



DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONS



Public Safety Services

I. J. "MIKE" FOSTER, JR.  
GOVERNOR

V. J. BELLA  
STATE FIRE MARSHAL

*TO: DO's, H.C.*

August 8, 1997

*Please distribute  
copy to all Inspectors*

Gary G. Calderwood, Vice President  
Perfect Fry Company Ltd.  
615-71 Ave S.E.  
Calgary, Alberta, Canada T2H 0S7

Ref: Perfect Fry 686

Dear Mr. Calderwood,

This office is in receipt of the documentation submitted by your firm on August 5, 1997, reference to the Perfect Fry Model 686. After review of this documentation, it is the determination of this office that this device is acceptable for use in the State of Louisiana, as it is indeed a listed product, tested under U.L. 197 standard and classified as an integral ductless hood, and thereby not required to comply with U.L. 300 standards. Users of this product shall be required to install the device per manufacturer's requirements, and provide inspection and service to the suppression system by a Louisiana licensed suppression company.

The information provided by your firm will be disseminated to the Inspection Division of the Louisiana Office of the State Fire Marshal to assist in inspections of facilities which intend to utilize your product.

Sincerely,

*Patricia Slaughter*  
Pat Slaughter  
Administrative Director  
Inspections and Licensing

PS/mlr

cc: Inspection Division  
Plan/Review Staff

*10/88*

"Is Yours Working" ??

Smoke Detectors Save Lives !!

OFFICE OF STATE FIRE MARSHAL • 5150 FLORIDA BOULEVARD, BATON ROUGE, LA 70806  
(504) 925-4911 1-800-256-5452

STATE FIRE MARSHAL  
INSPECTOR'S AND RECEIVING  
RECEIVED

AUG 7 1997



Perfect Fry Company Ltd.

615 71 Avenue SE

Calgary, AB T2H 0S7

Tel: (403)255-7712

Fax: (403)255-1725

1(800)255-7711

Date : 8/5/97 Fax: 504/925-4444

Company : LOUISIANA STATE FIRE MARSHAL

Attention : HENRY REED

Subject : FIRE EXTINGUISHER ON PERFECT FRY.

From: GARY OR SHAUN.

Total Number of pages including this cover letter : 9

If you do not receive all pages, please call us at (403)255-7712.

REMARKS

Dear Henry,  
 Thank you for your attention. I have included a number of faxes  
 which have been sent to different people. At your convenience  
 please review and communicate with us your concerns.

Thank you again.

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 AUG 06 1997  
 STATE FIRE MARSHAL  
 ARCHITECTURAL SECTION

1049



Our Perfect Fry Model 686 has earned the UL Mark of Safety.



Perfect Fry Company Ltd.  
615 - 71 Avenue S.E.  
Calgary, Alberta, Canada T2H 0S7

Tel: (403)255-7712  
Fax: (403)255-1725  
E-Mail: perfect @caruck.com

FAX MESSAGE

July 24, 1997

Fax: 318-676-7597

Pages: 8

Louisiana State Fire Marshall's Office  
5150 Florida Boulevard  
Baton Rouge, LA 70806

Attention: Mr. Jerry Jones - Chief Architect

Re: Perfect Fry 686

Dear Mr. Jones,

Thank you for your attention given to Perfect Fry in the past. I would like to ask for your patience regarding our communications. We have sent a number of faxes and documents over the past 5 months with no response other than that of Henry Reed indicating without explanation that our dry chemical system does not meet code.

Please find attached copies of communications that have been sent. I look forward to your response.

I thank you in advance as it is our desire to ensure the Perfect Fry deep fryer meets your concerns.

Thank you for your attention.

Yours truly,

Gary G. Calderwood, B.Comm., CMA  
Vice President

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AUG 06 1997

STATE FIRE MARSHAL  
ARCHITECTURAL SECTION

LA. S.F.M. PLAN REVIEW

PO# \_\_\_\_\_ REVIEWER \_\_\_\_\_

READING FILE DATE MO \_\_\_\_\_ YR \_\_\_\_\_

ORIG. TO: \_\_\_\_\_

SENDER: \_\_\_\_\_ APPL. \_\_\_\_\_ OWNER \_\_\_\_\_

CC'S \_\_\_\_\_

COPY WHAT PGS. \_\_\_\_\_

NO. \_\_\_\_\_

ALEX. \_\_\_\_\_ LAF. \_\_\_\_\_

HC FILE \_\_\_\_\_ HC DEPT. \_\_\_\_\_

NON-REQ. SYST. \_\_\_\_\_



Our Perfect Fry Model 686 has earned the UL Mark of Safety  
LOUISIAN1.DOC

FAXED



Perfect Fry Company Ltd.

