Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 02/18/2026

Completed By: National TAB

PROJECT

03-16-26 QT #1728 ATHENS, GA

3270 LEXINGTON RD

ATHENS, GA

Client

QUIKTRIP

4705 SOUTH 129TH EAST AVENUE

TULSA, OK 74134

National TAB

Project: 03-16-26 QT #1728 ATHENS, GA

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Project Summary

Project Summary
The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report are further details 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)
Each of the RTU's was measured with a flow hood to establish total flow. The total flow was then adjusted via the VFD so that airflow fell within design tolerances. All diffusers on the kitchen RTU were balanced to the engineer's design flow. The diffusers on the sales floor were only adjusted when there were noticeable issues present like drafting or dampers that were found completely closed. The Hoods On outside air rate was set by first establishing the typical QT set point at the Emerson controller and then making manually adjustments on the roof. The hoods off airflow setpoint was found by adjusting the damper position at the Emerson controller until the design airflow was achieved. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. After completion of TAB all overrides were released.

Kitchen Exhaust Hood & Associated Fans
The 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.

Restroom Exhaust Fans
The restroom exhaust fans were measured with a flow hood. The total flow was balanced for the fan with the exception of the new grille over the combi-oven, which was balanced to the listed design.

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 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

- 01: RTU’s/AHU’s
- 02: Exhaust Fans
- 03: Hoods
- 04: Final Tests

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CheckList Information

Name :	01: RTU’s/AHU’s	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/18/2026 - Trinity Dodds - National TAB		
Completed Date :	03/19/2026 - Anthony Taylor - National TAB		

CheckList Item Details

RTU's/AHU's

Evaporator coils are clean?	Pass
Comment:	
Condenser coils are clean?	Pass
Comment:	
Gas piping is installed and valves are turned on?	Pass
Comment:	
Unit free of noticeable noise and vibration	Pass
Comment:	

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CheckList Information

Name :	02: Exhaust Fans	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/18/2026 - Trinity Dodds - National TAB		
Completed Date :	03/19/2026 - Anthony Taylor - National TAB		

CheckList Item Details

EF's

Hinge kit installed installed on hood fan?	Pass
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Pass
Comment:	
No major leakage around the fan base	Pass
Comment:	
Unit is free of noise and vibration	Pass
Comment:	

03-16-26 QT #1728 ATHENS, GA

CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/18/2026 - Trinity Dodds - National TAB		
Completed Date :	03/19/2026 - Anthony Taylor - National TAB		

CheckList Item Details

HOODS

Hood is free of alarms?	Pass
Comment:	
Hood is free of damage?	Pass
Comment:	
End panels are installed per prototype?	Pass
Comment:	

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CheckList Information

Name :	04: Final Tests	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/18/2026 - Trinity Dodds - National TAB		
Completed Date :	03/19/2026 - Anthony Taylor - National TAB		

CheckList Item Details

FINAL CHECKS

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

Fryer/Pizza Oven

List smoke candle type used

Comment:

NTI

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	03/19/2026

Comment:

TAB tech name / Firm

Comment:

Anthony Taylor

Site super name / Firm

Comment:

QT

Owner representative name / Firm (if Applicable)

Comment:

QT

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)	Pass

Comment:

Issue List

- RTU-3 Inaccessible Dampers

03-16-26 QT #1728 ATHENS, GA

Project Issue Information

Issue Name : RTU-3 Inaccessible Dampers

Description : While balancing RTU-3 the kitchen diffusers were inaccessible. Light conduit within the ceiling tiles and a bar platform supporting the main duct restricted tile removal near the diffuser dampers and the damper handles are located on top of the duct. As a result individual diffuser balancing could not be performed but was able to reach total design

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

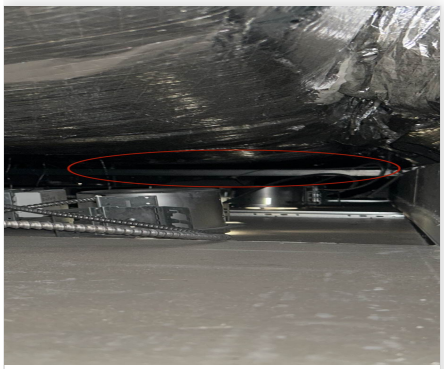
Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 03/19/2026 - Anthony Taylor - National TAB

Project Issue File Details



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National TAB

Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: AHU/RTU

Asset: RT-1 AREA:SALES

Unit Data	
	Actual
MFG	AAON
Serial Num	202210-ANEK25533
Model Num	RN-013-8-0-EA0A-152
Num OA Filters 1	1
OA Filter Size 1	23X45
Num Final Filter 1	4
Final Filter Size 1	20X25X2

Motor Data	
	Actual
Horsepower	3
Motor Rpm	1760
Phase	3
Rated Voltage	208
Rated Amperage	10.6

Test Data		
	Design	**Actual**
SF CFM	4200	4190
SF RPM	-	1760
OA CFM (Hoods On)	800	814
OA CFM (Hoods Off)	350	355
RL Voltage	-	151V
RL Amperage	-	7.4A
VFD Max SetPt	-	45 hz
VFD Min SetPt	-	24 hz
OA Damper Position (Hoods On)	-	46% - MANUAL ADJUSTMENT
OA Damper Position (Hoods Off)	-	26%

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.68"
Fan Suction SP	-	-0.18"
Fan Discharge SP	-	0.35"
Total ESP	-	1.03"
Fan Total SP	-	0.53"

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

Completed By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026

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Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: AHU/RTU

Asset: RT-2 AREA:SALES

Unit Data	
	Actual
MFG	AAON
Serial Num	202210-ANEK25534
Model Num	RN-013-8-0-EA0A-152
Num OA Filters 1	1
OA Filter Size 1	23X45
Num Final Filter 1	4
Final Filter Size 1	20X25X2

Motor Data	
	Actual
Horsepower	3
Motor Rpm	1760
Phase	3
Rated Voltage	208
Rated Amperage	10.6

Test Data		
	Design	**Actual**
SF CFM	4200	4214
SF RPM	-	1760
OA CFM (Hoods On)	800	799
OA CFM (Hoods Off)	350	348
RL Voltage	-	151V
RL Amperage	-	7.6A
VFD Max SetPt	-	45 hz
VFD Min SetPt	-	24 hz
OA Damper Position (Hoods On)	-	46% - MANUAL ADJUSTMEN
OA Damper Position (Hoods Off)	-	25%

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.64"
Fan Suction SP	-	-0.25"
Fan Discharge SP	-	0.37"
Total ESP	-	1.01"
Fan Total SP	-	0.62"

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

Completed By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026

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Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: AHU/RTU

Asset: RT-3 AREA:BOH//KITCHEN

Unit Data	
	Actual
MFG	AAON
Serial Num	202210-ANEK25532
Model Num	RN-013-8-0-EA0A-152
Num OA Filters 1	1
OA Filter Size 1	23X45
Num Final Filter 1	4
Final Filter Size 1	20X25X2

Motor Data	
	Actual
Horsepower	3
Motor Rpm	1760
Phase	3
Rated Voltage	208
Rated Amperage	10.6

Test Data		
	Design	**Actual**
SF CFM	4200	4209
SF RPM	-	1760
OA CFM (Hoods On)	800	863
OA CFM (Hoods Off)	350	339
RL Voltage	-	171V
RL Amperage	-	8.4A
VFD Max SetPt	-	48 hz
VFD Min SetPt	-	24 hz
OA Damper Position (Hoods On)	-	46 - MANUAL ADJUSTMENT
OA Damper Position (Hoods Off)	-	25%

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.73"
Fan Suction SP	-	0.31"
Fan Discharge SP	-	0.47"
Total ESP	-	1.20"
Fan Total SP	-	0.78"

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

Completed By: Anthony Taylor on 03/19/2026

Notes:
Unable to balance due to kitchen diffusers being inaccessible. Please review Punch List for more details.

Written By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026

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Project:03-16-26 QT #1728 ATHENS, GA

AHU/RTU

Diffuser Supply (GRD)

RT-3/BOH//KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	SUPPORT SERVICE	SI	12"	800	1	995	995	995	124.4
SGRD2	SUPPORT SERVICE	SI	12"	800	1	931	931	931	116.4
SGRD3	SUPPORT SERVICE	SI	12"	800	1	1029	1029	1029	128.6
SGRD4	SUPPORT SERVICE	SI	12"	800	1	515	515	515	64.4
SGRD5	DOCK	ES	10"	500	1	250	250	250	50.0
SGRD6	WORKROOM	ES	8"	250	1	202	202	202	80.8
SGRD7	WORKROOM	ES	8"	250	1	287	287	287	114.8
Total				4200		4209	4209	4209	100.21%

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Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:RESTROOMS/JANITOR

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	DR50HFA
Serial Num	-	5608965
Type	-	DOWNBLAST
Configuration	-	ATM

Motor Data		
	Design	**Actual**
Motor MFG	-	CAPTIVEAIRE
Horsepower	-	0.5
Motor Rpm	-	2000
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	8.4

Test Data		
	Design	**Actual**
CFM	750	698
Fan RPM	-	2000
Fan Rotation	-	CCW
Motor RPM	-	2000
System SetPt	-	HIGH - DIAL
RL Voltage	-	115v
RL Amperage	-	4.6A
Total ESP	-	0.33"
Fan Inlet SP	-	-0.33"
Fan Discharge SP	-	ATM

Completed By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026

Diffuser Ret/Exh (GRD)

EF-1/RESTROOMS/JANITOR

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD4	SUPPORT SERVICE	EE	8"	150	0.44	144	144	144	96.0
Total				150		144	144	144	96%

National TAB

Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: FAN - Exhaust

Asset: EF-3 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	DU50HFA
Serial Num	-	8366431
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Horsepower	0.5	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8

Test Data		
	Design	**Actual**
CFM	1350	1422
Fan RPM	-	1195
Fan Rotation	-	CCW
Motor RPM	-	1195
System SetPt	-	52.8 hz
RL Voltage	-	212V
RL Amperage	-	1.9A
Total ESP	0.75"	0.38"
Fan Inlet SP	-	-0.38"
Fan Discharge SP	-	ATM

Completed By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026

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Project: 03-16-26 QT #1728 ATHENS, GA

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:GRIDDLE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	6030ND-2-F	6030ND-2-F
Job / Serial Num	-	8366431
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	108"	108"
Hood Width	60"	60"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	20X16	20X16
Filter Qty 1	6	6
Filter AK factor size 1	2.08	2.08
Filter Total AK Area	12.48	12.48
Filter1 FPM	-	111
Filter2 FPM	-	118
Filter3 FPM	-	117
Filter4 FPM	-	124
Filter5 FPM	-	107
Filter6 FPM	-	108
Filter Ave FPM(corr)	-	114
CFM	1350	1422

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	PIZZA OVEN

Completed By: Anthony Taylor on 03/19/2026

Unit Data - PHOTO LOG

03/19/2026