



Standard Test Methods for Performance of Steam Cookers¹

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1. Scope

1.1 These test methods evaluate the energy consumption and cooking performance of steam cookers. The food service operator can use these evaluations to select a steam cooker and understand its energy consumption.

1.2 These test methods are applicable to the following steam cookers: high-pressure, low-pressure, and pressureless steam cookers (Specification F 1217—Types I, H, Grades A, B, and C); convection and non-convection steam cookers; steam cookers with self-contained gas-fired, electric, or steam coil steam generators, and those connected directly to an external potable steam source (Specification F 1217—Classes A, B, C, Styles i, ii, iii, and iv). The steam cookers will be tested for the following (where applicable):

- 1.2.1 Maximum energy input rate (see 10.2).
- ~~1.2.2 Boiler preheat~~
- 1.2.2 Preheat energy consumption and duration (see 10.3).
- ~~1.2.3 Boiler idle~~
- 1.2.3 Idle energy rate (see 10.4).
- 1.2.4 Pilot energy rate (see 10.5).
- 1.2.5 Frozen green peas load cooking energy efficiency (see 10.7).
- 1.2.6 Frozen green peas load production capacity (see 10.7).
- 1.2.7 Whole potato load cooking energy efficiency (see 10.9).
- 1.2.8 Whole potato load production capacity (see 10.9).
- 1.2.9 Water consumption (see 10.7 and 10.9).
- 1.2.10 Condensate temperature (see 10.7 and 10.9).
- 1.2.11 Cooking uniformity (see 10.10).

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

1.4 This standard may involve hazardous materials, operations, and equipment. It does not 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 and health 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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