

Report By:

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Report: TAB Report
Function: Test, Adjust, & Balance
Date: 12/02/2025
Completed By: National TAB

PROJECT

**11-17-25 WHATABURGER #1665 PEARLAND,
TX**

E BROADWAY ST & DIXIE FARM RD

PEARLAND, TX

Client

Whataburger Restaurants
300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

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Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX
Function: Test, Adjust, & Balance

Project Summary

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.

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	3880	1390	1343	2460	2537	63.9%	65.4%						
RTU-2	DINING	2050	2078	500	512	1550	1566	75.6%	75.4%						
KEF-1	KITCHEN HD											1995	2016		
KEF-2	KITCHEN HD											1216	1240		
EF-1	RESTROOMS													300	231
TOTALS		5900	5958	1890	1855	4010	4103			0	0	3211	3256	300	231

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	4103
TOTAL EXHAUST	3511	3487
NET AIRFLOW	499	616

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.01
SIDE	0.01
REAR	0.01
AVERAGE	0.01

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

NOTES:

BATHROOM EXHAUST FAN WAS SET TO HIGHEST SPEED POSSIBLE WITH MAX AMPERAGE

CheckList List

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



11-17-25 WHATABURGER #1665 PEARLAND, TX

CheckList Information

Name : 01: RTU's **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/21/2025 - Natasha Louw - National TAB

Completed Date : 11/21/2025 - Zack Osborne - 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)?

Pass

Comment:

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

Fail

Comment:

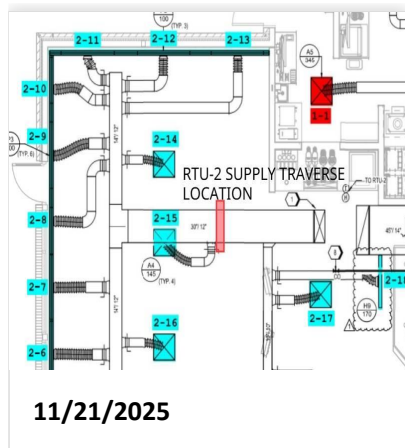
NO SUITABLE LOCATION FOR SUPPLY OR RETURN TRAVERSES.

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

Pass

Comment:

NO SUITABLE LOCATION FOR RETURN TRAVERSE



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:



11-17-25 WHATABURGER #1665 PEARLAND, TX

CheckList Information

Name : 02: EF's **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 10/21/2025 - Natasha Louw - National TAB
Completed Date : 11/21/2025 - Zack Osborne - National TAB

CheckList Item Details

EF's

Rotation is correct? Pass

Comment:

Belts are tight? N/A

Comment:

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?

Pass

Comment:

Unit free of noticeable noise and vibration?

Pass

Comment:

Exhaust airflow is 0 to +10%?

Pass

Comment:



11-17-25 WHATABURGER #1665 PEARLAND, TX

CheckList Information

Name : 03: Hoods **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/21/2025 - Natasha Louw - National TAB

Completed Date : 11/21/2025 - Zack Osborne - 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:



11-17-25 WHATABURGER #1665 PEARLAND, TX

CheckList Information

Name : 04: Final Checks **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/21/2025 - Natasha Louw - National TAB

Completed Date : 11/21/2025 - Zack Osborne - 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 SECOND

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

11/20/2025

Comment:

TAB tech name / Firm

Comment:

ZACK OSBORNE / NATIONAL TAB

Site super name / Firm

Comment:

JIM PIERCE / WIER CONSTRUCTION

Owner representative name / Firm (if Applicable)

Comment:

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?

Pass

Comment:

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Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data	
	Actual
MFG	AAON
Serial Num	202509-BNGP125762
Model Num	RNA-020-C-A-8-FAB04-CBK10
Num OA Filters 1	3
OA Filter Size 1	19.5X25
Num Final Filter 1	6
Final Filter Size 1	20X25X2

Motor Data		
	Design	Actual
Horsepower	3.00	3.0
Motor Rpm	-	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	10.6

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 (Traverse)	-	[1]
SF CFM	3850	3880
SF RPM	928	DIRECT DRIVE
MOTOR RPM	-	DIRECT DRIVE
RA CFM (Traverse)	-	[1]
RA CFM	1390	1343
OA CFM	2460	2537
RL Voltage	-	189.1/189.2/189.2
RL Amperage	-	5.90/5.70/5.54
SF System SetPt	-	45Hz
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	20%
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.46"
Fan Suction SP	-	-0.66"
Fan Discharge SP	-	0.30"
Total ESP	0.75"	0.76"
Fan Total SP	-	0.96"

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

Completed By: Zack Osborne on 11/19/2025

Notes:

[1] NO SUITABLE LOCATION FOR RETURN OR SUPPLY TRAVERSE. ONLY POSSIBLE AREAS ARE EITHER INACCESSIBLE AND/OR WOULD BE TOO TURBULENT FOR A RELIABLE READING.

