Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/24/2025

Completed By: National TAB

PROJECT

03-24-25 CAVA MARLTON, NJ

349 ROUTE 70 WEST

MARLTON, NJ 08053

Client

CAVA

702 H ST NW

2nd floor

Washington, DC 20001

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

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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.

CheckList List

- FIV - EF'S
- FIV - HVAC DUCTWORK
- FIV - RTU'S
- FIV – HOODS
- FIV – MUA
- FPT - BUILDING PRESSURE AND HOOD CONTAINMENT
- FPT - KEF'S
- FPT - RTU's
- FPT – MUA

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FIV - EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/21/2025 - Tyler Youells - National TAB		

CheckList Item Details

Unit Tag matches the design and submittal MFG and Model	Pass
Comment:	
Each exhaust fan is proper tagged for proper identification with tags sized and placed on the fan for visual ease	Pass
Comment:	
Fans are installed in the correct location and orientation	Pass
Comment:	
All packing, material and debris has been removed from the blower/wheel housing and the motor compartment	Pass
Comment:	
Fan wheels turn easily by hand (turn power off prior to testing)	Pass
Comment:	
Fans grease duct curb top plate is properly transitioned to the fan inlet and flush on top of the curb, sealed to the fan base to prevent leakage	Pass
Comment:	

Exhaust fans have external disconnects and are connected to allow full hinging of each exhaust fan	Pass
Comment:	
Fan is properly hinged and supported when hinged fully back for grease duct access (for Halton fans, ensure the base mounted disconnect is not hitting the fan base/curb when fully hinged back)	Pass
Comment:	
Grease cups are properly installed and connected to the fan base grease drain to prevent spilling outside of the grease cup	Pass
Comment:	
Exhaust fans are located 5ft from parapet wall and 10ft from any fresh air intake.	Pass
Comment:	

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FIV - HVAC DUCTWORK	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
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CheckList Item Details

KVS - GREASE DUCT (HOOD SYSTEM)

Grease duct is sized and routed per plan	Pass
Comment:	
Grease duct is properly supported	Pass
Comment:	
Grease duct has code required negative pitch from fan inlet back to the hood riser connection	Pass
Comment:	
Grease duct has required clean-out doors installed, labeled, and accessible for removal/cleaning. Doors are located as required by code	Pass
Comment:	
Grease duct clean-out doors are secured using tool less fasteners and seal fully when hand tightened	Pass
Comment:	
Grease duct is centered in the curb and transitions as required to ensure the fan inlet is fully covered by the grease duct opening. Duct top plate flanges to the edges of the curb and is secured and flat so that the fan sits flush and square.	Pass

Comment:	
Grease duct is wrapped if welded duct, or is double wall round duct?	Pass
Comment:	
KVS - MUA DUCT (HOOD SYSTEM)	
MUA duct is routed and sized as per plan	Pass
Comment:	
MUA duct is properly supported	Pass
Comment:	
MUA duct seams are sealed air tight using proper sealant and application for SMACNA pressure rating of duct systems	Yes
Comment:	
MUA duct is externally insulated and taped to prevent vapor barrier from being breached	Pass
Comment:	
MUA duct drop box and transitions are done to encourage laminar flow and avoid restrictions	Pass
Comment:	
Branch take-off's have accessible dampers exposed for the TAB team to adjust each line as necessary	Pass
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	N/A
Comment:	
Connection to the hood MUA plenum is secured and foil taped to prevent air leakage	Pass
Comment:	
RESTROOM DUCT	

Restroom duct is routed and sized per plan	Pass
Comment:	
Restroom duct is properly supported	Pass
Comment:	
Duct seams are sealed	Yes
Comment:	
Dampers are accessible to TAB team for balancing	Pass
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	Pass
Comment:	
Duct is secured to exhaust register	Pass
Comment:	
Gravity damper is installed, opens and closes freely, and is sealed to prevent air leakage	Pass
Comment:	
Duct to curb transition is centered and sized to ensure it covers the entire fan inlet. Curb top plate is flush and secured to the ends of the curb.	N/A
Comment:	
HVAC DUCT	
Kitchen and Dining room duct is routed and sized as per plan	Pass
Comment:	
Ducts are properly supported	Pass
Comment:	
Ductwork is externally insulated	Yes

