

Report By:

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

NATIONAL

TAB

Comfort. Under control.

**Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 01/25/2023**

**PROJECT
12-12 BRU BURGER - MONTGOMERY, OH**

NEED

MONTGOMERY, OH

Client

**C&T DESIGN
4025 PORT UNION RD.
FAIRFIELD, OH 45014**

National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

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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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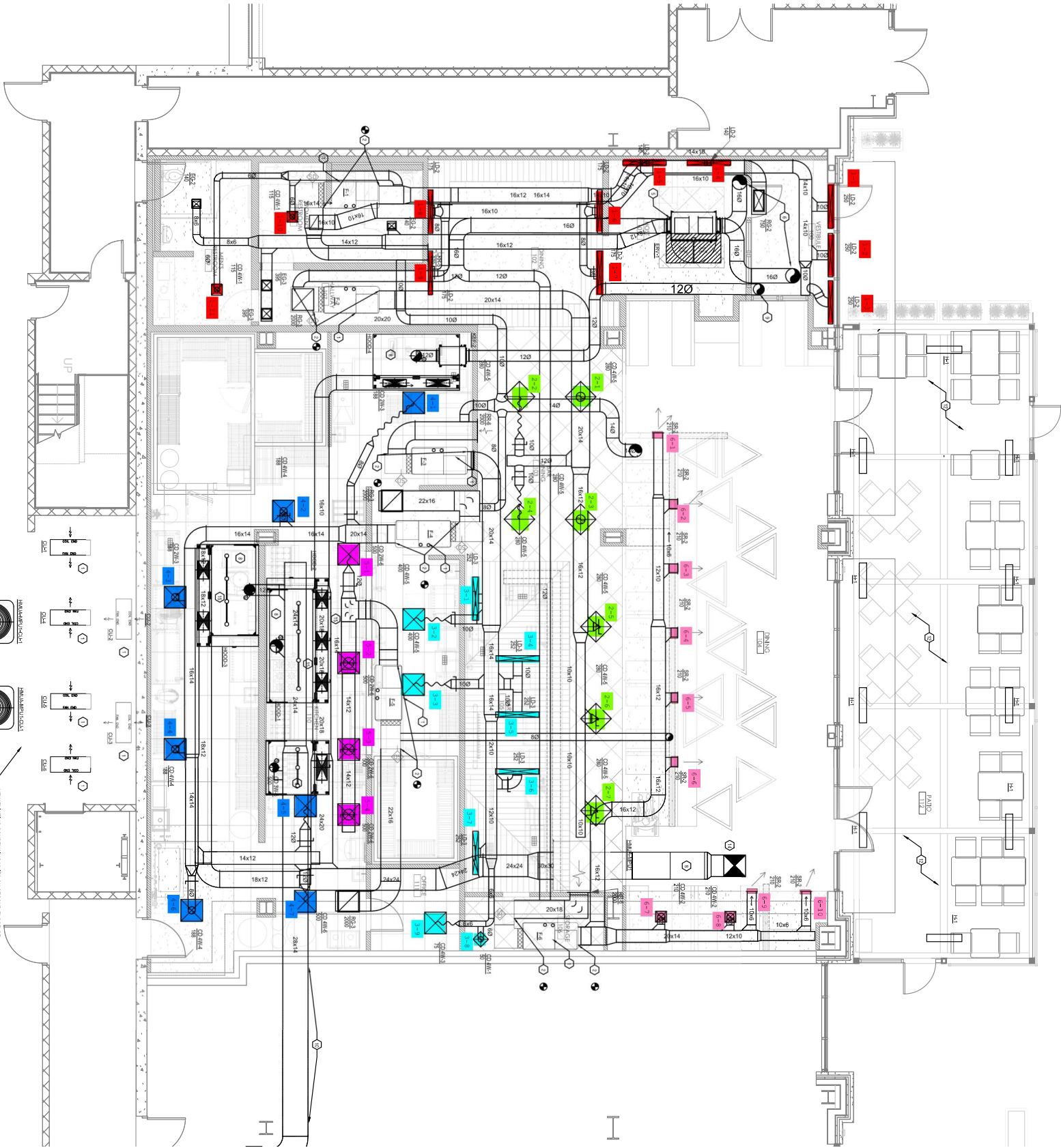
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12-12 BRU BURGER - MONTGOMERY, OH

CheckList Information

Name : BUILDING READINESS **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

GENERAL READINESS

SUBSTANTIAL COMPLETION DATE?	12/23/2022
ANTICIPATED DATE OF TURNOVER DATE?	12/30/2022
ANTICIPATED GRAND OPENING DATE?	
DOES THE INSPECTOR REQUIRE A T&B REPORT TO ISSUE CoO? WHEN ARE FINALS ANTICIPATED FOR?	TBD
IS PERMANENT POWER TURNED ON TO THE BUILDING? IF NOT, WHEN IS PERMANENT POWER ANTICIPATED TO BE TURNED ON TO THE BUILDING?	YES
IS THE GAS METER SET AND IS GAS TURNED ON TO THE BUILDING? IF NOT, WHEN IS PERMANENT POWER ANTICIPATED TO BE TURNED ON TO THE BUILDING?	YES
ALL EXTERIOR DOORS AND WINDOWS ARE INSTALLED? IF NOT, WHEN WILL EXTERIOR DOORS AND WINDOWS ANTICIPATED TO BE INSTALLED?	YES
IS ALL HVAC DUCTWORK COMPLETED? IF NOT, WHEN IS IT ANTICIPATED TO BE COMPLETED?	YES BY 12/12
ARE ALL DIFFUSERS INSTALLED? IF NOT, WHEN ARE THEY ANTICIPATED TO BE INSTALLED?	YES BY 12/12
ARE ALL DAMPERS INSTALLED? IF NOT, WHEN ARE THEY ANTICIPATED TO BE INSTALLED?	YES
ARE RTUS INSTALLED? WIRED? IF NOT, WHEN ARE THEY ANTICIPATED TO BE INSTALLED AND WIRED? WHEN ARE STARTUPS ANTICIPATED FOR?	N/A

