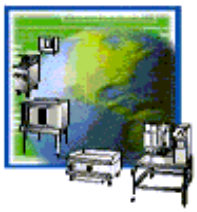

Food Service Technology Center
Appliance Test Summary Report

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 California utility ratepayers under the auspices of the California Public Utilities Commission.

Manufacturer	Imperial
Model	Turbo-Flow ICVG-1
Appliance	Full-size convection oven - Gas

Report Number	5012.08.05
Test Date	February, 2006
Tested By	G. Sorensen

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 ASTM F1496-99.

Energy Input Rate

Rated Energy Input Rate (Btu/h)	70,000
Measured Energy Input Rate (Btu/h)	73,410
Difference (%)	4.9
Electric Energy Rate (kW)	0.30

Preheat to 350°F

Duration (min.)	11.8
Energy Consumption (Btu)	13,370
Preheat Rate (°F/min.)	22.7
Electric Energy Rate (kW)	0.30

Idle at 350°F

Idle Energy Rate (Btu/h)	11,340
Electric Energy Rate (kW)	0.26

Heavy-Load Energy Efficiency*

Food Product	Russet Potatoes
Oven Temperature (°F)	350
Cook Time (min.)	58.1
Cooking Energy Rate (Btu/h)	45,463
Electric Energy Rate (kW)	0.27
Energy to Food (Btu/lb)	248
Energy to Oven (Btu/lb)	617
Cooking Energy Efficiency (%)	40.1 ± 2.2
Production Capacity (lb/h)	75.2 ± 5.0

* based on a minimum of three test replicates

Imperial Range Co

1560 Flower Street
Duarte, CA 91010
www.imperialrange.com

Manufacturer	Imperial
Model	Turbo-Flow ICVG-1
Appliance	Full-size convection oven - Gas

Report Number	5012.08.05
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Heavy-Load Potato Test Data

	Test #1	Test #2	Test #3
Measured Values			
Gas Energy to Oven (Btu)	**43,477**	**44,494**	**43,963**
Electric Energy to Oven (Btu)	**904**	**903**	**904**
Cook Time (min)	**58.8**	**59.1**	**56.3**
Initial Weight of Potatoes (lb)	72.620	72.785	72.680
Final Weight of Potatoes (lb)	62.360	62.440	62.940
Initial Temperature of Potatoes (°F)	70.5	70.6	72.0
Final Temperature of Potatoes (°F)	205.0	205.0	205.0
Calculated Values			
Sensible (Btu)	8,205	8,217	8,120
Latent (Btu)	9,952	10,035	9,448
Total Energy to Food (Btu)	18,157	18,252	17,568
Energy to Food (Btu/lb)	**250**	**251**	**242**
Total Energy to Oven (Btu)	44,382	45,397	44,867
Energy per Pound of Food Cooked (Btu/lb)	**611**	**624**	**617**
Cooking-Energy Efficiency (%)	**40.9**	**40.2**	**39.2**
Cooking-Energy Rate (Btu/h)	**44,365**	**45,172**	**46,852**
Electric Energy Rate (kW)	**0.27**	**0.27**	**0.28**
Production Capacity (lb/h)	**74.1**	**73.9**	**77.5**

12949 Alcosta Blvd. Suite 101 San Ramon, CA 94583

P: 1.800.398.3782 F: 1.925.866.2864 www.fishnick.com