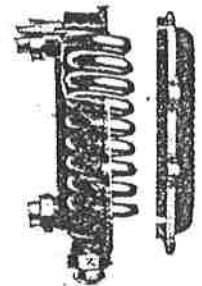


# Capacities, Dimensions and Shipping Weights of Taco Heaters

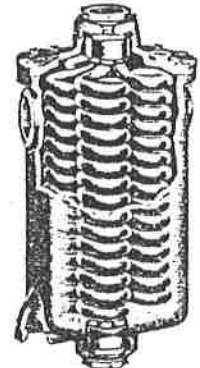
| SIZE<br>OF<br>TACO  | CAPACITIES<br>Gallons in 3 Hours<br>Heated from 40°F. to 140°F. |                              |   | CAPACITIES<br>Square Feet<br>Hot Water<br>Radiation    |   | SIZE<br>OF<br>TACO | PIPE CONN.                |                         | Height<br>Inches | Diam-<br>eter<br>Inches | Shipping<br>Weight<br>Lbs. |
|---|---|------------------------------|---|--|---|--------------------|---------------------------|-------------------------|------------------|-------------------------|----------------------------|
|   | Taco Below<br>Water Line  |                              | TACO<br>on<br>Steam<br>of 0 lbs.<br>Gauge<br>Pressure | TACO*<br>below<br>Water<br>Line<br>Boiler at<br>212°F. | TACO**<br>on<br>Steam<br>of 0 lbs.<br>Gauge<br>Pressure |                    | Boiler<br>Conn.<br>Inches | Tank<br>Conn.<br>Inches |                  |                         |                            |
|   | Boiler<br>Water at<br>212°F.                                    | Boiler<br>Water at<br>180°F. |   |  |   |                    |                           |                         |                  |                         |                            |
| A   | B   | C                            | D   | E  | F   | G                  | H                         | I                       | J                | K                       | L                          |
| DOMESTIC TACO   |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| 00  | 30  |                              |   |  |   | 00                 | 1                         | ¾                       | 7½               | 5¼                      | 10                         |
| 0   | 30  |                              | 40  | 15   | 20  | 0                  | 1                         | ¾                       | 7½               | 5¼                      | 10                         |
| 30  | 30  |                              | 50  | 20   | 30  | 30                 | 1                         | ¾                       | 10               | 5½                      | 12                         |
| 1   | 40  |                              | 75  | 30   | 50  | 1                  | 1                         | ¾                       | 12               | 5½                      | 14                         |
| 1A  | 52  | 26                           | 100   | 40   | 65  | 1A                 | 1                         | ¾                       | 15               | 5½                      | 18                         |
| 1B  | 66  | 33                           | 125   | 50   | 85  | 1B                 | 1¼                        | 1                       | 14               | 7½                      | 22                         |
| 2   | 82  | 41                           | 150   | 60   | 100   | 2                  | 1¼                        | 1                       | 16½              | 7½                      | 27                         |
| 2A  | 100   | 50                           | 175   | 75   | 125   | 2A                 | 1¼                        | 1                       | 17½              | 7½                      | 31                         |
| 2B  | 120   | 60                           | 225   | 90   | 150   | 2B                 | 1¼                        | 1                       | 19               | 7½                      | 34                         |
| 2C  | 144   | 72                           | 275   | 105  | 175   | 2C                 | 1½                        | 1                       | 19               | 9                       | 50                         |
| 3   | 160   | 80                           | 300   | 120  | 200   | 3                  | 2                         | 1¼                      | 21½              | 9                       | 65                         |
| 3A  | 200   | 100                          | 375   | 150  | 250   | 3A                 | 2                         | 1¼                      | 26               | 9                       | 80                         |
| MULTI-COIL TACO   |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| M 60  | 250   | 125                          | 450   | 210  | 300   | M 60               | 2                         | 1½                      | 11               | 9¾                      | 80                         |
| M 75  | 300   | 150                          | 600   | 250  | 400   | M 75               | 2                         | 1½                      | 13½              | 9¾                      | 85                         |
| M100  | 400   | 200                          | 750   | 320  | 500   | M100               | 2½                        | 2                       | 13½              | 12                      | 125                        |
| M125  | 500   | 250                          | 900   | 420  | 600   | M125               | 2½                        | 2                       | 15¼              | 12                      | 140                        |
| M150  | 600   | 300                          | 1200  | 500  | 800   | M150               | 3                         | 2½                      | 16               | 14½                     | 210                        |
| M200  | 800   | 400                          | 1500  | 640  | 1000  | M200               | 3                         | 2½                      | 20½              | 14½                     | 250                        |
| Multi-Coil height represents measurement between supply and return connections to the Boiler. |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| SUPER TACO  |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| 20  | 1000  | 500                          | 1500  | 640  | 1000  | 20                 | 4                         | 2½                      | 45               | 11¾                     | 280                        |
| 25  | 1250  | 625                          | 1875  | 800  | 1250  | 25                 | 4                         | 2½                      | 54               | 11¾                     | 350                        |
| 35  | 1750  | 875                          | 2625  | 1100   | 1750  | 35                 | 4                         | 4                       | 55               | 14¼                     | 500                        |
| 50  | 2500  | 1250                         | 3750  | 1600   | 2500  | 50                 | 5                         | 4                       | 77               | 14¼                     | 685                        |
| 75  | 3750  | 1875                         | 5625  | 2400   | 3750  | 75                 | 5                         | 5                       | 81               | 19                      | 1050                       |
| 100   | 5000  | 2500                         | 7500  | 3200   | 5000  | 100                | 6                         | 6                       | 84               | 21                      | 1250                       |
| RENU-COIL TACO  |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| R10   | 40  | 20                           | 75  | 30   | 50  | R10                | 1                         | ¾                       | 11⅞              | 5⅞                      | 20                         |
| R20   | 82  | 40                           | 150   | 60   | 100   | R20                | 1¼                        | 1                       | 15¼              | 8½                      | 34                         |
| R40   | 160   | 80                           | 300   | 120  | 200   | R40                | 2                         | 1¼                      | 22⅞              | 9⅞                      | 68                         |
| TACO NOS. 4, 5, 6   |   |                              |   |  |   |                    |                           |                         |                  |                         |                            |
| 4   | 320   | 160                          | 600   | 250  | 400   | 4                  | 2                         | 2                       | 28½              | 10                      | 100                        |
| 5   | 640   | 320                          | 1200  | 500  | 800   | 5                  | 2½                        | 2½                      | 41               | 12                      | 190                        |
| 6   | 960   | 480                          | 1800  | 800  | 1200  | 6                  | 3                         | 3                       | 43¾              | 13½                     | 280                        |

