Report By:

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

NATIONAL TAB

Comfort. Under control.

Report: FINAL TAB REPORT
Function: Test, Adjust, & Balance
Date: 11/11/2022

PROJECT

11-07 PENN STATION - MINT HILL, NC

6816 MATTHEWS - MINT HILL RD

MINT HILL, NC 28227

Client

C&T DESIGN

4025 PORT UNION RD.

FAIRFIELD, OH 45014

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

Table Of Contents

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.

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11-07 PENN STATION - MINT HILL, NC

Project Issue Information

Issue Name : Diffusers 1 and 2 serving entry not installed on RTU-1

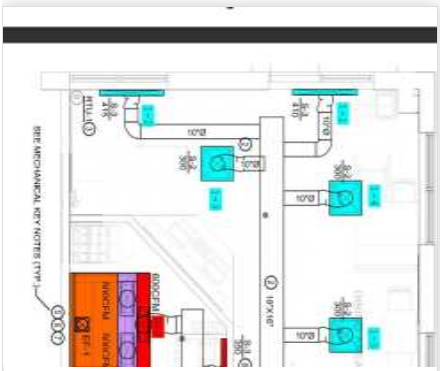
Description : Airflow distributed to the remaining diffusers to maintain total flow for the RTU. Recommend installing as designed.

Created By : National TAB **Assigned To :** National TAB - Will Turnbough

Status : Open

Originated Date : 11/22/2022 - Will Turnbough - National TAB

Project Issue File Details



diffusers1and2.jpeg

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11-07 PENN STATION - MINT HILL, NC

Project Issue Information

Issue Name : RTU-2 CONSTRUCTION FILTERS

Description : RTU-2 has construction filters installed. Recommend installing final pleated filters.

Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein

Status : Open

Originated Date : 11/09/2022 - JOASH ALBIN - National TAB

Project Issue File Details

Constructionfilters.j...

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	DINING	3000	3115	2250	2372	750	743	25.0%	23.9%						
RTU-2	KITCHEN	3000	2967	2250	2186	750	781	25.0%	26.3%						
MUA-1	HD1 / HD3									1650	1647				
EF-1	HD1 GRILL											1120	1121		
EF-2	HD2 OVN											600	614		
EF-3	HD3 FRYER											833	818		
EF-4	RESTROOM													75	79
TOTALS		6000	6082	4500	4558	1500	1524			1650	1647	2553	2553	75	79

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3150	3171
TOTAL EXHAUST	2628	2632
NET AIRFLOW	522	539

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0073
SIDE	0.01
REAR	0.0105
AVERAGE	**0.0093**

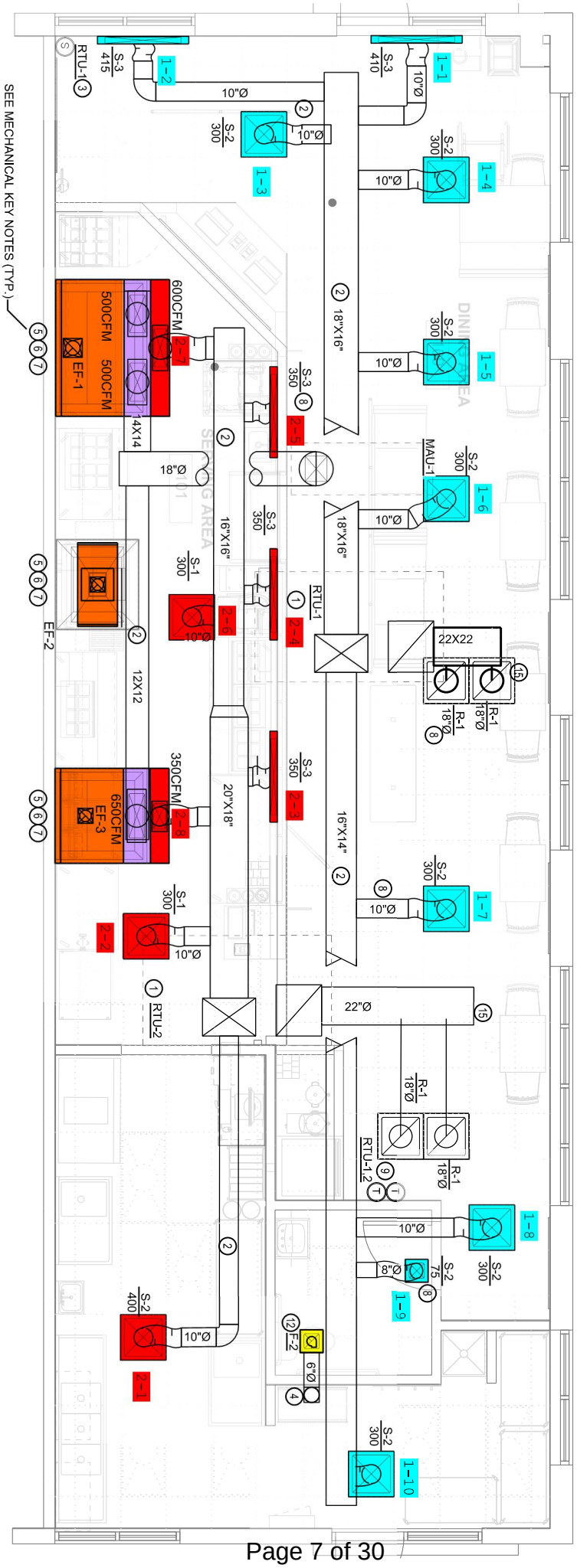
FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✔

