



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Taylor Company
Model	C842-23
Appliance	3-foot double-sided electric griddle
Griddle Plate	24 x 38 inch

Report Number	5012.09.37
Report Date	January 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 double-sided griddle by applying the ASTM F1605-95(2007) Standard Test Method.

Energy Input Rate

Rated Energy Input Rate (kW)	25.0
Measured Energy Input Rate (kW)	24.5
Difference (%)	1.86

Preheat to 350°F

	Platens Up
Duration (min)	12.7
Energy Consumption (kWh)	3.82
Preheat Rate (°F/min)	22.0

Idle at 350°F

	Platens Up	Platens Down
Idle Energy Rate (kW)	3.20	1.92
Normalized Idle Energy Rate (W/ft ²)		303



Taylor C842-23 double-sided electric griddle.

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	18
Cook Time (min)	2.90
Average Recovery Time (min)	1.14
Cooking Energy Rate (kW)	12.1
Energy to Food (Btu/lb)	472
Energy to Appliance (Btu/lb)	612
Cooking-Energy Efficiency (%)	77.0 ± 2.7
Production Capacity (lb/hr)	67.2 ± 6.4

^a based on a minimum of three test replicates.

Taylor Company

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Rockton, IL 61072
www.taylor-company.com

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Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Electrical Energy Consumption (Wh)	4,832	4,984	4,804
Cook Time (min)	2.87	2.92	2.92
Total Test Time (min)	23.25	25.01	24.48
Weight Loss (%)	34.23	35.19	33.88
Initial Weight (lb)	27.144	27.118	27.154
Final Weight (lb)	17.851	17.576	17.953
Initial Fat Content (%)	16.3	16.3	16.3
Initial Moisture Content (%)	63.7	63.7	63.7
Final Moisture Content (%)	55.4	55.9	55.5
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	161	163	160
Calculated Values			
Initial Weight of Water (lb)	17.290	17.274	17.297
Final Weight of Water (lb)	9.889	9.832	9.964
Weight of Fat (lb)	4.424	4.420	4.426
Weight of Solids (lb)	5.429	5.424	5.431
Sensible to Ice (Btu)	277	276	277
Sensible to Water (Btu)	2,227	2,268	2,212
Sensible to Fat (Btu)	285	289	283
Sensible to Solids (Btu)	175	177	174
Latent – Water Fusion (Btu)	2,490	2,487	2,491
Latent – Fat Fusion (Btu)	180	178	180
Latent – Heat of Vaporization (Btu)	7,179	7,219	7,113
Total Energy to Food (Btu)	12,812	12,894	12,730
Energy To Food (Btu/lb)	472	475	467
Total Energy to Griddle (Btu)	16,492	17,009	16,395
Energy to Griddle (Btu/lb)	608	627	604
Cooking-Energy Efficiency (%)	77.7	75.8	77.6
Cooking Energy Rate (kW)	12.5	12.0	11.8
Production Rate (lb/h)	70.0	65.1	66.6
Average Recovery Time (min)	1.01	1.25	1.16

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