



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 209-07-E

Manufacturer: Pitco Frialator, Inc., P.O. Box 501,
Concord, NH 03302

Trade Name(s): Pitco

Product: Commercial gas-fired fat fryers
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 (ANSI Z83.11)

Laboratory: CSA International, NSF International

Test Report(s): No. 172387-1022027 dated June 29, 2007.
No. 172387-1081103 dated November 11, 2007.
No. 172387-1501772 dated May 24, 2006.
No. 172387-1089062 dated May 25, 2005.

Description: Commercial gas-fired fryers designed to deep fry foods, such as French fries, onion rings and other battered products.

Model No.	Size (In.)(approx.)	Input Rating (Btu/hr)
SSH55, SSH55T, SSH60, SFSSH55, SFSSH55T, SFSSH60	15 ⁵ / ₈ x 46 ¹ / ₈ x 34 ¹ / ₂	80,000
SSH55R, SSH55TR, SSH60R, SFSSH55R, SFSSH55TR, SFSSH60R	15 ⁵ / ₈ x 46 ¹ / ₈ x 34 ¹ / ₂	100,000
SSH60W, SFSSH60W	19 ⁵ / ₈ x 46 ¹ / ₈ x 34 ¹ / ₂	100,000
SSH75, SFSSH75	19 ⁵ / ₈ x 46 ¹ / ₈ x 34 ¹ / ₂	105,000
SSH60WR, SSH75R, SFSSH60WR, SFSSH75R	19 ⁵ / ₈ x 46 ¹ / ₈ x 34 ¹ / ₂	125,000
SGM1824, SFSGM1824	19 ⁵ / ₈ x 38 x 48 ¹ / ₄	120,000
SGM24, SFSGM24	25 ⁵ / ₈ x 38 x 48 ¹ / ₄	165,000
SGM34, SFSGM34	35 ⁵ / ₈ x 38 x 48 ¹ / ₄	210,000

Model No.	Size (In.)(approx.)	Input Rating (Btu/hr)
FBG18, SFFBG18	20 x 37 ³ / ₈ x 34 ¹ / ₂	100,000
FBG24, SFFBG24	20 x 37 ³ / ₈ x 34 ¹ / ₂	120,000
40, 40C, 40C+	15 ¹ / ₈ x 47 ¹ / ₄ x 30 ¹ / ₄	105,000
40D	15 ¹ / ₈ x 47 ¹ / ₄ x 30 ¹ / ₄	115,000
45C, 45C+	15 ¹ / ₈ x 46 ¹ / ₂ x 30 ¹ / ₄	122,000
SRTG (-2 indicates a dual unit)	16 ¹ / ₈ x 46 ¹ / ₈ x 35 ¹ / ₈	55,000

Terms and Conditions: The above-described commercial gas-fired deep fat fryers are accepted with 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 the manufacturer's instructions, the New York City Electrical Code and New York City Building and Fire codes.
4. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS 15 requirements of the New York City Building Code. The hood shall have a fire-suppression system complying with Reference Standards RS 13-2 and RS 13-3, with open heads capable of simultaneous discharge and manual release. The fire-suppression system shall be exclusively used for cooking equipment, and shall be filed with the Building Department and examined and approved by the Fire Department.
5. Adequate supply of fresh air for unit ventilation and combustion requirements shall be provided into room or space enclosing unit.
6. The installation shall not obstruct access for operation and servicing.
7. For grease removal, suitable baffle type grease filters, MEA-accepted, shall be installed.
8. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
9. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
10. 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 _____

August 28, 2008

Examined By _____