

Restaurant Solutions

Seeing Problems as Possibilities



You have a lot to balance in the quest to deliver great food and service: Sustainability. Employee retention. Cost management. Running a successful restaurant means covering all the angles, including the HVAC system. Trane's restaurant solutions are tough enough to handle the extreme heat, humidity and ventilation in commercial kitchens and dining spaces. And, in the process of helping to improve your employee and customer experience, we'll also introduce an extra measure of cost-saving energy efficiency and sustainability. Our restaurant solutions help you turn problems into possibilities.

We're here for you. Trane can provide all the HVAC system information, advice, design support, equipment, installation and service you'll ever need.

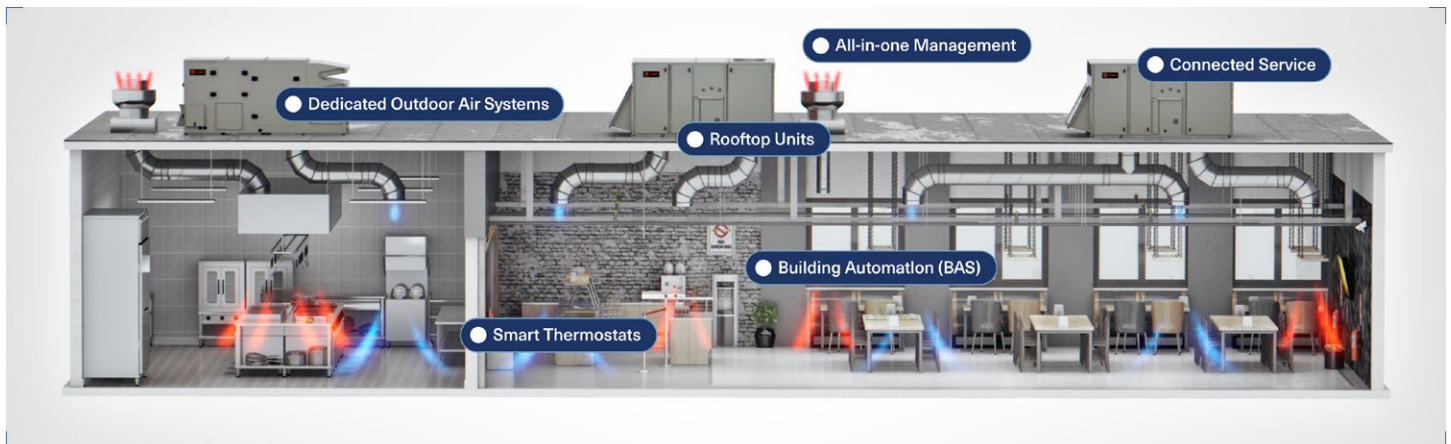
Our restaurant solutions can help you take better care of customers, employees, the planet—and your bottom line.

Trane Restaurant Solutions

Trane serves big and small restaurants with a broad portfolio creating effective solutions that can be replicated nationwide. You can implement a total kitchen solution all at once, or phase in performance as your budget allows. Our restaurant specialists can help you prioritize implementation.

Total Kitchen Design

Optimize indoor restaurant environments with Trane's Total Restaurant Design. It's a stress-free approach to optimizing comfort, indoor air quality and cost.



Start with our HVAC essentials.

We offer HVAC equipment that's designed specifically to handle the excessive heat and humidity inside commercial kitchens, helping to fight certain unwanted odors and other contaminants throughout the restaurant.

Rooftop Units – Trane offers a wide range of units for varying requirements including square footage, space configuration, natural gas vs. electric and budget.

Dedicated Outdoor Air Systems (DOAS) – DOAS units properly manage humidity and indoor air quality while reducing the load placed on local HVAC equipment.

Prioritize sustainability.

Do your best. Be the type of responsible business that conscientious diners prefer.

- Reduce carbon emissions with energy-efficient HVAC systems that meet or exceed U.S. Department of Energy (DOE) 2023 Efficiency Requirements.
- Further decarbonize with more advanced tactics, including electrification of heat and safe refrigerant management.

Spend less to run your business.

Operating a commercial kitchen is extremely energy intensive. If your goal is to cut costs, reducing the utility bill is one area where we can help—a lot. We're all about reducing the energy intensity of the world.

Trane energy solutions:

- Energy-efficient equipment
- Energy optimization control strategies
- Energy management services

Get smart about reliability.

Stay connected to your restaurant 24/7, digitally.

Smart Thermostats – Commercial options have app-based functionality for simple remote management. Managers gain peace of mind while they're away from the business.

Building Automation (BAS) – Multi-location franchises and single location restaurants can benefit from gaining management-level control over comfort, energy use and cost optimization.

Better together. Coordinate multiple systems and assets through one BAS. Get immediate notification if a freezer door is left open or a compressor breaks down. Schedule lighting and HVAC together to match occupancy and reduce energy costs.

Connected Service – Shorten unplanned HVAC system downtime or avoid it altogether. Service connectivity sends system information to your local Trane technicians so they can diagnose or even resolve issues remotely. Add extra digital check-ins between regular site visits.

Tap your restaurant's greater potential.
Contact your Trane Account Manager.



Trane – by Trane Technologies (NYSE: TT), a global climate innovator – creates comfortable, energy efficient indoor environments through a broad portfolio of heating, ventilating and air conditioning systems and controls, services, parts and supply. For more information, please visit trane.com or tranetechnologies.com.

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