Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 10/17/2023

PROJECT

10-16-23 TRUE FOOD - SANTA MONICA, CA

395 SANTA MONICA PLACE

SANTA MONICA, CA 90401

Client

True Food Kitchen

4455 E Camelback Rd, Ste B100

Phoenix, AZ 85018

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

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10-16-23 TRUE FOOD - SANTA MONICA, CA

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/16/2023 - Brianna Biggs - National TAB		

CheckList Item Details

STORE FRONT

Comment:

AHU-1

Comment:

AHU-2

Comment:

AHU-3

Comment:

AHU-4

Comment:

AHU-5

Comment:

AHU-6

Comment:

EF-1

Comment:

EF-2

Comment:

EF-3

Comment:

HOOD-1

Comment:

HOOD-2

Comment:

HOOD-3

Comment:

HOOD-4

Comment:

MUA-1

Comment:

10-16-23 TRUE FOOD - SANTA MONICA, CA

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/16/2023 - Brianna Biggs - National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?

Comment:

All hood filters installed and accounted for?

Comment:

Hoods are wired and have power?

Comment:

Hood is free of alarms?

Comment:

Thermostats have power?

Comment:

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?

Comment:

10-16-23 TRUE FOOD - SANTA MONICA, CA

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/16/2023 - Brianna Biggs - National TAB		

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's

Economizers are assembled and functional?

Comment:

DCV Max damper opening position is set to minimum?

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")

Comment:

Motors are all operating below the FLA rating?

Comment:

Are belts tight?

Comment:

If direct drive unit is the speed controller working.

Comment:

Is gas piping installed and valves turned on?

Comment:

Unit free of noticeable noise and vibration

Comment:

EF's

Rotation is correct?

Comment:

Belts are tight?

Comment:

Grease cup installed on hood fan?

Comment:

Hinge kit installed installed on hood fan?

Comment:

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Comment:

Flex conduit is long enough so that fan can be completely tilted back?

Comment:

There is no major leakage around base of fan?

Comment:

Is the motor operating below the motor FLA rating?

Comment:

For restroom fan(s) is the back draft damper installed and can it fully open?

Comment:

Unit free of noticeable noise and vibration?

Comment:

MUA

Rotation is correct?

Comment:

Gas piping is installed and valves are in on position?

Comment:

Heater tested and is functional?

Comment:

Internal motorized damper is fully opening?

Comment:

Motor is operating below the FLA rating?

Comment:

Unit free of noticeable noise and vibration?

Comment:

HOODS

Kitchen equipment installed in proper places?

Comment:

Can kitchen equipment be turned on for final smoke test?

Comment:

DOCUMENTATION

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?

Comment:

10-16-23 TRUE FOOD - SANTA MONICA, CA

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/16/2023 - Brianna Biggs - National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?

Comment:

Is space comfortable in all areas?

Comment:

Is the space free of ventilation noise?

Comment:

If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".

Comment:

10-16-23 TRUE FOOD - SANTA MONICA, CA

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/16/2023 - Brianna Biggs - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

List smoke candle type used

Comment:

Smoke test capture - Perimeter of hood

Comment:

Smoke test capture - Top of cooking surface

Comment:

WITNESS

Date test was completed

Comment:

TAB tech name / Firm

Comment:

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

Building pressure at front & back doors (All Systems On)

Comment:

ADDITIONAL

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)

Comment:

Thermostats are programmed?

Comment:

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXMQ96MVJU	FXMQ96MVJU
Type	AHU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	2490	
SF RPM	-	
RA CFM	1790	
OA CFM	700	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

Diffuser Supply (GRD)

AHU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	HALL	D	9X9	240					-
SGRD2	DINING	A	14X6	310					-
SGRD3	DINING	A	14X6	310					-
SGRD4	DINING	A	14X6	270					-
SGRD5	DINING	A	14X6	270					-
SGRD6	DINING	A	14X6	270					-
SGRD7	DINING	A	14X6	270					-
SGRD8	DINING	A	14X6	270					-
SGRD9	DINING	A	14X6	280					-
Total				2490		0	0	0	0%

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXM48PVJU	FXM48PVJU
Type	AHU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	1020	
SF RPM	-	
RA CFM	620	
OA CFM	400	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

National TAB

Project:10-16-23 TRUE FOOD - SANTA MONICA, CA

AHU/RTU

Diffuser Supply (GRD)

