

**Report By:**

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



**Report: TAB**

**Function: Test, Adjust, & Balance**

**Date: 05/06/2025**

**Completed By: National TAB**

# **PROJECT**

**05-05-25 SWEETGREEN SANTA CLARA, CA  
(TAB, IAQ)**

2532 Augustine Drive

SANTA CLARA , CA 95054

## **Client**

OMAK Construction

7269 32nd ST

North Highlands, CA 95660

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

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# National TAB

## Project Summary

The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report are further details about your building performance including recommendations, asset data, and pictures. Our focus is to work with the trades to remedy any issues or deficiencies during the actual field balancing and not after the balancing has occurred to achieve a positive environment and outcome. The level of success is determined by the availability of the trades, possible parts needed, or time constraints.

### AHU's w/ Diffusers

Each of the AHU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each AHU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. If provided with outside air, the flow was measured via traverse. The outside air damper was adjusted until the airflow was within the design requirements. Any equipment that fell outside of that tolerance is noted throughout the report.

### General Exhaust Fan

The general exhaust fans were measured by reading each air device with a flow hood. The total airflow for each fan is equivalent to the sum of these readings. Fan speed was then adjusted so that the airflow was within tolerance of design. Each terminal device was balanced to within tolerance of the design volume using the installed volume dampers. Any equipment that fell outside of this tolerance is noted throughout the report.

### Final Building Tests

After completing the test and balance the final building pressure was measured. It was confirmed that the building pressure fell within acceptable tolerances of  $-0.02''$  wc to  $+0.02''$  wc and that the pressure measurement coincides with the actual and design net airflow. Any deviations from these standards are noted throughout the report.

## Issue List

- EXISTING DUCT WORK DOES NOT HAVE DAMPERS FOR BALANCING
- LOW AIRFLOW UNITS AHU- 1THROUGH 3
- LOW OA



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

Project Issue Information

**Issue Name :** EXISTING DUCT WORK DOES NOT HAVE DAMPERS FOR BALANCING  
**Description :** Existing ductwork do not have dampers installed for balancing diffusers or for balancing outside air. Recommend to have dampers installed for proper balancing.

**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough

**Status :** Open

**Priority :** Urgent                                      **Asset Tag :**

**Originated Date :** 05/06/2025 - Zack Eismin - National TAB

Project Issue File Details



05/06/2025



05/06/2025



05/06/2025



**05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)**

**Project Issue Information**

**Issue Name :** LOW AIRFLOW UNITS AHU- 1THROUGH 3  
**Description :** AHU-,2, and 3 are all unable to meet design airflows of 2000CFM AHU-1,2, and 3 are at 1628, 1687, and 1628 respectively.  
**Created By :** National TAB                      **Assigned To :** National TAB - Brianna Biggs  
**Status :** Open  
**Priority :** Urgent                                      **Asset Tag :**  
**Originated Date :** 05/06/2025 - Zack Eismin - National TAB



**05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)**

**Project Issue Information**

**Issue Name :** LOW OA  
**Description :** OA is low on all AHU's causing a negative building pressure of -0.046". Recommend to have a supply fan be installed to help force air into the AHU's.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** Urgent                                      **Asset Tag :**  
**Originated Date :** 05/06/2025 - Zack Eismin - National TAB

### AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
AHU1	BOH KITCHEN	2000	1628	1800	1529	200	99	10.0%	6.1%						
AHU2	FOH KITCHEN	2000	1687	1800	1566	200	121	10.0%	7.2%						
AHU3	DINING	2000	1638	1280	1317	720	321	36.0%	19.6%						
AHU4	DINING	1200	1139	770	828	430	311	35.8%	27.3%						
EF-1	KITCHEN HOOD											1350	1352		
EF-2	RESTROOMS													300	289
<b>TOTALS</b>		7200	6092	5650	5240	1550	852			0	0	1350	1352	300	289

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	1550	852
TOTAL EXHAUST	1650	1641
<b>NET AIRFLOW</b>	<b>-100</b>	<b>-789</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.041
SIDE	
REAR	-0.051
<b>AVERAGE</b>	<b>-0.046</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

---

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

---

- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✗

NOTES:

## CheckList List

- STEP 1: INITIAL WALKTHROUGH
- STEP 3: TEST, ADJUST AND BALANCE
- STEP 2: UNIT DATA AND EVA
- STEP 4: FINAL TESTS
- STEP4B: HOOD EVALUATION



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

CheckList Information

**Name :** STEP 1: INITIAL WALKTHROUGH **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/24/2025 - Tara Metcalf - National TAB

**Completed Date :** 05/06/2025 - Zack Eismin - National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

Review Plan Review Checklist, has it been signed off and meets our standards to start balancing? If not contact processor to ensure job is ready.

