



# 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 88-07-E

**Manufacturer:** Anetsberger Bros., Inc., 180 North Anets Drive, Northbrook, Illinois 60062

**Trade Name(s):** ANETS

**Product:** Gas fryers & cookers for commercial

**Pertinent Code Section(s):** 27-800, 27-826

**Prescribed Test(s):** RS 14-6 (ANSI Z83.11), RS 14-2 (ANSI Z223.1)

**Laboratory:** Intertek Testing Services

**Test Report(s):** 97021250CHI-001 dated December 12, 2005.

**Description:** Gas fryers, pasta cookers and griddles for commercial use. Units with model numbers and input ratings are listed below:

Model No.	Size (In.)(approx.)	Input Rating (Btu/hr)
SLG40	14" Gas Fryer	90,000
14GS	14" Gas Fryer	111,000
SLG100	18" Gas Fryer	150,000
GPC-14	14" Pasta Cooker	111,000
GPC-18	20" Pasta Cooker	160,000
SLMG & "A"	Griddle – 24" X 24"	60,000
SLMG & "A"	Griddle – 24" X 36"	90,000
SLMG & "A"	Griddle – 24" X 48"	120,000
SLMG & "A"	Griddle – 24" X 60"	150,000
SLMG & "A"	Griddle – 24" X 72"	180,000

**Terms and Conditions:** The above-described commercial gas-fired deep fat fryers griddles are accepted under 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 12/13/07

Examined By 