

TABLE 11. ORDINARY MAXIMUM HOURLY DEMAND FOR HOT WATER FOR VARIOUS FIXTURES IN GALLONS AND PROBABLE PERCENTAGE OF USAGE

TYPE OF BUILDING	LAVATORIES		BATHS	SHOWERS	SLOP SINKS	KITCHEN SINKS	PANTRY SINKS	FOOT BATHS	WASH TRAYS	AV. MAX. USE*
	Private	Public								
MAXIMUM PROBABLE USAGE GPM	20	20	40	300	30	30	20	20	50	
Probable Usage in Per Cent of Maximum Ordinary										
Apt. House	25	50	33	67	67	33	50	25	60	35
Club	25	75	50	67	67	67	100	25	80	60
Gym.	25	100	100	100	-----	-----	100	100	-----	80
Hospital	25	75	50	33	67	67	100	25	80	45
Hotel	25	100	50	33	100	67	100	25	80	70
Industrial	25	150	100	100	67	67	-----	100	-----	90
Laundries	25	100	-----	-----	33	-----	-----	-----	100	100
Office Bldg.	25	75	-----	-----	50	-----	-----	-----	-----	20
Baths	25	150	150	100	50	-----	-----	-----	-----	100
Residences	25	-----	50	33	50	33	50	50	60	50
Schools	25	75	-----	100	67	33	100	50	-----	25
Y. M. C. A.	25	100	100	100	67	67	100	100	80	75

*Percentage of fixtures likely to be demanding maximum probable usage at any one time.

TABLE 12. HOT WATER CONSUMPTION IN VARIOUS TYPES OF BUILDINGS FOR DIFFERENT PURPOSES

TYPE OF BUILDING	CONDITIONS	GALLONS
Hotels	Room with basin only	10 (per day)
	Room with bath	
	(Transient)	40 (per day)
	(Men)	40 (per day)
	(Mixed)	60 (per day)
	(Women)	80 (per day)
Public Buildings	Two-room suite and bath	80 (per day)
	Three-room suite and bath	100 (per day)
Public Buildings	Public bath or lavatory	150 (per day per fixture)
	Public shower	200 (per day per fixture)
	Public lavatory with attendant	200 (per day per fixture)
Industrial Buildings	Per office employee	2 (per day)
	Per factory employee	5 (per day)
	Cleaning floors	3 (per 1000 sq ft per day)
Restaurant	\$0.50 Meals	0.5 (per customer with hand washing)
		1.0 (per customer with machine washing)
	\$1.00 Meals	1.0 (per customer with hand washing)
		2.0 (per customer with machine washing)
	\$1.50 Meals	1.5 (per customer with hand washing)
		4.0 (per customer with machine washing)

and the storage required only

$$\frac{500}{0.75} \text{ or } 667 \text{ gal.}$$

Good design requires that the heating capacity be made as small as possible without introducing undesirable amounts of storage as the heating capacity directly determines the load on the source of heat.

As indicated in Example 5, the heating load is proportional to the heating capacity and the boiler capacity must be increased for higher heating capacities and may be reduced for smaller heating capacities with greater storage. It may be assumed that a boiler capacity of about $3\frac{1}{2}$ sq ft* of equivalent steam heating surface (radiation) must be provided for every gallon of water heated 100 deg or from 50 F to 150 F, which is the temperature rise most commonly assumed and required. On this basis it will be seen that the various conditions cited in Example 5 will require additional boiler capacity as follows:

Heating Capacity (gph)	Additional Boiler Capacity (Sq Ft EDR)
833	2916
1200	4200
1500	5250

From this it is apparent that it is less costly to provide ample storage and to reduce boiler capacity than to diminish the storage and supply a greatly increased boiler capacity to compensate.

ESTIMATING HOT WATER DEMAND BY FIXTURES

In buildings where the occupancy is doubtful and only the number of plumbing fixtures can serve as a basis for determining the probable hot water demand, the problem is not so simple owing to the fact that a fixture gives no information as to how heavy a service may be demanded from the fixture and this amount of service is really the governing factor in making an estimate of the probable hot water demand. Table 11 may prove of some value in this respect as it gives the maximum assumed quantity of hot water per hour which will be demanded of any fixture and then gives a percentage of this amount which may be assumed as probable in different types of buildings. Table 12 gives approximate hot water requirements in various types of buildings.

Example 6. Let it be assumed that an apartment house with 20 apartments has 20 baths, 20 lavatories, 20 kitchen sinks and 20 laundry trays; what is the probable maximum hourly demand for hot water?

20 Baths at 40 gal and 33 per cent.....	270 gal
20 Lavs. at 20 gal and 25 per cent.....	100 gal
20 Sinks at 30 gal and 33 per cent.....	200 gal
20 Trays at 50 gal and 60 per cent.....	600 gal
Total.....	1170 gal
Probable peak use at one time.....	35 per cent
Probable actual peak demand.....	409 gph

*Actual requirement for 100-deg temperature difference = $\frac{100 \times 8.33}{240} = 3.33$ sq ft per gallon of water heated.