

Report By:

National TAB  
1329 E. KEMPER ROAD  
SUITE 4210  
CINCINNATI, OH 45246



**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 10/25/2023**

**PROJECT**  
**10-16-23 FREDDY'S - LAGRANGE, KY**

1101 Julian Dr

Lagrange, KY 40031

Client

JRI Hospitality Management  
621 Westport Blvd  
Salina, KS 67401

## 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.

## Issue List

- RTU-1 Diffusers outside design
- RTU-1 Unable to achieve design CFM



**10-16-23 FREDDY'S - LAGRANGE, KY**

**Project Issue Information**

**Issue Name :** RTU-1 Diffusers outside design  
**Description :** Adjusted balance design to compensate for lack of flow to RTU-1. Balanced to 300 CFM per diffuser in dining. Unable to reduce flow to restroom or hall diffusers due to hard ceiling preventing damper access.  
**Created By :** National TAB                      **Assigned To :** National TAB - Jordan Best  
**Status :** Open  
**Originated Date :** 10/18/2023 - Jordan Best - National TAB



**10-16-23 FREDDY'S - LAGRANGE, KY**

**Project Issue Information**

**Issue Name :** RTU-1 Unable to achieve design CFM  
**Description :** Unit unable to achieve design CFM despite unit motor operating at highest possible speed and amperage.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Originated Date :** 10/17/2023 - Jordan Best - 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	5000	3806	4100	2880	900	926	18.0%	24.3%						
DOAS-1	KITCHEN	3300	3270	0	0	3300	3270	100.0%	100.0%						
KEF-1	GRDDILE											2584	2527		
KEF-2	FRYER											775	797		
KEF-3	DISHES											525	533		
EF-1	RR													150	93
EF-2	RR													75	56
<b>TOTALS</b>		8300	7076	4100	2880	4200	4196			0	0	3884	3857	225	149

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4200	4196
TOTAL EXHAUST	4109	4006
<b>NET AIRFLOW</b>	<b>91</b>	<b>190</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0011
SIDE	-0.0001
REAR	0.0017
<b>AVERAGE</b>	<b>0.0009</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

## CheckList List

- TECH - SITE PICTURES
- TECH - STEP 1: INITIAL SITE WALKTHROUGH
- TECH - STEP 2: UNIT DATA AND EVAL
- TECH - STEP 3: TEST, ADJUST AND BALANCE
- TECH - STEP 4: FINAL TESTS



## 10-16-23 FREDDY'S - LAGRANGE, KY

### CheckList Information

**Name :** TECH - SITE PICTURES                      **Status :** Not Completed  
**Assigned Organization :** National TAB                      **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Brian Turnbough - National TAB

### CheckList Item Details

STORE FRONT

**Comment:**



image  
10/17/2023



image  
10/17/2023



image  
10/17/2023

RTU-1

**Comment:**



image  
10/18/2023

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RTU-2

**Comment:**



image  
10/18/2023

---

MAU-1

**Comment:**

---

EF-1

Yes

**Comment:**

---



image  
10/18/2023

---

EF-2

Yes

Comment:



image  
10/18/2023

---

EF-3

Yes

Comment:



image  
10/18/2023

---

EF-4

**Comment:**

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EF-5

**Comment:**

---

HOOD-1

Yes

**Comment:**

---



image  
10/17/2023

---

HOOD-2

Yes

**Comment:**

---



image  
10/17/2023

---

HOOD-3

Yes

**Comment:**



image  
10/17/2023

---

HOOD-4

Yes

**Comment:**



image  
10/17/2023



### 10-16-23 FREDDY'S - LAGRANGE, KY

#### CheckList Information

**Name :** TECH - STEP 1: INITIAL SITE WALKTHROUGH      **Status :** Completed

**Assigned Organization :** National TAB      **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 10/17/2023 - Brian Turnbough - National TAB

**Completed Date :** 10/18/2023 - Jordan Best - National TAB

#### CheckList Item Details

##### INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design? Yes

**Comment:**

All hood filters installed and accounted for? Yes

**Comment:**

Hoods are wired and have power? Yes

**Comment:**

Hood is free of alarms? Yes

**Comment:**

Thermostats have power? Yes

**Comment:**

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?

**Comment:**

Yes



## 10-16-23 FREDDY'S - LAGRANGE, KY

### CheckList Information

**Name :** TECH - STEP 2: UNIT DATA AND EVAL **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Brian Turnbough - National TAB  
**Completed Date :** 10/18/2023 - Jordan Best - 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? Yes

##### Comment:

DCV Max damper opening position is set to minimum? Yes

##### Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D") Yes

##### Comment:

Motors are all operating below the FLA rating? Yes

##### Comment:

Are belts tight?

##### Comment:

NA

If direct drive unit is the speed controller working.

**Comment:**

Is gas piping installed and valves turned on?

No

**Comment:**

Unit free of noticeable noise and vibration

Yes

**Comment:**

**EF's**

Rotation is correct?

Yes

**Comment:**

Belts are tight?

**Comment:**

NA

Grease cup installed on hood fan?

**Comment:**

Hinge kit installed installed on hood fan?

Yes

**Comment:**

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Yes

**Comment:**

Flex conduit is long enough so that fan can be completely tilted back?

Yes

**Comment:**

There is no major leakage around base of fan?

No

**Comment:**

Is the motor operating below the motor FLA rating?

Yes

**Comment:**

For restroom fan(s) is the back draft damper installed and can it fully open?

Yes

**Comment:**

Unit free of noticeable noise and vibration?

Yes

**Comment:**

**MUA**

Rotation is correct?

N/A

**Comment:**

Gas piping is installed and valves are in on position?

N/A

**Comment:**

Heater tested and is functional?

N/A

**Comment:**

Internal motorized damper is fully opening?

N/A

**Comment:**

Motor is operating below the FLA rating?

N/A

**Comment:**

Unit free of noticeable noise and vibration?

N/A

**Comment:**

**HOODS**

Kitchen equipment installed in proper places?

Yes

**Comment:**

Can kitchen equipment be turned on for final smoke test?

No

**Comment:**

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**DOCUMENTATION**

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Have trades/general contractor been notified about any issues and are they created on FaciliBuild? Yes

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**Comment:**

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## 10-16-23 FREDDY'S - LAGRANGE, KY

### CheckList Information

**Name :** TECH - STEP 3: TEST, ADJUST AND BALANCE      **Status :** Completed  
**Assigned Organization :** National TAB      **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Brian Turnbough - National TAB  
**Completed Date :** 10/18/2023 - Jordan Best - National TAB

### CheckList Item Details

**TEST, ADJUST, AND BALANCE ALL EQUIPMENT:**

**DURING TESTING MAKE NOTE OF THE FOLLOWING:**

Is space free of drafting? Yes

**Comment:**

Is space comfortable in all areas? Yes

**Comment:**

Is the space free of ventilation noise? Yes

**Comment:**

If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".

**Comment:**

NA



## 10-16-23 FREDDY'S - LAGRANGE, KY

### CheckList Information

**Name :** TECH - STEP 4: FINAL TESTS **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 10/17/2023 - Brian Turnbough - National TAB

**Completed Date :** 10/18/2023 - Jordan Best - National TAB

### CheckList Item Details

#### FINAL TESTS

#### HOOD CAPTURE TEST

List equipment turned on for testing

**Comment:**

None

List smoke candle type used

**Comment:**

S-102

Smoke test capture - Perimeter of hood

**Comment:**

100%

- [Open](#) 20231018\_123714.mp4  
10/18/2023

Smoke test capture - Top of cooking surface

**Comment:**

100%

**WITNESS**

Date test was completed

10/18/2023

**Comment:**

Jordan Best / NTAB

TAB tech name / Firm

**Comment:**

Mike Clark / Prodigy Construction

Site super name / Firm

**Comment:**

NA

Owner representative name / Firm (if Applicable)

**Comment:**

Building pressure at front & back doors (All Systems On)

**Comment:**

0.0011 -0.0001 0.0017

**ADDITIONAL**

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)

**Comment:**

Yes

Thermostats are programmed?

Yes

**Comment:**

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: AHU/RTU



Asset: DOAS1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CAPTIVEAIRE
Serial Num	-	5776897
Model Num	48HCFD14K2	CASRTU3-I.400-18-20T-DOAS
Type	DOAS	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16"X25"X2"
Num Final Filter 1	-	8
Final Filter Size 1	-	20"X25"X2"

Test Data		
	Design	Actual
SF CFM	3300	3270
SF RPM	-	NA
RA CFM	0	0
OA CFM	3300	3270
RL Voltage	-	180
RL Amperage	-	12.4
SF Rotation	-	CCW
RA Damper Position	-	0%
Min OA Damper Position	-	10
Min OA Damper Type	-	ECON

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	184T
Horsepower	3.00	5
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	13.6

