

Project Summary

The scope of work at Uchiko in Austin, TX was to balance all AHUs, kitchen hoods, as well as kitchen supply and exhaust fans.

The AHUs were balanced for total air flow. No drafting is noted in the restaurant and all areas are comfortable. The mechanical sheets do not give a specified outside air CFM for each AHU, and so the AHUs are not individually balanced for outside air. AHUs 6 through 10 are cassette style units and are not able to be measured. There are no issues noted in the kitchen area concerning the temperature or overall comfort.

The building space net CFM is designed to be -320 CFM. It is likely designed negative to contain the cooking odors and keep them from infiltrating neighboring spaces within the building. The actual net airflow after testing and maximizing all supply air flow is -2985 CFM. This is due to some air flow deficiencies of the MUA units. See the issues section for more details and recommendations on how to improve the overall building performance.

After testing, the building pressure was measured at -0.021" W.C. The initial building pressure was -0.025". The change in measurements was achieved by bringing down the air flow for KEF-2 to within tolerance. The hoods served by KEF-2 are still performing well.