



# Food Service Technology Center Appliance Test Summary Report

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<b>Manufacturer</b>	Cuppone
<b>Model</b>	Max12/35L
<b>Appliance</b>	Pizza Deck Oven - Electric

<b>Report Number</b>	501310057
<b>Test Date</b>	November, 2010
<b>Tested By</b>	K. Sham

## Purpose of Testing

This testing determined the energy input rate, preheat time and energy, idle energy rate, and heavy/light-load cooking-energy efficiency of the deck oven by applying ASTM F 1965-99.

## Energy Input Rate

Rated Energy Input Rate (kW)	8.5 kW
Measured Energy Input Rate (Btu/h)	8.63 kW
Difference (%)	1.58

## Preheat to 465°F

Duration (min)	26.25
Energy Consumption (kWh)	2.12
Preheat Rate (°F/min)	14.9

## Idle at 475°F

	Vent Open	Vent Closed
Idle Energy Rate (kW)	1.22	1.05



## Heavy Load Cooking Energy Efficiency Test Results <sup>a</sup>

Number of 12" Cheese Pizzas	6
Cook Time (min)	6.33
Test Time (min)	7.83
Cooking Energy Rate (kW)	3.18
Energy to Food (Btu/lb)	121
Energy to Appliance (Btu/lb)	161
Cooking Energy Efficiency (%)	74.8 ± 3.3
Production Capacity (pizzas/hr)	46 ± 1

<sup>a</sup> Each Load is based on a minimum average of three test replicates.

## Cuppone

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### Light Load Cooking Energy Efficiency Test Results <sup>a</sup>

Number of 12" Cheese Pizzas	1
Cook Time (min)	5.25
Test Time (min)	6.81
Cooking Energy Rate (kW)	1.56
Energy to Food (Btu/lb)	124
Energy to Appliance (Btu/lb)	373
Cooking Energy Efficiency (%)	33.2 ± 4.3
Production Capacity (pizzas/hr)	9

<sup>a</sup> Each Load is based on a minimum average of three test replicates.

### Heavy-Load Pizza Data

	Run #1	Run #2	Run #3
<b>Measured Values</b>			
Number of Pizzas	6	6	6
Cook Time (min)	6.33	6.33	6.33
Test Time (min)	7.92	7.83	7.75
Energy to Oven (Wh)	413	420	413
Initial Weight of pizza (lbs)	8.78	8.79	8.79
Final weight of Pizza (lbs)	8.53	8.54	8.53
Temperature of Uncooked Pizza (°F)	39	39	39
Temperature of Cooked Pizza (°F)	194	194	196
<b>Calculated Values</b>			
Sensible Heat (Btu)	807	808	818
Latent – Heat of Vaporization (Btu)	246	246	255
Total Energy to Food (Btu)	1,053	1,054	1,073
Energy to Food (Btu/lb)	120	120	122
Total Energy to Oven (Btu)	1,399	1,433	1,399
Energy to appliance (Btu/lb)	159	163	159
Cooking Energy Efficiency (%)	75.3	73.6	76.7
Cooking Energy Rate (kW)	3.11	3.22	3.17
Production Capacity (pizzas/hr)	45	46	46
Average Recovery Time (min)	1.59	1.50	1.42

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### Light-Load Pizza Data

	Run #1	Run #2	Run #3
<b>Measured Values</b>			
Number of Pizzas	1	1	1
Cook Time (min)	5.25	5.25	5.25
Test Time (min)	6.92	6.58	6.92
Energy to Oven (Wh)	158	165	158
Initial Weight of pizza (lbs)	1.44	1.48	1.48
Final weight of Pizza (lbs)	1.39	1.44	1.43
Temperature of Uncooked Pizza (°F)	39	39	39
Temperature of Cooked Pizza (°F)	194	195	196
<b>Calculated Values</b>			
Sensible Heat (Btu)	132	137	138
Latent – Heat of Vaporization (Btu)	49	39	49
Total Energy to Food (Btu)	181	176	187
Energy to Food (Btu/lb)	126	119	126
Total Energy to Oven (Btu)	539	563	539
Energy to appliance (Btu/lb)	374	381	364
Cooking Energy Efficiency (%)	33.6	31.3	34.7
Cooking Energy Rate (kW)	1.37	1.50	1.37
Production Capacity (pizzas/hr)	9	9	9
Average Recovery Time (min)	1.67	1.33	1.67

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