# 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:

\[
\text{Length (ft.)} \times \text{Width (ft.)} \times \text{Depth (ft.)} \times 7.5 = \text{gallons per compartment}
\]

## Bar Sinks
- 6 gallons per compartment

## Hand Sinks
- 5 gallons per sink

## Pre-rinse Units
- **Hand spray type**  45 gallons

## Clothes Washers
- 9 and 12 lb washers  45 gallons  
- 16 lb washers  60 gallons

## Food Preparation Sinks
- 5 gallons per sink

## Employee Shower
- 20 gallons per shower

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

## Other Fixtures That Use Hot Water
- Refer to manufacture’s specifications for the equipment and NSF® listing.

## Automatic Commercial Dishwashers
- Refer to manufacture’s specifications and ratings in the NSF® listing for Standard 3.  

## 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/committeefood/documents/default.htm](http://ccdeh.com/committeefood/documents/default.htm)
HOT WATER DEMANDS

ESTABLISHMENT ____________________________________________

ADDRESS: ________________________________________________

<table>
<thead>
<tr>
<th>Fixtures</th>
<th>No. Units</th>
<th>GPH</th>
<th>Total GPH</th>
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TOTAL GPH = ________

COMPUTING THE BTU INPUT (gas water heaters):

___________ TOTAL GPH x _____% (See sizing requirements below) = _________ GPH required

___________ GPH required x 60° rise x 11 = _________ BTU input of water heater

FORMULA FOR ELECTRIC WATER HEATERS:

___________ GPH required x .149 = _________ KW input

WATER HEATER
MANUFACTURER’S NAME: ________________________________ MODEL # ____________

BTU or KW Input of Water Heater ________________

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

Food facilities with multi service eating utensils, heavy use (serving 3 meals a day): 100% GPH required
Food 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 only prepackaged foods, a water heater with a minimum storage capacity of 10 gallons must be provided.