Comment:

YES

All diffusers and grilles are installed and match design?

Comment:

YES

All hood filters installed and accounted for?

Comment:

N/A

Hoods are wired and have power?

Comment:

N/A

Hood is free of alarms?

Comment:

N/A

Thermostats have power?

**Comment:**

YES

---

**Have trades/general contractor been notified about any issues and are they created on FaciliBuild?**

**Comment:**

YES



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

**CheckList Information**

**Name :** STEP 3: TEST, ADJUST AND BALANCE **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/24/2025 - Tara Metcalf - National TAB

**Completed Date :** 05/06/2025 - Zack Eismin - National TAB

**CheckList Item Details**

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?

Comment:

YES

Is space comfortable in all areas?

Comment:

YES

Is the space free of ventilation noise?

Comment:

YES

If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".

Comment:

N/A



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

**CheckList Information**

**Name :** STEP 2: UNIT DATA AND EVA **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 04/24/2025 - Tara Metcalf - National TAB  
**Completed Date :** 05/06/2025 - Zack Eismin - National TAB

**CheckList Item Details**

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's

Economizers are assembled and functional?

Comment:

NO, EXISTING UNITS DO NOT HAVE OA DAMPERS OR ECONOMIZERS. SEE ISSUES.

DCV Max damper opening position is set to minimum?

Comment:

N/A

Free cooling enthalpy set point set for lowest setting (Typically "D")

Comment:

N/A

Motors are all operating below the FLA rating?

Comment:

YES

Are belts tight?

Comment:

N/A

If direct drive unit is the speed controller working.

Comment:

YES

Is gas piping installed and valves turned on?

Comment:

N/A

Unit free of noticeable noise and vibration

Comment:

YES

EF's

Rotation is correct?

Comment:

YES

Belts are tight?

Comment:

YES

Grease cup installed on hood fan?

Comment:

NO

Hinge kit installed installed on hood fan?

Comment:

NO

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Comment:

YES

Flex conduit is long enough so that fan can be completely tilted back?

Comment:

YES

There is no major leakage around base of fan?

**Comment:**

YES

---

**Is the motor operating below the motor FLA rating?**

---

**Comment:**

YES

---

**For restroom fan(s) is the back draft damper installed and can it fully open?**

---

**Comment:**

YES

---

**Unit free of noticeable noise and vibration?**

---

**Comment:**

YES

---

**MUA**

---

**Rotation is correct?**

---

**Comment:**

N/A

---

**Gas piping is installed and valves are in on position?**

---

**Comment:**

N/A

---

**Heater tested and is functional?**

---

**Comment:**

N/A

---

**Internal motorized damper is fully opening?**

---

**Comment:**

N/A

---

**Motor is operating below the FLA rating?**

---

**Comment:**

N/A

---

**Unit free of noticeable noise and vibration?**

---

**Comment:**

N/A

---

**HOODS**

---

**Kitchen equipment installed in proper places?**

**Comment:**

N/A

---

**Can kitchen equipment be turned on for final smoke test?**

**Comment:**

YES

---

**DOCUMENTATION**

---

**Have trades/general contractor been notified about any issues and are they created on FaciliBuild?**

**Comment:**

YES

---

**AIR PURIFICATION INSPECTION**

N/A

**Comment:**

---

**PHI Air purifiers are installed?**

**Comment:**

N/A

---

**Are they installed after the evaporator coil or in the supply duct?**

**Comment:**

N/A

---

**Are they powered?**

**Comment:**

N/A

---

**If PKG installed inside of the blower compartment, is the wiring exposed to UV light protected with split loom or conduit?**

**Comment:**

N/A

---

**If Reme Halo, is it installed so that the air flow arrow is pointing correct direction?**

**Comment:**

N/A

---

**Is a UV warning sticker installed?**

---

**Comment:**

N/A

---

**Take picture of each air purifier and include in the report**

---

**Comment:**

N/A

---



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

CheckList Information

**Name :** STEP 4: FINAL TESTS **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/24/2025 - Tara Metcalf - National TAB

