Friedrich Air Solutions

For decades, we have been a trusted partner for restaurants across the nation. We recognize the distinct challenges restaurants encounter, from hot and humid kitchens to bustling dining areas. Our comprehensive understanding enables us to provide tailored HVAC solutions that effectively maintain a comfortable dining atmosphere while keeping busy kitchens cool. With a range of Friedrich® equipment to cover a variety of restaurant spaces in varying climates, we help ensure optimal comfort, efficiency and cost-effectiveness for our restaurant partners.



Why Restaurants Choose Friedrich Commercial Air

Our innovative, reliable products are designed to elevate the dining experience for guests while efficiently managing kitchen temperatures. Like any business decision that must strike the right balance between performance and cost, we offer solutions catered to a spectrum of establishments, from cozy independents to expansive quick-service chains. Here are some reasons why restaurants opt for Friedrich:

Multi-stage Rooftop Units: These units adjust their cooling capacity based on demand. Operating at a lower stage during off-peak hours, they effectively conserve energy. As kitchen activity intensifies and customer traffic increases, the unit seamlessly ramps up to meet increased cooling needs.

National Account Expertise: We have a dedicated team, specialized in working with national accounts, with significant industry experience in restaurant applications. With a deep understanding of the needs of restaurant owners, we can deliver solutions that balance budget constraints and desired performance while providing the quick, knowledgeable responses your business demands.











Improved Customer Comfort: Friedrich's systems create a consistently comfortable dining experience, regardless of outside temperatures or kitchen activity. From multiple stages of cooling and heating to better match the heating or cooling load to advanced technologies like our PlusOne® HumidiDry® that provides superior humidity control and our patented VelociFin® gas heat exchanger, Friedrich commercial packaged units include many exclusive innovations to keep your customers comfortable.

Easy Maintenance: Friedrich's rooftop units prioritize serviceability, enabling swift and hassle-free maintenance to minimize downtime and provide consistent, reliable comfort throughout the restaurant.

Superior Replacement Option: The Friedrich

Renaissance[™] line of packaged commercial units was designed to match multiple existing RTU footprints, eliminating the need for a roof curb adapter in replacement scenarios and saving time and money while you get your building's HVAC up and running.

Friedrich Commercial Air Portfolio



Packaged Units

- Gas Electric, A/C
 Heat Pumps
 to 30 Tons)
- DOAS (3 to 60 Tons | 500 to 15,000 CFM)



Split Systems

- 1.5 to 20 Tons
- Air Conditioners
- Heat Pumps



Mini-split Systems

- Single-zone (9k to 36k Btu/h)
- Multi-zone (18k to 42k Btu/h)
- Low Ambient Heating
- Universal Heat Pump (25k to 60k Btu/h)



Hospitality and Industrial Systems

- VRP® Variable Refrigerant Packaged Air Conditioners (7k to 36k Btu/h)
- Vert-I-Pak® (9k to 22.5k Btu/h)
- FreshAire® Inverter PTACs (9k to 12k Btu/h)
- ZoneAire® PTACs (7k to 15k Btu/h)
- Hazardgard® Room Air Conditioners (15.7K to 21K Btu/h)
- Cooling and Heat Pumps

Learn more about Friedrich Commercial Air at

Friedrich.com/Commercial

CONTACT US

For additional information, contact your local Friedrich sales representative.

