

**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 384-00-E**

**Report of Material and Equipment Acceptance Division**

**Manufacturer– Electrolux Professional for Electrolux Zanussi Professional SPA Italy  
4231 Pacific Street, #27-31 Rocklin, CA 95677.**

**Trade Name(s) – Zanussi Professional.**

**Product – Gas fired commercial pasta cookers/fryers and frytops.**

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

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

**Laboratory – Intertek Testing Services.**

**Test Report(s) – No. 20114663, 20124664, 2014665, dated May 18, 2000.**

**Description – Gas fired commercial deep fryers and pasta cookers as tabulated below. Unit comprises main burner assemblies, pilot burners, thermocouples, gas control regulators, thermostats and high temperature limit controls.**

**Product Covered:**

**Gas Fired Fry Tops, Zanussi, HD900 Series. Models 200579, 200580, 200581 and 200582.**

**Model Similarity**

The Model 200579 is a half module fry top, while the 200580 is a full module as fry top. The Models 200 581 and 200582 are similar to the Models 200579 and 200580 except it has a ribbed fry top surface. All components used are identical.

**Ratings**

The Models 200579 and 200 581 are rated @30000 BTU/Hr (8.75 KW) max., 95000 BTU/Hr (2.75 KW) min.

The Models 200580 and 200582 are rated @ 60000 BTU/Hr (17.5 KW) max., 19000 BTU/Hr (5.5 KW) min.

@ 4 inches W.C. (10.0 mBar) for Natural Gas.

**Product Covered:**

Gas Fired Pasta Cooler, Zanussi, HD900 Series. Models 204032 and 204033.

**Model Similarity**

The Model 204032 is a single pasta cooker, while the 204033 is a double pasta cooker (two Model 204032). All components used are identical.

**Ratings**

Each unit is rated @ 48,000 BTU/Hr (14 KW)  
@ 4 Inches W.C. (10.0 mBar) for Natural Gas

**Product Covered:**

Zanussi HD900 Series. Gas Fired Fryer, Models 201046 and 201047.

**Model Similarity**

The Model 201046 is a single well gas fryer, while the 201047 is a single well gas fryer with filtration (provided with the oil pump). All components used are identical.

**Ratings**

Electrical: rated 120/208 V, 1  $\phi$ , 50/60 Hz, 5A.  
Gas: Each unit is rated @ 92000 BTU/Hr (27 KW)  
@ 4 Inches W.C. (10.0 mBar) for Natural Gas

**Note:** Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.

**Recommendation -** That 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 Building 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 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 grease 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 provide 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 metal tag, suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and acceptable for use, as provided for in Section 27-131 of the Building Code.
10. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance

11/17/2000

Examined by

Styann. Juse