AHU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	B	12X4	150					-
SGRD2	DINING	B	12X4	150					-
SGRD3	DINING	B	12X4	150					-
SGRD4	DINING	B	12X4	150					-
SGRD5	DINING	B	12X4	150					-
SGRD6	DINING	B	12X4	140					-
SGRD7	DINING	B	12X4	130					-
Total				1020		0	0	0	0%

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Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU3 AREA:DINING/BAR

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXMQ72MVJU	FXMQ72MVJU
Type	AHU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Test Data		
	Design	**Actual**
SF CFM	2050	
SF RPM	-	
RA CFM	1450	
OA CFM	600	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

Diffuser Supply (GRD)

AHU3/DINING/BAR

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	BAR DINING	A	14X6	320					-
SGRD2	BAR DINING	A	14X6	320					-
SGRD3	BAR DINING	A	14X6	310					-
SGRD4	BAR DINING	B	12X4	200					-
SGRD5	BAR DINING	B	12X4	200					-
SGRD6	BAR	B	12X4	175					-
SGRD7	BAR	B	12X4	175					-
SGRD8	BAR	B	12X4	175					-
SGRD9	BAR	B	12X4	175					-
Total				2050		0	0	0	0%

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Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU4 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXMQ96MVJU	FXMQ96MVJU
Type	AHU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Test Data		
	Design	**Actual**
SF CFM	2490	
SF RPM	-	
RA CFM	1990	
OA CFM	500	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

Diffuser Supply (GRD)

AHU4/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	C	12"	630					-
SGRD2	KITCHEN	C	12"	620					-
SGRD3	KITCHEN	C	12"	620					-
SGRD4	KITCHEN	C	12"	620					-
Total				2490		0	0	0	0%

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Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU5 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXMQ96MVJU	FXMQ96MVJU
Type	AHU	
Configuration	VERTOCAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	2490	
SF RPM	-	
RA CFM	1990	
OA CFM	500	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

Diffuser Supply (GRD)

AHU5/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	C	12"	620					-
SGRD2	KITCHEN	C	12"	620					-
SGRD3	KITCHEN	C	12"	620					-
SGRD4	KITCHEN	C	12"	630					-
Total				2490		0	0	0	0%

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: AHU/RTU

Asset: AHU6 AREA:REAR KITCHEN

Unit Data		
	Design	**Actual**
MFG	DAIKIN	DAIKIN
Serial Num	-	
Model Num	FXM72MVJU	FXM72MVJU
Type	AHU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	1	
Rated Voltage	208	
Rated Amperage	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	2050	
SF RPM	-	
RA CFM	1450	
OA CFM	600	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.5"	
Fan Total SP	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	
Unit Filters Clean	-	
Condensate Drain Installed	-	

National TAB

Project:10-16-23 TRUE FOOD - SANTA MONICA, CA

AHU/RTU

Diffuser Supply (GRD)

AHU6/REAR KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	C	8"	200	1	153			-
SGRD2	KITCHEN	C	8"	200	1	112			-
SGRD3	KITCHEN	C	10"	300	1	120			-
SGRD4	KITCHEN	C	10"	280	1	218			-
SGRD5	KITCHEN	C	12"	280	1	134			-
SGRD6	RISER	C	6"	80	1	38			-
SGRD7	HALL	C	10"	300	1	319			-
SGRD8	KITCHEN	C	8"	140	1	96			-
SGRD9	EMP RR	D	6"	60	1	50			-
SGRD10	OFFICE		6"		1	123			
Total				1840		1363	0	0	0%

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Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:HOODS 1.2,3

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	BI22CARM	USB124DD-RM
Serial Num	-	2785643
Type	UTILITY	UTILITY
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	NA
Horsepower	5	7.5
Motor Rpm	-	1180
Phase	3	3
Voltage (rated)	460	460
Amperage (rated)	-	9.6
Service Factor	-	NL

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	DD
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD

Test Data		
	Design	**Actual**
CFM	6400	4144
Fan RPM	1390	70HZ
Fan Rotation	-	CCW
Motor RPM	-	70HZ
RL Voltage	-	465/467/466
RL Amperage	-	6.2/6.3/6.0
Suction ESP	-	-3.49"
Discharge ESP	-	ATM
Total ESP	2.5"	3.49"

Completed By: Zack Eismin on 10/18/2023

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Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: FAN - Exhaust

Asset: EF2 AREA:HOOD 4

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	ISQD-12	ISQD-12
Serial Num	-	
Type	INLINE	
Configuration	HORIZONTAL	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	1/2	
Motor Rpm	-	
Phase	1	
Voltage (rated)	120	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	**Actual**
CFM	950	
Fan RPM	1450	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.75"	
Fan Inlet SP	-	
Fan Discharge SP	-	

