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An American National Standard

Standard Test Method for Performance of Open Vat Fryers¹

This standard is issued under the fixed designation F1361; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ϵ) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This test method covers the evaluation of the energy consumption and cooking performance of open vat fryers. The food service operator can use this evaluation to select a fryer and understand its energy efficiency and production capacity.

1.2 This test method is applicable to Types 1 (counter), 2 (drop-in), 3 (floor-mounted, portable), and 4 (floor-mounted, stationary), size A, B, and C, electric (Style A, B and C) and gas (Style D) open vat fryers as defined by Specification **F1963**, with nominal frying medium capacity up to 50 lb (23 kg) or a vat size less than 18 in. in width. For size C, D, E and F and large open vat fryers with a nominal frying medium capacity greater than 50 lb (23 kg), or a vat size of 18 in. in width or greater, refer to Test Method **F2144**.

1.3 The fryer can be evaluated with respect to the following (where applicable):

1.3.1 Energy input rate (10.2),

1.3.2 Preheat energy and time (10.4),

1.3.3 Idle energy rate (10.5),

1.3.4 Pilot energy rate (10.6),

1.3.5 Cooking energy rate and efficiency (~~10.9~~10.8), and

1.3.6 Production capacity and frying medium temperature recovery time (~~10.9~~10.8).

1.4 This test method is not intended to answer all performance criteria in the evaluation and selection of a fryer, such as the significance of a high energy input design on maintenance of temperature within the cooking zone of the fryer.

1.5 The values stated in inch-pound units are to be regarded as the standard. The values given in parentheses are for information only.

1.6 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety, health, and environmental practices and determine the applicability of regulatory limitations prior to use.*

¹ This test method is under the jurisdiction of ASTM Committee **F26** on Food Service Equipment and is the direct responsibility of Subcommittee **F26.06** on Productivity and Energy Protocol.

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1.7 This international standard was developed in accordance with internationally recognized principles on standardization established in the Decision on Principles for the Development of International Standards, Guides and Recommendations issued by the World Trade Organization Technical Barriers to Trade (TBT) Committee.

2. Referenced Documents

2.1 ASTM Standards:²

~~D3588 Practice for Calculating Heat Value, Compressibility Factor, and Relative Density of Gaseous Fuels~~
~~F1963 Specification for Deep-Fat Fryers, Gas or Electric, Open~~
~~F2144 Test Method for Performance of Large Open Vat Fryers~~

2.2 ANSI Document:³

ANSI Z83.11 American National Standard for Gas Food Service Equipment

2.3 ASHRAE Document:⁴

ASHRAE Guideline 2-1986 (RA90) Engineering Analysis of Experimental Data

3. Terminology

3.1 Definitions:

3.1.1 *open, deep fat fryer, n*—(hereafter referred to as fryer) an appliance, including a cooking vessel, in which oils are placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid rather than by the bottom of the vessel. Heat delivery to the cooking fluid varies with fryer models.

3.1.2 *test method, n*—a definitive procedure for the identification, measurement, and evaluation of one or more qualities, characteristics, or properties of a material, product, system, or service that produces a test result.

3.2 Definitions of Terms Specific to This Standard:

3.2.1 *cold zone, n*—the volume in the fryer below the heating element or heat exchanger surface designed to remain cooler than the cook zone.

3.2.2 *cook zone, n*—the volume of oil in which the fries are cooked. Typically, the entire volume from just above the heating element(s) or heat exchanger surface to the surface of the frying medium.

3.2.3 *cooking energy, n*—total energy consumed by the fryer as it is used to cook french fries under heavy- and light-load conditions.

3.2.4 *cooking-energy efficiency, n*—quantity of energy to the French fries during the cooking process expressed as a percentage of the quantity of energy input to the fryer during the heavy- and light-load tests.

3.2.5 *cooking energy rate, n*—average rate of energy consumed by the fryer while “cooking” a heavy- or light-load of French fries.

3.2.6 *idle energy rate, n*—average rate of energy consumed (Btu/h (kJ/h) or kW) by the fryer while “holding” or “idling” the frying medium at the thermostat(s) set point.

3.2.7 *measured energy input rate, n*—peak rate at which a fryer consumes energy, typically reflected during preheat.

3.2.8 *pilot energy rate, n*—average rate of energy consumption (Btu/h (kJ/h)) by a fryer’s continuous pilot (if applicable).

3.2.9 *preheat energy, n*—amount of energy consumed (Btu (kJ) or kWh) by the fryer while preheating the frying medium from ambient room temperature to the calibrated thermostat(s) set point.

² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard’s Document Summary page on the ASTM website.

³ Available from American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036.

⁴ Available from the American Society of Heating, Refrigeration, and Air Conditioning Engineers, Inc., 1791 Tullie Circle, NE, Atlanta, GA 30329.

3.2.10 *preheat time, n*—time required for the frying medium to preheat from ambient room temperature to the calibrated thermostat(s) set point.

3.2.11 *production capacity, n*—maximum rate (lb/h (kg/h)) at which a fryer can bring the specified food product to a specified “cooked” condition.

3.2.12 *production rate, n*—average rate (lb/h (kg/h)) at which a fryer brings the specified food product to a specified “cooked” condition. Does not necessarily refer to maximum rate. Production rate varies with the amount of food being cooked.

