

COMMERCIAL WATER HEATER SIZING CHECKLIST

Use this handy sizing checklist for obtaining the information necessary to size the commercial water heater installation under consideration. The data collected can be used for your own reference in sizing...or simply give it to your Duff Salesperson who

RESTAURANT CHECKLIST

- 1. Number of meals served daily?
2. Required water temperature in F?
3. Brand and model number of dishwasher(s)?
4. Length of dishwashing cycle: 1 hour 2 hours 3 hours
5. Number of vegetable sinks?
6. Prescraper? YES NO Open-type Other
7. Preflusher? YES NO
8. Pot Sinks? YES NO
9. Number of Bar Sinks?
10. Number of Washrooms?

- 11. Pot Washer?
12. Model # and Manufacturer of current water heating equipment?
13. Is there a pressure reducing valve on dishwasher? YES NO

LAUNDRY CHECKLIST

MACHINE TYPE #1 MACHINE TYPE #2 MACHINE TYPE #3
Model number clothes washers?

- 1a. Number of clothes washers?
b. Gallons of fill water?
c. Required water temperature in F?
d. Length of (1) cycle
e. Cycles per hour

HOSPITALS AND NURSING HOMES

- 1. Kitchen (refer to restaurant checklist)
2. Laundry (refer to laundry checklist)
3. Special Needs:
a. No. of therapeutic baths?
c. Time of day usage?
b. No. of baths/hour?
d. No. of bedpan sanitizers?

BLEACHING REQUIREMENTS

- 2a. Gallons of 180 F water/hr req'd for bleaching

DORMITORY CHECKLIST - Shower Load

- 1. Woman's Dorm? YES NO
2. Men's Dorm? YES NO
3. Co-Ed Dorm? YES NO

- 4. Number of Females
5. Number of Males
NOTE: Hot water loads for laundry operations should be considered separately. Time of day for this usage must be determined as they effect the system sizing. Refer to laundry sizing checklist.

SCHOOL CHECKLIST - Shower Load

- 1. No. of showers?
2. Time period between gym classes?
hrs. Sizing will be based on
3 GPM mixed water shower flow rate.

Cafeteria Load-Hot water requirements in school cafeterias are generally 30% less per pupil than the per person average of a restaurant. By reducing the figure used for the total number students served by 30%, the restaurant checklist may then be used. Maintenance of Hot Water-The building cleaning load occurs at a time when the showers and/or cafeteria are not normally in use. This hot water demand is less than either of these loads and need not be considered in sizing.

SWIMMING POOL CHECK LIST

- 1. Square Feet of Pool, or, what is volume in gallons of pool.
2. Desired pool water temp?
3. Average temp difference at which the pool is to be used (ambient temp. vs. pool temp.) F

APARTMENT CHECK LIST

- 1. No. of Apartments?
2. Actual No. of people?
3. Laundry (refer to laundry check list)?
4. Current water heating equipment?
Model No.
Make

CARWASH

- 1. Call Duff Co.

CUSTOMER NAME:

ADDRESS

RECOMMENDED WATER HEATER: BTU or kw

RECOMMENDED STORAGE TANK:

SYSTEM RECOMMENDED: