



Report of Materials and Equipment Acceptance Division

NYC Department of Buildings
280 Broadway, New York, NY 10007
Patricia Lancaster, FAIA, Commissioner
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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 564-06-E

Manufacturer: Wonton Food Inc., 220-222 Moore Street, Brooklyn, N.Y. 11206

Trade Name(s): Wonton Food Inc.

Product: Gas-fired commercial deep fat fryers

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 Service

Test Report(s): No. 3106909, dated October 16, 2006

Description: Gas-fired commercial deep fat fryer, as tabulated below. Unit is comprised of drilled port cast-iron main burners, thermostat, and high-limit control.

Model No.	Input Rating (Btu/hr)
MM-14-30	1,540,000

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

Terms and Conditions: The above commercial deep fryer is accepted under the following conditions:

1. Unit shall be fired with natural gas only.

2. Unit shall be installed indoors only and in accordance with manufacturer's instructions, RS 14-2 (ANSI Z223.1a) of the New York City Building Code (National Fuel Gas Code), and New York City Electrical Code requirements.
3. Cooking equipment shall be installed under hoods that bend to the outside, comply with Reference Standard RS 13 requirements of the New York City Building Code, have a fire suppression system complying with Reference Standards RS 13-2 and RS 13-13 with open heads, and be capable of simultaneous discharge and manual release. The fire suppression system exclusively used for cooking equipment shall be filed with the Department of Buildings and examined and approved by the Fire Department.
4. Adequate supply of fresh air shall be provided into room or space enclosing equipment for unit ventilation and combustion requirements.
5. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
6. For grease removal, suitable baffle type grease filters, MEA-accepted, shall be installed.
7. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA-accepted for such use.
8. All gas line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing unit.
9. All work provided 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.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
11. Unit shall be used in compliance with the Energy Conservation Construction Code of New York State.
12. 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 Building Code.

Final Acceptance 2/9/07

Examined By Shyam. Prasad