3.2.13 *recovery time, n*—the time from the removal of the fry basket containing the French fries until the cooking medium is back up to within 10°F (5.56°C) of the set temperature and the fryer is ready to be reloaded.

3.2.14 *test, n*—a set of six loads of French fries cooked in a prescribed manner and sequential order.

3.2.15 *uncertainty, n*—measure of systematic and precision errors in specified instrumentation or measure of repeatability of a reported test result.

4. Summary of Test Method

NOTE 1—All of the fryer tests shall be conducted with the fryer installed under a wall-mounted canopy exhaust ventilation hood that shall operate at an air flow rate based on 300 cfm per linear foot (460 L/s per linear metre) of hood length. Additionally, an energy supply meeting the manufacturer’s specifications shall be provided for the gas or electric fryer under test.

4.1 The fryer under test is connected to the appropriate metered energy source. The measured energy input rate is determined and checked against the rated input before continuing with testing.

4.2 The frying-medium temperature in the cook zone of the fryer is monitored at a location chosen to represent the average temperature of the frying-medium while the fryer is “idled” at 350°F (177°C). Fryer temperature calibration to 350°F (177°C) is achieved at the location representing the average temperature of the frying medium.

4.3 The preheat energy and time, and idle-energy consumption rate are determined while the fryer is operating with the thermostat(s) set at a calibrated 350°F (177°C). The rate of pilot energy consumption also is determined when applicable to the fryer under test.

4.4 Energy consumption and time are monitored while the fryer is used to cook ~~six~~seven loads of frozen, ¼-in. (6-mm) shoestring potatoes to a condition of 30 ± 1 % weight loss with the thermostat set at a calibrated 350°F (177°C). Cooking-energy efficiency is determined for ~~heavy- and heavy-~~heavy-, (optional) extra-heavy, and (optional) and light-load test conditions. Production capacity is based on the heavy-load test.

5. Significance and Use

5.1 The measured energy input rate test is used to confirm that the fryer under test is operating in accordance with its nameplate rating.

5.2 Fryer temperature calibration is used to ensure that the fryer being tested is operating at the specified temperature. Temperature calibration also can be used to evaluate and calibrate the thermostat control dial.

5.3 Preheat-energy consumption and time can be used by food service operators to manage their restaurants’ energy demands, and to estimate the amount of time required for preheating a fryer.

5.4 Idle energy and pilot energy rates can be used by food service operators to manage their energy demands.

5.5 Preheat energy consumption, idle energy, and pilot energy can be used to estimate the energy consumption of an actual food service operation.

5.6 Cooking-energy efficiency is a direct measurement of fryer efficiency at different loading scenarios. This data can be used by food service operators in the selection of fryers, as well as for the management of a restaurant's energy demands.

5.7 Production capacity can be used as a measure of fryer capacity by food service operators to choose a fryer to match their particular food output requirements.

6. Apparatus

6.1 *watt-hour meter*, for measuring the electrical energy consumption of a fryer, shall have a resolution value of at least 10 Wh and a maximum uncertainty no greater than 1.5 % of the measured value for any demand greater than 100 W. For any demand less than 100 W, the meter shall have a resolution value of at least 10 Wh and a maximum uncertainty no greater than 10 %.

6.2 *gas meter*, for measuring the gas consumption of a fryer, shall be a positive displacement type with a resolution value of at least 0.01 ft³ (0.0003 m³) and a maximum error no greater than 1 % of the measured value for any demand greater than 2.2 ft³ (0.06 m³) per hour. If the meter is used for measuring the gas consumed by the pilot lights, it shall have a resolution value of at least 0.01 ft³ (0.0003 m³) and have a maximum error no greater than 2 % of the measured value.

6.3 *thermocouple probe(s)*, industry standard ~~Type T or Type K~~ thermocouples capable of immersion, with a range from 50° to 400°F and an uncertainty of ~~±1°F (0.56°C); ±2°F (1.1°C)~~.

6.4 *analytical balance scale*, for measuring weights up to 10 ~~lb~~, lb (4.5 kg), with a resolution value of at least 0.01 lb (0.004 kg) and an uncertainty of 0.01 lb.

6.5 *convection drying oven*, with temperature controlled at 220 ± 5°F (~~100~~(104 ± 3°C)), to be used to determine moisture content of both the raw and cooked fries.

6.6 *canopy exhaust hood*, 4 ft (1.2 m) in depth, wall-mounted with the lower edge of the hood 6 ft, 6 in. (1.98 m) from the floor and with the capacity to operate at a nominal net exhaust ventilation rate of 300 cfm per linear foot (460 L/s per linear metre) of active hood length. This hood shall extend a minimum of 6 in. (152 mm) past both sides and the front of the cooking appliance and shall not incorporate side curtains or partitions. Makeup air shall be delivered through face registers or from the space, or both.

6.7 *fry basket*, supplied by the manufacturer of the fryer under testing, shall be a nominal size of 6³/₈ by 12 by 5³/₈ in. (160 by 300 by 140 mm). A total of six baskets are required to test each fryer in accordance with these procedures.

6.8 *freezer*, with temperature controlled at -5 ± 5°F (-20 ± 3°C), with capacity to cool all fries used in a test.

6.9 *barometer*, for measuring absolute atmospheric pressure, to be used for adjustment of measured gas volume to standard conditions. Shall have a resolution value of at least 0.2 in. Hg (670 Pa) and an uncertainty of 0.2 in. Hg (670 Pa).

