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: 10/11/2022

PROJECT

10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

1111 EAST SOUTHLAKE BLVD

SOUTHLAKE , TX

Client

D4 Construction Services, LLC
4121 Main St

Rowlett, TX 75088

National TAB

Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

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.

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.

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

Project Issue Information

Issue Name : RTU-3 has construction filters

Description : Recommend replacing with final filters

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

Status : Open

Originated Date : 10/10/2022 - Tyler Youells - National TAB

Project Issue File Details

FuseITf825840916db495...

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

Project Issue Information

Issue Name : WIRES ARE NOT PROTECTED FROM PHI HNITS

Description : Wires directly exposed to the UV light from the air purifiers need to be in split loom to prevent degradation of the wire insulation.

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

Status : Open

Originated Date : 10/11/2022 - Tyler Youells - National TAB

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	OLO PICKUP/H	2000	2054	1600	1639	400	415	20.0%	20.2%						
RTU-2	DINING	2000	2087	1600	1695	400	392	20.0%	18.8%						
RTU-3	KITCHEN	3000	2730	2650	2352	350	378	11.7%	13.8%						
EF-1	HD1											950	894		
EF-2	RESTROOMS													225	234
TOTALS		7000	6871	5850	5686	1150	1185			0	0	950	894	225	234

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	1150	1185
TOTAL EXHAUST	1175	1128
NET AIRFLOW	-25	57

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0061
SIDE	-
REAR	0.003
AVERAGE	**0.0046**

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:

EF-2 FAN DESIGN WAS 150CFM, BUT EXHAUST GRILLES ADDED TO 225 CFM. ADJUSTED BALANCE SCHEDULE TO MAINTAIN POSITIVE BP. ALSO, REAR DOOR IS CONNECTED TO A COMMON HALLWAY.

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

CheckList Information

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

CheckList Item Details

STORE FRONT	YES

FuseIT841ce1fc42904cd...

RTU-1	YES

FuseIT9d729a46a77248d...

RTU-2	YES

FuseIT4710d192be8c4e4...

RTU-3	YES

FuseITc8a975465b1d42d...

EF-1	YES

FuseIT3fb85777455b424...

EF-2	YES

FuseIT6fef36b7b4dd4bf...

HOOD-1	YES

FuseIT0f9340d0e5a242b...

FuseITdba86aab22d744b...

Notes/Comments :

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

CheckList Information

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

CheckList Item Details

INITIAL SITE WALKTHROUGH

Review Plan Review Checklist, has it been signed off and meets our standards to start balancing? If not contact processor to ensure job is ready.	YES
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?	N/A
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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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

CheckList Information

Name : TECH - STEP 2: UNIT DATA AND EVAL **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

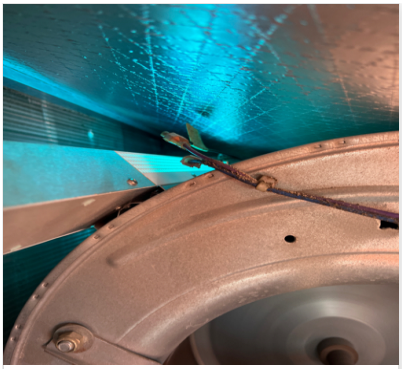
Requesting Organization : National TAB

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's	
Economizers are assembled and functional?	Mechanical contractor is currently installing a new wiring harness for the economizer upon arrival. Will verify it works correctly when he is done[economizer is working correctly upon completion, however fan speed does not operate at the low speed. only at high speed when cooling.
DCV Max damper opening position is set to minimum?	YES
Free cooling enthalpy set point set for lowest setting (Typically "D")	SET TO E FOR TRANE UNITS, SET TO 55DB for carrier unit
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES
If direct drive unit is the speed controller working.	N/A
Is gas piping installed and valves turned on?	RTU-3 gas valve is not on, will check with mechanical contractor. [GC stated to go ahead and turn gas valve on.]
Unit free of noticeable noise and vibrat	YES
EF's	
Rotation is correct?	EF-2 Not yet running. Waiting on electrician to install power bank for lighting circuit. [electrician completed]
Belts are tight?	NA
Grease cup installed on hood fan?	NO, NOT A GREASE APPLICATION

