



## Food Service Technology Center

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# Turbocoil TCGT-ID-M Electric Refrigerated Prep Table Test Report

FSTC Report # 501311249-R0

Application of ASTM  
Standard Test Method F2143-04 (Reapproved 2010)

October 2013

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# FSTC Equipment Test Report

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## Food Service Technology Center Background

The information in this report is based on data generated at the Pacific Gas and Electric Company (PG&E) Food Service Technology Center (FSTC). Dedicated to the advancement of the foodservice industry, The FSTC has focused on the development of standard test methods for commercial foodservice equipment since 1987. The primary component of the FSTC is a 10,000 square-foot laboratory equipped with energy monitoring and data acquisition hardware, 60 linear feet of canopy exhaust hoods integrated with utility distribution systems, equipment setup and storage areas, and a state-of-the-art demonstration and training facility.

The FSTC Energy Efficiency for Foodservice Program is funded by California utility customers and administered by PG&E under the auspices of the California Public Utilities Commission (CPUC). California customers are not obligated to purchase any additional services offered by the contractor.

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## Revision History

Revision num.	Date	Description	Author(s)
0	October 2013	Initial Release	D. Livchak

# FSTC Equipment Test Report

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# FSTC Equipment Test Report

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## Equipment Description

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Test Work Order Number (TWO)	501311249
Manufacturer	Turbocoil
Model	TCGT-ID-M
Serial Number	1001
Generic Equipment Type	Refrigerated Preparation Table
Rated Input	900 W
Construction	Stainless Steel
Controls	Glycol Loop Temperature Setpoint, Fridge Base Temperature Setpoint, Defrost Timer / Duration, delta T
External Dimensions (W x D x H)	48" x 32" x 43"
Custom Settings (if any)	Insulated Lid, Vertical Glycol Loop dividers 20°F and 2°F delta T glycol loop setpoint for open lid test 26°F and 2°F delta T glycol loop setpoint for closed lid test

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## Test Location

All testing was performed under controlled conditions in the FSTC laboratory facilities at 12949 Alcosta Blvd., Suite 101, San Ramon, CA 94583.

## Ventilation

FSTC researchers installed the equipment on a tiled floor in a temperature controlled room, while maintaining  $86 \pm 2^\circ\text{F}$  average ambient temperature during testing. The temperature stratification was less than  $1.5^\circ\text{F}$  per vertical foot. Room relative humidity was less than 50%. The prep table was at least 6 inches away from any wall for the compressor to have sufficient ventilation. Air flow rates inside the room were minimized to less than 50 ft/min.

# FSTC Equipment Test Report

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## Test Instrumentation Inventory

Description (ID)	Manufacturer	Model	Measurement Range	Resolution	Calibration Date	Next Calibration
Electric Meter (ALC305)	Radian Research	RM-10	0.2-50A	0.00001 wh	12/12/12	12/12/13



*Turbocoil Pan Thermocouple Placement*

# FSTC Equipment Test Report

## FSTC Test Report: Results

### Purpose of Testing

This testing determined the energy input rate, lid up energy rate, lid down energy rate, holding capacity and compressor run time by applying ASTM F2143-04 (Reapproved 2010).

### Appliance Description

1/6 pan holding capacity	18
Under-counter Refrigerator Internal Dimensions	29"x 23.5"x 27.8"
System Refrigerant	R404A
Countertop Heat Exchanger Fluid	Propylene Glycol
Compressor Input Rating	600 W
Adjustable Thermostat	Glycol Loop Setpoint / Fridge Base Setpoint

### Energy Input Rate

Test Voltage (V)	120
Rated Energy Input Rate (W)	900
Measured Energy Input Rate (kW)	890
Difference (%)	1.1

### Turbocoil TCGT-ID-M Refrigerated Prep Table



### Holding Energy Rate

	Lid Up	Lid Down
Product	Gelatin	Gelatin
Tested Total Product Weight (lb)	37	37
Tested Total Product Volume (qt)	18	18
Test Duration (hrs)	4	8
Average Ambient Temperature (°F)	87.3	86.9
Average Pan Temperature (°F)	36.3	35.7
Average pan Temperature Stratification (°F)	3.7	0.9
Average Cabinet Temperature (°F)	36.5	37.7
Average Cabinet Temperature Stratification (°F)	0.8	0.2
Compressor Run Time (%)	52	43
Glycol Pump Run Time (%)	81	80
Production Capacity (ft³)	1.203	1.203
<b>Holding Energy Rate (W)</b>	<b>318</b>	<b>310</b>