6.10 *data acquisition system*, for measuring energy and temperatures, capable of multiple temperature displays updating at least every 2 s.

6.11 *pressure gauge*, for monitoring gas pressure. Shall have a range from 0 to 15 in. H₂O (0 to 3.7 kPa), a resolution value of at least 0.5 in. H₂O (125 Pa), and a maximum uncertainty of 1 % of the measured value.

6.12 *stopwatch*, with a 1-s resolution.

6.13 *temperature sensor*, for measuring gas temperature in the range from 50 to 100°F (10 to 93°C) with an uncertainty of ~~±1°F (0.56°C); ±2°F (1.1°C)~~.

7. Reagents and Materials

7.1 *French Fries (Shoestring Potatoes)*—Order a sufficient quantity of French fries to conduct both the French fry cook-time

determination test and the heavy- and light-load cooking tests. All cooking tests are to be conducted using ¼-in. (6-mm) par-cooked, frozen, shoestring potatoes. Fat and moisture content of the French fries shall be $6 \pm 1 \%$ by weight and $68 \pm 2 \%$ by weight, respectively.

7.2 *frying medium*, shall be partially hydrogenated, 100 % pure vegetable oil. New frying medium shall be used for each fryer tested in accordance with this test method. The new frying medium that has been added to the fryer for the first time shall be heated to 350°F (177°C) at least once before any test is conducted.

NOTE 2—Generic partially hydrogenated all vegetable oil (soybean oil) has been shown to be an acceptable product for testing by PG&E.

8. Sampling, Test Specimens, and Test Units

8.1 *Fryer*—A representative production model shall be selected for performance testing.

9. Preparation of Apparatus

9.1 Install the appliance according to the manufacturer’s instructions under a 4-ft (1.2-m) deep canopy exhaust hood mounted against the wall with the lower edge of the hood 6 ft, 6 in. (1.98 m) from the floor. Position the fryer with the front edge of frying medium inset 6 in. (152 mm) from the front edge of the hood at the manufacturer’s recommended working height. The length of the exhaust hood and active filter area shall extend a minimum of 6 in. past the vertical plane of both sides of the fryer. In addition, both sides of the fryer shall be a minimum of 3 ft (0.9 m) from any side wall, side partition, or other operating appliance. A “drip” station positioned next to the fryer is recommended. Equipment configuration is shown in Fig. 1. The exhaust ventilation rate shall be based on 300 cfm per linear foot (460 L/s per linear metre) of hood length. The associated heating or cooling system shall be capable of maintaining an ambient temperature of $75 \pm 5^\circ\text{F}$ ($24 \pm 3^\circ\text{C}$) within the testing environment when the exhaust system is operating.

9.2 Connect the fryer to a calibrated energy test meter. For gas installations, a pressure regulator shall be installed downstream from the meter to maintain a constant pressure of gas for all tests. Both the pressure and temperature of the gas supplied to a fryer, as well as the barometric pressure, shall be recorded during each test so that the measured gas flow can be corrected to standard conditions. For electric installations, a voltage regulator may be required to maintain a constant “nameplate” voltage during tests if the voltage supply is not within $\pm 2.5 \%$ of the manufacturer’s “nameplate” voltage (see 9.4).

9.3 For a gas fryer, adjust (during maximum energy input) the gas supply pressure downstream from the fryer’s pressure regulator to within $\pm 2.5 \%$ of the operating manifold pressure specified by the manufacturer. Make adjustments to the fryer following the manufacturer’s recommendations for optimizing combustion. Proper combustion may be verified by measuring air-free CO in accordance with ANSI Z83.11.

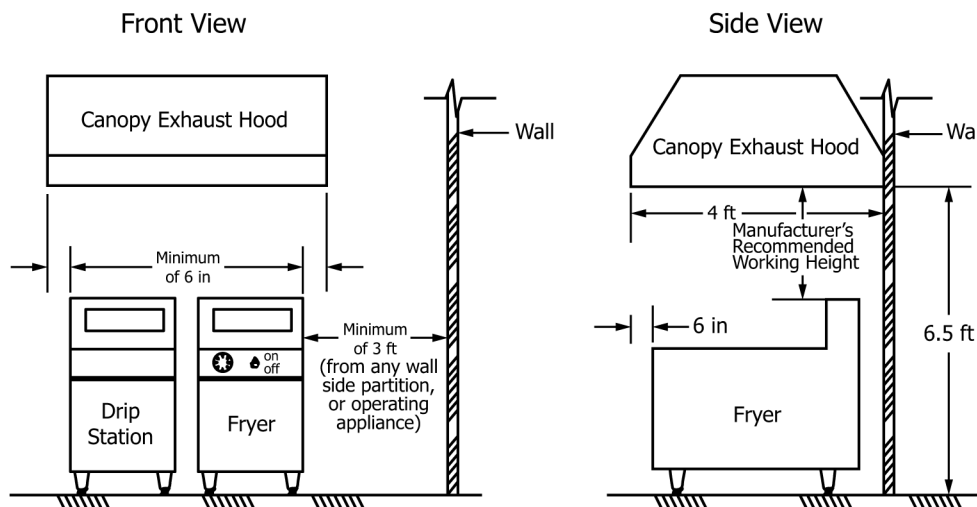


FIG. 1 Equipment Configuration

9.4 For an electric fryer, confirm (while the fryer elements are energized) that the supply voltage is within $\pm 2.5\%$ of the operating voltage specified by the manufacturer. Record the test voltage for each test.

