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		

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
TOTALS		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
NET AIRFLOW	91	190

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0011
SIDE	-0.0001
REAR	0.0017
AVERAGE	**0.0009**

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:

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

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:

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:

DOCUMENTATION

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

Comment:

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”

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

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

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

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

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

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: 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

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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

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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

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: 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

Completed By: Jordan Best on 10/17/2023

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