Written By: Zack Osborne on 11/21/2025

Unit Data - PHOTO LOG



11/19/2025

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Project:11-17-25 WHATABURGER #1665 PEARLAND, TX

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	DRIVE-THRU	A5	10"	345		328	281	328	95.1
SGRD2	DRIVE-THRU	P1	8"	200		157	136	182	91.0
SGRD3	KITCHEN	A6	12"	450		477	407	447	99.3
SGRD4	KITCHEN	A6	12"	450		461	395	485	107.8
SGRD5	KITCHEN	A6	12"	450		555	471	445	98.9
SGRD6	KITCHEN	A6	12"	450		636	567	450	100.0
SGRD7	KITCHEN	A6	12"	450		561	486	469	104.2
SGRD8	KITCHEN	A3	6"	70		82	80	71	101.4
SGRD9	OFFICE	A3	6"	190		250	213	199	104.7
SGRD10	BOH	A5	10"	320		287	256	331	103.4
SGRD11	BOH	A5	10"	175		226	179	187	106.9
SGRD12	BOH	H10	12"	150		282	249	143	95.3
SGRD13	RESTROOM	B3	6"	75		117	104	71	94.7
SGRD14	RESTROOM	B3	6"	75		115	105	72	96.0
Total				3850		4534	3929	3880	100.78%

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Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data	
	Actual
MFG	AAON
Serial Num	202509-ANGK125743
Model Num	RNA-013-B-A-8-FAB04-CB1K0
Num OA Filters 1	2
OA Filter Size 1	24.5X19.5
Num Final Filter 1	4
Final Filter Size 1	20X25X2

Motor Data		
	Design	Actual
Horsepower	2.00	2.0
Motor Rpm	-	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

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 (Traverse)	-	2078
SF CFM	2050	2078
SF RPM	1184	DIRECT DRIVE
MOTOR RPM	-	DIRECT DRIVE
RA CFM (Traverse)	-	[1]
RA CFM	500	512
OA CFM	1550	1566
RL Voltage	-	168.4/168.3/168.3
RL Amperage	-	3.48/3.54/3.46
SF System SetPt	-	56Hz
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	25%
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.24"
Fan Suction SP	-	-0.45"
Fan Discharge SP	-	0.22"
Total ESP	0.50"	0.46"
Fan Total SP	-	0.67"

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

Completed By: Zack Osborne on 11/20/2025

Notes:
[1] NO SUITABLE LOCATION FOR RETURN TRAVERSE

Written By: Zack Osborne on 11/20/2025

Unit Data - PHOTO LOG



11/19/2025

National TAB

Project:11-17-25 WHATABURGER #1665 PEARLAND, TX

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	ENTRANCE	P3		100		183	187	98	98.0
SGRD2	DINING	P3		100		96	103	103	103.0
SGRD3	DINING	P3		100		96	103	103	103.0
SGRD4	DINING	P3		100		96	103	103	103.0
SGRD5	DINING	P3		100		96	103	103	103.0
SGRD6	DINING	P3		100		96	103	103	103.0
SGRD7	DINING	P3		100		96	103	103	103.0
SGRD8	DINING	P3		100		96	103	103	103.0
SGRD9	DINING	P3		100		96	103	103	103.0
SGRD10	DINING	P3		100		96	103	103	103.0
SGRD11	DINING	P3		100		96	103	103	103.0
SGRD12	DINING	P3		100		96	103	103	103.0
SGRD13	DINING	P3		100		96	103	103	103.0
SGRD14	DINING	A4		145		104	115	153	105.5
SGRD15	DINING	A4		145		156	166	145	100.0
SGRD16	DINING	A4		145		126	134	147	101.4
SGRD17	CUSTOMER SERVICE	H9		145		177	185	145	100.0
SGRD18	CUSTOMER SERVICE	H9		170		93	98	154	90.6
Total				2050		1991	2121	2078	101.37%

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Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DRIVE-THRU	A5	10"	345		328	281	328	95.1
SGRD2	DRIVE-THRU	P1	8"	200		157	136	182	91.0
SGRD3	KITCHEN	A6	12"	450		477	407	447	99.3
SGRD4	KITCHEN	A6	12"	450		461	395	485	107.8
SGRD5	KITCHEN	A6	12"	450		555	471	445	98.9
SGRD6	KITCHEN	A6	12"	450		636	567	450	100.0
SGRD7	KITCHEN	A6	12"	450		561	486	469	104.2
SGRD8	KITCHEN	A3	6"	70		82	80	71	101.4
SGRD9	OFFICE	A3	6"	190		250	213	199	104.7
SGRD10	BOH	A5	10"	320		287	256	331	103.4
SGRD11	BOH	A5	10"	175		226	179	187	106.9
SGRD12	BOH	H10	12"	150		282	249	143	95.3
SGRD13	RESTROOM	B3	6"	75		117	104	71	94.7
SGRD14	RESTROOM	B3	6"	75		115	105	72	96.0
Total				3850		4534	3929	3880	100.78%

