Report By:

National TAB
1329 E Kemper Rd, Ste 4210
Cincinnati, OH 45246

Report: **Test and Balance**
Date: **4/28/2021**

PROJECT

ARBYS #1191 FORT SMITH, AR (TOWSON)

4915 TOWSON
FT SMITH, AR

Client
Flynn Restaurant Group

National TAB

Project: ARBYS #1191 FORT SMITH, AR (TOWSON)

Table Of Contents

REMARKS LIST

Assigned Organization: National TAB

Status: Not Submitted

Asset:

PRIORITY (HIGH/LOW/INFO ONLY)	
OVERALL BUILDING PERFORMANCE	
INFO ONLY	Building was initially net -27 CFM and -0.017" w.c.. After balancing the flow was +20 CFM and +0.0001" w.c. While building pressure is much improved there are a number of issues that need to be resolved to improve building performance.
RTU-1 (DINING)	
HIGH	Blower is very dirty and needs to be cleaned.
HIGH	Evaporator coil is very dirty and needs to be cleaned.
HIGH	Holes found in supply duct above ceiling. Recommend sealing. Holes are approximately 5x5 and 5x3 which accounts for roughly 300-400 CFM leakage.
HIGH	The motor pulley is bound up and cannot be adjusted. Recommend breaking pulley free and the closing (maximizing) the pulley to increase airflow. Ensure that the amperage to the motor does not exceed the full load rating.
INFO ONLY	Airflow is currently 252 CFM/ton (3788 CFM). After making changes above it is anticipated that airflow should increase significantly.
RTU-2 (KITCHEN)	
HIGH	Evaporator coil is very dirty and needs to be cleaned.
HIGH	Blower is very dirty and needs to be cleaned.
HIGH	The motor pulley is bound up and cannot be adjusted. Recommend breaking pulley free and the closing (maximizing) the pulley to increase airflow. Ensure that the amperage to the motor does not exceed the full load rating.
LOW	Unit has noticeable vibration and appears to be coming from motor compartment. Not audible from inside space but recommend monitoring/resolving.
LOW	Evaporator coil has damage to the fans which is likely impacting airflow. Recommend straightening if possible.
INFO ONLY	Airflow is currently 230 CFM/ton (3788 CFM). After making changes above it is anticipated that airflow should increase significantly. If airflow remains low a pulley change may be feasible since there is a large amount of amperage left on the motor.
EF-1 (FRYERS)/FRYER HOOD	

HIGH	Fan sits on vented curb and the grease duct is not run all the way up to the fan. The current arrangement allows for leakage through the curb. It also allows for a ledge for grease to pool which is a fire hazard. Recommend running the grease duct all the way up to the base of the fan. During testing, the vents were temporarily taped.
INFO ONLY	Airflow is currently 687 CFM which is lower than recommended for this size hood. However with the vents taped off, the hood was performing well. Not recommended to change fans at this time. If fan change is performed in future, recommend larger fan
INFO ONLY	Filters were initially dirty. Had Operations clean.
EF-2 (OVEN HOOD)/OVEN HOOD	
HIGH	Fan sits on vented curb and the grease duct is not run all the way up to the fan. The current arrangement allows for leakage through the curb. It also allows for a ledge for grease to pool which is a fire hazard. Recommend running the grease duct all the way up to the base of the fan. During testing, the vents were temporarily taped.
EF-3 (RESTROOM)	
HIGH	Ductwork is not run from the fan to the grilles in the space. The fan pulls from the ceiling space. The airflow at the grilles was around 200 CFM total but based on a fan curve, the total airflow for the fan is around 1000 CFM. Recommend running ductwork to this fan. The fan is currently wired for high speed and once ductwork is connected it is recommended to wire the fan for low speed.
MUA (FRYER HOOD)	
HIGH	MUA outlet at hood is a front face discharge style. This style of MUA is not recommended as it discharges unconditioned outside air into the kitchen space. If supply air can be increased on both RTU's, then it is possible to completely turn off the MUA. This should have a significant impact on space comfort.

Notes/Comments:

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	DINING	-	3788	-	2983	-	805	-	21.3%						
RTU-2	KITCHEN	-	3455	-	2621	-	834	-	24.1%						
SF-1	FRYERS HD1									-	822				
EF-1	FRYERS HD1											-	687		
EF-2	OVEN HD2											-	754		
EF-3	RESTROOM													-	1000
TOTALS		-	7243	-	5604	-	1639			-	822	-	1441	-	1000

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	-	2461
TOTAL EXHAUST	-	2441
NET AIRFLOW	-	20

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0001
SIDE	
REAR	0.0001
AVERAGE	**0.0001**

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:

RTU1 Cond Coil

RTU1 Evap Coil

RTU1 Electrical

RTU2 Evap Coil

RTU2 Electrical

RTU2 Evap Coil

RTU1

RTU2

MAU

EF1

EF2

EF3

RTU1 Hole

RTU1 Hole

HD1

HD2

Typ Kitchen Diffuser

Typ Dining Diffuser

RTU1 Returns

RTU2 Returns

RTU1 Belt

Initial EF1 Vents

Taped Vents

EF3 No Duct

EF3 Speeds

RTU2 Thermostat

RTU1 Thermostat

Front If Building

RTU2 Cond Coil

Typ. Blowers

TECH - STEP 1: INTIAL AIRFLOWS

Assigned Organization: National TAB

Status: Submitted

Asset:

INITIAL BUILDING REVIEW:	
What is the initial building pressure before making any changes?	-0.017"
Measure initial temperature and humidity in the kitchen	62.7 F 39% HUMIDITY
Measure initial temperature and humidity in the dining	57.9 F 42% HUMIDITY
INITIAL AIRFLOWS:	
SUPPLY RTU-1	3788
OA RTU-1	1204
SUPPLY RTU-2	3455
OA RTU-2	0
SUPPLY RTU-3	NA
OA RTU-3	NA
EF-1	533
EF-2	754
EF-3	1000 [1]
EF-4	NA
MAU-1	1056

Notes/Comments:

[1] No ductowrk attached to unit, value determined from fan curve

TECH - STEP 2 - INITIAL SITE WALKTHROUGH

Assigned Organization: National TAB

Status: Submitted

Asset:

INITIAL SITE WALKTHROUGH	
All diffusers and grilles are installed?	YES
Take pictures of diffusers in the dining and kitchen. Are there "Plaque" style diffusers installed (ie., 4-way diffusers with the flat face).	YES
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	NA
Thermostats have power?	YES
Any drafting occuring?	NONE
Any Comfort issues noticed or manager statements?	THE BACK UNIT KEEPS TURNING OFF
Any significant or abnormal ventilation noise in dining or kitchen?	NONE
Do return grilles in kitchen or dining have significant amount of dirt buildup that might impact airflow?	NO
Do ceiling tiles near the hoods have any evidence of staining that might indicate an issue with hood performance?	NO

Notes/Comments:

TECH - STEP 3 - UNIT DATA AND EVALUATION

Assigned Organization: National TAB

Status: Submitted

Asset:

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:	
RTU's/AHU's	
Economizers are assembled and functional?	RTU2 DOES NOT WORK, MANUALLY SET
Free cooling enthalpy set point set for lowest setting (Typically "D")	YES
Motors are all operating below the FLA rating?	YES
Are belts tight and in good condition?	RTU1 IS STARTING TO FRAY
If direct drive unit is the speed controller working?	NA
Is gas piping installed and valves turned on?	YES
Are the condenser coils free of damage and clean? (Take picture)	YES
Are the evaporator coils free of damage and clean? (Take picture)	RTU1/2 ARE DIRTY, RTU2 IS DAMAGED
Unit free of noticeable noise and vibration	RTU2 HAS A VIBRATION FROM THE MOTOR COMPARTMENT
Any other damage of cleanliess issues to note?	YES
EF's	
Rotation is correct?	YES
Belts are tight and in good condition?	SLIGHTLY LOOSE
Grease cup installed on grease hood fan?	NO
Hinge kit installed installed on hood fan?	YES
There is no major leakage around base of fan?	YES
Is the motor operating below the motor FLA rating?	UNABLE TO SAFELY TAKE VOLTS AND AMPS
For restroom fan(s) is the back draft damper installed and can it fully open?	NO DUCT ATTACHED TO UNIT
Unit free of noticeable noise and vibration?	YES
Any other damage of cleanliess issues to note?	NONE
MUA	
Rotation is correct?	YES

Gas piping is installed and valves are in on position?	NONHEATED
Heater tested and is functional?	NONHEATED
Internal motorized damper is fully opening?	NO MOTORIZED DAMPER
Motor is operating below the FLA rating?	UNABLE TO SAFELY TAKE VOLTS AND AMPS
Unit free of noticeable noise and vibration?	YES
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments:

TECH - STEP 4 - TEST ADJUST AND BALANCE

Assigned Organization: National TAB

Status: Submitted

Asset:

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

Notes/Comments:

TECH - STEP 5A - FINAL TESTS

Assigned Organization: National TAB

Status: Submitted

Asset:

RTU HUMIDITY CONTROL	
Do the RTU's have humidity control?	NO
Take pictures of the electrical compartment including the low voltage wiring	YES
Are the humidity sensors wired properly?	NA
If maximum damper position can be set, set to the same as the minimum damper position (if Lennox, see section at end of this checklist)	YES
Final damper position is clearly marked with permanent marker or white out?	YES
If damper had to be manually set and is loose, secure it with a sheet metal screw so that it cannot shut	YES
TEST RTU COOLING	
Verify that the RTUs compressors are turning on when unit in full cooling	YES
Measure entering air temp and humidity on RTU-1 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure leaving air temp and humidity on RTU-1 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure entering air temp and humidity on RTU-2 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure leaving air temp and humidity on RTU-2 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure entering air temp and humidity on RTU-3 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure leaving air temp and humidity on RTU-3 during full cooling:	TO COLD TO TURN COMPRESSORS ON
Measure outside air temp and humidity in the shade	TO COLD TO TURN COMPRESSORS ON
THERMOSTATS	
Program thermostats for 7:00AM - 11:45PM occupied time	YES
Occupied temperatures - 71 cooling, 69 heating	YES
Occupied Fan Status - ON	YES
Program thermostats for 11:45PM - 7:00AM unoccupied time	YES

Occupied temperatures - 76 cooling, 65 heating	YES
Occupied Fan Status - AUTO	YES
FINAL SPACE TEMPERATURE	
Measure final temperature and humidity in the kitchen	70.6 F 32% HUMIDITY
Measure final temperature and humidity in the dining	68.2 F 30% HUMIDITY
Confirm that the temperatures/humidities match what is shown on the corresponding thermostats. Make a note if more than 1 degree temperature difference is noted.	RTU2 READS 70.6 THERMOSTAT IS 72.0
LENNOX UNITS ONLY	
For Honeywell Pro 8000 (TH8321R) thermostats, make sure it is set up for "Commercial", "2 Stage", and "A" terminal is wired and assigned to "Economizer"	NA
For Lennox Comfort Sense CS7500-CS8500 thermostats, make sure the "EC" terminal is wired, set up for 2 stage operation, stage delay timer is off, and stage 2 differential is 1.5F	NA
On Prodigy controller, ensure Dehumidifier set to "No Condition", Local Sensor, Setpoint is 55%, Deadband is 3%.	NA
On Prodigy controller, ensure economizer damper set point is set to 50*F	NA
Set paramater 131 on Prodigy to 50% (Max damper position)	NA

Notes/Comments:

TECH - STEP 5B - FINAL TESTS

Assigned Organization: National TAB

Status: Submitted

Asset:

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	ALL
List smoke candle type used (if unable to perform a smoke test due to cooking taking place, then observe cooking)	SMOKE EMITTER
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Video taken of smoke test or cooking (required)	YES
Building pressure at front & back doors (All Systems On)	0.0001" AVG
BUILDING BALANCE	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	YES
PICTURES	
Pictures taken of ALL Issues?	YES
Front of store?	YES
Each piece of roof top equipment?	YES
Each hood?	YES
Thermostats?	YES
Wiring compartments inside the RTU's especially the low voltage wiring	YES
Temperature sensors in the space?	YES
Diffusers in the kitchen and dining?	YES

Notes/Comments:

System/Unit: AHU/RTU

Asset: RTU1 AREA: DINING

Unit Data		
	Design	**Actual**
MFG	NA	AAON
Model Num	NA	RH-15-2-E0-222
Serial Num	-	97LHGL361
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	39X19.25
Num Final Filter 1	-	6
Final Filter Size 1	-	16X20X2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1725
Phase	-	3
Rated Voltage	-	200-230/460
Rated Amperage	-	9.5-9.2/4.6

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	6”
Motor Bore Size	-	0.875”
Motor Sheave SetPt	-	2.5
Fan Sheave Size	-	9.75”
Fan Sheave Bore	-	1”
Belt CL Distance	-	9.5”
Num of Belts	-	1
Belt Size	-	B43
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	-	3788
SF RPM	-	992
RA CFM	-	2983
OA CFM	-	805
RL Voltage	-	213/213/214
RL Amperage	-	7.8/7.8/7.8
SF Rotation	-	CCW, CORRECT
RA Damper Position	-	3.25”
Min OA Damper Position	-	0.75.
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.49”
Fan Suction SP	-	-1.03”
Fan Discharge SP	-	0.30”
Total ESP	-	0.79”
Fan Total SP	-	1.33”

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

Completed By: Travis Halter on 04/22/2021

Notes: [1] Supply duct is 42x24
[2] There are holes in the bottom of the discharge near the duct that is allowing loss of airflow
[3] Motor pulley is bound up and cannot be adjusted
[4] Evaporator coil and fan wheel are dirty and needs to be cleaned

System/Unit: AHU/RTU

Asset: RTU2 AREA: KITCHEN

Unit Data		
	Design	**Actual**
MFG	NA	AAON
Model Num	NA	RH-15-2-E0-222
Serial Num	-	97LHGL362
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	39X19.5
Num Final Filter 1	-	6
Final Filter Size 1	-	20X16X2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	184T
Horsepower	-	5
Motor Rpm	-	1760
Phase	-	3
Rated Voltage	-	208-230/460
Rated Amperage	-	14.0-13.2/6.6

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	VP68
Motor Bore Size	-	1.125”
Motor Sheave SetPt	-	2.5
Fan Sheave Size	-	11.25”
Fan Sheave Bore	-	1”
Belt CL Distance	-	9.5”
Num of Belts	-	1
Belt Size	-	B44
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	-	3455
SF RPM	-	981
RA CFM	-	2621
OA CFM	-	834
RL Voltage	-	212/212/213
RL Amperage	-	8.0/8.0/8.0
SF Rotation	-	CCW, CORRECT
RA Damper Position	-	3.5”
Min OA Damper Position	-	0.75”
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.34”
Fan Suction SP	-	-0.86”
Fan Discharge SP	-	0.26”
Total ESP	-	0.60”
Fan Total SP	-	1.12”

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

Completed By: Travis Halter on 04/22/2021

Notes: [1] Evap coil is damaged on the motor side
[2] Discharge duct is 35x25
[3] Dirt buildup on the fan blades and evaporator coil
[4] Unable to adjust motor pulley without pulling motor out of compartment
[5] Unit is noticeably vibrating, seems to be coming from the motor compartment. Sound does not carry to space

System/Unit: FAN - Supply

Asset: MAU1 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	COOK
Model Num	NA	90KSPB
Serial Num	-	008S484958000 0021011097
Type	-	MAU
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	DAYTON
Frame	-	48Z
Horsepower	-	1/6
Motor Rpm	-	1725
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	4.2
Service Factor	-	1.35

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.125”
Motor Bore Size	-	0.5”
Fan Sheave Size	-	5.0”
Fan Sheave Bore	-	0.75”
Belt CL Distance	-	12”
Num of Belts	-	1
Belt Size	-	[1]
Belt Alignment Verified	-	GOOD

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	NONHEATED
Flame Status (pass/fail)	-	NONHEATED
Inlet Air Temp SetPt	-	NONHEATED
Discharge Air Temp SetPt	-	NONHEATED
Air Flow Switch SP Actual	-	NONHEATED

Test Data		
	Design	**Actual**
CFM	-	822
SF RPM	-	807
Motor RPM	-	1762
RL Voltage	-	[2]
RL Amperage	-	[2]
Total ESP	-	NA
Fan Discharge SP	-	NA

General		
	Design	**Actual**
Fan Rotation Correct	-	YES

Completed By: Travis Halter on 04/22/2021

Notes:

System/Unit: FAN - Exhaust

Asset: EF1 AREA: FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	BELT	WORN OFF
Model Num	NA	135V4B
Serial Num	-	008S484958000 0007011097
Type	-	UPBLAST
Configuration	-	CENTRIFUGAL

Motor Data		
	Design	**Actual**
Motor MFG	-	CENTURY
Frame	-	48
Horsepower	-	0.33
Motor Rpm	-	1725
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	5.9
Service Factor	-	1.35

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.125”
Motor Bore Size	-	0.5”
Motor Sheave SetPt	-	3.5
Fan Sheave Size	-	AK30
Fan Sheave Bore	-	0.75”
Belt CL Distance	-	6.625”
Num of Belts	-	1
Belt Size	-	[1]

Test Data		
	Design	**Actual**
CFM	-	687
Fan RPM	-	841
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1775
RL Voltage	-	[2]
RL Amperage	-	[2]
Suction ESP	-	-0.31”
Discharge ESP	-	ATM
Total ESP	-	0.31”

Completed By: Travis Halter on 04/22/2021

Notes: [1] No Belt size listed
[2] Unable to safely take volts and amps
[3] Grease duct does not come all the way to the curb, taped off vents from curb extension.