\*Based on 120°F. inlet temp. to heater and 160°F. outlet temp.

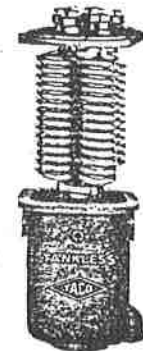
\*\*Based on 140°F. inlet temp. to heater and 180°F. outlet temp.



Domestic Taco



Multi-Coil Taco



Tankless Taco

## TACO TEMPERING VALVE

| Size<br>Inches | Length | Shipping<br>Weight<br>Lbs. |
|----------------|--------|----------------------------|
| 3/4 or 1       | 8 1/2  | 7                          |
| 1 1/4 or 1 1/2 | 9      | 10                         |
| 2              | 9      | 13                         |

## TACO FLUSH VALVE

| Tank and<br>Heater<br>Conn. | Hose<br>Conn. | Shipping<br>Weight<br>Lbs. |
|-----------------------------|---------------|----------------------------|
| 1 inch                      | 3/4 inch      | 4                          |

## TANKLESS TACO

| Capacity<br>240 Gals.<br>per Hour<br>Boiler<br>Water at<br>180°F. | Pipe<br>Conn. | Height<br>Inches | Width<br>Inches | Shipping<br>Weight<br>Lbs. |
|---|---------------|------------------|-----------------|----------------------------|
|   | 2 inch        | 21               | 13 1/2          | 155                        |

