

| Outline of operations | Water tank volume | Description | Examples |
|-------------------------------|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| Basic operations | Appr. 40 litres | <ul style="list-style-type: none"> • Only basic preparations (such as heating, frying, dishing out, etc.), or sales of only 1 specific commodity. • Disposable dishes used. | Ready-made dishes, or simple preparation of dishes where the first steps were completed at a separate preparation area. |
| Operations needing less water | Appr. 80 litres | <ul style="list-style-type: none"> • Preparations that require a low amount of water. Items with 2 steps of simple preparation, or multiple commodities. • Disposable dishes used. | Preparation needing water, or cleaning and sanitizing of ingredients. |
| Operations needing more water | Appr. 200 litres | <ul style="list-style-type: none"> • Preparation that requires a large volume of water. • Many dishes with multi-step preparation. • Reusable dishes used. | Complex preparation with preparation dishes, etc. that require cleaning. |