

## WATER HEATER SIZING WORKSHEET

ESTABLISHMENT \_\_\_\_\_ Date \_\_\_\_\_

ADDRESS \_\_\_\_\_

Fill in Applicable Fixtures	# Units	x	GPH	=	Total GPH	GPM
3-Compartment Sink (____" x ____" x ____")	3 (basins)			=		
*Pre-Rinse Unit for 3-Comp Sink				=		
Bar 3-Compartment Sink				=		
Hand Sink(s), Including Restrooms				=		
*Prep. Sink w/Faucet or Pre-Rinse				=		
Dishwasher #1				=		
Dishwasher #2				=		
Mop Sink w/Backflow Faucet				=		
Pre-Rinse w/Scrap Tray				=		
				=		

\*Compare the pre-rinse GPH to the GPH for the sink fixture, use the largest value.

	<b>Total GPH</b>	=			<b>Total GPM</b>	=	
	<b>Tank Units</b>				<b>Instantaneous</b>		
					<small>At a 60°F rise in temp</small>		

\_\_\_\_\_ Total GPH x \_\_\_\_\_ % (See sizing requirements below) = \_\_\_\_\_ GPH required

### Formula for Gas water heaters

\_\_\_\_\_ GPH required x 60°F rise x 11 = \_\_\_\_\_ Total BTU input

### Formula for Electric water heaters

\_\_\_\_\_ GPH required x 0.149 = \_\_\_\_\_ Total KW input

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

- A. Food facilities with multi-service eating utensils, heavy use (serving 3 meals a day) 100% GPH required
- B. Food facilities with multi-service eating utensils, moderate use 90% GPH required
- C. Food facilities with single-service eating utensils, or don't use utensils at all 80% GPH required
- D. Food facilities that sell only prepackaged foods. A water heater with a minimum storage capacity of 10 gallons must be provided.