



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Patricia Lancaster, FAIA, 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 95-07-E

Manufacturer: Henny Penny Corp., 1219 U.S. Route 35 West, Eaton, Ohio 45320

Trade Name(s): Henny Penny

Product: Electric steamer ovens

Pertinent Code Section(s): 27-777(d), 27-787, 27-792, RS 13-2, RS 13-3

Prescribed Test(s): RS 14-6 (UL 197)

Laboratory: Underwriters Laboratories, Inc.

Test Report(s): UL File 307505, dated October 6, 2006

Description: Electric steamer ovens, ESC series, are capable of applying moist or dry heat (or combination of both) to produce ideal cooking conditions. These ovens are heated using hot air convection with an integrated two-directional fan for even cooking throughout the cabinet. Units have a maximum operating temperature of 572 degrees F. The seamless interior of the ovens is constructed of corrosion-resistant chrome-nickel steel, while the exterior is built using 1 mm chrome-nickel stainless steel. The full-seal doors are made with triple-pane glass. The units have 3/4-inch cold water supply connections and 2-inch drain connections.

Models	Ratings	Wattage
ESC-115	208, 240, 400, 440 or 480 V	15,900 W
ESC-120	208, 240, 400, 440 or 480 V	27,500 W
ESC-215	208, 240, 400, 440 or 480 V	31,300 W
ESC-220	208, 240, 400, 440 or 480 V	55,000 W
ESC-615	208, 240, 400, 440 or 480 V	10,400 W
ESC-620	208, 240, 400, 440 or 480 V	17,600 W

Terms and Conditions: The above commercial electrical steamer ovens are accepted under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, New York City Building Code and the New York City Electrical Code.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the NYC Building Code.
3. 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. The ovens shall have a fire-suppression system with open heads capable of simultaneous discharge and manual release, complying with Reference Standards RS 13-2 and RS 13-3. The fire-suppression system, exclusively used for cooking equipment, shall be filed with the Buildings Department and examined and approved by the Fire Department.
4. Adequate supply of fresh air for unit ventilation and combustible requirements shall be provided into room or space enclosing equipment.
5. The installation shall not obstruct access for operation and servicing.
6. For grease removal, suitable baffle-type grease filters, MEA-approved, shall be installed in the exhaust hood.
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 acceptable for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance 7/18/07
Examined By [Signature]

