National TAB

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.

DOAS Units

The DOAS units were measured by traversing the inlet of the unit with a velocity grid and multiplying by the free area of the opening. The fan speed was then adjusted to bring the total flow within design tolerance.

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.

Bakery Exhaust Fans

The bakery exhaust fans were measured by traversing the B-vent ductwork. The average velocity of these readings was multiplied by the cross-sectional area of the duct to calculate airflow. Adjustments were made to the fan speed so that the airflow is within tolerance.