



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Structural Concepts
Model	CO4778R with <i>EnergyWise</i> refrigeration
Appliance	Refrigerated Self-Service Merchandiser

Report Number	5012.09.20
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)	19.3
Average Power (W)	803
Average Test Simulator Temperature (°F)	36.4

Test Conditions

Average Ambient Dry-Bulb Temperature (°F)	75.3
Average Ambient Wet-Bulb Temperature (°F)	63.8
Product Loading (percent of usable volume)	75%

Energy Cost Model *

Yearly Energy Use (kWh)	7,040
Yearly Energy Cost	\$704

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



Structural Concepts

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