

TABLE 23. RATE OF HEAT GAIN FROM APPLIANCES WITHOUT HOODS^{a,b}

APPLIANCE	CAPACITY	OVER-ALL DIMENSIONS (LESS LEGS AND HANDLES; LAST DIMENSION IS HEIGHT) INCHES	CONTROL A—AUTOMATIC M—MANUAL	MISCELLANEOUS DATA	MANU-FACTURER'S RATING WATTS	BTU/Hr	MAIN-TAINING RATE BTU PER HOUR	RECOMMENDED RATE OF HEAT GAIN BTU PER HOUR	
								SENSIBLE	LATENT
Restaurant Electrical Appliances									
Coffee Brewer and Warmer	1/4 gal		M	Brewer 660 w Warmer 90 w	600 90	2000 300	300	900 230 60	1120 290
Coffee Brewer Unit with Tank	1/4 gal	20 x 30 x 26		2000 w Water heater, 2860 w brewer	4080	17000		4800	6000
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A	Nickel plated Nickel plated	4500 5000	15000 17000	2600 3600	2200 3400	3700 5700
Doughnut Machine		22 x 22 x 57	A	Exhaust System	4700	16000		5000	5000
Egg Boiler	2 cups	10 x 13 x 25	M		1100	3750		1200	2000
Food Warmer, with Plate Warmer, per sq ft of top surface			A	Insulated, separate heat unit for each pot; plate warmer in base	400	1350	500	350	700
Food Warmer, alone, per sq ft of top surface			A		300	1000	400	200	550
Fry Kettle	11 1/4 lb fat	12 (Diam.) x 14	A		2600	8900	1100	1600	4000
Fry Kettle	25 lb fat	16 x 18 x 12	A	Area 12 x 14 in.	7000	24000	2000	3800	9500
Griddle, Frying		18 x 18 x 8	A	Area 18 x 14 in.	2350	8000	2800	3100	4500
Griddle, Frying		24 x 20 x 10	A	Area 23 x 18 in.	4000	13500	5000	5300	8200
Grill, Meat		14 x 14 x 10	A	Area 10 x 12 in.	3000	10250	1900	3000	6000
Grill, Sandwich		13 x 14 x 10	A	Area 12 x 12 in.	1650	5600	1900	2700	3400
Roll Warmer		23 x 23 x 29	A	Three drawers	1000	3400	900	2400	2700
Toaster, continuous	360 slices/hr	15 x 15 x 28	A	2 slices wide	2200	7500	5000	5100	8400
Toaster, continuous	720 slices/hr	20 x 15 x 28	A	4 slices wide	3000	10250	6000	6100	8700
Toaster, pop-up	216 slices/hr	12 x 11 x 9	A	4 slice	2450	8400	2000	4900	5800
Waffle Iron	20 waffles/hr	12 x 13 x 10	A	7 in. diam. waffle	750	2500	600	1100	1850

Restaurant Gas-Burning Appliances

Coffee Brewer and Warmer	1/4 gal		M	Brewer Warmer		3400	500	1350	350	1700
Coffee Brewer Unit with Tank	4 1/4 gal	19 x 30 x 26	M	4 Brewers and Tank		500		400	100	600
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A	Nickel plated				7200	1800	9000
Food Warmer, per sq ft of top surface			M	Nickel plated				2500	2500	5000
Fry Kettle	15 lb fat	12 x 20 x 18	A	Nickel plated				3900	3900	7800
Fry Kettle	28 lb fat	15 x 35 x 11	A	Water bath		2000	900	850	430	1280
Grill		22 x 14 x 17	M	Area 10 x 10		14250	3000	4200	2800	7000
Stoves, Short Order				Area 11 x 16		24000	4500	7200	4800	12000
Open Top, per sq ft top				Insulated, Grill surface of 14 sq ft		37000		14400	3600	18000
Closed Top, per sq ft top				Top burner 22,000 Btu/hr						
Fry Top, per sq ft top				Bottom burner 15,000 Btu/hr						
Toaster, Continuous	360 slices/hr	15 x 15 x 28	A	Ring type burners		14000		4200	4200	8400
Toaster, Continuous	640 slices/hr	20 x 15 x 28	A	Ring type burners		11000		3300	3300	6600
				Tubular type burners		12000		3600	3600	7200
				2 slices wide		12000	10000	7700	3300	11000
				4 slices wide		20000	14000	12000	5000	17000

Restaurant Steam-Heated Appliances

Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	T	Nickel plated				2400	1600	4000
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	M	Nickel plated				3400	2300	5700
Food Warmer, per sq ft of top surface			T	Nickel plated				2600	2600	5200
Food Warmer, per sq ft of top surface			M	Nickel plated				3700	3700	7400
								400	500	900
			M					450	1150	1600

^aFor restaurant appliances, miscellaneous electrical and miscellaneous gas burning appliances.^bWhen these appliances are hooded and provided with adequate exhaust, use 50 per cent of recommended rate of heat gain from unhooded appliances.