

## **Project Summary**

The scope of this project was to complete total flow TAB of the existing Piada Italian Street Food restaurant. During our initial visit we found a few issues with both RTU-1 and RTU-2 that were addressed by the Piada team. NTi then returned to the site and rebalanced both the RTUs. They are now operating within design. EF-2 was also adjusted during balancing. The fan is falling short of the expected airflow but no negative effects were reported.

## **Technical Summary**

### **New Equipment**

RTU-2 was found to have no outside air intake installed, dirty filter, gas valve in shut position, and the condensate line was disconnected and drained onto roof. All these issues were reported to Doug Drukker with Piada and the issues were resolved in the following weeks. NTi adjusted the fan speed to meet design CFM as well as adjusted the outside air to meet design requirements.

### **Existing Equipment**

The kitchen exhaust fans were both found to be running upon arrival. Kitchen exhaust fan 1(EF-1), serving the main larger kitchen hood, was found to be within tolerance and no adjustment was made. Kitchen exhaust fan 2(EF-2), serving the smaller kitchen hood, was found to be lower than tolerance upon first reading. Adjustment was made to increase fan speed; however, unit is limited to 52Hz due to maximum amp limit of the motor.

The restroom exhaust fan (EF-3) was found to be in good working condition, and airflow was within tolerance, no adjustments were made.

RTU-1 was found to have a missing outside air intake filter, dirty filters and a missing diffuser in the dining room by the main entrance. These issues were reported to Doug Drukker with Piada and issues were resolved in the following weeks. Unit was within tolerance for total airflow and no adjustments were made. The outside air was found to be too high and was reduced to within design tolerance.