System/Unit: FAN - Exhaust

Asset: EF2 AREA: OVEN HOOD

Unit Data		
	Design	**Actual**
MFG	BELT	WORN OFF
Model Num	NA	100R2B
Serial Num	-	008S484958000 030011097
Type	-	UPBLAST
Configuration	-	CENTRIFUGAL

Motor Data		
	Design	**Actual**
Motor MFG	-	DAYTON
Frame	-	48
Horsepower	-	1/6
Motor Rpm	-	1725
Phase	-	1
Voltage (rated)	-	115/208-230
Amperage (rated)	-	3.6/1.7-1.8
Service Factor	-	1.35

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.125”
Motor Bore Size	-	0.5”
Motor Sheave SetPt	-	3
Fan Sheave Size	-	AK27
Fan Sheave Bore	-	0.75”
Belt CL Distance	-	4.25”
Num of Belts	-	1
Belt Size	-	[1]

Test Data		
	Design	**Actual**
CFM	-	754
Fan RPM	-	1663
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1748
RL Voltage	-	[2]
RL Amperage	-	[2]
Suction ESP	-	-0.49”
Discharge ESP	-	ATM
Total ESP	-	0.49”

Completed By: Travis Halter on 04/22/2021

Notes: [1] Belt has no size
[2] Unable to safely take volts and amps
[3] Unable to lower speed any further, motor is tensioned as much as possible

System/Unit: FAN - Exhaust

Asset: EF3 AREA: RESTROOM

Unit Data		
	Design	**Actual**
MFG	DD	DAYTON
Model Num	NA	4YC66G
Serial Num	-	14016588
Type	-	DOWNBLAST
Configuration	-	CENTRIFUGAL

Motor Data		
	Design	**Actual**
Motor MFG	-	DAYTON
Frame	-	NL
Horsepower	-	1/8
Motor Rpm	-	1550/1300/1050
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	2.6
Service Factor	-	1.0

Test Data		
	Design	**Actual**
CFM	-	1000
Fan RPM	-	1550
Fan Rotation	-	CW, CORRECT
Motor RPM	-	1550
System SetPt	-	HIGH
RL Voltage	-	118
RL Amperage	-	2.8
Total ESP	-	0.05”
Fan Inlet SP	-	-0.05”
Fan Discharge SP	-	ATM

Completed By: Travis Halter on 04/22/2021

Notes: [1] Unit is not attached to any ductwork
[2] Unit total CFM taken from fan curve.
[3] Unit needs to be wired for low speed, currently wired for high speed.

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA: FRYER

Unit Data		
	Design	**Actual**
MFG	NO PSP	NO UNIT STICKER
Model Num	NA	NO UNIT STICKER
Job / Serial Num	-	NO UNIT STICKER
Type	-	TYPE I
Hood length	-	60"
Hood Width	-	36"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	20X25
Filter Size 2	-	NA
Filter Qty 1	-	3
Filter Qty 2	-	NA
Filter AK factor size 1	-	3.42
Filters AK factor size 2	-	NA
Filter Total AK Area	-	10.26
Filter1 FPM	-	60
Filter2 FPM	-	58
Filter3 FPM	-	83
Filter4 FPM	-	NA
Filter5 FPM	-	NA
Filter6 FPM	-	NA
Filter7 FPM	-	NA
Filter8 FPM	-	NA
Filter9 FPM	-	NA
Filter10 FPM	-	NANA
Filter11 FPM	-	NA
Filter12 FPM	-	NA
Filter Ave FPM(corr)	-	67
CFM	-	687

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

Performance Data		
	Design	**Actual**
Smoke Generation Type	-	SMOKE EMITTER
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	YES

General		
	Design	**Actual**
Third Party Witness	-	NA
Third Party Company	-	NA
Tech Witness	-	TRAVIS HALTER
Tech Company	-	NATIONAL TAB

Completed By: Travis Halter on 04/22/2021

Notes: [1] Upon arrival filters are very dirty, very little airflow is able to pass through
[2] Exhaust duct has 2 90s to top of hood

System/Unit: Kitchen Hood Type II

Asset: HD(Type2)2 AREA: OVEN

Unit Data		
	Design	**Actual**
MFG	NA	NO UNIT STICKER
Model Num	NA	NO UNIT STICKER
Serial Num	-	NO UNIT STICKER
Type	-	TYPE II
Hood length	-	48"
Hood Width	-	48"

Test Data		
	Design	**Actual**
Exhaust CFM	-	754

Completed By: Travis Halter on 04/22/2021

Notes: