

TABLE 26. RATE OF HEAT GAIN FROM APPLIANCES WITHOUT HOODS^{a,b}

APPLIANCE	CAPACITY	OVER-ALL DIMEN- SIONS (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	TOTAL
Restaurant Electrical Appliances										
Coffee Brewer and Warmer	½ gal		M	Brewer 600 w Warmer 90 w	600	2000	300	900	220	1120
Coffee Brewer Unit with tank	½ gal	20 x 20 x 26	M	2000 w Water heater, 2000 w brewer	90	300		230	60	290
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A	Nickel plated	4500	15000	2800	2200	1500	3700
			A	Nickel plated	5000	17000	3600	3400	2300	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		1300	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	350	550
Fry Kettle	11½ lb fat	12 (Diam.) x 14	A		2600	8900	1100	1800	2400	4000
Fry Kettle	25 lb fat	16 x 18 x 12	A	Area 12 x 14 in.	7000	24000	2000	3800	5700	9500
Griddle, Frying		18 x 18 x 8	A	Area 18 x 14 in.	2350	8000	2800	3100	1700	4800
Griddle, Frying		24 x 20 x 10	A	Area 23 x 18 in.	4000	13500	6000	5300	2900	8200
Grill, Meat		14 x 14 x 10	A	Area 10 x 12 in.	3000	10250	1900	3900	2100	9000
Grill, Sandwich		13 x 14 x 10	A	Area 12 x 12 in.	1850	5600	1900	2700	700	3400
Roll Warmer		23 x 23 x 20	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	4800	900	5800
Waffle Iron	20 waffles/hr	12 x 13 x 10	A	7 in. diam. waffle	750	2500	900	1100	750	1850

Restaurant Gas-Burning Appliances

Coffee Brewer and Warmer	½ gal		M	Brewer Warmer		3400	500	1350	350	1700
Coffee Brewer Unit with Tank	4½ gal Tank	19 x 30 x 26	M	4 Brewers and Tank		500		400	100	500
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A	Nickel plated Nickel plated		3400 4700		2800 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
Stoves, Short Order			M	Ring type burners		14000		4200	4200	3400
Open Top, per sq ft top			M	Ring type burners		17000		3300	3300	6600
Closed Top, per sq ft top			M	Ring type burners		12000		3600	3600	7200
Fry Top, per sq ft top			M	Ring type burners		12000	10000	7700	3300	11000
Toaster, Continuous	360 slices/hr	15 x 15 x 28	A	2 slices wide		20000	14000	12000	5000	17000
Toaster, Continuous	640 slices/hr	20 x 15 x 28	A	4 slices wide						

Restaurant Steam-Heated Appliances

Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	T	Nickel plated Nickel plated				2400	1600	4000
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	M	Nickel plated Nickel plated				2800	2000	5700
Food Warmer, per sq ft of top surface			T					400	500	900
Food Warmer, per sq ft of top surface			M					450	1150	1600

^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.