



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	Electrolux
Model	ARG48FL
Appliance	4-foot gas griddle
Griddle Plate	48 x 24 inch

Report Number	501310008
Report Date	March, 2010
Tested By	K.Sham

This testing determined the energy input rate, preheat time and energy, idle energy rate, heavy-load cooking-energy efficiency, and production capacity of the griddle by applying the ASTM F1275-03 Standard Test Method.

Energy Input Rate

Rated Gas Energy Input Rate (Btu/h)	104,000
Measured Gas Energy Input Rate (Btu/h)	103,354
Difference (%)	2.54

Preheat to 375°F

	Platens Up
Duration (min)	15.50
Gas Energy Consumption (Btu)	24,933
Preheat Rate (°F/min)	19

Idle at 375°F

	Platens Up
Gas Idle Energy Rate (Btu/h)	16,389
Normalized Idle Energy Rate (Btu/h/ft ²)	2,049

Heavy-Load Cooking Energy Efficiency ^a

Food Product	Hamburgers
Load Size (Count)	32
Cook Time (min)	8.66
Average Recovery Time (min)	1.38
Gas Cooking Energy Rate (Btu/h)	61,645
Electric Cooking Energy Rate – Control (kW)	0
Energy to Food (Btu/lb)	487
Energy to Appliance (Btu/lb)	1,260
Cooking-Energy Efficiency (%)	38.7 ± 2.43
Production Capacity (lb/hr)	48.9 ± 1.12

^a based on a minimum of three test replicates.



Electrolux ARG48FL gas griddle.

Electrolux Foodservice Equipment
3225 SW 42nd St.
Ft. Lauderdale, FL 33312

Manufacturer	Electrolux
Model	ARG48FL
Appliance	4-foot single-sided gas griddle

Report Number	501310008
Report Date	March , 2010
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Heavy-Load Test Data

	Repetition #1	Repetition #2	Repetition #3
Measured Values			
Gas Energy Consumption (Btu)	58.638	61,931	61,721
Cook Time (min)	8.66	8.66	8.66
Total Test Time (min)	59.61	58.54	59.31
Weight Loss (%)	35.32	35.45	35.39
Initial Weight (lb)	48.206	48.199	48.213
Final Weight (lb)	31.385	31.114	31.152
Initial Fat Content (%)	17.2	17.2	17.2
Initial Moisture Content (%)	62.4	62.4	62.4
Final Moisture Content (%)	52.6	52.3	52.6
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	163	164	164
Calculated Values			
Initial Weight of Water (lb)	30.266	30.262	30.271
Final Weight of Water (lb)	16.504	16.263	16.391
Weight of Fat (lb)	8.298	8.297	8.299
Weight of Solids (lb)	9.641	9.640	9.643
Sensible to Ice (Btu)	484	484	484
Sensible to Water (Btu)	3,951	3,994	3,990
Sensible to Fat (Btu)	539	544	544
Sensible to Solids (Btu)	313	316	316
Latent – Water Fusion (Btu)	4,358	4,358	4,359
Latent – Fat Fusion (Btu)	535	352	352
Latent – Heat of Vaporization (Btu)	13,350	13,579	13,463
Total Energy to Food (Btu)	23,349	23,627	23,509
Energy To Food (Btu/lb)	484	490	488
Total Energy to Griddle (Btu)	58,638	61,931	61,721
Energy to Griddle (Btu/lb)	1,216	1,285	1,280
Cooking-Energy Efficiency (%)	39.8	38.2	38.1
Gas Cooking Energy Rate (Btu/h)	59.022	63,475	62,439
Production Rate (lb/h)	48.5	49.4	48.9
Average Recovery Time (min)	1.50	1.27	1.37

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