Report By:

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

NATIONAL TAB

Comfort. Under control.

Report: PRELIM
Function: Test, Adjust, & Balance
Date: 03/29/2023

PROJECT

03-27-23 FOOD LION #2834 - CHESNEE, SC

712 S. ALABAMA AVE

CHESNEE, SC 29323

Client

TRS-SESCO LLC

721-A Park Centre Dr

Kernersville, NC 27284

Project Summary

The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report is further detail 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) w/ Diffusers
Each of the RTU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each RTU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. 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.

Kitchen Exhaust Hood & Associated Fans
Each 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. . Any EF's that fell outside of this tolerance is noted throughout the report.

MUA (Make Up Air Unit) w/ PSP
Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles
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.
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.

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Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-1

Description : LOW FLOW, UNIT IS AT FLA AND MAX SETPOINT

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

Status : Open

Originated Date : 03/28/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-2

Description : NOT OPERATIONAL

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

Status : Open

Originated Date : 03/28/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-3

Description : UNIT IS NOT OPERATIONAL

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

Status : Open

Originated Date : 03/27/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-4

Description : UNIT IS NOT OPERATIONAL

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

Status : Open

Originated Date : 03/28/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-5

Description : SPEED CONTROLLER DOES NOT WORK, FIXATED AT ONE SPEED. FLOW IS BELOW DESIGN

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

Status : Open

Originated Date : 03/28/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : EF-7

Description : UNIT IS NOT OPERATIONAL

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

Status : Open

Originated Date : 03/27/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : HEF-1

Description : HOOD CFM IS 83% OF DESIGN: 1492 CFM / 1800 CFM. 0 TURNS OPEN AND REQUIRES A SHEAVE CHANGE.

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

Status : Open

Originated Date : 03/27/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : MUA-1

Description : UNIT IS AT FLA AND 0 TURNS OPEN. ACTUAL CFM IS 363 CFM AND DESIGN CFM IS 1050 CFM. SUPPLY PLENUM NEEDS TO BE CLEANED

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

Status : Open

Originated Date : 03/27/2023 - Antonio Flores-De La Cruz - National TAB

Project Issue File Details

MUA-1.jpeg

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : NO DAMPER INSTALLED 3-3 & 3-4

Description : NO DAMPER INSTALLED 3-3 & 3-4.

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

Status : Open

Originated Date : 03/28/2023 - Zack Epps - National TAB

Project Issue File Details

3-3.jpeg

Mens-RR.jpeg

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : RTU-1

Description : MOTOR NEEDS SHEAVE CHANGE. UNIT IS AT 77% OF DESIGN, 15844 CFM OUT OF 20400 CFM.

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

Status : Open

Originated Date : 03/28/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : RTU-2

Description : UNIT IS NOT OPERATIONAL

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

Status : Open

Originated Date : 03/27/2023 - Antonio Flores-De La Cruz - National TAB

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

Project Issue Information

Issue Name : RTU-3 NO DAMPERS INSTALLED

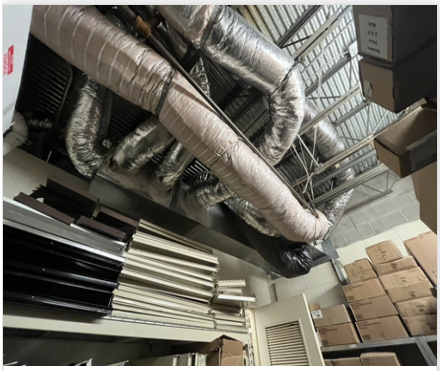
Description : NO DAMPERS INSTALLED FOR ANY GRILLS