Comment:

Dining exposed duct is internally insulated

Duct seams are sealed air tight using proper sealant and application for SMACNA pressure rating of duct systems	Pass
Comment:	
Ducts are securely insulated as per specificatins and foil taped to prevent air barrier from being breached	Pass
Comment:	
Takeoffs are installed to serve required terminal diffusers and are equipped with accessible dampers for TAB team access and can be opened or closed fully with no impingements	Pass
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	Pass
Comment:	
Takeoff to diffuser is installed securely to prevent slippage and air leakage	Pass
Comment:	
All diffuser neck or opening sizes are installed as planned	Pass
Comment:	
Supply and Return duct transitions to top of RTU curb, sized to full width and length of opening and is flashed fully to the sides of the curb.	Pass
Comment:	

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FIV - RTU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/21/2025 - Tyler Youells - National TAB		

CheckList Item Details

RTU IDENTIFICATION, ORIENTATION & LOCATION

Each RTU is tagged for proper identification with tags sized and placed on the fan for visual ease	Pass
Comment:	
Identify and ensure the RTU label information and size is correct	Pass
Comment:	
Ensure proper location of unit	Pass
Comment:	
Ensure orientation of curb & RTU is per plan	Pass
Comment:	
Ensure Packing in the blower compartment has been removed	Pass
Comment:	

RTU - INSTALLATION DETAILS

With disconnect switch "off" spin the indoor and outdoor fan wheel's by hand and ensure they spin freely	Pass

Comment:

Ensure Roof Curb is fully flashed by roofing material and secured and curb is level	Pass

Comment:

Inspect the interior of the supply heat exchange compartment and return air compartment - validate that the duct is flashed and sealed to the top of the curb to prevent leakage or short cycling	Pass

Comment:

Hail guards installed on outdoor condenser coils	N/A

Comment:

Landlord provided units

RTU - ACCESSORIES

Power connected & disconnect installed	Pass

Comment:

Gas line connected per specification (size, painting, supports, shut-off valves, traps)	Pass

Comment:

OA hood & filters installed	Pass

Comment:

Economizer wired to control board	Pass

Comment:

Evaporator coil filters are properly installed with specified MERV rating	Pass

Comment:

Economizer damper is installed properly	Pass

Comment:

Economizer OA temperature / enthalpy sensors installed and wired	Pass

Comment:	
Thermostat and humidity (if applicable) control wires wired to RTU terminals	Pass
Comment:	
Condensate drain installed per specification	Pass
Comment:	
Condensate line drains away from unit to a approved roof drain	N/A
Comment:	
Belts are tight?	Pass
Comment:	
Pulleys aligned?	Pass
Comment:	
MERV rated filters are installed and are clean?	Pass
Comment:	

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FIV – HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
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CheckList Item Details

HOOD INSTALLATION DETAILS

Kitchen hoods tags match design and submitted information	Pass
Comment:	
Kitchen hoods are hung Level using 1/2" threaded rod	Pass
Comment:	
Kitchen hoods are supported using beam clamps and/or Unistrut per required structural and local AHJ requirements	Pass
Comment:	
Kitchen hoods are hung level front to back and side to side	Pass
Comment:	
Kitchen hoods are hung at 80" AFF	Pass
Comment:	
Kitchen Hoods are flush against the wall along the bottom and each of it's side walls.	Pass
Comment:	

Caulk is applied (less than 1/8" thick) from the hood against all wall surfaces or between connecting side to side hoods to prevent grease accumulation inside any crevice.	Pass
Comment:	
There are no penetrations into the hood canopy other than fire system nozzles	Pass
Comment:	
The hood is in "As New" condition with no visible damage, rust, pitting, or other blemishes	Pass
Comment:	
All protective film has been peeled away from the wall or other areas of impingement to assure it can be easily and fully removed prior to cleaning.	Pass
Comment:	
HOOD ACCESSORIES	
End panels are installed	Pass
Comment:	
Hood filters are installed	Pass
Comment:	
Grease cups are installed	Pass
Comment:	
Ceiling Wrappers are installed and the ceiling grid is fixed to the top of the ceiling wrappers	Pass
Comment:	
Hood control panel has been identified and is located as per plan, is accessible, and contains all components and temperature sensors to meet local interlock (normal and abnormal conditions) and heat auto on/off functionality.	Pass
Comment:	

