TABLE 28. 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	MANUFACTURER'S RATING WATTS	BTU/HR	MAINTAINING 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 M	Brewer 660 w Warmer 90 w	600 90	2000 300	306	900 230	220 60	1120 290
Coffee Brewer Unit with tank	½ gal	20 x 30 x 26		2000 w Water heater, 2950 w brewer	4960	17000		4800	1200	6000
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A A	Nickel plated Nickel plated	4500 5000	15000 17000	2600 3600	2200 3400	1500 2300	3700 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	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	1600	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	5000	5300	2900	8200
Grill, Meat		14 x 14 x 10	A	Area 10 x 12 in.	3000	10250	1900	3900	2100	6000
Grill, Sandwich		13 x 14 x 10	A	Area 12 x 12 in.	1650	5600	1900	2700	700	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	1850
Restaurant Gas-Burning Appliances										
Coffee Brewer and Warmer	½ gal		M M	Brewer Warmer		3400 500	500	1350 400	350 100	1700 500
Coffee Brewer Unit with Tank	4½ gal Tank	19 x 30 x 26		4 Brewers and Tank				7200	1800	9000
Coffee Urn	3 gal 5 gal	12 x 23 x 21 18 (Diam.) x 37	A 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 1.4 sq ft Top burner 22,000 Btu/hr Bottom burner 15,000 Btu/hr		37000		14400	3600	18000
Stoves, Short Order Open Top, per sq ft top Closed Top, per sq ft top Fry Top, per sq ft top			 M M M	 Ring type burners Ring type burners Tubular type burners		 14000 11000 12000		 4200 3300 3600	 4200 3300 3600	 8400 6600 7200
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

[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.