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

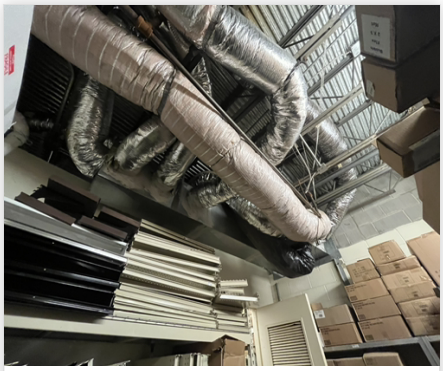
Status : Open

Originated Date : 03/28/2023 - Zack Epps - National TAB

Project Issue File Details



RTU-3.jpeg



RTU-3.jpeg

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
RTU-1	SAKES	20250	15844	17250	13408	3000	2436	14.8%	15.4%						
RTU-2	DELI/BAKERY	8000	0	7000	0	1000	0	12.5%	#DIV/0!						
RTU-3	OFFICES	1200	1226	1200	0		1226	0.0%	100.0%						
MUA-1	DELI HOODS									1050	318				
EF-1	MENS EMP. RR													150	74
EF-2	WOMENS EMP. R													225	0
EF-3	LOUNGE													300	0
EF-4	WOMENS RR													150	0
EF-5	MENS RR													150	54
EF-7	JANITOR AREA													150	0
HEF-1	KH-1											1800	1492		
HEF-2	KH-2											2100	1929		
TOTALS		29450	17070	25450	13408	4000	3662			1050	318	3900	3421	1125	128

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	5050	3980
TOTAL EXHAUST	5025	3549
NET AIRFLOW	25	431

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	
SIDE	
REAR	
AVERAGE	**#DIV/0!**

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:

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

STORE FRONT

STOREFRONT.jpeg

RTU-1

RTU-1.jpeg

RTU-2

RTU-2.jpeg

RTU-3

RTU-3.jpeg

EF-1

EF-1.jpeg

EF-2

EF-2.jpeg

EF-3

EF-3.jpeg

EF-4

EF-4.jpeg

EF-5

EF-5.jpeg

EF-6

EF-6.jpeg

EF-7

EF-7.jpeg

MUA-1

MUA-1.jpeg

HD-1

HD-1.jpeg

HD-2

HD-2-SUPPLYPLENUM.jpe...

HD-2.jpeg

Notes/Comments :

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	YES
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	YES
Thermostats have power?	NO THERMOSTATS
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	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?	NO ECONOMIZERS
DCV Max damper opening position is set to minimum?	NA
Free cooling enthalpy set point set for lowest setting (Typically "D")	NA
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES
If direct drive unit is the speed controller working.	YES
Is gas piping installed and valves turned on?	YES
Unit free of noticeable noise and vibration	RTU-1 AND RTU-2 HAVE NOTICEABLE NOISE FROM PULLEYS

EF's

Rotation is correct?	YES
Belts are tight?	YES
Grease cup installed on hood fan?	YES
Hinge kit installed installed on hood fan?	NO
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	NO HINGE KIT

Flex conduit is long enough so that fan can be completely tilted back?	NO HINGE KIT
There is no major leakage around base of fan?	YES
Is the motor operating below the motor FLA rating?	YES
For restroom fan(s) is the back draft damper installed and can it fully open?	CEILING MOUNTED FANS
Unit free of noticeable noise and vibration?	YES
MUA	
Rotation is correct?	YES
Gas piping is installed and valves are in on position?	NO GAS PIPING
Heater tested and is functional?	NA
Internal motorized damper is fully opening?	NA
Motor is operating below the FLA rating?	YES
Unit free of noticeable noise and vibration?	NO
HOODS	
Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	NA
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

Comfort. Under control.

03-27-23 FOOD LION #2834 - CHESNEE, SC

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	YES
Is space comfortable in all areas?	YES
Is the space free of ventilation noise?	YES
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

Notes/Comments :

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU1 AREA:SALES

Unit Data		
	Design	**Actual**
MFG	SEASONS 4	SEASONS 4
Serial Num	-	B6212-0899084
Model Num	1SJZ32-0472-DN7.0-20RC	1SJZ32-0472-DN7.0-20RC
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num Final Filter 1	-	8
Final Filter Size 1	-	16X30X4
Num Final Filter 2	-	8
Final Filter Size 2	-	20X25X4

Test Data		
	Design	**Actual**
SF CFM	20400	15844
SF RPM	-	1241
RA CFM	17400	13407
OA CFM	3000	2436
RL Voltage	-	209.5, 210.3, 210.5
RL Amperage	-	50.3, 50.4, 43.8
SF Rotation	-	CW
Min OA Damper Position	-	MANUAL
Min OA Damper Type	-	MANUAL