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: FAN - Exhaust

Asset: EF3 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	ISQD-10	SID090A-CA
Serial Num	-	1236964
Type	INLINE	INLINE
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	1/4	0.125
Motor Rpm	-	NL
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.7
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	500	
Fan RPM	1300	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.375"	
Fan Inlet SP	-	
Fan Discharge SP	-	

National TAB

Project:10-16-23 TRUE FOOD - SANTA MONICA, CA

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF3/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOMS		6"	75		50	70	55	73.3
EGRD2	RESTROOMS		6"	70		50	70	55	78.6
EGRD3	RESTROOMS		6"	70					-
EGRD4	RESTROOMS		6"	70					-
EGRD5	RESTROOMS		6"	75					-
Total				360		100	140	110	30.56%

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: FAN - Supply

Asset: MAU1 AREA:COOKLINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	INLINE3-G18	INLINE3-G18
Serial Num	-	1236964
Type	MAU	MUA
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	HSSA
Frame	-	56HZ
Horsepower	3	2
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	460	460
Amperage (rated)	-	2.8
Service Factor	-	1.15

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	4"
Motor Bore Size	-	7/8"
Fan Sheave Size	-	9"
Fan Sheave Bore	-	1-3/16"
Belt CL Distance	-	19.5"
Num of Belts	-	2
Belt Size	-	BX56
Belt Alignment Verified	-	VERIFIED

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	N/A
Flame Status (pass/fail)	-	N/A
Inlet Air Temp SetPt	55	N/A
Discharge Air Temp SetPt	60	N/A
Air Flow Switch SP Actual	-	N/A

Test Data		
	Design	**Actual**
CFM	5120	3487
SF RPM	700	699
Motor RPM	-	1755
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	-	1.06"
Fan Discharge SP	-	0.35"

General		
	Design	**Actual**
Fan Rotation Correct	-	YES

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National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: FAN - Supply

Asset: SF1 AREA:AHU OA

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Serial Num	-	
Type	-	
Configuration	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	-	
Voltage (rated)	-	
Amperage (rated)	-	
Service Factor	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment Verified	-	

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	
Flame Status (pass/fail)	-	
Inlet Air Temp SetPt	-	
Discharge Air Temp SetPt	-	
Air Flow Switch SP Actual	-	

Test Data		
	Design	**Actual**
CFM	3300	
SF RPM	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	-	
Fan Discharge SP	-	

General		
	Design	**Actual**
Fan Rotation Correct	-	

National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	NL
Model Num	NA	NL
Job / Serial Num	-	NL
Type	-	TYPE I CANOPY
Hood length	-	126"
Hood Width	-	60"
Supply Plenum Type	-	PERFORATED
Supply Plenum Width	-	10"
Supply Plenum Length	-	126"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	16X25
Filter Size 2	-	16X20
Filter Qty 1	-	1
Filter Qty 2	-	5
Filter AK factor size 1	-	2.66
Filters AK factor size 2	-	2.08
Filter Total AK Area	-	13.06
Filter1 FPM	-	125
Filter2 FPM	-	129
Filter3 FPM	-	153
Filter4 FPM	-	194
Filter5 FPM	-	141
Filter6 FPM	-	128
Filter7 FPM	-	115
Filter Ave FPM(corr)	-	140
CFM	-	1828

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRILL
Item 2	-	FLAT TOP GRILL
Item 3	-	
Item 4	-	
Item 5	-	

Test Data Supply		
	Design	**Actual**
Total AK Area	-	9.4
Kv factor (Vel)	-	0.89
Num of Readings	-	12
Reading1 FPM	-	60
Reading2 FPM	-	104
Reading3 FPM	-	68
Reading4 FPM	-	51
Reading5 FPM	-	29
Reading6 FPM	-	128
Reading7 FPM	-	99
Reading8 FPM	-	74
Reading9 FPM	-	118
Reading10 FPM	-	144
Reading11 FPM	-	178
Reading12 FPM	-	152
Ave FPM(corr)	-	100.4
CFM	-	840

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National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	NL
Model Num	NA	NL
Job / Serial Num	-	NL
Type	-	TYPE I CANOPY
Hood length	-	121"
Hood Width	-	60"
Supply Plenum Type	-	PERFORATED
Supply Plenum Width	-	10"
Supply Plenum Length	-	121"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	16X16
Filter Size 2	-	16X20
Filter Qty 1	-	2
Filter Qty 2	-	4
Filter AK factor size 1	-	1.62
Filters AK factor size 2	-	2.08
Filter Total AK Area	-	11.56
Filter1 FPM	-	129
Filter2 FPM	-	129
Filter3 FPM	-	130
Filter4 FPM	-	140
Filter5 FPM	-	109
Filter6 FPM	-	96
Filter Ave FPM(corr)	-	122
CFM	-	1410

Cooking Equipment		
	Design	**Actual**
Item 1	-	STOVE RANGE
Item 2	-	SMALL BURNER
Item 3	-	WOK BURNER
Item 4	-	
Item 5	-	

Test Data Supply		
	Design	**Actual**
Total AK Area	-	7.2
Kv factor (Vel)	-	0.89
Num of Readings	-	12
Reading1 FPM	-	72
Reading2 FPM	-	25
Reading3 FPM	-	57
Reading4 FPM	-	175
Reading5 FPM	-	122
Reading6 FPM	-	91
Reading7 FPM	-	136
Reading8 FPM	-	156
Reading9 FPM	-	71
Reading10 FPM	-	289
Reading11 FPM	-	98
Reading12 FPM	-	170
Ave FPM(corr)	-	122
CFM	-	782

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National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: Kitchen Hood Type I

Asset: HD3 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	NL
Model Num	NA	NL
Job / Serial Num	-	NL
Type	-	TYPE I CANOPY
Hood length	-	108"
Hood Width	-	60"
Supply Plenum Type	-	PERFORATED
Supply Plenum Width	-	10"
Supply Plenum Length	-	108"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	16X16
Filter Size 2	-	16X20
Filter Qty 1	-	5
Filter Qty 2	-	1
Filter AK factor size 1	-	1.62
Filters AK factor size 2	-	2.08
Filter Total AK Area	-	10.18
Filter1 FPM	-	93
Filter2 FPM	-	80
Filter3 FPM	-	98
Filter4 FPM	-	79
Filter5 FPM	-	90
Filter6 FPM	-	95
Filter Ave FPM(corr)	-	89
CFM	-	906

Cooking Equipment		
	Design	**Actual**
Item 1	-	PIZZA OVEN
Item 2	-	STOVE RANGE
Item 3	-	
Item 4	-	
Item 5	-	

Test Data Supply		
	Design	**Actual**
Total AK Area	-	7.2
Kv factor (Vel)	-	0.89
Num of Readings	-	12
Reading1 FPM	-	101
Reading2 FPM	-	128
Reading3 FPM	-	159
Reading4 FPM	-	98
Reading5 FPM	-	142
Reading6 FPM	-	132
Reading7 FPM	-	106
Reading8 FPM	-	145
Reading9 FPM	-	179
Reading10 FPM	-	157
Reading11 FPM	-	158
Reading12 FPM	-	139
Ave FPM(corr)	-	137
CFM	-	880

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National TAB

Project: 10-16-23 TRUE FOOD - SANTA MONICA, CA

System/Unit: Kitchen Hood Type I

Asset: HD4 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Job / Serial Num	-	
Type	-	
Hood length	-	
Hood Width	-	
Supply Plenum Type	-	
Supply Plenum Width	-	
Supply Plenum Length	-	

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	
Filter Size 1	-	
Filter Size 2	-	
Filter Qty 1	-	
Filter Qty 2	-	
Filter AK factor size 1	-	
Filters AK factor size 2	-	
Filter Total AK Area	-	
Filter1 FPM	-	
Filter2 FPM	-	
Filter3 FPM	-	
Filter4 FPM	-	
Filter5 FPM	-	
Filter6 FPM	-	
Filter7 FPM	-	
Filter8 FPM	-	
Filter9 FPM	-	
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	
CFM	-	

Cooking Equipment		
	Design	**Actual**
Item 1	-	
Item 2	-	
Item 3	-	
Item 4	-	
Item 5	-	

Test Data Supply		
	Design	**Actual**
Total AK Area	-	
Kv factor (Vel)	-	
Num of Readings	-	
Reading1 FPM	-	
Reading2 FPM	-	
Reading3 FPM	-	
Reading4 FPM	-	
Reading5 FPM	-	
Reading6 FPM	-	
Reading7 FPM	-	
Reading8 FPM	-	
Reading9 FPM	-	
Reading10 FPM	-	
Reading11 FPM	-	
Reading12 FPM	-	
Reading13 FPM	-	
Reading14 FPM	-	
Ave FPM(corr)	-	
CFM	-	