

Table 28 Rate of Heat Gain From Appliances WITHOUT HOODS^{a, b}

Appliance	Capacity	Overall Dimensions (Less Legs and Handles; Last Dimension is Height) Inches	Control A— Auto- matic M— Manual	Miscellaneous Data	Manu- fac- ture's Rating Watts	Btu/Hr	Recommended Rate of Heat Gain Btu per Hour			
							Maintaining Rate Btu per Hour	Sensi- ble	Latent	Total
Restaurant Electrical Appliances										
Coffee brewer and warmer	½ gal		M	Brewer 660 w Warmer 90 w	600 90	2000 300	900 230	220 60	1120 290	
Coffee brewer unit with tank	½ gal	20 x 30 x 26	M	2000 w Water heater, 2960 w brewer	4960	17000	4800	1200	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 2300	1500 5700	
Doughnut machine		22 x 22 x 57	A	Exhaust system	4700	16000	5000	0	5000	
Egg boiler	2 cups	10 x 13 x 25	M		1100	3750	1200	800	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	11½ 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	4800	
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	3900	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	300	2700
Toaster, continuous	360 slices/hr	15 x 15 x 28	A	2 slices wide	2200	7500	5000	5100	1300	6400
Toaster, continuous	720 slices/hr	20 x 15 x 28	A	4 slices wide	3000	10250	6000	6100	2600	8700
Toaster, pop-up	216 slices/hr	12 x 11 x 9	A	4 slice	2450	8400	2000	4900	900	5800
Waffle iron	20 waffles/hr	12 x 13 x 10	A	7 in. diam. waffle	750	2500	600	1100	750	1550
Restaurant Gas-Burning Appliances										
Coffee brewer and warmer	½ gal		M	Brewer Warmer		3400 500	1350 400	350 100	1700 500	
Coffee brewer unit with tank	4½ gal Tank	19 x 30 x 26	M	4 Brewers and tank			7200	1800	9000	
Coffee urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A	Nickel plated Nickel plated		3400 4700	2500 3900	2500 3900	5000 7800	
Food Warmer, per sq ft of top surface			M	Water bath		2000	900	850	430	1280
Fry kettle	15 lb fat	12 x 20 x 18	A	Area 10 x 10		14250	3000	4200	2800	7000
Fry kettle	28 lb fat	15 x 35 x 11	A	Area 11 x 16		24000	4500	7200	4800	12000
Grill		22 x 14 x 17	M	Insulated, grill surface of 14 sq ft Top burner 22,000 Btu/hr Bottom burner 15,000 Btu/hr		37000	14400	3600	18000	

Table 28 Rate of Heat Gain From Appliances WITHOUT HOODS^{a, b} (Continued)

Appliance	Capacity	Overall Dimensions (Less Legs and Handles; Last Dimension is Height) Inches	Control A— Auto- matic M— Manual	Miscellaneous Data	Manu- fac- ture's Rating Watts	Btu/Hr	Main- taining Rate Btu per Hour	Recommended Rate of Heat Gain Btu per Hour		
								Sensi- ble	Latent	Total
Restaurant Gas-Burning Appliances—Continued										
Stoves, short order			M	Ring type burners		14000		4200	4200	8400
Open top, per sq ft top			M	Ring type burners		11000		3300	3300	6600
Closed top, per sq ft top			M	Tubular type burners		12000		3600	3600	7200
Fry top, per sq ft top			M							
Toaster, continuous	360 slices/hr	15 x 15 x 28	A	2 slices wide		12000	10000	7700	3300	11000
Toaster, continuous	640 slices/hr	20 x 15 x 28	A	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 T	Nickel plated Nickel plated				2400 3400	1600 2300	4000 5700
Coffee urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	M M	Nickel plated Nickel plated				2600 3700	2600 3700	5200 7400
Food warmer, per sq ft of top surface			T					400	500	900
Food warmer, per sq ft of top surface			M					450	1150	1600
Miscellaneous Electrical Appliances										
Hair dryer, blower type			M	Fan, 165 w; Low, 915 w; High, 1580 w		1580	5400	2300	400	2700
Hair dryer, helmet type			M	Fan, 80 w; Low, 300 w; High, 710 w		705	2400	1870	530	2200
Permanent wave ma- chine			M	60 heaters at 25 w each, 36 in normal use		1500	5000	850	150	1000
Neon sign, per linear ft of tube				¼ in. outside diam. ¾ in. outside diam.				30 60		30 60
Sterilizer, instrument			A	For physicians; ther- mostat cuts off 550 w before boiling		1100	3750	650	1200	1850
Miscellaneous Gas-Burning Appliances										
Burners, laboratory			M	Manufactured Gas		1800		960	240	1200
Small Bunsen	½ in. Barrel		M	Natural Gas		3000		1680	420	2100
Small Bunsen	¾ in. Barrel		M	Manufactured Gas		3500		1960	490	2450
Fishtail	¾ in. Barrel		M	Natural Gas		5500		3080	770	3850
Large Bunsen	1½ in. Mouth		M	Adjustable orifice		6000		3350	850	4200
Cigar lighter			M	Continuous Flame		2500		900	100	1000
Hair dryer, 5 helmets			A	Heater and fan blow- ing air to helmets		33000		15000	4000	19000
Stoves, oven				Insulated, modern Not insulated		25000 25000	6000 8500	7200 9200	1800 2300	9000 11500

^a For restaurant appliances, miscellaneous electrical and miscellaneous gas burning appliances.^b When these appliances are hooded and provided with adequate exhaust, use 50 percent of recommended rate of heat gain from unhooded appliances.