

National TAB was called to P.F. Chang's Austin to address concerns of humidity/condensation, in the space, especially in the bar area. Initial findings were of moderate negative building pressure (-0.036" W.C. average), and very low RTU supply air flow on all RTUs. Hood exhaust/supply air flow was found to be within design or marginally low.

RTU supply air flow was increased as much as possible at time of visit. They are still all marginally low despite maximizing fan speeds. See issues section for recommendations on how to further increase RTU supply air flow. Increasing RTU air flow will allow the Outside air: Return air ratio to improve, allowing the units to cool and dehumidify more efficiently. Kitchen staff were interviewed to ensure satisfactory hood performance.

After RTU supply cfm was increased, and outside air was set, the building pressure became +0.0123" W.C. average. The bar staff was interviewed at the end of the job concerning the condensation. They indicated that the condensation had dried up and that overall comfort was improved.