

**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.

Patricia J. Lancaster, A.I.A., Commissioner

**MEA 164-00-E
Report of Material and Equipment Acceptance Division**

Manufacturer – Southbend, A Middleby Company, 1100 Old Honeycutt Rd. Fuguay-Farina N.C. 27526.

Trade Name(s) – Southbend.

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 Z83.13).

Laboratory – CSA International.

Test Report(s) – No. 158200-1064185(112540), dated March 31, 2000.

Description – Gas fired commercial deep fat fryers, as tabulated below. Units consist of main burner assemblies, pilot burners. Thermocouples, gas control regulators, thermostats and high temperature limit controls.

Model No.	No. of burners	Gas Input Rating BTU/Hr.
GF535	3	3 @ 35,000 each
GF545	4	4 @ 35,000 each
GF565	5	5 @ 35,000 each

- Notes:
1. Units may be installed on combustible flooring.
 2. Seven inches minimum clearance from combustible construction shall be provided at sides and rear.

Recommendation - That the above commercial deep fat fryers be accepted, when fired by natural gas only, under the following conditions:

1. Unit shall be installed in accordance with manufacturer's instructions and Natural Fuel Gas Code and New York City Building Code requirement.

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 exhaust 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 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
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 all electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 5/21/02

Examined by Shyan M. J. [Signature]