



**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 52-07-E**

**Manufacturer:** Ultrafryer Systems Inc., 302 Spencer Lane, San Antonio TX 78201

**Trade Name(s):** Ultrafryer

**Product:** Natural gas deep fat fryers/gas kettle

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

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

**Laboratory:** CSA International

**Test Report(s):** CSA Certification Nos. 1104716 and 1104717, dated April 4, 2007

**Description:** Natural gas deep fat fryers/gas kettle. Models and input rating are listed below:

<b>Model No.</b>	<b>Input Rating (Btu/hr)</b>
<b>Par2-18, B-P20-18</b>	<b>65,000</b>
<b>Par2-20, B-P20-20</b>	<b>75,000</b>
<b>Par3-14, B-P30-14, (C,F)-P30-14</b>	<b>90,000</b>
<b>P3C-14</b>	<b>90,000</b>
<b>Par3-18, (B,F)-P30-18</b>	<b>80,000/110,000*</b>
<b>Par3-20, B-P30-20</b>	<b>80,000/120,000*</b>
<b>PD-14</b>	<b>105,000</b>
<b>(B,F)-P25-14</b>	<b>80,000</b>
<b>(B,F)-P25-18</b>	<b>80,000/85,000*</b>
<b><u>Gas Kettle Model</u> RGE-2-1824</b>	<b>65,000</b>

\*Models with asterisks are dual-rated.

**Terms and Conditions:** The above-described commercial deep fat fryers and glass kettle are accepted under the following conditions:

1. Units shall use natural gas only.
1. Units shall be installed in accordance with manufacturer's instructions, the New York City Building Code, RS 14-2 (ANSI Z223.1, NFPA 54), and New York City Electrical Code requirements.
2. Units shall be installed under hoods that vent to the outside, comply with Reference Standards RS 13, RS 13-2 and RS 13-3 of the City of New York Building Code, 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.
2. Adequate supply of fresh air for unit ventilation and combustion requirements shall be provided into room or space enclosing equipment.
3. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
4. For grease removal, suitable baffle type grease filters, MEA-approved, shall be installed.
5. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA-approved for such use.
6. All gas line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing the unit.
7. All work provided by the installer from the point of the gas utility company main line service to the equipment shall be subject to approval by the plumbing inspector.
8. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Electrical Advisory Board before installation.
9. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
  - a. 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 9/17/10

Examined By Shyam. [Signature]