



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
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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 39-99-E Vol. 4

Manufacturer: Frymaster L.L.C., 8700 Line Avenue, Shreveport, LA 71106
Trade Name(s): Frymaster
Product: Commercial Gas Cooking Appliance – Deep Fat Fryer MEA Index #150-110 – Cooking Appliances
Pertinent Code Section(s): 27-800, 27-826, RS 14-2 (ANSI Z223.1)
Prescribed Test(s): RS 14-6 (ANSIZ83.11)
Laboratory: CSA International
Test Report(s): CSA International Master Contract No. 172790. CSA Certificate No. 114595

Description: A single free-standing or battered (multiple units connected together) 30 lb. to 50 lb. gas-fired commercial deep fat fryer, intended for cooking all types of deep fried food products. May be equipped with basket lifts, automatic oil top Off and automatic oil Filtration system. A single unit measures 15.6 inches wide, 31.5 inches deep and 45.6 inches high.

Table with 2 columns: Models and Btu/hr. listing various fryer configurations and their corresponding BTU/hr ratings.

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

Terms and Conditions: That the above commercial deep fat fryers are accepted under the following conditions:

1. Units shall be fired by natural gas only.
2. Units shall be installed in accordance with manufacturer's instructions, National Fuel Gas Code and New York City Electrical Code requirements.
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 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 Buildings 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 equipment.
5. The installation shall not obstruct access with combustion air, operation and servicing.
6. From grease removal suitable baffle types grease filters, MEA accepted, shall be installed in the exhaust duct.
7. Approval of electric equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control 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 8, 2008.
Examined By 