

## **Field Expedient Power Determination Tests:**

- All times calculated using water starting at 70°F {21°C} brought to 212°F {100°C}.
- ½ Pan is a 4” deep Cambro® “H” Pan and should be COVERED
- Times given below should serve as the benchmark. If oven cannot bring vessel to a boil within the time given, (on High” Power) call for Service Information TOLL FREE @ 888-350-9590

MODEL:	AMOUNT OF WATER:	VESSEL:	TIME:
NE-8021	1 CUP	PYREX MEASURE	2:55
NE-8021	1 QUART	½ HOTEL PAN	11:00
NE-8051	1 CUP	PYREX MEASURE	2:55
NE-8051	1 QUART	½ HOTEL PAN	11:00
NE-1021/24	1 CUP	PYREX MEASURE	2:30
NE-1021/24	1 QUART	½ HOTEL PAN	7:40
NE-1051/54	1 CUP	PYREX MEASURE	2:30
NE-1051/54	1 QUART	½ HOTEL PAN	7:40
NE-1056/64	1 CUP	PYREX MEASURE	2:30
NE-1056/64	1 QUART	½ HOTEL PAN	7:40
NE-1257/8	1 CUP	PYREX MEASURE	2:15
NE-1257/8	1 QUART	½ HOTEL PAN	7:30
NE-1757	1 CUP	PYREX MEASURE	1:35
NE-1757	1 QUART	½ HOTEL PAN	5:50
NE-1780	1 CUP	PYREX MEASURE	1:20
NE-1780	1 QUART	½ HOTEL PAN	4:00
NE-2157	1 CUP	PYREX MEASURE	:54
NE-2157	1 QUART	½ HOTEL PAN	3:30
NE-2180	1 CUP	PYREX MEASURE	:54
NE-2180	1 QUART	½ HOTEL PAN	3:30
NE-2680	1 CUP	PYREX MEASURE	:46
NE-2680	1 QUART	½ HOTEL PAN	2:20
NE-3280	1 CUP	PYREX MEASURE	:40
NE-3280	1 QUART	½ HOTEL PAN	2:00
NE-C1153*	1 CUP	PYREX MEASURE	2:10
NE-C1153*	1 QUART	½ HOTEL PAN	7:00

\*Inside of the oven should be relatively clean

\*Remove Metal Rack(s) for this test