CITY OF NEW YORK
DEPARTMENT OF BUILDINGS

Pursuant to Administrative Code Section 27-131, the following equipment or
material has been found to be acceptable for use in accordance with the Report of
Materials and Equipment Acceptance (MEA) Division.

Satish K. Babbar, R.A., Acting Commissioner
MEA 258-00-E
Report of Material and Equipment Acceptance Division
Manufacturer – Grande Cuisine of America, 20 Banigan Drive Toronto Ontario M4H
1E9 for CIFCA, France.
Trade Name – Grande Cuisine of America.
Product – Commercial electric and gas fired cooking station.
 Pertinent Code Section – 27-777(d), 27-787, 27-792, RS 13-2, RS 13-3, 27-800, 27-826,
RS 14-2 (ANSI Z22.1).
 Prescribed Test – RS 14-6 (UL 197), RS 14-6 (ANSI Z83.11).
 Laboratory – Intertek Testing Services.
Description – This is a commercial electric and gas fired cooking station. It is floor-
mounted and incorporate a steel enclosure to contain electrically live parts.
The heat source is atmospheric burners, lighted and supervised by a
continuous pilot, coupled to automatic ignition controls.

The electric sections consist of open coil resistance heating elements below
glass tops for the solid top sections and sheathed resistance heating
elements for the ovens.

The induction heating table stove is a commercial cooking appliance intended
for cooking food by means of high frequency electromagnetic flux. An
electromagnetic field causes heating of a ferrous material cooking container
placed on the top surface of the appliance and thereby cooks the food. The
unit consists of the heating induction coil, filtering circuits, power circuits,
control circuits, blower motor and user controls.

CIFCA Units:

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Min. Input BTUH</th>
<th>Max Input Btuh</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas fired grill</td>
<td>19,800</td>
<td>49,600</td>
</tr>
<tr>
<td>Small Burner 80mm</td>
<td>7,200</td>
<td>19,100</td>
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<tr>
<td>Large Burner, 100mm</td>
<td>12,000</td>
<td>31,400</td>
</tr>
<tr>
<td>Solid Top</td>
<td>13,200</td>
<td>37,200</td>
</tr>
<tr>
<td>Gas Oven</td>
<td>13,700</td>
<td>34,800</td>
</tr>
<tr>
<td>Salamander</td>
<td>10,000</td>
<td>24,700</td>
</tr>
<tr>
<td>Griddle</td>
<td>13,300</td>
<td>32,800</td>
</tr>
</tbody>
</table>
Electric Ratings:

Electric Griddle - 390mm, 208V, 3 phase, 5.0 kw.
Electric Griddle - 790mm, 208V, 3 phase, 10.0 kw.
Electric Griddle - 390mm, 208V, 3 phase, 5.0 kw
Electric
Electric Warming cabinet - 208V, 3 phase, 1.8 kw

Recommendation – That the above commercial electrical and gas fired cooking station be accepted under the following conditions:

1. Unit shall be installed in accordance with manufacturer’s instructions and New York City Electrical, Building and Fire Codes, and National Fuel Gas 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. All shipments and deliveries of such materials shall be accompanied by a metal tag, suitably placed, certifying that the materials shipped or delivered are equivalent to those tested and acceptable for use, as provided for in Section 27-131 of the Building Code.

4. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 7/25/2000

Examined By [Signature]