TABLE 10. HEAT GAIN FROM VARIOUS SOURCES

SOURCE	BTU PER HOUR		
	Sensible	Latent	Total
Electric Heating Equipment			
Electrical Equipment—Dry Heat—No Evaporated Water	100%	0%	100%
Electric Oven—Baking	80%	20%	100%
Electric Equipment—Heating Water—Stewing, Boiling, etc.	50%	50%	100%
Electric Lights and Appliances per Watt (Dry Heat)	3.4	0	3.4
Electric Lights and Appliances per Kilowatt (Dry Heat)	3413	0	3413
Coffee Urn—Per Gallon Capacity	1025	1025	2050
Electric Range, Household—Small Burner (60% of connected load)	*	*	2050
Electric Range, Household—Large Burner (60% of connected load)	*	*	4505
Electric Range, Household—Oven	8000	2000	10000
Steam Table—Per Square Foot of Top Surface (35% of connected load)	105	300	405
Plate Warmer—Per Cubic Foot Inside Volume (50% of connected load)	615	0	615
Bakers Oven—Per Cubic Foot Inside Volume (60% of connected load)	1300	500	1800
Frying Griddles—Per Square Foot of Top Surface (60% of connected load)	2160	240	2400
Hot Plates—Per Square Foot of Top Surface (60% of connected load)	*	*	6000
Waffle Baker—Per Section (40% of connected load)	*	*	1365
Toaster—Per Slice (50% of connected load)	945	105	1050
Glass Coffee Maker—Per Section	*	*	1365
Sandwich Grille—Per Square Foot of Area (60% of connected load)	*	*	2750
Fry Kettle—Per Pound Fat Capacity (60% of connected load)	*	*	700
Hair Dryer in Beauty Parlor—600 w	2050	0	2050
Permanent Wave Machine in Beauty Parlor—24-25 w Units	2050	0	2050
Gas Burning Equipment			
Gas Equipment—Dry Heat—No Water Evaporated	90%	10%	100%
Gas Heated Oven—Baking	67%	33%	100%
Gas Equipment—Heating Water—Stewing, Boiling, etc.	50%	50%	100%
Stove, Domestic Type—No Water Evaporated—Per Medium Size Burner	9000	1000	10000
Gas Heated Oven—Domestic Type	12000	6000	18000
Stove, Domestic Type—Heating Water—Per Medium Size Burner	5000	5000	10000
Residence Gas Range—Giant Burner (About 5½ in. Diameter)	*	*	12000
Residence Gas Range—Medium Burner (About 4 in. Diameter)	*	*	9000
Residence Gas Range—Double Oven (Total Size 18 in. x 18 in. x 22 in. High)	*	*	18000
Residence Gas Range—Pilot	*	*	250
Restaurant Range—4 Burners and Oven	*	*	100000
Cast-Iron Burner—Low Flame—Per Hole	*	*	100
Cast-Iron Burner—High Flame—Per Hole	*	*	250
Simmering Burner	*	*	1800
Coffee Urn—Large, 18 in. Diameter—Single Drum	5000	5000	10000
Coffee Urn—Small, 12 in. Diameter—Single Drum	3000	3000	6000
Coffee Urn—Per Gallon of Rated Capacity	500	500	1000
Egg Boiler—Per Egg Compartment	2500	2500	5000
Steam Table or Serving Table—Per Square Foot of Top Surface	400	900	1300
Dish Warmer—Per Square Foot of Shelf	540	60	600
Cigar Lighter—Continuous Flame Type	2250	250	2500
Curling Iron Heater	2250	250	2500
Bunsen Type Burner—Large—Natural Gas	*	*	5000
Bunsen Type Burner—Large—Artificial Gas	*	*	3000
Bunsen Type Burner—Small—Natural Gas	*	*	3000
Bunsen Type Burner—Small—Artificial Gas	*	*	1800
Welsbach Burner—Natural Gas	*	*	3000
Welsbach Burner—Artificial Gas	*	*	1800
Fish-tail Burner—Natural Gas	*	*	5000
Fish-tail Burner—Artificial Gas	*	*	3000
Lighting Fixture Outlet—Large, 3 Mantle 480 C.P.	4500	500	5000
Lighting Fixture Outlet—Small, 1 Mantle 160 C.P.	2250	250	2500
One Cubic Foot of Natural Gas Generates	900	100	1000
One Cubic Foot of Artificial Gas Generates	500	50	550
One Cubic Foot of Producer Gas Generates	135	15	150
Steam Heated Equipment			
Steam Heated Surface Not Polished—Per Square Foot of Surface	330	0	330
Steam Heated Surface Polished—Per Square Foot of Surface	130	0	130
Insulated Surface, Per Square Foot	80	0	80
Bare Pipes, Not Polished Per Square Foot of Surface	400	0	400
Bare Pipes, Polished Per Square Foot of Surface	220	0	220
Insulated Pipes, Per Square Foot	110	0	110
Coffee Urn—Large, 18 in. Diameter—Single Drum	2000	2000	4000
Coffee Urn—Small, 12 in. Diameter—Single Drum	1200	1200	2400
Egg Boiler—Per Egg Compartment	2500	2500	5000
Steam Table—Per Square Foot of Top Surface	300	800	1100
Miscellaneous			
Heat Liberated By Food per person, as in a Restaurant	30	30	60
Heat Liberated from Hot Water used direct and on towels per hour—Barber Shops	100	200	300

