



**WILSON  
GIRGENTI**  
ENGINEERING

# MEP CHEAT SHEET



Use this MEP reference guide for helpful information and answers to common questions related to commercial design projects.

The Wilson & Girgenti MEP Cheat Sheet was prepared to further support our clients, industry partners, and employees. We hope you find it helpful as you navigate upcoming projects.

Please note that the MEP Cheat Sheet uses most common or typical estimates. Do **NOT** use as actual requirements without first consulting with WG. As always, we are here to answer your questions at every stage of your project.



For more information, go to

**WorkWithWG.com**



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## HVAC

### Estimated Square Footage Per Ton



Office: **250-350** sq.ft./ton  
 Restaurant: **100-200** sq.ft./ton  
 Residential: **400-500** sq.ft./ton  
 Warehouse (A/C 75°F): **400-500** sq.ft./ton  
 Warehouse (Tempered 85°F): **800-1000** sq.ft./ton

### Residential vs. Commercial A/C Unit Types

- Residential/Light Commercial**
  - Single-phase power, off-the shelf units: **1-5 tons**
  - Most common systems: split systems, heat pumps, ductless split systems, VRF/VRV, packaged/RTU.
- Commercial Range**
  - Three-phase power: **6+ tons**
  - Dual-stage refrigeration circuits with dual-speed evaporator fan: **7.5+ tons**.
  - Most common systems: split systems, heat pumps, VRF/VRV, packaged/RTU, VAVRTU, condenser water system, chilled-water systems.

### CFM Per Supply Diffuser Neck Size

6" neck: **0-120** CFM  
 8" neck: **121-250** CFM  
 10" neck: **251-400** CFM  
 12" neck: **401-650** CFM

VAV & Parallel PIU  
 (Heater sized to ~75% of design CFM):  
 Valve CFM = Design CFM

### VAV/PIU CFM Per Inlet Size

6" inlet: **500** CFM max.  
 8" inlet: **900** CFM max.  
 10" inlet: **1400** CFM max.  
 12" inlet: **2000** CFM max.

Series PIU  
 (Primary valve air ~75% of fan CFM):  
 Fan CFM = Design CFM

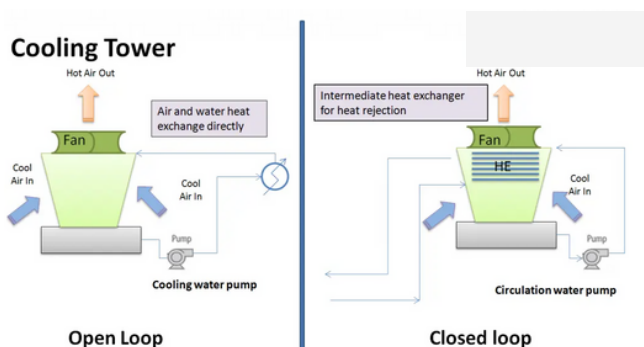
### Fan-Powered Unit (FPU) Types

- Parallel** (more common, less expensive)  
 Cooling mode acts as a single duct VAV (fan off), modulating valve air from the air handler. In heating mode, the fan activates and draws in space air temperature from the plenum for reheating using an electric coil heater or hot water coil.
- Series** (higher air quality/ventilation)  
 In both cooling and heating mode, the fan operates continuously using a mixture of plenum and valve air to provide additional static pressure to the duct system. It modulates valve air from the air handler and plenum air. This allows for more air changes to the system than other terminal units.

### Chiller/Condenser Water Systems

Most commonly designed for a 10°F ΔT (water)

#### Open Loop vs. Closed Loop Cooling Tower



www.EnergyPurse.com

- Condenser Water System with Water Source Heat Pumps**
  - Water source heat pumps reject heat to a water loop connected to an outdoor cooling tower.
  - A heat exchanger can be introduced to separate the cooling water from the indoor equipment to the outdoor cooling tower (closed loop).
  - Most commonly operates with a water temperature range of 85-95°F.
- Chiller System, Water-Cooled** (located indoors)
  - AHUs reject heat via a chilled water loop to the chiller, which then rejects heat to a condenser water loop connected to an outdoor cooling tower.
  - Chilled water loops most commonly operate with a water temperature of 45-55°F.
- Chiller System, Air-Cooled** (located outdoors)
  - AHUs reject heat via a chilled water loop to the chiller, which then rejects heat to the exterior environment.
  - Chilled water loops most commonly operate with a water temperature of 45-55°F.

\*1 PSI = 2.31 ft. of height/head (used to calculate pumps)  
 2.5-3 GPM of water flow = Approx. 1 Ton of cooling  
 BTU per hour = 500 X GPM X ΔT of water/change in water

### After-hours Cooling



- Option 1: Pay for extra use**  
 Because building HVAC systems shut down in an unoccupied mode outside of building operating hours, tenants pay for cooling/heating typically by an hourly charge to operate the building's HVAC system before or after those hours.
- Option 2: Tenant-supplied supplemental A/C**  
 Tenant provides supplemental A/C system that is electrically submetered, allowing for cooling and heating outside building operating hours.

