

**Performance of Deck Ovens  
RESULTS REPORTING SHEET  
ASTM F 1965-10**

Manufacturer	<u>Doyon</u>
Model	<u>2T</u>
Serial #	<u>105121</u>
Test Date	<u>October 30, 2014</u>
Test Reference Number (Optional)	<u></u>

**Section 11.1 Test Oven**

Description of operational characteristics:

Unit has steam and ECO options for cooking, manual temperature controls for heaters. Button controls for top and bottom heaters. Three stones for this unit and control for lights.

*Physical Dimensions*

Size of cavity: 8.5 H x 37.5 W x 32 D in.

Oven deck width: 54.25 in.

Oven deck depth: 43.75 in.

Nominal cavity width: 3 ft

Nominal cavity depth: 2 ft

Number of test pizzas: 6 (Heavy Load)

**Section 11.2 Apparatus**

Check if testing apparatus conformed to specifications in Section 6.

Deviations: Set temperature is lower than temperature in cavity.

**TEST SETTINGS**

Top Heat %	<u>3</u>	Bottom Heat %	<u>3</u>
Top Front Temperature (°F)	<u>480</u>	Bottom Front Temperature (°F)	<u>450</u>
Front Glass Temp (°F)	<u></u>	Front Glass Heat %	<u></u>
Set Point Temperature (°F)	<u></u>	Calibrated Set point (°F)	<u></u>

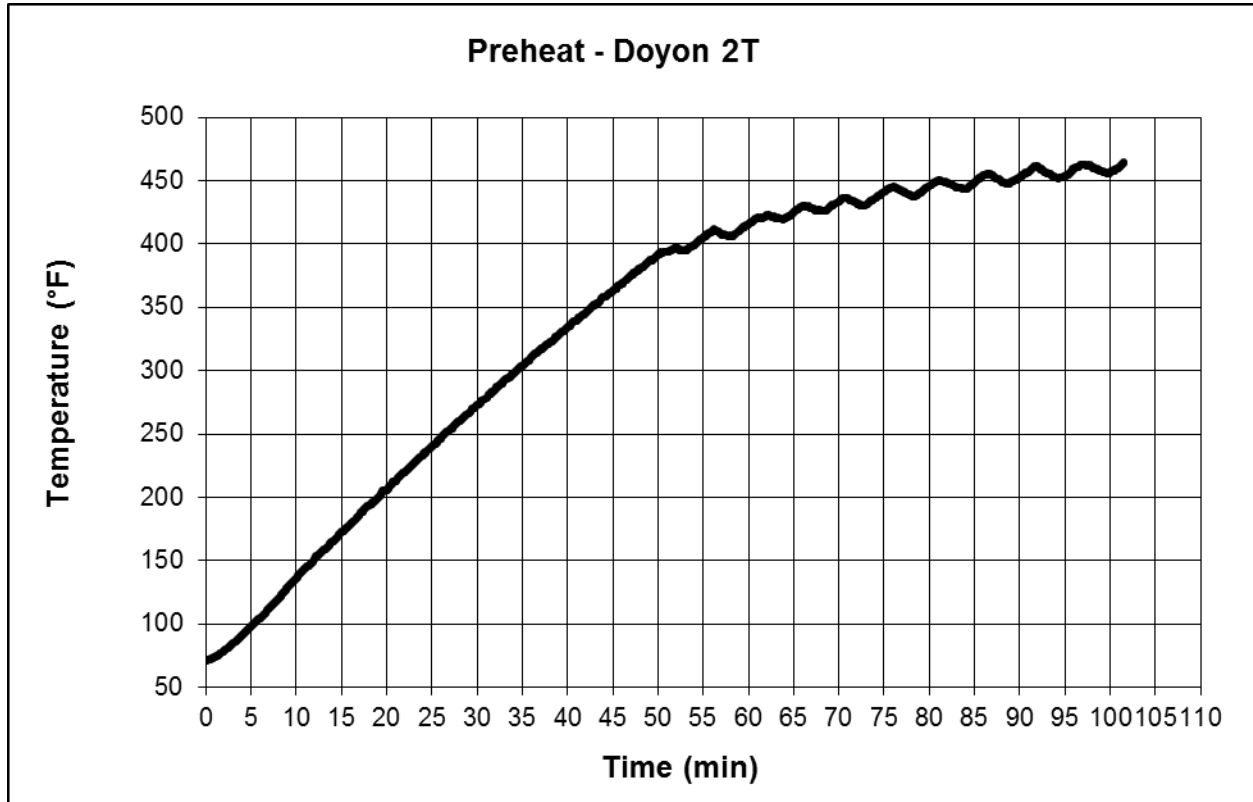
**Section 11.3 Energy Input Rate**

Test Voltage (V)	<u>205</u>
Rated (kW)	<u>6.5</u>
Measured (kW)	<u>4.8</u>
Percent Difference between Measured and Rated (%)	<u>25.6</u>

### Section 11.4 Preheat Energy and Time

Test Voltage (V)	<u>206</u>
Energy Consumption (kWh)	<u>2.45</u>
Time from <u>71.2</u> °F to 465°F (min)	<u>101</u>

### Preheat Curve



### Section 11.5 Idle Energy Rate

Test Voltage (V)	<u>206</u>
Idle Energy Rate (kW)	<u>1.27</u>
Average Cavity Temperature (°F)	<u>476</u>

### Section 11.7 Cooking Energy Efficiency and Cooking Energy Rate

#### Cook Time Determination:

Cook time (min)	<u>8.5</u>
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#### Heavy Load

Test Voltage (V)	<u>205</u>
Cooking Energy Efficiency (%)	<u>59.5 ± 0.06</u>
Cooking Energy Rate (kW)	<u>2.4</u>
Energy into food, $E_{food}$ (Btu/lb)	<u>1444</u>
Energy into the appliance, $E_{application}$ (Btu)	<u>2377</u>
Final cooktime (min)	<u>17.5</u>
Production Capacity (pizzas/h)	<u>20.6 ± 2.72</u>



Signatures: The undersigned have performed the above test and have verified that the results recorded were the actual results observed.

SCE's Tester:

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(signature)

October 31, 2014

\_\_\_\_\_

(date)

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JUAN PABLO CAMPOS

(print name)