*Per cent sensible and latent heat depends upon use of equipment; dry heat, baking or boiling.

Application of the foregoing data in determining cooling load requirements is illustrated in Example 1.

Example 1. Determine cooling load requirements for a clothing store illustrated in Fig. 4 and located in Pittsburgh, Pa., Latitude 40 deg. This is a one-story building located on a corner and it faces south and west. Assume building on east and north sides conditioned.

Wall construction, 8 in. hollow tile, 4 in. brick veneer, plaster on walls, $U = 0.33$ (Table 4, Chapter 3, No. 38 B).

Roof construction, 2 in. concrete, ½ in. rigid insulation, metal lath and plaster ceiling, $U = 0.26$ (Table 11, Chapter 3, No. 2 J).

Floor, maple flooring on yellow pine, no ceiling below, $U = 0.34$ (Table 8, Chapter 3, No. 1 D).

Partition, wood lath and plaster on both sides of studding, $U = 0.34$ (Table 6, Chapter 3, No. 77 B).

Show windows, provided with awnings and thin panel partition at rear.

Front doors, 2 ft 6 in. x 7 ft (glass paneled).

Side door, 3 ft x 7 ft (glass paneled), $U = 1.13$ (Table 13 A, Chapter 3).

Occupancy, 10 clerks, 40 patrons.

Lights, 4200 w.

Outside design conditions, dry-bulb 95 F; wet-bulb 75 F.

Inside design conditions, dry-bulb 80 F; wet-bulb 67 F.

Basement temperature, 85 F.

Store room temperature, 88 F.

Solution. It is obvious from the shape and exposure of this store and the large glass area on the west side that the maximum cooling load will occur during the afternoon when the sun is shining on the west wall. From Fig. 1, the peak load may be expected at 4:00 p.m.

The combined normal transmission and solar radiation transmission through the roof at 4:00 p. m. is obtained from Fig. 2. While none of the roofs in Fig. 2 is exactly like this one, roof *C* is similar. A heat flow of 11 Btu per square foot per hour was assumed,

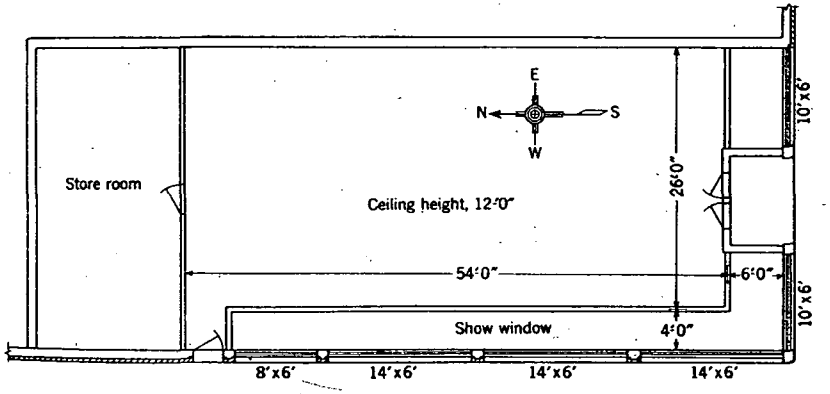


FIG. 4. PLAN DIAGRAM OF CLOTHING STORE