

Will Turnbough

From: Will Turnbough
Sent: Wednesday, December 6, 2023 7:26 AM
To: Purchase Orders; Brianna Biggs
Subject: Fwd: TAB - Firebirds Plano
Attachments: Approved Firebirds - Plano TX Hood Revive 11-19-2023 2-30-21 PM.pdf

Will Turnbough
National TAB
314-954-6244

From: Daren Knight <dknight@fbgrill.com>
Sent: Monday, November 27, 2023 8:26:44 AM
To: Will Turnbough <Will@nationaltab.com>
Cc: Bayley Morvant <bayleym@nationaltab.com>
Subject: RE: TAB - Firebirds Plano

Yeah, I figured as much. Those guys would screw up what you do.

Approved proposal attached. Use PO#210223

Bayley, you will need to be there early as we are open for business. I can arrange to have someone there anytime you like.



Daren Knight
Director of Construction
Firebirds Wood Fired Grill
t.704.227.0821

[Website](#) [Email](#)



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From: Will Turnbough <Will@nationaltab.com>
Sent: Monday, November 27, 2023 9:22 AM
To: Daren Knight <dknight@fbgrill.com>
Cc: Bayley Morvant <bayleym@nationaltab.com>
Subject: RE: TAB - Firebirds Plano

Good morning Daren

Bayley is scheduled to perform mornings of 12/6 and 12/7. I would prefer not to be on site at the same time as the other balance firm. And we definitely want to be there after them.

We do need a PO or signed proposal prior to starting. Could you please send that?

Thank you,



Will Turnbough | VP National Markets

NEBB Certified Professional

National TAB Intelligence

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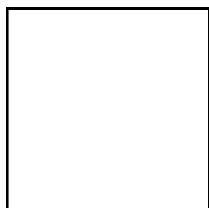
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From: Daren Knight <dknight@fbgrill.com>
Sent: Monday, November 27, 2023 8:06 AM
To: Will Turnbough <Will@nationaltab.com>
Subject: RE: TAB - Firebirds Plano

Good morning Will,

Have you guys been able to firm up a date? I would like you to be there while the other T&B company is there or after. I do not want them messing with anything you do.

The GC is required to T&B the building. The driving force behind this



Daren Knight

Director of Construction
Firebirds Wood Fired Grill
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From: Will Turnbough <Will@nationaltab.com>
Sent: Monday, November 20, 2023 3:47 PM
To: Daren Knight <dknight@fbgrill.com>
Subject: RE: TAB - Firebirds Plano

Daren,
Our schedule is pretty busy until the end of the year due to all the new construction projects trying to turnover. But I think we can squeeze in week of 12/4. I will be able to confirm with you tomorrow after our scheduling meeting
Thank you,



Will Turnbough | VP National Markets

NEBB Certified Professional

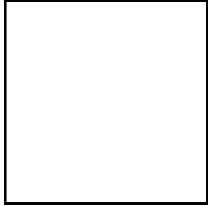
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From: Daren Knight <dknight@fbgrill.com>
Sent: Monday, November 20, 2023 12:24 PM
To: Will Turnbough <Will@nationaltab.com>
Subject: RE: TAB - Firebirds Plano

When could you have someone there if I approved this?



Daren Knight
Director of Construction
Firebirds Wood Fired Grill
t.704.227.0821
Website **Email**



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From: Will Turnbough <Will@nationaltab.com>
Sent: Sunday, November 19, 2023 4:18 PM
To: Daren Knight <dknight@fbgrill.com>
Subject: TAB - Firebirds Plano

You don't often get email from will@nationaltab.com. [Learn why this is important](#)

Hi Darren,

I stopped by the site on Wednesday morning with one of our techs for about an hour. I've attached a proposal with a scope that zeroes in on the hood capture issue specifically. I'm happy to discuss tomorrow with you if you have any questions. Note: This does not represent our national pricing for your account and I hope to have that to you this week.

Observations:

1. I talked to the chef and they said that the issue primarily happens when they light the fire. He fired it up and I can see the smoke primarily escapes out the sides of the hood. It was most visible when the fire was first lit like he said, but there is smoke escaping once the fire calms down as well and there is a haze throughout the building.
2. We did not take airflow measurements yet, so it's possible airflows are just unbalanced and need to be dialed in. But I wanted to pass along our observations below in the meantime.
3. What we noticed is a large amount of transfer air from the dining area to the kitchen. I had Bayley (our tech) hold a paper towel by the transfer window to visualize it. This draft is rushing by the hood on both sides, and causing low pressure areas which is pulling the smoke out.
4. There are no end panels on the left or right of the hood. Recommend a minimum of a quarter end panel, but larger may be required (we can experiment and mock up some cardboard panels when we balance)
5. When I got on the plane, I calculated the design transfer air around 8200 CFM which is a large amount of air. Part of our plan will be to try and reduce this transfer air. I planned out a strategy and I think we can get to around 6700 CFM. It's still a large amount, but is a 20% reduction which may help.
6. On future stores, I'd recommend moving one of the DOAS units in the dining to the kitchen. That would drastically help the transfer air issue.

7. I'd recommend a wind band extension on the solid fuel hood fan. You could see the smoke getting blown towards the RTU's on the roof. We noted that when we stuck our head by the fresh air intakes of the RTU's/DOAS, there was a relatively strong odor. It's possible some smoke is getting re-entrained through the intakes. This extension will help get the smoke off of the roof.

Thank you,



Will Turnbough | VP National Markets

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