## TACO TANKS

| TANK                |                |                   |                           |                     | UNIT                                 |                  | Capacities Gallons in 1 Hour                  |                           |   | Shipping<br>Weight<br>Lbs.<br>Galvan-<br>ized |
|---------------------|----------------|-------------------|---------------------------|---------------------|--------------------------------------|------------------|---|---------------------------|---|---|
| Capacity<br>Gallons | Size<br>Inches | Conn's<br>Inches  | Gauge Metal<br>Galvanized |                     | Heating<br>Surface<br>Square<br>Feet | Conn's<br>Inches | Heated from 50° to 150°F.<br>Below Water Line |                           | Heated from<br>50° to 180°F.<br>Steam of 0 lbs.<br>Gauge Pressure |   |
|                     |                |                   | Shell                     | Head                |                                      |                  | Boiler Water<br>at 212°F.                     | Boiler Water<br>at 180°F. |   |   |
| 40                  | 14 x 60        | 6-1               | 10 Ga. $\frac{3}{4}$      | 7 Ga. $\frac{3}{8}$ | 6                                    | 2                | 80  | 40                        | 120   | 202   |
| 66                  | 18 x 60        | 6-1               | 10 Ga. $\frac{3}{4}$      | 7 Ga. $\frac{3}{8}$ | 6                                    | 2                | 80  | 40                        | 120   | 263   |
| 82                  | 20 x 60        | 6-1 $\frac{1}{2}$ | 10 Ga. $\frac{3}{4}$      | 7 Ga. $\frac{3}{8}$ | 7 $\frac{1}{2}$                      | 2                | 100   | 50                        | 150   | 296   |
| 100                 | 22 x 60        | 6-1 $\frac{1}{2}$ | 9 Ga. $\frac{3}{4}$       | 7 Ga. $\frac{3}{8}$ | 7 $\frac{1}{2}$                      | 2                | 100   | 50                        | 150   | 318   |
| 120                 | 24 x 60        | 6-1 $\frac{1}{2}$ | 7 Ga. $\frac{3}{4}$       | 3 Ga. $\frac{3}{4}$ | 7 $\frac{1}{2}$                      | 2                | 100   | 50                        | 150   | 450   |
| 144                 | 24 x 72        | 6-1 $\frac{1}{2}$ | 7 Ga. $\frac{3}{4}$       | 3 Ga. $\frac{3}{4}$ | 9                                    | 2                | 120   | 60                        | 180   | 601   |
| 180                 | 30 x 60        | 6-1 $\frac{1}{2}$ | 7 Ga. $\frac{3}{4}$       | 3 Ga. $\frac{3}{4}$ | 13 $\frac{1}{2}$                     | 3                | 180   | 90                        | 270   | 800   |

Galvanized (Copper Bearing Steel) 300 lbs. Test Pressure, 127 1/2 lbs. Working Pressure.  
Copper or Everdur 250 lbs. Test Pressure, 106 1/4 lbs. Working Pressure.

# TYPICAL TACO INSTALLATIONS

(For Domestic Hot Water)

## DOMESTIC TACO

Fig. H-1—Domestic Taco connected below the water line on coal-fired steam or vapor heating boiler. The boiler water, which is always at high temperature even if the fire is banked, circulates around the copper coil of the Taco. The domestic water circulates through the copper coil thus providing a constant supply of domestic hot water at all times.

Combustion is not interfered with and domestic water cannot overheat causing pounding in the tank and steaming at the faucet.

Pipe full size of Taco openings and install valves and drains as shown. Brass pipe is recommended between storage tank and Taco.

There are hundreds of thousands of these installations in successful operation.

See table of ratings, for coal-fired boilers, Column C, page 2.

