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	Bakers Pride
Model / Serial Number	454BCOER2 / 555041103004
Appliance	Full-Size Convection Oven – Electric

Report Number	501311065
Report Date	September, 2011
Tested By	M. Karsz

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 oven by applying the ASTM F1496-99 Standard Test Method.

Energy Input Rate

Test Voltage (V)	208
Rated Energy Input Rate (kW)	10.70
Measured Energy Input Rate (kW)	10.58
Difference (%)	1.2

Preheat

Final Preheat Temperature (°F)	342
Duration (min)	8.05
Energy Consumption (Wh)	1,362.5
Preheat Rate (°F/min)	33.4

Idle

Average Cavity Temperature (°F)	349
Idle Energy Rate (kW)	1.46

Bakers Pride 454BCOER2
Electric Convection Oven

Heavy-Load Cooking-Energy Efficiency [a]

Food Product	Russet Potatoes
Oven Temperature (°F)	350
Cook Time (min)	42.62
Cooking Energy Rate (kW)	8.76
Energy to Food (Btu/lb)	209
Energy to Oven (Btu/lb)	293
Cooking-Energy Efficiency (%)	71.5 ± 0.8
Production Capacity (lb/h)	102.2 ± 8.9

[a] based on a minimum of three test replicates.

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Manufacturer	Bakers Pride	**Report Number**	501311065
Model / Serial Number	BCO11E / 555041103004	**Report Date**	September, 2011
Appliance	Full-Size Convection Oven – Electric	**Tested By**	M. Karsz

Heavy-Load Test Data

	Test #1	Test #2	Test #3
Measured Values			
Cook Time (min)	**42.94**	**43.92**	**41.00**
Test Voltage (V)	208	208	207
Electric Energy Consumption (kWh)	6.15	6.38	6.12
Temperature of Uncooked Potatoes (°F)	76.5	75.4	78.1
Temperature of Cooked Potatoes (°F)	205	205	205
Initial Weight of Potatoes (lbs)	72.500	72.505	72.505
Final Weight of Potatoes (lbs)	65.050	64.675	65.060
Calculated Values			
Sensible Heat (Btu)	7,826	7,893	7,729
Latent – Heat of Vaporization (Btu)	7,227	7,595	7,222
Total Energy to Food (Btu)	15,053	15,488	14,951
Energy To Food (Btu/lb)	**208**	**214**	**206**
Total Energy to Oven (Btu)	20,990	21,775	20,888
Energy to Oven (Btu/lb)	**290**	**300**	**288**
Cooking-Energy Efficiency (%)	**71.7**	**71.1**	**71.6**
Cooking Energy Rate (kW)	**8.59**	**8.72**	**8.96**
Production Capacity (lb/h)	**101.3**	**99.1**	**106.1**

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