

FOOD SERVICE TECHNOLOGY CENTER

PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

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Pre Rinse Spray Nozzle Test Summary Report **FSTC Report #: 501310080** **Date: 11-19-2010**

| Specifications | |
|--------------------------------|---------------|
| Make | Fisher |
| Model | 10197 & 13641 |
| Rated Flow Rate @ 60 psi (gpm) | 0.7 |

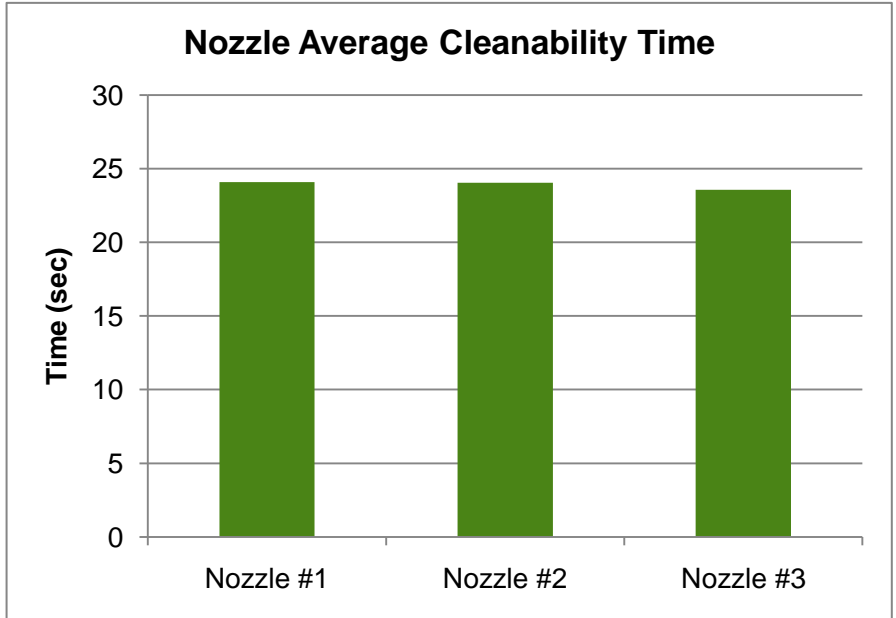
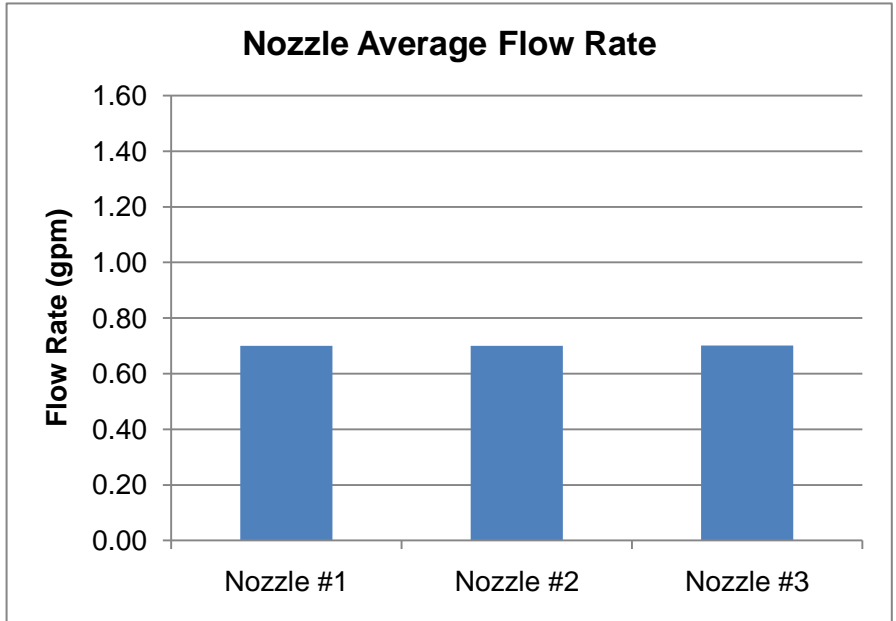
| Test Parameters | |
|-------------------|------------|
| Water Pressure | 60 ± 2 psi |
| Water Temperature | 120 ± 4°F |

| Nozzle #1 | | |
|-----------|-----------------|------------------------|
| Test | Flow Rate (gpm) | Cleanability (seconds) |
| 1 | 0.71 | 24 |
| 2 | 0.70 | 24 |
| 3 | 0.70 | 24 |
| Average | 0.70 | 24 |

| Nozzle #2 | | |
|-----------|-----------------|------------------------|
| Test | Flow Rate (gpm) | Cleanability (seconds) |
| 1 | 0.70 | 24 |
| 2 | 0.70 | 24 |
| 3 | 0.70 | 24 |
| Average | 0.70 | 24 |

| Nozzle #3 | | |
|-----------|-----------------|------------------------|
| Test | Flow Rate (gpm) | Cleanability (seconds) |
| 1 | 0.71 | 24 |
| 2 | 0.70 | 23 |
| 3 | 0.70 | 24 |
| Average | 0.70 | 24 |

| Average Results | | |
|-----------------|------------------|------------------------|
| | Water Flow (gpm) | Cleanability (seconds) |
| Nozzle #1 | 0.70 | 24 |
| Nozzle #2 | 0.70 | 24 |
| Nozzle #3 | 0.70 | 24 |
| Average | 0.70 | 24 |



- Tested in accordance with ASTM F2324 - 03 (Standard Test Method for Prerinse Spray Valves)
- Tested nozzles are in compliance with the minimum performance provisions shown in section 1605.3(h) of CA Title 20 Appliance Efficiency Regulation
- Tested nozzles are in compliance with the appropriate marking requirements shown in section 1607 of CA Title 20 Appliance Efficiency

- The Food Service Technology Center program is funded by the California utility customer and administered by the Pacific Gas & Electric Company under the auspices of the California Public Utilities Commission