**Completed Date :** 05/06/2025 - Zack Eismin - National TAB

CheckList Item Details

**FINAL TESTS**

**HOOD CAPTURE TEST**

**List equipment turned on for testing**

**Comment:**

OVEN

**List smoke candle type used**

**Comment:**

45 SECONDS

**Smoke test capture - Perimeter of hood**

**Comment:**

100%

**Smoke test capture - Top of cooking surface**

**Comment:**

100%

**WITNESS**

**Date test was completed**

Yes

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

ZACK / NATIONAL TAB

---

**Site super name / Firm**

**Comment:**

CHRIS / GRAY WEST

---

**Owner representative name / Firm (if Applicable)**

N/A

**Comment:**

---

**Building pressure at front & back doors (All Systems On)**

Yes

**Comment:**

-0.046"

---

**ADDITIONAL**

---

**Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)**

**Comment:**

YES

---

**Thermostats are programmed?**

**Comment:**

YES



05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

CheckList Information

**Name :** STEP4B: HOOD EVALUATION **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/24/2025 - Tara Metcalf - National TAB

**Completed Date :** 05/06/2025 - Zack Eismin - National TAB

CheckList Item Details

HOOD AND OVEN EVALUATION

Is the oven covered by a hood?

**Comment:**

NO

What is the hood overhang over the front of the hood?

**Comment:**

N/A

What is hood overhang over the left and right sides of the oven?

**Comment:**

N/A

If vertical end panels are specified, are they installed?

**Comment:**

N/A

SMOKE TEST AT HOOD

**Comment:**

N/A

If oven is capable of turning on, it is required to be turned on for smoke test. Was oven on for smoke test?

**Comment:**

YES

---

**Smoke test the oven at the flue on the top of the hood - Capture %?**

**Comment:**

100%

---

**Smoke test the oven at perimeter of the oven - capture %?**

**Comment:**

100%

---

**Smoke test the oven at the perimeter of the hood - capture %?**

**Comment:**

N/A

---

**IF NO HOOD IS INSTALLED ABOVE THE OVEN**

---

**If no hood is installed above the oven, and it is only a grille, smoke test at the top of the oven at the flue and note the capture %. If smoke capture is very poor, hold the candle up by the grille after a few seconds so that the smoke alarms don't get set off.**

**Comment:**

100% CAPTURE

---

**SMOKE TEST AT OVEN**

---

**Confirm that the internal fan turns on as you open the oven door?**

**Comment:**

100%

---

**Smoke test at the oven doors as you are opening the door - capture %?**

**Comment:**

100%

---

**Smoke test at the oven doors when the doors are shut - capture %?**

**Comment:**

100%

---

**EXHAUST DISCHARGE AND OA INTAKES**

---

**Identify where the exhaust air is discharged and take pictures**

---

**Comment:**



**05/06/2025**

---

**Are there any outside air intakes nearby that would be able to re-entrain the exhaust smoke? Take pictures**

**Comment:**

NO

---

**Are there any building entrances or windows near the exhaust discharge where smoke that will cause smoke to enter unwanted spaces?**

**Comment:**

NO

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: AHU/RTU

Asset: AHU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	1617L01745
Model Num	CBX27UH-060	CBX27UH-60-460-6-02
Type	AHU	AHU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	N/A
OA Filter Size 1	-	N/A
Num Final Filter 1	-	1
Final Filter Size 1	-	20X24X1
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	480	480
Rated Amperage	-	4

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	2000	1628
SF RPM	-	HIGH SPEED
RA CFM	1800	1529
OA CFM	200	99
RL Voltage	-	485/485/485
RL Amperage	-	2.95/2.93/2.93
SF Rotation	-	CCW
SF System SetPt	-	HIGH SPEED
RA Damper Position	-	100%
Min OA Damper Position	-	100%
Min OA Damper Type	-	NONE
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.42"
Fan Suction SP	-	-0.66"
Fan Discharge SP	-	0.57"
Total ESP	0.80"	0.99"
Fan Total SP	-	1.23"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Zack Eismin on 05/06/2025

Notes:  
 UNIT IS UNABLE TO MEET DESIGN CURRENTLY 1415 / 2000 CFM  
 EXISTING DUCTWORK DOES NOT HAVE DAMPERS UNABLE TO BALANCE DIFFUSERS PROPORTIONALLY OR SET OA.