NOTE 3—It is the intent of the testing procedure herein to evaluate the performance of a fryer at its rated gas pressure or electric voltage. If an electric fryer is rated dual voltage (that is, designed to operate at either 208 or 240 V with no change in components), the voltage selected by the manufacturer or tester, or both, shall be reported. If a fryer is designed to operate at two voltages without a change in the resistance of the heating elements, the performance of the fryer (for example, preheat time) may differ at the two voltages.

9.5 Make the fryer ready for use in accordance with the manufacturer’s instructions. Clean the fryer by “boiling” with the manufacturer’s recommended cleaner and water and then rinsing the inside of the fry vat thoroughly.

9.6 To prepare the fryer for temperature calibration, attach an immersion-type thermocouple in the fry vat before beginning any tests. The thermocouple used to calibrate the fryer shall be located in the center of the fry vat, about 1 in. (25 mm) up from the platform the fry baskets rest on as shown in Fig. 2.

NOTE 4—For single-basket or split-vat fryers, the thermocouple may be placed at about $\frac{1}{8}$ in. (3 mm) up from the platform the fry baskets rest on.

9.7 If applicable, cold-zone temperature shall be measured using an immersion-type thermocouple placed 0.5 in. (12 mm) above the bottom and 1 in. (25 mm) away from the rear wall of the fry vat. The portion of the rear wall not immersed in oil may be used for thermocouple support. A stiff wire attached to the rear wall of the fryer may also be used for thermocouple support.

9.8 The temperature seen by the fryer’s temperature probe shall be measured using an immersion-type thermocouple placed within 0.5 in. of the temperature probe.

10. Procedure

10.1 *General:*

10.1.1 For gas fryers, record the following for each test run: (1) higher heating value, (2) standard gas pressure and temperature used to correct measured gas volume to standard conditions, (3) measured gas temperature, (4) measured gas pressure, (5) barometric pressure, (6) ambient temperature, and (7) energy input rate during or immediately prior to test.

<https://standards.iteh.ai/catalog/standards/sist/e7c803df-ac8b-4e44-a4c0-c05cb9fde20f/astm-f1361-21>

NOTE 5—Using a calorimeter or gas chromatograph in accordance with accepted laboratory procedures is the preferred method for determining the higher heating value of gas supplied to the fryer under test. It is recommended that all testing be performed with gas having a higher heating value of 1000 to 1075 Btu/ft³ (37 300 to 40 100 kJ/m³).

10.1.2 For gas fryers, add electric energy consumption to gas energy for all tests, with the exception of the energy input rate test (10.2).

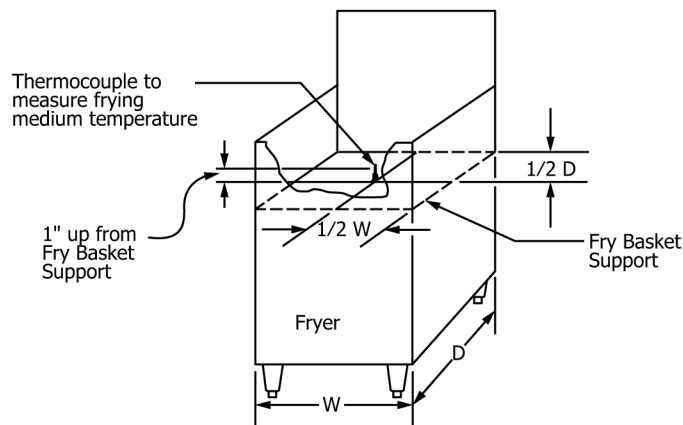


FIG. 2 Thermocouple Placement

10.1.3 For electric fryers, record the following for each test run: (1) voltage while elements are energized, (2) ambient temperature, and (3) energy input rate during or immediately prior to test run.

10.1.4 For each test run, confirm that the peak input rate is within $\pm 5\%$ of the rated nameplate input. If the difference is greater than 5% , terminate testing and contact the manufacturer. The manufacturer may make appropriate changes or adjustments to the fryer.

10.2 *Energy Input Rate:*

10.2.1 Load the fryer with oil to the indicated fill line and turn the fryer on with the temperature controls set to 350°F. If the fryer does not have an indicated fill line, fill to the manufacturer's recommended weight with a 5% tolerance of oil. After the fryer has been preheated, use a sharpie to mark $\frac{1}{4}$ in. above the oil level to indicate a fill line. For any test, oil must be added to the fryer if the oil level drops below $\frac{1}{2}$ in. below the manufacturer's recommended hot fill line.

10.2.2 Let the fryer run until the burner or heating element first cycles off. Calculate the input rate for the last three minutes before the burner or heating element cycles off. Adjustments to input rate may be made by adjusting gas manifold pressure (gas fryers).

10.2.3 Confirm that the measured energy input rate is within $\pm 5\%$ of nameplate energy input rate. If the difference is greater than $\pm 5\%$, testing shall be terminated and the manufacturer contacted. The manufacturer may make appropriate changes or adjustments to the fryer. Also, the power supply may be changed to conform with manufacturer's specifications. It is the intent of the testing procedures herein to evaluate the performance of a fryer at its rated energy input rate.

10.3 *Calibration:*

10.3.1 Ensure that frying medium is loaded to the indicated fryer fill line. Preheat and allow the fryer to stabilize for 30 min before beginning temperature calibration.

