



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Robert D. LiMandri, Acting Commissioner
(212) 566-5000, TTY: (212) 566-4769

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 428-07-E

Manufacturer: ELOMA GmbH for Eloma, 110 Woodcrest Road, Cherry Hill, N.J. 08003

Trade Name(s): ELOMA

Product: Commercial Electric Combi-ovens
MEA Index #150-160 – Cooking Appliances

Pertinent Code Section(s): Subchapter 14 and Reference Standard RS 14

Prescribed Test(s): RS 14-6 (UL 197-2006, 9th Edition)

Laboratory: Intertek (ETL) Semko

Test Report(s): Report No. 06KF1007161, issued February 13, 2007.
Report No. 0708145 WIE-001, issued July 27, 2007.

Description: These appliances are combination convection and pressureless steam ovens intended for use in commercial establishments. They may operate as pressureless steam cookers, convection ovens, or as combination of the two. These models are provided with condensation-ventilation hoods. The Joker B and Joker T are cord-connected and counter-mounted equipment.

Product	Voltage	Power	Current	Frequency
Genius T 6-11, Multimax B6-11	208V, 3 phase	9.25 kW	27.7 A	50/60 Hz
Genius T 10-11, Multimax B10-11	208V, 3 phase	18.32 kW	50.9 A	50/60 Hz
Genius T 12-21, Multimax B12-21	208V, 3 phase	21.52 kW	59.7 A	50/60 Hz
Genius T 20-11, Multimax B20-11	208V, 3 phase	36.55 kW	101.4 A	50/60 Hz
Genius T 20-21, Multimax B20-21	208V, 3 phase	42.75 kW	118.7 A	50/60 Hz
Joker B	208 V	13/ A/5 kW	--	50/60 Hz
Joker T	208 V	13/ A/5 kW	--	50/60 Hz

Terms and Conditions: The above-described gas-fired commercial broilers are accepted with the following conditions:

1. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.
2. Units shall be installed in accordance with manufacturer's instructions and New York City Electrical, New York City Building and Fire Codes requirements.
3. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS 15 requirements of the New York City Building Code. The hood shall have a fire-suppression system complying with Reference Standards RS 13-2 and RS 13-3, with open heads capable of simultaneous discharge and manual release. The fire-suppression system shall be exclusively used for cooking equipment, and shall be filed with the Building Department and examined and approved by the Fire Department.
4. Adequate supply of fresh air for unit ventilation and combustion requirements shall be provided into room or space enclosing unit.
5. The installation shall not obstruct access for operation and servicing.
6. For grease removal, suitable baffle type grease filters, MEA-accepted, shall be installed.
7. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
8. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
9. 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 accepted for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance May 14, 2008
Examined By Donald [Signature]

