator
6.10	41,000	41,000	580	580
10.10	68,000	61,000	550	550
20.10(++)	136,000	102,000	550	580
6.20	68,000	61,000	550	550
10.20	119,000	102,000	580	580
12.20	136,000	119,000	580	580
20.20(++)	239,000	119,000	580	580

**Terms and Conditions:** That the above commercial steam cooker, be 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 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 filled 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 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 licensed plumber installing unit.

8. All work provided by the installer from the point gas utility company main line service termination to the equipment shall be subject to approval by the plumbing inspector.
9. 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 for in Section 27-131 of the Building Code.
10. Approval of electrical equipment, apparatus, materials, and devices shall be obtained from the Department before installation.

Final Acceptance 6/14/06

Examined By Stacy M. Howard