

DESIGN OF AN AIR CONDITIONING SYSTEM FOR A HOTEL

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Summary

The aim of this project is to design the air-conditioning system for a hotel in Nicosia.

The procedure followed throughout this project is in accordance with the Carrier-Handbook of air-conditioning System Design adapted to computer program.

Architectural drawings for the building were provided.

Design conditions were given while ambient conditions were based on data obtained from the meteorological service in Nicosia.

Energy conservation was considered as a major factor in the design of the system.

This project can be separated into three parts.

The first part deals with the calculation of the cooling and heating loads.

The second part deals with the selection of the system to be employed and the sizing of equipment and piping as well as selection of equipment from manufacturers catalogues.

The third part provides technical specifications for the equipment materials used, an estimated cost analysis for the system employed and a scheme of maintenance for the major equipment used.

A complete set of detailed mechanical drawings are prepared in which the location of all the air-conditioning equipment including piping and controls is illustrated.

The project is divided into 8 chapters each chapter being explained in the foregoing contents.

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