For more information, go to  
**WorkWithWG.com**

### Acronym Definitions

HVAC = Heating, Ventilation and Air Conditioning  
 CFM = Cubic Feet Per Minute  
 VAV = Variable Air Volume  
 PIU = Powered Induction Unit  
 VRF = Variable Refrigerant Flow  
 VRV = Variable Refrigerant Volume  
 RTU = Rooftop Unit  
 VAVRTU = Variable Air Volume Rooftop Unit  
 ΔT = Delta T (temperature difference)  
 PSI = Pounds Per Square Inch (force exerted)  
 GPM = Gallons Per Minute  
 BTU = British Thermal Unit (a unit of heat energy)



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## ELECTRICAL

### POWER CONVERSION

KiloWatts (kW) = Voltage (V) \* Amperage (A) \* Phase (Ph)

For single-phase power: kW = V \* A \* 1Ph

For three-phase power: kW = V \* A \* 1.73Ph

1 kW = kVA \* pf (We can typically assume a 1 pf.)

The same load (kW) powered at higher voltage draws lower amperage. We use higher voltage for higher amounts of power and farther distances to minimize amperage for smaller wire and gear sizes.

**1 KILOWATT** =

8.3A for 120V/1Ph	4.8A for 208V/1Ph
4.2A for 240V/1Ph	2.8A for 208V/3Ph
2.4A for 240V/3Ph	3.6A for 277V/1Ph
1.2A for 480V/3Ph	



**1 TON OF A/C** =

~1.5kW for DX cooling/heat pump.  
~1.2kW for condenser water cooling.  
~1kW for chilled water cooling.  
~2kW for electric heating.

### Power Density/Demand (approximate)

#### OFFICE

**20-25 W/sq. ft**

Tenant Lighting: **1 W/sq. ft.**  
Receptacles/Outlets: **5 W/sq. ft.**  
HVAC: **8-10 W/sq. ft.**

Medical Office (no imaging equipment):  
**25-30 W/sq. ft.**  
Medical Office (with imaging equipment):  
**Varies significantly. Consult with WG.**

#### RETAIL

**25-30 W/sf**

For amperage at 208V/3Ph:

SERVICE SIZE	AMPS
0-2500 sq. ft.	<b>200A</b>
2501-5000 sq. ft.	<b>400A</b>
5001-8500 sq. ft.	<b>600A</b>
8501-11500 sq. ft.	<b>800A</b>

Consult with WG for other voltages  
240V/1Ph, 240V/3Ph, 480V/3Ph.

#### RESTAURANT

**50-75 W/sq. ft.**

For amperage at 208V 3ph:

SERVICE SIZE	AMPS
0-1500 sq. ft.	<b>225A</b>
1501-3000 sq. ft.	<b>400A</b>
3001-4500 sq. ft.	<b>600A</b>
4501-8000 sq. ft.	<b>800A</b>

Consult with WG for other voltages  
240V/1Ph, 240V/3Ph, 480V/3Ph.

#### MULTIFAMILY

**27-33 W/sq. ft.**

Building voltages:  
240V 1Ph, 208V 3ph, 480V 3ph

Dwelling unit voltages:  
208V 1ph, 240V 1ph

Dwelling unit electrical panel size:  
0-1500 sq. ft. = **100-150A**

NEC allows for reduction in building service size based on increased number of dwelling units.

### Site Lighting Design Information Needed

- Civil CAD
- Landscaping CAD/PDF
- Identify if buildings need perimeter lighting.
- Identify if lighting will be owned or rented from a utility company.

### Metering (Varies By Utility/Jurisdiction)

- **Up to 200A**, direct read meter
- **201-400A**, direct read or CT meter
- **Over 400A**, CT meter



Digital submetering is available for individual tenant/loads.

### Backup Power\*

\*Varies by tenant usage and typically sized at 60-75% of the connected load, or 1.5x max of historical demand.

- Option 1: UPS**  
Provides uninterrupted short-term backup power (typically seconds to a few minutes).
- Option 2: Generator**  
Provides fast, but non-instantaneous long-term backup power.
- Option 3: Combination of UPS and Generator**  
Provides uninterrupted and long-term backup power.



### Lighting Power Allowances\*

\*Based on Florida Energy Code.

Bar/Lounge/Leisure: **0.80 W/sq. ft.**  
Cafeteria, Fast Food: **0.76 W/sq. ft.**  
Family Dining: **0.71 W/sq. ft.**  
Health Care Clinic: **0.81 W/sq. ft.**  
Hospital: **0.96 W/sq. ft.**

Office: **0.64 W/sq. ft.**  
Retail: **0.84 W/sq. ft.**  
Warehouse: **0.45 W/sq. ft.**  
Workshop: **0.91 W/sq. ft.**



### Occupant Sensor Controls\*

\*Based on Florida Energy Code.

Occupancy sensors are typically required in:

- Classrooms/Lecture/Training Rooms
- Conference/Meeting/Multipurpose Areas
- Copy/Print Rooms
- Lounges/Break Rooms
- Enclosed or Open-plan Offices
- Restrooms and Locker Rooms
- Storage Rooms or Warehouse Storage Areas
- Other spaces 300 sq. ft. or less enclosed by floor-to-ceiling height partitions.

