

# Food Service Technology Center

# **Krowne 21-129L Pre-Rinse Spray Valve Test Report**

FSTC Report # 501311237-R0

Application of ASTM Standard Test Method F2324-03 (Reapproved 2009)

July, 2013

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Prepared for:
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### **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	July 30, 2013	Initial Release	Kong Sham, Andre Hookfin

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### **Equipment Description**

Test Work Order Number (TWO) 501311237

Manufacturer Krowne Metal

Model 21-129L

Serial Number -

Generic Equipment Type Pre-Rinse Spray Valve

Rated Input 1.2 gallons per minute (gpm)

Construction Stainless steel, plastic

Controls

External Dimensions (W x D x H)

Custom Settings (if any)

#### **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

### **Test Instrumentation Inventory**

Description (ID) Man	ufacturer N	lodel .	Measurement I Range	Resolution (	Calibration Date	Next Calibration
ALA102 Thermometer Fluk	e 5	211 -	-40°F – 500°F	0.1°F	11/14/2012	11/14/2013
ALA304 Digital Scale Accu	ulab S	SVI-20B (	0 – 44 lb.	0.005 lb	12/11/2012	12/11/2013
ALD409 Water Pressure DU I	nstruments 4	2070533	0 – 100 PSI	1 PSI	04/03/2013	04/03/2013

# FOOD SERVICE TECHNOLOGY CENTER

PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

1.800.398.3782 12949 Alcosta Blvd Suite 101 San Ramon CA 94583

Pre Rinse Spray Nozzle Test Summary Report FSTC Report #: 501311237 Date: 07/30/2013

K. Sham / A. Hookfin

Specifications		
Make	Krowne	
Model	21-129L	
Rated Flow Rate @ 60 psi (gpm)	1.2	

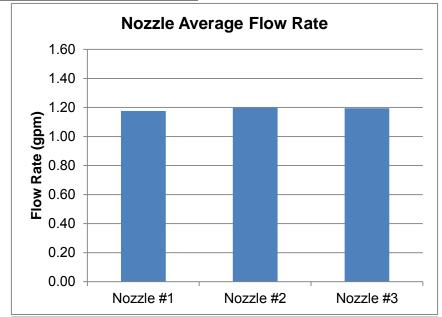
Test Parameters		
Water Pressure 60 ± 2 psi		
Water Temperature 120 ± 4°F		

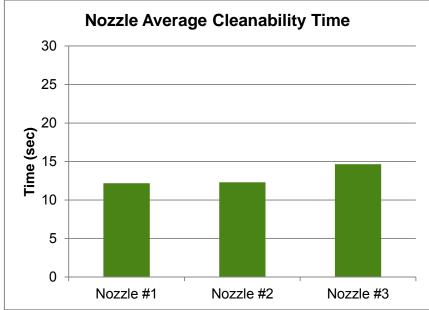
Nozzle #1				
Test	Flow Rate (gpm)	Cleanability (seconds)		
1	1.18	12		
2	1.17	12		
3	1.18	12		
Average	1.18	12		

Nozzle #2				
Test	Flow Rate (gpm)	Cleanability (seconds)		
1	1.20	12		
2	1.20	12		
3	1.19	13		
Average	1.20	12		

Nozzle # 3				
Test	Flow Rate (gpm)	Cleanability (seconds)		
1	1.17	14		
2	1.20	15		
3	1.21	14		
Average	1.19	15		

Average Results				
	Water Flow (gpm)	Cleanability (seconds)		
Nozzle #1	1.18	12		
Nozzle #2	1.20	12		
Nozzle #3	1.19	15		
Average 1.19 13				





- 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

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<sup>-</sup> The Food Servi ce Technology Center program is funnded by the California utility customer and administered by the Pacific Gas & Electric Company under the auspices of the California Public Utilities Commission

Additions, Deviations, & Exclusions	
Additions:	
Deviations:	
Exclusions:	

#### **Manufacturer Specifications Sheet**



# ROYAL SERIES PLUMBING WATER SAVER SPRAY HEAD

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_ QTY: \_\_\_\_

### **PRODUCT IMAGE**



21-129 SHOWN

ALSO AVAILABLE IN LOW LEAD BY ADDING "L" TO MODEL NUMBER

### STANDARD FEATURES

- Complies with EPAct 2005
- Button valve repair kit available (21-302L)
- Replacement bumper available (21-148)
- Low Lead Compliance

"L" Models meet California AB-1953 and Vermont S152 standards

### **SPECIFICATIONS**

- Flow rate: 1.2 GPM @ 60 PSI
- Temperature Range: 40°F to 180°F
- Shipping weight: 2 lbs.

### **AVAILABLE REPLACEMENT PARTS**

21-302L

21-148





APPROVED BY:

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Printed in the USA

**Krowne Metal Corporation** 

Rev. 03/2012 No. 21-129

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# Food Service Technology Center

## **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:	Krowne Metal 21-129L Pre-Rinse Spray Valve		
Report #:	501311237-R0	Date published:	July, 2013
File name:	13_07_30_501311237-R0.pdf		
Date sent for authorization:	07/30/2013		
Tested by:	(signature)	Date signed:	07/30/2013
	Kong Sham (print name)	Research 1 (titl	
FNi Authorization:	(signature)	Date signed:	7/30/2013
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PG&E Authorization:	(signature)	`	7/30/2012
-	Charlene Spoor (print name)	Senior Progra (title	