National TAB

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.

Comfort. Under control.

08-15 FIVE GUYS - SAVANNAH, GA

CheckList Information

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

CheckList Item Details

STORE FRONT
RTU-1
RTU-2
RTU-3
RTU-4
RTU-5
EF-1
EF-2
HOOD-1

Notes/Comments :

Comfort. Under control.

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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

All diffusers and grilles are installed and match design?	
All hood filters installed and accounted for?	
Hoods are wired and have power?	
Hood is free of alarms?	
Thermostats have power?	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	

Notes/Comments :

Comfort. Under control.

08-15 FIVE GUYS - SAVANNAH, GA

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?
- DCV Max damper opening position is set to minimum?
- Free cooling enthalpy set point set for lowest setting (Typically "D")
- Motors are all operating below the FLA rating?
- Are belts tight?
- If direct drive unit is the speed controller working.
- Is gas piping installed and valves turned on?
- Unit free of noticeable noise and vibration

EF's

- Rotation is correct?
- Belts are tight?
- Grease cup installed on hood fan?
- Hinge kit installed installed on hood fan?
- Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Flex conduit is long enough so that fan can be completely tilted back?	
There is no major leakage around base of fan?	
Is the motor operating below the motor FLA rating?	
For restroom fan(s) is the back draft damper installed and can it fully open?	
Unit free of noticeable noise and vibration?	
MUA	
Rotation is correct?	
Gas piping is installed and valves are in on position?	
Heater tested and is functional?	
Internal motorized damper is fully opening?	
Motor is operating below the FLA rating?	
Unit free of noticeable noise and vibration?	
HOODS	
Kitchen equipment installed in proper places?	
Can kitchen equipment be turned on for final smoke test?	
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	

Notes/Comments :

Comfort. Under control.

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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?	
Is space comfortable in all areas?	
Is the space free of ventilation noise?	
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	

Notes/Comments :

Comfort. Under control.

08-15 FIVE GUYS - SAVANNAH, GA

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	
List smoke candle type used	
Smoke test capture - Perimeter of hood	
Smoke test capture - Top of cooking surface	
WITNESS	
Date test was completed	
TAB tech name / Firm	
Site super name / Firm	
Owner representative name / Firm (if Applicable)	
Building pressure at front & back doors (All Systems On)	
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	
Thermostats are programmed?	

Notes/Comments :

Comfort. Under control.

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CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	
Picture file sent to processing team or uploaded?	
Balance schedule complete and uploaded?	
Prelim report generated and reviewed?	

Notes/Comments :

National TAB

Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU-A1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	TRANE
Serial Num	-	113611960L
Model Num	48TCDA06A2A5	YSC060E3ELA0000
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	28.5X11
Num Final Filter 1	-	2
Final Filter Size 1	-	20X30X2
Num Final Filter 2	-	N/L
Final Filter Size 2	-	N/L

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	1.5	1.0
Motor Rpm	-	N/L
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	5.0

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	2000	
SF RPM	-	
RA CFM	1508	
OA CFM	492	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.8"	
Fan Total SP	-	

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

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Notes:

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU-A1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	F		400					-
SGRD2	DINING	F		400					-
SGRD3	DINING	E		275					-
SGRD4	DINING	E		275					-
SGRD5	DINING	E		275					-
SGRD6	DINING	E		225					-
SGRD7	WOMENS RR	A		50					-
SGRD8	MENS RR	A		100					-

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National TAB

Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU-A1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	TRANE
Serial Num	-	5619D03188
Model Num	48TCDA06A2A5	LGH060H4EU4Y
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	31X13.75
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	N/L
Final Filter Size 2	-	N/L

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	1.5	1
Motor Rpm	-	N/L
Phase	-	1
Rated Voltage	-	200
Rated Amperage	-	7.4

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	2000	
SF RPM	-	
RA CFM	1508	
OA CFM	492	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	0.8"	
Fan Total SP	-	

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

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Notes:

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU-A1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	OFFICE	B		200					-
SGRD2	PREP	C		450					-
SGRD3	PREP	C		450					-
SGRD4	PREP	C		450					-
SGRD5	PREP	C		450					-

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Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU-E2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	NA	TRANE
Serial Num	-	113510L01L
Model Num	NA	YSC060E3ELA
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	28.5X11
OA Filter Size 1	-	2
Num Final Filter 1	-	20X30X2
Final Filter Size 1	-	N/A
Num Final Filter 2	-	N/A
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	N/L
Motor Rpm	-	N/L
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	5.0

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	1900	
SF RPM	-	
RA CFM	-	
OA CFM	-	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

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

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

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Notes: THIS UNIT IS EXISTING, BALANCE UNIT TO DISSUFER TOTALS.

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU-E2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	E		275					-
SGRD2	DINING	E		275					-
SGRD3	DINING	E		275					-
SGRD4	DINING	E		275					-
SGRD5	DINING	F		400					-
SGRD6	DINING	G		400					-

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Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU-E3 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	NA	TRANE
Serial Num	-	1608125981
Model Num	NA	YSC063G3ELA0000
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	NO OA
OA Filter Size 1	-	NO OA
Num Final Filter 1	-	4
Final Filter Size 1	-	18X18X2
Num Final Filter 2	-	N/L
Final Filter Size 2	-	N/L

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	N/L
Motor Rpm	-	N/L
Phase	-	N/L
Rated Voltage	-	N/L
Rated Amperage	-	N/L

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	2000	1802
SF RPM	-	DD
RA CFM	-	
OA CFM	-	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

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

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

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Notes: THIS UNIT IS EXISTING, BALANCE UNIT TO DISSUFER TOTALS.

