



## **Brio Bravo Restaurant Group**

Air conditioning in a restaurant environment is more complicated than it may seem. The differences in temperature between a kitchen and a dining room combine to create an offset in the buildings equilibrium. This unique problem can be solved by utilizing two systems working in tandem.

### **In the Kitchen:**

The Kitchen Make Up Air Unit is tied into the exhaust hoods; the source of most heat in a kitchen. This allows temperature control at the source before it can escape into other parts of the restaurant. The unit will cool the air to the desired dew point, then use modulating hot gas reheat to maintain temperature and humidity in the space.

### **In the Dining Room:**



Temperatures can vary depending on whether the patio is open or closed. A similar process to the kitchen, that operates based on building pressure, helps determine the right temperature and humidity for the current environment.

Where DOAS Unit Sequence products really shine is during unoccupied hours. The outside air hood will close and the return air damper will open; this circulates the air so building temperature is not lost. Not only is this cost effective, but ensures comfort at any hour of the day.



For more information on Jacco, please visit [www.jacco.com](http://www.jacco.com).

### What We're Saying

[Click here](#) to learn the latest news in the HVAC industry.

### Seminars

Jacco will be hosting a series of Seminars throughout 2016!

**September 14, 2016**  
**Applying Energy Recovery Systems**

Cleveland: 7 a.m. - 9 a.m.  
Akron: 11 a.m. - 1 p.m.  
Youngstown: 4 p.m. - 6 p.m.

### 30min Design



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