



**FOR IMMEDIATE RELEASE**

**High Performance Restaurant Designs Presented at the Multi-Unit Architect, Engineers and Construction Officers (MAECO) Conference**

Chicago, Ill., July 6, 2006 – Greg DuChane, retail-restaurant vertical market leader for Trane, and co-presenter Steve Brown, president of LC Systems, Inc. presented heating, ventilation and air conditioning (HVAC) restaurant design concepts and strategies for achieving operating results, savings and comforts at the Multi-Unit Architect, Engineer and Construction Officers Conference (MAECO).

To illustrate these concepts, DuChane and Brown presented an industry case study about White Castle restaurants and the energy-efficient, high performance systems designed in its restaurants across the country. White Castle worked with Trane and LC Systems to develop a new restaurant rooftop unit to heat and cool the kitchen and improve ventilation by supplying 100 percent outdoor air to the space. The new systems require 35 percent less airflow, saving money and improving employee comfort.

As part of this presentation, DuChane and Brown outlined customer and building challenges restaurants like White Castle, can experience when their HVAC systems aren't performing correctly including: negative building pressure, drafts at the front door, unit leakage, condensation, hot / cold spots in the dining room, poor hood capture, hot cook lines and most importantly, dissatisfied customers.

"During the heating season, common restaurant HVAC issues include temperature swings and drafts due to "off-cycling," explained DuChane. "Low mixed air temperatures, rapid-cycling and fast moving zones, hood capture and containment problems are also common problems."

"On the other hand," DuChane points out, "frequent HVAC issues during the cooling season consist of uncontrolled zone conditions due to "raw, unconditioned outdoor air" introduction (high humidity), cold and clammy zone conditions, and furnishings damage, such as wallpaper trim and molding, dry wall and ceiling tile degradation."

DuChane summarized solutions for managing temperature, humidity, and outdoor air at restaurants including:

- Optimized kitchen hood systems configured to exhaust only (no internal make-up air) selected to exhaust only the amount of air required to capture and contain effluent; as well as, the convective heat produced by the equipment which will improve comfort and reduce energy consumption.
- Packaged direct gas-fired restaurant rooftop heating and air conditioning unit system reduces the energy required to heat and cool dedicated outdoor air

through modulating both heating and cooling and utilizing ventilation to heat, cool and provide replacement air to ventilate the kitchen

- Increased system reliability and reduced system complexity reduces lifecycle costs.

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Trane, the air conditioning systems and services business of American Standard Companies, is a leading global provider of indoor comfort systems and comprehensive facility solutions. Its offerings include energy efficient heating, ventilating and air conditioning systems, service and parts support, advanced building controls and financing solutions. Each Trane system is designed to meet the specific needs of customers who want heating, cooling, dehumidifying and air cleaning systems for residential, commercial, institutional and industrial applications. In 2004, Trane contributed \$5.3 billion to American Standard's total sales of \$9.509 billion. For more information, visit the Trane Web site at [www.trane.com](http://www.trane.com).

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