



# Report of Materials and Equipment Acceptance Division

NYC Department of Buildings  
280 Broadway, New York, NY 10007  
Robert D. LiMandri, Acting 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 330-07-E

**Manufacturer:** Henny Penny Corporation, 1219 US Route 35 West, Eaton, Ohio 45320

**Trade Name(s):** Henny Penny

**Product:** Commercial electric deep fat fryers  
MEA Index #150-100 – Cooking Appliances

**Pertinent Code Section(s):** Subchapter 13 and Reference Standards RS 13-2 & RS 13-3

**Prescribed Test(s):** RS 14-6 (UL 197)

**Laboratory:** Underwriters Laboratories Inc.

**Test Report(s):** UL File #E30993, Vol. 1, Section 51 issued May 9, 2007.

**Description:** Henny Penny low oil volume open fryers offer up to four vats in a slim footprint with easy-to-use programmable controls, optimal energy efficiency and durable, round-the-clock operation. All models include built-in automatic filtration and oil tip off keeping oil fresher longer for more consistent taste and better overall quality. These fryers are available in basic three models as follows:

Model No.	Voltage	Hz	# of Wells	Watts per Well	Amps per Well	Total Watts	Total Amps
LVE-102	208	60	2	14Kw	38.9	28Kw	77.8 A
LVE-102	240	60	2	14Kw	33.7	28Kw	67.4 A
LVE-103	208	60	3	14Kw	38.9	42Kw	116.7 A
LVE-103	240	60	3	14Kw	33.7	42Kw	101.1 A
LVE-104	208	60	4	14Kw	38.9	56Kw	155.6 A
LVE-104	240	60	4	14Kw	33.7	56Kw	134.8 A

**Terms and Conditions:** The above-described electric, commercial deep fryers are approved under the following conditions:

1. Units shall be installed in accordance with manufacturer's instructions, New York City Building and New York City Electrical Code requirements.
2. Units shall be installed under hoods that vent to the outside, comply with Reference Standards RS 13, 13-2 and 13-3, are fitted with open heads that are capable of simultaneous discharge and manual release. The fire suppression system, exclusively used for cooking equipment, shall be filed with the New York City Buildings Department and examined and approved by the Fire Department.
3. For grease removal, suitable baffle type grease filters, MEA-approved, shall be installed in the exhaust duct.
4. Installation shall not obstruct access for operation and servicing.
5. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board 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 September 2, 2008  
Examined By Donald [Signature]