

RESTAURANT HVAC GUIDE

As a restaurant owner, you may not be an HVAC expert, but heating and cooling equipment is critical to the operation of your business. Use this guide to help maintain a comfortable environment for your kitchen staff and guests while keeping operating costs down year-round.



Types of Restaurant HVAC/Refrigeration Systems

Split Heat Pump Systems

- Are ideal for small commercial buildings, including restaurants
- Provide heating and cooling control for individual rooms

Packaged Rooftop Systems

- Are cost-effective, pre-engineered, and adaptable
- Offer heating and cooling capabilities available from a single packaged unit

Ventilation Systems

- Carry odors out of the kitchen and reduces humidity
- Precondition incoming air to reduce heating and cooling costs

Refrigeration Systems

- Keep food fresh and ready to serve
- Enables bulk food storage

Service Requirements for Restaurant HVAC Systems

Preventative maintenance tunes up, cleans, and corrects issues with restaurant HVAC systems. Services should be performed by a licensed commercial HVAC technician.

Heating equipment should be serviced in the fall, while cooling equipment should be maintained in the spring.

Benefits of annual restaurant HVAC and refrigeration maintenance:

- Higher efficiency
- Lower operating costs
- Fewer breakdowns
- Lower repair costs
- Longer equipment lifespan
- Better indoor comfort

Common Restaurant HVAC System Problems & Solutions

Problem: Faulty Thermostat

- Solutions:**
- Check the power.
 - Change the batteries.
 - Replace the thermostat if necessary. Install it in a central location out of direct sunlight.

Problem: Hot Air While in Cooling Mode

- Solutions:**
- Check the thermostat.
 - Change the air filter.
 - Call a technician to clean/maintain the system and recharge the refrigerant if needed.

Problem: Airflow Issues

- Solutions:**
- Make sure return and supply vents are not blocked.
 - Change the air filter.
 - Call a technician to check for ductwork leaks or other possible issues.

Problem: Lack of Maintenance

- Solution:**
- Sign up for a maintenance agreement from a commercial HVAC contractor to ensure you never forget to schedule services again.

Factors that Affect the Cost of New Restaurant HVAC & Refrigeration Systems

Commercial heating and cooling equipment lasts 10 to 20 years. Servicing your equipment regularly can help prolong its lifespan.

Factors that affect the cost of a new system:

- Building size
- Heating and cooling requirements
- Complexity of the installation
- Whether new ductwork is required
- Efficiency rating and overall quality of the new equipment

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