

Summary

Purpose of the visit was to perform a “Refresh” TAB of the space. The HVAC in the space is served by WSHP’s. The locations of diffusers does not match the original design plan. The area on the mechanical plans that is shown as a patio was enclosed and is now served by three additional WSHP’s. Only the air side of the WSHP was balanced, the water side was outside the scope of this visit. The outside air for the WSHP’s as well as the hood MUA is served by an OAHU (Outside air unit). The hood exhaust is served by a PCU

The WSHP’s were all measured and airflow reported as is. Not all units are achieving design airflow. There appears to be no adjustment on the units. Looked through the manual and discussed with the service company on site and no adjustment was found. WSHP-9 was found to not be running. Some of the units have poor access.

The MUA was initially found to be very low on flow. The PSP at the hood was found to be clogged. The service contractor dropped the PSP’s and cleaned them out. The MUA was able to be increased to design airflow.

EF-2 (restrooms) and EF-3 (Dish Hood) were both low on flow initially and were increased to design airflow.

The final building pressure was measured as positive +0.0021” even though the net airflow in the building was -533 CFM. This indicates that possibly the base building is affecting the pressurization of Steak 48.

Recommendations

1. WSHP-9 serving the kitchen area needs to be repaired as it is not running. The service company was notified while on site.