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—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	Brewer 660 w	600	2000		900	220	1120
			M	Warmer 90 w	90	300	306	230	60	290
Coffee brewer unit with tank	½ gal	20 x 30 x 26		2000 w Water heater, 2960 w brewer	4960	17000		4800	1200	6000
Coffee urn	3 gal	12 x 23 x 21	A	Nickel plated	4500	15000	2600	2200	1500	3700
	5 gal	18 (Diam.) x 37	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		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	Brewer		3400		1350	350	1700
			M	Warmer		500	500	400	100	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	12 x 23 x 21	A	Nickel plated			3400	2500	2500	5000
	5 gal	18 (Diam.) x 37	A	Nickel plated			4700	3900	3900	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

Table 28 .... Rate of Heat Gain From Appliances WITHOUT HOODS[a, b] (Concluded)

Appliance	Capacity	Overall 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 Gas-Burning Appliances—Continued										
Stoves, short order										
Open top, per sq ft top			M	Ring type burners		14000		4200	4200	8400
Closed top, per sq ft top			M	Ring type burners		11000		3300	3300	6600
Fry top, per sq ft top			M	Tubular type burners		12000		3600	3600	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	12 x 23 x 21	T	Nickel plated				2400	1600	4000
	5 gal	18 (Diam.) x 37	T	Nickel plated				3400	2300	5700
Coffee urn	3 gal	12 x 23 x 21	M	Nickel plated				2600	2600	5200
	5 gal	18 (Diam.) x 37	M	Nickel plated				3700	3700	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	330	2200
Permanent wave machine			M	60 heaters at 25 w each, 36 in normal use	1500	5000		850	150	1000
Neon sign, per linear ft of tube				½ in. outside diam.				30		30
				⅝ in. outside diam.				60		60
Sterilizer, instrument			A	For physicians; thermostat cuts off 550 w before boiling	1100	3750		650	1200	1850
Miscellaneous Gas-Burning Appliances										
Burners, laboratory										
Small Bunsen		7/16 in. Barrel	M	Manufactured Gas		1800		960	240	1200
Small Bunsen		7/16 in. Barrel	M	Natural Gas		3000		1680	420	2100
Fishtail		7/16 in. Barrel	M	Manufactured Gas		3500		1960	490	2450
Fishtail		7/16 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 blowing air to helmets		33000		15000	4000	19000
Stoves, oven				Insulated, modern		25000	6000	7200	1800	9000
				Not insulated		25000	8500	9200	2300	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.