

Report By:

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



Report: TAB

Function: Test, Adjust, & Balance

Date: 07/09/2025

Completed By: National TAB

PROJECT

06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

2418 US-1

NORTH BRUNSWICK, NJ 08902

Client

L2M Construction

National TAB

Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

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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.

DOAS w/ Diffusers

Each of the DOAS were measured at their terminal devices or via traverse to establish a total flow for that unit. Each DOAS 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.

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

- KEF1: Hinge Kit Not Installed
- RTU1: Construction Filters Still Installed



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

Project Issue Information

Issue Name : KEF1: Hinge Kit Not Installed
Description : Hinge kit installation incomplete.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 06/16/2025 - Ryan Smith - National TAB

Project Issue File Details



06/16/2025



06/16/2025

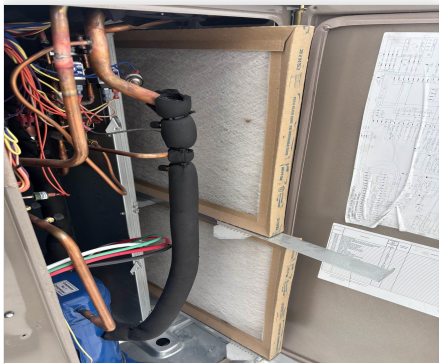


06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

Project Issue Information

Issue Name : RTU1: Construction Filters Still Installed
Description : Replace with 4 20x24x2 MERV 8 filters.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 06/16/2025 - Ryan Smith - National TAB

Project Issue File Details



06/16/2025

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 ROOM	5000	4506	4023	3606	977	900	19.5%	20.0%						
DOAS-1	KITCHEN	2300	2290	0	0	2300	2290	100.0%	100.0%						
KEF-1	GRIDDLE HOOD											1600	1730		
KEF-2	FRYER HOOD											775	753		
EF-1	WOMENS RR													75	43
EF-2	MENS RR													75	34
TOTALS		7300	6796	4023	3606	3277	3190			0	0	2375	2483	150	77

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3277	3190
TOTAL EXHAUST	2525	2560
NET AIRFLOW	752	630

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.015
SIDE	0.02
REAR	0.024
AVERAGE	0.0197

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

- STEP 1: INITIAL SITE WALK THROUGH
- STEP 2: UNIT DATA AND EVAL
- STEP 3: TEST, ADJUST AND BALANCE
- STEP 4: FINAL TESTS
- STEP 5: FINAL DOCUMENTATION



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

CheckList Information

Name : STEP 1: INITIAL SITE WALK THROUGH **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 06/12/2025 - Tara Metcalf - National TAB

Completed Date : 07/08/2025 - Ryan Smith - 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



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

CheckList Information

Name : STEP 2: UNIT DATA AND EVAL **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 06/12/2025 - Tara Metcalf - National TAB

Completed Date : 07/08/2025 - Ryan Smith - 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? N/A

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D") N/A

Comment:

Motors are all operating below the FLA rating? Yes

Comment:

Are belts tight?

Comment:

Yes

If direct drive unit is the speed controller working.

Comment:

Yes

Is gas piping installed and valves turned on?

Yes

Comment:

Unit free of noticeable noise and vibration

Comment:

EF's

Rotation is correct?

Yes

Comment:

Belts are tight?

Comment:

Grease cup installed on hood fan?

Yes

Comment:

Hinge kit installed installed on hood fan?

No

Comment:

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

Yes

Comment:

Duct for KEF1 checked from below, unable to check from roof due to lack of hinge kit.

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?

N/A

Comment:

Unit free of noticeable noise and vibration?

Yes

Comment:

MUA

Rotation is correct?

Yes

Comment:

Gas piping is installed and valves are in on position?

Yes

Comment:

Heater tested and is functional?

N/A

Comment:

Not able to test due to summer heat.

Internal motorized damper is fully opening?

Comment:

Motor is operating below the FLA rating?

Yes

Comment:

Unit free of noticeable noise and vibration?

Yes

Comment:

HOODS

Kitchen equipment installed in proper places?

Yes

Comment:

Can kitchen equipment be turned on for final smoke test?

