



Trane
2018 BAYSENS924 Thermostat Programming - Quick Reference

Follow the Trane BAYSENS924 Instructions Guide for installation and set up of the thermostat and sensor. This quick guide is provided for information purposes. Follow all safety procedures. Programming should be done by qualified contractor that has completed the appropriate Trane courses.

1. The Trane Voyager EFlex unit is operational.
2. The BAYSENS924 thermostat and remote sensor is installed and operational.
3. The operational schedule is completed and provided by the Operator.
4. The Trane EFlex Human Interface Display unit is in the "DISPLAY READ ONLY" Mode

Operator Questions:

1. Does the restaurant have the same schedule 7 days per week or does the schedule vary by day?
 If 7 days per week, complete one schedule below. If schedule varies by day, complete a schedule for each day.
2. What are the hours of operation?
3. What is the desired temperature adjustment that the crew can make? (2°F, 3°F)
4. What is the desired time period that the crew can adjust the temperature? (1 hour, 2 hours)

Note: The thermostat accounts for the outside temperature and will adjust to hit the desired temperature at the desired time.

Energy Tip: Every temperature degree increases energy use by approximately 3% and impacts the electric and natural gas bills. Night time temperature set backs are critical to reduce operating costs.

Dining Room	
Event	Time
DR - Open	_____AM
DR - Closed	_____PM
DR - Clean up Complete	_____AM/PM

Kitchen	
Event	Time
Prep Start	_____AM
Drive Thru Open	_____PM
Drive Thru Closed	_____AM/PM
Clean Up Complete	_____AM/PM

Dining Room			
Status		Recommended Set Point	Set Point
Unoccupied	Cooling	78°F	_____
Occupied	Cooling	72°F	_____
Occupied	Heating	72°F	_____
Unoccupied	Heating	60°F	_____

Kitchen			
Status		Recommended Set Point	Set Point
Unoccupied	Cooling	78°F	_____
Occupied	Cooling	72°F	_____
Occupied	Heating	72°F	_____
Unoccupied	Heating	60°F	_____

Typical Non-Breakfast Restaurant Schedule:

- Preparation starts at 7:00am
- Dining Room opens at 10:30am and closes at 10:00pm
- Drive Thru closes at 1:00am

It is critical to have the HVAC Unit running in Occupied Mode (Fan ON) during times when the Kitchen Exhaust Fans are operating.

Typical Schedule Dining Room (Non-Breakfast Restaurant)					
Event	Start	End	Heating	Cooling	Thermostat Status
DR - Drive T Open	12:01am	1:00am	60	78	Occupied (Fan ON)
DR - Closed	1:00am	7:00am	60	78	Unoccupied (Fan Auto)
DR - Pre-Open	7:00am	10:30am	68	72	Occupied (Fan ON)
DR - Open	10:31am	10:00pm	68	72	Occupied (Fan ON)
DR - Drive T Open	10:01pm	11:59pm	68	72	Occupied (Fan ON)

Typical Schedule Kitchen (Non-Breakfast Restaurant)					
Event	Start	End	Heating	Cooling	Thermostat Status
KN - Open	12:01am	2:00am	68	72	Occupied (Fan ON)
KN - Closed	2:01am	7:00am	60	78	Unoccupied (Fan Auto)
KN - Open	7:00am	11:59pm	68	72	Occupied (Fan ON)

*Critical: Fan Auto is only used when the restaurant is closed and the hoods are turned **OFF**.*

Follow programming instructions in the Installer Guide

Owner Project Requirements:

- Thermostat can be adjusted by 2 or 3 degrees by crew for a predetermined time period (e.g. 1 hour).
- Crew cannot change the programming. Thermostat is locked out using a maintenance password.
- Thermostat sets HVAC units into Occupied Mode (Fans ON) during hours of operation.
- Night set back is programmed to reduce operating costs.

Installer: After completing the programming of the thermostat, lock the thermostat using a password. Provide the password and Installation, Operation and Maintenance Manual to the Facility Manager



Trane EFLEX - Human Interface Display

It is critical that the Human Interface Display on the EFlex Unit be set to Display Read Only Mode. The thermostat will not operate if the EFlex Unit is not in this mode.

Date & Time

1. Touch the Date & Time button to open the screen
2. Select SET UP on left hand side of Settings Screen
3. When enabled for editing, the digit will appear with a black boarder
4. When finished, touch APPLY to SAVE

On the Trane Voyager Roof Top Unit, follow these instructions below to set the Human Interface Display to the Display Read Only Mode. Refer to the Trane Voyager Installation, Operations and Maintenance Guide and the Wendy's Restaurant Ventilation Ignitor Labs module for more information. Lesson 3 Trane - Section 9 Human Interface Display.

Configuring Human Interface to READ ONLY MODE

1. Press the Setting button as the bottom of the screen
2. Select SET UP on left hand side of the Settings Screen
3. Select DISPLAY/READ ONLY button in the middle of the column of the SET UP screen
4. Press READ button
5. Press SAVE button

The screen will read DISPLAY READ ONLY MODE

BAYSENS924 Programming Quick Reference	
Refer to Interface Flowchart in the Installer Guide starting on Page 7	
Access Programming Screens	
<p>• Press and hold down a finger where indicated.</p>	
1/2 - Network Settings Screen	
<p>1. Sensor Address: 002</p> <p>2. Unit Address: 003</p> <p><i>Note: Unit Address must match BCI board switches</i></p>	

1/4 - Configuration Screen

Main Password: Set to desired 4 digit #
Hold down button to advance numbers

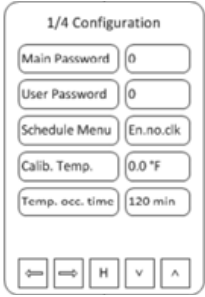
User Password: Set to desired 4 digit #
Hold down button to advance numbers

Schedule Menu: Disable

Cali. Temp: 0.0°F

Temp. occ time: 60 min

- Set temporary occupied time to 60 minutes to allow for a 1 hour override by the crew.
- Disable - Schedule is not accessible to crew. Clock is visible.



1/4 Configuration

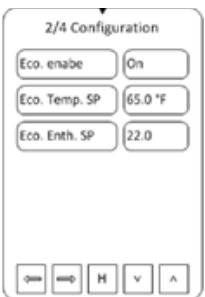
Main Password	0
User Password	0
Schedule Menu	En.no.cik
Cali. Temp.	0.0 °F
Temp. occ. time	120 min

Main Password: _____

User Password: _____

2/4 - Configuration Screen

1. Eco. Enable: ON



2/4 Configuration

Eco. enable	On
Eco. Temp. SP	65.0 °F
Eco. Enth. SP	22.0

3/4 - Configuration

Opt. Start/Stop ON

Shed Perm. OFF

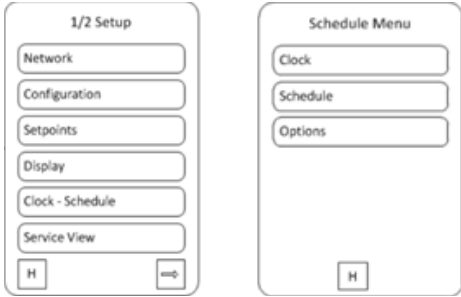


Note: Critical to have schedule optimization so that the space will reach occupied space temperature at start of occupied period



3/4 Configuration

Opt. start/stop	On
Shed perm.	Off
Shed sys. off	On
Shed offset	4.0 °F

1/2 - Set Point Screen	
<p>Unocc. Cool: 78°F</p> <p>Occ. Cool: 72°F</p> <p>Occ. Heat: 68°F</p> <p>Unocc. Heat: 60°F</p> <p><i>Note: Adjust set points to desired operator temperatures</i></p>	
2/2 - Set Point Screen	
<p>Min. Dead Band: 2°F</p> <p>Max. Heating: 72°F</p> <p>Min. Cooling: 68°F</p> <p><i>Note: Adjust maximum set points based on operator desires. It is critical to restrict maximum heating and cooling points</i></p>	
1/2 - Display Screen	
<p>USER HMI: 1</p> <p>Color: Blue</p>	
2/2 - Display	
<p>Units: F</p>	

Clock: Schedule Menu: From 1/2 - Set Up Menu	
	
Clock	
<p>Time Format: AM/PM</p> <p>Time: Current Time</p> <p>Year: Current Year</p> <p>Month: Current Month</p> <p>Day: Current Day</p> <p>Weekday: Current Weekday</p>	
Options	
<p>Occupancy CM: Loc. Occ. <i>Where Occupancy is determined by the schedule</i></p> <p>Schedule Type: 5 + 2 <i>(Weekdays + Weekend)</i></p> <p><i>Note: Adjust schedule type (7 day or 5+2) based on restaurant schedule gathered earlier</i></p>	
Schedule	
<p>Program the schedule for the Dining Room and Kitchen thermostats</p> <p><i>Note: Up to 3 occupied / unoccupied events are allowed</i></p>	

Typical Schedule:

Installer to adjust based on operator schedule

Dining Room opens at 10:00am and closes at 10:00pm.

Drive Thru closes at 1:00am during the week and at 3:00am during weekends.

Dining Room - Weekdays	
Event Schedule	Time
Occupied 1	12:00 AM
Unoccupied 1	2:00 AM
Occupied 2	7:00 AM
Unoccupied 2	10:00 PM
Occupied 3	10:01 PM
Unoccupied 3	11:59 PM

Dining Room - Weekends	
Event Schedule	Time
Occupied 1	12:00 AM
Unoccupied 1	4:00 AM
Occupied 2	7:00 AM
Unoccupied 2	10:00 PM
Occupied 3	10:01 PM
Unoccupied 3	11:59 PM

Use arrow key to access weekend schedules

Kitchen - Weekdays	
Event Schedule	Time
Occupied 1	12:00 AM
Unoccupied 1	2:00 AM
Occupied 2	7:00 AM
Unoccupied 2	11:59 PM
Occupied 3	Not Used
Unoccupied 3	Not Used

Kitchen - Weekends	
Event Schedule	Time
Occupied 1	12:00 AM
Unoccupied 1	4:00 AM
Occupied 2	7:00 AM
Unoccupied 2	10:00 PM
Occupied 3	10:01 PM
Unoccupied 3	11:59 PM

Use arrow key to access weekend schedules

Drive Thru is open until 3:00am and clean up is compete in 1 hour. Restaurant is unoccupied at 4:00am

Note: The Fan must be in "ON" Mode - "Occupied" Mode during time periods when the Exhaust Fans are in operation. This schedule assumes drive through closing at 1:00am and clean up being complete at 2:00am. The restaurant would be unoccupied at 2:00am until 7:00am.

Troubleshooting:

1. Thermostat does not operate

- Check that the Trane EFlex Unit's Human Interface Display is in the "DISPLAY READ ONLY" Mode. The thermostat will not function if the EFlex Unit is not in the "DISPLAY READ ONLY" Mode
- Check power to the thermostat

Assistance:

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