



Food Service Technology Center



Component Hardware KLP50-Y002-45 Pre-Rinse Spray Valve Test Report

FSTC Report # 501311418-R0

**Application of ASTM
Standard Test Method F2324-03 and F2324-13**

May 2015

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FSTC Equipment Test Report

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	May 2015	Initial Release	A. Hookfin

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FSTC Equipment Test Report

Equipment Description

Test Work Order Number (TWO)	11418
Manufacturer	Component Hardware
Model	KLP50-Y002-45
Serial Number	N/A
Generic Equipment Type	Pre-Rinse Spray Valve
Rated Input	0.45 gpm
Construction	Brass/Plastic
Controls	Flow on/off lever
External Dimensions (W x D x H)	9.5" x 3" x 3 "
Custom Settings (if any)	N/A

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

Ventilation is not required for F2324-03 or F2324-13 Testing.

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Test Instrumentation Inventory

Description (ID)	Manufacturer	Model	Measurement Range	Resolution	Calibration Date	Next Calibration
Digital Timer (ALB210)	Oakton	35002-11	N/A	0.01 sec	03/08/2013	02/12/2016
Thermometer (ALD402)	Fluke	52	-40 – 500°F	0.1°F	08/11/2014	08/11/2015
Digital Scale (ALE503)	Acculab	SVI-20	0 – 44 lb	0.005 lb	08/11/2014	08/11/2015
Force Gauge (ALA115)	Mark-10	M3-2 (Series 3)	0.12 – 0.5 ft. lb	0.0005 ft. lb	09/12/2014	09/12/2016

Specifications	
Make	Component Hardware:
Model	KLP50-Y002-45
Rated Flow Rate @ 60 psi (gpm)	0.45

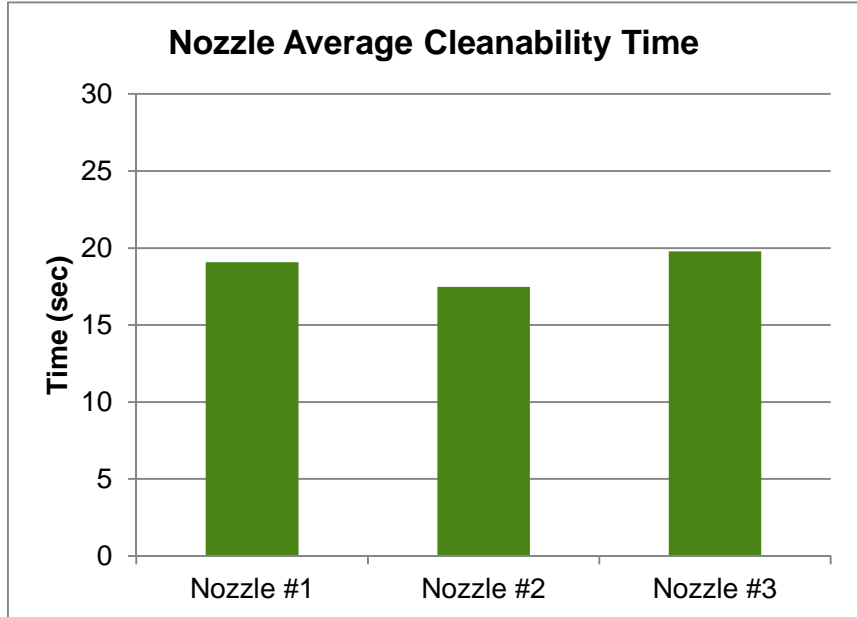
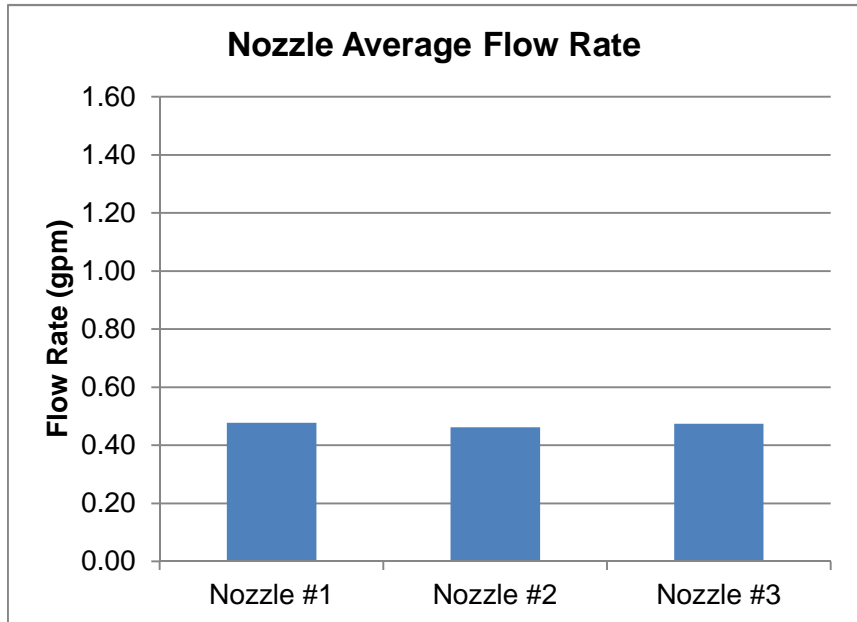
Test Parameters	
Water Pressure	60 ± 2 psi
Water Temperature	120 ± 4°F

