

The Back of House systems consist of (4) hoods with two hoods in operation with one exhaust fan & two other hoods in operation with the other exhaust fan. A factory Direct employee of Captive Aire came to the site & started up the system & measured airflows & balanced the Exhaust fans systems and the DOAS system. National TAB verified the Exhaust hood flow rates & also performed smoke test on each hood to ensure 100% smoke capture. National TAB set up the hood temp sensor setpoints to ensure the hoods energize (fans turn on) when cooking equipment is turned on in a short period of time even if the fan switch is manually off. The service technician also verified the temperature performance of the RTU unit to ensure proper heating & cooling cycles.

Enclosed is the Captive Aire startup-balance report along with the balancing of the general exhaust fans that was performed by National TAB.