



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Anetsberger Brothers Inc.
Model	A.24x48.G
Appliance	4-foot flat gas griddle
Griddle Plate	24 x 48 inch

Report Number	5012.09.07
Test Date	February, 2009
Tested By	D. Cowen

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 griddle by applying the ASTM F1275-05 Standard Test Method.

Energy Input Rate

Rated Energy Input Rate (Btu/h)	120,000
Measured Energy Input Rate (Btu/h)	124,593
Difference (%)	3.83

Preheat to 375°F

Duration (min)	10.8
Gas Energy Consumption (Btu/h)	22,038
Preheat Rate (°F/min)	27.9

Idle at 375°F

Gas Idle Energy Rate (Btu/h)	21,113
Gas Idle Energy Rate per Square Foot (Btu/h/ft ²)	2,639

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	32
Cook Time (min)	7.47
Average Recovery Time (min)	1.33
Gas Cooking Energy Rate (Btu/h)	72,250
Energy to Food (Btu/lb)	483
Energy to Appliance (Btu/lb)	1,332
Cooking-Energy Efficiency (%)	36.3 ± 0.5
Production Capacity (lb/hr)	54.2 ± 1.8

^a based on a minimum of three test replicates.



Anetsberger gas griddle.

Anetsberger Brothers Inc.

180 North Anets Drive
Northbrook Illinois 60062
www.anetsberger.com

Manufacturer	Anetsberger Brothers Inc.
Model	A.24x36.G
Appliance	4-foot flat gas griddle

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Test Date	February, 2009
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Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Gas Energy Consumption (Btu)	63,000	63,916	63,921
Cook Time (min)	7.25	7.58	7.58
Total Test Time (min)	51.94	53.26	53.29
Weight Loss (%)	35.51	35.68	35.73
Initial Weight (lb)	47.655	47.829	47.733
Final Weight (lb)	30.732	30.764	30.680
Initial Moisture Content (%)	62.2	62.2	62.2
Final Moisture Content (%)	52.6	52.3	52.7
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	164	165	165
Calculated Values			
Initial Weight of Water (lb)	29.641	29.749	29.690
Final Weight of Water (lb)	16.163	16.086	16.164
Weight of Fat (lb)	8.483	8.513	8.496
Weight of Solids (lb)	9.531	9.566	9.547
Sensible to Ice (Btu)	474	476	475
Sensible to Water (Btu)	3,917	3,944	3,940
Sensible to Fat (Btu)	557	560	560
Sensible to Solids (Btu)	313	315	314
Latent – Water Fusion (Btu)	4,268	4,284	4,275
Latent – Fat Fusion (Btu)	371	372	371
Latent – Heat of Vaporization (Btu)	13,074	13,253	13,120
Total Energy to Food (Btu)	22,974	23,204	23,056
Energy To Food (Btu/lb)	482	485	483
Total Energy to Griddle (Btu)	63,000	63,916	63,921
Energy to Griddle (Btu/lb)	1,322	1,336	1,339
Cooking-Energy Efficiency (%)	36.5	36.3	36.1
Cooking Energy Rate (Btu/h)	72,776	72,005	71,970
Production Rate (lb/h)	55.0	53.9	53.7
Average Recovery Time (min)	1.41	1.29	1.30

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