	Lid Up	Lid Down
Average Top Pan Initial Temperature (°F)	37.6	37.9
Average Bottom Pan Initial Temperature (°F)	37.0	38.2
Average Top Pan Final Temperature (°F)	38.9	35.2
Average Bottom Pan Final Temperature (°F)	34.6	34.2

### Nameplate Information:

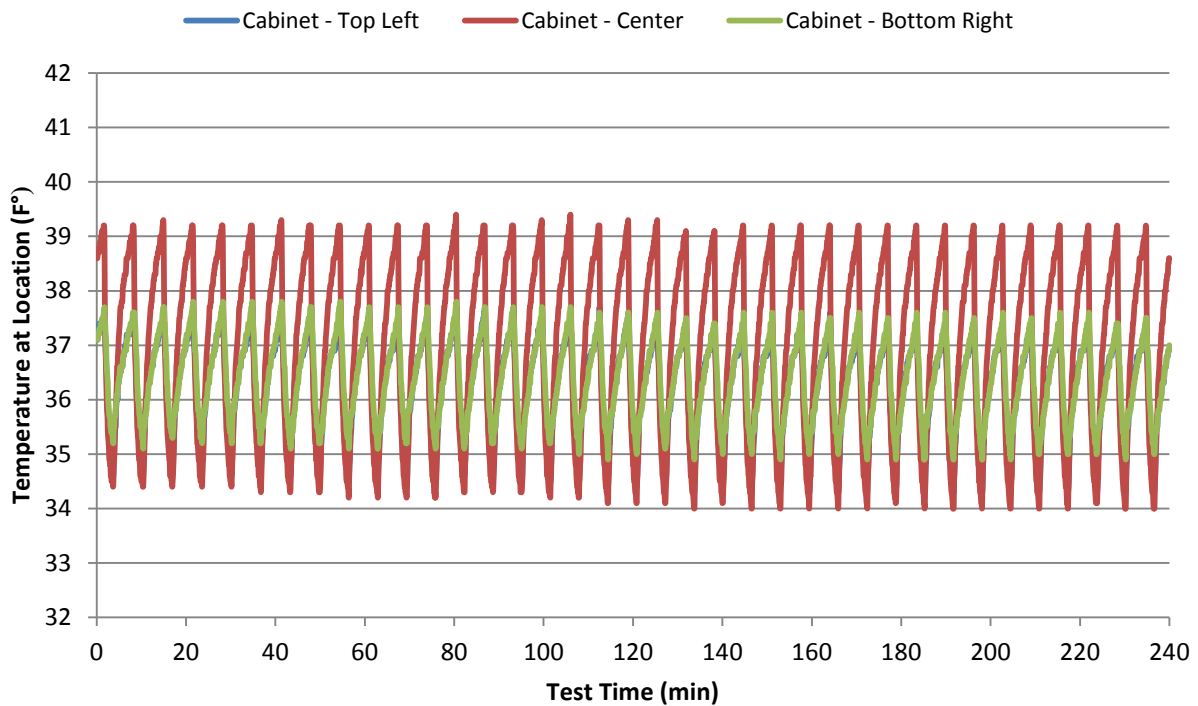
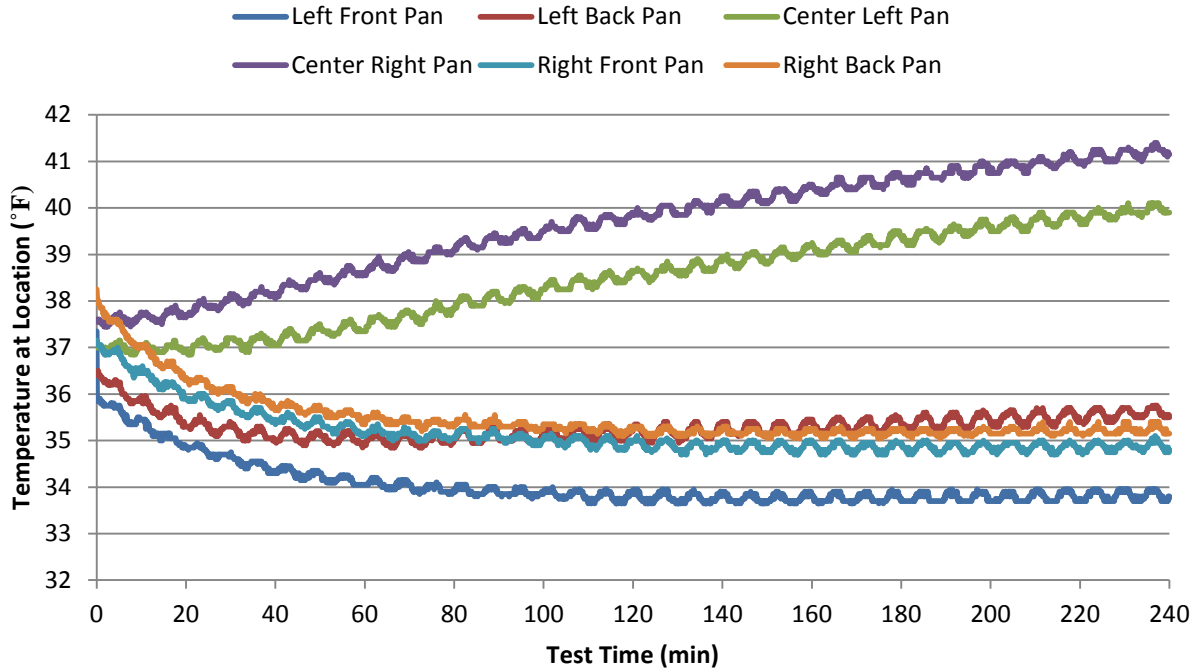