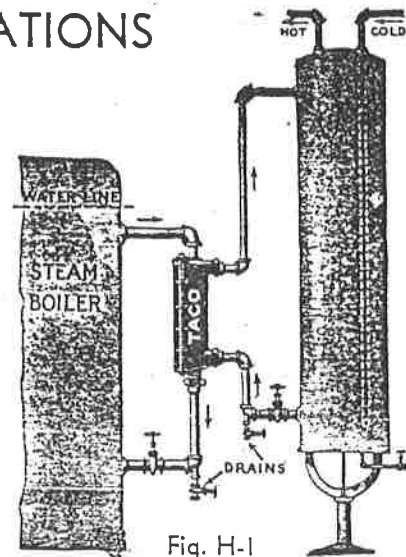


Fig. H-1

## MULTI-COIL TACO

Fig. H-2

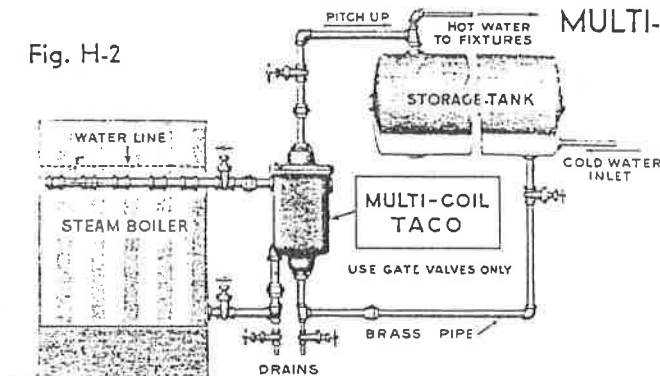


Fig. H-2—Multi-Coil Taco Attached to Sectional Steam Boiler. Suitable for use on any type of boiler for medium size jobs—Is similar to Domestic, only having multiple of coils whereas domestic has a single coil. By this arrangement the same effective sizing of coils is possible, with a minimum of neight nicely proportioned for connection to low water line boilers in capacities suitable for medium size installations.

## SUPER TACO

Fig. H-3—Super Taco employs the heating principles herein before described. The hot water flows from the boiler to the Taco and transmits heat through the copper tubes to the domestic water.

Super Tacos are installed vertically which assists the circulation of the heated domestic water to the hot water tank. Super Tacos are usually installed below the water line of the heating boiler but they may be installed partly above and partly below the water line.

The accompanying illustration shows a Super Taco connected to a steel heating boiler. The liberal boiler connections of the Super Taco, permitting the free circulation of the boiler water, make Taco Heaters especially suitable for larger installations. Connections can be quickly welded to the boiler to suit the Taco tappings.

Super Taco may also be connected to cast iron sectional boilers in which case a header or manifold for the supply to the Taco is installed below the water line with connections to one or more of the boiler sections.

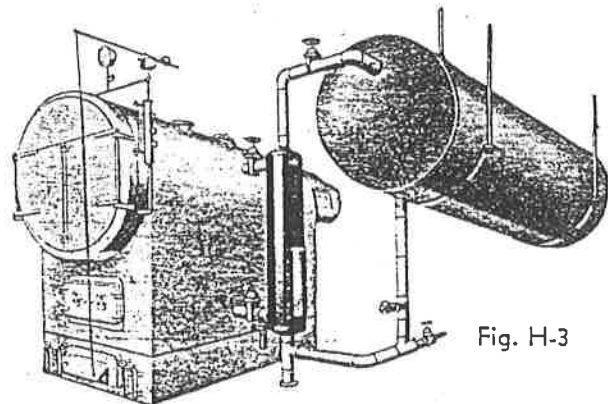


Fig. H-3

## TACO NOS. 4, 5, 6

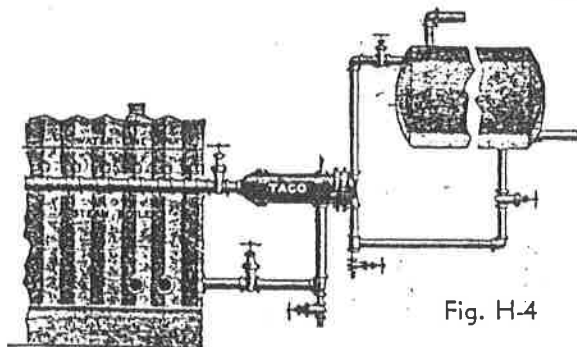


Fig. H-4

Fig. H-4—Taco Nos. 4, 5 or 6 installed entirely below the water line of a steam heating boiler using boiler water as the heating medium. This method of installation and type of Taco Heater are especially adaptable to low water line boilers.

In connecting this heater to sectional cast iron boilers a header or manifold is used on the supply to the Taco as shown. If the boiler is coal fired and used for winter operation only, one or more sections are tapped for connection to the manifold. If for all year round use or if oil is the fuel, all sections must be tapped. Taps should be made about 2 inches below the water line.

Round cast iron boilers and steel boilers require only one top connection to the Taco. See Figs. H-1 and H-3.

# DOMESTIC TACO

The Domestic Taco is a patented indirect water heater consisting of a cast-iron shell containing a copper coil, as shown in Fig. H-5. It is designed primarily for installation below the water line of steam, vapor or vacuum system heating boilers, but has many other uses.

The shell is provided with suitable conveniently located tapped openings to receive the boiler connections. It is split vertically and provided with cleanout cover which permits the heater to be quickly and thoroughly cleaned without breaking any pipe connections. The coil is of copper tubing and is permanently expanded into the shell and tested to 1200 lbs. pressure, shell pressure 60 lbs., making positive assurance against leakage. Unions are provided for the purpose of reducing cost of installation.

