

**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.

Satish K. Babbar, R.A., Acting Commissioner
MEA 171-98-E Vol. II
Report of Material and Equipment Acceptance Division

Manufacturer - Henny Penny Corporation, 1219 U.S. Route 35 West, Eaton, Ohio 45320.

Trade Name(s) - Henny Penny.

Product – Open Well Gas Pressure-less Fryers with autolift.

Pertinent Code Section(s) -27-800, 27-826, RS 14-2 (ANSI Z223.1).

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

Laboratory - Canadian Standard Association.

Test Report(s) – CSA 112598-0000-000011.

Description – The OGA open well pressure-less fryer is designed for use in a commercial application for large volume frying of food. The model designation indicates a gas fired unit that utilizes an induced draft burner system. A blower is attached to the flue and draws flue products through the firebox assembly and the heat tubes. The heat tubes are welded to the pots. A direct spark igniter lighting a standing pilot accomplishes ignition. A single pilot is used to light two inshot burner assemblies per well. An ignition module, one module per well, completes flame verification. The autolift feature automatically raises and lowers the product basket into the vat of oil. Each well is equipped with two ac or dc drive motors that can be sued simultaneously or independently.

Model No.	No. of Wells	Maximum Input Rating
OGA-321	1	85,000
OGA-322	2	170,000
OGA-323	3	276,000

- Notes:**
1. Units may be installed on combustible flooring.
 2. The units shall not be installed any closer to combustible as specified below: rear – 4 inches; right side – 2 inches; left side – 2 inches.

Recommendation - That the above commercial deep fat fryers be accepted, when fired by natural gas only, under the following conditions:

1. Unit shall be installed in accordance with manufacturer's instructions and National Fuel Gas Code and New York City Building Code requirement.
2. 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 and have a fire suppression system complying with Reference Standards RS 13-2 and RS 13-3 with open heads and capable of simultaneous discharge and manual release. The Fire Suppression system exclusively used for cooking equipment shall be filed with the Building Department and examined and approved by the Fire Department.
3. Adequate supply of fresh air shall be provided into room or space enclosing equipment for unit ventilation and combustion requirements.
4. Special precautions regarding exhaust gas in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
5. For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed in the exhaust duct.
6. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA accepted for such use.
7. All gas line connections shall be made and equipment gas input settings shall be set by the licensed plumber-installing unit.
8. All work provided by the installer from the point of gas utility company main line service termination to the equipment shall be subject to approval by the plumbing inspector.
9. All shipments and deliveries of such equipment shall be provided with a laboratory label and a permanent tag , suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and accepted for use, as provided for in Section 27-131 of the Building Code.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance Sept. 25, 2000

Examined By SM. Iraad