

This facility was taken over by CRG group to convert it to a Bru Restaurant. It originally was a restaurant. The facility already consisted of type 1 commercial hoods, dishwasher hood, and associated fans. The AHU was not modified & remain as is. The AHU units are located within the space & pulls outside air into the via an intake louver. The focus of the TAB work was to balance out the hood systems and associated exhaust & make up air fans, Set total airflow of kitchen AHU unit, and to measure the outside air is provided to the space via AHU & MUA systems.

The resultant hood smoke test found that the hood performance was acceptable. The building pressure for restaurant was slightly negative in pressure to close to neutral. IMC Commentary recommends maintaining a building pressure of $-0.02''\text{wc}$ to $+0.02''\text{wc}$ for the building which this facility pressures fell within these guidelines.