



# 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 112-08-E

**Manufacturer:** Therma-Tek Range Corp.  
115 Rotary Drive Valmont Industrial Park  
West Hazleton, PA 18202

**Trade Name(s):** Thermak-Tek

**Product:** Gas-fired commercial deep fat fryers  
MEA #150-110 – Cooking Appliances

**Pertinent Code Section(s):** Subchapters 13 & 14, Reference Standards RS 13 and RS 14

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

**Laboratory:** Underwriters Laboratories, Inc.

**Test Report(s):** UL File MH30017 dated September 23, 2006.

**Description:** Commercial, gas-fired deep fat fryer, cast-iron burners. Units have continuous pilot, thermostatically controlled, high-limit control and regulated combination control devices.

Model	Input Rating (Btu/hr.)
TF25	55,000 (16kW)
TF40	105,000 (30.8kW)
TF50	140,000 (41kW)
TF75	175,000 (51.3kW)
TF2525	110,000 (32.2kW)

**Terms and Conditions:** The above gas-fired, deep fat fryers are accepted under the following conditions:

1. Units shall use natural gas only.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.
3. Units shall be installed in accordance with manufacturer's instructions, New York City Electrical, New York City Building and Fire Codes.
4. Units shall be installed under hoods that vent to the outside, comply with Reference Standards RS 13, 13-2 and 13-3, are fitted with open heads that are capable of simultaneous discharge and manual release. The fire suppression system, exclusively used for cooking equipment, shall be filed with the New York City Buildings Department and examined and approved by the Fire Department.
5. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
6. For grease removal, suitable baffle type grease filters, MEA-approved, shall be installed in the exhaust duct.
7. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA approved for such use.
8. All gas line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing the unit.
9. Installation shall not obstruct access for operation and servicing.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
11. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
12. 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 15, 2008

Examined By

Donald [Signature]