



NYC Department of Buildings  
280 Broadway, New York, NY 10007  
Patricia Lancaster, FAIA, Commissioner  
(212) 566-5000, TTY: (212) 566-4769

## Report of Materials and Equipment Acceptance Division

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 62-07-E

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

**Trade Name(s):** Dean

**Product:** Gas-fired, commercial deep fat fryers

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

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

**Laboratory:** CSA International

**Test Report(s):** CSA International Master Contract No. 172790  
CSA Certificate No. 1274313

**Description:** A single free-standing or battered (multiple units connected together) 60 lb. to 75 lb. gas fryers, intended for cooking all types of deep fried food products, are rated at 150,000 BTU's per hour. The SM60G unit measures 20" wide, 35.50" deep and 45.0" high and the single D60G unit measures 20" wide, 36.50" deep and 45.0" high.

**Terms and Conditions:** The above-described commercial gas fryers are accepted under the following conditions:

1. Units shall use natural gas only.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.

3. Units shall be installed in accordance with manufacturer's instructions and New York City Electrical, New York City Building and Fire codes.
4. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS 15 requirements of the New York City Building Code. The hood have a fire-suppression system complying with Reference Standards RS 13-2 and RS 13-3, with open heads capable of simultaneous discharge and manual release. The fire-suppression system shall be exclusively used for equipment, and shall be filed with the New York City Buildings Department and examined and approved by the Fire Department.
5. Special precautions regarding exhaust fans in the vicinity of the equipment may be required to prevent interference with operation of the equipment.
6. For grease removal, suitable baffle type grease filters, MEA-approved, shall be installed in the exhaust duct.
7. Gas line tubing and fitting connectors shall permit flexibility for operation, cleaning and servicing, and shall be MEA-approved for such use.
8. All gas-line connections shall be made and equipment gas input settings shall be set by the licensed plumber installing the unit.
9. Installation shall not obstruct with combustion air, accessibility for operation and servicing.
10. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
11. Units shall be used in compliance with the Energy Conservation Construction Code of New York State.
12. 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 11/5/07

Examined By Shyam (Signature)