ALL LAYIN CEILING TILES ARE INSTALLED? IF NOT, WHEN ARE THEY ANTICIPATING TO BE INSTALLED BY?	YES BY 12/12
WHEN WILL COOKING EQUIP ARRIVE? WHEN IS IT ANICIPATED TO BE INSTALLED BY? WHEN ARE STARTUPS ANTICIPATED FOR?	EQUIPMENT ON SITE
FINAL READINESS	
Building	
DOES BUILDING HAVE ROOF HATCH OR A LADDER FOR ROOF ACCESS?	
IF HIGH GRD - WHAT HEIGHT STEP LADDER WE NEED? (10, 12, ETC)?	YES
HVAC Systems	
ELECTRICIAN HAS VERIFIED POWER TO ALL FANS & PROPER ROTATION? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED?	YES BY 12/12
HAS MECHANICAL CONTRACTOR VERIFIED THAT ECONOMIZERS ARE FUNCTIONAL? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED?	YES BY 12/12
WILL CLEAN FILTERS BE INSTALLED PRIOR FOR BALANCING?	
Hood Systems	
IS GREASE DUCT INSTALLED? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED?	YES BY 12/12
ARE HOODS INSTALLED? WIRED? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED? WHEN ARE STARTUPS ANTICIPATED FOR?	YES BY 12/12
ARE EFS INSTALLED? WIRED? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED? WHEN ARE STARTUPS ANTICIPATED FOR?	YES BY 12/12
HAS MAU BEEN INSTALLED? WIRED? IF NOT, WHEN IS THIS ANTICIPATED TO BE COMPLETED? WHEN ARE STARTUPS ANTICIPATED FOR?	YES BY 12/12
HAS THE ANSUL FINAL BEEN COMPLETED? IF NOT, WHEN IS THE FINAL SCHEDULED FOR?	
Contact Information	
WILL THE MECHANICAL CONTRACTOR BE ON SITE AS NEEDED?	Yes
MECHANICAL CONTRACTOR NAME, PHONE NUMBER, AND EMAIL ADDRESS:	FOUR STAR MECHANICAL -ROB COX -(513) 535-7624 ROBC@FOURSTARMECHANICAL.COM

Notes/Comments :

Sent 11/8 to Mark Wingert- RECV'D CK LIST 11/30- LR



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CheckList Information

Name :	PLAN REVIEW	Status :	NotSubmitted
Assigned Organization :	National TAB	Asset :	
Requesting Organization :	National TAB		

CheckList Item Details

Processor Name:

We have the latest set of drawings and are not working off the Bid Set:

Scheduled AHU/RTU airflow is equivalent to 350 CFM/ton to 400 CFM/ton

Air device totals equal the scheduled airflow of equipment

All air devices have an airflow specified

Less than 25% ratio of OA to SA for all RTU's/AHU's

Net space airflow is between 0 to 500 CFM positive

Scheduled Hood airflow match scheduled EF and MAU airflows

Address correct?

Are the units typical of the prototype? (ie not AHUs, HPs, WSHPs,...)

If there are hydroincs what type of valves are there? (Auto flow or Manual; Ask GC/Get Submittal)

Engineer is not required to witness and stamp smoke capture test? (Mecklenburg County, NC only)

Smoke detector testing is not required? (Arizona; Orlando, FL metro area only)

Inspector is not required to witness hood readings? (Palm Beach County, FL)

Notes/Comments :



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CheckList Information

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

CheckList Item Details

F-1

F2

F-3

F-4

F-5

F-6

HMUA-1

KEF-1

KEF-2

Notes/Comments :



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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?	Some diffusers are still missing, waiting for the hanging ceiling to be installed
All hood filters installed and accounted for?	N/A
Hoods are wired and have power?	N/A
Hood is free of alarms?	N/A
Thermostats have power?	STATS HAVE POWER
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :



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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?	NA
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?	MOTORS BELOW FLAS
Are belts tight?	DIRECT DRIVE
If direct drive unit is the speed controller working.	YES
Is gas piping installed and valves turned on?	INSTALLED AND ON
Unit free of noticeable noise and vibration	NO NOISE OR VIBRATION

EF's

Rotation is correct?	NA
Belts are tight?	NA
Grease cup installed on hood fan?	NA
Hinge kit installed installed on hood fan?	NA
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	NA

Flex conduit is long enough so that fan can be completely tilted back?	NA
There is no major leakage around base of fan?	NA
Is the motor operating below the motor FLA rating?	NA
For restroom fan(s) is the back draft damper installed and can it fully open?	NA
Unit free of noticeable noise and vibration?	NA

MUA

Rotation is correct?	NA
Gas piping is installed and valves are in on position?	NA
Heater tested and is functional?	NA
Internal motorized damper is fully opening?	NA
Motor is operating below the FLA rating?	
Unit free of noticeable noise and vibration?	No

HOODS

Kitchen equipment installed in proper places?	NA
Can kitchen equipment be turned on for final smoke test?	NA

DOCUMENTATION

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES
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Notes/Comments :



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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?	SPACE IS FREE OF DRAFTING
Is space comfortable in all areas?	COMFORTABLE IN ALL AREAS
Is the space free of ventilation noise?	RETURN GRILLES FOR ALL UNITS HAVE SOME VENTILATION NOISE
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

Notes/Comments :



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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	NA
List smoke candle type used	NA
Smoke test capture - Perimeter of hood	NA
Smoke test capture - Top of cooking surface	NA

WITNESS

Date test was completed	
TAB tech name / Firm	NA
Site super name / Firm	NA
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	NA

ADDITIONAL

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	NA
Thermostats are programmed?	YES

Notes/Comments :



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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 :

SDV Job #: 5448723 - Bru Rv1 (Montgomery)**Service Region:** 361 - Cincinnati OH Service
Service Person: Dave King**Customer Number:** 866644 **Customer Name:** NATIONAL TAB**Address:** Bru Burger
9300 Montgomery Rd
Cincinnati, OH 45242**Region Job #:** 5159540
Region Job Name: Bru Rv1 (Montgomery)**Sales Region:** 120 - Air Solutions
Sales Person: Joe Hertenstein**Created By:** Dave King **Creation Date:** 12/13/2022 10:21 AM
Last Modified By: Dave King **Last Modified Date:** 12/31/2022 12:33 PM**Dining Room Pressure:** 0.0 **Kitchen Pressure:** 0.0
Hours On Job: 0.0 **Extra Hours:** 0.0**Completed:** Yes **Completed By:** Dave King
Completion Date: 12/31/2022 12:33 PM**UDS**

NONE

Hood Group 1**Exhaust CFM:** Design = 1000 Initial = 1008 Final = 1008 (100.8% of design)
Supply CFM: Design = 890 Initial = 1241 Final = 1076 (120.9% of design)**Hood 1 (HD 1 FRY) (HD 1 FRY)****Model:** 5424ND-2-PSP-F **Length:** 5' 0.00"
Exhaust CFM: Design = 1000 Initial = 1008 Final = 1008 (100.8% of design)

Other Notes:

N/A

See attachment(s): [20221213134831.mp4]



Installation

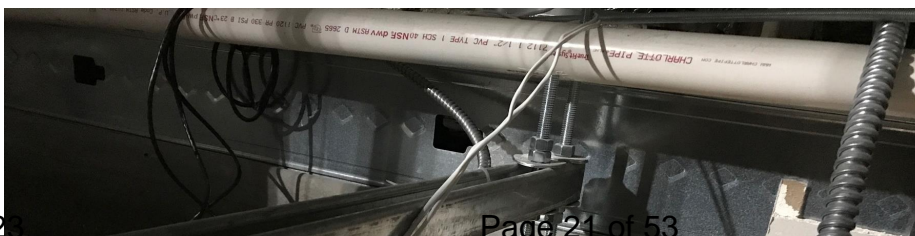
Hung Using appropriate material to safely secure hood.

