

**CITY OF NEW YORK
DEPARTMENT OF BUILDINGS**

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

Richard C. Visconti, R.A., Acting Commissioner
MEA 27-00-E

Report of Material and Equipment Acceptance Division

Manufacturer – Mondial Forni Benini, Verona Italy for Mimax, Inc., 7 Just Road, Fairfield, NJ 07004.

Trade Name(s) – Mondial 200 gas oven.

Product – Gas fired bakery ovens.

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

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

Laboratory – Intertek Testing Services.

Test Report(s) – J99001070, dated March 10, 1999.

Description – Gas fired commercial bakery ovens, as tabulated below. Unit comprises burner unit, thermostat, and two sets of steam generating tubes.

The first set of tubes consists of sealed stainless steel pipes designed for even heat distribution. The second set of tubes is an open system, the steam produced in these tubes is used during the baking process. The steam is generated in enclosures that contain iron rods. Water that is sprayed onto the iron rods turns instantly into steam.

Clearances: The clearances required for servicing and proper operation are 2 inches for sides of the oven and 20 inches for the back of the oven. The following chart listed the clearances required for the front of each model type.

Model	CX (in)	CS (in)	CC (in)	C (in)	M (in)	L (in)
Clearance	93	103	114	124	134	144

These units shall be used only on noncombustible floors.

Product Covered:ELECTRICAL/GAS RATINGS

Mondial Oven 200 Series Models 32CX, 32CS, 32CC, 32C, 32M, 33CX, 33CS, 33CC, 33C, 33M, 33L, 34CS, 34CC, 34C, 34M, 34L, 42CX, 42CS, 42CC, 42C, 42M, 43CX, 43CS, 43CC, 43C, 43M, 43L, 44CS, 44CC, 44C, 44M, 44L

Model	Voltage (Vac)	Frequency (Hz)	Kw	BTUH	Manifold Pressure (in.w.c.)
32CX	230	60	1	198800	3
32CS	230	60	1	232000	3
32CC	230	60	1	260000	3
32C	230	60	1	288000	3
32M	230	60	1	332000	3
33CX	230	60	1	272000	3
33CS	230	60	1	332000	3
33CC	230	60	1	360000	3
33C	230	60	1	396000	3
33M	230	60	1	452000	3
33L	230	60	1	520000	3
34CS	230	60	1	396000	3
34CC	230	60	1	460000	3
34C	230	60	1	500000	3
34M	230	60	1	560000	3
34L	230	60	1	620000	3
42CX	230	60	1	272000	3
42CS	230	60	1	312000	3
42CC	230	60	1	340000	3
42C	230	60	1	372000	3
42M	230	60	1	396000	3
43CX	230	60	1	352000	3
43CS	230	60	1	368000	3
43CC	230	60	1	460000	3
43C	230	60	1	500000	3
43M	230	60	1	560000	3
43L	230	60	1	620000	3
44CS	230	60	1	512000	3
44CC	230	60	1	568000	3
44C	230	60	1	624000	3
44M	230	60	1	688000	3
44L	230	60	1	780000	3

Recommendation - That the above commercial bakery ovens, 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 Electrical 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. 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 the 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 laboratory label and a permanent 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 all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 1/25/00
Examined By S.M. [Signature]