Yes

Comment:

DOCUMENTATION

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

Comment:



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

CheckList Information

Name : STEP 3: TEST, ADJUST AND BALANCE **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 06/12/2025 - Tara Metcalf - National TAB

Completed Date : 07/09/2025 - Ryan Smith - 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



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 06/12/2025 - Tara Metcalf - National TAB

Completed Date : 07/09/2025 - Ryan Smith - National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

Giddles and fryers.

List smoke candle type used

Comment:

Observed cooking

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed

07/09/2025

Comment:

TAB tech name / Firm

Comment:

Ryan Smith / National TAB

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

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

Comment:

Front 0.015" Back 0.024"

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:



06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

CheckList Information

Name : STEP 5: FINAL DOCUMENTATION **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 06/12/2025 - Tara Metcalf - National TAB

Completed Date : 07/09/2025 - Ryan Smith - National TAB

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets? Yes

Comment:

Picture file sent to processing team or uploaded? Yes

Comment:

Balance schedule complete and uploaded? Yes

Comment:

Prelim report generated and reviewed? Yes

Comment:

National TAB

Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: AHU/RTU



Asset: DOAS1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6691277
Model Num	ASRTU2-I300-15-20T-DOAS	CAS-HVAC3-I.250-15-15T
Type	DOAS	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16X25X2
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	145T
Horsepower	2	1.5
Motor Rpm	-	1740
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	4.02

Drive Data	
	Actual
Motor Sheave Size	DIRECT DRIVE
Motor Bore Size	DIRECT DRIVE
Motor Sheave SetPt	DIRECT DRIVE
Fan Sheave Size	DIRECT DRIVE
Fan Sheave Bore	DIRECT DRIVE
Belt CL Distance	DIRECT DRIVE
Num of Belts	DIRECT DRIVE
Belt Size	DIRECT DRIVE
Belt Alignment	DIRECT DRIVE

Test Data		
	Design	Actual
SF CFM	2300	2290
SF RPM	-	1461
OA CFM	2800	2290
RL Voltage	-	179V VFD
RL Amperage	-	3.6A VFD
SF System SetPt	-	50.4 Hz

Performance Data		
	Design	Actual
MA Plenum SP	-	N/A
Fan Suction SP	-	ATM
Fan Discharge SP	-	0.15"
Total ESP	.50"	0.15"
Fan Total SP	-	0.15"

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

Completed By: Ryan Smith on 07/09/2025

Notes:
Design was changed to 2300 cfm without updating drawings.

Written By: Ryan Smith on 07/09/2025

Unit Data - PHOTO LOG



06/16/2025

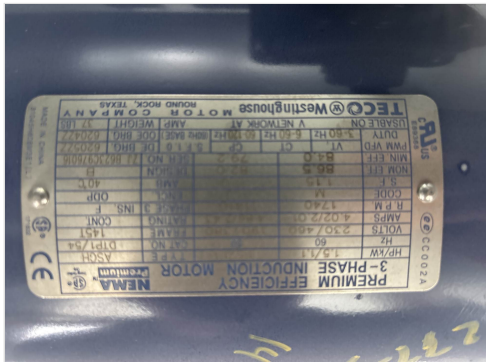


06/16/2025



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Motor Data - PHOTO LOG



06/16/2025

National TAB

Project:06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

AHU/RTU



Diffuser Supply (GRD)

DOAS1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	RG2	8"	150	1	131	146	148	98.7
SGRD2	KITCHEN	RG2	10"	270	1	238	267	272	100.7
SGRD3	KITCHEN	SD3	10"	270	1	163	183	192	71.1
SGRD4	KITCHEN	SD3	10"	270	1	215	246	257	95.2
SGRD5	KITCHEN	SD3	10"	270	1	290	329	272	100.7
SGRD6	KITCHEN	SD3	10"	270	1	245	283	294	108.9
SGRD7	KITCHEN	SD3	10"	270	1	328	361	284	105.2
SGRD8	KITCHEN	SD3	10"	270	1	271	313	278	103.0
SGRD9	KITCHEN	SD3	10"	270	1	310	334	293	108.5
Total				2310		2191	2462	2290	99.13%

Completed By: Ryan Smith on 07/09/2025

Asset	Notes	Date	Written By
SGRD3	Low due to ductwork placement. Short branch off of a narrow circular duct. Unlikely to reach design without a scoop damper.	07/09/2025	Ryan Smith

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Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: AHU/RTU



Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	TRANE	YORK
Serial Num	-	N2C4182731
Model Num	YSJ-150	ZJ150N24R2B5DCE1A2
Type	RTU	RTU
Configuration	DINING	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	22X30
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	184T
Horsepower	3	5
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	13

Drive Data	
	Actual
Motor Sheave Size	1VP56
Motor Bore Size	1.125"
Motor Sheave SetPt	1 TURNS OUT
Fan Sheave Size	BK77
Fan Sheave Bore	1"
Belt CL Distance	19.75"
Num of Belts	1
Belt Size	BX56
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	5000	4506
SF RPM	-	1149 RPM
RA CFM	4023	3606
OA CFM	977	900
RL Voltage	-	197.2/197.2/196.9V VFD
RL Amperage	-	12.9A VFD
SF Rotation	-	CW
SF System SetPt	-	100%
RA Damper Position	-	80%
Min OA Damper Position	-	20%

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.03"
Fan Suction SP	-	-1.56"
Fan Discharge SP	-	0.91"
Total ESP	1.00"	1.94"
Fan Total SP	-	2.47"

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

Completed By: Ryan Smith on 06/18/2025

Notes:

RTU is just barely within design airflow. Did not balance diffusers to avoid further decreasing airflow. Diffusers are high up in open space, air will mix and comfort in the dining area will not be negatively affected.

Written By: Ryan Smith on 07/09/2025

National TAB

Project:06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

AHU/RTU



Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	SD1	12"	485	1	363	386	452	93.2
SGRD2	DINING	SD1	12"	485	1	298	283	342	70.5
SGRD3	DINING	SD1	12"	485	1	405	431	472	97.3
SGRD4	DINING	SD1	12"	485	1	555	575	487	100.4
SGRD5	DINING	SD1	12"	485	1	540	564	477	98.4
SGRD6	DINING	SD1	12"	485	1	403	427	469	96.7
SGRD7	DINING	SD1	12"	485	1	267	311	376	77.5
SGRD8	DINING	SD1	12"	485	1	395	424	495	102.1
SGRD9	DINING	SD1	12"	485	1	506	560	359	74.0
SGRD10	DINING	SD1	12"	485	1	550	598	429	88.5
SGRD11	DINING	SD4	6"	50	1	154	141	48	96.0
SGRD12	DINING	SD5	6"	50	1	64	69	46	92.0
SGRD13	DINING	SD5	6"	50	1	103	130	54	108.0
Total				5000		4603	4899	4506	90.12%

Completed By: Ryan Smith on 06/18/2025

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Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: FAN - Exhaust



Asset: EF1

AREA:WOMENS RR

Unit Data		
	Design	Actual
MFG	GREENHECK	PANASONIC
Model Num	SP-A200-390	FV-0511VFL1
Serial Num	-	41121
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	43
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	110 CFM
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	.250"	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	.08	NL
Motor Rpm	-	NL
Voltage (rated)	120	120V
Amperage (rated)	-	0.28

Completed By: Ryan Smith on 06/17/2025

Unit Data - PHOTO LOG



06/16/2025



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National TAB

Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: FAN - Exhaust



Asset: EF2

AREA:MENS RR

Unit Data		
	Design	Actual
MFG	GREENHECK	PANASONIC
Model Num	SP-A200-390	FV-0511VFL1
Serial Num	-	50128
Type	CEILING	VENTILATING FAN
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	34
Fan RPM	-	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	110 CFM
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	.250"	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	PANASONIC
Horsepower	.08	NL
Motor Rpm	-	NL
Voltage (rated)	120	120
Amperage (rated)	-	0.28

Completed By: Ryan Smith on 06/17/2025

Unit Data - PHOTO LOG



06/16/2025



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Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: FAN - Exhaust



Asset: KEF1

AREA:GRIDDLE HOOD FAN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CAPTICASRE18DD	CASRE18DD
Serial Num	-	6691277
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1600	1730
Fan RPM	-	1224
Fan Rotation	-	CW
Motor RPM	-	1224
System SetPt	-	42.1 Hz
RL Voltage	-	129V VFD
RL Amperage	-	4.8A VFD
Total ESP	1.50"	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	145T
Horsepower	1	2
Motor Rpm	1143	1745
Phase	1	3
Voltage (rated)	208	230
Amperage (rated)	-	5.64
Service Factor	-	1.0

Completed By: Ryan Smith on 06/18/2025

Notes:

With hinge kit not installed, not safe to measure inlet static pressure.

Written By: Ryan Smith on 06/16/2025

Unit Data - PHOTO LOG



06/16/2025



06/16/2025



06/16/2025

Motor Data - PHOTO LOG



06/16/2025

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Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: FAN - Exhaust



Asset: KEF2

AREA:FRYER HOOD FAN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	6691277
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	775	753
Fan RPM	-	1080
Fan Rotation	-	CW
Motor RPM	-	1080
System SetPt	-	60%
RL Voltage	-	116.6V
RL Amperage	-	2.87A
Total ESP	1.500"	0.75"
Fan Inlet SP	-	0.75"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	.500	0.5
Motor Rpm	1575	1800
Phase	3	1
Voltage (rated)	208	115
Amperage (rated)	-	3.91
Service Factor	-	NL

Completed By: Ryan Smith on 06/18/2025

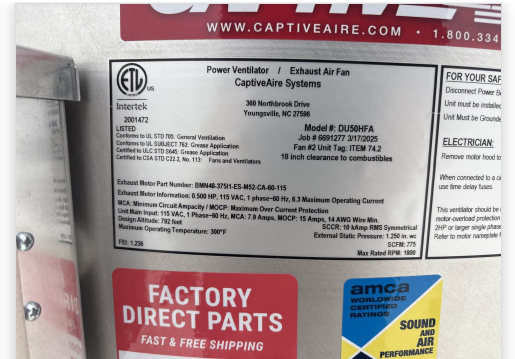
Unit Data - PHOTO LOG



06/16/2025



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National TAB

Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:GRIDDLE HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424-ND-2	5424 ND-2
Job / Serial Num	-	6691277
Type	TYPE I - CANOPY	TYPE I - CANOPY
Hood length	108"	102"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	5	6
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.10	9.72
Filter1 FPM	-	177
Filter2 FPM	-	180
Filter3 FPM	-	180
Filter4 FPM	-	188
Filter5 FPM	-	174
Filter6 FPM	-	172
Filter Ave FPM(corr)	-	178
CFM	1600	1730

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	GRIDDLE PRESS

Completed By: Ryan Smith on 06/18/2025



National TAB

Project: 06-16-25 FREDDY'S NORTH BRUNSWICK, NJ

System/Unit: Kitchen Hood Type I

Asset: HD2

AREA:FRYER HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424-ND-2	5424 ND-2
Job / Serial Num	-	6691277
Type	TYPE I - CANOPY	TYPE I - CANOPY
Hood length	65"	60"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	2	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	153
Filter2 FPM	-	151
Filter3 FPM	-	160
Filter Ave FPM(corr)	-	155
CFM	775	753

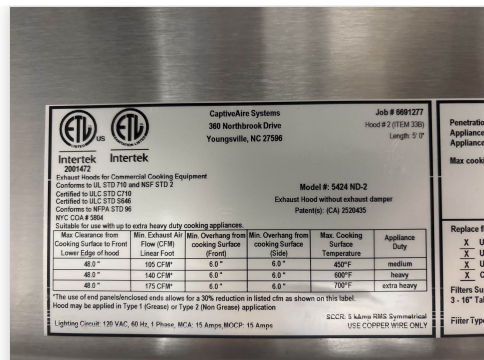
Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	

Completed By: Ryan Smith on 06/18/2025

Unit Data - PHOTO LOG



06/16/2025



06/16/2025