Hinge kit installed installed on hood fan?	N/A
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	DUCT IS RUN TOTHE BASE OF THE FAN
Flex conduit is long enough so that fan can be completely tilted back?	NA
There is no major leakage around base of fan?	YES, THERE IS NO LEAKAGE
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?	N/A
Unit free of noticeable noise and vibration?	YES
MUA	
Rotation is correct?	NA
Gas piping is installed and valves are in on position?	N/A
Heater tested and is functional?	N/A
Internal motorized damper is fully opening?	N/A
Motor is operating below the FLA rating?	N/A
Unit free of noticeable noise and vibration?	N/A
HOODS	
Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	NO, OVEN HAS NOT BEEN STARTED UP
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES
AIR PURIFICATION INSPECTION	Yes
PHI Air purifiers are installed?	YES FOR ALL RTUs
Are they installed after the evaporator coil or in the supply duct?	YES, INSTALLED IN THE BLOWER COMPARTMENT
Are they powered?	YES
If PKG installed inside of the blower compartment, is the wiring exposed to UV light protected with split loom or conduit?	NO, PLEASE SEE PICTURES



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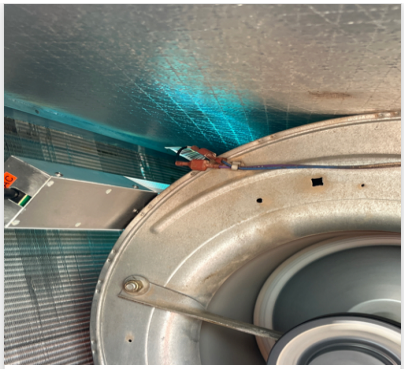

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FuseITb76ff983f52b4fb...

If Reme Halo, is it installed so that the air flow arrow is pointing correct direction?	NA
Is a UV warning sticker installed?	YES

FuseITbb17dd633b8149d...

Take picture of each air purifier and include in the report	DONE, PICTURES ARE LOCATED IN PICTURE CHECKLIST

Notes/Comments :

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

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".	NA

Notes/Comments :

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

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, oven does not have the correct outlet/plug
List smoke candle type used	45 sec smoke
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	10/11/22
TAB tech name / Firm	Tyler/Ntab
Site super name / Firm	Randale/D4 construction
Owner representative name / Firm (if Applicable)	n/a
Building pressure at front & back doors (All Systems On)	Yes
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 :

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10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

CheckList Information

Name :	TECH - STEP 4B: HOOD AND OVEN EVALUATION	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

HOOD AND OVEN EVALUATION	
Is the oven covered by a hood?	YES
What is the hood overhang over the front of the hood?	20'
What is hood overhang over the left and right sides of the oven?	11.25", AND 11"
If vertical end panels are specified, are they installed?	N/A
SMOKE TEST AT HOOD	100%
If oven is capable of turning on, it is required to be turned on for smoke test. Was oven on for smoke test?	NO. OVEN STARTUPS HAVE NOT BEEN COMPLETED. OVENS DO NOT HAVE THE CORRECT PLUGS AND CANNOT BE TURNED ON.
Smoke test the oven at the flue on the top of the hood - Capture %?	100%
Smoke test the oven at perimeter of the oven - capture %?	100%
Smoke test the oven at the perimeter of the hood - capture %?	100%
IF NO HOOD IS INSTALLED ABOVE THE OVEN	
If no hood is installed above the oven, and it is only a grille, smoke test at the top of the oven at the flue and note the capture %. If smoke capture is very poor, hold the candle up by the grille after a few seconds so that the smoke alarms don't get set off.	N/A
SMOKE TEST AT OVEN	

