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.

Patricia J. Lancaster, A.I.A., Commissioner

MEA 317-03-E
Report of Material and Equipment Acceptance Division

Manufacturer – Electrolux Professional S.P.A., Viale Treviso 15 Pordenone, Italy 33170.
Trade Name(s) – Electrolux Professional S.P.A.
Product – Electric pasta Cooker.
Pertinent Code Section(s) - 27-777, 27-787.
Prescribed Test(s) - RS 14-6 (UL 197).
Laboratory – Intertek Testing Services, NA Inc.
Description – These are electric pasta cookers for commercial use. Unit comprises small or big well, on/off switch, timer thermostat, and safety controls. Units with their ratings are listed below:

Products Covered:

Various Commercial Electric Pasta Cookers, PR 700 Series

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrolux P/N</th>
<th>Zanussi P/N</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Well</td>
<td>168146</td>
<td>168946</td>
</tr>
<tr>
<td>Big Well Automatic</td>
<td>168147</td>
<td>168947 &amp; 168747</td>
</tr>
<tr>
<td>Big Well</td>
<td>168148</td>
<td>168948</td>
</tr>
<tr>
<td>Small Well Automatic</td>
<td>---</td>
<td>168746</td>
</tr>
</tbody>
</table>

Model Similarity:

The Electrolux and Zanussi systems are electrically identical in design. The only difference between the two product lines are minor exterior modifications (rounded corners, and color of panels).

Zanussi P/N 168747 is similar to Zanussi P/N 168947. The only difference between the two models are aesthetic differences, the position of the water inlet, and the electric supply cord and plug is location on the bottom instead of the back of the enclosure.
Zanussi P/N 168746 is similar to Zanussi P/N 168747. The difference is ½ Module small well.

**Electrical Ratings: (Electric Pasta Cooker)**

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrolux P/N</th>
<th>Zanussi P/N</th>
<th>Electrical Ratings</th>
</tr>
</thead>
<tbody>
<tr>
<td>700 Double Well</td>
<td>168146</td>
<td>168946</td>
<td>208 VAC, 50/60 Hz, 3φ, 10 kW, 27.8A</td>
</tr>
<tr>
<td>700 Big Well Automatic</td>
<td>168147</td>
<td>168947 &amp; 168747</td>
<td>208 VAC, 50/60 Hz, 3φ, 9.9 kW, 27.5A</td>
</tr>
<tr>
<td>700 Big Well</td>
<td>168148</td>
<td>168948</td>
<td>208 VAC, 50/60 Hz, 3φ, 9.9 kW, 27.5A</td>
</tr>
<tr>
<td>PR700 Small Well Automatic</td>
<td>---</td>
<td>168746</td>
<td>208 VAC, 50/60 Hz, 3φ, 6.0 kW, 16.7A</td>
</tr>
</tbody>
</table>

Recommendation - That the above commercial pasta cookers, be accepted under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions and New York City Electrical Code requirements.

2. Adequate supply of air shall be provided into room or space enclosing equipment for unit ventilation and combustion requirements.

3. The installation shall not interfere with accessibility for operation and servicing.

4. All shipments and deliverers 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 acceptable for use, as provided for in section 27-131 of the Building Code.

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

Final Acceptance: 2/24/04

Examined by: [Signature]