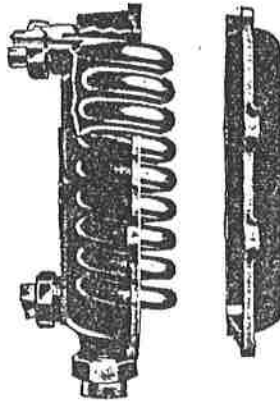


Fig. H-5

Domestic water is in contact with rustless copper or brass only (not iron); this is an important feature.

Furnished in sizes Nos. 00, 0, 30, 1, 1A, 1B, 2, 2A, 2B, 2C, 3 and 3A, suitable for installation with storage tanks from 20 gallons to 250 gallons capacity.

UNIONS: Nos. 0, 30, 1, 3 and 3A, two (2) unions each. Nos. 1A, 1B, 2, 2A, 2B and 2C, three (3) unions each, 00 without unions.

EXTRA TAPPINGS: Double side connections, 1A, 1B, 2, 2A, 2B, 2C, 3, 3A.

Typical installation of a Domestic Taco is shown on page 12. See Taco Abbott System, page 13, for use of Domestic Taco for year round (automatic) hot water supply.

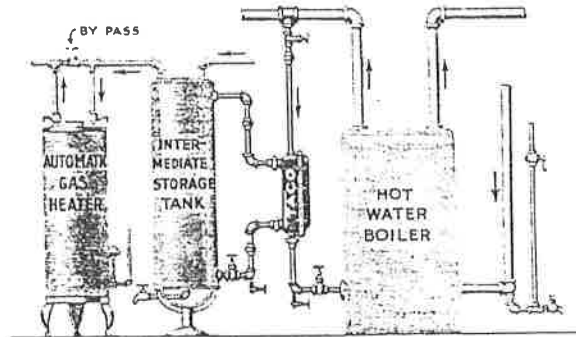


Fig. H-6

Hot Water Heating System Coal Fired

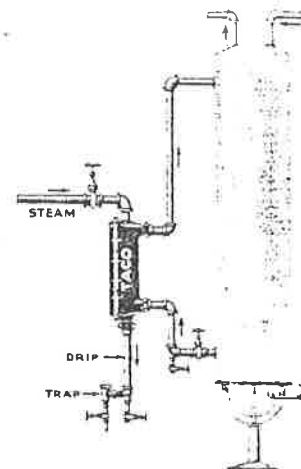


Fig. H-7

Heating Water with Live Steam

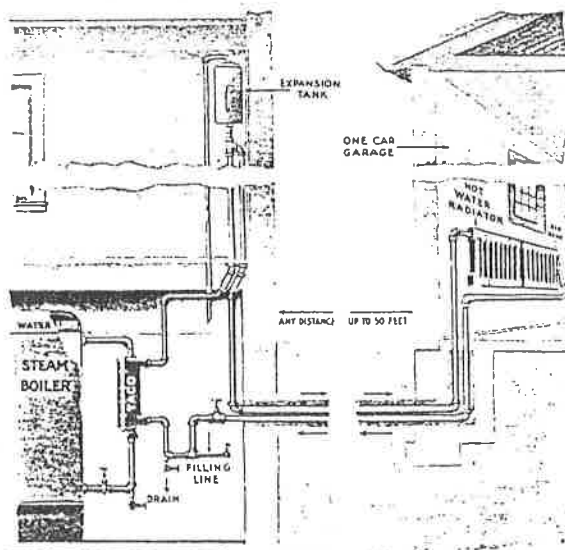


Fig. H-8

Detached Garage Heating

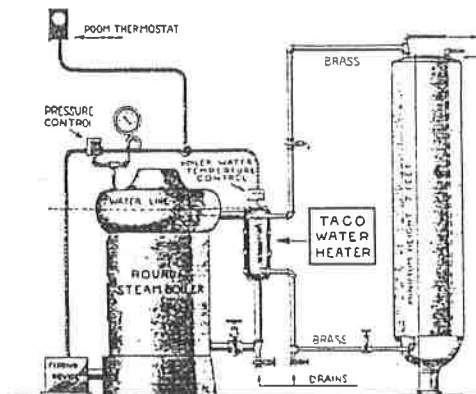


Fig. H-9

Year Round Domestic Hot Water Supply with Oil-Fired Boiler