

## Solution

Positiv Building Health Monitor

## Market

Restaurant

## Application

Quick Serve

## Location

East Coast

## Building

5,000 SqFt  
Newly Remodeled

## Building Hours

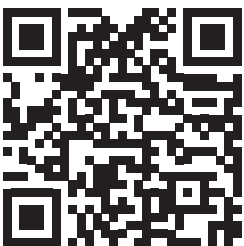
10:00a.m. - 2:00a.m.

## Data Period

November - January

Keep a pulse on your building.

[Learn More.](#)

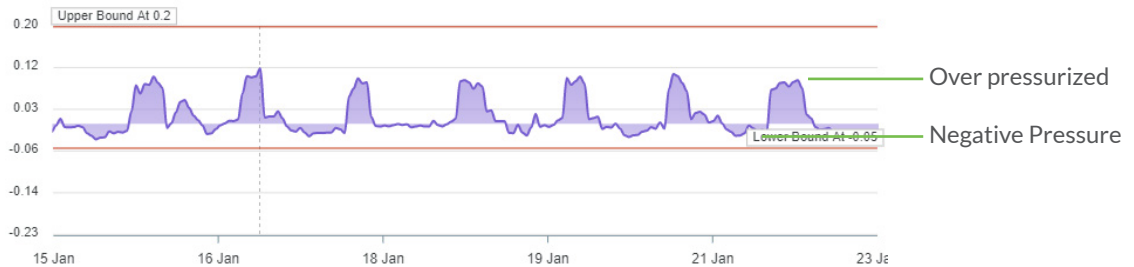


## Overview

A popular quick-service restaurant chain was looking for a way to add a level of protection into new builds and recently renovated facilities. This particular site had recently added two new RTUs so they wanted to verify that the equipment was working per design. They added Melink Corporation's patented Positiv® building health monitor to verify HVAC performance and continue to track and trend their building's performance.

## Observations

Although this site was recently remodeled, we were able to identify that the equipment was not operating to ideal efficiency. In fact, the site spent 88.6% of the time outside of set parameters for pressure, 46% of the time outside of set parameters for temperature, and 33.45% of the time outside of set parameters for humidity. The data collected by Positiv identified that the mechanical equipment is not maintaining consistent, positive pressure and is inducing large pressure swings dictated by building occupancy and cooking operations. In this case, the RTUs are conditioning an unnecessary amount of outside air when the building is closed thus inciting unnecessarily high heating and cooling costs, and not supplying a sufficient quantity of make-up air which is creating a negative pressure condition when the building is occupied.



- 88% Time the building is **outside** of the recommended **pressure thresholds** which could lead to **occupant comfort issues** and **excess energy spend**.
- 46% Time the building is **outside** of the **temperature thresholds** which could lead to **drafts, hot and cold spots**, and general occupant **discomfort**.
- 33% Time the building is **outside** of franchise **humidity threshold standards** which could lead to **mold growth** and **wood warping**.

## Additional Findings

- Indoor relative humidity trends match outdoor humidity trends, which indicate that the negative building pressure is influencing indoor conditions.
- The dew point is exceeding thresholds which can cause condensation and potential organic growth in hot, humid summer months.