Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

STORE FRONT	YES
RTU-1	YES
RTU-2	YES
MAU-1	Yes
EF-1	Yes
EF-2	Yes
EF-3	Yes
HOOD-1	Yes
HOOD-2	Yes

Notes/Comments :

Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	YES
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	YES
Thermostats have power?	YES
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	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?	YES
DCV Max damper opening position is set to minimum?	NA
Free cooling enthalpy set point set for lowest setting (Typically "D")	NA
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES
If direct drive unit is the speed controller working.	NA
Is gas piping installed and valves turned on?	YES
Unit free of noticeable noise and vibration	YES
EF's	
Rotation is correct?	YES
Belts are tight?	NA
Grease cup installed on hood fan?	EF#1 NO GREASE CUP INSTALLED
Hinge kit installed installed on hood fan?	YES
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	YES

Flex conduit is long enough so that fan can be completely tilted back?	YES
There is no major leakage around base of fan?	NONE OBSERVED
Is the motor operating below the motor FLA rating?	YES
For restroom fan(s) is the back draft damper installed and can it fully open?	YES
Unit free of noticeable noise and vibration?	YES
MUA	
Rotation is correct?	YES
Gas piping is installed and valves are in on position?	YES
Heater tested and is functional?	YES
Internal motorized damper is fully opening?	YES
Motor is operating below the FLA rating?	YES
Unit free of noticeable noise and vibration?	YES
HOODS	
Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	NO
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	YES
Is space comfortable in all areas?	YES
Is the space free of ventilation noise?	YES
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	YES

Notes/Comments :

Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	EQUIPMENT HAS NOT YET HAD STARTUPS
List smoke candle type used	45 SECOND SMOKE CANDLE
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	08/09/2022
TAB tech name / Firm	IAN FULLER/NTAB
Site super name / Firm	CASPER
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	BACK DOOR IS INDOORS
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	YES
Thermostats are programmed?	YES

Notes/Comments :

Comfort. Under control.

08-08 FIVE GUYS - BROOKLYN, OH

CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	YES
Picture file sent to processing team or uploaded?	YES
Balance schedule complete and uploaded?	YES
Prelim report generated and reviewed?	YES

Notes/Comments :

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.

RTU's (Roof Top Units) w/ Diffusers
Each of the RTU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each RTU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. The outside air damper was adjusted until the airflow was within the design requirements. Any equipment that fell outside of that tolerance is noted throughout the report.

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.

MUA (Make Up Air Unit) w/ PSP
Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles
The general exhaust fans were measured by reading each air device with a flow hood. The total airflow for each fan is equivalent to the sum of these readings. Fan speed was then adjusted so that the airflow was within tolerance of design. Each terminal device was balanced to within tolerance of the design volume using the installed volume dampers. Any equipment that fell outside of this tolerance is noted throughout the report.

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 of -0.02" wc to +0.02" wc 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.

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	CARRIER
Serial Num	-	3521P33698
Model Num	LGH120H4B	48TCEM12A2A5A0A0A0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	16X22
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	-	NA
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	11.6

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	4.5"
Motor Bore Size	-	0.875"
Motor Sheave SetPt	-	3 TURNS OUT
Fan Sheave Size	-	7.0"
Fan Sheave Bore	-	1.125"
Belt CL Distance	-	17.0"
Num of Belts	-	1
Belt Size	-	AX49
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	4000	3832
SF RPM	-	NA
RA CFM	3600	3366
OA CFM	400	466
RL Voltage	-	210/29/208
RL Amperage	-	5.9/6.7/7.0
SF Rotation	-	CCW
RA Damper Position	-	100%
Min OA Damper Position	-	0%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA
Brake Horse Power	-	NA

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.70"
Fan Suction SP	-	-1.14"
Fan Discharge SP	-	0.50"
Total ESP	-	1.84"
Fan Total SP	-	1.64"

General		
	Design	**Actual**
Fan Rotation Correct	-	YES
Unit Filters Clean	-	NO
Condensate Drain Installed	-	YES

Completed By: Ian Fuller

Notes:

National TAB

Project:08-08 FIVE GUYS - BROOKLYN, OH

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	PFFICE	S1	8"	125		185	122	122	97.6
SGRD2	COOLER	S1	8"	255		244	253	253	99.2
SGRD3	KITCHEN	S1	8"	255		221	231	231	90.6
SGRD4	KITCHEN	S1	8"	255		234	241	241	94.5
SGRD5	PREP ROOM	S1	8"	255		277	250	250	98.0
SGRD6	PREP ROOM	S1	8"	255		192	234	234	91.8
SGRD7	PREP ROOM	S1	8"	255		218	230	230	90.2
SGRD8	KITCHEN	S1	10"	382		303	352	352	92.1
SGRD9	KITCHEN	S4	10"	382		350	351	351	91.9
SGRD10	KITCHEN	S4	10"	382		408	418	418	109.4
SGRD11	HOOD 1	ACPSP	16X8	600		556	558	558	93.0
SGRD12	HOOD 2	ACPSP	16X8	600		587	584	584	97.3

Completed By: Brianna Biggs on

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	CARRIER
Serial Num	-	4921P42255
Model Num	LGH102H4	48TCEM090A2A5A0A0A0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	16X22
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	-	NA
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208-230
Rated Amperage	-	6.9-6.7

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	4.5"
Motor Bore Size	-	0.875"
Motor Sheave SetPt	-	3 TURNS OUT
Fan Sheave Size	-	7.0"
Fan Sheave Bore	-	1.125"
Belt CL Distance	-	17.0"
Num of Belts	-	1
Belt Size	-	AX49
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	3400	3374
SF RPM	-	NA
RA CFM	2675	2585
OA CFM	725	789
RL Voltage	-	205
RL Amperage	-	5.4/5.4/4.9
SF Rotation	-	CCW
RA Damper Position	-	90%
Min OA Damper Position	-	10%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA
Brake Horse Power	-	NA

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.33”
Fan Suction SP	-	-0.60”
Fan Discharge SP	-	0.50"
Total ESP	-	0.99"
Fan Total SP	-	1.1"

General		
	Design	**Actual**
Fan Rotation Correct	-	YES
Unit Filters Clean	-	NO
Condensate Drain Installed	-	YES

Completed By: Ian Fuller

Notes:

National TAB

Project:08-08 FIVE GUYS - BROOKLYN, OH

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	S2	18X12	227		219			-
SGRD2	DINING	S2	18X12	227		193	218	218	96.0
SGRD3	DINING	S2	18X12	227		187	221	221	97.4
SGRD4	DINING	S2	18X12	227		187	215	215	94.7
SGRD5	DINING	S2	18X12	227		118	214	214	94.3
SGRD6	DINING	S2	18X12	227		184	228	228	100.4
SGRD7	DINING	S2	18X12	227		132	209	209	92.1
SGRD8	DINING	S2	18X12	227		404	238	238	104.8
SGRD9	DINING	S2	18X12	227		281	227	227	100.0
SGRD10	DINING	S2	18X12	227		275	232	232	102.2
SGRD11	DINING	S2	18X12	227		179	220	220	96.9
SGRD12	DINING	S2	18X12	227		143	216	216	95.2
SGRD13	DINING	S2	18X12	227		286	241	241	106.2
SGRD14	DINING	S2	18X12	227		339	231	231	101.8
SGRD15	RR VESTIBULE	S1	8"	125		210	136	136	108.8
SGRD16	WOMENS RR	S3	6"	50		54	54	54	108.0
SGRD17	MENS RR	S3	6"	50		55	55	55	110.0

Completed By: Brianna Biggs on

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:HD2 FRYERS

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	5001230
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	184T
Horsepower	2	2/1.5
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	7.52/3.76
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1852	1909
Fan RPM	1086	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	39.2
RL Voltage	-	209/209/208
RL Amperage	-	3.5/3.5/3.2
Total ESP	1.375"	1.0”
Fan Inlet SP	-	0.50”
Fan Discharge SP	-	-0.50”

Completed By: Ian Fuller

Notes:

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF2 AREA:HD1 GRILLS

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	CASRE15DD	CASRE15DD
Serial Num	-	5001230
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	182T
Horsepower	2	3/2.2
Motor Rpm	-	1755
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	8.6/4.3
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1662	1628
Fan RPM	1803	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	44.7
RL Voltage	-	210/208/206
RL Amperage	-	3.3/3.6/3.7
Total ESP	1.375"	1.12”
Fan Inlet SP	-	0.56”
Fan Discharge SP	-	-0.56”

Completed By: Ian Fuller

Notes:

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF3 AREA:RESTROOM / MOP SINK

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-090-G	90 ACEH 90C15DH
Serial Num	-	239SJ92968-00/0000701
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	48Y
Horsepower	1/20	1/8
Motor Rpm	-	1600
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.7
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	210	200
Fan RPM	-	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	MARKED
RL Voltage	-	NA
RL Amperage	-	1.0
Total ESP	0.25"	0.54"
Fan Inlet SP	-	-0.27"
Fan Discharge SP	-	0.27"

Completed By: Ian Fuller

Notes:

National TAB

Project:08-08 FIVE GUYS - BROOKLYN, OH

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

EF3/RESTROOM / MOP SINK

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	WOMENS RR	E1	6"	70	62	62	62	62	88.6
EGRD2	MENS RR	E1	8"	140	138	138	138	138	98.6

Completed By: Brianna Biggs on

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: FAN - Supply

Comfort. Under control.

Asset: MUA1 AREA:COOKLINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A2-D.500-20D-MPU	A2-D.500-20D-MPU
Serial Num	-	5001230
Type	MUA	MUA
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	182T
Horsepower	3	3/2.2
Motor Rpm	-	1755
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	8.6/4.3
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.40”

Test Data		
	Design	**Actual**
CFM	2821	2775
SF RPM	1430	DD
Motor RPM	-	DD
SF System SetPt	-	60.9
RL Voltage	-	208/208/209
RL Amperage	-	8.5/8.5/8.2
Total ESP	-	1.45”
Fan Discharge SP	-	1.45”

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

Completed By: Ian Fuller

Notes:

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:GRILLS

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	5001230
Type	TYPE I LOW PROXIMITY	TYPE 1 LOW PROXIMITY
Hood length	105"	105"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	24"	24"
Supply Plenum Length	117"	105"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE	CAPTRATE
Filter Size 1	16X16	16X16
Filter Qty 1	6	6
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	9.72	9.72
Filter1 FPM	-	174
Filter2 FPM	-	188
Filter3 FPM	-	187
Filter4 FPM	-	189
Filter5 FPM	-	184
Filter6 FPM	-	183
Filter Ave FPM(corr)	-	167
CFM	1662	1628

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRILLS

Test Data Supply		
	Design	**Actual**
Total AK Area	19.5	18.5
Kv factor (Vel)	0.87"	0.87
Num of Readings	-	14
Reading1 FPM	-	191
Reading2 FPM	-	157
Reading3 FPM	-	176
Reading4 FPM	-	245
Reading5 FPM	-	208
Reading6 FPM	-	158
Reading7 FPM	-	175
Reading8 FPM	-	256
Reading9 FPM	-	203
Reading10 FPM	-	157
Reading11 FPM	-	60
Reading12 FPM	-	154
Reading13 FPM	-	125
Reading14 FPM	-	142
Ave FPM(corr)	-	150
CFM	2821	2775

Performance Data		
	Design	**Actual**
Exh-Supply Net CFM	249	240
Smoke Generation Type	-	45 SECOND SMOKE CANDLE
Cooking Equip Heat On	-	NO
Hood Capture %	-	100
End Panels Installed (Y/N)	-	Y
Space Offset Temp Riser 1	-	0.7
Space Offset Temp Riser 2	-	1.0
Riser Temp F (idle) Riser 1	-	70.5
Riser Temp F (idle) Riser 2	-	70.8
Ambient Room Temp	-	69.8

General		
	Design	**Actual**
Third Party Witness	-	VIDEO TAKEN
Third Party Company	-	-
Tech Witness	-	-

Completed By: Ian Fuller

Notes:

National TAB

Project: 08-08 FIVE GUYS - BROOKLYN, OH

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:FRYERS

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	5001230
Type	TYPE I LOW PROXIMITY	TYPE 1 LOW PROXIMITY
Hood length	117"	105"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	24"	24"
Supply Plenum Length	117"	117"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE	CAPTRATE
Filter Size 1	16X16	16X16
Filter Qty 1	7	7
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	11.34	11.34
Filter1 FPM	-	176
Filter2 FPM	-	180
Filter3 FPM	-	186
Filter4 FPM	-	192
Filter5 FPM	-	194
Filter6 FPM	-	187
Filter7 FPM	-	180
Filter Ave FPM(corr)	-	168
CFM	1852	1909

Cooking Equipment		
	Design	**Actual**
Item 1	-	FRYERS

Test Data Supply		
	Design	**Actual**
Total AK Area	18.5	18.5
Kv factor (Vel)	0.87	0.87
Num of Readings	-	14
Reading1 FPM	-	191
Reading2 FPM	-	157
Reading3 FPM	-	176
Reading4 FPM	-	245
Reading5 FPM	-	208
Reading6 FPM	-	158
Reading7 FPM	-	175
Reading8 FPM	-	256
Reading9 FPM	-	203
Reading10 FPM	-	157
Reading11 FPM	-	60
Reading12 FPM	-	154
Reading13 FPM	-	125
Reading14 FPM	-	142
Ave FPM(corr)	-	150
CFM	2821	2775

Performance Data		
	Design	**Actual**
Exh-Supply Net CFM	442	521
Smoke Generation Type	-	45 SECOND SMOKE CANDLE
Cooking Equip Heat On	-	NO
Hood Capture %	-	100
End Panels Installed (Y/N)	-	Y
Space Offset Temp Riser 1	-	0.7
Space Offset Temp Riser 2	-	1.0
Riser Temp F (idle) Riser 1	-	70.5
Riser Temp F (idle) Riser 2	-	70.8
Ambient Room Temp	-	69.8

General		
	Design	**Actual**
Third Party Witness	-	VIDEO TAKEN
Third Party Company	-	-
Tech Witness	-	-

Completed By: Ian Fuller

Notes: