



## 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 110-08-E

**Manufacturer:** The Chipperry Chip Factory Inc.  
45 St. Clair Avenue West, Suite 1100  
Toronto, Ontario M4V 1K9  
CANADA

**Trade Name(s):** The Chipperry Chip Factory

**Product:** Stainless steel, electric deep fryer  
MEA Index #150-100 – Fryers, Deep Fat/Electric

**Pertinent Code Section(s):** Subchapters 13 & 14

**Prescribed Test(s):** RS 14-6 (UL 197, 9<sup>th</sup> Edition)

**Laboratory:** Underwriters Laboratories, Inc.

**Test Report(s):** UL File No. E302319, Project 06CA18662 issued  
June 23, 2006.

**Description:** Model MSC02 fryer with integral fire suppression system is a stainless steel, deep fat fryer that automatically and continuously produces potato chips. The overall dimensions of this cooker are 4 feet long by 2 feet wide by 4½ feet deep.

The unit is a field-wired, floor-supported electric fryer with an internal conveyer and potatoes slicer. Whole uncooked potatoes are entered through a chute at right of unit and are then sliced and dropped into the fryer having a moving current. The potatoes are fried while moving through the current until they are dunked below the surface of the oil by an internal conveyer. An additional conveyer dispenses the fried potato chips out the right side. The unit is provided with grease filter and provisions for ducting. Additionally, the unit is provided with a fire suppression system.

Electrical Rating

Model	V, 60 Hz	Phase	A	KW
MSC02	208	3	36	13.0

**Terms and Conditions:** That the above electric commercial deep fat fryer is accepted under the following conditions:

1. Unit shall be installed in accordance with manufacturer's instructions, New York City Building and New York City Electrical 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 Buildings Department and examined and approved by the Fire Department.
3. The installation shall not obstruct access for operation and servicing.
4. From grease removal suitable baffle types grease filters, MEA accepted, shall be installed in the exhaust duct.
5. Approval of electric equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.
6. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
7. 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 June 3, 2008  
Examined By Donald 

