



Building profits and loyalty

A great menu and noteworthy chef will draw first-time customers into your restaurants. It takes something more to bring them back. Customers want a dining experience that is comfortable and unique, and they prefer to support businesses that share common values. Beyond the branding of your interior design, your buildings are full of hidden potential. At Trane, we'll tap that potential to help you achieve a wide range of goals: Improving chef and server retention by creating outstanding working conditions. Reducing operating costs to give profits a lift. Aligning to customer values by prioritizing sustainability.



HVAC Systems - Scalable system solutions for maintaining ideal temperature, humidity and CO²



Optimized Equipment - Ductless, DX, Unitary, Air Handling, Terminal, and Chilled Water Systems



Building Automation Systems - Making precise control easier, mobile and data-rich



Intelligent Services™ - Monitoring and analytics to optimize your building and minimize unexpected downtime



Energy Services - Managing your energy supply and demand to reduce cost, optimize performance and improve sustainability



Building Services - Reliable, preventative and proactive scheduled maintenance and repair by factory trained technicians



Rental Systems - Promptly provides temporary, scalable HVAC and power from standard applications to complex solutions

Trane goes beyond... with solutions that build customer and staff loyalty

Trane offers a holistic approach to making your buildings a more valuable resource. We've moved into new spaces in restaurant performance, bringing expertise and innovation to industry-specific solutions such as total kitchen HVAC solutions, pre-configured and pre-programmed building controls, and strategic energy supply and demand management.

Our approach for restaurants begins with a few high-level questions: What are your challenges? What do you want to achieve? What's most important to your brand? Then we'll bring your buildings into the strategy.

Want to attract values-driven diners? Elevate your sustainability profile.

Using Earth's resources responsibly is everyone's concern, and consumers want their choices to make a difference. Trane's restaurant solutions address the "people, planet, profit" triple bottom line of sustainability. Powerful hoods and exhaust systems create better and safer working conditions. Energy-efficient solutions reduce carbon footprint while strengthening the bottom line.

Need to enhance your customer experience? Leverage digital solutions.

Restaurants fit into a unique space between large-scale commercial buildings and residential applications. Trane has specific solutions that are the perfect fit. App-accessible controls make it easier to maintain a consistent brand experience, even across multiple locations. Our digital solutions use open standard protocols, keeping you open to future innovation.



Struggling to increase profit margins? Look at reducing energy costs.

Managing the annual energy expense is still one of the most productive ways of reducing operating costs. Today the energy landscape is going through a transformation. Now we're going beyond energy efficiency, to managing your energy supply. Trane's capabilities cover purchasing strategies, sourcing, storage, consumption and overall grid network efficiency.

Let's go beyond...

We're combining industry experience, efficient equipment, connected building technologies and comprehensive energy services to make restaurants stronger and more profitable.

For more information, contact your local sales representative or visit trane.com/Retail



Trane – by Trane Technologies (NYSE: TT), a global climate innovator – creates comfortable, energy efficient indoor environments through a broad portfolio of heating, ventilating and air conditioning systems and controls, services, parts and supply. For more information, please visit trane.com or tranetechnologies.com.

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