Motor Data		
	Design	**Actual**
Motor MFG	-	SUPER E
Frame	-	284T
Horsepower	-	25
Motor Rpm	-	1788
Phase	3	3
Rated Voltage	208	200
Rated Amperage	-	69.5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.93"
Fan Suction SP	-	-2.51"
Fan Discharge SP	-	0.71"
Total ESP	-	1.64"
Fan Total SP	-	3.22"

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	12.75"
Motor Bore Size	-	2"
Motor Sheave SetPt	-	0TO
Fan Sheave Size	-	12.75"
Fan Sheave Bore	-	2.4375"
Belt CL Distance	-	33"
Num of Belts	-	2
Belt Size	-	BX97
Belt Alignment	-	CORRECT

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

Completed By: Brianna Biggs

Notes: MOTOR SHEAVE NEEDS REPLACEMENT. CFM IS AT 77% OF DESIGN. FILTER PD: 0.45" COIL PD: 0.47" EVAP COIL PD: 0.66"

National TAB

Project:03-27-23 FOOD LION #2834 - CHESNEE, SC

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/SALES

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	VESTIBULE	S1		800		612		658	82.3
SGRD2	VESTIBULE	S1		400		332		343	85.8
SGRD3	SALES	S1		950		916		801	84.3
SGRD4	SALES	S1		950		678		700	73.7
SGRD5	SALES	S1		950		235		707	74.4
SGRD6	SALES	S1		950		708		734	77.3
SGRD7	SALES	S1		750		531		546	72.8
SGRD8	SALES	S1		750		423		583	77.7
SGRD9	SALES	S1		500		435		401	80.2
SGRD10	SALES	S1		500		298		378	75.6
SGRD11	SALES	S1		500		368		391	78.2
SGRD12	SALES	S1		500		345		380	76.0
SGRD13	SALES	S1		500		312		384	76.8
SGRD14	SALES	S1		500		316		356	71.2
SGRD15	SALES	S1		500		310		329	65.8
SGRD16	SALES	S1		500		316		369	73.8
SGRD17	SALES	S2		650		415		468	72.0
SGRD18	SALES	S2		600		402		451	75.2
SGRD19	SALES	S2		600		404		448	74.7
SGRD20	SALES	S2		600		312		475	79.2
SGRD21	SALES	S2		600		376		471	78.5
SGRD22	SALES	S2		600		311		451	75.2
SGRD23	SALES	S2		600		558		476	79.3
SGRD24	SALES	S2		600		430		454	75.7
SGRD25	SALES	S2		600		596		490	81.7
SGRD26	SALES	S2		600		740		494	82.3
SGRD27	SALES	S2		600		495		485	80.8
SGRD28	SALES	S2		600		482		506	84.3
SGRD29	BACK OF STORE	S5		500		615		409	81.8
SGRD30	BACK OF STORE	S3		550		870		434	78.9
SGRD31	BACK OF STORE	S3		550		442		423	76.9
SGRD32	BACK OF STORE	S3		550		764		451	82.0
SGRD33	BACK OF STORE	S3		500		929		398	79.6

Completed By: Brianna Biggs on

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:DELI/BAKERY

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3499F44627
Model Num	48TJD024	48TJD024
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	2,1
OA Filter Size 1	-	20X25X1, 20X20X1
Num Final Filter 1	-	8
Final Filter Size 1	-	16X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	7.5
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	25

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	7"
Motor Bore Size	-	1.25"
Motor Sheave SetPt	-	-
Fan Sheave Size	-	11"
Fan Sheave Bore	-	1.5"
Belt CL Distance	-	15.25"
Num of Belts	-	1
Belt Size	-	BX54
Belt Alignment	-	CORRECT

Test Data		
	Design	**Actual**
SF CFM	8000	-
SF RPM	-	-
RA CFM	7000	-
OA CFM	1000	-
RL Voltage	-	210.8, 210.4, 208.4
RL Amperage	-	9.0, 8.4, 8.1
SF Rotation	-	CW
RA Damper Position	-	-
Min OA Damper Position	-	-
Min OA Damper Type	-	-
OA Enthalpy Setpt	-	-

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-
Fan Suction SP	-	-
Fan Discharge SP	-	-
Total ESP	-	-
Fan Total SP	-	-

General		
	Design	**Actual**
Fan Rotation Correct	-	YES CW
Unit Filters Clean	-	YES
Condensate Drain Installed	-	YES

Completed By: Brianna Biggs

Notes: UNABLE TO ADJUST MOTOR. CFM IS AT 39% OF DESIGN. UNABLE TO OPEN OA VENT. OA FILTERS NEED REPLACED.

