



Comfort. Under control.

Project Summary

Preface

The summary below provides a quick understanding of how well your HVAC systems balanced in respect to the design criteria. The summary concludes with a quick understanding of your building environment and possible suggestions for each of your systems after testing has been performed. 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. Our focus is 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. Also, enclosed are pictures of building assets and items listed below that will provide your team with more insight.

Facility Identification and TAB Requirements

The mechanical equipment to be tested, adjusted, and balanced includes: All Roof Top Units (RTU), All Exhaust Fans (EF), All Kitchen Hoods, and all associated air devices.

RTU's (Roof Top Units) with Terminal Devices

Before balancing, the RTU's are commanded to high fan speed through the BMS. Each of the RTU's were measured at their terminal devices utilizing a flow hood. The sum of these readings is equal to the total flow for that particular unit. Each RTU was adjusted to within +/- 10% of the engineer's design flow. Each terminal diffuser was balanced to within +/-10% of the engineer's design volume utilizing the provided hand damper located at the takeoff of the main & branch trunk line(s). Any equipment or air devices that fell outside of these tolerances are noted throughout the report.

General Exhaust Fans

The remaining building EF's were measured by reading each air device with a flow hood. The total airflow is equivalent to the sum of these readings. The fan speed for each EF was then adjusted when necessary so that the airflow was within +/-10% of design. Each terminal device was balanced to within +/-10% of the design volume using the installed volume dampers. Any equipment that falls outside of this tolerance is noted throughout the report.

Final Building Tests

After completing the test and balance, the final building pressure was not recorded due to store being open.

A smoke containment test was performed on each hood by using a smoke emitter. The test was performed at the hood perimeter and the cook top level with the equipment heat "on" and 100% capture was observed.