

**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, F.A.I.A., Commissioner

**MEA 42-04-E
Report of Material and Equipment Acceptance Division**

Manufacturer– Heat Control Inc., 339 Commerce Way, Pembroke, NH 03775.

Trade Name(s) – Master matic – food fryer.

Product – Gas firing continuous automatic conveyORIZED fryer.

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

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

Laboratory – Intertek ETL SEMKO.

Test Report(s) – No. 3056028-001, dated April 8, 2004.

Description – Continuous noodle fryers; automatic conveyORIZED hot oil frying; heating zones; natural gas; cross immersion tube fired; with cooking area and flue ventilation.

Model No.	Input Rating BTU per hour (Max)
MM14-30	1,750,000

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 unit, be accepted, under the following conditions:

- 1. Units shall be installed in accordance with manufacturer’s instructions and New York City Electrical, Buildings and Fire Codes requirements.**
- 2. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS-13 requirement 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. The installation shall not interfere with accessibility for operation and servicing.
5. For grease removal, suitable baffle type grease filters, MEA accepted, shall be installed.
6. 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.
7. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 4/30/04
Examined By 