## HOURLY HOT WATER DEMAND TABLE

From Guidelines For Sizing Water Heaters, Statewide Guidance from CCDEH

## Utensil Sinks

| $18^{\prime \prime} \times 18^{\prime \prime}$ | 14 gallons per compartment |
| :--- | :--- |
| $24^{\prime \prime} \times 24^{\prime \prime}$ | 25 gallons per compartment |

Custom sink sizes can be calculated using the following formula:
Length (ft.) X Width (ft.) X Depth (ft.) X 7.5 = gallons per compartment

## Bar Sinks

6 gallons per compartment

## Pre-rinse Units <br> Hand spray type 45 gallons

## Food Preparation Sinks

5 gallons per sink

Janitorial Sinks and Garbage Can
Wash Facilities
15 gallons per sink or facility

## Hand Sinks

5 gallons per sink

## Clothes Washers

9 and 12 lb washers 45 gallons
16 lb washers 60 gallons

## Employee Shower

20 gallons per shower

Other Fixtures That Use Hot Water Refer to manufacture's specifications for the equipment and $N S F ®$ listing.

## Automatic Commercial Dishwashers

Refer to manufacture's specifications and ratings in the NSF® listing for Standard 3. NSF®: http://www.nsf.org/Certified/Food/

## INSTANTANEOUS WATER HEATERS:

Instantaneous water heaters must be sized to provide hot water of at least $120^{\circ} \mathrm{F}$, and at a rate of at least 2 G.P.M. to each sink (hand sinks must receive at least $1 / 2$ G.P.M.). NSF listings are used to determine the minimum G.P.M. hot water demand for automatic dishwashers.

For additional information on sizing and installation of water heaters see Guidelines For Sizing Water Heaters available on the CCDEH web site:
http://ccdeh.com/commttee/food/documents/default.htm
$\qquad$
ADDRESS: $\qquad$

| Fixtures | No. Units |  | GPH |  | Total GPH |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | x |  | = |  |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ | - |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ |  |
|  |  | x |  | $=$ |  |
|  |  | x | - | $=$ |  |
|  |  |  | TAL GPH | $=$ |  |

## COMPUTING THE BTU INPUT (gas water heaters):

$\qquad$ TOTAL GPH x $\qquad$ $\%($ See sizing requirements below $)=$ $\qquad$ GPH required
$\qquad$ GPH required $\times 60^{\circ}$ rise $\times 11=$ $\qquad$ BTU input of water heater

FORMULA FOR ELECTRIC WATER HEATERS:
$\qquad$ GPH required $x .149=$ $\qquad$ KW input

WATER HEATER
MANUFACTURER'S NAME: $\qquad$ MODEL \# $\qquad$
BTU or KW Input of Water Heater $\qquad$

## SIZING REQUIREMENTS FOR STORAGE WATER HEATERS (Not instantaneous water heaters)

Food facilities with multi service eating utensils, heavy use (serving 3 meals a day):
Food facilities with multi service eating utensils, moderate use:
Food facilities with only single-service eating utensils or don't use utensils at all:

100\% GPH required 90\% GPH required 80\% GPH required Food facilities that sell only prepackaged foods, a water heater with a minimum storage capacity of 10 gallons must be provided.

