

FOOD SERVICE TECHNOLOGY CENTER

PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

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Pre Rinse Spray Nozzle Test Summary Report **FSTC Report #: FSTC 05.31.05** **Date: May, 2005**

Specifications	
Make	Fisher Mfg Company
Model	Ultra Spray 2949 & 71307
Rated Flow Rate @ 60 psi (gpm)	1.15

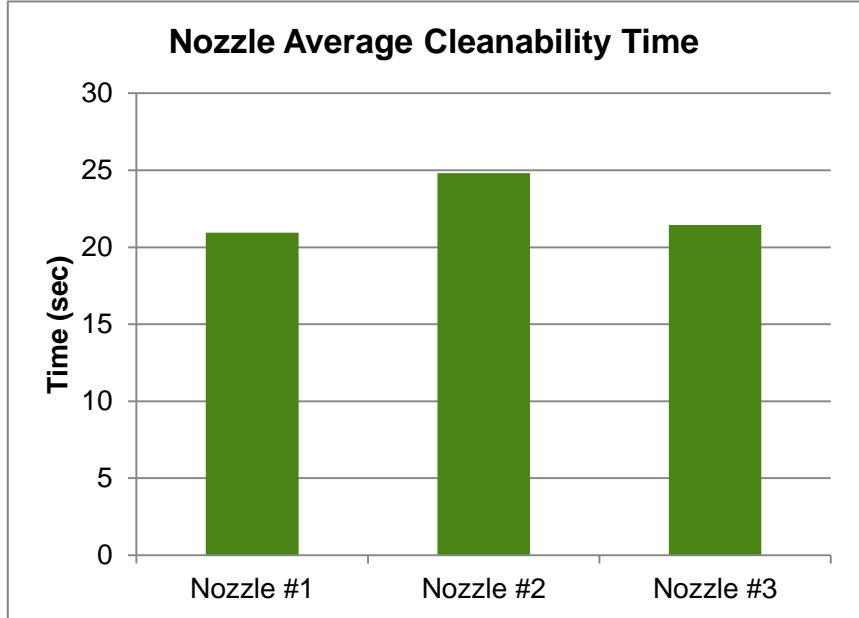
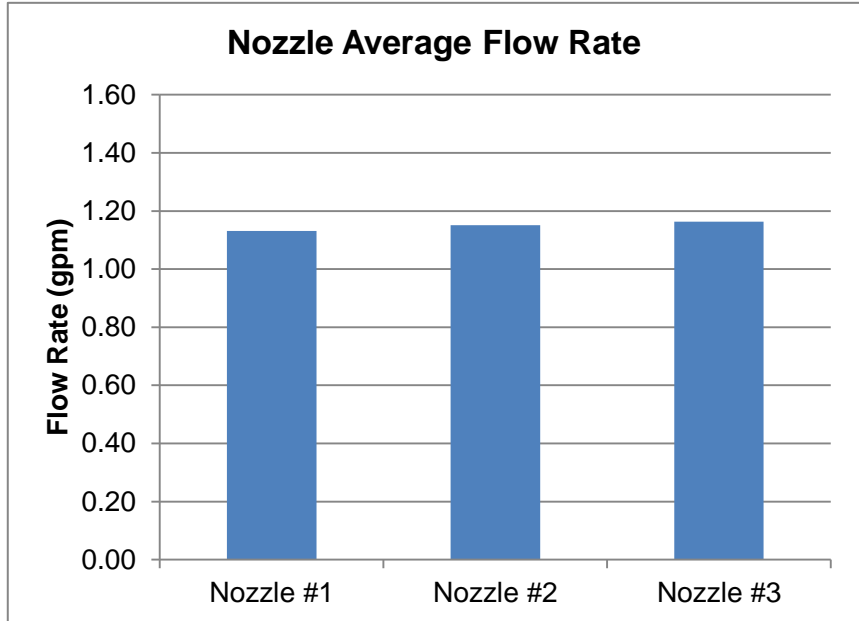
Test Parameters	
Water Pressure	60 ± 2 psi
Water Temperature	120 ± 4°F

Nozzle #1		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	1.13	22
2	1.14	22
3	1.13	20
Average	1.13	21

Nozzle #2		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	1.15	25
2	1.15	25
3	1.15	25
Average	1.15	25

Nozzle #3		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	1.16	23
2	1.16	21
3	1.16	20
Average	1.16	21

Average Results		
	Water Flow (gpm)	Cleanability (seconds)
Nozzle #1	1.13	21
Nozzle #2	1.15	25
Nozzle #3	1.16	21
Average	1.15	22



- 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