

Food Service Technology Center Appliance Test Summary Report

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Manufacturer	CookTek
Model	MC-1800
Appliance	Induction Cooktop - Electric

Report Number	5012.09.34
Test Date	October, 2009
Tested By	G. Sorensen

Purpose of Testing

This testing determined the energy input rate, heat-up temperature response and temperature uniformity at maximum and minimum control settings, and heavy-load cooking-energy efficiency of the cook top by applying ASTM F521-03.

Energy Input Rate

Test Voltage (V)	120
Rated Energy Input Rate (Btu/h)	1.80
Measured Energy Input Rate (Btu/h)	1.83
Difference (%)	1.8

Heat-Up Temperature Response

Test Voltage (V)	120
Energy Rate at Min. Setting (kW)	0.05
Avg. Final Temp. at Min. Setting (°F)	127.1
Energy Rate at Max. Setting (kW)	1.20
Avg. Final Temp. at Max. Setting (°F)	572.9

Heavy-Load Energy Efficiency*

Test Voltage (V)	120
Test Time (min)	33.6
Cooking Energy Rate (kW)	1.8
Cooking Energy Efficiency (%)	79.7 ± 1.7
Production Capacity (lb/h)	35.8 ± 0.8

* based on a minimum of three test replicates

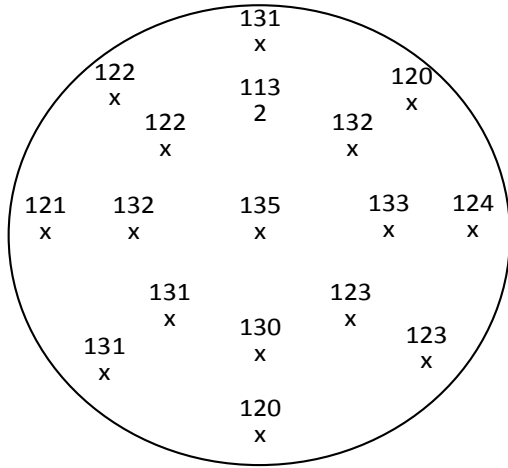


Cook Tek

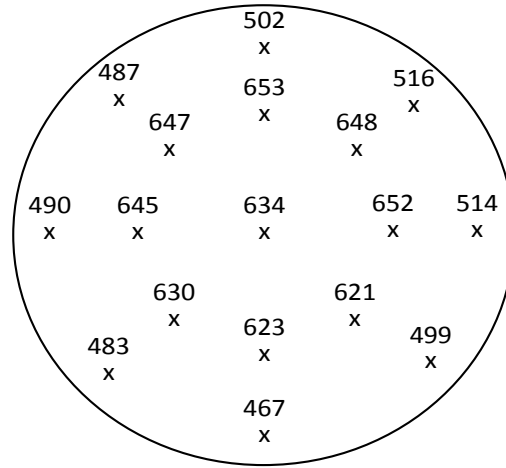
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Temperature Uniformity at Minimum Setting



Temperature Uniformity at Maximum Setting

Cooking-Energy Efficiency Test Data

	Test #1	Test #2	Test #3
Measured Values			
Energy to Cooktop (kWh)	1,017	1,025	1,016
Cook Time (min)	33.5	33.8	33.4
Weight of Water (lb)	20.0	20.0	20.0
Weight of Cooking Container and Lid (lb)	12.013	12.013	12.013
Initial Temperature of Water (°F)	70.5	70.6	70.1
Final Temperature of Water (°F)	201.0	200.1	200.2
Calculated Values			
Energy to Water (Btu)	2,610	2,590	2,602
Energy to Cooking Container and Lid (Btu)	172	171	172
Energy to Cooktop (Btu)	3,471	3,498	3,468
Cooking-Energy Efficiency (%)	80.2	78.9	80.0
Cooking-Energy Rate (kW)	1.8	1.8	1.8
Production Capacity (lb/h)	35.8	35.5	35.9

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