

SUMMARY

Firstly, the lobby/dining RTU was found to be not following the commands of the thermostat correctly. There are some functions within the Lennox RTU that determine if the system should operate in a standalone or wired thermostat mode. It was found that the unit was not functioning properly when in the wired thermostat mode and would unsuccessfully try to switch back over to standalone. To remedy this for now, the unit was set up solely in standalone mode and is reading temperature from the return air sensor. Once this change was made the Dining room was approx. 71F-73F and 52-58% RH and was noticeably more comfortable. The supply air to the restrooms was reduced as much as possible with the current face dampers, this should help mitigate the overcooling and condensation buildup. Regarding the kitchen unit, I increased the amount of air sent to the linear diffusers in front of the kitchen hoods and reduced the airflow in the BOH and restrooms to equalize the temperatures in these areas. This will help to relieve the high temperatures that the kitchen staff was encountering while cooking. The staff noted that this afternoon felt like an improvement in that category.