10.3.2 The frying-medium temperature shall be measured by attaching a calibrated immersion-type thermocouple in the fry zone as detailed in 9.6. Record the frying-medium temperature at 5-s intervals for 3 complete duty cycles after stabilization and calculate the average of these temperatures.

10.3.3 Where required, adjust the fryer temperature control(s) to calibrate the fryer at an average frying-medium temperature of $350 \pm 5^\circ\text{F}$ ($177 \pm 3^\circ\text{C}$). Record the frying-medium temperature at 30-s intervals for 15 min. Calculate the average of the 30 recorded temperatures to verify that the average measured temperature at the frying-medium sensor location is $350 \pm 5^\circ\text{F}$ ($177 \pm 3^\circ\text{C}$).

10.4 *Preheat Energy and Time:*

10.4.1 Ensure that the frying medium is loaded to the indicated fryer fill line. Record the frying medium temperature and ambient kitchen temperature at the start of the test. The frying medium temperature shall be $75 \pm 5^\circ\text{F}$ ($24 \pm 3^\circ\text{C}$) at the start of the test.

NOTE 6—The preheat test should be conducted prior to appliance operation on the day of the test.

10.4.2 Turn the fryer on with the temperature controls set to attain a temperature within the frying-medium of a calibrated 350°F (177°C).

10.4.3 Record the frying medium temperatures at a minimum of 5-s intervals during the course of preheat.

10.4.4 Begin monitoring energy consumption and time as soon as the fryer is turned on. For a gas fryer, the preheat time shall include any delay between the time the unit is turned on and the burners actually ignite. Preheat is judged complete when the temperature at the center of the vat reaches 340°F (177°C).

10.4.5 Continue recording the frying medium temperature at a minimum of 5-s intervals until the temperature has exceeded, then returned to 350°F to characterize any possible temperature overshoot.

10.5 Idle-Energy Rate:

10.5.1 Allow the frying medium to stabilize at $350 \pm 5^\circ\text{F}$ (177°C) for at least 3060 min after the last thermostat has commenced cycling about the thermostat set point.

10.5.2 After a minimum 60 min stabilization period, wait for the fryer to reach the top of a thermal cycle (units with proportional controls) or the heater cycle off (units with snap-action controls), then immediately start monitoring elapsed time, vat temperature(s) and energy consumption.

10.5.3 The idle energy rate test shall be run for a minimum of 2 h and include a minimum of 10 complete thermal cycles or heater cycles. After the test period (either 2 h or 10 thermal/heater cycles, whichever is longer), end the test. If the test unit does not exhibit clear thermal cycles, then the test shall be run for 3 h.

NOTE 7—Models with proportional controls may not exhibit distinct heater cycles. The intent of the test is to accurately represent the average energy consumption of the holding cabinet, while minimizing any error that may be introduced as a result of capturing partial thermal cycles.

10.5.4 Proceed to monitor the elapsed time and the energy consumption of the fryer while it is operated under this “idle” condition at the beginning of the first duty cycle after the fryer has stabilized (that is, the moment just before the burner or element cycles on). Continue monitoring until the beginning of the first duty cycle after the fryer has been in this “idle” condition for a minimum of 2 h, and Monitor and record the time elapsed, number of duty cycles and energy consumed between the first and last duty cycle. For gas fryers, monitor and record all electric energy consumed during the idle test.

10.6 Pilot-Energy Rate (Gas Models With Standing Pilots):

10.6.1 Where applicable, set gas valve controlling gas supply to appliance at the “pilot” position. Otherwise set fryer temperature controls to the “off” position.

10.6.2 Light and adjust pilots in accordance with the manufacturer’s instructions.

10.6.3 Record gas reading, electric energy consumed, and time before and after a minimum of 8 h of pilot operation.

10.7 French Fry Preparation:

10.7.1 All cooking tests are to be conducted using par-cooked, frozen, 1/4-in. (6-mm) shoestring potatoes. Fat and moisture content of the French fries shall be $6 \pm 1\%$ by weight and $68 \pm 2\%$ by weight, respectively. ~~This composition data can be provided by the manufacturer or determined using AOAC 984.23 and manufacturer. The moisture composition data shall be determined using the moisture content determination procedure in Annex A2.~~

10.7.2 Prepare French fries for the cooking test by weighing individual basket loads. For individual load sizes, refer to **Table 1**. An individual basket load shall be 1/2 the weight of the individual load (that is, for a total load of 3 lb, each basket shall have 1.5 lb of fries). Store each load in a self-sealing plastic freezer bag and place the bags in a freezer (operated at $-5 \pm 5^\circ\text{F}$) ($-20 \pm 3^\circ\text{C}$) in the proximity of the fryer test area until the temperature of the fries has stabilized at the freezer temperature. Monitor the temperature of the fries by implanting a thermocouple in a fry, and placing the fry into one of the bags, that shall be located in a freezer with the test bags. An additional basket load of fries shall be prepared and reserved for moisture content analysis. Fries shall be minimally handled and shall spend minimal time in ambient air.

NOTE 8—Fries should not be stored in plastics bags for more than three days. It was observed by PG&E that ice develops on the inside of the bags indicating that the fries lose moisture.

