



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Taylor Company
Model	35-23
Appliance	3-foot standard gas griddle
Griddle Plate	24 x 38 inch

Report Number	50130952
Report Date	Feb., 2010
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 griddle by applying the ASTM F1275-03 (2008) Standard Test Method with the griddle operating in single-sided mode.

Energy Input Rate

Rated Energy Input Rate (Btu/h)	60,000
Measured Energy Input Rate (Btu/h)	62,850
Difference (%)	4.75

Preheat to 375°F

Duration (min)	14.4
Gas Energy Consumption (Btu)	14,209
Electric Energy Consumption (kWh)	0.53
Preheat Rate (°F/min)	21.1

Idle at 375°F

Gas Idle Energy Rate (Btu/h)	13,036
Electric Idle Energy Rate (kW)	0.56
Normalized Idle Energy Rate (Btu/h/ft ²)	2,058

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	24
Cook Time (min)	6.11
Average Recovery Time (min)	< 1.0
Cooking Energy Rate (Btu/h)	40,872
Electric Cooking Energy Rate (kW)	1.87
Energy to Food (Btu/lb)	499
Energy to Appliance (Btu/lb)	926
Cooking-Energy Efficiency (%)	53.9 ± 0.5
Production Capacity (lb/hr)	51.0 ± 2.5

^a based on a minimum of three test replicates.



Taylor 35-23 gas griddle.
(shown with optional platens)

Taylor Company

750 N. Blackhawk Blvd.
Rockton, IL 61072
www.taylor-company.com

Manufacturer	Taylor Company
Model	C842-23
Appliance	3-foot standard electric griddle

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Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Electrical Energy Consumption (Wh)	1,320	1,316	1,315
Gas Energy Consumption (Btu)	29,349	28,908	28,278
Cook Time (min)	6.32	6.00	6.00
Total Test Time (min)	43.31	41.93	41.80
Weight Loss (%)	35.73	35.07	33.90
Initial Weight (lb)	36.003	35.943	36.036
Final Weight (lb)	23.139	23.353	23.821
Initial Fat Content (%)	16.3	16.3	16.3
Initial Moisture Content (%)	63.7	63.7	63.7
Final Moisture Content (%)	51.5	52.2	52.1
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	165	163	160
Calculated Values			
Initial Weight of Water (lb)	22.934	22.908	22.955
Final Weight of Water (lb)	11.909	12.194	12.402
Weight of Fat (lb)	5.868	5.862	5.874
Weight of Solids (lb)	7.201	7.193	7.207
Sensible to Ice (Btu)	367	367	367
Sensible to Water (Btu)	3,043	3,000	2,937
Sensible to Fat (Btu)	387	382	376
Sensible to Solids (Btu)	237	234	231
Latent – Water Fusion (Btu)	3,302	3,299	3,306
Latent – Fat Fusion (Btu)	235	235	231
Latent – Heat of Vaporization (Btu)	10,694	10,393	10,237
Total Energy to Food (Btu)	18,266	17,912	17,692
Energy To Food (Btu/lb)	507	498	491
Total Energy to Griddle (Btu)	33,855	33,399	32,766
Energy to Griddle (Btu/lb)	940	929	909
Cooking-Energy Efficiency (%)	54.0	53.6	54.0
Electric Cooking Energy Rate (kW)	1.83	1.88	1.89
Gas Cooking Energy Rate (Btu/h)	40,659	41,366	40,590
Production Rate (lb/h)	49.9	51.5	51.7
Average Recovery Time (min)	< 1.0	< 1.0	< 1.0

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