### Turbo Coil Refrigeration System

1835 Business Center Dr.  
Duarte, CA. 91010

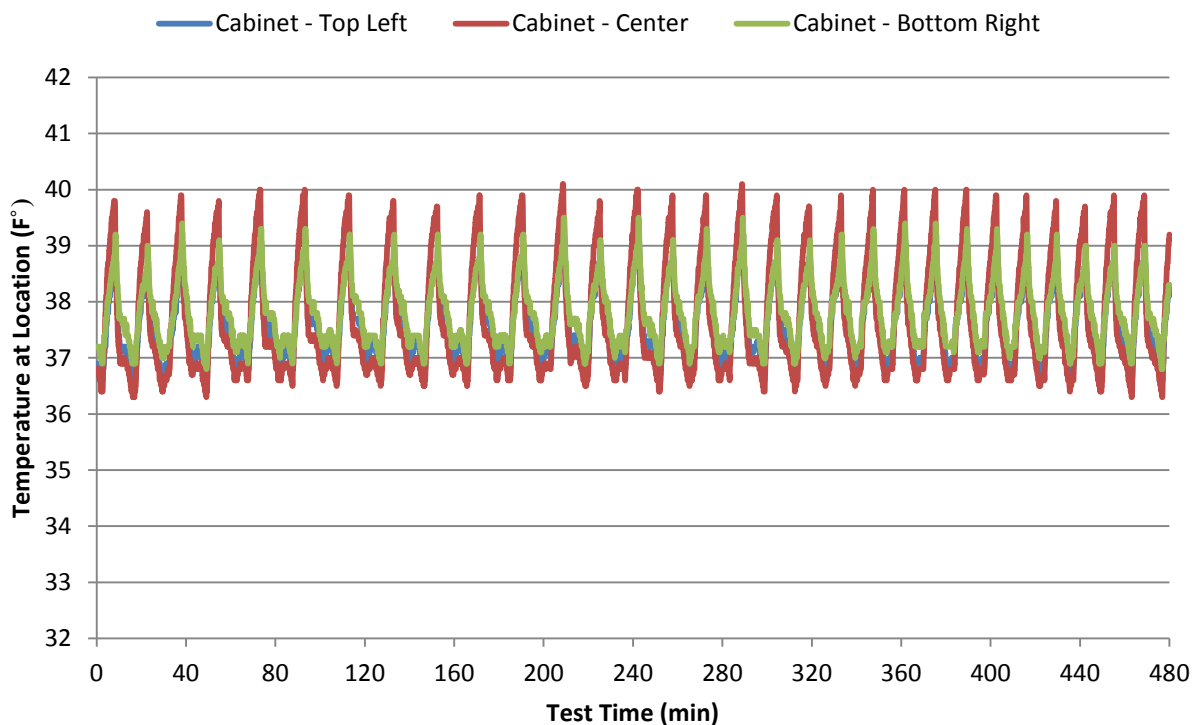
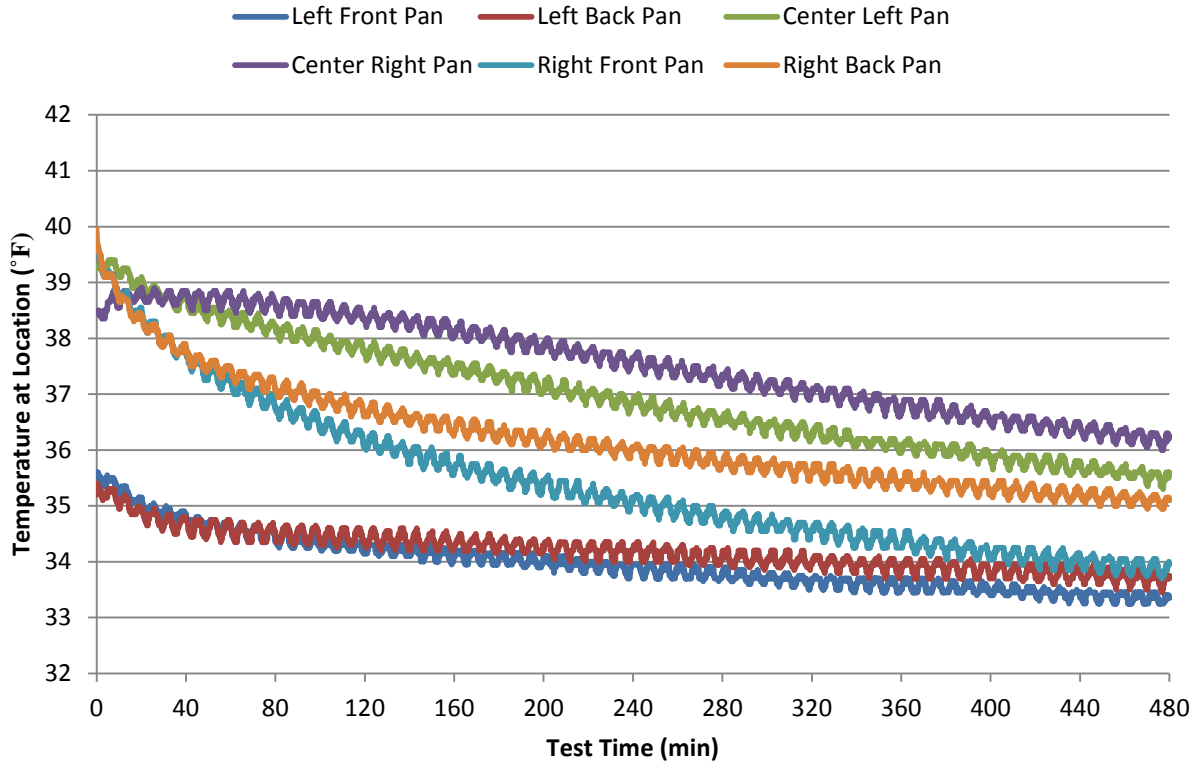
# FSTC Equipment Test Report

## Lid Up Test Temperature Profile



# FSTC Equipment Test Report

## Lid Down Test Temperature Profile





# FSTC Equipment Test Report

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## Additions, Deviations, & Exclusions

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### Additions:

Additional pan was thermocoupled, having two pans in the center of the prep table with thermocouple measurements instead of one

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### Deviations:

5 second temperature data was used to calculate the average for each location rather than taking the 5 minute box car average temperatures

The starting temperature for the Lid Up Test ranged between 35°F and 39°F and Lid Down Test ranged between 35°F and 41°F instead of 37°F and 41°F as specified in the test method.

During the Lid Up test, the upper temperatures located in the center exceeded 41°F and lower temperatures in the corners dropped below 33°F

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### Exclusions:

None

# FSTC Equipment Test Report

## Manufacturer Specifications Sheet



### MODEL NO. TCGT-1D-M

These US-made Glycol Prep Tables offer the highest construction quality while remaining extremely affordable. They feature durable stainless steel front, sides, top and interior. The deep stainless top work area is ideal for preparing pizzas and is deeper than many competitive models.

**MODEL No. TCGPT-1D-M**

**DIMENSION DATA**

NET CAPACITY.....12 CUBIC FEET  
 WIDTH OVERALL.....48" INCHES  
 DEPTH OVERALL.....32" INCHES  
 HEIGHT OVERALL.....43" INCHES

**ELECTRICAL DATA**

VOLTAGE (60z, 1-PHASE).....120  