TABLE 1 French Fry Load Sizes Based on Nominal Shortening Capacity

| Size | Nominal Shortening Capacity (lb) | Stir-Up Load Size | Heavy-Load Size | Extra-Heavy Load Size ^A | Light-Load Size |
|------|----------------------------------|-------------------|-----------------|------------------------------------|-----------------|
| B, C | 30 – 50 | 3.00 ± 0.02 lb | 3.00 ± 0.02 lb | 4.00 ± 0.02 lb | 0.75 ± 0.01 lb |
| A | 20 – 29 | 2.00 ± 0.02 lb | 2.00 ± 0.02 lb | 3.00 ± 0.02 lb | 0.75 ± 0.01 lb |
| | <20 | 1.50 ± 0.01 lb | 1.50 ± 0.01 lb | 2.00 ± 0.01 lb | 0.75 ± 0.01 lb |

^A Note that the Extra-Heavy load test is optional.

10.7.3 The number of bags to be prepared for the ~~cooking time determination test~~ cooking-energy efficiency and production capacity fry tests (10.9.10.8) will vary with the number of trials needed to establish a cooking time that demonstrates a $30 \pm 1\%$ fry weight loss during cooking. The first load of each ~~cooking time determination test~~ will not be averaged in the weight loss calculation. When cooking the ~~six~~seven loads of the ~~cooking time determination test~~, the weight loss may increase with each load cooked. For example, Load Three may have a greater weight loss than Load Two, Load Four may have a greater weight loss than Load Three, etc. If the estimated cooking time does not yield a $30 \pm 1\%$ weight loss averaged over the last five loads of the ~~six-load~~seven-load ~~cooking time determination test~~, the cooking time shall be adjusted and the ~~six-load~~seven-load ~~cooking time determination test~~ shall be repeated.

NOTE 9—It may take several ~~cooking time determination tests~~ loads to establish a stable cook time that yields a $30 \pm 1\%$ weight loss. For example, it may take 24 or 36 bags (two or three tests) to establish a cooking time for a heavy load. It is better to prepare more fries than to not have enough fries to determine the proper cooking time.

10.7.4 For the cooking-energy efficiency and production-capacity tests, the following are the recommended number of bags needs that need to be prepared:

10.7.4.1 ~~Stir-Up Load~~—12 bags,

10.7.4.1 ~~Heavy Load~~—3664 bags,

10.7.4.2 ~~Extra-Heavy Load (Optional)~~—3664 bags, and

10.7.4.3 ~~Light Load~~—Load (Optional)—1832 bags.

10.8 ~~Cold-Zone Temperature Stabilization:~~

NOTE 9—During test method development, it was found that a gradual warming of the cold zone had a significant affect on the cooking time of the fries as well as the energy input to the fryer. As the cold zone temperature increased, less energy was required and the measured energy efficiency would increase. To stabilize the cold zone, thus minimizing the variation in cook time and energy consumption, ~~10.8.2~~ and ~~10.8.4~~ were developed.

10.8.1 Ensure that the frying medium is loaded to the indicated manufacturer's recommended fill line. Confirm that the frying medium temperature is $350 \pm 5^\circ\text{F}$ ($177 \pm 3^\circ\text{C}$) as calibrated in ~~10.3~~. Allow the fryer to stabilize for 30 min after being turned on.

10.8.2 All test loads shall be cooked in preconditioned fry baskets held at room temperature ($75 \pm 10^\circ\text{F}$ ($24 \pm 3^\circ\text{C}$)) prior to being loaded with frozen French fries. The fry baskets shall be clean and free of moisture so that they do not contaminate the frying medium. The baskets shall remain at room temperature throughout the cold-zone stabilization, cooking time determination, cooking-energy efficiency, and production-capacity tests.

10.8.3 Remove the French fries from the freezer and place directly in the fry baskets. The time from the fries being removed from the freezer until they are lowered into the oil shall not be longer than 60 s. When transferring the fries from the freezer, handle the fries as little as possible. Once the fries are loaded into the baskets, gently shake each basket so that the fries are distributed evenly within the fry basket. Follow this procedure for the cold-zone stabilization tests, cooking time determination tests, cooking-energy efficiency tests, and production-capacity tests.

NOTE 10—The 60-s period for the fries to be removed from the freezer (at $-5 \pm 5^\circ\text{F}$ ($-20 \pm 3^\circ\text{C}$)) and loaded into the fryer is specified to keep the fries from warming to a temperature of no less than -5°F (-20°C) and no greater than $+5^\circ\text{F}$ (-15°C). This ensures that all fries are dropped into the oil at approximately the same temperature ($0 \pm 5^\circ\text{F}$ ($-17 \pm 3^\circ\text{C}$)).

10.8.4 A sequential six-load stir-up test may be run immediately to stabilize the cold-zone temperature. This six-load test shall be a heavy-load test. The cook time shall be estimated for this first six-load, cold-zone stabilization test, but the following sequence shall be followed:

10.8.4.1 After burner(s) or element(s) cycle off, drop the first two baskets of fries into the fryer. Commence monitoring the elapsed time of the cold-zone stabilization test when the first baskets contact the frying medium.

