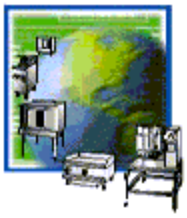

Food Service Technology Center
Appliance Test Summary Report

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	Fri-Jado
Model	STG7-P-Gas
Appliance	Rotisserie Oven - Gas

Report Number	501310038
Test Date	Sept, 2010
Tested By	K. Sham

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 F1787-98.

Energy Input Rate

Rated Energy Input Rate (Btu/hr)	55,000
Measured Energy Input Rate (Btu/hr)	55,436
Difference (%)	0.79

Preheat to 350°F

Duration (min)	4.58
Gas Energy Consumption (Btu)	4,587
Electric Energy Consumption (kWh)	0.037
Preheat Rate (°F)	61.1

Idle at 350°F

Gas Idle Energy Rate (Btu/hr)	16,092
Electric Energy Rate (kW)	0.44

Heavy-Load Cooking Energy Efficiency [a]

Food Product	21 Whole Chickens
Operating Temperature (°F)	350
Cook Time (min)	68.94
Cooking Energy Rate (Btu/hr)	41,800
Electric Energy Rate (kW)	0.45
Energy to Food (Btu/lb)	352
Energy to Appliance (Btu/lb)	885
Cooking-Energy Efficiency (%)	40.3 ± 1.3
Production Capacity (lb/hr)	49.0 ± 3.0

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

Fri-Jado Inc.

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Carol Stream, Illinois 60188
www.frijado.com

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Heavy-Load Test Data

	Test #1	Test #2	Test #3
Measured Values			
Higher Heating Value	1036	1036	1036
Number of Chickens	**21**	**21**	**21**
Cook Time (min)	**66.83**	**70.00**	**70.00**
Gas Energy (Btu)	**47,051**	**40,176**	**41,642**
Control Energy (Wh)	510.2	530.5	522.9
Temperature of Raw Chickens (°F)	39	39	39
Temperature of Cooked Chickens (°F)	193	195	194
Weight of spits (lb)	7.610	7.610	7.610
Initial Net Weight of Raw Chickens (lb)	56.014	55.892	57.007
Final Net Weight of Cooked Chickens (lb)	39.376	39.162	40.527
Initial Net Weight of Drip Pan (lb)	11.859	11.859	11.859
Final Net Weight of Drip Pan (lb)	15.265	15.230	15.060
Calculated Values			
Sensible Heat (Btu)	6,901	6,940	7,019
Latent - Heat of Vaporization (Btu)	12,835	12,958	12,880
Total Energy to Food (Btu)	19,735	19,897	19,899
Energy to Food (Btu/lb)	**352**	**356**	**349**
Energy to Spits (Btu)	234	236	234
Total Energy to Oven (Btu)	48,792	50,247	50,367
Energy per Pound of Food Cooked (Btu/lb)	**871**	**899**	**884**
Cooking-Energy Efficiency (%)	**40.9**	**40.1**	**40.0**
Cooking-Energy Rate (Btu/hr)	**42,242**	**41,517**	**41,642**
Production Capacity (lb/h)	**50.3**	**47.9**	**48.9**
Product Shrinkage (%)	**30**	**30**	**29**

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