

Design Company		Design Contact	
Project Name	Project Location (city)	Date	
Building Type/Class (eg Hotel, Restaurant, Office, Business, Luxury, Shell)		Given Information (specific info: no. rooms, no. students, facilities, floor area, class sizes, no. pitches, etc. Occupancy calculation/given info)	
Assumptions		Peak Time: (AM/PM/Lunch)	
		Peak Period Length: (hours or minutes)	
Background Use			
L/h x No. Users x hrs of peak period =			L / peak period
Shower Use			
L/user x Users x Diversity =			L / peak period
Meals Use			
L/user x Users x Diversity =			L / peak period
Sinks (list all areas/types of sinks used during peak)			
Area/type : L/use x no. of uses x no. of sinks =			L / peak period
Machine Usage: (list all types of machines used during peak)			
Machine type : L/machine x no. of uses x no. of machines =			L / peak period
Specials and Extras:			
			L / peak period
Total:			
			L / peak period
Water Heating Requirements:			
Redundancy: yes / no		Indirect / Gas Fired:	
Minimum percentage each:	%		
Any Plantroom limitations:		Vented / Unvented:	
Best Hot Water System Based on Above:			