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✔

PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✔

NOTES:



Date: 11/23/2022

REV. NO.	DATE	DESCRIPTION

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11-07 PENN STATION - MINT HILL, NC

CheckList Information

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

CheckList Item Details

STORE FRONT

StoreFront.jpeg

RTU-1

RTU-1.jpeg

RTU-1.jpeg

RTU-2

Rtu2kitchen.jpeg

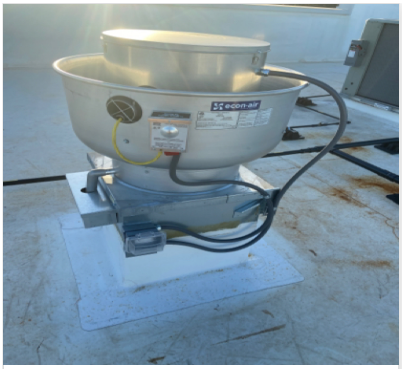
EF-1

KEF-1.jpeg

EF-2

KEF-2.jpeg

EF-3



KEF-3.jpeg

EF-4

RREXFAN.jpeg

MAU-1

MAU.jpeg

HOOD-1

Hood1.jpeg

HOOD-2

Hood2.jpeg

HOOD-3

Hood3.jpeg

Notes/Comments :

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11-07 PENN STATION - MINT HILL, NC

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

Review Plan Review Checklist, has it been signed off and meets our standards to start balancing? If not contact processor to ensure job is ready.	
All diffusers and grilles are installed and match design?	No, Musing 2 diffusers for RTU-1 Totals added to the remaining diffusers
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 :

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11-07 PENN STATION - MINT HILL, NC

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?	YES
Free cooling enthalpy set point set for lowest setting (Typically "D")	YES, "E"
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES
If direct drive unit is the speed controller working.	YES
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?	N
Grease cup installed on hood fan?	YES
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?	YES
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?	YES
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

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11-07 PENN STATION - MINT HILL, NC

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.

11-07 PENN STATION - MINT HILL, NC

CheckList Information

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

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	GRIDDLE
List smoke candle type used	S102 - 45 SEC SMOKE CANDLE
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	11-10-22
TAB tech name / Firm	JOASH N ALBIN
Site super name / Firm	CARL RUNDQUST/ SCHAFER GROUP
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	YES
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
PROGRAM THERMOSTATS	
Occupied 7:15AM-10:15PM: 68 Heat/72 Cool (NOTE: 3 degree MAX setback)	YES

Programed.jpeg

Unoccupied 10:16PM-7:14AM: 65 Heat/75 Cool	YES

Programed.jpeg

Notes/Comments :

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	TRANE
Serial Num	-	221411030L
Model Num	LGH090H	YSC092H3ELA26D
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X15
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	-	1
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	3.3

