

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 259-00-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 Z223.1).

Prescribed Test – RS 14-6 (UL 197), RS 14-6 (ANSI Z83.11).

Laboratory – Intertek Testing Services.

Test Reports – No. 276-2585-99-01, dated February 10, 2000.

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.

PRODUCT COVERED:

DIVA Cooking Suits - gas food service equipment

DIVA 1600 Gas Rating:

Appliance	Minimum Input Kw (BTUH)	Maximum Input Kw (Btuh)
Small Burner 50mm	1.99 (6,800)	4.10 (14,000)
Large Burner, 80mm	2.64 (9,000)	6.74 (23,000)
Griddle	3.22 (11,000)	7.62 (26,000)

Appliance	Minimum Input Kw (BTUH)	Maximum Input Kw (Btuh)
Gas Oven	2.4 (8,200)	9.37 (32,000)
Solid Top	3.85 (13,100)	7.31 (25,000)
Gas Grill	5.28 (18,000)	10.26 (35,000)

**Electric Ratings:**

Model 1600 220V, 5 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 S.M. Ironed