### Acronym Definitions

kW = Kilowatts  
V = Voltage  
A = Amperage  
Ph = Phase  
kVA = Kilovolt-ampere

pf = Power Factor  
DX = Direct Expansion Cooling  
W = Watt  
NEC = National Energy Code  
CT = Current Transformer  
UPS = Uninterruptible Power Supply

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## PLUMBING

### Hot Water Systems

#### TANK

- Requires more storage space.
- Weight makes wall-mounting difficult.
- Requires low gas or electric input due to stored hot water.

VS

#### TANKLESS

- Requires less space.
- Mounted on a wall or outside.
- Requires higher gas or electric input due to on-demand heating.

#### GAS

##### Tank and Tankless

- Natural gas or propane options.
- Requires venting and intake air for combustion.
- Electric power is only required for control.

VS

#### ELECTRIC

##### Tank and Tankless

- Does not require venting to outdoors.
- Needs significant electric power for higher heating capacity.

##### Tankless only

- Can be installed in series of multiple heaters for larger loads.

##### Tankless only (not recirculated)

- AKA Point-of-use/Instahot.
- Common sizes for break room:
  - Single sink: **3-4kW**
  - Single sink + dishwasher: **9kW**

#### RECIRCULATION:

Most hot water systems require recirculation, but it depends on the distance from the source to the fixtures.

### Water Distribution Systems\*

\*Based on International Plumbing Code.

#### WSFU for common fixtures:



Public lavatory: **2 WSFU**  
 Urinal: **5 WSFU** (¾" water supply).  
 Water closet flush valve: **10 WSFU** (1" water supply).  
 Water closet tank type: **5 WSFU**

#### Flush Valves and Tanks:



Flush valve water closets require larger water mains than tanks. A 2 in. line will serve 5-12 flush valves.



Flush tanks can be pressure assisted to help with better drainage.

### Drainage\*

\*Based on International Plumbing Code.

#### Minimum pipe slope:



- **2% slope:** 2 ½ in. or less pipe diameter is minimum of ¼ in. per ft. of pipe length.
- **1% slope:** 3-6 in. is min. ⅛ in. per ft.
- **0.5% slope:** 8 in. and above is min. 1/16 in. per ft.

#### General calculations:

2 in. pipe diameter: **6 DFU** max for a horizontal branch.  
 3 in. pipe diameter: **20 DFU** max for a horizontal branch,  
**36 DFU** max for a main building line.  
 4 in. pipe diameter: **180 DFU** max for main building line.  
 6 in. pipe diameter: **700 DFU** max for main building line.

#### DFU for common fixtures:

Lavatory: **1 DFU**    Urinal: **4 DFU**    Water closet: **4 DFU**

### Gas Pipe Sizing\*

\*Based on International Fuel Gas Code.

Gas piping is sized based on the total load of connected equipment and the distance the meter is from the point of use. The further away the meter is, the larger the piping will be. Different gas pressures also affect the size of piping. A higher pressure will permit smaller piping mains, where a lower pressure will use larger piping mains.

Common pressures: **0.5 PSI, 2 PSI, 5 PSI**

### Storm Drain Calculations

\*Based on International Plumbing Code.



GPM is used to select pipe sizes. A quick GPM estimate for locations with 4.5 in. per/hr. of rainfall (in most parts of Florida) is approximately **5% of area sq. ft.** to be drained.

### GREASE INTERCEPTOR (GGI)

### Grease Separation Devices

### GREASE TRAP (HGI)

- More traditional choice using precast concrete which degrades and collapses over time, resulting in a shorter life span.
- Less expensive, but more difficult to install.
- Typically installed outside the facility.
- Sizing based on time retention, yielding a larger interceptor.
- Universally accepted by municipalities.

Min. size: **≤750 gallons**    Max size: **≤1250 gallons**  
 For **>1250 gallons**, multi-chambered grease interceptors or grease interceptors in a series are required.

Consult with WG for sizing calculations.

VS

- Newer methodology using a synthetic material (longer life span).
- More expensive, but has a longer lifespan.
- Can be installed outside or inside of a facility.
- Sizing based on flow rate/grease storage, yielding a smaller trap.
- Not all municipalities accept it yet.

Min. size: **≤10 gallons (Schier GB-1 model)**

Max size: **≤1000 gallons (Schier GB-1000 model)**

For **>1000 gallons**, grease traps in a series are required.

Consult with WG for sizing calculations.

Although grease interceptor and grease trap are commonly used interchangeably, they are two different device types for grease storage/removal.

### Acronym Definitions

AKA = Also Known As  
 IPC = International Plumbing Code  
 WSFU = Water Supply Fixture Units  
 gpf = Gallons Per Flush  
 DFU = Drain Fixture Units  
 PSI = Pounds Per Square Inch

GPM = Gallons Per Minute  
 AHJ = Authority Having Jurisdictions  
 L = Length  
 W = Width  
 D = Depth  
 GGI = Gravity Grease Interceptor  
 HGI = Hydromechanical Grease Interceptor

For more information, go to  
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