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: 8/2/2022

PROJECT

MENDOCINO FARMS - ENCINTAS, CA

268 N EL CAMINO REAL

ENCINTAS, CA 92024

Client

Chill - Factor Mechanical

PO BOX 5756

SAN DIEGO, CA 92165

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

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.

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	3500	3750	2300	2512	1200	1238	34.3%	33.0%						
RTU-2	KITCHEN	2000	1862	1400	1290	600	572	30.0%	30.7%						
MUA-1	HOOD 1									1400	1508				
EF-1	HOOD 1											2500	2664		
EF-2	HOOD 2											700	748		
EF-3	RESTROOMS													300	277
TOTALS		5500	5612	3700	3802	1800	1810			1400	1508	3200	3412	300	277

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3200	3318
TOTAL EXHAUST	3500	3689
NET AIRFLOW	-300	-371

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	-0.0012
SIDE	
REAR	-0.0006
AVERAGE	**-0.0009**

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:

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MENDOCINO FARMS - ENCINTAS, CA

Project Issue Information

Issue Name : EXISTING RTU-1

Description : IT DID NOT AFFECT ABILITY TO COMPLETE BALANCING, BUT A COUPLE INSTALLATION ITEMS WERE NOTED ON EXISTING RTU-1. THE OA FILTER IS MISSING AND NEEDS TO BE INSTALLED. THE THREADS ARE ALSO MISSING FROM THE CONDENSATE PAN CONNECTION TO THE DRAIN, SO THE DRAIN CANNOT BE INSTALLED. RECOMMEND HAVING MECHANICAL CONTRACTOR REPAIR.

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

Status : Open

Originated Date : 08/01/2022 - Zack Eismin - National TAB

Project Issue File Details

20220801_103228.jpeg

1659461980778506719201431345738 7.jpg

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MENDOCINO FARMS - ENCINTAS, CA

Project Issue Information

Issue Name : RTU-1 AIRFLOWS

Description : UNIT IS SCHEDULED FOR 3500 CFM BUT DIFFUSERS TOTAL 3650 CFM.

Created By : National TAB **Assigned To :** National TAB - Zack Eismin

Status : Closed

Originated Date : 08/01/2022 - Will Turnbough - National TAB

Project Issue Response Details

- **08/02/2022 National TAB - Will Turnbough**
  - AIRFLOW WAS BALANCED TO SATISFY BOTH REQUIREMENTS. NO FURTHER ACTION IS REQUIRED.

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MENDOCINO FARMS - ENCINTAS, CA

CheckList Information

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

CheckList Item Details

STORE FRONT

1659460256534756262796675420863 3.jpg

RTU-1

1659460351593444018547293215093.jpg

RTU-2

1659460378983174935822196927886 7.jpg

EF-1

1659460404264897906466017659092 7.jpg

EF-2

1659460444420915949641172222223152.jpg

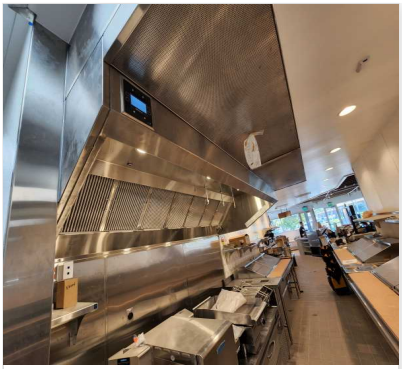
EF-3

1659460485893686071251753921252 7.jpg

MAU-1

1659460527082442342248737388234 8.jpg

HOOD-1



1659460690861211707724615603248 8.jpg

HOOD-2

1659460725278742890101071774120.jpg

OTHER

Notes/Comments :

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MENDOCINO FARMS - ENCINTAS, CA

CheckList Information

Name :	TECH - STEP 1: INITIAL SITE WALKTHRU	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	Yes
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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MENDOCINO FARMS - ENCINTAS, CA

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	NotSubmitted
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
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/A
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?	No
Heater tested and is functional?	No
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 :

MUA IS NON-HEATED

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MENDOCINO FARMS - ENCINTAS, CA

CheckList Information

Name :	TECH - STEP 3: TEST ADJUST AND BALANCE	**Status :**	NotSubmitted
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".	N/A

Notes/Comments :

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MENDOCINO FARMS - ENCINTAS, CA

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	NONE
List smoke candle type used	S102 - 45 SECOND SMOKE CANDLE
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	08/02/2022
TAB tech name / Firm	ZACK / NATIONAL TAB
Site super name / Firm	ART / PACIFIC COMMERCIAL
Owner representative name / Firm (if Applicable)	N/A
Building pressure at front & back doors (All Systems On)	-0.0012 and -0.0006 - (BUILDING WAS DESIGNED SLIGHTLY NEGATIVE)
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
Thermostats are programmed?	Yes

Notes/Comments :

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING ROOM

Unit Data		
	Design	**Actual**
MFG	TRANE	TRANE
Serial Num	-	173810391L
Model Num	YHC060	YHC120F3RLA
Type	-	RTU
Configuration	-	HORIZONTAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X17
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	212X20X2
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	2.75
Motor Rpm	-	NL
Phase	-	3
Rated Voltage	208	208
Rated Amperage	-	7.3

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

Test Data		
	Design	**Actual**
SF CFM	3500	3750
SF RPM	-	5.72 VDC
RA CFM	-	2519
OA CFM	1200	1238
RL Voltage	-	206/207/206
RL Amperage	-	3.3/3.2/3.25
SF Rotation	-	CCW
RA Damper Position	-	70%
Min OA Damper Position	-	30%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	E
Brake Horse Power	-	1.24

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.81"
Fan Suction SP	-	-0.94"
Fan Discharge SP	-	0.37"
Total ESP	0.8	1.18"
Fan Total SP	-	1.31"

General		
	Design	**Actual**
Fan Rotation Correct	-	YES
Unit Filters Clean	-	YES
Condensate Drain Installed	-	YES, BUT NEEDS TO BE REPAIRED

Completed By: Zack Eismin

Notes:AIRFLOW SCHEDULED FOR 3500 CFM BUT THE DIFFUSERS TOTAL 3650 CFM. BALANCED TO SATISFY BOTH REQUIREMENTS.

Diffuser Supply (GRD)

RTU1/DINING ROOM

Asset							
1-1	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	RESTROOM	CD3	75	1	82	82	109.3
1-2	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	RESTROOM	CD3	75	1	79	79	105.3
1-3	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	372	372	106.3
1-4	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	347	347	99.1
1-5	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	377	377	107.7
1-6	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	372	372	106.3
1-7	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	359	359	102.6
1-8	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	371	371	106.0
1-9	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	373	373	106.6
1-10	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	343	343	98.0
1-11	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	342	342	97.7
1-12	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(2)**	**FINAL CFM**	**% to design**
	DINING	SR1	350	0.745	333	333	95.1

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Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	TRANE	TRANE
Serial Num	-	173713244
Model Num	YHC060	YHC060FRLA1
Type	-	RTU
Configuration	-	HORIZONTAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X17
Num Final Filter 1	-	4
Final Filter Size 1	-	16X25X2
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	-	1
Motor Rpm	-	1725
Phase	-	3
Rated Voltage	208	230/460
Rated Amperage	-	4.4/2.2

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3"
Motor Bore Size	-	1/2"
Motor Sheave SetPt	-	2 TURNS OPEN
Fan Sheave Size	-	AK49
Fan Sheave Bore	-	3/4
Belt CL Distance	-	10"
Num of Belts	-	1
Belt Size	-	AX29
Belt Alignment	-	VERIFIED

Test Data		
	Design	**Actual**
SF CFM	2000	1862
SF RPM	-	786
RA CFM	-	1290
OA CFM	600	572
RL Voltage	-	206/207/206
RL Amperage	-	2.75/2.78/2.8
SF Rotation	-	CCW
RA Damper Position	-	70%
Min OA Damper Position	-	30%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	E
Brake Horse Power	-	0.63

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.28"
Fan Suction SP	-	-0.54"
Fan Discharge SP	-	-0.15"
Total ESP	0.8	0.43"
Fan Total SP	-	0.69"

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

Completed By: Zack Eismin

Notes:

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset							
2-1	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD2	250	1	180	231	92.4
2-2	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD2	250	1	131	227	90.8
2-3	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD1	350	1	323	322	92.0
2-4	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD1	350	1	396	332	94.9
2-5	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD1	250	1	239	227	90.8
2-6	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD1	250	1	131	230	92.0
2-7	Location	Type	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
	KITCHEN	CD1	300	1	329	293	97.7

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Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	5234516
Type	-	VERTICAL
Configuration	-	UPBLAST

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	182T
Horsepower	-	3
Motor Rpm	-	1755
Phase	-	3
Voltage (rated)	-	230/460
Amperage (rated)	-	7.7/3.85
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2500	2664
Fan RPM	-	728
Fan Rotation	-	CW
Motor RPM	-	728
System SetPt	-	41.5HZ
RL Voltage	-	206/206/207
RL Amperage	-	4.2/4.1/4.1
Total ESP	-	1.08
Fan Inlet SP	-	-1.08"
Fan Discharge SP	-	ATM

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Notes:

Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: FAN - Exhaust

Asset: EF2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	DU33HFA	DU33HFA
Serial Num	-	5234516
Type	-	VERTICAL
Configuration	-	UPBLAST

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	0.333
Motor Rpm	-	2000
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	4.3
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	700	748
Fan RPM	-	1449
Fan Rotation	-	CW
Motor RPM	-	1449
System SetPt	-	77%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	-	0.43"
Fan Inlet SP	-	-0.43"
Fan Discharge SP	-	ATM

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Notes:

Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: FAN - Exhaust

Asset: EF3 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	5234516
Type	-	VERTICAL
Configuration	-	DOWNBLAST

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	1800
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	2.9
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	-	277
Fan RPM	-	1440
Fan Rotation	-	CW
Motor RPM	-	1440
System SetPt	-	80%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	-	0.41"
Fan Inlet SP	-	-0.41"
Fan Discharge SP	-	ATM

Completed By: Zack Eismin

Notes:

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF3/RESTROOMS

Asset							
EF3-EGRD1	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
	RESTROOM	ER1	150	115	137	137	91.3
EF3-EGRD2	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
	RESTROOM	ER1	150	150	140	140	93.3

Completed By:Zack Eismin on

Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: FAN - Supply

Asset: SF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	A1-15D	A1-15D
Serial Num	-	5234516
Type	-	MUA
Configuration	-	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	143T
Horsepower	-	1
Motor Rpm	-	1750
Phase	-	3
Voltage (rated)	-	230/460
Amperage (rated)	-	2.9/1.45
Service Factor	-	1.15

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD
Belt Alignment Verified	-	DD

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	N/A
Flame Status (pass/fail)	-	N/A
Inlet Air Temp SetPt	-	N/A
Discharge Air Temp SetPt	-	N/A
Air Flow Switch SP Actual	-	N/A

Test Data		
	Design	**Actual**
CFM	1400	1508
SF RPM	-	36.2HZ
Motor RPM	-	634
RL Voltage	-	205/206/206
RL Amperage	-	1.1/1.0/0.9
Total ESP	-	NA
Fan Discharge SP	-	NA

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

Completed By: Zack Eismin

Notes:

Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:MAIN COOKLINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	5412 SND-2-ACPSP-F	5412 SND-2-ACPSP-F
Job / Serial Num	-	5234516
Type	TYPE I	TYPE I
Hood length	-	122"
Hood Width	-	55"
Supply Plenum Type	-	PSP
Supply Plenum Width	-	20"
Supply Plenum Length	-	122"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	16X20
Filter Size 2	-	N/A
Filter Qty 1	-	7
Filter Qty 2	-	N/A
Filter AK factor size 1	-	2.08
Filters AK factor size 2	-	N/A
Filter Total AK Area	-	14.56
Filter1 FPM	-	173
Filter2 FPM	-	177
Filter3 FPM	-	178
Filter4 FPM	-	199
Filter5 FPM	-	200
Filter6 FPM	-	185
Filter7 FPM	-	169
Filter8 FPM	-	N/A
Filter9 FPM	-	N/A
Filter10 FPM	-	N/A
Filter11 FPM	-	N/A
Filter12 FPM	-	N/A
Filter Ave FPM(corr)	-	183
CFM	2500	2664

Cooking Equipment		
	Design	**Actual**
Item 1	-	BROILER
Item 2	-	FLAT TOP GRILL
Item 3	-	SANDWICH GRILL
Item 4	-	N/A
Item 5	-	N/A

Test Data Supply		
	Design	**Actual**
Total AK Area	-	16.94
Kv factor (Vel)	-	0.89
Num of Readings	-	15.1
Reading1 FPM	-	146
Reading2 FPM	-	102
Reading3 FPM	-	87
Reading4 FPM	-	108
Reading5 FPM	-	94
Reading6 FPM	-	80
Reading7 FPM	-	82
Reading8 FPM	-	108
Reading9 FPM	-	N/A
Reading10 FPM	-	N/A
Reading11 FPM	-	N/A
Reading12 FPM	-	N/A
Reading13 FPM	-	N/A
Reading14 FPM	-	N/A
Ave FPM(corr)	-	100
CFM	1400	1508

Performance Data		
	Design	**Actual**
Exh-Supply Net CFM	-	1156
Smoke Generation Type	-	S102
Cooking Equip Heat On	-	NO
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	YES
Space Offset Temp Riser 1	-	15
Space Offset Temp Riser 2	-	N/A
Riser Temp F (idle) Riser 1	-	73
Riser Temp F (idle) Riser 2	-	71.1
Ambient Room Temp	-	73.2

General		
	Design	**Actual**
Third Party Witness	-	ART
Third Party Company	-	PACIFIC COMMERCIAL
Tech Witness	-	ZACK

Completed By: Zack Eismin

Notes:

Asset	Notes

National TAB

Project: MENDOCINO FARMS - ENCINTAS, CA

System/Unit: Kitchen Hood Type II

Asset: HD2 AREA:DISH WASH

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	4224 VHB-G	4224 VHB-G
Serial Num	-	5234519
Type	-	TYPE II
Hood length	-	42"
Hood Width	-	42"

Test Data		
	Design	**Actual**
Exhaust CFM	700	748

Completed By: Zack Eismin

Notes:

Asset	Notes