

FW: Jack Stack Bbq Lenexa - air balance needed

Will Turnbough <Will@nationaltab.com>

Tue 7/26/2022 4:26 PM

To: Purchase Orders <po@nationaltab.com>

I'll need to get a credit card before we perform this work. But you can get created in Hub until then.



Will Turnbough | VP National Markets
NEBB Certified Professional

National TAB

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From: Austin Carpenter <austinc@jackstackbbq.com>
Sent: Tuesday, July 26, 2022 2:30 PM
To: Will Turnbough <Will@nationaltab.com>
Cc: Bennett Clark <bennettc@jackstackbbq.com>
Subject: RE: Jack Stack Bbq Lenexa - air balance needed

Will,

This is approved.

Also, I spoke with Mike Conroy over at Captive Aire and he was going to call you so we can all work together on getting this building balance corrected.

Thanks,
Austin



Austin Carpenter
Director of Facilities & Design
Jack Stack Barbecue

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9000 W 137th St., Overland Park, KS, 66221

From: Will Turnbough <Will@nationaltab.com>
Sent: Tuesday, July 26, 2022 2:17 PM
To: Austin Carpenter <austinc@jackstackbbq.com>
Cc: Bennett Clark <bennettc@jackstackbbq.com>
Subject: RE: Jack Stack Bbq Lenexa - air balance needed

Please see attached
 Thanks,



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From: Austin Carpenter <austinc@jackstackbbq.com>
Sent: Tuesday, July 26, 2022 2:12 PM
To: Will Turnbough <Will@nationaltab.com>
Cc: Bennett Clark <bennettc@jackstackbbq.com>
Subject: RE: Jack Stack Bbq Lenexa - air balance needed

Will,

Please put together a proposal for this work.

Thanks,
 Austin



Austin Carpenter
 Director of Facilities & Design
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From: Will Turnbough <Will@nationaltab.com>
Sent: Tuesday, July 26, 2022 1:41 PM

To: Austin Carpenter <austinc@jackstackbbq.com>
Cc: Bennett Clark <bennettc@jackstackbbq.com>
Subject: RE: Jack Stack Bbq Lenexa - air balance needed

Caution: This email originated outside of our organization.

Austin

I've been looking into this project. We did the balance about a year ago and there were a number of deficiencies noted (see page 4).

Few concerns from that list related to the issues you are having now. I'm not sure if these issues were resolved or not.

1. Hood 6 airflow is low (1903 CFM out of 3150 CFM design). That means heat could be escaping and causing discomfort in the kitchen.
2. MUA's 1, 2, and 5 were set above design to make the building pressure positive. But with the MUA's being unconditioned, it might be better that we reduce these now. I'll need to look at closer to see if feasible.
3. RTU-6 (kitchen) airflow is 80% of design. The outside air on this unit was set to design which is a 40% ratio. That may be too high and may need to be reduced.
4. RTU-6 economizer is getting stuck periodically resulting in alarms.
5. RTU-4 (kitchen) blower is periodically not running. Appeared to be an issue with the VFD

So what I would suggest for scope of this return trip is:

1. Check/balance RTU-4 and 6 (kitchen units) airflow.
2. Reduce OA on RTU-4
3. Check/balance on RTU-1
4. Reduce MUA if possible to reduce how much unconditioned air is being dumped into the kitchen.
5. Re-set all OA's and balance hoods so that we get the building pressure neutral again. Review the overall building balance to see if we can tweak flows for better individual equipment performance.
6. Review discharge air temperatures on RTU's to ensure they're cooling adequately.
7. See if we can identify whether or not the issues above were resolved.

Let me know what you think and I'll get you a proposal

Thanks,



Will Turnbough | VP National Markets
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From: Austin Carpenter <austinc@jackstackbbq.com>
Sent: Tuesday, July 19, 2022 10:34 AM
To: Will Turnbough <Will@nationaltab.com>
Cc: Bennett Clark <bennettc@jackstackbbq.com>
Subject: Jack Stack Bbq Lenexa - air balance needed
Importance: High

Will,

As I mentioned on the phone, I would like to get our Lenexa restaurant retested and balanced. I know we have a negative air pressure in the private dining room and also want to take a close look at the 2 kitchen units as we have a lot of exhaust hoods back there. Ive included the construction drawing set in the link below, as well as the Captive Aire exhaust hood/fan/mau balance reports attached.

Link to drawings: <https://www.dropbox.com/s/t69pl8cp90ejgmh/Lenexa%20-%20Jack%20Stack%20Current%20Set%20of%20CD%27s.pdf?dl=0>

Let me know if you need anything else.

Thanks,
Austin



Austin Carpenter

Director of Facilities & Design

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