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## WATER HEATER TEMPERATURE GUIDE

## **GAS SETTINGS**

#### **EPA RECOMMENDATIONS**

\* Low (Warm): 80-90°F

\* Hot: 120°F - Most energy-efficient and scald-safe: but won't sanitize or kill

**(Triangle Symbol)** bacteria and allows bacterial growth.

\* **A: 130°F** — **Comfortable:** somewhat energy-efficient and scald-safe, kills bacteria in

6 - 8 hours and won't allow bacterial growth.

\* **B: 140°F** — **Very hot:** ideal to sanitize and kill bacteria, but has the potential to scald

in less than 6 seconds.

\* **C: 150**°**F** — **Extremely hot:** ideal to sanitize and kill bacteria, but will scald in less

than 2 seconds.

\* **Very Hot: 160°F** — **Hottest:** setting on most gas water heaters, ideal to sanitize

and kill bacteria, but will scald on contact.

#### RECOMMENDED TEMPERATURE RANGE

Set 120°F - Young children and elderly will scald faster. To reduce energy costs.
Legionella bacteria can exist but not multiply.

• Set **130**°F - Legionella won't grow.

• Set **140**°**F** - Anyone with compromised immune system. Households with more than 4 people. Dishwashers that don't preheat.

**REMEMBER:** When adjusting temperature setting for an electric water heater (for both thermostats), turn off power at circuit breaker.