



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Taylor
Model	QS11-23
Appliance	1-foot Electric double sided griddle
Griddle Plate	12 x 24 inch

Report Number	501310026
Report Date	April, 2010
Tested By	K.Sham

Purpose of Testing

This testing determined the energy input rate, preheat time and energy, idle energy rate, heavy-load cooking-energy efficiency cooking efficiency of the griddle by applying the ASTM F1605-95 (2007) Standard Test Method.

Note: Test unit tested was configured with flat cooking surfaces.

Energy Input Rate

Rated Electric Energy Input Rate (kW)	9.6
Measured Electric Energy Input Rate (kW)	9.2
Difference (%)	1.25

Preheat to 350°F

	Platens Down	Platens Up
Duration (min)	6.67	7.00
Electric Energy Consumption (kWh)	1.19	1.29
Preheat Rate (°F/min)	41.71	38.47

Idle at 350°F

	Platens Down	Platens Up
Electric Idle Energy Rate (kW)	0.645	1.20
Normalized Idle Energy Rate (W/ft ²)	323	598



Taylor QS11-23 electric griddle.
(shown with optional grooved upper platens)

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	8
Cook Time (min)	2.50
Average Recovery Time (min)	0.83
Electric Cooking Energy Rate (kW)	5.96
Energy to Food (Btu/lb)	641
Energy to Appliance (Btu/lb)	545
Cooking-Energy Efficiency (%)	84.6 ± 2.83
Production Capacity (lb/hr)	37.34 ± 0.88

^a based on a minimum of three test replicates.

Taylor Company

750 N. Blackhawk Blvd.
Rockton, IL 61072

<http://www.taylor-company.com/>

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Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Electric Energy Consumption (Wh)	1,900	1,930	1,900
Cook Time (min)	2.50	2.50	2.50
Total Test Time (min)	19.00	19.33	19.33
Weight Loss (%)	34.41	34.14	34.32
Initial Weight (lb)	11.95	11.97	11.96
Final Weight (lb)	7.84	7.88	7.86
Initial Fat Content (%)	17.1	17.1	17.1
Initial Moisture Content (%)	62.9	62.9	62.9
Final Moisture Content (%)	55.3	55.9	55.9
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	161	161	161
Calculated Values			
Initial Weight of Water (lb)	7.516	7.523	7.520
Final Weight of Water (lb)	4.34	4.41	4.39
Weight of Fat (lb)	2.05	2.05	2.05
Weight of Solids (lb)	2.39	2.39	2.39
Sensible to Ice (Btu)	120	120	120
Sensible to Water (Btu)	972	967	970
Sensible to Fat (Btu)	132	132	132
Sensible to Solids (Btu)	77	77	77
Latent – Water Fusion (Btu)	1,082	1,083	1,083
Latent – Fat Fusion (Btu)	87	87	87
Latent – Heat of Vaporization (Btu)	3,081	3,025	3,036
Total Energy to Food (Btu)	5,551	5,492	5,506
Energy To Food (Btu/lb)	464	459	460
Total Energy to Griddle (Btu)	6,483	6,587	6,485
Energy to Griddle (Btu/lb)	542	551	542
Cooking-Energy Efficiency (%)	85.6	83.4	84.9
Electric Cooking Energy Rate (kW)	6.000	5.991	5.898
Production Rate (lb/h)	37.7	37.1	37.1
Average Recovery Time (min)	<1	<1	<1

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