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Improving Your Restaurant's Comfort Can Help Improve Your Restaurant's Revenue

DALLAS, TX (April 3, 2007) – The factors involved in choosing a place to dine are myriad, from the most obvious (great food) to intangibles that a patron may not even be able to verbalize, such as atmosphere. The all-important “atmosphere” can include everything from music and tableware to pure environmental factors like humidity and temperature that make an enormous difference in one’s reaction to the dining experience.

In addition to bringing patrons in the door, an excellent restaurant environment also helps raise employee morale, which may, in turn, increase the quality of food, customer service and overall employee satisfaction, all of which ultimately generate more sales. By collaborating with a quality HVAC manufacturer, restaurant owners can create a system that helps improve the indoor environment of an establishment for both customers and employees. There are a range of products designed specifically to improve the indoor environment by moderating temperature and humidity levels. Many of these solutions even help reduce energy expenses.

To improve your restaurant's environment, look for these types of equipment:

- Rooftop units featuring smart dehumidification systems that can independently control temperature and humidity levels. Make sure the dehumidification system initiates operation based on actual humidity levels and not just the temperature in the restaurant.
- Rooftop units with multiple stages of heating and cooling operation that can help eliminate temperature swings. The best systems can provide up to four stages of both heating and cooling for equipment up to 30 tons.
- Rooftop units with Demand Control Ventilation that can modulate the fresh air intake and match the actual needs of the building. This not only helps provide enough fresh outdoor air, but also helps limit energy expenses versus a standard damper that brings in a set amount of outdoor air.
- HVAC control systems with easy-to-use interfaces that make setting and changing temperature requirements simple and convenient. Even the best, most powerful control systems will not help meet the necessary comfort requirements if they are difficult for the restaurant manager to operate.

As a leading manufacturer of HVAC equipment and controls systems, Lennox offers a wide variety of products that help improve a restaurant’s environment. These solutions include the L Series® rooftop unit featuring the Humiditrol® dehumidification system and Demand Control Ventilation capability and the L Connection® Network line of commercial control systems with the new Comfort Sensor.

For more information on improving restaurant environments with Lennox, visit www.lennox.com or call 1-800-9-LENNOX.

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Lennox improves restaurant environments

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About Lennox Industries Inc

A worldwide leader in residential and commercial heating and air conditioning systems, Lennox Industries Inc. is based near Dallas, Texas. Deeply committed to helping consumers and businesses reduce energy needs and lessen their environmental impact, the company offers a wide range of resources for improving efficiency, including a selection of ENERGY STAR® qualified products. Lennox Industries is a subsidiary of Lennox International Inc., which operates in over 100 countries and is a global leader in the heating, ventilation, air conditioning and refrigeration markets. Lennox International stock is traded on the New York Stock Exchange under the symbol "LII." To learn more about Lennox International, visit www.lennoxinternational.com. To learn more about Lennox Industries, contact a Lennox sales representative or visit www.lennox.com.