



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 61-07-E

Manufacturer: Frymaster, LLC, 8700 Line Avenue, Shreveport, LA 71106

Trade Name(s): Frymaster

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: CSA International

Test Report(s): No. 1055876, dated April 10, 2006.

Description: Gas-fired, commercial deep fat fryers as listed below. Each unit is comprised of a main burner, thermostat, high-limit control and a continuous ignition system consisting of the following components: automatic pilot burner, regulated combination control and control device

Model	Maximum Input Rating (BTUH)
(F,CF,SCF)D#80G(N,P)(T,I)(S,M)(BL,C)	165,000
(F,CF,SCF)SM#80G(N,P)(S,M)	165,000
(F,CF,SCF)D#80G(N,P)(T,I)(S,M)(BL,C)	122,000
(F,CF,SCF)SM#80G(N,P)(S,M)	122,000
(F,CF,SCF)HD#80G(N,P)(T,I)(S,M)(BL,C)	125,000
(F,CF,SCF)HSM#80G(N,P)(S,M)	125,000

- To be replaced by 1 thru 6, indicating quantity of fryers

Terms and Conditions: The above-described commercial gas fryer is approved under the following conditions:

1. Units shall use natural gas only.
2. Units shall be installed in accordance with manufacturer's instructions, RS 14 (ANSI Z223.1, NFPA 54), and New York City Electrical Code requirements.
3. Units shall be installed under hoods that vent to the outside, comply with Reference Standards RS 13, 13-2 and 13-3, 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.
4. Special precautions regarding exhaust fans 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-approved, shall be installed in the exhaust duct.
6. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA-approved for such use.
7. All gas-line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing the unit.
8. Installation shall not obstruct with combustion air, accessibility for operation and servicing.
9. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
10. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
11. 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 7/13/07
Examined By Shyam Prasad