



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 27-08-E

Manufacturer: Frymaster L.L.C., 8700 Line Avenue, Shreveport, LA 71106

Trade Name(s): Frymaster, LLC

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

Pertinent Code Section(s): Subchapters 13 and 14

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

Laboratory: CSA International

Test Report(s): CSA International Master Contract No. 172790.
CSA Certificate No. 1274313 issued December 6, 2007.

Description: Model YSCF (H) 18G (TF) is a single free standing or battered (multiple units connected together) gas-fired, commercial deep fat fryer. Each unit is comprised of a main burner, thermostat, high-limit control, automatic pilot burner, regulated combination control and control device. The intended use is for cooking all types of deep-fried food products.

Model Nos.	Mfr's Specified Nominal Heat Input (Btu/hr)
Y, YH, YCF, YCFH, YSCF, YSCF(H)#18G(TF)	125,000

SUFFIXES:

- N = natural gas
- I = electronic ignition, was GI
- T = indicates solid state Thermatron controller
- C = remote cooking computer, includes CM and RC
- S = stainless steel cabinet and vessel construction
- M = carbon steel cabinet and vessel construction
- BL = indicates automatic basket lift option
- TF = uses "over Top" oil filtration system as alternate construction

Note: Six inch minimum clearance at sides and rear to combustible shall be provided.

Terms and Conditions: The above commercial deep fat fryers, be accepted, when fired by natural gas only, under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, National Fuel Gas Code and New York City Electrical Code requirements.
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 References 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 filled 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. The installation shall not obstruct access for operation and servicing.
5. From grease removal suitable baffle types grease filters, MEA accepted, shall be installed in the exhaust duct.
6. Approval of all electric equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Control Board before installation.
7. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
8. 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 June 30, 2008.
Examined by Donald [Signature]