815 71 Avenue SE

Calgary, AB T2H 0S7

Tel: (403)255-7712

Fax: (403)255-1725

1(800)255-7711

Date : 6/13/97 Fax: (504) 925 3699  
 Company : Louisiana State Fire Marshall  
 Attention : Pat Slaughter  
 Subject : Perfect Fry 686

From : Shaun Calderwood

Total Number of pages including this cover letter : 4 If you do not receive all pages, please call us at (403)255-7712.

REMARKS

Pat:

Included along with this fax are the fire test results from our UL listing reports. Also included is the fire extinguisher regulation relating to dry or wet chemical from the UL 197 standard to which we are tested to.

Please note that our approach to frying is a little unconventional because the fryer is classified as an integral ductless hood (or recirculating system) and that all grease-laden air is contained. Therefore we do not fit within the scope of UL 300.

If you have any further questions or concerns, please do not hesitate to call me. I would be very pleased if, after reading this information, you could send me some documentation stating your opinion on this piece of equipment.

Regards,

*Shaun Calderwood*

Shaun Calderwood  
Engineering Services



Our Perfect Fry Model 686 has earned the UL Mark of Safety.

1051



File E158984

Page T1-14 of 18

Issued: 10-21-94

Revised: 11-22-94

AUTOMATIC OPERATION FIRE TEST:

## METHOD

\* The Model 686 was filled with "Mel-Fry" partially hydrogenated soybean oil to the cold oil level mark, 2-5/8 in. All limit controls were by-passed and the fire suppression bottle was filled with 2 lbs. Amerex "RC" Model 512, Type BC and charged to 92 psi siliconized sodium all interior surfaces were coated with oil.

Siliconized Sodium  
Bicarbonate Based

		4:45	5:20	5:45	5:52	6:00
	Temperature	Start	Start	Start	Start	Start
Top Rear	1	27.1	29.4	35.2	36.1	36.8
Top Front	2	27.4	29.0	22.2	38.4	36.4
Left Bottom	3	24.6	22.8	22.4	22.1	21.6
Left Top	4	24.7	27.8	31.4	30.7	29.8
Back Top	5	24.1	20.7	32.9	34.0	34.6
Back Bottom	6	26.2	30.4	33.6	33.6	34.6
Bottom Left	7	29.6	69.6	87.8	92.7	107.0
						110.7 maximum
Bottom Right	8	30.3	71.2	90.0	96.2	112.6
						120.5 maximum
Ambient	9	25.8	26.6	32.3	31.0	31.0

## Observations:

Fire out after extinguisher activation  
No flame outside unit, no splashing outside of unit was observed.

Time at start - 4:45 pm  
Time at auto ignite - 5:51 pm  
Time at auto suppression - 10 s

DM/BCW:jl  
SCDLS

1052

File E158984

Page T1-15 of 18

Issued: 10-21-94

Revised: 11-22-94

EXTENDED AUTOMATIC FIRE TEST:

## METHOD

\* The Model 686 was filled with "Mel-Fry" partially hydrogenated soybean oil to the cold oil level mark (2-5/8 in.). All limit controls were by-passed and the fire suppression bottle was filled with 2 lbs. Amenex Recognized Component Type BC siliconized sodium bicarbonate based extinguisher agent and charged to 92 psi. The extinguisher head was shielded to allow for a total 40 s oil burn time until extinguisher activation. All interior surfaces were coated with oil.

## RESULTS

Start: 10:20 am  
Oil ignition: 11:20 am

Observations: A pre-burn was recorded at 1.05 minutes. The added time was due to difficulty removing the shield from the bulb. No flame escaped the unit. No oil splashing outside the unit occurred.

SPLASH FIRE TEST:

## METHOD

\* The conditions for the Model 686 are as described under the automatic operation fire test, except the extinguisher bottle was charged to 112 psi and the door to the fryer was blocked open.

## RESULTS

Start: 9:00 am  
Fire: 10:40 am

Extinguisher operated and extinguished fire. No splashing outside of unit.

DM/BCW:jl  
SCDLS

1053

sb2

August 6, 1996 - UL 197

SB2.5 The fire extinguishing system unit shall comply with the applicable requirements of the Standard for Dry Chemical Extinguishing Systems, NFPA 17-1990 or the Standard for Wet Chemical Extinguishing Systems, NFPA 17A-1990 and the requirements specified in the Standard for Pre-Engineered Extinguishing System Units, UL 1254 or applicable requirements for other systems.

\*Added SB2.5 effective April 29, 1997\*

SB2.6 The extinguishing system pressure tank or piping shall include a suitable pressure switch or other device located as close to the tank as practical and shall be electrically connected to the appliance so that actuation of the fire extinguishing system will result in immediate shutdown of the cooking appliance heat source and the blower. A recirculating system provided with a different type of interlock (not a pressure switch) to affect shutdown of heating energy to the cooking appliance in the event of leakage or discharge of the extinguishing system will be evaluated for equivalence to a suitably applied pressure switch.

