

Report By:

**National TAB
105 Stone Village Drive
Fort Mill, SC 29708**



**Report: TAB Report
Function: Test, Adjust, & Balance
Date: 02/12/2026
Completed By: National TAB**

**PROJECT
02-09-26 QT #1061 ROCK HILL, SC**

3836 CELANESE RD

ROCK HILL, SC

Client

**QUIKTRIP
4705 SOUTH 129TH EAST AVENUE
TULSA, OK 74134**

National TAB

Project: 01-26-26 QT #1065 CHARLOTTE, NC

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National TAB

Project: 01-26-26 QT #1065 CHARLOTTE, NC
Function: Test, Adjust, & Balance

Project Summary

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.

RTU's (Roof Top Units)

Each of the RTU's was measured with a flow hood to establish total flow. The total flow was then adjusted via the VFD so that airflow fell within design tolerances. All diffusers on the kitchen RTU were balanced to the engineer's design flow. The diffusers on the sales floor were only adjusted when there were noticeable issues present like drafting or dampers that were found completely closed. The Hoods On outside air rate was set by first establishing the typical QT set point at the Emerson controller and then making manually adjustments on the roof. The hoods off airflow setpoint was found by adjusting the damper position at the Emerson controller until the design airflow was achieved. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. After completion of TAB all overrides were released.

Kitchen Exhaust Hood & Associated Fans

The kitchen exhaust fan was measured at the hood filter bay utilizing a velocity matrix and a manufacturer's correction factor. Each filter velocity is multiplied by the manufacturer's corrected area. The sum of these readings equals the total flow of the exhaust fans. The total flow of the exhaust was then adjusted to within tolerance of the design flow.

Restroom Exhaust Fans

The restroom exhaust fans were measured with a flow hood. The total flow was balanced for the fan with the exception of the new grille over the combi-oven, which was balanced to the listed design.

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 and that the pressure measurement coincides with the actual and design net airflow. Any deviations from these standards are noted throughout the report. The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat on to ensure satisfactory hood capture and containment.

CheckList List

- 01: RTU's/AHU's
- 02: Exhaust Fans
- 03: Hoods
- 04: Final Tests



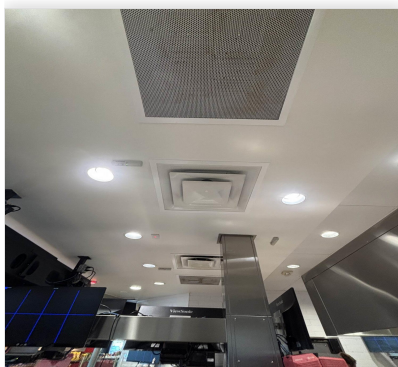
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CheckList Information

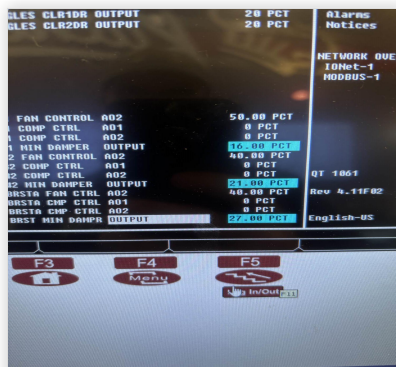
Name : 01: RTU's/AHU's **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/26/2025 - Trinity Dodds - National TAB
Completed Date : 02/12/2026 - Christian Moller - National TAB

CheckList Item Details

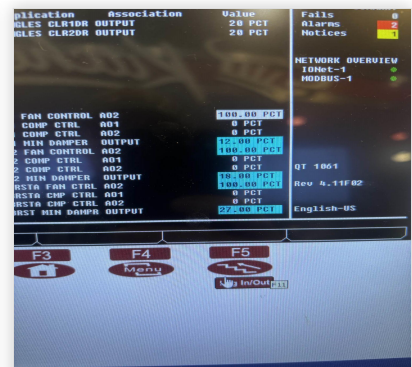
RTU's/AHU's



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Evaporator coils are clean?

Pass

Comment:

Condenser coils are clean?

Pass

Comment:

Gas piping is installed and valves are turned on?

