

STATE OF COLORADO

COLORADO DEPARTMENT OF HEALTH

4210 East 11th Avenue
Denver, Colorado 80220
Phone (303) 320-8333

June 1, 1989



Roy Romer
Governor

Thomas M. Vernon, M.D.
Executive Director

Mr. McCalloum
All-O-Matic Company
Food 'N' Beverage Equipment
Post Office Box 2136
Littleton, Colorado 80161

SUBJECT: Quick 'N' Crispy Greaseless Fryer, Manufactured by Tidel
Systems, Inc., Carrollton, Texas

Dear Mr. McCalloum:

The subject piece of equipment is listed by the National Sanitation Foundation (NSF) under Standard 4. The unit is also U.L. listed.

The National Sanitation Foundation has no ventilation performance criteria for tested equipment. Food service establishments must be evaluated on an individual basis as the effectiveness of ventilation systems.

The acceptance of the subject equipment items for compliance with the sanitary criteria of the "Rules and Regulations Governing the Sanitation of Food Service Establishment in the State of Colorado" is based on installations meeting the following criteria:

1. Installation meets applicable building department and fire prevention bureau requirements.
2. Installation is approved by the local health agency of jurisdiction.
3. The subject equipment is installed, operated and maintained in accordance with the manufacturer's recommendation. In the event that excessive vapors, grease, fumes, emissions, or noxious orders are produced as a result of operating this equipment, sufficient ventilation will be necessary to control the problem. Such ventilation shall be provided in accordance with Sections 4-207, 7-501, and 7-502 of the aforementioned rules and regulations or the equipment must be removed from service.

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This letter may be used as evidence of evaluation of the subject equipment items; however, it is not to be construed as an endorsement of the subject equipment and may not be used for advertising or promotional purposes.

Sincerely,

Patricia A. Klocker

Patricia A. Klocker
Consumer Health Protection Specialist
Consumer Protection Division

rg
3074F

cc: Directors of Environmental Health
County and City Sanitarians
Consumer Protection Staff



FEDERICO PEÑA
Mayor

CITY AND COUNTY OF DENVER

DEPARTMENT OF PUBLIC WORKS
BUILDING INSPECTION DIVISION

BUILDING INSPECTION DIVISION
City and County of Denver
200 W. 14th Avenue
Denver, CO 80204

****CERTIFICATE OF EVALUATION****

NAME OF APPLICANT		ADDRESS	DATE SUBMITTED
MOUNTAIN SALES & SERVICE		6759 E. 50th. AVENUE COMMERCE CITY, COLORADO 80022	ORIGINAL: 5-18-89 AMENDED: 3-12-90
NAME OF PRODUCT OR SYSTEM			
Tidel Systems, Inc. Quick N' Crispy Greasless Fryer Model GFII			
REQUESTED USE		VERIFICATION	
Greasless Fryer Oven		U.L. Report E118651 N.S.F. Listing - Standard 4	
RECOMMENDED FOR APPROVAL BY:		CODE AUTHORITY	
J. Hilleary, Act'g Chief Mechanical Engineer <i>JH</i> D. Roberts, Chief Mechanical Inspector <i>DR</i> Ken Miller, Health Department <i>KM</i> Bill Baldaccini, Tech. Coordinator <i>BB</i>		DBC Section 111	
		DATE OF APPROVAL	
		3-12-90	
SEE REVERSE SIDE FOR DESCRIPTION AND FINDINGS.			

THIS EVALUATION REPORT IS SUBJECT TO THE CONDITIONS LISTED HEREIN. THIS EVALUATION REPORT IS BASED UPON INDEPENDENT TESTS AND/OR OTHER TECHNICAL DATA AS SUBMITTED BY THE APPLICANT. THE DENVER BUILDING DEPARTMENT STAFF HAS REVIEWED THE TEST RESULTS AND/OR OTHER DATA BUT DOES NOT CONDUCT TESTING FOR INDEPENDENT VERIFICATION. THERE IS NO WARRANTY BY THE CITY OF DENVER OR IT'S BUILDING INSPECTION DIVISION, EXPRESSED OR IMPLIED, AS TO ANY FINDING OR OTHER MATTER IN THE REPORT OR AS TO ANY PRODUCT COVERED BY THE REPORT. THIS DISCLAIMER INCLUDES, BUT IS NOT LIMITED TO, MERCHANTABILITY.

THIS REPORT IS SUBJECT TO RE-EXAMINATION IN ONE YEAR. ANNUAL RENEWAL IS REQUIRED. SEE CURRENT ANNUAL RENEWAL DATE BELOW.

Clifford E. Hennig
CLIFFORD E. HENNIG, P.E.
DIRECTOR

RENEWAL DATE →

I. DESCRIPTION:

Electrical greasless fryer oven used for commercial cooking equipment.

II. APPROVAL: ADDITIONAL REQUIREMENTS, LIMITATIONS:

Approved for use in the City & County of Denver when installed in accordance with the applicable portions of the Denver Building Code, the manufacturer's instructions, and within the following limitations:

1. Approved for installation without coverage of a commercial exhaust hood provided a letter from the operator shall be submitted to the Building Department stating that no grease producing items such as cheeses or raw meats will be cooked in the oven.
2. Installation is subject to subsequent inspections by the Denver Health Department. If grease deposits are evident, a commercial hood conforming to Section 5216 DBC will be required.
3. All installations shall be approved by the Department of Health & Hospitals.
4. Where a heat rejection hood is installed, the hood shall comply with NFPA 91 and Chapter 52 DBC.