Written By: Zack Eismin on 05/06/2025

**Unit Data - PHOTO LOG**



**05/06/2025**

# National TAB

Project:05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

## AHU/RTU



### Diffuser Supply (GRD)

#### AHU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	CD1	12"	450	1	239	283	325	72.2
SGRD2	KITCHEN	ECD	12"	375	1	180	182	210	56.0
SGRD3	BOH KITCHEN	CD	14"	350	1	266	238	274	78.3
SGRD4	BOH KITCHEN	CD	14"	150	1	258	278	319	212.7
SGRD5	OPS RM	CD	6"	200	1	66	69	79	39.5
SGRD6	RR3	CD	6"	50	1	49	57	65	130.0
SGRD7	RR	CD	6"	50	1	17	22	25	50.0
SGRD8	RR3	CD	10"	325	1	204	220	253	77.8
SGRD9	RR VESTIBLE	CD	6"	50	1	56	66	78	156.0
Total				2000		1335	1415	1628	81.4%

Completed By: Zack Eismin on 05/06/2025

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: AHU/RTU

Asset: AHU2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	1617L01744
Model Num	CBX27UH-060	CBX27UH-60460-6-02
Type	AHU	AHU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	N/A
OA Filter Size 1	-	N/A
Num Final Filter 1	-	1
Final Filter Size 1	-	20X24X1
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	480	480
Rated Amperage	-	4

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	2000	1687
SF RPM	-	HIGH SPEED
RA CFM	1800	1566
OA CFM	200	121
RL Voltage	-	484/484/484
RL Amperage	-	2.9/2.9/2.9
SF Rotation	-	CCW
SF System SetPt	-	HIGH SPEED
RA Damper Position	-	100%
Min OA Damper Position	-	100%
Min OA Damper Type	-	NONE
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.51"
Fan Suction SP	-	-0.77"
Fan Discharge SP	-	0.59"
Total ESP	0.80"	
Fan Total SP	-	

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Zack Eismin on 05/06/2025

Notes:  
 UNIT IS UNABLE TO MEET DESIGN 1444/2000 CFM  
 UNIT PROPORTIONALLY BALANCED LOW.  
 OA DUCT DOES NOT HAVE DAMPERS TO ADJUST AIRFLOW

Written By: Zack Eismin on 05/06/2025

## Unit Data - PHOTO LOG



05/06/2025

# National TAB

Project:05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

## AHU/RTU



### Diffuser Supply (GRD)

#### AHU2/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	COLD PREP	CD2	12"	500	1	343	349	407	81.4
SGRD2	HOT PREP	CD2	12"	475	1	417	345	403	84.8
SGRD3	KITCHEN	CD2	12"	125	1	104	93	109	87.2
SGRD4	KITCHEN	CD2	12"	250	1	130	177	207	82.8
SGRD5	KITCHEN	CD2	12"	250	1	159	187	219	87.6
SGRD6	KITCHEN	CD2	12"	400	1	295	293	342	85.5
Total				2000		1448	1444	1687	84.35%

Completed By: Zack Eismin on 05/06/2025

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: AHU/RTU

Asset: AHU3

AREA:FOH KITCHEN/DINING

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	1517L01774
Model Num	CBX27UH-060	CBX27UH-60-460-6-02
Type	AHU	AHU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	N/A
OA Filter Size 1	-	N/A
Num Final Filter 1	-	1
Final Filter Size 1	-	20X24X1
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	480	480
Rated Amperage	-	4

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	2000	1638
SF RPM	-	HIGH SPEED
RA CFM	1280	1317
OA CFM	720	321
RL Voltage	-	485/485/485
RL Amperage	-	2.95
SF Rotation	-	CCW
SF System SetPt	-	HIGH SPEED
RA Damper Position	-	100%
Min OA Damper Position	-	100%
Min OA Damper Type	-	NONE
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.37
Fan Suction SP	-	-0.83"
Fan Discharge SP	-	0.51"
Total ESP	0.80"	0.88"
Fan Total SP	-	1.34"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Zack Eismin on 05/06/2025

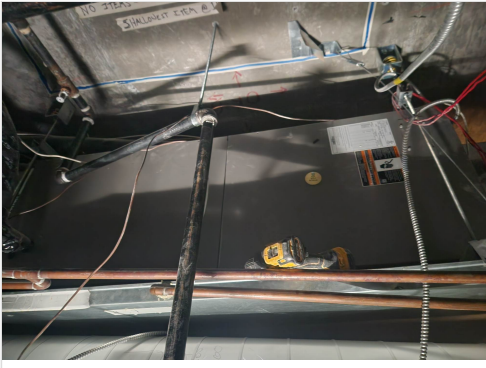
Notes:

UNIT IS UNABLE TO MEET DESIGN 1468 /2000 CFM.

