

# 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

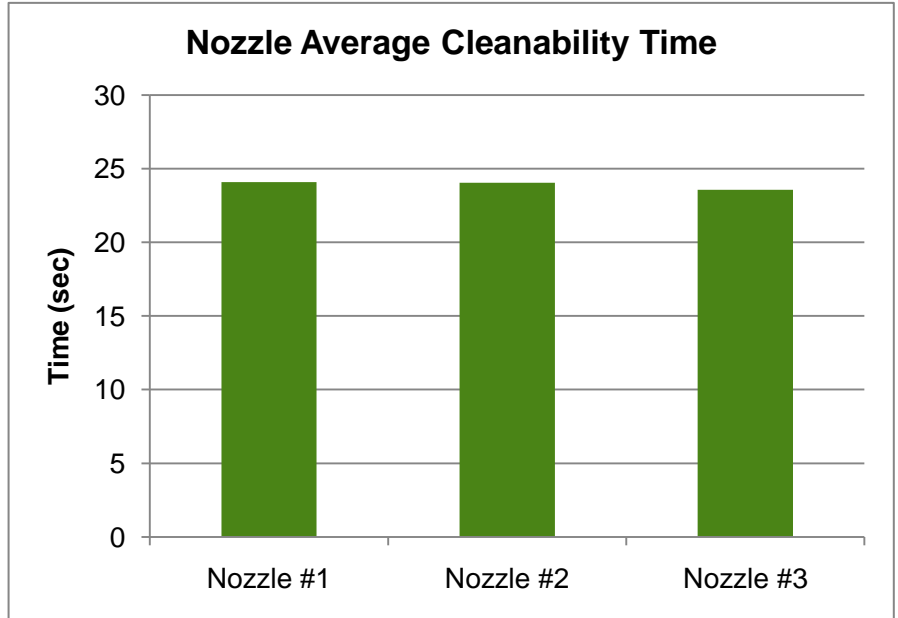
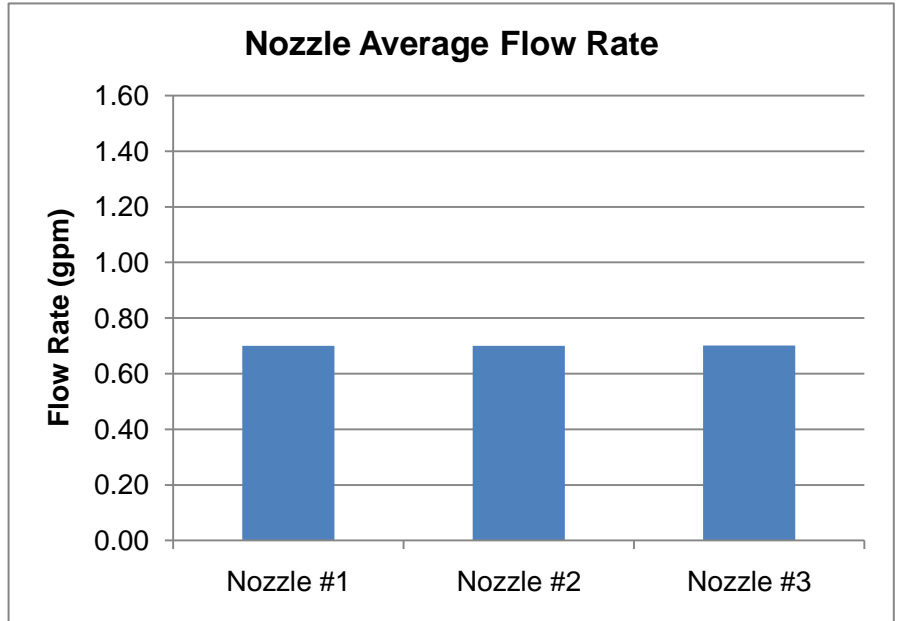
Test Parameters	
Water Pressure	60 ± 2 psi
Water Temperature	120 ± 4°F

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
<b>Average</b>	<b>0.70</b>	<b>24</b>



- 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