



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 188-05-E

Manufacturer: Falcon Foodservice Equipment for AGA Foodservice, Cherry Hill, New Jersey 08003.

Trade Name(s): AGA Foodservice, Inc. and Infinity.

Product: Gas fired commercial deep fat fryers.

Pertinent Code Section(s): 27-800, 27-826, RS 14-2 (ANSI Z 223.1).

Prescribed Test(s): RS 14-6 (ANSI Z83.11).

Laboratory: CSA International.

Test Report(s): No. Z25578-1557203, dated August 12, 2004.

Description – Gas fired commercial deep fat fryer are tabulated below. Unit comprises drilled port cast iron main burners, thermostat, and high limit control.

Model No.	Input Rating Btu/Hr.
G2840	82,500
G2841	82,500
G2842	82,500

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: That the above commercial deep fat fryer, are accepted, when fired by natural gas only, under the following conditions:

1. Units shall be installed in accordance the manufacturer’s instructions, National Gas Code and New York City Building 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 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 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 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 accepted for use, as provided for in Section 27-131 of the Building Code.
10. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 11/21/05

Examined by Shyam. Inanew