



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	Taylor
Model	C811-23
Appliance	3- Foot Gas Griddle with Optional Top Side Cookers
Griddle Plate	36 x 24 inch

Report Number	501310028
Report Date	August, 2010
Tested By	K.Sham

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 F1275-03 (2008) Standard Test Method with the griddle operating in single-sided mode.

Energy Input Rate

Rated Gas Energy Input Rate (Btu/h)	75,000
Measured Gas Energy Input Rate (Btu/h)	78,500
Difference (%)	4.70

Preheat

Duration (min)	13.50
Gas Energy Consumption (Btu)	17,661
Preheat Rate (°F/min)	20.6

Idle at 375°F

Gas Idle Energy Rate (Btu/h)	14,575
Electrical Control Energy Rate (kW)	0.20
Normalized Idle Energy Rate (Btu/h/ft ²)	2,429

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	24
Cook Time (min)	7.42
Average Recovery Time (min)	<1
Gas Cooking Energy Rate (Btu/h)	45,012
Electric Cooking Energy Rate – Control (kW)	0.20
Energy to Food (Btu/lb)	473
Energy to Appliance (Btu/lb)	1,071
Cooking-Energy Efficiency (%)	44.2 ± 1.53
Production Capacity (lb/hr)	42.7 ± 0.52

^a based on a minimum of three test replicates.



Taylor C811-23 gas griddle.
(shown with optional top side cookers)

Taylor Company

750 N. Blackhawk Blvd.
Rockton, IL 61072

<http://www.taylor-company.com/>

Manufacturer	Taylor
Model	C811-23
Appliance	3-foot gas griddle with optional top side cookers

Report Number	501310028
Report Date	August , 2010
Tested By	K.Sham

Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Gas Energy Consumption (Btu)	38,182	37,965	38,341
Electric Energy Consumption (Wh)	170	170	180
Cook Time (min)	7.42	7.42	7.42
Total Test Time (min)	50.95	50.63	51.03
Weight Loss (%)	35.32	35.67	35.57
Initial Weight (lb)	36.17	36.22	36.18
Final Weight (lb)	23.61	23.30	23.31
Initial Fat Content (%)	19.9	19.9	19.9
Initial Moisture Content (%)	60.8	60.8	60.8
Final Moisture Content (%)	51.7	51.3	50.9
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	162	165	164
Calculated Values			
Initial Weight of Water (lb)	21.98	22.01	21.98
Final Weight of Water (lb)	12.22	11.94	11.86
Weight of Fat (lb)	7.20	7.21	7.21
Weight of Solids (lb)	7.23	7.24	7.21
Sensible to Ice (Btu)	352	352	352
Sensible to Water (Btu)	2,859	2,917	2,908
Sensible to Fat (Btu)	467	475	473
Sensible to Solids (Btu)	235	237	237
Latent – Water Fusion (Btu)	3,165	3,169	3,165
Latent – Fat Fusion (Btu)	309	310	310
Latent – Heat of Vaporization (Btu)	9,467	9,762	9,815
Total Energy to Food (Btu)	16,853	17,222	17,259
Energy To Food (Btu/lb)	466	475	477
Total Energy to Griddle (Btu)	38,762	38,545	38,956
Energy to Griddle (Btu/lb)	1,072	1,064	1,077
Cooking-Energy Efficiency (%)	43.5	44.7	44.3
Gas Cooking Energy Rate (Btu/h)	44,960	44,990	45,080
Control Energy Rate (kW)	0.20	0.20	0.21
Production Rate (lb/h)	42.6	42.9	42.5
Average Recovery Time (min)	<1	<1	<1

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.