



# Food Service Technology Center Appliance Test Summary Report

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

|                      |                |
|----------------------|----------------|
| <b>Report Number</b> | 5012.09.07     |
| <b>Test Date</b>     | February, 2009 |
| <b>Tested By</b>     | 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   |



Anetsberger gas griddle.

## Idle at 375°F

|   |        |
|---|--------|
| Gas Idle Energy Rate (Btu/h)                                  | 21,113 |
| Gas Idle Energy Rate per Square Foot (Btu/h/ft <sup>2</sup> ) | 2,639  |

## Heavy-Load Cooking Energy Efficiency <sup>a</sup>

|                                 |            |
|---------------------------------|------------|
| 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 |

<sup>a</sup> based on a minimum of three test replicates.

## Anetsberger Brothers Inc.

180 North Anets Drive  
Northbrook Illinois 60062  
[www.anetsberger.com](http://www.anetsberger.com)

|                     |                           |
|---------------------|---------------------------|
| <b>Manufacturer</b> | Anetsberger Brothers Inc. |
| <b>Model</b>        | A.24x36.G                 |
| <b>Appliance</b>    | 4-foot flat gas griddle   |

|                      |                |
|----------------------|----------------|
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## Heavy-Load Test Data

|                                      | Repetition #1 | Repetition #2 | Repetition #3 |
|--------------------------------------|---------------|---------------|---------------|
| <b>Measured Values</b>               |               |               |               |
| Gas Energy Consumption (Btu)         | 63,000        | 63,916        | 63,921        |
| <b>Cook Time (min)</b>               | <b>7.25</b>   | <b>7.58</b>   | <b>7.58</b>   |
| 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)               | 212           | 212           | 212           |
| <b>Calculated Values</b>             |               |               |               |
| Initial Weight of Water (lb)         | 29.641        | 29.749        | 29.690        |
| Final Weight of Water (lb)           | 16.163        | 16.086        | 15.954        |
| 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        | 13,324        |
| Total Energy to Food (Btu)           | 22,974        | 23,204        | 23,078        |
| <b>Energy To Food (Btu/lb)</b>       | <b>482</b>    | <b>485</b>    | <b>483</b>    |
| Total Energy to Griddle (Btu)        | 63,000        | 63,916        | 63,921        |
| <b>Energy to Griddle (Btu/lb)</b>    | <b>1,322</b>  | <b>1,336</b>  | <b>1,339</b>  |
| <b>Cooking-Energy Efficiency (%)</b> | <b>36.5</b>   | <b>36.3</b>   | <b>36.3</b>   |
| <b>Cooking Energy Rate (Btu/h)</b>   | <b>72,776</b> | <b>72,005</b> | <b>71,970</b> |
| <b>Production Rate (lb/h)</b>        | <b>55.0</b>   | <b>53.9</b>   | <b>53.7</b>   |
| <b>Average Recovery Time (min)</b>   | <b>1.41</b>   | <b>1.29</b>   | <b>1.30</b>   |

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