

FOOD SERVICE TECHNOLOGY CENTER

PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

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CA 94583

Pre Rinse Spray Nozzle Test Summary Report

FSTC Report #: 501311013

Date: 02-08-2011

Specifications	
Make	Chicago Faucet
Model	90-LABCP
Rated Flow Rate @ 60 psi (gpm)	1.0

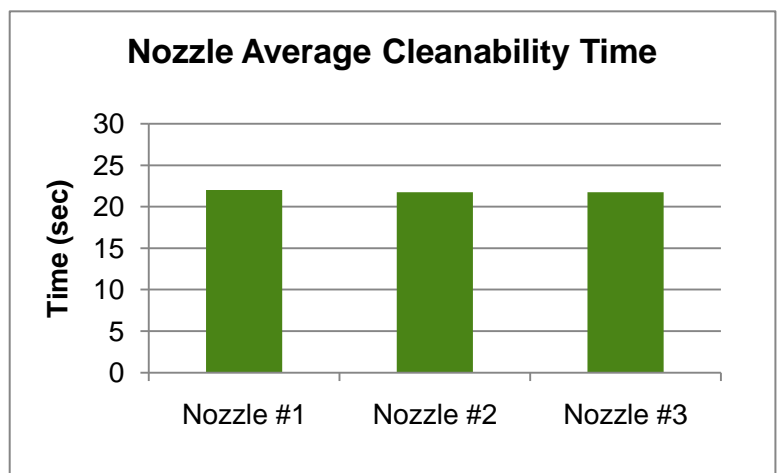
Test Parameters	
Water Pressure	60 ± 2 psi
Water Temperature	120 ± 4°F

Average Results		
	Water Flow (gpm)	Cleanability (seconds)
Nozzle #1	0.92	22
Nozzle #2	0.92	22
Nozzle #3	0.93	22
Average	0.92	22

Test Nozzle #1		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.92	23
2	0.92	21
3	0.92	22
Average	0.92	22

Test Nozzle #2		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.94	22
2	0.89	22
3	0.92	22
Average	0.92	22

Test Nozzle #3		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.92	22
2	0.92	22
3	0.94	22
Average	0.93	22



- Tested in accordance with ASTM F2324 - 03 (Standard Test Method for Pre-rinse 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