



**FOOD SERVICE
USAGE DATA**

**General purpose hot water consumption
guide for various kitchen usages**

Application	Consumption (GPH)
Vegetable sink	45
Single pot sink	30
Double pot sink	60
Triple pot sink	90
Pre-scrapper (open type)	180
Pre-flush (hand operated)	45
Pre-flush (closed type)	240
Recirculating pre-flush	40
Bar sink	30
Lavatories (each)	5
Mop/Slop sink	10

Formula For Mixing Hot and Cold Water

$$\frac{M-C}{H-C} = \text{\% of hot water required to produce desired mixed temperature}$$

where M = Mixed water temperature
C = Cold water temperature
H = Hot water temperature

Temperature factors -- cold water

When Incoming Cold Water Is	Multiply Hot Water Load By
50°	0.90
60°	0.80
70°	0.70

**Rinse water (180°F) requirements for typical dishwashers*
flow pressure at dishwashers assumed to be 20 psi**

Dishwasher/Type And Size		Flow Rate/GPM	Consumption/GPH	
door type	16 x 16 inches rack	6.94	69	
	18 x 18 inches rack	8.67	87	
	20 x 20 inches rack	10.4	104	
	undercounter type	5	70	
conveyor type	single tank	6.94	416	
	multiple tank	dishes flat	5.78	347
		dishes inclined	4.62	277
silver washers		7	45	
utensil washers		8	75	
make-up water requirements/180°F on certain conveyor types		2.31	139	

*NSF standard no. 5 - 100% mechanical capacity