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3"
Motor Bore Size	-	0.625
Motor Sheave SetPt	-	3.5 OPEN
Fan Sheave Size	-	6"
Fan Sheave Bore	-	0.875
Belt CL Distance	-	13
Num of Belts	-	1
Belt Size	-	AX35
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	3115
SF RPM	-	675
RA CFM	2250	2372
OA CFM	750	743
RL Voltage	-	208
RL Amperage	-	3.3/3.2/3.1
SF Rotation	-	CCW
RA Damper Position	-	75%
Min OA Damper Position	-	25%
Min OA Damper Type	-	SINGLE BLADE DAMPER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.41"
Fan Suction SP	-	-0.59"
Fan Discharge SP	-	0.39"
Total ESP	-	0.80"
Fan Total SP	-	0.98"

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

Completed By: JOASH ALBIN

Notes:

National TAB

Project:11-07 PENN STATION - MINT HILL, NC

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRY	S3	10"	0	NA	0	0	0	-
SGRD2	ENTRY	S3	10"	0	NA	0	0	0	-
SGRD3	DINING	S2	10"	403	1	647	384	421	104.5
SGRD4	DINING	S2	10"	403	1	654	389	415	103.0
SGRD5	DINING	S2	10"	403	1	355	415	425	105.5
SGRD6	DINING	S2	10"	403	1	384	420	428	106.2
SGRD7	DINING	S2	10"	403	1	375	404	419	104.0
SGRD8	DINING	S2	10"	403	1	423	490	399	99.0
SGRD9	RESTROOM	S2	8"	205	1	225	321	193	94.1
SGRD10	PREP AREA	S2	10"	403	1	354	479	415	103.0

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Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	TRANE
Serial Num	-	221410253L
Model Num	LGH090H	YSC092H3ELA26D
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X15
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	-	1
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	3.3

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3"
Motor Bore Size	-	0.625"
Motor Sheave SetPt	-	3.5 OPEN
Fan Sheave Size	-	6"
Fan Sheave Bore	-	0.875
Belt CL Distance	-	13
Num of Belts	-	1
Belt Size	-	AX35
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	2967
SF RPM	-	670
RA CFM	2250	2186
OA CFM	750	781
RL Voltage	-	207/208/209
RL Amperage	-	3.1/3.1/3.2
SF Rotation	-	CCW
RA Damper Position	-	80%
Min OA Damper Position	-	25%
Min OA Damper Type	-	SINGLE BLADE

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.27"
Fan Suction SP	-	-0.56"
Fan Discharge SP	-	0.38"
Total ESP	-	0.65"
Fan Total SP	-	0.94"

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

Completed By: JOASH ALBIN

Notes:

National TAB

Project:11-07 PENN STATION - MINT HILL, NC

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	PREP AREA	S2	10"	400	1	425	381	381	95.3
SGRD2	KITCHEN	S1	-	300	1	342	291	291	97.0
SGRD3	SERVING	S3	-	350	1	372	336	336	96.0
SGRD4	SERVING	S3	-	350	1	397	340	340	97.1
SGRD5	SERVING	S3	-	350	1	385	346	346	98.9
SGRD6	KITCHEN	S1	-	300	1	282	313	313	104.3
SGRD7	HOOD 1	ACPSP	12"	600	3.3	590	616	616	102.7
SGRD8	HOOD2	ACPSP	12"	350	1.6	264	344	344	98.3

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Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF4 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	NO ACCESS
Model Num	NA	NO ACCESS

Motor Data		
	Design	**Actual**

Test Data		
	Design	**Actual**
CFM	75	77
Fan RPM	-	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Amperage	-	0.53

Completed By: JOASH ALBIN

Notes:

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF1 AREA:HD1 GRILL

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	5317880
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	48EC
Horsepower	0.750	0.75
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	7.6
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	1120	1121
Fan RPM	1215	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	60%
RL Voltage	-	120
RL Amperage	-	5.2
Total ESP	1.150"	0.99"
Fan Inlet SP	-	-0.99
Fan Discharge SP	-	ATM

Completed By: JOASH ALBIN

Notes:

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF2 AREA:HD2 OVEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU33HFA	DU33HFA
Serial Num	-	5317880
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	48EC
Horsepower	.333	0.33
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	3.9
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	600	616
Fan RPM	1360	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	85%
RL Voltage	-	120
RL Amperage	-	3.7
Total ESP	0.600"	0.56"
Fan Inlet SP	-	-0.56"
Fan Discharge SP	-	ATM

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Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF3 AREA:HD3 FRYERS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	5317880
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	48EC
Horsepower	0.750	0.75
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	7.9
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	833	818
Fan RPM	1144	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	60%
RL Voltage	-	120
RL Amperage	-	5.0
Total ESP	1.150"	0.73"
Fan Inlet SP	-	-0.73"
Fan Discharge SP	-	ATM

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Notes:

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Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: FAN - Supply

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Asset: MAU1 AREA:HD1 / HD2

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	5317880
Type	MAU	MAU
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WESTINGHOUSE
Frame	-	145T
Horsepower	1.5	1.5
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	4.03
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.38

Test Data		
	Design	**Actual**
CFM	1650	1647
SF RPM	1855	1899
Motor RPM	-	DD
SF System SetPt	-	63.7
RL Voltage	-	208/208/209
RL Amperage	-	3.5/3.6/3.7

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

Completed By: JOASH ALBIN

Notes:

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:GRILL

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3650 BD-2 246 ACPSP	3650 BD-2 246 ACPSP
Job / Serial Num	-	5317880
Type	TYPE I LOW PROXIMITY	ACPSP
Hood length	72"	86"
Hood Width	36"	36"
Supply Plenum Type	-	PERF
Supply Plenum Width	14"	14"
Supply Plenum Length	72"	80"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	4	5
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	6.48	8.1
Filter1 FPM	-	145
Filter2 FPM	-	149
Filter3 FPM	-	137
Filter4 FPM	-	128
Filter5 FPM	-	133
Filter Ave FPM(corr)	-	138
CFM	1120	1121

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

Test Data Supply		
	Design	**Actual**
Total AK Area	7	7
Kv factor (Vel)	0.89"	0.89
Num of Readings	-	6
Reading1 FPM	-	165
Reading2 FPM	-	177
Reading3 FPM	-	154
Reading4 FPM	-	139
Reading5 FPM	-	149
Reading6 FPM	-	161
Ave FPM(corr)	-	140
CFM	1000	981

Completed By: JOASH ALBIN

Notes:

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:OVEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	4412 PS-OVN	4412 PS-OVN
Job / Serial Num	-	NL
Type	TYPE I LOW PROXIMITY	DROP
Hood length	21.25"	21.25
Hood Width	44"	44"

Test Data Exhaust		
	Design	**Actual**
Filter Type	BAFFLE	BAFFLE
Filter Size 1	20X10	20X10
Filter Qty 1	2	2
Filter AK factor size 1	-	1.20
Filter Total AK Area	-	2.4
Filter1 FPM	-	249
Filter2 FPM	-	256
Filter3 FPM	-	265
Filter4 FPM	-	255
Filter Ave FPM(corr)	-	256
CFM	600	614

Cooking Equipment		
	Design	**Actual**
Item 1	-	SANDWICH CATION

Completed By: JOASH ALBIN

Notes: CEILING DROP HOOD FOR SANDWICH COOKING STATION @ 90%

National TAB

Project: 11-07 PENN STATION - MINT HILL, NC

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD3 AREA:FRYERS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3650 BD-2 246 ACPSP	3650 BD-2 246 ACPSP
Job / Serial Num	-	5317880
Type	TYPE I LOW PROXIMITY	ACPSP
Hood length	50"	50"
Hood Width	36"	36"
Supply Plenum Type	-	PERF
Supply Plenum Width	14"	14"
Supply Plenum Length	50"	48"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	3	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	173
Filter2 FPM	-	160
Filter3 FPM	-	171
Filter Ave FPM(corr)	-	168
CFM	833	818

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

Test Data Supply		
	Design	**Actual**
Total AK Area	4.86	4.47
Kv factor (Vel)	0.89	0.89
Num of Readings	-	4
Reading1 FPM	-	191
Reading2 FPM	-	152
Reading3 FPM	-	135
Reading4 FPM	-	192
Ave FPM(corr)	-	149
CFM	650	666

Completed By: JOASH ALBIN

Notes: