

Solution

PositiV Building Health Monitor

Market

Restaurant

Application

Dinner House

Location

Midwest

Building

10,000 SqFt

Building Hours

11:00a.m. - 10:00p.m.

Data Period

December - February

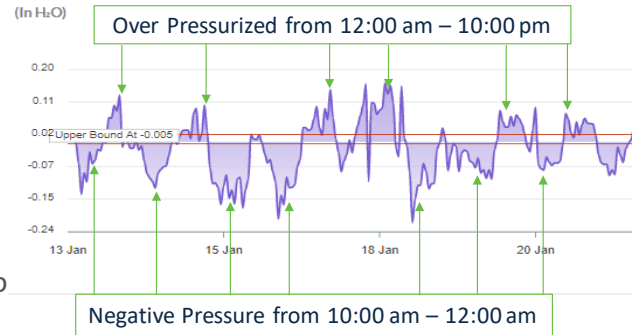
Overview

A dinner house restaurant chain suffered from such severe humidity issues at one of their locations that it caused over \$30,000 worth of damage to the wood interior in their restaurant. They also had a large amount of exhaust from places like their fireplaces and kitchen hoods. They realized that if they were having these issues at one location, then it was probably similar at more locations in their portfolio. Also, beyond the financial impacts of humidity issues, the facility team was worried they were unaware of issues and wanted to find a solution that would help them monitor the condition of their building. They setup a pilot program using PositiV to start proactively monitoring their facilities.

Observations

PositiV was able to help them troubleshoot some of the causes of their humidity issues and begin trending data to get ahead of future problems. Because they didn't have proper air turnover, they saw major swings in their building pressure. During operational hours when the exhaust is turned on, the building becomes extremely negatively pressurized. This could be from an insufficient or inefficient Make Up Air (MUA) systems or an issue with the MUA / kitchen hood interlock controls. Inversely, when exhaust fans shut off after cooking operations cease, the site becomes overly pressurized because an unnecessary amount of outdoor air is being brought into the building and conditioned.

Extreme pressure swings could directly lead to humidity fluctuations within the building. In negative pressure conditions, humid outside air can infiltrate the building and raise indoor humidity levels. Not only did this knowledge help them make adjustments to their system immediately, but they had the peace of mind knowing they could keep a pulse on their building.



90% Time the building is **outside** of the recommended **pressure thresholds** which could lead to **occupant comfort issues** and **excess energy spend**.

60% Time the building is **outside** of the **temperature thresholds** which could lead to **drafts, hot and cold spots, and general occupant discomfort**.

65% Time the building is **outside** of **humidity threshold** standards in the **summer** which could lead to **mold growth and wood warping**.

Keep a pulse on your building.
[Learn More.](#)



Action Items

- Ensure proper amount of outside air is being brought into the facility.
- All preventative maintenance checks are up to date.
- Kitchen interlocks are operating as designed.