

-HOT WATER DEMANDS-

Please fill out this portion regarding water heater and hot water supply.

Facility Name: _____ Address: _____
 Prepared By: _____ Company: _____ Date: _____
 Contact Phone No. _____ Email: _____

See Hot Water Demand chart on next page for calculations.

Fixtures	# Units	GPH	Total GPH
3-Compartment Sink	3 (Basins) x	GPC =	_____
Hand Sink	_____ x	_____ =	_____
Mop Sink	_____ x	_____ =	_____
Prep Sink	_____ x	_____ =	_____
Dishwasher (GPH=gallons/rack x rack/hour)	_____ x	_____ =	_____
Pre-Rinse Spray Faucet	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
Other: _____	_____ x	_____ =	_____
TOTAL GPH =			_____

_____ Total GPH x _____ % (See sizing requirements below) = _____ GPH Required

COMPUTING THE BTU INPUT (Gas Water Heaters):

_____ GPH Required x Degree Rise x 11 = _____ BTU input of water heater.

FORMULA FOR ELECTRIC WATER HEATERS

$\frac{\text{GPH Required} \times \text{Degree Rise} \times 8.33 \text{ lb}}{0.98 \times 3412 \text{ BTU/KW}} = \text{_____ KW input}$

**Note: Degree Rise for Western County = 60F, for Eastern County = 80F*

SIZING REQUIREMENTS FOR STORAGE 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 do not use utensils at all 80% GPH Required
 For food facilities that sell only pre-packaged foods, a water heater with a minimum storage capacity of 10 gallons must be provided.

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 2.0 GPM to each sink (hand sinks must receive at least ½ GPM). NSF listing are used to determine the minimum GPM hot water demand for automatic dishwashers. Hot water units must be commercial grade.

HOURLY HOT WATER DEMAND TABLE FOR STORAGE TANK UNITS

Utensil Sinks	
18" x 18"	14 gallons per compartment (base at 10" deep)
24" x 24"	25 gallons per compartment (base at 10" deep)
Custom sink sizes can be calculated using the following formulas:	
Using Feet: Length(ft.) x Width(ft) x Depth(ft) x 7.5 = Gallons per compartment (GPC)	
Using Inches: Length(^{inches} / ₁₂) x Width(^{inches} / ₁₂) x Depth(^{inches} / ₁₂) x 7.5 = Gallons per compartment (GPC)	
3 Comp Sinks	Dishwasher
Use the formula above to calculate each gallons per compartment (GPC) and multiply result by 3.	$GPH = (\text{gallons}/\text{rack}) \times (\text{rack}/\text{hour})$
Bar Sinks	Hand Sinks
2 gallons per compartment	5 gallons per sink
Pre-Rinse Units	Clothes Washers
<ul style="list-style-type: none"> - <u>Hand Spray Type:</u> 45 gallons - <u>Other Type:</u> Refer to manufacture's specifications for equipment. 	<ul style="list-style-type: none"> - <u>9 and 12 lb Washers:</u> 45 gallons - <u>16 lb Washers:</u> 60 gallons
Food Preparation Sinks	Employee Shower
5 gallons per compartment (GPC)	20 gallons per shower
Janitorial Sinks & Garbage Can Wash Facilities	Other Fixtures That Use Hot Water
15 gallons per sink per facility	Refer to manufacture's specifications for the equipment or NSF® listing.