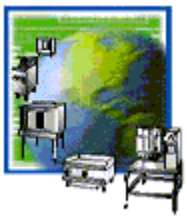

Food Service Technology Center
Appliance Test Summary Report

The information in this report is based on data generated at the PG&E Food Service Technology Center.
California consumers are not obligated to purchase any full service or other service not funded by the program.
This program is funded by the California utility rate payers under the auspices of the California Public Utilities Commission.

Manufacturer	Amana
Model	AXP20
Appliance	Counter top rapid cook oven - Electric

Report Number	5012.09.11
Date	March, 2009
Tested By	G. Sorensen

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 oven by applying ASTM F2238.

Energy Input Rate

Test Voltage (V)	208
Rated Energy Input Rate (kW)	5.7
Measured Energy Input Rate (kW)	5.43
Difference (%)	4.8

Preheat

Voltage (V)	208
Oven Temperature (°F)	520
Duration (min)	8.80
Energy Consumption (kWh)	0.760

Idle

Voltage (V)	208
Oven Temperature (°F)	520
Idle Energy Rate (kW)	1.57

Heavy-Load Cooking Energy Efficiency [a]

Voltage (V)	208
Food Product [b]	Cheese Pizza
Oven Temperature (°F)	520
Cook Time (min)	1.17
Test Time (min)	12.0
Cooking Energy Rate (kW)	5.20
Energy to Food (Btu/lb)	138
Energy to Appliance (Btu/lb)	356
Cooking-Energy Efficiency (%)	38.8 ± 1.8
Production Capacity (lb/hr)	35.0 ± 2.6

[a] based on a minimum of three test replicates.

[b] pizza was cooked with a single stage recipe:
oven temperature 520°F, microwave setting 80%, i.r. setting 100%.

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Manufacturer	Amana	Report Number	5012.09.11
Model	AXP20	Date	March, 2009
Appliance	Counter top rapid cook oven - Electric	Tested By	G. Sorensen

Heavy-Load Test Data

	Test #1	Test #2	Test #3
Measured Values			
Test Voltage (V)	208	208	208
Cook Time (min)	1.17	1.17	1.17
Test Time (min)	12.4	11.9	11.7
Electric Energy to Oven (kWh)	1.06	1.04	1.04
Number of Pizzas	7	7	7
Initial Pizza Temperature (°F)	40.0	40.0	40.0
Average Final Pizza Temperature (°F)	195.7	194.7	196.9
Initial Weight of Pizza (lb)	10.085	10.004	10.037
Final Weight of Pizza (lb)	9.606	9.550	9.549
Calculated Values			
Sensible Heat (Btu)	931	918	934
Latent - Heat of Vaporization (Btu)	465	440	473
Total Energy to Food (Btu)	1,396	1,358	1,407
Energy to Food (Btu/lb)	138	136	140
Total Energy to Oven (Btu)	3,618	3,550	3,550
Energy per Pound of Food Cooked (Btu/lb)	359	355	354
Cooking-Energy Efficiency (%)	38.6	38.3	39.6
Cooking-Energy Rate (kW)	5.18	5.19	5.36
Production Capacity (lb/h)	33.9	35.3	35.9