

Report By:

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Report: INITIAL REPORT
Function: Test, Adjust, & Balance
Date: 02/18/2026
Completed By: National TAB

PROJECT
02-16-26 CHOPT COLUMBIA, SC

4840 FOREST DRIVE

FOREST ACRES , SC 29206

Client

Founders Table Restaurant Group

National TAB

Project: 02-16-26 CHOPT COLUMBIA, SC

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Project: 02-16-26 CHOPT COLUMBIA, SC
Function: Test, Adjust, & Balance

Project Summary

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.

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.

Kitchen Exhaust Hood (Type II) & Associated Fans

Each kitchen exhaust fan was measured by traversing the ductwork or ductwork opening at the hood. The total flow of the exhaust fan was then adjusted to tolerance of the design flow. Any EF's 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.

CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



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CheckList Information

Name : 01: RTU'S/AHU'S **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 02/18/2026 - Natasha Louw - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?

Comment:

All diffusers and grilles are installed and match design?

Comment:

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable)

Comment:

Economizers are assembled and functional?

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")

Comment:

Motors are all operating below the FLA rating?

Comment:

Are belts tight?

Comment:

If direct drive unit is the speed controller working?

Comment:

Is gas piping installed and valves turned on?

Comment:

Unit free of noticeable noise and vibration

Comment:

Final outside air damper position is marked with permanent marker?

Comment:



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CheckList Information

Name : 02: EF'S **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 02/18/2026 - Natasha Louw - National TAB

CheckList Item Details

EF's

Rotation is correct?

Comment:

Belts are tight?

Comment:

Hinge kit installed installed on hood fan?

Comment:

Lean any hood fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Comment:

Flex conduit is long enough so that fan can be completely tilted back?

Comment:

There is no major leakage around base of fans?

Comment:

Is the motor operating below the motor FLA rating?

Comment:

For restroom fan(s) is the back draft damper installed if specified and can it fully open?

Comment:

Unit free of noticeable noise and vibration?

Comment:

For direct drive fans, mark the final setting on the speed controller with permanent marker

Comment:



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CheckList Information

Name : 03: MUA **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 02/18/2026 - Natasha Louw - National TAB

CheckList Item Details

MUA

Rotation is correct?

Comment:

Gas piping is installed and valves are in on position?

Comment:

Internal motorized damper is fully opening?

Comment:

Motor is operating below the FLA rating?

Comment:

Unit free of noticeable noise and vibration?

Comment:

If unit is heated is the heater functional? (If not heated put N/A)

Comment:

If unit has cooling, is cooling functional (If no cooling installed put N/A)

Comment:



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CheckList Information

Name : 04: HOODS **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 02/18/2026 - Natasha Louw - National TAB

CheckList Item Details

HOODS

All hood filters installed and accounted for?

Comment:

Hoods are wired and have power?

Comment:

Hood is free of alarms?

Comment:

Hood is free of damage?

Comment:

Quarter or full vertical end panels are installed if specified?

Comment:



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CheckList Information

Name : 05: FINAL TESTS **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 02/18/2026 - Natasha Louw - National TAB

CheckList Item Details

FINAL CHECKS

Is space free of drafting?

Comment:

Is space comfortable in all areas?

Comment:

Is the space free of ventilation noise?

Comment:

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

List smoke candle type used

Comment:

Smoke test capture % - Perimeter of hood

Comment:

Smoke test capture % - Top of cooking surface

Comment:

WITNESS

Date test was completed

Comment:

TAB tech name / Firm

Comment:

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

BUILDING PRESSURE

Building pressure at all doors:

Comment:

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

Comment:

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Project: 02-16-26 CHOPT COLUMBIA, SC
System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	
Model Num	YHK072A3S0M	YHK072A3S0M
Type	RTU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	3	
Rated Voltage	208	
Rated Amperage	-	

Drive Data	
	Actual
Motor Sheave Size	
Motor Bore Size	
Motor Sheave SetPt	
Fan Sheave Size	
Fan Sheave Bore	
Belt CL Distance	
Num of Belts	
Belt Size	
Belt Alignment	

Test Data		
	Design	Actual
SF CFM	1800	
SF RPM	-	
RA CFM	1350	
OA CFM	450	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
SF System SetPt	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	1.0"	
Fan Total SP	-	

General	
	Actual
Fan Rotation Correct	
Unit Filters Clean	
Condensate Drain Installed	

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 Project:02-16-26 CHOPT COLUMBIA, SC
AHU/RTU



Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	HALLWAY	C	8"	100					-
SGRD2	RESTROOM	B	12X12	50					-
SGRD3	RESTROOM	B	12X12	50					-
SGRD4	KITCHEN	C	10"	200					-
SGRD5	KITCHEN	C	10"	300					-
SGRD6	KITCHEN	C	10"	300					-
SGRD7	KITCHEN	C	10"	300					-
SGRD8	KITCHEN	C	10"	200					-
SGRD9	KITCHEN	C	10"	300					-
Total				1800		0	0	0	0%

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Project: 02-16-26 CHOPT COLUMBIA, SC
System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	
Model Num	YHK072A3S0H	YHK072A3S0H
Type	RTU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	3	
Rated Voltage	208	
Rated Amperage	-	

Drive Data	
	Actual
Motor Sheave Size	
Motor Bore Size	
Motor Sheave SetPt	
Fan Sheave Size	
Fan Sheave Bore	
Belt CL Distance	
Num of Belts	
Belt Size	
Belt Alignment	

Test Data		
	Design	Actual
SF CFM	1800	
SF RPM	-	
RA CFM	1290	
OA CFM	510	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
SF System SetPt	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	1.0"	
Fan Total SP	-	

General	
	Actual
Fan Rotation Correct	
Unit Filters Clean	
Condensate Drain Installed	

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 Project:02-16-26 CHOPT COLUMBIA, SC
AHU/RTU



Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	FRONT COUNTER	C	8"	200					-
SGRD2	FRONT COUNTER	C	8"	200					-
SGRD3	DINING	C	10"	350					-
SGRD4	DINING	C	10"	350					-
SGRD5	DINING	C	10"	350					-
SGRD6	DINING	C	10"	350					-
Total				1800		0	0	0	0%

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Project: 02-16-26 CHOPT COLUMBIA, SC
System/Unit: FAN - Exhaust



Asset: DEF1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-099-VG	XCUE-099-VG
Serial Num	-	
Type	UPBLAST	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.25	
Motor Rpm	-	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	600	
Fan RPM	1318	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.56"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Project: 02-16-26 CHOPT COLUMBIA, SC
System/Unit: FAN - Exhaust



Asset: TEF1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	COOK	COOK
Model Num	GC-146	GC-146
Serial Num	-	
Type	CEILING	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.05	
Motor Rpm	-	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	75	
Fan RPM	-	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.25"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Project: 02-16-26 CHOPT COLUMBIA, SC
System/Unit: FAN - Exhaust



Asset: TEF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	COOK	COOK
Model Num	GC-146	GC-146
Serial Num	-	
Type	CEILING	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.05	
Motor Rpm	-	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	75	
Fan RPM	-	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.25"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Project: 02-16-26 CHOPT COLUMBIA, SC

System/Unit: Kitchen Hood Type II



Asset: HD1

AREA: WASH AREA

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XD1-48-S	XD1-48-S
Serial Num	-	
Type	TYPE II CANOPY	
Hood length	48"	
Hood Width	48"	

Test Data		
	Design	Actual
Exhaust CFM	600	