Confirm that the internal fan turns on as you open the oven door?	UNABLE TO VERIFY, OVENS DO NOT HAVE THE CORRECT PLUGS AND CANNOT BE TURNED ON
Smoke test at the oven doors as you are opening the door - capture %?	100% with top door, 60% with bottom door, note that oven is not in and internal fan is not running
Smoke test at the oven doors when the doors are shut - capture %?	100%

EXHAUST DISCHARGE AND OA INTAKES

Identify where the exhaust air is discharged and take pictures	Exhausts out of Ef-1

FuseIT41a9a2498afe483...

Are there are any outside air intakes nearby that would be able to re-entrain the exhaust smoke? Take pictures	No closest is OA intake of Rtu-1 which is 10+ feet

FuseIT0034127f93ee4b7...

Are there any building entrances or windows near the exhaust discharge where smoke that will cause smoke to enter unwanted spaces?	NO

Notes/Comments :

National TAB

Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: AHU/RTU

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Asset: RTU1 AREA:OLO PICKUP/ HOT PREP

Unit Data		
	Design	**Actual**
MFG	TRANE	TRANE
Serial Num	-	160210161L
Model Num	YSC060E3RMA	YSC060E3RMA
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	28X12
Num Final Filter 1	-	2
Final Filter Size 1	-	20X30X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	1	1
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	200
Rated Amperage	-	4.0

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	1VL34
Motor Bore Size	-	0.625”
Motor Sheave SetPt	-	1.5 TURNS OUT
Fan Sheave Size	-	AK44
Fan Sheave Bore	-	0.75”
Belt CL Distance	-	9”
Num of Belts	-	1
Belt Size	-	AX26
Belt Alignment	-	GOOD

Completed By: Tyler Youells

Notes:

Test Data		
	Design	**Actual**
SF CFM	2000	2054
SF RPM	-	1105
RA CFM	1600	1639
OA CFM	400	415
RL Voltage	-	215.5/213.7/214.6
RL Amperage	-	3.55/3.57/3.44
SF Rotation	-	CW
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	4.22V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.28”
Fan Suction SP	-	-0.67”
Fan Discharge SP	-	0.44”
Total ESP	1.0"	0.72”
Fan Total SP	-	1.11”

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

National TAB

Project:10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/OLO PICKUP/ HOT PREP

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	OLO PICKUP	E	-	400	1	316	-	409	102.3
SGRD2	OLO PICKUP	G	-	350	1	348	-	376	107.4
SGRD3	OLO PREP	G	-	350	1	299	-	360	102.9
SGRD4	HOT PREP	A	-	450	1	433	-	471	104.7
SGRD5	HOT PREP	A	-	450	1	434	-	438	97.3

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National TAB

Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	TRANE	TRANE
Serial Num	-	160210137L
Model Num	YSC060E3RMA	YSC060E3RMA
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	28X12
Num Final Filter 1	-	2
Final Filter Size 1	-	20X30X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	1	1
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	4.0

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	1VL34
Motor Bore Size	-	0.625"
Motor Sheave SetPt	-	1.5 TURNS OUT
Fan Sheave Size	-	AK44
Fan Sheave Bore	-	1"
Belt CL Distance	-	9"
Num of Belts	-	1
Belt Size	-	AX26
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	2000	2087
SF RPM	-	1133
RA CFM	1600	1695
OA CFM	400	392
RL Voltage	-	216.0/215.4/214.6
RL Amperage	-	3.68/3.57/3.56
SF Rotation	-	CW
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	4.18V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.31”
Fan Suction SP	-	-0.69”
Fan Discharge SP	-	0.50”
Total ESP	1.0"	0.81”
Fan Total SP	-	1.19”

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

Completed By: Tyler Youells

Notes:

