

MECHANICAL ENGINEERING COURSE

DIPLOMA PROJECT

DESIGN OF AN AIR CONDITIONING SYSTEM  
FOR A HOTEL

*LAOS XENOPHON*  
*1993*

HIGHER TECHNICAL INSTITUTE	PROJECT NO. 2197
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## ACKNOWLEDGMENTS

I would like to express my sincere thanks, to my project supervisor, Mr Ioannis Mechaelides, Mechanical Engineer, Senior lecturer of the H.T.I. for his substantial assistance for the execution of this project.

I would also like to express my sincere thanks to Mr Ch Neophytou, Mechanical Engineer, Director of HITECO Ltd.

Also to Mrs E. Eleftheriou, P Stephanou, C Orphanos, P Mechael, and all Mechanical Engineers for their valuable assistance and guidance.

## SUMMARY

The aim of this project is to design the Air Conditioning System for a small hotel which has two floors of ten rooms and a ground floor which has restaurant, bar, lobby, kitchen and offices.

In the procedure of this project calculations of the  $u$ -value for the roof, floors and walls were performed. Also the calculations for the cooling and heating load using the E20-II program.

Then the system selection, the piping and ducting were performed. The selection of equipment followed and finally the preparation of the cost analysis.

All this are included in this project with the working drawings of the building.

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ACKNOWLEDGEMENTS

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