Nozzle #1		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.48	19
2	0.48	19
3	0.48	19
Average	0.48	19

Nozzle #2		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.47	17
2	0.48	17
3	0.44	18
Average	0.46	17

Nozzle #3		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.47	20
2	0.48	20
3	0.47	20
Average	0.47	20

Average Results		
	Water Flow (gpm)	Cleanability (seconds)
Nozzle #1	0.48	19
Nozzle #2	0.46	17
Nozzle #3	0.47	20
Average	0.47	19



- 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

Specifications	
Make	Component Hardware
Model	KLP50-Y002-45
Rated Flow Rate @ 60 psi (gpm)	0.45

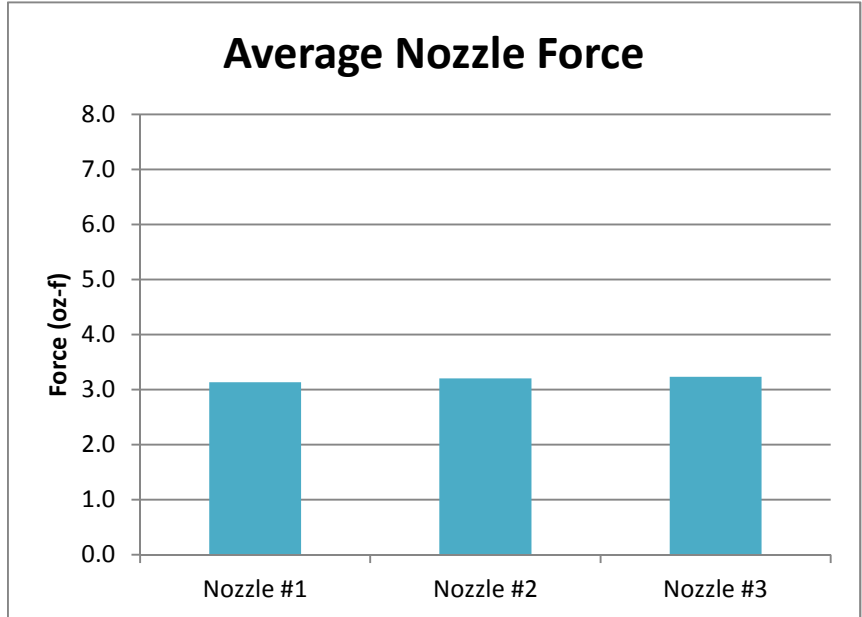
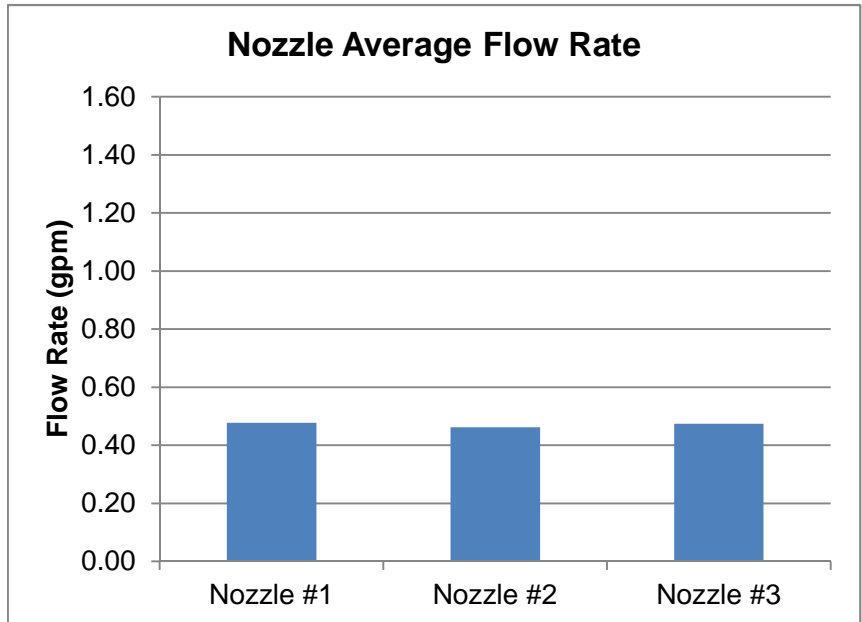
Test Parameters	
Water Pressure	60 ± 2 psi
Water Temperature	60 ± 10°F