~~10.8.4.2 Cook the fries for the estimated cook time.~~

~~10.8.4.3 Thirty seconds before removing the first load, take the next load out of the freezer and place in baskets ready for cooking.~~

~~10.8.4.4 Remove cooked fries to drip station and drain for 2 min.~~

~~10.8.4.5 Set the next load of fries into fryer precisely 10 s after removing the previous load from the fryer or after the cook-zone thermocouple indicates that the oil temperature has reached 340°F (171°C), whichever is longer. Repeat ~~10.8.4.2 – 10.8.4.5~~ until all six loads are cooked.~~

~~NOTE 11—The 10 s allowed between loads is a preparation time necessary for logistic considerations of running a test (that is, removing one load and placing the next load into the fryer). The actual recovery time may be less than the 10-s preparation time.~~

~~NOTE 12—The 2-min drip period must not occur with the fry baskets over the frying medium. Use a drip station or appropriate pan placed beneath the baskets.~~

10.8 *Cooking-Energy Efficiency and Production Capacity for Heavy- and Light-Load Fry Tests:*

~~10.8.1 The cooking-energy efficiency and production capacity fry tests are to be run a minimum of three times. Additional test runs may be necessary to obtain the required precision for the reported test results (see Annex A1). The minimum three test runs for each loading scenario shall be run on the same day.~~

~~10.9.2 Prepare the required quantity of French fries making up three replicates of a heavy- and light-load test as described in 10.7.4.~~

~~10.9.3 Prepare the required quantity of fries for the six load cold-zone stabilization test as described in 10.7.4.~~

10.8.2 Prepare an additional 1 lb (454 g) of frozen fries consisting of an apportioned number of fries from multiple bags of frozen French fries, and store in freezer in a sealable freezer-safe plastic bag (to prevent moisture migration). Reserve these fries for analysis of moisture content.

10.8.3 Load the fryer to the indicated manufacturer's recommended fill line with the frying medium. Set the thermostat of the fryer to the calibrated frying medium temperature of $350 \pm 5^\circ\text{F}$ ($177 \pm 3^\circ\text{C}$). Allow the fryer to "idle" for 30 stabilize at the operating temperature for a minimum of 60 min after being turned on.

10.8.4 Use a total of six fry baskets to cook the ~~six loads of fries (also required for the cook-time determination tests); seven loads of fries.~~ Hold the fry baskets at room temperature ($75 \pm 5^\circ\text{F}$ ($24 \pm 3^\circ\text{C}$)) prior to being loaded with frozen French fries. Also, the fry baskets shall be clean and moisture-free so as not to contaminate the frying medium.

10.8.5 ~~Cook~~Determine the fries for the time required to produce a $30 \pm 1\%$ weight loss, determined by averaging the last five loads of each seven-load test (cook time for the selected French Fry 10.9). The weight loss for each load is determined after the ~~cooked fries have drained for 2 min following removal from the frying medium.~~load (for example, heavy, extra-heavy, light):

10.8.5.1 Select an appropriate cook time to achieve a $30 \pm 1\%$ weight loss. Cook the fries for the estimated time required to produce a $30 \pm 1\%$ weight loss. The weight loss for each load is determined after the cooked fries have drained for 2 min following removal from the frying medium.

10.8.5.2 The first load of each seven-load cooking test shall be used to stabilize the fryer and shall not be counted in the calculation of elapsed time and energy. Commence monitoring cooking energy when the third load contacts the frying medium.

10.8.5.3 After the cook-zone thermocouple indicates that the oil temperature has recovered to 340°F, or 10 s, whichever is longer, cook the next load.

10.8.5.4 Measure and record the weight loss of the cooked fries. If the percent weight loss is not $30 \pm 1\%$, adjust the total cooking time for the subsequent loads as appropriate and repeat 10.8.5. Once the cooking time has been confirmed to be stable over a series of at least three sequential loads, then proceed to 10.8.6.

10.8.6 The cooking-energy efficiency test shall be performed in the following sequence:

10.8.6.1 Confirm that the fryer is filled with frying medium to the manufacturer’s recommended fill-line. Allow the fryer to cycle a minimum of three times after returning to the setpoint.

10.8.6.2 After 10 ± 1 min have passed since the last cook test, drop ~~When the heaters have cycled off, place~~ the first load into the fryer. The first ~~load~~ two loads of each seven-load cooking test shall be used to stabilize the fryer and shall not be counted in the calculation of elapsed time and energy. Commence monitoring test time and cooking energy when the ~~second~~ third load contacts the frying medium ~~(the first load may be manually timed); medium.~~

10.8.6.3 Cook the load of fries for the determined cook time. For the first load of the first test, use an estimated cook time. For each of the following loads of the first test, adjust t he cook time until two loads, use the estimated cook time from 10.8.52 sequential loads are within a 30 ± 1 % weight loss, and record this cook time. If at any point during testing two sequential loads (excluding the stabilization load at the beginning of each test run) do not produce a 30 ± 1 % weight loss, adjust the cook time accordingly.

10.8.6.4 Remove the ~~Shortly before the end of the cook time, remove~~ the next load of fries from the freezer and place in the next baskets to be cooked. The time from the fries being removed from the freezer until they are lowered into the oil shall not be longer than 60 s (see s. ~~10.8.3~~).

10.8.6.5 Remove cooked fries to drip station and drain for 2 ± 0.25 min.

10.8.6.6 Set the next load into the fryer 10 s after removing the first load from the fryer or after the cook zone thermocouple indicates that the oil temperature has recovered to 340°F (171°C), whichever is longer. Repeat ~~10.9.8.2~~ 10.8.6.3 – 10.9.8.5 10.8.6.6 until all seven loads have been cooked (Fig. 3).

