



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	Structural Concepts
Model	CO4778R with <i>Breeze</i> Refrigeration
Appliance	Refrigerated Self-Service Merchandiser

Report Number	5012.09.19
Test Date	April, 2009
Tested By	A. Karas

Purpose of Testing

Testing was performed to determine energy consumption and product temperature performance in accordance with the ASHRAE Standard 72-2005 Method of Testing Commercial Refrigerators and Freezers.

Test Results

Energy Consumption (kWh/24hr)	41.8
Average Power (W)	1,740
Average Test Simulator Temperature (°F)	34.9

Test Conditions

Average Ambient Dry-Bulb Temperature (°F)	74.1
Average Ambient Wet-Bulb Temperature (°F)	62.9
Product Loading (percent of usable volume)	75%

Energy Cost Model *

Yearly Energy Use (kWh)	15,300
Yearly Energy Cost	\$1,530

* Based on 365 day/yr operation and utility cost of \$ 0.10/kWh.



Structural Concepts

888 E. Porter Road

Muskegon, MI 49441

www.structuralconcepts.com

Legal Notice

This report was prepared as a result of work sponsored by the California Public Utilities Commission (Commission). It does not necessarily represent the views of the Commission, its employees, or the State of California. The Commission, the State of California, its employees, contractors, and subcontractors make no warranty, express or implied, and assume no legal liability for the information in this report: nor does any party represent that the use of this information will not infringe upon privately owned rights. This report has not been approved or disapproved by the Commission nor has the Commission passed upon the accuracy or adequacy of the information in this report.

Disclaimer

Neither Fisher-Nickel, inc. nor the Food Service Technology Center nor any of its employees makes any warranty, expressed or implied, or assumes any legal liability of responsibility for the accuracy, completeness, or usefulness of any data, information, method, product or process disclosed in this document, or represents that its use will not infringe any privately-owned rights, including but not limited to, patents, trademarks, or copyrights.

Reference to specific products or manufacturers is not an endorsement of that product or manufacturer by Fisher-Nickel, inc., the Food Service Technology Center or Pacific Gas & Electric Company (PG&E).

Retention of this consulting firm by PG&E to develop this report does not constitute endorsement by PG&E for any work performed other than that specified in the scope of this project.