EXISTING DUCTWORK DOES NOT HAVE DAMPERS DIFFUSERS CANNOT BE SET PRORTIONALLY AND OA CANNOT BE SET.

Written By: Zack Eismin on 05/06/2025

## Unit Data - PHOTO LOG



05/06/2025

# National TAB

Project:05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

## AHU/RTU



### Diffuser Supply (GRD)

#### AHU3/FOH KITCHEN/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	R	10"	350	1	223	223	247	70.6
SGRD2	DINING	R	10"	300	1	311	311	345	115.0
SGRD3	DINING	R	10"	300	1	274	274	304	101.3
SGRD4	DINING	R	10"	350	1	201	201	223	63.7
SGRD5	DINING	R	10"	350	1	198	198	219	62.6
SGRD6	DINING	R	10"	350	1	261	261	290	82.9
Total				2000		1468	1468	1628	81.4%

Completed By: Zack Eismin on 05/06/2025

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: AHU/RTU

Asset: AHU4

AREA: DINING

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	1617F06728
Model Num	CBX27UH-036	CBX27UH-036-460-6-02
Type	AHU	AHU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	N/A
OA Filter Size 1	-	N/A
Num Final Filter 1	-	1
Final Filter Size 1	-	20X24X1
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	0.5
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	480	480
Rated Amperage	-	2.1

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	1200	1139
SF RPM	-	HIGH SPEED
RA CFM	770	828
OA CFM	430	311
RL Voltage	-	485/485/484
RL Amperage	-	1.6/1.6/1.6
SF Rotation	-	CCW
SF System SetPt	-	HIGH SPEED
RA Damper Position	-	100%
Min OA Damper Position	-	100%
Min OA Damper Type	-	NONE
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.33"
Fan Suction SP	-	-0.59"
Fan Discharge SP	-	0.44"
Total ESP	0.80"	0.77"
Fan Total SP	-	1.03"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Zack Eismin on 05/06/2025

Notes:

EXISTING DUCTWORK DOES NOT HAVE DAMPERS DIFFUSERS CANNOT BE BALANCED AND OA CANNOT BE SET.

Written By: Zack Eismin on 05/06/2025

# National TAB

Project:05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

## AHU/RTU



### Diffuser Supply (GRD)

#### AHU4/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	E	10"	300	1	229	229	229	76.3
SGRD2	DINING	R	10"	300	1	333	333	333	111.0
SGRD3	DINING	R	10"	300	1	291	291	291	97.0
SGRD4	DINING	R	10"	300	1	286	286	286	95.3
Total				1200		1139	1139	1139	94.92%

Completed By: Zack Eismin on 05/06/2025

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: FAN - Exhaust

Asset: EF1

AREA:HOOD FAN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	7053221
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	.75	0.75
Motor Rpm	-	1900
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	9.8
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	1350	1352
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	LOW
RL Voltage	-	117
RL Amperage	-	5.2
Total ESP	1.00"	1.02"
Fan Inlet SP	-	-1.02
Fan Discharge SP	-	ATM

Completed By: Zack Eismin on 05/06/2025

### Unit Data - PHOTO LOG



05/05/2025

# National TAB

Project: 05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)



## System/Unit: FAN - Exhaust

Asset: EF2

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	SB-081-6-X	SB-081-6-X
Serial Num	-	16116148
Type	CEILING	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	MARATHON
Frame	-	48aY
Horsepower	.17	0.17
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	3.6
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	300	289
Fan RPM	-	1378
Fan Rotation	-	CCW
Motor RPM	-	1773
System SetPt	-	1 TURN OPEN
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	1.00"	0.69"
Fan Inlet SP	-	-0.69"
Fan Discharge SP	-	ATM

Completed By: Zack Eismin on 05/05/2025

### Unit Data - PHOTO LOG



05/05/2025

# National TAB

Project:05-05-25 SWEETGREEN SANTA CLARA, CA (TAB, IAQ)

## FAN - Exhaust



Diffuser Ret/Exh (GRD)

### EF2/RESTROOMS

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EF2-EGRD1	RESTROOM	EG	6"	75	1	93	70	70	93.3
EF2-EGRD2	RESTROOM	EG	6"	150	1	115	142	142	94.7
EF2-EGRD3	RESTROOM	EG	6"	75	1	47	77	77	102.7
Total				300		255	289	289	96.33%

Completed By: Zack Eismin on 05/05/2025