10.8.6.7 Confirm that the weight loss of each subsequent load is 30 ± 1 %. If at any point during testing two sequential loads (excluding the stabilization loads at the beginning of each test run) do not produce a 30 ± 1 % weight loss, adjust the cook time accordingly and continue testing until a total of five successive loads consistently achieve 30 ± 1 % weight loss.

10.8.6.8 Reserve 1 lb (440 g) of cooked fries (consisting of an apportioned number of fries from each of the five loads) for the determination of moisture content. Unless the moisture content test is conducted immediately, place the fries in a freezer-safe ziplock bag. Ensure that the ziplock bag stays closed in between taking samples from different loads.

<https://standards.iteh.ai/catalog/standards/sist/e7c803df-ac8b-4e44-a4c0-c05cb9fde20f/astm-f1361-21>

10.8.6.9 Terminate the test after removing the last load and either allowing 10 s to pass or waiting for the cook-zone thermocouple to indicate that the oil temperature has recovered to 340°F, whichever is longer (to be consistent with previous loads). Record total elapsed time and consumption of energy for the last five loads of the cooking test.

~~10.9.9 Terminate the test after removing the last load and either allowing 10 s to pass or waiting for the cook-zone thermocouple to indicate that the oil temperature has recovered to 340°F, whichever is longer (to be consistent with previous loads). Record total elapsed time and consumption of energy for the last five loads of each seven-load test.~~

~~10.9.10 Reserve 1 lb (440 g) of cooked fries (consisting of an apportioned number of fries from each of the five loads) for the determination of moisture content. Unless the moisture content test is conducted immediately, place the fries in a freezer-safe ziplock bag. Ensure that the ziplock bag stays closed in between taking samples from different loads.~~

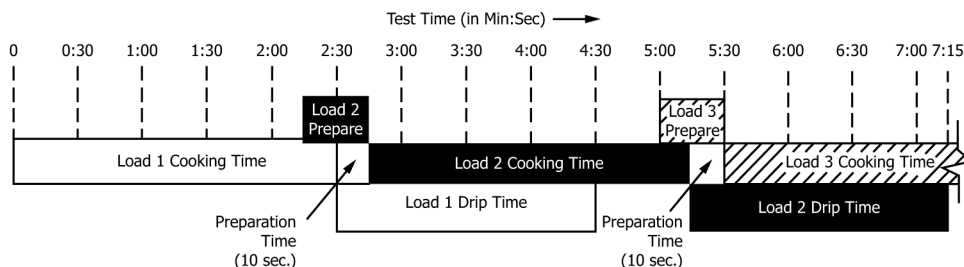


FIG. 3 Sequence of Stir-Up Cook Test (Not to Scale)

10.9.11 The three loading scenarios shall be run in the following order: three replicates of the heavy load, three replicates of the light load, and three replicates, if applicable, or the extra-heavy load. A 10 ± 1 min interval shall elapse between each test scenario. The overall order of the tests shall be as follows:

10.9.11.1 Perform optional six-load cold-zone stabilization as specified in 10.8.

10.9.11.2 10 ± 1 -min interval wait period;

10.9.11.3 Cook the first replicate of the heavy-load test as specified in 10.9.8 – 10.9.11;

10.9.11.4 10 ± 1 -min interval wait period;

10.9.11.5 Cook the second replicate of the heavy-load test;

10.9.11.6 10 ± 1 -min interval wait period;

10.9.11.7 Cook the third replicate of the heavy-load test.

10.9.12 Replicate each French fry cooking test (three replicates of the heavy- and light-load tests) using the order detailed above, allowing a 10 ± 1 min interval to elapse between replications. The reported cooking-energy efficiency and production capacity for each loading scenario shall be an average of at least three tests (see Annex A1). If the fryer has exhibited high capacity characteristics and it is determined that the fryer can handle the optional extra-heavy load, then proceed with three replicates of the extra-heavy load test.

10.8.7 If it is not possible to perform Run Nos. 2 and 3 by repeating the steps given in 10.8.6. Follow the procedure in Annex A1 to replicate the heavy- and light-load cooking-energy efficiency tests in the manner described to determine whether more than three test runs are required. Report the results for the cooking energy efficiency, production rate, cooking energy rate, 10.9, a break may occur and cook time as described in Annex A1 the testing at the end of any test as long as the cold zone is restabilized before continuing with the cooking-energy efficiency tests. See Fig. 4 for a flowchart of the fry test procedure.

10.8.8 Determine moisture content the average moisture content of the cooked fries for each test replicate in accordance with the procedure outlined in Annex A2 and calculate the moisture loss based on initial moisture content of the French fries. Use this value in the cooking-energy efficiency calculation (see 11.9).

10.8.9 *Optional*—When requested, repeat 10.8.1 – 10.8.8 for the optional extra-heavy and light-load cooking tests.

11. Calculation and Report

11.1 Test Fryer:

11.1.1 Summarize the physical and operating characteristics of the fryer. If needed, describe other design or operating characteristics that may facilitate interpretation of the test results.

11.1.2 Report fryer vat volume in pounds (lb) according to the manufacturer's recommended fill line.

11.2 Apparatus and Procedure:

11.2.1 Confirm that the testing apparatus conforms to all of the specifications in Section 6. Describe any deviations from those specifications.

11.2.2 For electric fryers, report the voltage for each test.

11.2.3 For gas fryers, report the higher heating value of the gas supplied to the fryer during each test.

11.3 Gas Energy Calculations: