Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 05/08/2025

Completed By: National TAB

PROJECT

05-05-25 WHATABURGER #1365 DAPHNE, AL

US HIGHWAY 98 & LAVENDER LANE

DAPHNE, AL 36526

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

Table Of Contents

Project Summary
The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report are further details 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.

Exhaust Fans w/ Registers
The exhaust fan was measured at the grilles to measure the total flow. The fan was then adjusted to bring airflow within tolerance of the engineer's design flow. Each grille was then adjusted to within tolerance of design flow.

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 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

- Building Pressure
- EF 1 - Backdraft Damper
- RTU 1 - Float Switch

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Project Issue Information

Issue Name :	Building Pressure		
Description :	Building pressure was measured to be +0.0086” at the end of TAB, lower than the target of +0.02”. No obvious building leakages were observed. Not anticipated to be create an issue long-term.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	InfoOnly	**Asset Tag :**	
Originated Date :	05/09/2025 - Mark Johnson - National TAB		

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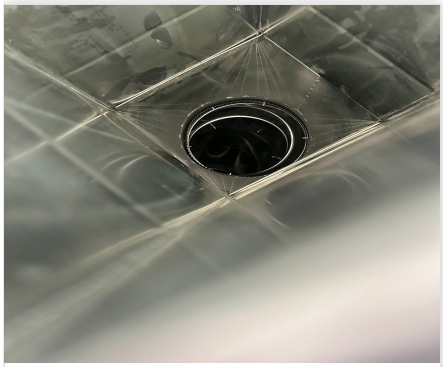
Project Issue Information

Issue Name : EF 1 - Backdraft Damper

Description : EF-1 is missing a backdraft damper. Recommend installing per mechanical plans.

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	EF1
Originated Date :	05/09/2025 - Mark Johnson - National TAB		

Project Issue File Details



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Project Issue Information

Issue Name : RTU 1 - Float Switch

Description : RTU 1 (kitchen) periodically locks out due to float switch activation. Excessive condensate is present inside unit, and drains slowly. Recommend inspection.

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Medium	**Asset Tag :**	RTU1
Originated Date :	05/06/2025 - Mark Johnson - National TAB		

Project Issue File Details

05/06/2025

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Project Issue Response Details

- **05/09/2025 National TAB - Mark Johnson**
  - Issue still occurring periodically at the end of TAB. Recommend observing for changes and a mechanical inspection if issue persists.

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	KITCHEN	3850	3896	1390	1394	2460	2502	63.9%	64.2%						
RTU-2	DINING	2050	2081	500	527	1550	1554	75.6%	74.7%						
KEF-1	GRILL HOOD											1994	2004		
KEF-2	FRYER HOOD											1216	1255		
EF-1	RESTROOMS													300	303
TOTALS		5900	5977	1890	1921	4010	4056			0	0	3210	3259	300	303

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	4056
TOTAL EXHAUST	3510	3562
NET AIRFLOW	500	494

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.009
SIDE	-
REAR	0.0082
AVERAGE	**0.0086**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

NOTES:

CheckList List

- 01: RTU's
- 02: EF's
- 03: Hoods
- 04: Final Checks

05-05-25 WHATABURGER #1365 DAPHNE, AL

CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/02/2025 - Nicole Seever - National TAB		
Completed Date :	05/09/2025 - Mark Johnson - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Pass
Comment:	
All diffusers and grilles are installed and match design?	Pass
Comment:	
Motors are all operating below the FLA rating?	Pass
Comment:	
Is gas piping installed and valves turned on?	Pass
Comment:	
Unit free of noticeable noise and vibration	Pass
Comment:	
Final outside air damper position is set manually and marked with permanent marker?	Pass
Comment:	
Supply airflow is 0 to +10%?	Pass

Comment:

Outside airflow is 0 to +10%? Pass

Comment:

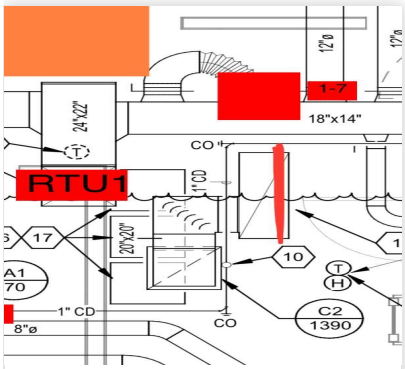
Return balance dampers are confirmed to be 100% open (if installed)? N/A

Comment:

Screenshot of the GRD marked up with supply and return traverse locations for RTU-1 (Add picture here)

Comment:

SUPPLY NOT ACCESSIBLE FOR TRAVERSE (SEE PICTURE)



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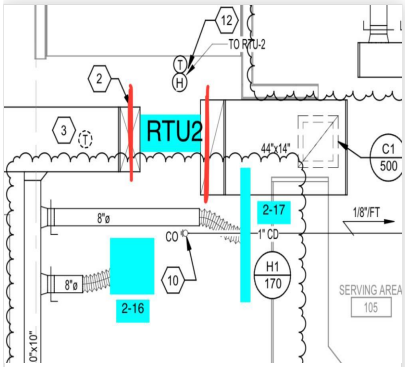
Screenshot of the GRD marked up with supply and return traverse locations for RTU-2 (Add picture here)

Comment:



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For each unit supply, is the flow hood reading within 10% of the final traverse reading? If not do you feel any major points of leakage	Pass

Comment:

For each unit return, is the flow hood reading within 10% of the final traverse reading? If not do you feel any major points of leakage	Pass

Comment:

RTU 2 RETURN GRILLE NOT ACCESSIBLE FOR FLOW HOOD READING. TRAVERSE READING IS WITHIN DESIGN.

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CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/02/2025 - Nicole Seever - National TAB		
Completed Date :	05/09/2025 - Mark Johnson - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	N/A
Comment: DIRECT DRIVE	
Hinge kit installed installed on hood fan?	Pass
Comment:	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Pass
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Pass
Comment:	
There is no major leakage around base of fan?	Pass
Comment:	

Is the motor operating below the motor FLA rating?	Pass

Comment:

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

Comment:

NOT INSTALLED

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Unit free of noticeable noise and vibration?	Pass

Comment:

Exhaust airflow is 0 to +10%?	Pass

Comment:

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CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/02/2025 - Nicole Seever - National TAB		
Completed Date :	05/08/2025 - Mark Johnson - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	Pass
Comment:	
Hoods are wired and have power?	Pass
Comment:	
Hood is free of alarms?	Pass
Comment:	
Hood is free of damage?	Pass
Comment:	
Quarter or full vertical end panels are installed if specified?	Pass
Comment:	

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CheckList Information

Name :	04: Final Checks	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/02/2025 - Nicole Seever - National TAB		
Completed Date :	05/09/2025 - Mark Johnson - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Pass
Comment:	
Is space comfortable in all areas?	Pass
Comment:	
Is the space free of ventilation noise?	Pass
Comment:	

List kitchen equipment turned on for testing

Comment:

NONE

List smoke candle type used

Comment:

45 SEC. SMOKE CANDLE

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	05/08/2025

Comment:

TAB tech name / Firm

Comment:

Mark Johnson / NTi

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

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

Comment:

Is the building pressure at least +0.02"? If not, do you see any obvious areas of external building that aren't sealed?	Fail

Comment:

BUILDING PRESSURE = +0.0086". NO OBVIOUS LEAKAGES OBSERVED.

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202412-BNGP120376
Model Num	RN-020-8-0-GB04-349	RN-020-3-H-BABY-S0-21-000-A
Num OA Filters 1	-	3
OA Filter Size 1	-	18.25x23.25
Num Final Filter 1	-	6
Final Filter Size 1	-	20x25x2

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	213/5T
Horsepower	3	3.0
Motor Rpm	-	1175
Phase	3	3
Rated Voltage	208	230/460
Rated Amperage	-	8.32/4.16

Drive Data	
	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 (Traverse)	-	NA
SF CFM	3850	3896
SF RPM	-	823
MOTOR RPM	-	823
RA CFM (Traverse)	-	1371
RA CFM	1390	1394
OA CFM	2460	2502
RL Voltage	-	128 VFD
RL Amperage	-	5.20 VFD
SF System SetPt	-	42 HZ
RA Damper Position	-	MANUAL (MARKED)
Min OA Damper Position	-	MANUAL (MARKED)
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.23”
Fan Suction SP	-	-0.44”
Fan Discharge SP	-	0.39”
Total ESP	0.75"	0.62”
Fan Total SP	-	0.83”

General	
	Actual
Unit free of Damage	YES
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Mark Johnson on 05/08/2025

Notes:
SUPPLY DUCT NOT ACCESSIBLE FOR TRAVERSE. RETURN GRILLE NOT ACCESSIBLE FOR FLOW HOOD READING.

Written By: Mark Johnson on 05/08/2025

Unit Data - PHOTO LOG

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Test Data - PHOTO LOG

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National TAB

Project:05-05-25 WHATABURGER #1365 DAPHNE, AL

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	A3	10"	345	1	390	396	364	105.5
SGRD2	KITCHEN	H2	8"	200	1	206	200	212	106.0
SGRD3	KITCHEN	A4	12"	470	1	531	528	488	103.8
SGRD4	KITCHEN	A4	12"	470	1	563	510	473	100.6
SGRD5	KITCHEN	A5	12"	470	1	492	491	450	95.7
SGRD6	KITCHEN	A4	12"	470	1	486	491	458	97.4
SGRD7	KITCHEN	A4	12"	470	1	458	500	470	100.0
SGRD8	KITCHEN	A1	6"	90	1	103	104	95	105.6
SGRD9	KITCHEN	A2	8"	175	1	183	190	179	102.3
SGRD10	KITCHEN	A3	10"	320	1	354	349	328	102.5
SGRD11	KITCHEN	H3	8"	150	1	157	178	151	100.7
SGRD12	KITCHEN	A1		70	1	85	72	70	100.0
SGRD13	KITCHEN	B1	6"	75	1	86	88	79	105.3
SGRD14	KITCHEN	B1	6"	75	1	81	86	79	105.3
Total				3850		4175	4183	3896	101.19%

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Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202411-ANGK120350
Model Num	RN-013-8-0-GB04-3F9	RN-013-8-0-GB14-3F9
Num OA Filters 1	-	1
OA Filter Size 1	-	22.25x44.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20x25x2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR
Frame	-	184T
Horsepower	2	2
Motor Rpm	-	1175
Phase	3	3
Rated Voltage	208	230/460
Rated Amperage	-	6.8/3.4

Drive Data	
	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 (Traverse)	-	1983
SF CFM	2050	2081
SF RPM	-	960
MOTOR RPM	-	960
RA CFM (Traverse)	-	505
RA CFM	500	527
OA CFM	1550	1554
RL Voltage	-	201 VFD
RL Amperage	-	5.55 VFD
SF System SetPt	-	49 HZ
RA Damper Position	-	MANUAL (MARKED)
Min OA Damper Position	-	MANUAL (MARKED)
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.14”
Fan Suction SP	-	-0.44”
Fan Discharge SP	-	0.21”
Total ESP	0.75"	0.35”
Fan Total SP	-	0.65”

General	
	Actual
Unit free of Damage	YES
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Mark Johnson on 05/08/2025

Notes:
RETURN READING W/ FLOW HOOD: 454 CFM

Written By: Mark Johnson on 05/08/2025

Unit Data - PHOTO LOG

05/06/2025

National TAB

Project:05-05-25 WHATABURGER #1365 DAPHNE, AL

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	P1	6"	100	1	94	101	107	107.0
SGRD2	DINING	P1	6"	100	0.534	95	96	106	106.0
SGRD3	DINING	P1	6"	100	0.534	153	87	96	96.0
SGRD4	DINING	P1	6"	100	0.534	142	93	100	100.0
SGRD5	DINING	P1	6"	100	0.534	160	108	110	110.0
SGRD6	DINING	P1	6"	100	0.534	139	92	95	95.0
SGRD7	DINING	P1	6"	100	0.534	73	105	105	105.0
SGRD8	DINING	P1	6"	100	0.534	164	101	102	102.0
SGRD9	DINING	P1	6"	100	0.534	170	111	108	108.0
SGRD10	DINING	P1	6"	100	0.534	161	82	91	91.0
SGRD11	DINING	P1	6"	100	0.534	146	94	97	97.0
SGRD12	DINING	P1	6"	100	0.534	83	103	100	100.0
SGRD13	DINING	A2	8"	170	1	219	166	166	97.6
SGRD14	DINING	A2	8"	170	1	194	176	176	103.5
SGRD15	DINING	A2	8"	170	1	181	172	176	103.5
SGRD16	DINING	A2	8"	170	1	185	171	178	104.7
SGRD17	DINING	H1	8"	170	1	184	160	168	98.8
Total				2050		2543	2018	2081	101.51%

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-080-VG	G-080-VG-1-17-X
Serial Num	-	26339163
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1/10	1/10
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	120	115/208-230/277
Amperage (rated)	-	1.38/0.84/0.73
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	300	303
Fan RPM	-	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	SPEED CONTROLLER (MARKED)
RL Voltage	-	120
RL Amperage	-	0.7
Total ESP	0.50"	0.16”
Fan Inlet SP	-	-0.16”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 05/08/2025

Unit Data - PHOTO LOG

05/06/2025

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Project:05-05-25 WHATABURGER #1365 DAPHNE, AL

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	WOMEN'S RR	F1	6X6"	150	1	125	145	139	92.7
EGRD2	MEN'S RR	F1	6X6"	150	1	158	185	164	109.3
Total				300		283	330	303	101%

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:GRILL HOOD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-140-VG
Serial Num	-	26339454
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1	1
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	208	115/208-230/277
Amperage (rated)	-	11.5/7.0/5.8
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1994	2004
Fan RPM	-	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	SPEED CONTROLLER (MARKED)
RL Voltage	-	209
RL Amperage	-	3.0
Total ESP	1.00"	0.42”
Fan Inlet SP	-	-0.42”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 05/06/2025

Unit Data - PHOTO LOG

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Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-5-VG-1-19-G
Serial Num	-	26339475
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1/2	1/2
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	208	115/208-230/277
Amperage (rated)	-	6.4/3.8/3.2
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1216	1255
Fan RPM	-	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	SPEED CONTROLLER (MARKED)
RL Voltage	-	208
RL Amperage	-	2.4
Total ESP	0.75"	0.62”
Fan Inlet SP	-	-0.62”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 05/06/2025

Unit Data - PHOTO LOG

05/06/2025

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:GRILL HOOD

Unit Data		
	Design	**Actual**
MFG	H&K INTERNATIONAL	H&K INTERNATIONAL
Model Num	HKD023	HKD023
Job / Serial Num	-	8157744-001
Type	-	ISLAND
Hood length	-	87”
Hood Width	-	56”

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	S/S BAFFLE
Filter Size 1	-	12x20
Filter Qty 1	-	8
Filter AK factor size 1	1.5	1.5
Filter Total AK Area	12.0	12.0
Filter1 FPM	-	162
Filter2 FPM	-	186
Filter3 FPM	-	183
Filter4 FPM	-	154
Filter5 FPM	-	142
Filter6 FPM	-	173
Filter7 FPM	-	183
Filter8 FPM	-	157
Filter Ave FPM(corr)	-	167
CFM	1994	2004

Cooking Equipment	
	Actual
Item 1	GRIDDLES (x4)

Completed By: Mark Johnson on 05/06/2025

Unit Data - PHOTO LOG

05/06/2025

National TAB

Project: 05-05-25 WHATABURGER #1365 DAPHNE, AL

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	H&K INTERNATIONAL	H&K INTERNATIONAL
Model Num	HDK027	HKD023
Job / Serial Num	-	8157820-001
Type	-	TYPE I LOW PROXIMITY
Hood length	-	72”
Hood Width	-	26”

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	S/S BAFFLE
Filter Size 1	-	12x16
Filter Size 2	-	12x20
Filter Qty 1	-	3
Filter Qty 2	-	1
Filter AK factor size 1	1.16	1.16
Filters AK factor size 2	1.5	1.5
Filter Total AK Area	4.98	4.98
Filter1 FPM	-	252
Filter2 FPM	-	274
Filter3 FPM	-	251
Filter4 FPM	-	233
Filter Ave FPM(corr)	-	252
CFM	1216	1255

Cooking Equipment	
	Actual
Item 1	FRYERS

Completed By: Mark Johnson on 05/06/2025

Unit Data - PHOTO LOG

05/06/2025