

# FOOD SERVICE TECHNOLOGY CENTER

PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

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**Pre Rinse Spray Nozzle Test Summary Report**      **FSTC Report #: 5012.09.16**      **Date: 06.23.09**

Specifications	
<b>Make</b>	Strahman Valves, Inc.
<b>Model</b>	Kwik Clean 3
<b>Rated Flow Rate @ 60 psi (gpm)</b>	0.99 (Solid Stream Position)

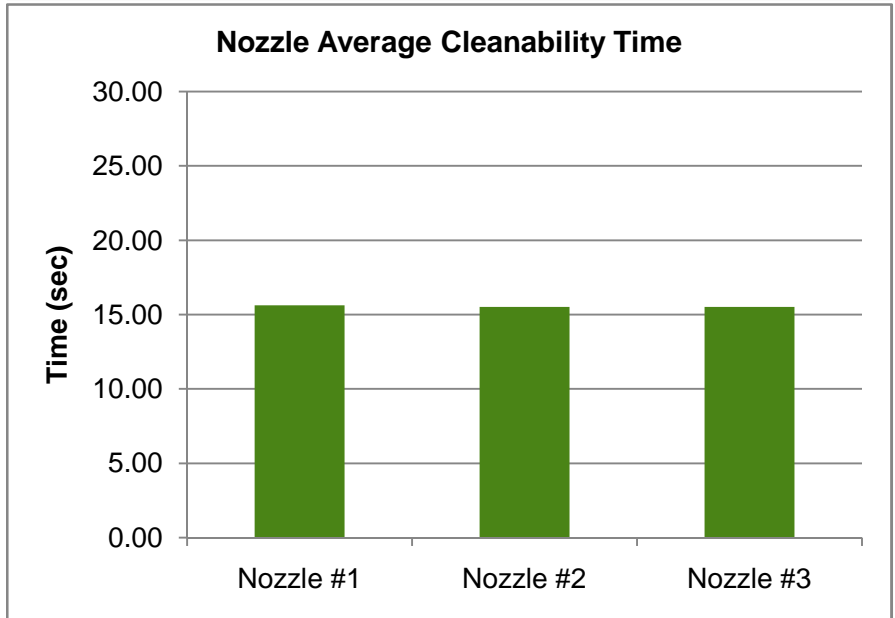
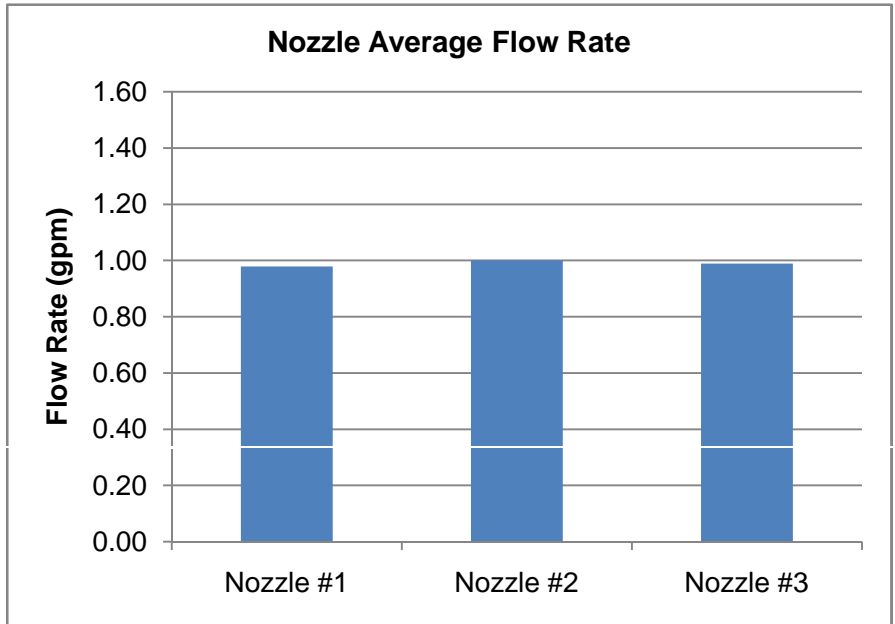
Test Parameters	
<b>Water Pressure</b>	60 ± 2 psi
<b>Water Temperature</b>	120 ± 4°F

Nozzle #1 - Solid Position		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.98	16.01
2	0.98	15.41
3	0.98	15.48
Average	0.98	15.63

Nozzle #2 - Solid Position		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	1.00	15.31
2	1.00	15.57
3	1.00	15.66
Average	1.00	15.51

Nozzle #3 - Solid Position		
Test	Flow Rate (gpm)	Cleanability (seconds)
1	0.99	14.89
2	0.98	16.05
3	0.99	15.59
Average	0.99	15.51

Average Results		
	Water Flow (gpm)	Cleanability (seconds)
Nozzle #1	0.98	15.63
Nozzle #2	1.00	15.51
Nozzle #3	0.99	15.51
<b>Average</b>	<b>0.99</b>	<b>15.55</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 Regulation

- 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