Reporting FSTC - case study
tankless -

1. 125 MBH, 60 gal E_t = 95% SL = 200 Btu/h

2. Std eff 236 MBH Tankless E_t = 82% calcd using mfr's input rate & capacity specs)

3. HE 199 MBH tankless 91.7% = E_t from mfr's Spec Sht

	FSTC recommended
Tin	restaurant use either HE
Tout	tank or HE tankless
GPm	(95% vs 92% eff - little diff)
NG consumptn	

usage 500 g/d 200 - 900 /d over month

10 gpm peak flow tank htrs

Inherent in its design, at full capacity a tankless htr typ. will restrict flow of brn to maintain a constant setpt outlet T
SD: 5 gpm ; Since not connected to flow sensitive equip (dishwasher) won't OK

$221 ($1.20/therm) savings HE tank over std eff tankless
$72/yr savings using HE tank over HE tankless
HE tankless save $149/yr over Std Tankless