



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 40-99-E Vol. 3

Manufacturer: Frymaster, LLC, 8700 Line Avenue, Shreveport, LA 71106

Trade Name(s): Frymaster

Product: Commercial, electric deep fat fryers

Pertinent Code Section(s): 27-777(d), 27-787, 27-792, RS 13-2, RS 13-3

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

Laboratory: Underwriters Laboratories, Inc.

Test Report(s): File E44571, dated November 25, 1996 and revised January 2, 2007.

Description: Commercial, electric deep fat fryers as listed below. Each unit is comprised of a frying vessel with basket under supports, automatic basket lift, fat container, heating elements, pilot lights, on/of switch and thermostat. They are also equipped with terminal blocks, circuit breakers and thermostat high-limit safety control system.

Product Covered

USL and CNL	<p>Deep fat fryers, Series RE, FRE, FPRE, FMRE, MRE, BIRE, SCRE, followed by 1, 2, 3, 4, 5, 6, followed by 14, 17, 22, 14-7L, 14-7R, 17-8, 5L, 17-8.5R, 22-11L or 22-11R, may be followed by 2L, 2R, 2MD, 4, 4L, 4R, 6, 6L, 6R, 8, 10, 12, may be followed by BL, may be followed by C, T or TC, may be followed by SC, SD or SE, may be followed by “(w/cap)”.</p> <p>See “Model Nomenclature” for details.</p>
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This is a series of deep fat fryers. They may be full-vat or split-vat fryers, and may be in banks of up to six fryers. 208V and 240V three-phase units may be cord-connected or permanently connected, except for 208V, 17 kW units and 208V or 240V, 22 kW units, which are always permanently connected. Single-phase units and 480V units are always permanently connected.

Terms and Conditions: The above-described electric, commercial deep fryer is 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 acceptable for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance 7/13/07

Examined By Sty... [Signature]