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU-E3/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	G		500					-
SGRD2	DINING	F		400					-
SGRD3	DINING	E		275					-
SGRD4	DINING	E		275					-
SGRD5	DINING	E		275					-
SGRD6	DINING	E		275					-

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Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU-E4 AREA:SERVING

Unit Data		
	Design	**Actual**
MFG	NA	LENNOX
Serial Num	-	5621E09908
Model Num	NA	LGH060S4TU5Y
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X14
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	N/L
Final Filter Size 2	-	N/L

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	56
Horsepower	-	1.0
Motor Rpm	-	1745
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	3.0

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.0"
Motor Bore Size	-	0.75"
Motor Sheave SetPt	-	
Fan Sheave Size	-	4.75"
Fan Sheave Bore	-	1.0"
Belt CL Distance	-	16.0"
Num of Belts	-	1
Belt Size	-	A-40
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	2000	
SF RPM	-	
RA CFM	-	
OA CFM	-	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

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

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

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Notes: THIS UNIT IS EXISTING, BALANCE UNIT TO DISSUFER TOTALS.

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU-E4/SERVING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	COOKLINE	D		350	1		199		-
SGRD2	COOKLINE	D		300	1		244		-
SGRD3	COOKLINE	D		300	1		214		-
SGRD4	COOKLINE	D		300	1		269		-
SGRD5	COOKLINE	D		350	1		256		-
SGRD6	SERVICE	D		200	1		269		-
SGRD7	SERVICE	D		200	1		253		-

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National TAB

Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	HRE-24	HRE-24
Serial Num	-	1386233
Type	UPBLAST	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	5	
Motor Rpm	-	
Phase	3	
Voltage (rated)	208	
Amperage (rated)	-	
Service Factor	-	

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

Test Data		
	Design	**Actual**
CFM	5300	4817
Fan RPM	1084	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	-2.0"	

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Notes:

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Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF-A2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-085-D	G-085-D
Serial Num	-	
Type	CENTRIFUGAL	
Configuration	VERTICAL	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	1/20	
Motor Rpm	-	
Phase	-	
Voltage (rated)	-	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	**Actual**
CFM	375	
Fan RPM	-	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.375"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Notes:

National TAB

Project:08-15 FIVE GUYS - SAVANNAH, GA

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

EF-A2/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	WOMENS RR	J			1				
EGRD2	MENS RR	J			1				
EGRD3	MOP ROOM	J			1				

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National TAB

Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	COMMERCIAL AIRE
Model Num	NA	CADEX-146.54-FP
Job / Serial Num	-	
Type	-	1470 / 1839 / 3309
Hood length	-	144
Hood Width	-	54

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	20X16
Filter Size 2	-	16X16
Filter Qty 1	-	5
Filter Qty 2	-	3
Filter AK factor size 1	-	2.08
Filters AK factor size 2	-	1.62
Filter Total AK Area	-	15.26
Filter1 FPM	-	196
Filter2 FPM	-	179
Filter3 FPM	-	180
Filter4 FPM	-	216
Filter5 FPM	-	212
Filter6 FPM	-	193
Filter7 FPM	-	174
Filter8 FPM	-	156
Filter9 FPM	-	N/A
Filter10 FPM	-	N/A
Filter11 FPM	-	N/A
Filter12 FPM	-	N/A
Filter Ave FPM(corr)	-	188
CFM	-	2869

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRIDDLE
Item 2	-	N/A

Performance Data		
	Design	**Actual**
Smoke Generation Type	-	SMOKE EMITTER
Hood Capture %	-	
End Panels Installed (Y/N)	-	YES

General		
	Design	**Actual**
Third Party Witness	-	
Third Party Company	-	DALE WHEELER
Tech Witness	-	NTAB

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Notes: TEST DATA SUPPLY: READING1 FPM READING2 FPM READING3 FPM READING4 FPM READING5 FPM READING6 FPM READING7 FPM READING8 FPM READING9 FPM READING10 FPM READING11 FPM READING12 FPM READING13 FPM READING14 FPM Ave RPM(corr) CFM

National TAB

Project: 08-15 FIVE GUYS - SAVANNAH, GA

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	COMMERCIAL AIRE
Model Num	NA	CADEX-94.54-FP
Job / Serial Num	-	0310-7154
Type	-	
Hood length	-	94
Hood Width	-	54

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFFLED
Filter Size 1	-	16X16
Filter Size 2	-	20X16
Filter Qty 1	-	3
Filter Qty 2	-	2
Filter AK factor size 1	-	1.62
Filters AK factor size 2	-	2.08
Filter Total AK Area	-	9.02
Filter1 FPM	-	211
Filter2 FPM	-	224
Filter3 FPM	-	220
Filter4 FPM	-	219
Filter5 FPM	-	205
Filter6 FPM	-	N/R
Filter7 FPM	-	N/R
Filter8 FPM	-	N/R
Filter9 FPM	-	N/R
Filter10 FPM	-	N/R
Filter11 FPM	-	N/R
Filter12 FPM	-	N/R
Filter Ave FPM(corr)	-	216
CFM	-	1948

Cooking Equipment		
	Design	**Actual**
Item 1	-	FRYER
Item 2	-	FRYER

Performance Data		
	Design	**Actual**
Smoke Generation Type	-	SMOKE EMITTER
Hood Capture %	-	
End Panels Installed (Y/N)	-	YES

General		
	Design	**Actual**
Third Party Witness	-	
Third Party Company	-	DALE WHEELER
Tech Witness	-	NTAB

Completed By: Brianna Biggs

Notes: TEST DATA SUPPLY: READING1 FPM READING2 FPM READING3 FPM READING4 FPM READING5 FPM READING6 FPM READING7 FPM READING8 FPM READING9 FPM READING10 FPM READING11 FPM READING12 FPM READING13 FPM READING14 FPM Ave RPM(corr) CFM