## **HOURLY HOT WATER DEMAND TABLE**

From Guidelines For Sizing Water Heaters,
Statewide Guidance from CCDEH

## **Utensil Sinks**

18" x 18" 14 gallons per compartment

24" x 24" 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 Hand Sinks

6 gallons per compartment 5 gallons per sink

<u>Pre-rinse Units</u> <u>Clothes Washers</u>

**Hand spray type** 45 gallons 9 and 12 lb washers 45 gallons

16 lb washers 60 gallons

Food Preparation Sinks Employee Shower

5 gallons per sink 20 gallons per shower

Janitorial Sinks and Garbage Can

Other Fixtures That Use Hot Water

Wash Facilities Refer to manufacture's specifications for

15 gallons per sink or facility the equipment and NSF® 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°F, and at a rate of at least 2 G.P.M. to each sink (hand sinks must receive at least ½ 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

## **HOT WATER DEMANDS**

ESTABLISHMENT						
ADDRESS:						
Fixtures	No. Units	x	GPH	=	Total GPH	
		Х		=		
		Х		=		
		X		=		
		Х		=		
		X		=		
		x		=		
		x		=		
		x		=		
		Х		=		
			TAL GPH	=		
		10	TAL OITI	_		
COMPUTING THE BTU INPUT (gas water hea	ters):					
TOTAL GPH x% (See si	zing requireme	nts below	') =	GPH	required	
GPH required x 60° rise x 11 =	BT	U input o	of water he	eater		
FORMULA FOR ELECTRIC WATER HEATERS	s.					
	_					
GPH required x .149 =	KW input					
WATER HEATER MANUFACTURER'S NAME:			MODEL	#		
WANTER O NAME.			_WODEL	π		
BTU or KW Input of Water Heater						
SIZING REQUIREMENTS FOR STORAGE WA	TER HEATERS	S (Not ins	stantaneo	us water he	eaters)	
	od facilities with multi service eating utensils, heavy use (serving 3 meals a day):			100% GPH required		
ood facilities with multi service eating utensils, moderate use:			• /	90% GPH required		
Food facilities with only single-service eating utensils or don't use utensils at all:				80% GPH required		
Food facilities that sell <b>only</b> prepackaged foods, a wa	ater heater with a	minimum	storage ca	pacity of 10 g	gallons	

must be provided.