Pass

Comment:

Unit free of noticeable noise and vibration

Pass

Comment:



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CheckList Information

Name : 02: Exhaust Fans **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/26/2025 - Trinity Dodds - National TAB

Completed Date : 02/12/2026 - Christian Moller - National TAB

CheckList Item Details

EF's

Hinge kit installed installed on hood fan?	Pass
--	------

Comment:

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

Comment:

No major leakage around the fan base	Pass
--------------------------------------	------

Comment:

Unit is free of noise and vibration	Pass
-------------------------------------	------

Comment:



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CheckList Information

Name : 03: Hoods **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/26/2025 - Trinity Dodds - National TAB

Completed Date : 02/12/2026 - Christian Moller - National TAB

CheckList Item Details

HOODS

Hood is free of alarms? Pass

Comment:

Hood is free of damage? Pass

Comment:

End panels are installed per prototype? Pass

Comment:



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CheckList Information

Name : 04: Final Tests **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/26/2025 - Trinity Dodds - National TAB

Completed Date : 02/12/2026 - Christian Moller - National TAB

CheckList Item Details

FINAL CHECKS

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

Fryer, Pizza oven

List smoke candle type used

Comment:

Smoke candles were not used; I only observed cooking.

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed

02/12/2026

Comment:

TAB tech name / Firm

Comment:

Christian Moller / NTAB

Site super name / Firm

Comment:

Randy Edmonds / Ascent construction

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

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

Pass

Comment:

Hood on: Front: 0.028" Back: 0.03" Hood off: Front: 0.025" Back: 0.027"

Issue List

- EF-1 not working
- EF-2 no speed controller
- RTU 3 left in hand
- Unit final filters dirty
- Wrong cook line diffusers



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Project Issue Information

Issue Name : EF-1 not working
Description : EF-1 is not running. Upon arrival the speed controller was in the high setpoint, this may have burnt the motor out causing it to shut off. Needs immediate repair to balance.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Urgent **Asset Tag :** EF1
Originated Date : 02/12/2026 - Christian Moller - National TAB

Project Issue File Details



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Project Issue Information

Issue Name : EF-2 no speed controller
Description : EF-2 is missing its speed controller. The combi oven portion of the unit is balanced, however, if the men's RR needs more exhaust the speed controller must be fixed.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Medium **Asset Tag :** EF2
Originated Date : 02/12/2026 - Christian Moller - National TAB

Project Issue File Details



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Project Issue Information

Issue Name : RTU 3 left in hand
Description : RTU 3 does not go into its highest speed when the hood is turned on, as per design. So the unit was left in hand at max speed.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : High **Asset Tag :** RT-3
Originated Date : 02/12/2026 - Christian Moller - National TAB

Project Issue File Details



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Project Issue Information

Issue Name : Unit final filters dirty
Description : All RTU final filters were dirty due to the dust and dirt from renovations. They were not dirty enough to effect balancing but will need to be replaced in the near future.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 02/12/2026 - Christian Moller - National TAB

Project Issue File Details



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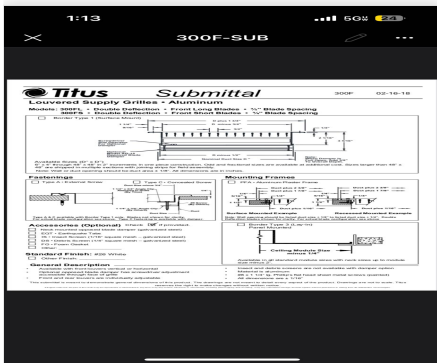


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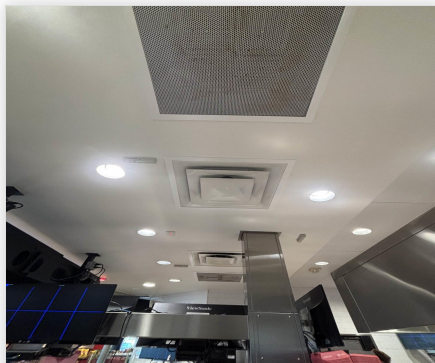
Project Issue Information

Issue Name : Wrong cook line diffusers
Description : The cook line diffusers are not the louvered supply grilles with adjustable deflection blades as per design. The ones installed now work fine as temporary grilles.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : High **Asset Tag :** RT-3
Originated Date : 02/12/2026 - Christian Moller - National TAB

Project Issue File Details



02/12/2026



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