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FIV – MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/21/2025 - Tyler Youells - National TAB		

CheckList Item Details

MUA Tag information matches design and submittal criteria	Pass
Comment:	
MUA Fan has a permanent tag for identification located on the unit located and sized for visual ease	Pass
Comment:	
MUA is installed in the proper location and orientation	Pass
Comment:	
MUA intake is a minimum 10ft from any exhaust, roof vent or dirty air source	Pass
Comment:	
Blower compartment and internal heater area is free of packing material, debris, and dirt	Pass
Comment:	
Blower wheel turns freely by hand (turn power off prior to testing)	Pass
Comment:	
All MUA compartment and control doors are fully accessible, minimum 36" clearance for service allowing the doors to fully open without restriction	Pass

Comment:	
MUA Electrical disconnect is external to the unit and properly wired	Pass
Comment:	
Outdoor air awning is installed and fitted with proper OA mesh filters	N/A
Comment:	
Condensate drain is installed (for cooling MUA's) with proper traps, clean-outs, and drain away from the unit to an acceptable roof drain	Pass
Comment:	
Refrigeration line sets are installed and connected properly with adequate supports per specifications	N/A
Comment:	
Condenser is installed away from any grease producing exhaust fans and located as per roof plan	Pass
Comment:	
Condenser's electrical disconnect is external to the unit and properly wired (if applicable)	N/A
Comment:	
Condenser hail guards are installed (if applicable)	N/A
Comment:	
All Condenser compartment and control doors are fully accessible, minimum 36" clearance for service allowing the doors to fully open without restriction (if applicable)	N/A
Comment:	
Gas line is installed per specification and properly supported	Pass
Comment:	
Gas line is installed per specification and properly supported and contains maintenance shut-off valve, trap, and regulator (if line pressure requires it). MUA is equipped with inlet gas pressure gauge to validate incoming gas pressure is suitable	Pass

Comment:

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FPT - BUILDING PRESSURE AND HOOD CONTAINMENT	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
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CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	
Comment:	
BURNER	
List smoke candle type used	
Comment:	
45 SEC SMOKE	
Smoke test capture - Perimeter of hood (%)	
Comment:	
100%	
Smoke test capture - Top of cooking surface (%)	
Comment:	
100%	
WITNESS	
Date test was completed	03/24/2025

Comment:

TAB tech name / Firm

Comment:

Tyler/NTi

Site super name / Firm

Comment:

Pete/ELS

Owner representative name / Firm (if Applicable)

Comment:

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)

Comment:

Yes

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CheckList Information

Name :	FPT - KEF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/24/2025 - Tyler Youells - National TAB		

CheckList Item Details

Exhaust fans wheel rotation is correct	Pass
Comment:	
TAB firm has balanced the exhaust fans to proper design levels	Pass
Comment:	
All motor and electrical readings are below the full load rating of each fan	Pass
Comment:	
Exhaust Fans do not have any unusual noise or vibration while operating	Pass
Comment:	
Smoke and Grease from exhaust fans appear to properly elevate above the parapet wall and off the roof.	Pass
Comment:	
Hoods have been started up by the manufacturers rep?	Pass
Comment: SDV complete	
Hoods free of alarms?	Pass

Comment:

Only alarm is for pressure switch which will go away when ansul tank is connected

Exhaust fans modulate to high speed when kitchen equipment is on and at cooking temperatures? If not, adjust modulation/offset down.	Pass

Comment:

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FPT - RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/24/2025 - Tyler Youells - National TAB		

CheckList Item Details

THERMOSTAT PROGRAMMING AND CALIBRATION

Time is correct on the thermostats	Pass
Comment:	
Occupied Time = 7:30 AM	Pass
Comment:	
Occupied Heat setpoint = 68	Pass
Comment:	
Occupied Cooling setpoint = 72	Pass
Comment:	
Dehumidification Setpoint = 55%	N/A
Comment:	
Occupied Fan = On	Pass
Comment:	
Unoccupied Time = 12:00AM	Pass