National TAB

Project:03-27-23 FOOD LION #2834 - CHESNEE, SC

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/DELI/BAKERY

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	SALES	S4		1040	1	343		343	33.0
SGRD2	SALES	S1		300	1	131		131	43.7
SGRD3	SALES	S1		300	1	139		139	46.3
SGRD4	WOMENS RR	S1		100	1	91		91	91.0
SGRD5	MENS RR	S1		100	1	96		96	96.0
SGRD6	DELI/BAKERY	S4		1000	1	339		339	33.9
SGRD7	DELI/BAKERY	S4		1000	1	370		370	37.0
SGRD8	DELI/BAKERY	S4		1040	1	393		393	37.8
SGRD9	DELI/BAKERY	S4		1040	1	422		422	40.6
SGRD10	DELI/BAKERY	S4		1040	1	422		422	40.6
SGRD11	DELI/BAKERY	S4		1040	1	348		348	33.5

Completed By: Brianna Biggs on

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU3 AREA:OFFICES

Unit Data		
	Design	**Actual**
MFG	BRYANT	BRYANT
Serial Num	-	NL
Model Num	577CNWE42090	577CNWE42090
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num Final Filter 1	-	1
Final Filter Size 1	-	24X15X1

Motor Data		
	Design	**Actual**
Motor MFG	-	BROAD OCEAN
Frame	-	NL
Horsepower	-	0.50
Motor Rpm	-	DD
Phase	3	1
Rated Voltage	208	208
Rated Amperage	-	3.8

Drive Data		
	Design	**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	1226
SF RPM	-	DD
RA CFM	-	1226
RL Voltage	-	210.3
RL Amperage	-	3.5
SF Rotation	-	CCW

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.3741
Fan Suction SP	-	-0.6240
Fan Discharge SP	-	0.4687
Total ESP	-	0.8428
Fan Total SP	-	1.0927

General		
	Design	**Actual**
Fan Rotation Correct	-	YES CCW
Unit Filters Clean	-	YES
Condensate Drain Installed	-	YES

Completed By: Brianna Biggs

Notes: NO DAMPERS INSTALLED

National TAB

Project:03-27-23 FOOD LION #2834 - CHESNEE, SC

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU3/OFFICES

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	BREAK ROOM	S1		250		170	253	253	101.2
SGRD2	BREAK ROOM	S1		250		141	208	208	83.2
SGRD3	WOMENS EMP. RESTROOM	S1		100		61	98	98	98.0
SGRD4	MENS EMP. RESTROOM	S1		100		83	130	130	130.0
SGRD5	OFFICES	S1		150		90	140	140	93.3
SGRD6	OFFICES	S1		200		196	195	298	149.0
SGRD7	OFFICES	S1		250		135	298	199	79.6

Completed By: Brianna Biggs on

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:MENS EMPLOYEE RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	-NA	NA
Serial Num	-	NL
Type	-	CEILING
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	SMITH
Frame	-	NL
Horsepower	-	0.0167
Motor Rpm	-	1250
Phase	3	NL
Voltage (rated)	208	115
Amperage (rated)	-	1.1
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	150	74
Fan RPM	-	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	MAX
RL Voltage	-	125.8
RL Amperage	-	1.0
Total ESP	-	0.0023
Fan Inlet SP	-	-0.0023
Fan Discharge SP	-	ATM

Completed By: Antonio Flores-De La Cruz

Notes:

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF2 AREA:WOMENS EMPLOYEE RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	-NA	NA
Serial Num	-	NL
Type	-	CEILING
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	SMITH
Frame	-	NL
Horsepower	-	0.083
Motor Rpm	-	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.5
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	225	-
Fan RPM	-	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	DD
RL Voltage	-	-
RL Amperage	-	-
Total ESP	-	-
Fan Inlet SP	-	-
Fan Discharge SP	-	-

Completed By: Brianna Biggs

Notes: NOT OPERATIONAL

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF3 AREA:LOUNGE

Unit Data		
	Design	**Actual**
MFG	COOK	COOK
Model Num	100C17DEC	100C17DEC
Serial Num	-	296SJ96396
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	COOK
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	3.4
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	300	-
Fan RPM	1205	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	NA
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.375"	-
Fan Inlet SP	-	-
Fan Discharge SP	-	-

Completed By: Brianna Biggs

Notes: UNIT IS NOT OPERATIONAL

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF4 AREA:WOMENS RESTROOMS

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Serial Num	-	NL
Type	-	CEILING
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	SMITH
Frame	-	NL
Horsepower	-	0.0167
Motor Rpm	-	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.0
Service Factor	-	1.0

Test Data		
	Design	**Actual**
CFM	150	-
Fan RPM	-	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	NA
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	-	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	ATM

Completed By: Brianna Biggs

Notes:

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF5 AREA:MENS RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Serial Num	-	90255
Type	-	CEILING
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	PACKARD
Frame	-	NL
Horsepower	-	0.13
Motor Rpm	-	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	0.40
Service Factor	-	1.0

Test Data		
	Design	**Actual**
CFM	150	54
Fan RPM	-	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	NA
RL Voltage	-	119
RL Amperage	-	0.3
Total ESP	-	0.019
Fan Inlet SP	-	-0.019
Fan Discharge SP	-	ATM

Completed By: Antonio Flores-De La Cruz

Notes:

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF6 AREA:MECHANICAL ROOM

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Serial Num	-	NA
Type	-	UPBLAST
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	NA
Motor Rpm	-	NA
Phase	3	3
Voltage (rated)	208	NA
Amperage (rated)	-	NA
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	-	-
Fan RPM	-	-
Fan Rotation	-	CCW
Motor RPM	-	-
System SetPt	-	-
RL Voltage	-	217.5, 217.5, 218.4
RL Amperage	-	3.7, 5.4, 5.7
Total ESP	-	-
Fan Inlet SP	-	-
Fan Discharge SP	-	ATM

Completed By: Brianna Biggs

Notes: UNIT AND MOTOR DATA UNACESSIABLE.

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF7 AREA:JANITOR AREA

Unit Data		
	Design	**Actual**
MFG	COOK	COOK
Model Num	90C17DEC	90C17DEC
Serial Num	-	296SJ96396
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	COOK
Frame	-	NL
Horsepower	0.167	0.167
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	2.36
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	150	-
Fan RPM	1196	DD
Fan Rotation	-	DD
Motor RPM	-	DD
System SetPt	-	-
RL Voltage	-	-
RL Amperage	-	-
Total ESP	0.375"	-
Fan Inlet SP	-	-
Fan Discharge SP	-	-

Completed By: Brianna Biggs

Notes: NOT OPERATIONAL

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: HEF-1 AREA:

Unit Data		
	Design	**Actual**
MFG	PENN	PENN
Model Num	FX13BHFT	FX13BHFT
Serial Num	-	000215134
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	60HZ
Horsepower	-	0.75
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	3.30
Service Factor	-	1.25

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	2.50"
Motor Bore Size	-	0.625"
Motor Sheave SetPt	-	0 TO
Fan Sheave Size	-	6.25"
Fan Sheave Bore	-	0.75"
Belt CL Distance	-	5.50"
Num of Belts	-	1
Belt Size	-	AX23

Test Data		
	Design	**Actual**
CFM	1800	1492
Fan RPM	-	783
Fan Rotation	-	CCW
Motor RPM	-	1782
RL Voltage	-	211.1,210.4, 211.2
RL Amperage	-	1.8,1.8,1.9
Suction ESP	-	0.31"
Discharge ESP	-	ATM
Total ESP	-	0.31"

Completed By: Zack Epps

Notes: NEEDS SHEAVE CHANGE

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: HEF-2 AREA:

Unit Data		
	Design	**Actual**
MFG	PENN	PENN
Model Num	FX13BHFT	FX13BHFT
Serial Num	-	000215135
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	58HZ
Horsepower	-	0.75
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208-230
Amperage (rated)	-	3.30-4.18
Service Factor	-	1.25

