

**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.

Richard C. Visconti, R.A., Acting Commissioner

**MEA 64-00-E  
Report of Material and Equipment Acceptance Division**

**Manufacturer**– Pitco Frialator, Rt. 3A Jct. 1-89 & 1-93 Bow, NH 03302-051.  
**Trade Name(s)** – Pitco Frialator.  
**Product** – Gas fired commercial deep fat fryers.  
**Pertinent Code Section(s)** - 27-800, 27-826, RS 14-2 (ANSI Z223.1).  
**Prescribed Test** - RS 14-6 (Z83.11).  
**Laboratory** – American Gas Association Laboratories.  
**Test Report(s)** – C2640001, dated April 13, 1993, revised February 10, 1999.  
**Description** – Gas fired commercial deep fat fryers, as described.

**24R** This is a deep fat fryer used as a donut fryer. It is employed with a standing pilot and an intermittent ignition system as an alternate system. The unit has a fat capacity of 100 lbs. The unit utilizes four (4) cast iron type main burners and immersion tubes.

**24RUFM** - This is similar to Model No. 24R except it has a roll under grease filtering system.

Model No.	Input Rating BTU/Hr.
24R	72,000
24-UFM	72,000

The model may have suffix S or SS. This suffix must precede the characters UFM.

Models with or without the suffix "UFM" may have the following suffixes:

<b>C</b>	<b>Casters installed at factory</b>	<b>P</b>	<b>Full Port 1-1/2 inch Drain Valve</b>
<b>D</b>	<b>Bottom Drain</b>	<b>R</b>	<b>Rear extensions</b>
<b>E</b>	<b>Electric Thermostat (KX-299)</b>	<b>T</b>	<b>Drain safety cut-off switch</b>
<b>F</b>	<b>Front extensions</b>	<b>V</b>	<b>Universal Tank</b>
<b>G</b>	<b>Solid state thermostat</b>	<b>W</b>	<b>Computer Ready Connections (Fast)</b>

<b>H</b>	<b>Solid state control thermostat with melt cycle (Stratford Model GO)</b>
<b>J</b>	<b>Electronic Ignition Control</b>
<b>K</b>	<b>Float Switch</b>
<b>L</b>	<b>Basket Lifts</b>
<b>N</b>	<b>Thermostat behind door</b>

<b>Y</b>	<b>Computer Remote System (Pitcomatic)</b>
<b>Z</b>	<b>Computer, Built-In designed to operate on fryer</b>
<b>S</b>	<b>Denotes stainless steel tank in a plain steel cabinet</b>
<b>SS</b>	<b>Denotes stainless steel tank in a stainless steel cabinet</b>

- Notes:**
1. Units may be installed on combustible flooring.
  2. Six inches minimum clearance from combustible construction shall be provided at sides, rear, and floor.

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

1. Unit shall be installed in accordance with manufacturer's instructions, National Fuel Gas Code and New York City Building 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 gas 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 filter, 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 connections 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 of 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 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.
10. Approval of electrical equipment, apparatus, materials and devices shall be obtained from the Bureau of Electrical Control before installation.

Final Acceptance 4/26/2006  
Examined By S.M. Prasad