



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Anets
Model / Serial Number	14el-17 / 79817
Appliance	14-inch Fryer - Electric

Report Number	501310103
Report Date	March, 2011
Tested By	D. Cowen

Purpose of Testing

This testing determined the energy input rate, preheat time and energy, idle energy rate and heavy-load cooking-energy efficiency of the fryer by applying the ASTM F1361-07 Standard Test Method.

Energy Input Rate

Rated Energy Input Rate (kW)	17.0
Measured Energy Input Rate (kW)	17.4
Difference (%)	2.51

Preheat to 350°F

Duration (min)	5.58
Electric Energy Consumption (Wh)	1,627
Preheat Rate (°F/min)	49.5

Idle at 350°F

Electric Idle Energy Rate (W)	821
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Heavy-Load Cooking Energy Efficiency ^a

Food Product	French Fries
Load Size (lb)	3.00
Cook Time (min)	2.34
Average Recovery Time (min)	0.17
Electric Cooking Energy Rate (kW)	14.5
Energy to Food (Btu/lb)	579
Energy to Appliance (Btu/lb)	688
Cooking-Energy Efficiency (%)	84.2 ± 2.1
Production Capacity (lb/hr)	71.7 ± 2.6

^a based on a minimum of three test replicates.



Anets 14el-17 electric fryer.

Anetsberger Brothers, Inc.

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Heavy-Load Test Data

	Test #1	Test #2	Test #3
Measured Values			
Test Voltage (V)	208	208	208
Electrical Energy Consumption (Wh)	3,057	2,974	3,036
Total Energy (Btu)	10,434	10,150	10,362
Cook Time (min)	2.33	2.33	2.37
Total Test Time (min)	12.38	12.55	12.74
Weight Loss (%)	29.60	29.10	29.00
Initial Weight (lb)	15.000	15.000	15.000
Final Weight (lb)	10.565	10.640	10.645
Initial Moisture Content (%)	66.5	66.5	66.5
Final Moisture Content (%)	44.6	45.3	45.1
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	212	212	212
Calculated Values			
Sensible (Btu)	2,210	2,210	2,210
Latent – Heat of Fusion (Btu)	1,436	1,436	1,436
Latent – Heat of Vaporization (Btu)	5,105	5,000	5,019
Total Energy to Food (Btu)	8,751	8,646	8,665
Energy To Food (Btu/lb)	583	576	578
Total Energy to Fryer (Btu)	10,434	10,150	10,362
Energy to Fryer (Btu/lb)	696	677	691
Cooking-Energy Efficiency (%)	83.9	85.2	83.6
Electric Energy Rate (kW)	14.8	14.2	14.3
Production Rate (lb/h)	72.7	71.7	70.6
Average Recovery Time (min)	0.15	0.18	0.18

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