 EVAPORATIVE BLOWER COIL.....1/50 HP

**REFRIGERATION DATA**

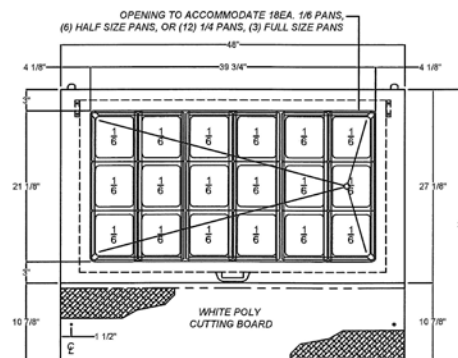
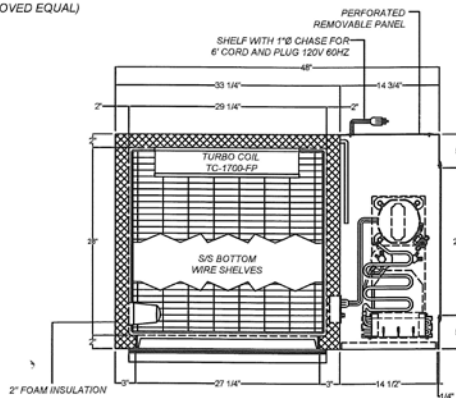
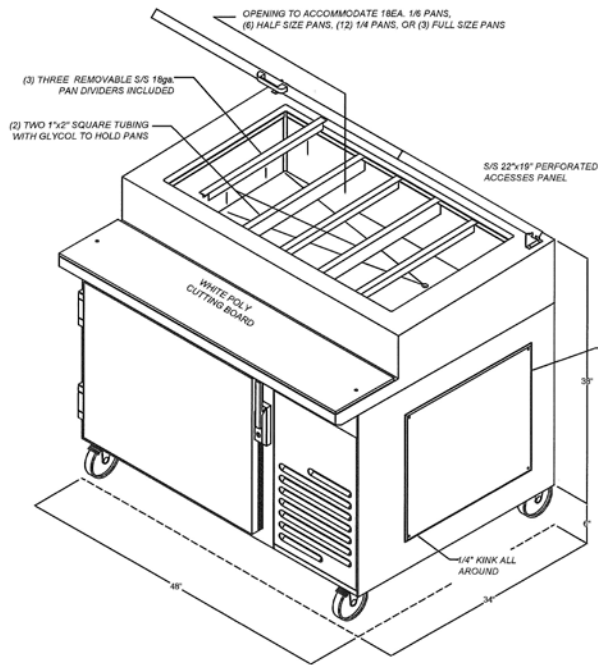
EVAPORATIVE BLOWER COIL.....TC-17-FP  
 BTU'S RATING.....1700 EACH  
 ALL COILS SUPPLIED AND INTALLED WITH AN EXPANSION VALVE. "MASTER" COIL SUPPLIED AND INSTALLED WITH A THERMOSTAT CONTROL AND SOLENOID VALVE.

**PLUMBING DATA**

DRAIN SIZE.....1/2 INCH  
 INDIRECT WASTE LINE TO FLOOR SINK

**SPECIFICATIONS**

- ETL SANITATION LISTED UNDER #82832.
- CONFORMS TO UL 471 AND NSF 7.
- CABINET INTERIOR IS 22 GAUGE S/S #2B FINISH. FRONT FACE IS 20 GAUGE (#304 18-8) S/S #4 FINISH. BALANCE OF UNIT IS GALVANIZED STEEL. (UNLESS NOTED OTHERWISE)
- BREAKER STRIPS ARE HIGH-DENSITY PHENOLIC, SECURED IN PLACE WITHOUT THE USE OF ANY VISIBLE FASTENERS.
- INSULATION IS SHOT-IN-PLACE, 100% POLYURETHAN FOAM WITH A RATING OF R-14.5.
- COMPLETE WITH A DIAL THERMOMETER.
- HEAVY DUTY VINYL LATEX COMPRESSION GASKET FRAME
- EACH DOOR SUPPLIED AND INSTALLED WITH KASON EDGEMOUNT HARDWARE-#171c LATCH AND #220 SELF-CLOSING HINGES (OR APPROVED EQUAL)



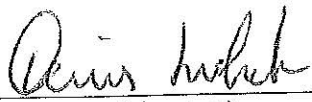
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## Addendum: Report Certification

EPA Organization ID: 1113443

This certifies that the undersigned has performed equipment testing according to the methodology outlined in the report described below, and verifies that the results recorded in that report were the actual results observed.

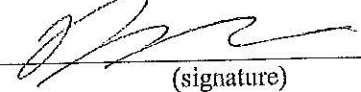
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