National TAB

Project:10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	G	-	400	1	266	433		-
SGRD2	DINING	G	-	450	1	446	459		-
SGRD3	DINING	G	-	450	1	391	442		-
SGRD4	DINING	G	-	400	1	394	425		-
SGRD5	RR CORRIDOR	G	-	200	1	231	219		-
SGRD6	RESTROOM #1	C	-	50	1	76	54		-
SGRD7	RESTROOM #2	C	-	50	1	0	55		-

Completed By: Tyler Youells on

National TAB

Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU3 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	TRANE	CARRIER
Serial Num	-	5018P87914
Model Num	YSC072E3RMA	48TCED08A2A6A0A0G0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X20
Num Final Filter 1	-	4
Final Filter Size 1	-	16X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	1	3
Motor Rpm	-	1735
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.1

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	1VL50
Motor Bore Size	-	0.875”
Motor Sheave SetPt	-	2 TURNS OUT
Fan Sheave Size	-	AFD84
Fan Sheave Bore	-	1”
Belt CL Distance	-	17.5”
Num of Belts	-	1
Belt Size	-	AX52
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	2730
SF RPM	-	894
RA CFM	2650	2352
OA CFM	350	378
RL Voltage	-	214.1/215.5/212.5
RL Amperage	-	8.1/9.2/7.55
SF Rotation	-	CCW
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	3.35V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	55 DB

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.65”
Fan Suction SP	-	-1.05”
Fan Discharge SP	-	0.54”
Total ESP	1.0"	1.19”
Fan Total SP	-	1.59”

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

Completed By: Tyler Youells

Notes: LOW SPEED DAMPER SETPOINT: 3.75V

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Project:10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU3/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	F	225	250	1	230	303	235	94.0
SGRD2	DINING	E	450	500	1	252	350	442	88.4
SGRD3	SERVELINE	G	394	437	1	341	417	392	89.7
SGRD4	SERVELINE	G	394	438	1	278	350	414	94.5
SGRD5	WAREWASH	A	338	375	1	336	411	346	92.3
SGRD6	BOH KITCHEN	A	394	438	1	331	407	405	92.5
SGRD7	TRASH	A	55	62	1	104	128	58	93.5
SGRD8	COLD PREP	A	225	250	1	234	288	226	90.4
SGRD9	OFFICE	G	225	250	1	145	177	212	84.8

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Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:HD1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	5548878
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.5	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	6.3
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	950	894
Fan RPM	1310	1449
Fan Rotation	-	CCW
Motor RPM	-	1449
System SetPt	-	75%
RL Voltage	-	122.2
RL Amperage	-	6.32
Total ESP	0.700"	0.97”
Fan Inlet SP	-	-0.97”
Fan Discharge SP	-	ATM

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Notes:

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Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	SIF9DD	SIFDD
Serial Num	-	5548878
Type	INLINE	INLINE
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.167	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	225	234
Fan RPM	1758	1026
Fan Rotation	-	CCW
Motor RPM	-	1026
System SetPt	-	57%
RL Voltage	-	122.1
RL Amperage	-	1.4
Total ESP	0.7"	0.46"
Fan Inlet SP	-	-0.34
Fan Discharge SP	-	0.12

Completed By: Tyler Youells

Notes:

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Project:10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

EF2/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM #1	D	8"	75	1	115	-	82	109.3
EGRD2	RESTROOM #2	D	6"	75	1	189	-	80	106.7
EGRD3	TRASH ROOM	D	6"	75	1	79	-	72	96.0

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National TAB

Project: 10-10 SWEETGREEN #DAL - SOUTHLAKE,TX

System/Unit: Kitchen Hood Type II

Comfort. Under control.

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	6012 VHB	6012 VHB
Serial Num	-	5548878
Type	TYPE II CANOPY	TYPE II CANOPY
Hood length	48"	48"
Hood Width	60"	60"

Test Data		
	Design	**Actual**
Exhaust CFM	950	894

Completed By: Tyler Youells

Notes: