

Budderfly, Inc.  
2 Trap Falls Rd, Suite 310  
Shelton, CT 06484  
PH: 855-659-4190  
[www.budderfly.com](http://www.budderfly.com)

Status: Open  
Scheduled Date:  
Scheduled Time:

**Installation Support Contact**

Name:  
Phone:  
Email:

**Project Coordinator Contact**

Name: Jason Bowman  
Phone:  
Email: [jason.bowman@budderfly.com](mailto:jason.bowman@budderfly.com)

**Contractor: National TAB Intelligence**

Name: Service  
Phone: 513-889\*-8887  
Additional Contractors:

**Task Status Link:** [Update Completion Status here](#)

---

Site Name: Freddy's Frozen Custard and Steakburgers-150010  
Site Type: Freddy's Frozen Custard and Steakburgers  
Store Number: 150010  
Site Address: 9790 W Happy Valley Rd, Peoria AZ 85383 US

Task: Testing & Balancing Adjustment (TAB)

Description: Testing and Balancing adjustment of the total airflow of all HVAC systems at a location.

Testing and Balancing Adjustment to Optimize airflow of HVAC systems at a location.

### TAB Scope of Work

#### 1. Equipment Verification

\* Verify that all HVAC equipment, including air handling units (AHUs), rooftop units (RTUs), exhaust fans, and supply fans, are installed correctly and operational.

#### 2. System Airflows

\* Measure and record total supply, return, outside air and exhaust airflows for each HVAC system.

\* Compare measured airflows against manufacturer name plate data to identify any discrepancies.

\* Measure total exhaust and make-up air flow for each kitchen hood. Verify and correct, if possible, smoke capture and / or proper hood performance. (Usually done by a smoke visualization test)

#### 4. Building Pressure Measurements

\* Measure and adjust building pressure to ensure proper pressurization in the kitchen and for the entire restaurant.

#### 5. Verification and Reporting

\* Document all measurements, adjustments, and findings in a detailed test and balance report.

\* Highlight any deficiencies provide recommendations for corrective actions, if necessary.

### Additional Notes

\* Focus is on getting total airflows for each HVAC equipment (RTU's, Hoods, fans). Check for obvious poor airflow areas and adjust accordingly.

This SOW is to be performed during day hours from morning (upon staff arrival to the late afternoon). It is NOT in the way of the kitchen staff during cooking, nor in the way of the restaurant customers.

Much of the work will be accomplished from the roof except for measuring the hoods, which is done first thing in the morning.

**Task Notes:**

Status: Open

Status Comment:

---

**Hours for This Work Order:**

Site	Work Task	Labor Hours	Travel Hour
Freddy's Frozen Custard and Steakburgers 150010	Testing & Balancing Adjustment (TAB)	0.0	0.0

For installation, service or preventative maintenance support, please contact [855-299-1334](tel:855-299-1334) directly, thank you.

Service Requests Terms and Conditions

By performing the services requested by this Work Order, Contractor agrees to the following terms and conditions:

Contractor will perform the Services using personnel of required skill, experience and qualifications and in a professional and workmanlike manner in accordance with best industry standards for similar services. The services will be in conformity in all material respects with all requirements or specifications stated in this Work Order and in compliance with all applicable laws.

Contractor acknowledges that time is of the essence with respect to Contractor's obligations hereunder and that prompt and timely performance of all such obligations is strictly required.

Contractor shall indemnify and hold harmless Budderfly and Budderfly's customers against any and all losses, damages, liabilities, costs and expenses, including reasonable attorney fees arising out of or related to Contractor's negligence, willful misconduct or breach of its obligations.

Contractor shall maintain and carry the following insurance in full force and effect: (a) Workers Compensation Insurance within the statutory limits of the applicable workers' compensation law; (b) Commercial General Liability Insurance in the amount of two million dollars (\$2,000,000); (c) Employer's Liability Insurance for bodily injury by disease or accident, with limits of not less than one hundred thousand dollars (\$100,000) per accident for bodily injury by accident, five hundred thousand dollars (\$500,000) per policy for bodily injury by disease, and one hundred thousand dollars (\$100,000) per employee for bodily injury by disease; and (d) Commercial Automobile Insurance in an amount not less than one million dollars (\$1,000,000). All policies (with the exception of Workers' Compensation and Employers' Liability) will name Budderfly as additional insured and Contractor will deliver to Budderfly a Certificate(s) of Insurance showing compliance with the above requirements.