

Report By:

National TAB  
1329 E. KEMPER ROAD  
SUITE 4210  
CINCINNATI, OH 45246



**Report: Kitchen Equipment Eval**  
**Function: Test, Adjust, & Balance**  
**Date: 07/10/2023**

**PROJECT**  
**16 Lots Kitchen (Newport, KY)**

1 Levee Wy #2118

Newport, KY 41071

Client

FG Schaefer

# National TAB

Project: 16 Lots Kitchen (Newport, KY)

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Upon arrival all doors to mall and outside are closed. Space pressure relative to outside is -0.039". Space pressure relative to the mall is -0.035. The mall space pressure relative to outside is +0.0015.

Start of day BP -0.032, -0.039 direct reading across door to outside.

Hood readings were measured to validate exhaust air flow from (3) kitchen hoods.

Hood front left

121" hood with 6 filters 16x20

avg ft/min  $224 * 12.48 = 2795$

Hood front right

121" hood with 6 filters 16x20

avg ft/min  $159 * 12.48 = 1984$

Solo Hood Back

157" hood with (7) 16x20 filters, (1) 16x16

avg ft/min  $166 * 16.18 = 2685$

Total Hood CFM = 7,464cfm

Actions taken:

Adjusted OA on rtu-3 closer to 20%, 1256cfm.

Final building pressure measured at -0.03"

### Charbroiler

Initial single temp at thermometer- 9am- 213deg (dining room open to outside)

final single temp thermometer- 4pm- 223 deg (dining still open to outside)

Laser thermal spotting shows temps from 300-500 deg, see video (dining still open to outside)

Pass through window observing velocities from 77-96fpm when spanning from left to right with dining doors open. Velocities observed to fluctuate with 70-82fpm with dining doors closed.

Temperatures above were obtained with dining room doors open.

Based upon the temperature readings directly above the Charbroiler, the velocity thru the pass-through window, the data showed no affect on temperature variance on the piece of equipment. The negative pressure only impacts the supply duct in dining area causing it to sweat & will be warmer than normal due to the warm air pulling into space with garage doors open.

Kitchen Back (prep)



Front Right Hood



Front Left Hood



Flames Of Charbroiler



Dining Door



Front entrance



Pass Thru Measurement



With Dining Door Open



Wax Paper Placed



213\*(Dining Closed)



Showing Flames



Showing Flames



Showing Flames



223\* (Dining Open)



Duct sweat



Duct sweat



# Duct Sweat