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

Completed By: Jordan Best on 10/25/2023

# National TAB

Project:10-16-23 FREDDY'S - LAGRANGE, KY

## AHU/RTU



**Diffuser Supply (GRD)**

**DOAS1/KITCHEN**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
DOAS1-SGRD1	KITCHEN	SD-4	8"	154	1	201	156	156	101.3
DOAS1-SGRD2	KITCHEN	SD-3	10"	350	1	365	342	342	97.7
DOAS1-SGRD3	KITCHEN	SD-3	10"	350	1	350	345	345	98.6
DOAS1-SGRD4	KITCHEN	SD-3	10"	350	1	285	336	336	96.0
DOAS1-SGRD5	KITCHEN	SD-2	10"	350	1	417	352	352	100.6
DOAS1-SGRD6	KITCHEN	SD-2	10"	350	1	266	321	321	91.7
DOAS1-SGRD7	KITCHEN	SD-3	10"	350	1	330	347	347	99.1
DOAS1-SGRD8	KITCHEN	SD-2	10"	346	1	316	333	333	96.2
DOAS1-SGRD9	KITCHEN	SD-3	10"	350	1	317	363	363	103.7
DOAS1-SGRD10	KITCHEN	SD-3	10"	350	1	332	375	375	107.1
Total				3300		3179	3270	3270	99.09%

Completed By: Jordan Best on 10/25/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: AHU/RTU



Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	2323P62721
Model Num	48HCFD14K2	48FCFN14K3M5
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36"X20"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X20"X2"

Motor Data		
	Design	Actual
Motor MFG	-	NA
Frame	-	NA
Horsepower	3	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	Actual
SF CFM	5000	3806
SF RPM	-	NA
RA CFM	4100	2880
OA CFM	900	926
RL Voltage	-	216.5/215.8/214.8
RL Amperage	-	13.5/11.6/12.2 (12.4 AVG)
SF Rotation	-	CCW
RA Damper Position	-	79%
Min OA Damper Position	-	3.75 VDC
Min OA Damper Type	-	ECON

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.99"
Fan Suction SP	-	-1.6"
Fan Discharge SP	-	0.69"
Total ESP	1.0"	1.68"
Fan Total SP	-	2.29"

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

Completed By: Jordan Best on 10/25/2023

Notes:

Desired CFM cannot be reached without exceeding FLA on fan motor. Set at highest possible set point. Unit balanced proportionally to 4000 CFM. Unable to access dampers for restrooms or hall.

Written By: Jordan Best on 10/18/2023

# National TAB

Project:10-16-23 FREDDY'S - LAGRANGE, KY

## AHU/RTU



**Diffuser Supply (GRD)**

**RTU1/DINING**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
RTU1-SGRD1	DINING	SD-1	12"	450	1	315	328	331	73.6
RTU1-SGRD2	DINING	SD-1	12"	450	1	293	360	326	72.4
RTU1-SGRD3	DINING	SD-1	12"	450	1	315	417	325	72.2
RTU1-SGRD4	DINING	SD-1	12"	450	1	251	303	327	72.7
RTU1-SGRD5	DINING	SD-1	12"	450	1	195	222	319	70.9
RTU1-SGRD6	ENTRANCE	SD-6	8"	175	1	121	102	162	92.6
RTU1-SGRD7	DINING	SD-1	12"	450	1	286	350	327	72.7
RTU1-SGRD8	DINING	SD-1	12"	450	1	202	236	318	70.7
RTU1-SGRD9	DINING	SD-1	12"	450	1	343	472	326	72.4
RTU1-SGRD10	DINING	SD-1	12"	450	1	250	307	318	70.7
RTU1-SGRD11	DINING	SD-1	12"	450	1	363	451	322	71.6
RTU1-SGRD12	RR VESTIBULE	SD-5	6"	175	1	33	112	165	94.3
RTU1-SGRD13	RR	SD-5	6"	100	1	103	103	123	123.0
RTU1-SGRD14	RR	SD-5	6"	50	1	96	109	117	234.0
Total				5000		3166	3872	3806	76.12%

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

System/Unit: FAN - Exhaust



Asset: EF1

AREA:

Unit Data		
	Design	Actual
MFG	Cook	Cook
Model Num	GC-146	GC-168
Serial Num	-	NA
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	93
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	NA
RL Voltage	-	NA
RL Amperage	-	0.38/0.39
Total ESP	0.25"	0.089"
Fan Inlet SP	-	-0.089"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	QUEACE
Frame	-	NA
Horsepower	50.4W	NA
Motor Rpm	-	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	0.40

Completed By: Jordan Best on 10/25/2023

Notes:

Fan not equipped with speed controller, unable to increase to design CFM.

Written By: Zack Eismin on 10/25/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

System/Unit: FAN - Exhaust



Asset: EF2

AREA:

Unit Data		
	Design	Actual
MFG	Cook	Cook
Model Num	GC-146	GC-146
Serial Num	-	NA
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	QUEACE
Frame	-	NA
Horsepower	30.3W	NA
Motor Rpm	900	1100
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	0.51

Test Data		
	Design	Actual
CFM	75	56
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	NA
RL Voltage	-	NA
RL Amperage	-	0.39/0.37
Total ESP	0.25"	-0.063'
Fan Inlet SP	-	-0.063"
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 10/25/2023

Notes:

Fan not equipped with speed controller, unable to increase to design CFM.

Written By: Jordan Best on 10/17/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

System/Unit: FAN - Exhaust



Asset: KEF1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	Cook	CAPTIVEAIRE
Model Num	GC-146	CASRE18DD
Serial Num	-	5776897
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	56HZ
Horsepower	1.000	2
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	5.38
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2584	2527
Fan Rotation	-	CCW
System SetPt	-	49.4
RL Voltage	-	168
RL Amperage	-	5.3
Total ESP	1.400"	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 10/18/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

System/Unit: FAN - Exhaust



Asset: KEF2

AREA:FRYER

Unit Data		
	Design	Actual
MFG	Cook	CAPTIVEAIRE
Model Num	GC-146	DU50HFA
Serial Num	-	5776897
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NA
Horsepower	0.500	0.5
Motor Rpm	-	1493
Phase	1	1
Voltage (rated)	115	208
Amperage (rated)	-	3.8

Test Data		
	Design	Actual
CFM	775	797
Fan Rotation	-	CCW
System SetPt	-	83%
RL Voltage	-	216.7
RL Amperage	-	3.46/3.40
Total ESP	1.250"	-0.66"
Fan Inlet SP	-	-0.66"
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 10/25/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: FAN - Exhaust



Asset: KEF3

AREA: DISHWASHER

Unit Data		
	Design	Actual
MFG	Cook	CAPTIVEAIRE
Model Num	GC-146	DU33HFA
Serial Num	-	5776897
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NA
Horsepower	0.333	0.333
Motor Rpm	-	1475
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	4.3

Test Data		
	Design	Actual
CFM	525	533
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	875
System SetPt	-	45
RL Voltage	-	125.4
RL Amperage	-	0.72/0.68
Total ESP	0.800"	-0.037"
Fan Inlet SP	-	-0.037"
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 10/25/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:1A-GRIDDLE

Unit Data		
	Design	Actual
MFG	CaptiveAire	CaptiveAire
Model Num	5424ND-2	5424ND-2
Job / Serial Num	-	5776897
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	82"	82"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	5	5
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.1	8.1
Filter1 FPM	-	139
Filter2 FPM	-	143
Filter3 FPM	-	166
Filter4 FPM	-	152
Filter5 FPM	-	150
Filter Ave FPM(corr)	-	150
CFM	1292	1215

Cooking Equipment		
	Design	Actual
Item 1	-	GRILLE

Completed By: Jordan Best on 10/17/2023

# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:1B

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	5776897
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	82"	82"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	5	5
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.10	8.1
Filter1 FPM	-	154
Filter2 FPM	-	158
Filter3 FPM	-	171
Filter4 FPM	-	164
Filter5 FPM	-	167
Filter Ave FPM(corr)	-	162
CFM	1292	1312

Cooking Equipment		
	Design	Actual
Item 1	-	GRILLE

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# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: Kitchen Hood Type I



Asset: HD3

AREA:FRYER

Unit Data		
	Design	Actual
MFG	CaptiveAire	CaptiveAire
Model Num	5424ND-2	5424ND-2
Job / Serial Num	-	5776897
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	60"	60"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	3	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	164
Filter2 FPM	-	166
Filter3 FPM	-	164
Filter Ave FPM(corr)	-	164
CFM	775	797

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

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# National TAB

Project: 10-16-23 FREDDY'S - LAGRANGE, KY

## System/Unit: Kitchen Hood Type II



Asset: HD4

AREA:DISHES

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	4224 VHB-G	4224 VHB-G
Serial Num	-	5776897
Type	TYPE II CANOPY	TYPE I CANOPY
Hood length	42"	42"
Hood Width	42"	42"

Test Data		
	Design	Actual
Exhaust CFM	525	542

Completed By: Jordan Best on 10/25/2023

