



NYC Department of Buildings
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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 321-06-E

Manufacturer: Vent Master, 1021 Brevik Place, Mississauga, ON L4W 3R7, Canada

Trade Name(s): EcoloAir Ecology System

Product: Exhaust filtration system

Pertinent Code Section(s): 27-777

Prescribed Test(s): RS 13-3 (UL 710)

Laboratory: Underwriters Laboratories, Inc.

Test Report(s): UL File #MH17682, Vol. 1, issued June 15, 1993, revised July 2, 2001
ULC File #MH17682, Vol. 2/CR1428 and Vol. 1, issued August 23, 1983 and May 7, 2003, respectively.

Description: Hood and duct accessories for exhaust filtration systems. The system consists of a grid, which supports a number of exhaust hoods. Each hood is provided with up to 4, nominally 0.5m square, grease extractor panels. Baffles within the panels cause the flow to accelerate and change direction rapidly, resulting in deposition of the entrained particles on the baffles which drain to a central trough. The panels may be removed, for cleaning, by lifting, tilting and then lowering. Panels may be cleaned by conventional commercial washing equipment.

Pursuant to "Promulgation of the Rules relating to Material and Equipment Application Procedures" dated November 5, 1992, the Bureau of Fire Prevention has no objections Letter dated, September 22, 2006, F.P. Index #0605043B.

Terms and Conditions: The above-described commercial cooking ventilators, when installed in accordance with the instructions supplied by the manufacturer and Reference Standard RS 13-3, are accepted subject to the following conditions:

1. Installation of grease filters and grease extraction devices shall comply with the New York City Building Code and be MEA-approved.
2. 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 acceptable for use, as provided in Section 27-131 of the Building Code.
3. The UL/ULC listed air filtration units shall not be provided with fire dampers.
4. Installation, maintenance, cleaning procedures and use shall comply with the New York City Building Code, Fire Code, Electrical Code and all applicable New York City codes, rules regulations, and manufacturer's operation/maintenance requirements.
5. Approved automatic fire extinguishing system shall be provided for the component filter sections and the ductwork down stream of the equipment.
6. Filter housing equipment surface clearances shall not be less than 18 inches from interior surfaces of combustible construction and shall not be less than 6 inches from the interior surfaces of noncombustible construction.
7. Air from filter units shall exhaust to outside the building as per requirement of RS 13-3 of the Building Code. Duct from the outlet of the air purification filter to outside the building shall be constructed in accordance with RS 13-3 of the Building Code.
8. UL/ULC's listing requirements and limitations shall be complied with.
9. Fan/blower shall be a type with motor and pulley located outside the air stream.
10. Manufacturer's installation, maintenance/cleaning procedures and limitations shall be complied with.
11. The entire exhaust system shall be inspected at least once every three months. Filters shall be inspected, cleaned and replaced by qualified employees of the restaurant owner or by a cleaning agency. A record of such inspection and cleaning shall be kept of the premises for inspections.
12. Only UL Classified CLASS I (UL900 rated) filters are permitted. Filters shall be cleaned and replaced once every three months or more frequently if necessary.

Final Acceptance 11/22/06

Examined by Shyam