Nozzle #1		
Test	Flow Rate (gpm)	Force Results (oz-force)
1	0.48	3.1
2	0.48	3.2
3	0.48	3.1
Average	0.48	3.1

Nozzle #2		
Test	Flow Rate (gpm)	Force Results (oz-force)
1	0.47	3.1
2	0.48	3.2
3	0.44	3.3
Average	0.46	3.2

Nozzle #3		
Test	Flow Rate (gpm)	Force Results (oz-force)
1	0.47	3.2
2	0.48	3.2
3	0.47	3.3
Average	0.47	3.2

Average Results		
	Water Flow (gpm)	Force Results (oz-force)
Nozzle #1	0.48	3.1
Nozzle #2	0.46	3.2
Nozzle #3	0.47	3.2
Average	0.47	3.2



- Tested in accordance with ASTM F2324 - 13 (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

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Additions, Deviations, & Exclusions

Additions:

None.

Deviations:

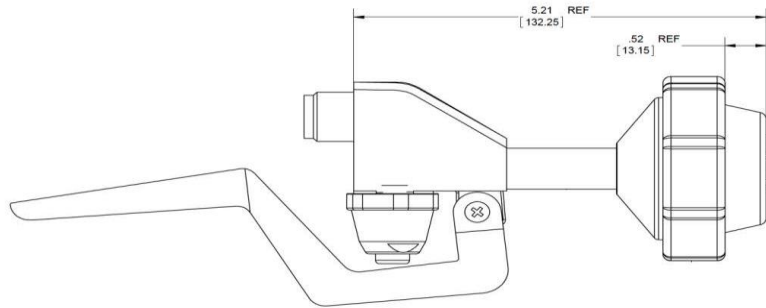
None.

Exclusions:

None.

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Manufacturer Specifications Sheet



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Addendum: Report Certification

EPA Organization ID: 1113443

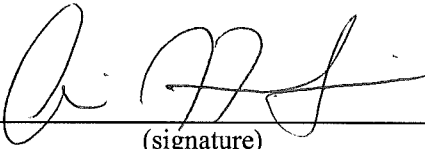
This certifies that the undersigned has performed equipment testing according to the methodology outlined in the report described below, and verifies that the results recorded in that report were the actual results observed.

Report: Component Hardware KLP 50Y002-45 Pre- Rinse Spray Valve

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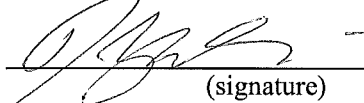
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