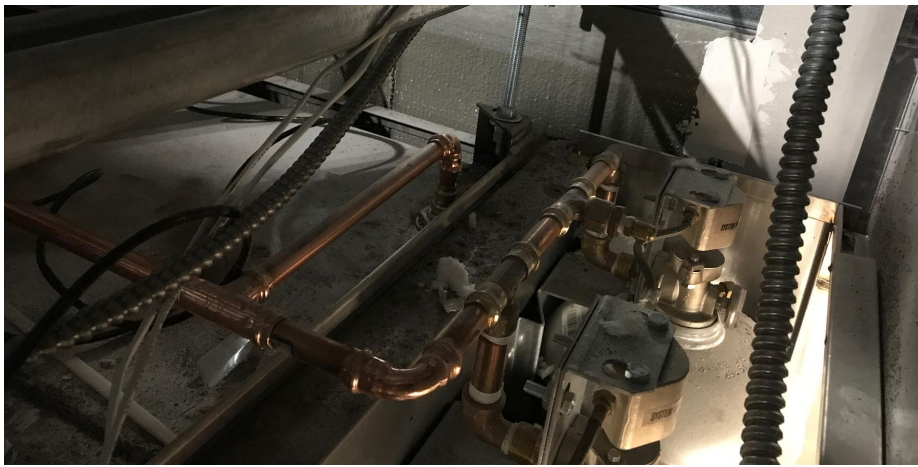
Design: **Yes**

Actual: **Yes**

Other Notes:

N/A





COOKING EQUIPMENT ON AND OPERATING

Design: **Yes**

Actual: **No**

COOKING EQUIPMENT INSTALLED AS CLOSE TO BACK WALL AS POSSIBLE

Design: **Yes**

Actual: **No**

Other Notes:

N/A



END PANELS INSTALLED CORRECTLY

Design: **Yes**

Actual: **Yes**

INITIAL POSITION OF BALANCE DAMPER

Actual: **25%**

POSITION OF BALANCE DAMPER AFTER AIRFLOW

Actual: **25%**

Was a smoke test performed on Hood System?

Design: **Yes**

Actual: **Yes**

Filters

Type: Captrate Solo

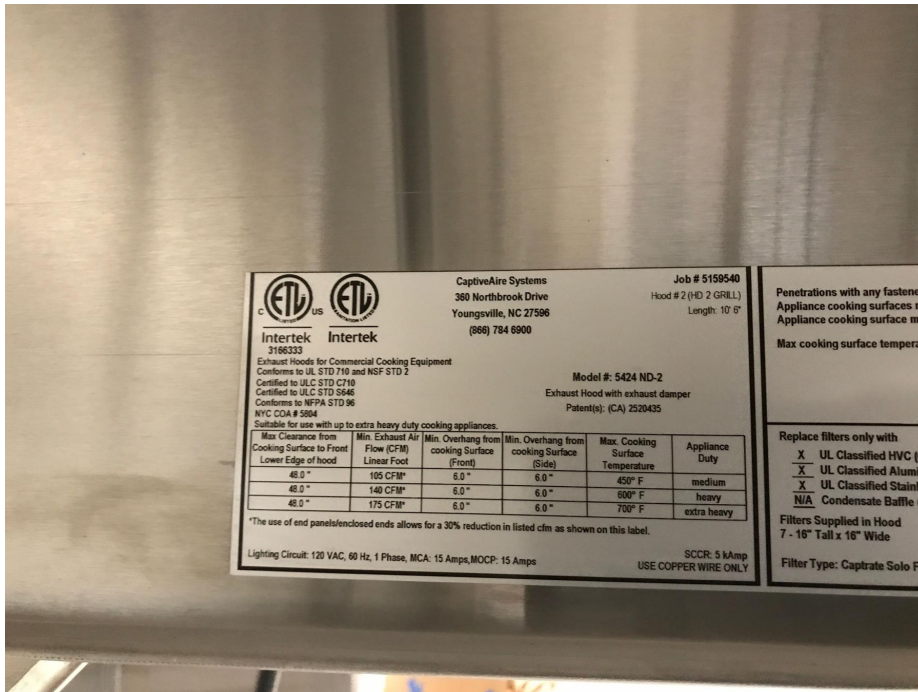
Filter 1 Size: 16x16 Initial Velocity: 202 fpm Final Velocity: 202 fpm Initial CFM: 327 Final CFM: 327
Fan: Other

Filter 2 Size: 16x16 Initial Velocity: 222 fpm Final Velocity: 222 fpm Initial CFM: 360 Final CFM: 360
Fan: Other

Other Notes:

N/A

See attachment(s): [20221213134749.mp4]



Installation

Hung Using appropriate material to safely secure hood.

Design: **Yes**

Actual: **Yes**

Other Notes:

N/A



COOKING EQUIPMENT ON AND OPERATING	Design: Yes	Actual: No
COOKING EQUIPMENT INSTALLED AS CLOSE TO BACK WALL AS POSSIBLE	Design: Yes	Actual: Yes
END PANELS INSTALLED CORRECTLY	Design: Yes	Actual: Yes
INITIAL POSITION OF BALANCE DAMPER		Actual: 0%
POSITION OF BALANCE DAMPER AFTER AIRFLOW		Actual: 0%
Was a smoke test performed on Hood System?	Design: Yes	Actual: Yes

Filters

Type:	Captrate Solo				
Filter 1 Fan: Other	Size: 16x16	Initial Velocity: 174 fpm	Final Velocity: 174 fpm	Initial CFM: 282	Final CFM: 282
Filter 2 Fan: Other	Size: 16x16	Initial Velocity: 195 fpm	Final Velocity: 195 fpm	Initial CFM: 316	Final CFM: 316
Filter 3 Fan: Other	Size: 16x16	Initial Velocity: 188 fpm	Final Velocity: 188 fpm	Initial CFM: 305	Final CFM: 305
Filter 4 Fan: Other	Size: 16x16	Initial Velocity: 187 fpm	Final Velocity: 187 fpm	Initial CFM: 303	Final CFM: 303
Filter 5 Fan: Other	Size: 16x16	Initial Velocity: 185 fpm	Final Velocity: 185 fpm	Initial CFM: 300	Final CFM: 300
Filter 6 Fan: Other	Size: 16x16	Initial Velocity: 179 fpm	Final Velocity: 179 fpm	Initial CFM: 290	Final CFM: 290
Filter 7 Fan: Other	Size: 16x16	Initial Velocity: 174 fpm	Final Velocity: 174 fpm	Initial CFM: 282	Final CFM: 282

Supply

Supply CFM: Design = 1796 Initial = 2146 Actual = 1823 (101.5% of design) Fan: Other

PSP 1

Orientation: Front **Length:** 11' 6.00" **Width:** 14.00" **Banks:** 1
Blanks: 1
CFM: Design = 1794 Initial = 2146 Final = 1823 (101.6% of design)
Velocity: Design = 153 Initial = 183 Final = 155 (101.3% of design)