Comment:	
Unoccupied Heat setpoint = 60	Pass
Comment:	
Occupied Cooling setpoint = 80	Pass
Comment:	
Unoccupied Fan = Auto	Pass
Comment:	
Actual measured temperature is within +/-1 degree of temperature displayed on thermostat. If not calibrate the sensor	Pass
Comment:	
Actual measured RH is within +/-3 % of displayed RH at RTU or thermostat. If not calibrate the sensor	N/A
Comment:	
CONTROL WIRING VALIDATION	
Economizer Dry Bulb sensor wired	Pass
Comment:	
Economizer Dry Bulb sensor operational	Pass
Comment:	
OCP/OCC terminal wired correctly	Pass
Comment:	
Thermostat Wired correctly (R,C,Y1,Y2,W1,W2)	Pass
Comment:	
Humidity Sensor Wired correctly	N/A
Comment:	

CALIBRATION & PROGRAMMING

RTU OA DB StPt, Reading Accuracy (+/- 2 degrees / 10 minute time to calibrate to actual reading)	N/A
Comment:	

RTU MAT StPt, Reading Accuracy (+/- 2 degrees / 10 minute time to calibrate to actual reading)	N/A
Comment:	

RTU MAT Low StPt

Comment:

N/A

RTU Low T Lockout

Comment:

N/A

Economizer set to 28 BTU/lb enthalpy setpoint.	Pass
Comment:	

Temperature tests

Outside air temperature / humidity

Comment:

52.1F/74%

Full cooling LAT/H

Comment:

RTU-1: 44F/68.1% RTU-2: 53.6F/75.7%

Full heating LAT/H

Comment:

RTU-1: 110.5F/14% RTU-2: 112.3F/14.7%

OUTDOOR AIR / RELIEF DAMPER

If power exhaust installed, set point is higher than the OA damper setpoint	N/A

Comment:	
If power exhaust installed, open the OA damper above the power exhaust setpoint and ensure that the power exhaust turns on	N/A
Comment:	
If relief damper is installed, ensure that it is installed properly and can open freely.	Pass
Comment:	
OCCUPANCY VALIDATION	
Place the thermostat in "unoccupied" - Does the OA damper close fully	Pass
Comment:	
Stage cooling and Heating in "unoccupied" - Does the unit properly stage and does the OA damper remain closed	Pass
Comment:	
Place the thermostat in "Occupied" - Does the OA damper open to the TAB preset minimum position in High speed	Pass
Comment:	
Place the thermostat in "Occupied" - Does the OA damper open to the TAB preset minimum position in Low speed (if applicable)	Pass
Comment:	

03-24-25 CAVA MARLTON, NJ

CheckList Information

Name :	FPT – MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/24/2025 - Tyler Youells - National TAB		

CheckList Item Details

TAB firm has balanced the MUA to within proper design limits	Pass
Comment:	
Blower wheel rotation is correct	Pass
Comment:	
MUA does not have any unusual noise or vibration while operating	Pass
Comment:	
Motor and electrical measurements are below the full load rating	Pass
Comment:	
Startup has been completed by the manufacturers rep?	Pass
Comment:	
Heater tested and is functional?	Pass
Comment:	
Cooling is tested and is functional?	Yes

Comment:

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	DINING	4000	3892	3570	3448	430	444	10.8%	11.4%						
RTU-2	KITCHEN	4000	3838	3535	3346	465	492	11.6%	12.8%						
MUA-1	KITCHEN									1960	1985				
KEF-1	HOOD											2275	2286		
EF-1	RESTROOM													125	158
EF-2	RESTROOM													125	168
TOTALS		8000	7730	7105	6794	895	936			1960	1985	2275	2286	250	326

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2855	2921
TOTAL EXHAUST	2525	2612
NET AIRFLOW	330	309

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0061
SIDE	0.0023
REAR	0.0044
AVERAGE	**0.0043**

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:

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2F4480811
Model Num	ZJ120S	ZJ120S24U2D6RCE2E3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	20X24X2
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	3.1	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VL50
Motor Bore Size	0.875
Motor Sheave SetPt	4 TURNS OUT
Fan Sheave Size	AK61
Fan Sheave Bore	1"
Belt CL Distance	18.5"
Num of Belts	1
Belt Size	A52
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	4000	3892
SF RPM	-	1077
RA CFM	3570	3448
OA CFM	430	444
RL Voltage	-	213.9
RL Amperage	-	7.1VFD
SF Rotation	-	CW
SF System SetPt	-	60HZ
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	18%/26%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.74”
Fan Suction SP	-	-1.01”
Fan Discharge SP	-	0.68”
Total ESP	1.5"	1.42”
Fan Total SP	-	1.69”

