



PUBLIC NOTICE

March 31, 2011

Re: Deep-fat Fryers High limit controls.

The New 2008 NYC Fire Code now has a requirement for deep-fat fryer high limit controls.

904.11.5.3.1 Deep-fat fryers shall be equipped with an independent high-limit control in addition to the adjustable operating control (thermostat). Such High-limit control shall be designed and arranged to shut off the fuel supply, including electrical energy, when the fat temperature reaches more than 475 degrees F (246 Degrees C), 1 inch (25mm) below the liquid surface. All high-limit controls shall be replaced every three years with a new or rebuilt unit certified to operate at more than 475 degrees F (246 Degrees C). A record of such replacement shall be maintained at the premise and made available for inspection by any representative of the department upon request.

In an effort to better assist you we have furnished a list of Fryer manufacturer's websites for further information as to authorized service companies. Many of these websites actually contain service companies. You must copy the link and exit the FDNY before visiting these external sites.

www.pitco.com

www.keatingofchicago.com

www.garland-group.com

www.frymaster.com is for Dean as well

www.imperialrange.com

www.southbendnc.com

www.vulcanequipment.com

www.jaderange.com

www.hennypenny.com

www.montaguecompany.com

www.star-mfg.com for Star & Wells