

Meeting
your needs
the **easy way**



Restaurant application

Restaurants require heating, cooling, ventilation, hot water production and even refrigeration systems. Of course, none of these requirements should distract diners from enjoying the perfect ambience.

Daikin offers total control of temperature and air quality - avoiding cold draughts and noise - so that your restaurant is always fresh, comfortable and welcoming for your guests and employees.

Daikin systems can recover heat from kitchens to provide low cost heating and hot water. Adding our centralised control systems will ensure extra energy savings.

To produce your hot sanitary water, our Daikin Altherma products can offer you a CO₂-friendly alternative for gas or oil fired boilers. Thanks to its highly efficient heat pump technology, it outperforms fossil fuel installations by a big margin.

At Daikin, we believe it is important to design an HVAC system so that is adapted to your needs at all times. If your restaurant is not fully booked then your system should not run on full capacity either. With Daikin inverter compressors, your need is perfectly matched with the energy usage, saving energy 80% of the time.

If you have international presence, note that Daikin can support you across borders. The dedicated team at International Key Accounts keeps a close watch on your projects to make sure the system is tailor-made and the installation is in accordance with Daikin's high quality standards.

Our team stands for peace of mind, for you and for your guests. Enjoy your meal!

Supporting you
every step along the way.

Case Study Restaurant



“From now on,
we want to use **Daikin Altherma** for our hot water production”

This case study involves a world-leading fast-food restaurant, **operating globally in 120 countries**. This client has a strong focus on sustainability and green practices. Daikin's product range took care of the client's ventilation, heating, cooling and refrigeration needs. However, another opportunity to optimize the sustainability of our client presented itself.

The production of hot water can be costly if the required volume is high. The restaurants use up to 2000 litres of water per day at 60°C. Needless to say that an efficient technology could significantly reduce the heating cost.

With this in mind, the client hired an international consultancy to investigate which equipment was best suited to the production of hot sanitary water. Three products were compared: a CO₂-solution, a heat pump from a competitor and the Daikin Altherma heat pump. Based on a total evaluation, the **Daikin Altherma heat pump was selected as the preferred product for the production of hot sanitary water**.


As our equipment did not fully comply with some client requirements, and thanks to a strong cooperation between Daikin and the client, a customised solution was made in line with our client's expectations and requirements. This tailor-made product development was a result of trust, know-how, efficient communication and above all, the direct contact at headquarter level.

As an International Key Account, you will be in direct contact with **Daikins European headquarter with a single point of contact for all your needs**. Clients state that this really gives them ease of mind.

Thanks to this great experience, the client was able to benefit from a complete, sustainable and cost-efficient solution.

Becoming an International Key Account was really beneficial for them. **What about you?**

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