Readings:

1: Initial: 224 fpm, Final: 202 fpm 2: Initial: 215 fpm, Final: 167 fpm 3: Initial: 149 fpm, Final: 106 fpm
4: Initial: 160 fpm, Final: 160 fpm 5: Initial: 186 fpm, Final: 152 fpm 6: Initial: 195 fpm, Final: 148 fpm
7: Initial: 175 fpm, Final: 160 fpm 8: Initial: 182 fpm, Final: 151 fpm 9: Initial: 155 fpm, Final: 149 fpm
10: Initial: 156 fpm, Final: 125 fpm 11: Initial: 185 fpm, Final: 158 fpm 12: Initial: 214 fpm, Final: 188 fpm

Hood Group 3

Exhaust CFM: Design = 1431 Initial = 1370 Final = 1370 (95.7% of design)
Supply CFM: Design = 1288 Initial = 1745 Final = 1499 (116.4% of design)

Hood 3 (HD 3 PREP) (HD 3 PREP)

Model: 5424ND-2-PSP-F **Length:** 8' 5.00"
Exhaust CFM: Design = 1431 Initial = 1370 Final = 1370 (95.7% of design)

Other Notes:

N/A

See attachment(s): [20221213134702.mp4]



Installation

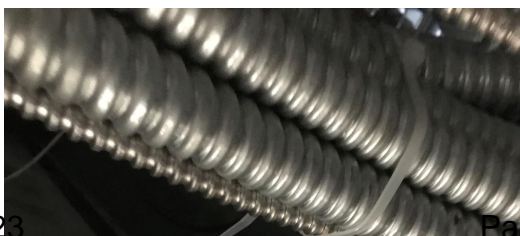
Hung Using appropriate material to safely secure hood.

Design: **Yes**

Actual: **Yes**

Other Notes:

N/A





COOKING EQUIPMENT ON AND OPERATING

Design: **Yes**

Actual: **No**

COOKING EQUIPMENT INSTALLED AS CLOSE TO BACK WALL AS POSSIBLE

Design: **Yes**

Actual: **No**

Other Notes:

N/A



END PANELS INSTALLED CORRECTLY

Design: **Yes**

Actual: **Yes**

INITIAL POSITION OF BALANCE DAMPER

Actual: **0%**

POSITION OF BALANCE DAMPER AFTER AIRFLOW

Actual: **0%**

Was a smoke test performed on Hood System?

Design: **Yes**

Actual: **Yes**

Filters

Type: Captrate Solo

Filter 1 Size: 16x16 Initial Velocity: 128 fpm Final Velocity: 128 fpm Initial CFM: 207 Final CFM: 207
Fan: Other

Filter 2 Size: 16x16 Initial Velocity: 142 fpm Final Velocity: 142 fpm Initial CFM: 230 Final CFM: 230
Fan: Other

Filter 3 Fan: Other	Size: 16x16	Initial Velocity: 151 fpm	Final Velocity: 151 fpm	Initial CFM: 245	Final CFM: 245
Filter 4 Fan: Other	Size: 16x16	Initial Velocity: 145 fpm	Final Velocity: 145 fpm	Initial CFM: 235	Final CFM: 235
Filter 5 Fan: Other	Size: 16x16	Initial Velocity: 136 fpm	Final Velocity: 136 fpm	Initial CFM: 220	Final CFM: 220
Filter 6 Fan: Other	Size: 16x16	Initial Velocity: 144 fpm	Final Velocity: 144 fpm	Initial CFM: 233	Final CFM: 233

Supply

Supply CFM: Design = 1288 Initial = 1745 Actual = 1499 (116.4% of design) Fan: Other

PSP 1

Orientation: Front **Length:** 9' 5.00" **Width:** 14.00" **Banks:** 1
Blanks: 1
CFM: Design = 1288 Initial = 1745 Final = 1499 (116.4% of design)
Velocity: Design = 135 Initial = 182 Final = 157 (116.3% of design)

Readings:

1: Initial: 202 fpm, Final: 170 fpm 2: Initial: 201 fpm, Final: 157 fpm 3: Initial: 188 fpm, Final: 155 fpm
4: Initial: 130 fpm, Final: 111 fpm 5: Initial: 171 fpm, Final: 168 fpm 6: Initial: 209 fpm, Final: 174 fpm
7: Initial: 187 fpm, Final: 179 fpm 8: Initial: 177 fpm, Final: 141 fpm 9: Initial: 175 fpm, Final: 152 fpm
10: Initial: 190 fpm, Final: 165 fpm

Hood Group 4

Exhaust CFM: Design = 975 Initial = 922 Final = 922 (94.6% of design)
Supply CFM: Design = 875 Initial = 822 Final = 721 (82.4% of design)

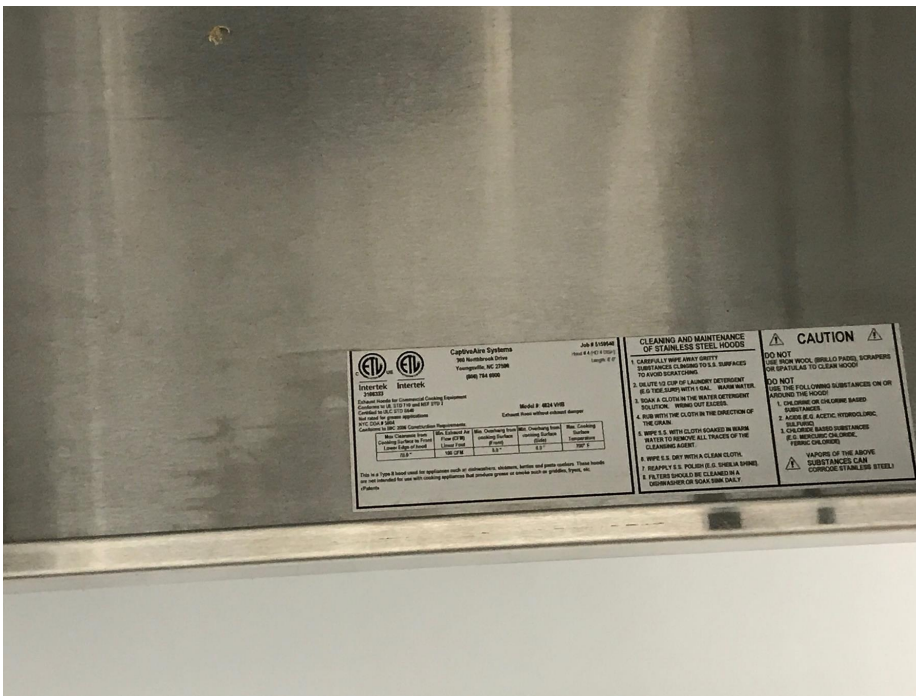
Hood 4 (HD 4 DISH) (HD 4 DISH)

Model: 4824VHB-G-PSP-F **Length:** 8' 0.00"
Exhaust CFM: Design = 975 Initial = 922 Final = 922 (94.6% of design)

Other Notes:

N/A

See attachment(s): [20221213134604.mp4]



Installation

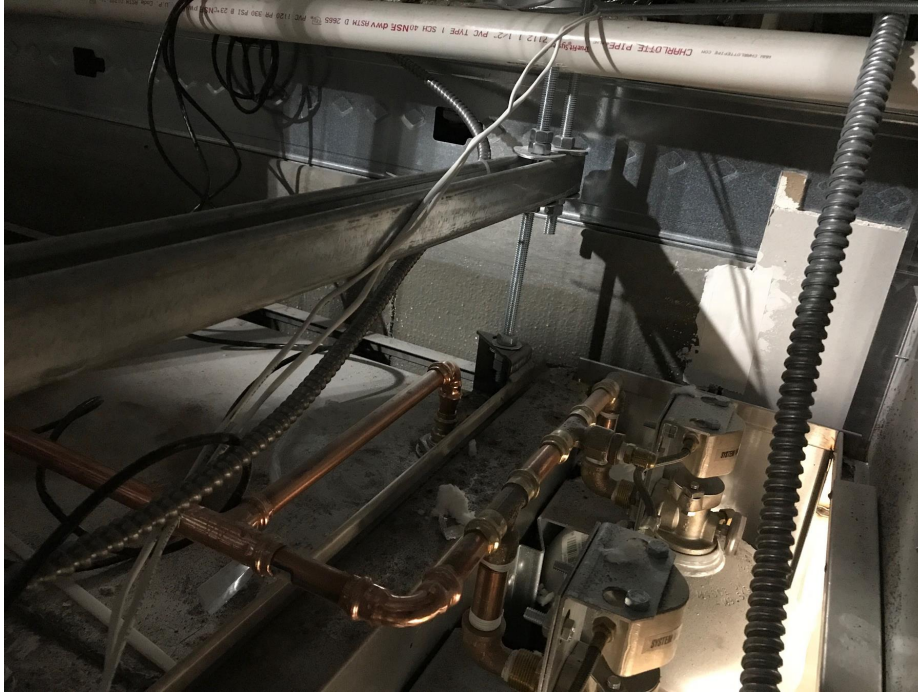
Hung Using appropriate material to safely secure hood.

Design: **Yes**

Actual: **Yes**

Other Notes:

N/A



COOKING EQUIPMENT ON AND OPERATING

Design: **Yes**

Actual: **Yes**

COOKING EQUIPMENT INSTALLED AS CLOSE TO BACK WALL AS POSSIBLE

Design: **Yes**

Actual: **Yes**

Was a smoke test performed on Hood System?

Design: **Yes**

Actual: **Yes**

Supply

Supply CFM: Design = 875 Initial = 822 Actual = 721 (82.4% of design) Fan: Other

PSP 1

Orientation: Front **Length:** 8' 0.00" **Width:** 12.00" **Banks:** 1
Blanks: 1
CFM: Design = 874 Initial = 822 Final = 721 (82.5% of design)
Velocity: Design = 137 Initial = 129 Final = 113 (82.5% of design)

Readings:

1: Initial: 117 fpm, Final: 104 fpm 2: Initial: 116 fpm, Final: 98 fpm 3: Initial: 142 fpm, Final: 100 fpm
 4: Initial: 124 fpm, Final: 107 fpm 5: Initial: 120 fpm, Final: 125 fpm 6: Initial: 107 fpm, Final: 116 fpm
 7: Initial: 153 fpm, Final: 126 fpm 8: Initial: 155 fpm, Final: 131 fpm

AQEs

NONE

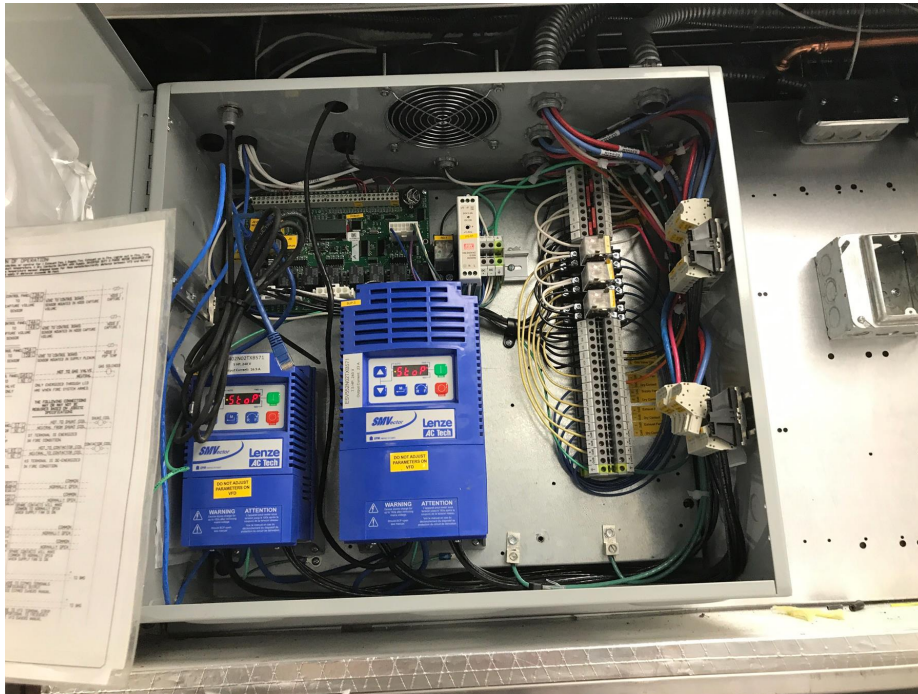
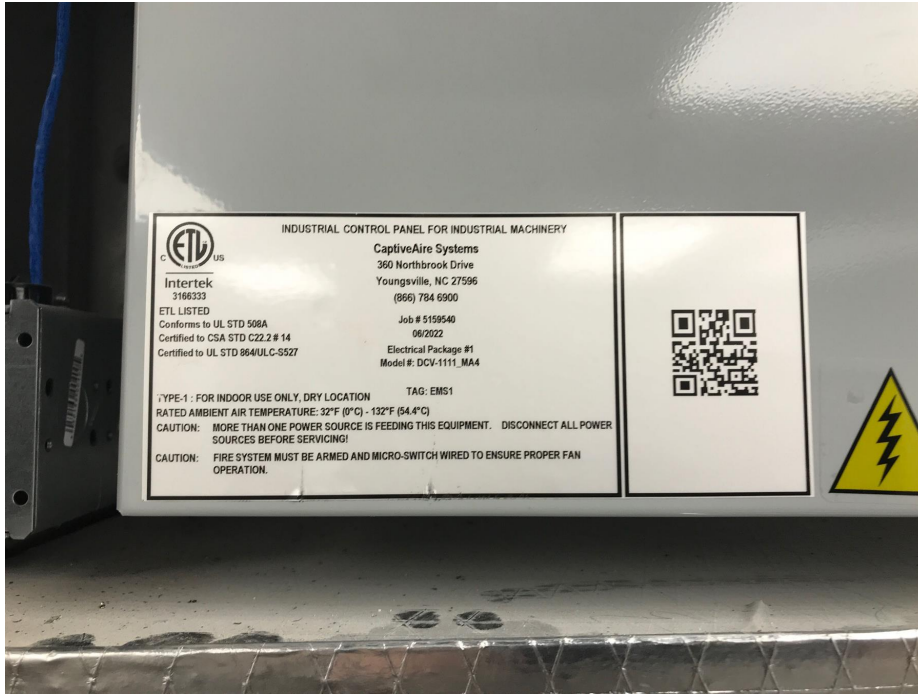
Fans

NONE

Package #: DCV-1111_MA4

Other Notes:

N/A



Smart Control

GAS VALVE RESET WORKS	Design: Yes	Actual: Yes
ROOM TEMPERATURE OFFSET	Design: 21	Actual: 21
HOW MANY FAN ZONES ARE THERE	Design: 1	Actual: 1
HYSTERESIS TEMPERATURE		Actual: 2
Room Sensor Type		Actual: Preset

Other Notes:

Temp setting changed to preset due to location of room temp sensor.



What is Preset temperature set to? Actual: **75**

ALL TEMP SENSORS ARE WIRED IN	Design: Yes	Actual: Yes
Do any of the light circuits exceed 1400W?	Design: No	Actual: No
ALL LIGHTS WORK	Design: Yes	Actual: No

Other Notes:

No lightbulbs installed in any hood.

ALL FAULTS CLEARED	Design: Yes	Actual: Yes
ECPM03 HARDWARE REVISION	Design: 04	Actual: 04
ECPM03 PROGRAM VERSION	Design: 2.15.04	Actual: 2.15.04
CASHMI HARDWARE REVISION	Design: 03	Actual: 03
CASHMI PROGRAM VERSION	Design: 2.15.04	Actual: 2.15.04
ECPM03 DATE AND TIME ACCURATE	Design: Yes	Actual: Yes
Smoke Test Performed on all Hoods? Upload Video	Design: Yes	Actual: Yes

Other Notes:

N/A

See attachment(s):

[20221213134855.mp4] [20221213134907.mp4] [20221213134914.mp4] [20221213134919.mp4]

120V Line Ran from SF1 for MUA(s)	Design: Yes	Actual: Yes
Damper interlock wiring ran to MAU?	Design: Yes	Actual: No

BMS & Monitoring - NOT AVAILABLE!

Other Notes:

SCADA not installed.



BMS TYPE	N/A
CASLINK COMMUNICATION TYPE	N/A
Cellular status is Active Online?	N/A
CASLink Registration Wizard was completed?	N/A
CASLink Module has a current heartbeat?	N/A
All devices connected to the SCADA are reporting live data?	N/A
Devices were assigned to an area and named appropriately?	N/A

Sensors - NOT AVAILABLE!

T2 - NOT AVAILABLE!

SENSOR TYPE	N/A
SENSOR LOCATION	N/A
FAN NUMBER	N/A

T3 - NOT AVAILABLE!

SENSOR TYPE	N/A
SENSOR LOCATION	N/A
FAN NUMBER	N/A

T4 - NOT AVAILABLE!

SENSOR TYPE	N/A
SENSOR LOCATION	N/A
FAN NUMBER	N/A

T5 - NOT AVAILABLE!

SENSOR TYPE	N/A
SENSOR LOCATION	N/A
FAN NUMBER	N/A

VFDs

VFD 1

DESIGN CFM	Design: 4426	Actual: 4456
FAN DIRECTION	Design: Forward	Actual: Forward
TEMP SENSOR #s ASSIGNED	Design: T2, T3, T4	Actual: t2t3t4

DCV VFD

MODULATION RANGE	Design: 45	Actual: 45
OVERLOAD = P108	Design: 95	Actual: 95
MIN HZ	Design: 47.8	Actual: 47.8
MAX HZ	Design: 59.7	Actual: 59.7
ALL FAULTS CLEARED = P197	Design: Yes	Actual: Yes
P508		Actual: 11.3
LOAD IN SEPARATE CONDUIT.	Design: Yes	Actual: Yes

VFD 2

DESIGN CFM	Design: 4859	Actual: 5119
FAN DIRECTION	Design: Forward	Actual: Forward

DCV VFD

SUPPLY FAN # ASSIGNED	Design: 3	Actual: 3
OVERLOAD = P108	Design: 91	Actual: 91
MAX HZ	Design: 43.9	Actual: 37.9
ALL FAULTS CLEARED = P197	Design: Yes	Actual: Yes
P508		Actual: 11
LOAD IN SEPARATE CONDUIT.	Design: Yes	Actual: Yes

TANK

TANK ECP 1 (EMS1)

Location : Hood #3 5424ND-2-PSP-F: Utility Cabinet on the Right Side

Building Alarm Tied In	Design: Yes	Actual: No
Trouble Relay Tied In	Design: Yes	Actual: No
TANK Board Version	Design: N/A	Actual: 1.9
TANK Board Updated to latest Software Version		Actual: Yes
TANK Board Software Version	Design: N/A	Actual: 1.65
Internet Connection Type		Actual: Cellular

TANK Fire Suppression 1 (TANK 1)

Location : Hood #2 - Utility Cabinet Right

Electrician

TANK Control Panel Wired	Design: Yes	Actual: Yes
UDS Appliance Kill Switch (if equipped) Wired	Design: Yes	Actual: No

Fire System Contractor w/CAS Supervision

Verify kitchen line up with drawings in NOLA?		Actual: Correct
Actuator is in Shipped position with shipping plates mounted upon arrival? Upload Picture.	Design: Yes	Actual: Yes

Other Notes:

N/A



Gas Valve is Functioning Properly,	Design: Yes	Actual: Yes
Gas Valve Wired (In Conduit)	Design: Yes	Actual: Yes
Are all overlapping nozzles within 35-50" of cooking surface?	Design: Yes	Actual: Yes
Nozzles Within 15" From Front/Back of Hazard Zone	Design: Yes	Actual: Yes
Verify overlapping nozzles are located at centerline of the 30" hazard zone (front to back) same height, aimed straight down?	Design: Yes	Actual: Yes
Is there a Salamander or Upright Broiler Present?	Design: Yes	Actual: Yes
Does Salamander or Upright Broiler (cooking surface exceed > 1050 sq/in)?	Design: No	Actual: No
Interior Nozzle Facing Back Opposite End of Appliance (For Upright Broiler/Salamander)	Design: Yes	Actual: No

Other Notes:

N/A



Does the depth of any appliance cooking surface exceed the listed size in the Appliance Coverage Detail chart?	Design: No	Actual: No
All dedicated appliances, duct and plenum are utilizing TANK appliance nozzles (3070-3/8H-10-SS)?	Design: Yes	Actual: Yes
Is end plenum nozzle installed 0-6" into plenum (From end of hood/hazard to center of nozzle)?	Design: Yes	Actual: Yes
Are TANK appliance nozzles spaced no more than 12"(From end of Hazard zone to center of first nozzle and end of hazard zone to center of last nozzle)?	Design: Yes	Actual: Yes
Did the appliance lineup change from the original design?	Design: No	Actual: No
Did the fire system appliance drops change from the original design?	Design: No	Actual: No
Does Fire System cover a Wok?		Actual: No

Does dedicated TANK appliance nozzle piping exceed maximum pipe length of 10 ft?	Design: No	Actual: No
Does plenum branch piping exceed maximum pipe length of 3ft?	Design: No	Actual: No
Does the Supply line piping to first overlapping nozzle exceed 42 ft?	Design: No	Actual: No
Is Back-shelf a minimum of 18" Vertically off Appliance	N/A	
Back-shelf Overhang less than 12"	N/A	
No appliance drop has more than 2 nozzles?	Design: True	Actual: True
Is all piping except appliance drops 3/8" Blackiron, Chrome plated, Stainless Steel or 1/2" Copper?	Design: Yes	Actual: Yes
Is all appliance drop piping 3/8" polished stainless steel or polished chrome-plated black iron?		Actual: Yes
Tilt Skillet and Fryers are Covered Adequately	N/A	
Manual Activation Device Wired into a Fire Loop (Must be 4 wire, in conduit)	Design: Yes	Actual: Yes
MAD Installed 10'-20' from Hood at a Point of Egress and 42"-48" AFF	Design: Yes	Actual: Yes
Extra Fire Stat Added	N/A	
Fire stats are wired in a fire loop with 842 degree high temp wire when ran on top of hoods	Design: Yes	Actual: Yes
CAS Service Supervised, Assisted or Wired All Supervised Loop Connections		Actual: Supervised

CAS Service

Fire System Activates on Battery Backup	Design: Yes	Actual: Yes
System Activates on 120V power only	Design: Yes	Actual: Yes
Manual Activation Device Reset button resets system.	Design: Yes	Actual: Yes
Audible Alarm Sounds	Design: Yes	Actual: Yes
Battery Date Code (The actual date FST wrote on batteries with paint pen during SDV)		Actual: 12/14/2022 12:16:16 AM
Verify the correct amount of TANK appliance nozzles cover the cross-sectional Perimeter or Diameter of the Duct Riser? (If 0 - 75" perimeter equals 1 nozzles, 75 - 150" 2 nozzles, above 150" 3 nozzles)	Design: Yes	Actual: Yes
Is the system commissioned with the actuator bolted onto the TANK Fire Suppression system tank? Upload Picture.	Design: Yes	Actual: Yes

Other Notes:

N/A





Is pressure switch installed and functioning properly?

Design: **Yes**

Actual: **Yes**

Monitor the pressure gauge on the PAK. The pressure must not read above 0.5 psi for a minimum of 15 minutes.

Design: **N/A**

Actual: **Complete**

CAUTION!: If pressure reads above 0.5 psi, immediately remove the primary actuator hose from the primary tank

Actual: **Ok**

Is appliance specific protection piped with adequate protection? Upload picture.

Design: **Yes**

Actual: **No**

Other Notes:

N/A



Use coil liquid leak detector around PAK and braided hose to check for leaks. Are there any leaks present?

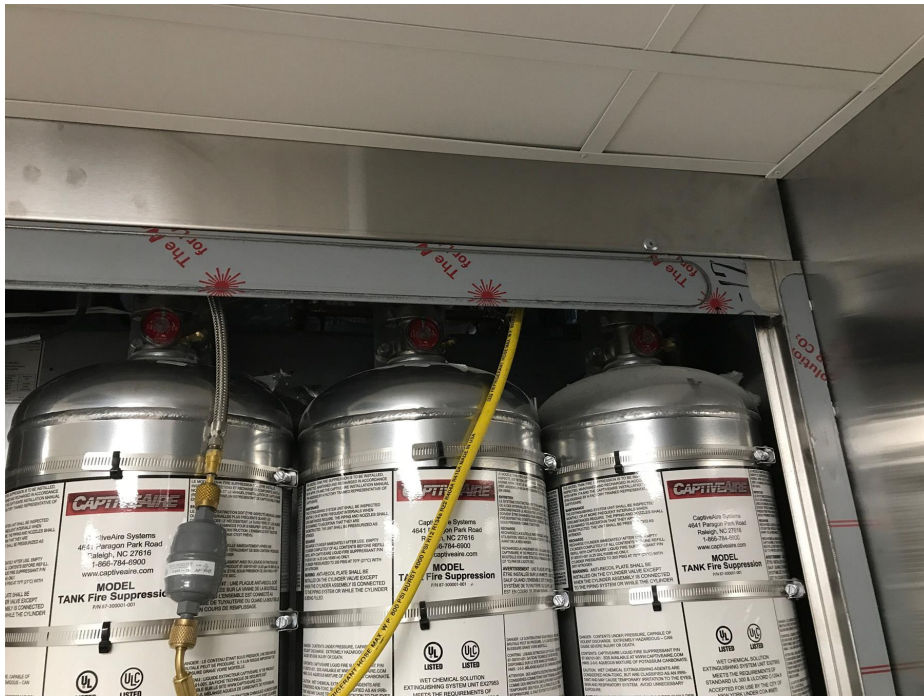
Design: **No**

Actual: **No**

Do TANK bottles have 200 PSI with gauges functioning properly? Upload picture

Design: **Yes**

Actual: **Yes**



Do all nozzles have metal caps?	Design: Yes	Actual: Yes
Verify Nozzle Flow Points/Tank Capabilities. Does Nozzles FP exceed Tank Capacity?	Design: No	Actual: No
Take a photo of Fire System Tag		Actual: Ok

Other Notes:

SILCO has not conducted final yet

Tanks installed securely with straps and mounting hardware?	Design: Yes	Actual: Yes
After inspection of system, lubricate and change O-ring of primary actuator hose (p/n 19020).	Design: Replaced	Actual: Replaced
All Faults Are Cleared	Design: Yes	Actual: Yes
Are DIP switches set correctly number of Fire	Design: Yes	Actual: Yes

Groups?

PCU Installations

NONE

PCU Installations

NONE

National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F1

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	3721A48408
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	2000	1905
SF RPM	-	DD
RA CFM	2000	1905
OA CFM	0	0
RL Voltage	-	121
RL Amperage	-	11.8
SF Rotation	-	CW

Performance Data		
	Design	Actual
Fan Suction SP	-	-0.33"
Fan Discharge SP	-	0.12"
Total ESP	0.5"	
Fan Total SP	-	0.45"

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALLED

Completed By: Austin McFall

Notes:

National TAB

Project:12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F1/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	VESTIBLE	LD2	10"	250	1	263	237	237	94.8
SGRD2	VESTIBLE	LD2	10"	250	1	263		244	97.6
SGRD3	VESTIBLE	LD2	10"	250	1	263		229	91.6
SGRD4	VESTIBLE	LD2	8"	140	1	133		135	96.4
SGRD5	HOST	LD2	8"	140	1	121		144	102.9
SGRD6	HOST	LD2	8"	175	1	144		176	100.6
SGRD7	HOST	LD2	8"	175	1	186		166	94.9
SGRD8	DINING	LD2	8"	175	1	121		181	103.4
SGRD9	DINING	LD2	8"	175	1	133		178	101.7
SGRD10	RESTROOM	CD4W-1	6"	115		138		107	93.0
SGRD11	RESTROOM	CD4W-1	6"	115		144		108	93.9

Completed By: Wale Odofin on

National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F2

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	NR
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	2000	1968
SF RPM	-	DD
RA CFM	1410	1402
OA CFM	590	566
RL Voltage	-	121
RL Amperage	-	11.7
SF Rotation	-	CW

Performance Data		
	Design	Actual
Fan Suction SP	-	-0.34"
Fan Discharge SP	-	0.15"
Total ESP	0.5"	
Fan Total SP	-	0.49"

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALLED

Completed By: Austin McFall

Notes:

National TAB

Project:12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F2/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	BAR/DININ G	CD4W-5	20X14	280	1	365		277	98.9
SGRD2	BAR/DININ G	CD4W-5	10"	280	1	203		285	101.8
SGRD3	BAR/DININ G	CD4W-5	16X12	280	1	284		271	96.8
SGRD4	BAR/DININ G	CD4W-5	10"	280	1	218		289	103.2
SGRD5	BAR/DININ G	CD4W-5	16X12	280	1	415		283	101.1
SGRD6	BAR/DININ G	CD4W-5	10X10	280	1	373		275	98.2
SGRD7	BAR/DININ G	CD4W-5	10X10	280	1	400		288	102.9

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National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F3

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	NR
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	2000	1980
SF RPM	-	DD
RA CFM	2000	1980
OA CFM	0	0
RL Voltage	-	121
RL Amperage	-	11.7
SF Rotation	-	CW

Performance Data		
	Design	Actual
Fan Suction SP	-	-0.32"
Fan Discharge SP	-	0.15"
Total ESP	0.5"	0.47"
Fan Total SP	-	0.47"

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALLED

Completed By: Austin McFall

Notes:

National TAB

Project:12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F3/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	LD-3	10"	252	1	166		223	88.5
SGRD2	DINING	CD4W-5	10"	400	1	389		363	90.8
SGRD3	DINING	CD4W-5	10"	400	1	377		371	92.8
SGRD4	DINING	LD3	10"	252	1	188		229	90.9
SGRD5	DINING	LD3	10"	252	1	260		220	87.3
SGRD6	DINING	LD3	12X10	252	1	231		231	91.7
SGRD7	DINING	LD3	12X10	252	1	202		230	91.3
SGRD8	OFFICE	CD4W-1	6"	50	1	76		47	94.0
SGRD9	OFFICE	CD4W-3	6X6	75	1	45		66	88.0

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National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F4

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	3721A48404
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Test Data		
	Design	Actual
SF CFM	2000	1938
SF RPM	-	DD
RA CFM	2000	1938
OA CFM	0	0
RL Voltage	-	121
RL Amperage	-	11.9
SF Rotation	-	CW

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Performance Data		
	Design	Actual
Fan Suction SP	-	-0.33"
Fan Discharge SP	-	0.19"
Total ESP	0.5"	
Fan Total SP	-	0.52"

Drive Data		
	Design	Actual

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALLED

Completed By: Austin McFall

Notes:

National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F4/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	CD2W-3	8"	188	1	180		182	96.8
SGRD2	KITCHEN	CD4W-4	16X14	188	1	286		189	100.5
SGRD3	KITCHEN	CD2W-3	16X14	188	1	283		185	98.4
SGRD4	KITCHEN	CD4W-4	16X14	188	1	222		179	95.2
SGRD5	KITCHEN	CD3W-6	12"	500	1	396		511	102.2
SGRD6	KITCHEN	CD4W-4	8"	188	1	200		186	98.9
SGRD7	KITCHEN	CD4W-6	12"	500	1	420		506	101.2

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Asset	Notes
SGRD6	Piping runs directly underneath diffuser, not able to get a reading on diffuser. Took traverse of duct and subtracted total.

National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F5

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	4021A51179
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	2000	1994
SF RPM	-	DD
RA CFM	2000	1994
OA CFM	0	0
RL Voltage	-	120
RL Amperage	-	11.3
SF Rotation	-	CW

Performance Data		
	Design	Actual
Fan Suction SP	-	0.31"
Fan Discharge SP	-	0.20"
Total ESP	0.5"	
Fan Total SP	-	0.51"

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALELD

Completed By: Austin McFall

Notes:

National TAB

Project:12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F5/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	CD2W-6	12"	500	1	576		522	104.4
SGRD2	KITCHEN	CD2W-6	12"	500	1	428		477	95.4
SGRD3	KITCHEN	CD2W-6	12"	500	1	466		489	97.8
SGRD4	KITCHEN	CD2W-6	12"	500	1	559		506	101.2

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National TAB

Project: 12-12 BRU BURGER - MONTGOMERY, OH

System/Unit: AHU/RTU



Comfort. Under control.

Asset: F6

AREA:BRUBURGER

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	NR
Model Num	59SC5B120E24-22	59SC5B120E24-22
Type	RTU	RTU
Configuration	VERTICAL	HORIZONTAL
Num Final Filter 1	-	1
Final Filter Size 1	-	20X25X1

Motor Data		
	Design	Actual
Horsepower	1	1.0
Phase	1	1
Rated Voltage	115	115
Rated Amperage	-	12.4

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	2000	1898
SF RPM	-	DD
RA CFM	1410	1367
OA CFM	590	577
RL Voltage	-	121
RL Amperage	-	11.7
SF Rotation	-	CW

Performance Data		
	Design	Actual
Fan Suction SP	-	-0.32"
Fan Discharge SP	-	0.21"
Total ESP	0.5"	
Fan Total SP	-	0.53"

General		
	Design	Actual
Fan Rotation Correct	-	CORRECT
Unit Filters Clean	-	CLEAN
Condensate Drain Installed	-	INSTALLED

Completed By: Austin McFall

Notes:

National TAB

Project:12-12 BRU BURGER - MONTGOMERY, OH

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

F6/BRUBURGER

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	SR2	12X10	210					-
SGRD2	DINING	SR2	12X10	210					-
SGRD3	DINING	SR2	12X10	210					-
SGRD4	DINING	SR2	12X10	210					-
SGRD5	DINING	SR2	16X12	210					-
SGRD6	DINING	SR2	16X12	210					-
SGRD7	DINING	CD4W-2	20X14	210					-
SGRD8	DINING	CD4W-2	12X10	210					-
SGRD9	DINING	SR2	10X6	210					-
SGRD10	DINING	SR2	10X6	210					-

Completed By: Wale Odofin on