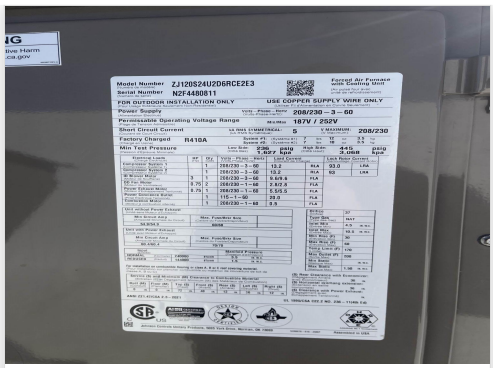
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Tyler Youells on 03/24/2025

Unit Data - PHOTO LOG

03/21/2025

03/21/2025



03/21/2025

National TAB

Project:03-24-25 CAVA MARLTON, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	D	24"	330	0.56	486	440	335	101.5
SGRD2	DINING	D	24"	330	0.56	537	486	323	97.9
SGRD3	DINING	D	22"	330	0.56	461	417	309	93.6
SGRD4	DINING	D	22"	330	0.56	292	264	334	101.2
SGRD5	DINING	D	20"	330	0.56	345	312	330	100.0
SGRD6	DINING	D	20"	330	0.56	494	446	341	103.3
SGRD7	DINING	D	18"	330	0.56	341	309	320	97.0
SGRD8	DINING	D	18"	330	0.56	383	347	318	96.4
SGRD9	DINING	D	16"	330	0.56	279	253	333	100.9
SGRD10	DINING	D	16"	330	0.56	271	246	329	99.7
SGRD11	DINING	D	12"	330	0.56	236	213	301	91.2
SGRD12	DINING	D	12"	330	0.56	226	205	319	96.7
Total				3960		4351	3938	3892	98.28%

Completed By: Tyler Youells on 03/21/2025

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2F4480812
Model Num	ZJ120S	ZJ120S24U2D6RCE2E3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30X22”
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	3.1	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875"
Motor Sheave SetPt	1 TURN OUT
Fan Sheave Size	6.5”
Fan Sheave Bore	1”
Belt CL Distance	18.5”
Num of Belts	1
Belt Size	A52
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	4000	3838
SF RPM	-	1224
RA CFM	3535	3346
OA CFM	465	492
RL Voltage	-	214.1
RL Amperage	-	8.25 VFD
SF Rotation	-	CW
SF System SetPt	-	60HZ
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	19%/28%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.08"
Fan Suction SP	-	-1.45"
Fan Discharge SP	-	0.77"
Total ESP	1.5"	1.85"
Fan Total SP	-	2.22"

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

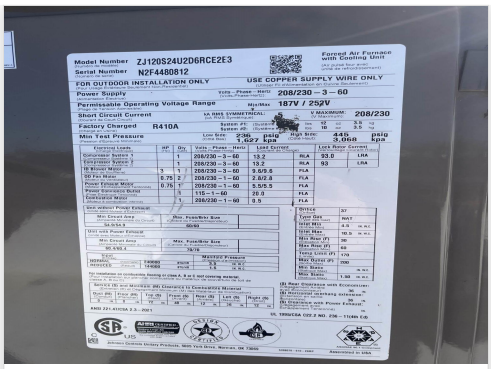
Completed By: Tyler Youells on 03/24/2025

Notes:
[1] CONNECTED LOAD 4200CFM, UNIT DESIGN 4000. PROPORTIONALLY REDUCED CONNECTED LOAD TO 4000CFM

Written By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG

03/21/2025



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National TAB

Project:03-24-25 CAVA MARLTON, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	E	10"	266	1	215	200	249	93.6
SGRD2	KITCHEN	E	10"	266	1	201	207	243	91.4
SGRD3	KITCHEN	E	10"	266	1	193	194	251	94.4
SGRD4	KITCHEN	E	10"	266	1	201	210	240	90.2
SGRD5	KITCHEN	A	6"	95	1	88	93	97	102.1
SGRD6	KITCHEN	A	12"	380	1	630	504	382	100.5
SGRD7	KITCHEN	A	6"	95	1	33	83	91	95.8
SGRD8	RESTROOM	C	6"	47	1	56	56	45	95.7
SGRD9	RESTROOM	C	6"	47	1	71	79	46	97.9
SGRD10	KITCHEN	A	8"	190	1	225	148	201	105.8
SGRD11	KITCHEN	A	8"	190	1	145	234	188	98.9
SGRD12	KITCHEN	A	12"	380	1	305	350	377	99.2
SGRD13	KITCHEN	A	12"	380	1	356	348	369	97.1
SGRD14	KITCHEN	A	12"	380	1	308	343	384	101.1
SGRD15	PSP	ACPSP	6X140	737	4.43	713	717	675	91.6
Total				3985		3740	3766	3838	96.31%

Completed By: Tyler Youells on 03/24/2025

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	LOREN COOK	GREENHECK
Model Num	GC-186	SP-B150-QD
Serial Num	-	188825984-0040
Type	CEILING	CEILING
Configuration	HORIZONTAL	HORIZONTAL DISCHARGE

Test Data		
	Design	**Actual**
CFM	125	158
Fan RPM	-	1050
Fan Rotation	-	CW
Motor RPM	-	1050
System SetPt	-	FULL SPEED
RL Voltage	-	122.9
RL Amperage	-	1.72

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	1050
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.8
Service Factor	-	1

Completed By: Tyler Youells on 03/21/2025

Notes:
[1] EF HIGH ON FLOW, NOT EQUIPPED WITH SPEED SWITCH. NOT EXPECTED TO CAUSE COMFORT ISSUE

Written By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG

03/21/2025

03/21/2025

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	LOREN COOK	GREENHECK
Model Num	GC-186	SP-B150-QD
Serial Num	-	188825984-0034
Type	CEILING	CEILING
Configuration	HORIZONTAL	HORIZONTAL DISCHARGE

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	1050
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.8
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	125	168
Fan RPM	-	1050
Fan Rotation	-	CW
Motor RPM	-	1050
System SetPt	-	FULL SPEED
RL Voltage	-	122.6
RL Amperage	-	1.71

Completed By: Tyler Youells on 03/21/2025

Notes:
[1] EF HIGH ON FLOW, NOT EQUIPPED WITH SPEED SWITCH. NOT EXPECTED TO CAUSE COMFORT ISSUE

Written By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG

03/21/2025

03/21/2025

National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	ECONAIR
Model Num	DU85HFA	EADU85H
Serial Num	-	7142692
Type	UPBLAST	UPBLASY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	1	1
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	11.6
Service Factor	-	1

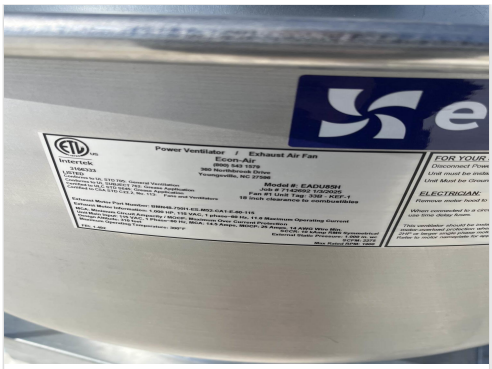
Test Data		
	Design	**Actual**
CFM	2275	2286
Fan RPM	-	1458
Fan Rotation	-	CCW
Motor RPM	-	1458
RL Voltage	-	122.9
RL Amperage	-	11.12
Suction ESP	-	-1.17”
Discharge ESP	-	ATM
Total ESP	1"	1.17”

Completed By: Tyler Youells on 03/21/2025

Notes:
[1] 81% MAX SPEED

Written By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG



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National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: FAN - Supply

Asset: MAU1 AREA:HOOD

Unit Data		
	Design	**Actual**
MFG	ECON-AIRE	ECON-AIRE
Model Num	EARTU1-I.200-16-5T-MPU	EARTU1-I.200-16-5T-MPU
Serial Num	-	7142692
Type	MAU	DOAS
Configuration	HORIZONTAL	VERTICAL DISCHARGE

Motor Data		
	Design	**Actual**
Motor MFG	-	ZHIEL ABEGG
Frame	-	NL
Horsepower	-	1.8KW
Motor Rpm	-	2150
Phase	-	3
Voltage (rated)	-	200
Amperage (rated)	-	6.1
Service Factor	-	1

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	60

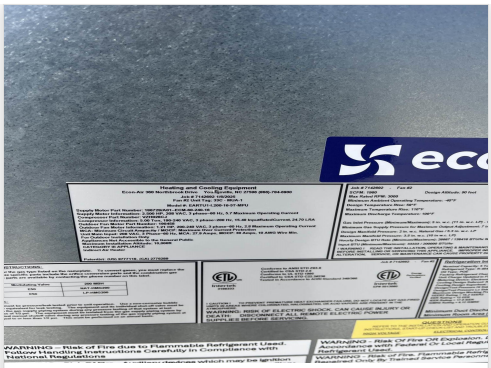
Test Data		
	Design	**Actual**
CFM	1960	1985
SF RPM	-	1226
Motor RPM	-	1226
SF System SetPt	-	57%
RL Voltage	-	215.4/213.8/215.2/
RL Amperage	-	0.84/0.84/0.86
Total ESP	-	0.16”
Fan Discharge SP	-	0.16”

General	
	Actual
Fan Rotation Correct	YES

Completed By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG

03/21/2025



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National TAB

Project: 03-24-25 CAVA MARLTON, NJ

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	ECON-AIR	ECON-AIR
Model Num	6030 EX-2-ACPSP-F	6030 EX-2-ACPSP-F
Job / Serial Num	-	7142692
Type	CANOPY	TYPE I CANOPY
Hood length	127"	127"
Hood Width	60"	60"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14"	14"
Supply Plenum Length	140"	140"

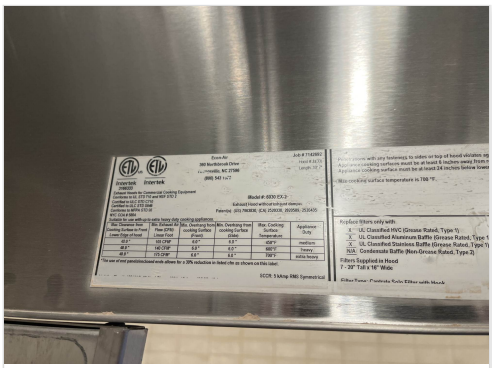
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	20X16"	20X16"
Filter Qty 1	7	7
Filter AK factor size 1	2.08	2.08
Filter Total AK Area	14.56	14.56
Filter1 FPM	-	133
Filter2 FPM	-	155
Filter3 FPM	-	164
Filter4 FPM	-	176
Filter5 FPM	-	166
Filter6 FPM	-	157
Filter7 FPM	-	150
Filter Ave FPM(corr)	-	157
CFM	2275	2286

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	GRIDDLE
Item 3	4-BURNER STOVE
Item 4	OVEN

Test Data Supply		
	Design	**Actual**
Total Area	13.61	13.6
Kv factor (Vel)	0.89	0.89
Num of Readings	-	11
Reading1 FPM	-	152
Reading2 FPM	-	161
Reading3 FPM	-	142
Reading4 FPM	-	173
Reading5 FPM	-	178
Reading6 FPM	-	144
Reading7 FPM	-	151
Reading8 FPM	-	189
Reading9 FPM	-	173
Reading10 FPM	-	179
Reading11 FPM	-	163
Ave FPM(corr)	-	164
CFM	1960	1985

Completed By: Tyler Youells on 03/21/2025

Unit Data - PHOTO LOG



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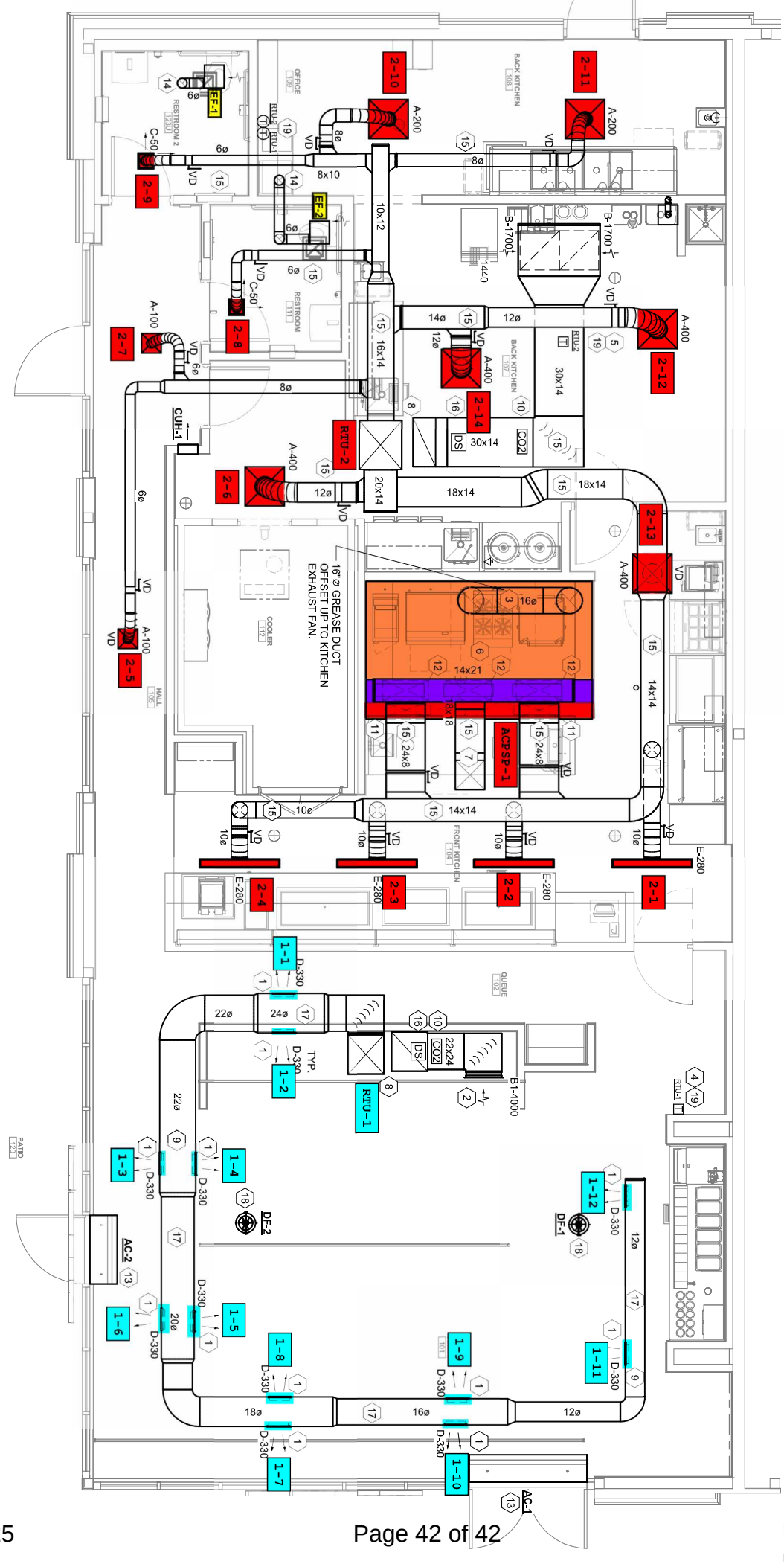
2-10
2-11
A-200
EF-1
EF-2
2-9
2-8
2-7
A-100
2-12
A-400
B-1700
2-14
RTU-2
30x14
CUH-1
2-6
2-13
16"ø GREASE DUCT OFFSET UP TO KITCHEN EXHAUST FAN.
16ø
14x21
ACPSP-1
2-5
2-4
2-3
2-2
2-1
E-280
1-1
D-330
1-2
RTU-1
B1-400
1-3
1-4
DF-2
DF-1
1-12
AC-2
1-6
1-5
1-8
1-9
1-11
1-7
1-10
AC-1
OFFICE 109
RESTROOM 2 110
RESTROOM 111
BACK KITCHEN 108
BACK KITCHEN 107
COOLER 112
HALL 105
FRONT KITCHEN 104
QUEUE 102
PATIO 120