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.125"
Motor Bore Size	-	1"
Motor Sheave SetPt	-	2 TO
Fan Sheave Size	-	5"
Fan Sheave Bore	-	0.75"
Belt CL Distance	-	6"
Num of Belts	-	1
Belt Size	-	4L240

Test Data		
	Design	**Actual**
CFM	2100	1929
Fan RPM	-	810
Fan Rotation	-	CCW
Motor RPM	-	1779
RL Voltage	-	211, 211, 210
RL Amperage	-	1.8, 1.7, 2.0
Suction ESP	-	0.28"
Discharge ESP	-	ATM
Total ESP	-	0.28"

Completed By: Zack Epps

Notes:

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: FAN - Supply

Comfort. Under control.

Asset: SF1 AREA:DELI HOODS

Unit Data		
	Design	**Actual**
MFG	AEROLATOR	AEROLATOR
Model Num	NA	NA
Serial Num	-	BT2-05
Type	-	BELT
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MAGNETEK
Frame	-	L48
Horsepower	-	0.33
Motor Rpm	-	1725
Phase	3	1
Voltage (rated)	208	115/230
Amperage (rated)	-	5.8/2.9
Service Factor	-	1.35

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.125"
Motor Bore Size	-	1.125"
Fan Sheave Size	-	6"
Fan Sheave Bore	-	0.75"
Belt CL Distance	-	12.25"
Num of Belts	-	1
Belt Size	-	4L380
Belt Alignment Verified	-	CORRECT

Gas Heat		
	Design	**Actual**

Test Data		
	Design	**Actual**
CFM	1050	318
SF RPM	-	844
Motor RPM	-	1779
RL Voltage	-	121
RL Amperage	-	5.8
Total ESP	-	-
Fan Discharge SP	-	-

General		
	Design	**Actual**
Fan Rotation Correct	-	YES CW

Completed By: Brianna Biggs

Notes: SUPPLY PLENUM NEEDS CLEANED. BELT IS STARTING TO FALL APART. UNIT IS AT MAX AMPS. LOW ON FLOW

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	AEROLATOR	AEROLATOR
Model Num	ASW	ASW
Job / Serial Num	-	000207945
Type	TYPE I ISLAND	TYPE 1 ISLAND
Hood length	72	72"
Hood Width	60	60"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	20X20
Filter Size 2	-	20X25
Filter Qty 1	-	2
Filter Qty 2	-	1
Filter AK factor size 1	-	2.68
Filters AK factor size 2	-	3.42
Filter Total AK Area	-	8.78
Filter1 FPM	-	158
Filter2 FPM	-	189
Filter3 FPM	-	162
Filter Ave FPM(corr)	-	170
CFM	1800	1492

Cooking Equipment		
	Design	**Actual**
Item 1	-	OVEN

Completed By: Brianna Biggs

Notes: MOTOR SETPOINT: 0TO NEEDS SHEAVE CHANGE

National TAB

Project: 03-27-23 FOOD LION #2834 - CHESNEE, SC

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Job / Serial Num	-	000207945
Type	TYPE I ISLAND	ISLAND
Hood length	72	72"
Hood Width	48	48"
Supply Plenum Type	-	PSP
Supply Plenum Width	-	48"
Supply Plenum Length	-	3.25"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	20X20
Filter Size 2	-	20X16
Filter Qty 1	-	1
Filter Qty 2	-	3
Filter AK factor size 1	-	2.68
Filters AK factor size 2	-	2.08
Filter Total AK Area	-	8.92
Filter1 FPM	-	202
Filter2 FPM	-	225
Filter3 FPM	-	227
Filter4 FPM	-	208
Filter Ave FPM(corr)	-	480
CFM	2100	1929

Cooking Equipment		
	Design	**Actual**
Item 1	-	FRYER
Item 2	-	FRYER

Test Data Supply		
	Design	**Actual**
Ave FPM(corr)	-	-
CFM	1050	318

Completed By: Zack Epps

Notes: CONDUCTED A TRAVERSE AND OBTAINED 318 CFM SUPPLY PLENUM NEEDS TO BE CLEANED