

**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 the Material and Equipment Acceptance (MEA) Division.

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

**MEA 30-05-E
Report of Materials and Equipment Acceptance Division**

Manufacturer – Giles Enterprises, Inc., 2750 Gunter Park Drive West, Montgomery, AL 36109.

Trade Name – Giles Enterprises.

Product – Gas fired commercial deep fat fryers.

Pertinent Code Section(s) – 27-800, 27-826, RS 14-2 (ANSI Z223.1).

Prescribed Tests – RS 14-6 (ANSI Z8.11).

Laboratory – Underwriters Laboratories, Inc.

Test Report – UL MH29615, dated November 30, 2004.

Description – Gas fired commercial deep fat fryer are tabulated below. Unit comprises drilled port cast iron main burners, thermostat, high limit control and a continuous ignition system consisting of the following components: (a) automatic pilot burner with a thermogenerator, and regulated combination control. This is for counter-top use only.

Model No.	Input Rating BTU per hr.
CF-400G	43,250

Note: Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.

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

- 1. Units shall be installed in accordance with manufacturer’s instructions, National Fuel Gas Code, 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. 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.
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 connectors 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 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 accompanied by a certificate or label 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 3/30/05
Examined by Shyam Irani