



# Food Service Technology Center Appliance Test Summary Report

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<b>Manufacturer</b>	Taylor Company
<b>Model</b>	32-23
<b>Appliance</b>	2-foot double-sided electric griddle
<b>Griddle Plate</b>	24 x 38 inch

<b>Report Number</b>	5012.09.05
<b>Report Date</b>	Oct., 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 double-sided griddle by applying the ASTM F1605-95(2007) Standard Test Method.

## Energy Input Rate

Rated Energy Input Rate (kW)	20.0
Measured Energy Input Rate (kW)	19.5
Difference (%)	2.53

## Preheat to 350°F

	Platens Up
Duration (min)	12.7
Energy Consumption (kWh)	3.82
Preheat Rate (°F/min)	22.0

## Idle at 350°F

	Platens Up	Platens Down
Idle Energy Rate (kW)	2.96	1.84
Normalized Idle Energy Rate (W/ft <sup>2</sup> )		291



**Taylor 32-23 double-sided electric griddle.**

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

Food Product	Hamburgers
Load Size (Count)	12
Cook Time (min)	2.61
Average Recovery Time (min)	< 1.0
Cooking Energy Rate (kW)	9.47
Energy to Food (Btu/lb)	474
Energy to Appliance (Btu/lb)	624
Cooking-Energy Efficiency (%)	75.9 ± 3.5
Production Capacity (lb/hr)	51.7 ± 1.5

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

## Taylor Company

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[www.taylor-company.com](http://www.taylor-company.com)

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## Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
<b>Measured Values</b>			
Electrical Energy Consumption (Wh)	3,289	3,300	3,299
<b>Cook Time (min)</b>	<b>2.65</b>	<b>2.58</b>	<b>2.58</b>
Total Test Time (min)	21.11	20.94	20.62
Weight Loss (%)	37.04	36.09	35.81
Initial Weight (lb)	18.000	18.000	18.000
Final Weight (lb)	11.334	11.505	11.555
Initial Fat Content (%)	17.8	17.8	17.8
Initial Moisture Content (%)	62.2	62.2	62.2
Final Moisture Content (%)	54.7	54.0	55.3
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	168	166	165
<b>Calculated Values</b>			
Initial Weight of Water (lb)	11.196	11.196	11.196
Final Weight of Water (lb)	6.168	6.299	6.244
Weight of Fat (lb)	3.204	3.204	3.204
Weight of Solids (lb)	3.600	3.600	3.600
Sensible to Ice (Btu)	179	179	179
Sensible to Water (Btu)	1,524	1,496	1,488
Sensible to Fat (Btu)	215	212	211
Sensible to Solids (Btu)	121	119	119
Latent – Water Fusion (Btu)	1,612	1,612	1,612
Latent – Fat Fusion (Btu)	139	140	140
Latent – Heat of Vaporization (Btu)	4,878	4,750	4,803
Total Energy to Food (Btu)	8,668	8,509	8,552
<b>Energy To Food (Btu/lb)</b>	<b>483</b>	<b>472</b>	<b>467</b>
Total Energy to Griddle (Btu)	11,225	11,261	11,260
<b>Energy to Griddle (Btu/lb)</b>	<b>624</b>	<b>626</b>	<b>626</b>
<b>Cooking-Energy Efficiency (%)</b>	<b>77.4</b>	<b>75.5</b>	<b>74.7</b>
<b>Cooking Energy Rate (kW)</b>	<b>9.35</b>	<b>9.45</b>	<b>9.60</b>
<b>Production Rate (lb/h)</b>	<b>51.2</b>	<b>51.6</b>	<b>52.4</b>
<b>Average Recovery Time (min)</b>	<b>&lt; 1.0</b>	<b>&lt; 1.0</b>	<b>&lt; 1.0</b>

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