

**CITY OF NEW YORK
DEPARTMENT OF BUILDINGS**

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found to be acceptable for use in accordance with the Report of Materials and Equipment Acceptance (MEA) Division.

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

**MEA 65-00-E
Report of Material and Equipment Acceptance Division**

**Manufacturer – Pitco Frialator, Route 3A, Jct. I-89 and I-93, Concord, NH 03302-0501
Trade Name – Solstice.**

Product – Gas fired commercial deep fat fryers.

Pertinent Code Section – 27-800, 27-826, RS 14-2 (ANSI Z233.1).

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

Laboratory – American Gas Association Laboratories.

Test Reports – No. 172387-1040618 dated March 10, 2000.

Description – Gas fired, commercial deep fat fryers, as tabulated below. Units are floor-fryers and are free standing. All models have cabinets with box type door for access to control equipment. Each unit comprises main burner, pilot burner, thermocouple assembly, combination gas control, manual control valve, thermostat and high temperature limit control.

Model No.	Input Rating BTU per Hour
SG-14	110,000
SG-14R	122,000
SG-14T	100,000
SG-18	140,000

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

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

- 1. Units shall be installed in accordance with manufacturer's instructions and National Fuel Gas Code requirements.**