\*Added SB2.6 effective April 29, 1997\*

SB2.7 The switch described in SB2.6 shall be one rated a minimum of 6000 cycles.

\*Added SB2.7 effective April 29, 1997\*

from UL 197

Commercial Electric Cooking Appliances

1054



Perfect Fry Company Ltd.  
615 - 71 Avenue S.E.  
Calgary, Alberta, Canada T2H 0S7

Tel: (403)255-7712  
Fax: (403)255-1725  
E-Mail: perfect@canuck.com

FAX MESSAGE

April 23, 1997

Fax: 318-676-7597  
Pages: 2

Louisiana State Fire Marshall's Office  
5150 Florida Boulevard  
Baton Rouge, LA 70806

Attention: Mr. Jerry Jones - Chief Architect

Re: Perfect Fry 686

Dear Mr. Jones,

Thank you for your attention given to Perfect Fry in the past. We have received by return mail our letter of March 14, 1997 regarding the fire suppression system on our deep fryer. It appears that Henry C. Reed has reviewed the information and stated that our system is not allowed by code.

The Perfect Fry 686 is a counter-top appliance with separate regulations from normal kitchen applications. UL has tested the fire extinguisher system as it applies to the appliance and found that it satisfies the requirements and we were listed appropriately. UL300 regulation is for kitchen applications and is outside the scope of our appliance. The fire suppression system on the Perfect Fry appliance is only listed for use on the Perfect Fry and loses its listing once removed from the appliance.

Would you please ask Mr. Henry C. Reed which Code he is referring to in order that we can address and modify our Perfect Fry appliance appropriately to meet that Code.

I thank you in advance as it is our desire to ensure the Perfect Fry deep fryer meets your concerns.

Thank you for your attention.

Yours truly,

Gary G. Calderwood, B.Comm., CMA  
Vice President



Our Perfect Fry Model 686 has earned the UL Mark of Safety  
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1055



RETURN TO SENDER  
cc: HCR REBOND 4/97



Perfect Fry Company Ltd.  
615 - 71 Avenue S.E.  
Calgary, Alberta, Canada T2H 0S7

Tel: (403) 255-7712  
Fax: (403) 255-1725  
Toll Free: (800) 265-7711

RECEIVED APR 2 1 1997  
3/14/97

Louisiana State Fire Marshall's Office  
5150 Florida Boulevard  
Baton Rouge, LA  
70806

Attn: Mr. Jerry Jones - Chief Architect

Re: Perfect Fry 686 Fire Suppression System  
DRY CHEMICAL

THIS DOCUMENTATION INDICATES  
A DRY CHEMICAL SYSTEM  
WHICH IS NOT ALLOWED BY  
CODE.

*[Signature]*  
HENRY C. REED, Sr.  
4-13-97

Dear Mr. Jones,

As per my conversation with Mr. Lock on 3/13/97, there was some concern expressed with respect to the servicing of the fire suppression system. The monthly, semi-annually and twelve year maintenance schedules are described in the fire extinguisher manual which I have included along with this letter. I have also included some promotional literature for your file.

Please contact me with any questions or comments you have after receiving this information. I would be very pleased if, after reading the information, you could send me some documentation stating your position on this piece of equipment.

Thank you very much for your time.

Regards,

*Shaun Calderwood*  
Shaun Calderwood  
Engineering Services  
Perfect Fry Company

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MAR 24 1997

STATE FIRE MARSHAL  
ARCHITECTURAL SECTIC

1056



Our Perfect Fry Model 686 has earned the UL Mark of Safety

FAXED



Perfect Fry Company Ltd.

61671 Avenue SE

Calgary, AB T2H 0S7

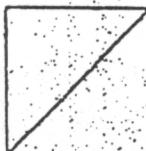
Tel: (403)255-7712

Fax: (403)255-1725

1(800)265-7711

Date : 3/13/97 Fax: (318) 676 ~~7743~~  
 7597  
 Company : Lousiana State Fire Marshall's Office  
 Attention : Mat Lock  
 Subject : fire suppression system

From : Shaun Calderwood  
 Total Number of pages including this cover letter : 5. If you do not receive all pages, please call us at (403)255-7712.



REMARKS

Dear Mat,

As per our conversation, I have included the fire extinguisher manual along with this fax. If you have any further questions or require more information, please let me know.

I will be sending a letter to Mr. Jerry Jones with the same information for his review.

Regards,

*Shaun Calderwood*

Shaun Calderwood  
Engineering Services

1057



Our Perfect Fry Model 888 has earned the UL Mark of Safety.