

TABLE 4**HOT WATER USE (DESIGN TEMPERATURE)**

	Clinical	Dietary	Laundry
Liters per hour per Bed	11.9	7.2	7.6
Gallons per Hour per Bed	3	2	2
Temperature (C)	41-49	49	71
Temperature (F)	105-120 (minimum-maximum)	120 (maximum)	160

1. Provisions shall be made to provide 1 80F (82C) rinse water at warewasher. (May be by separate booster.) Lower temperatures are allowable for chemical type warewashers when such units are approved by the local authority responsible for enforcement of the OPSC. 140F water may be provided at pot washing sinks.

2. Quantities indicated for design demand of hot water are for general reference minimums and shall not substitute for accepted engineering design procedures using actual number and types of fixtures to be installed. Design will also be affected by temperatures of cold water used for mixing, length of run and insulation relative to heat loss, etc. As an example, total quantity of hot water needed will be less when temperature available at the outlet is very nearly that of the source tank and the cold water used for tempering is relatively warm.

3. Provisions shall be made to provide 1 60F (71 C) hot water at the laundry equipment when needed. (This may be by steam jet or separate booster heater.) However, it is emphasized that this does not imply that all water used would be at this temperature. Water temperatures required for acceptable laundry results will vary according to type of cycle, time of operation, and formula of soap and bleach as well as type and degree of soil. Lower temperatures may be adequate for most procedures in many facilities but the higher 1 60F (71 C) should be available when needed for special conditions.

4. The maximum water temperature is defined as the maximum temperature of water delivered at the fixture.
