National TAB

Project Summary

The purpose of the visit to Snooze East Austin was to investigate complaints of very high negative pressure. Upon arrival discussed with the manager and they added that the kitchen is hot.

Took initial flows on all equipment and the AHU airflows were close to design. The MUA was initially 5771 CFM out of design of 6710 CFM (86% of design). Hood 1 was also slightly low at 4513 CFM (89% of design). Some smoke loss was noted on hood. The building pressure was initially -0.011" wc and calculated as -271 CFM which would be considered slightly negative. So in a condition where all fans are operational the building pressure is slightly negative. However if fans go into an "auto" mode then the pressure would be negative. Unable to confirm that the thermostats were programmable before leaving site. There was no scheduling option available.

The ambient room temperature sensor for the hoods was registering a temperature of 97.1 F which is incorrect. This temperature could be throwing off controls for the hood causing it to cycle on and off throughout the day when in auto mode.

The exhaust airflow was increased to within design to improve capture which should also help contain heat and improve comfort somewhat. The MUA was also increased and the outside air to each AHU was fine tuned. A final smoke test was performed and the hoods are now capturing 100% of effluent.

The MUA is a conditioned unit that supplies OA to the FCU's in addition to the hoods. By design, AHU's 1 and 2 have a high outside air percentage and it is critical that the MUA is conditioning properly. The unit was not accessible and so the cooling controls could not be verified.

After completing balancing the building pressure was measured as +0.003" wc and +125 CFM which is slightly positive.

FINAL RECOMMENDATIONS

1. Recommend having the room temperature sensor for the hood serviced or replaced since it is not sensing an accurate temperature.
2. Recommend ensuring the thermostats are programmable and that they are set up for a occupied/unoccupied schedule. The fans need to be set to fan on while the restaurant is occupied and fan auto while the restaurant is unoccupied. Do not recommend more than a 5 degree setback overnight.
3. The MUA unit was not accessible to determine if the cooling controls were properly set or operational. Does not affect the building pressurization but would impact comfort in the kitchen and dining. If no major comfort issues are present then no further action is required otherwise recommend that the unit cooling be commissioned.