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	ENTRANCE	P3		100		183	187	98	98.0
SGRD2	DINING	P3		100		96	103	103	103.0
SGRD3	DINING	P3		100		96	103	103	103.0
SGRD4	DINING	P3		100		96	103	103	103.0
SGRD5	DINING	P3		100		96	103	103	103.0
SGRD6	DINING	P3		100		96	103	103	103.0
SGRD7	DINING	P3		100		96	103	103	103.0
SGRD8	DINING	P3		100		96	103	103	103.0
SGRD9	DINING	P3		100		96	103	103	103.0
SGRD10	DINING	P3		100		96	103	103	103.0
SGRD11	DINING	P3		100		96	103	103	103.0
SGRD12	DINING	P3		100		96	103	103	103.0
SGRD13	DINING	P3		100		96	103	103	103.0
SGRD14	DINING	A4		145		104	115	153	105.5
SGRD15	DINING	A4		145		156	166	145	100.0
SGRD16	DINING	A4		145		126	134	147	101.4
SGRD17	CUSTOMER SERVICE	H9		145		177	185	145	100.0
SGRD18	CUSTOMER SERVICE	H9		170		93	98	154	90.6
Total				2050		1991	2121	2078	101.37%

TRAVERSES/

Asset					
Asset Name	Size	DESIGN CFM	VEL(1)	FINAL CFM	% to design
RETURN TRAVERSE - RTU 1	20X18	1390	[1]		-
RETURN TRAVERSE - RTU 2	45X14	500	[1]		-
SUPPLY TRAVERSE - RTU 1	24X22	3850	[1]		-
SUPPLY TRAVERSE - RTU 2	30X12	2050	831	2078	101.4
Total		7790		2078	26.68%

Completed By: Zack Osborne on 11/21/2025

Asset	Notes	Date	Written By
RETURN TRAVERSE - RTU 1	[1] NO SUITABLE LOCATION FOR RETURN OR SUPPLY TRAVERSE. ONLY POSSIBLE AREAS ARE EITHER INACCESSIBLE AND/OR WOULD BE TOO TURBULENT FOR A RELIABLE READING.	11/21/2025	Zack Osborne
RETURN TRAVERSE - RTU 2	[1] NO SUITABLE LOCATION FOR RETURN TRAVERSE. ONLY POSSIBLE AREAS ARE EITHER INACCESSIBLE AND/OR WOULD BE TOO TURBULENT FOR A RELIABLE READING.	11/21/2025	Zack Osborne
SUPPLY TRAVERSE - RTU 1	[1] NO SUITABLE LOCATION FOR RETURN OR SUPPLY TRAVERSE. ONLY POSSIBLE AREAS ARE EITHER INACCESSIBLE AND/OR WOULD BE TOO TURBULENT FOR A RELIABLE READING.	11/21/2025	Zack Osborne

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: FAN - Exhaust



Asset: EF1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	G-080-VG	G-080-VG-1-17-X
Serial Num	-	27442922
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROAD-OCEAN
Horsepower	0.10	0.10
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.38

Test Data		
	Design	Actual
CFM	300	231
Fan RPM	1680	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	7.25
RL Voltage	-	122.2
RL Amperage	-	1.38
Total ESP	0.50"	0.20"
Fan Inlet SP	-	0.20"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 11/19/2025

Notes:

FAN SET TO HIGHEST POSSIBLE SPEED FOR GIVEN MAX AMPERAGE. NEITHER BATHROOM COULD BE BROUGHT WITHIN 10% OF DESIGN. DAMPERS ARE OPEN AND NO KINKING IN DUCT WAS SEEN.

Written By: Zack Osborne on 11/19/2025

Unit Data - PHOTO LOG



11/19/2025

National TAB

Project:11-17-25 WHATABURGER #1665 PEARLAND, TX

FAN - Exhaust



Diffuser Ret/Exh (GRD)

EF1/RESTROOM

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	RESTROOM	F1	8/8	150				120	80.0
EGRD2	RESTROOM	F1	8/8	150				111	74.0
Total				300		0	0	231	77%

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: FAN - Exhaust



Asset: KEF1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	DU180HFA
Serial Num	-	7418675
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO
Horsepower	0.75	2.0
Motor Rpm	-	1200
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	15.5

Test Data		
	Design	Actual
CFM	1995	2016
Fan RPM	1517	810
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	67%
RL Voltage	-	212.3
RL Amperage	-	3.70
Total ESP	1.00"	0.52"
Fan Inlet SP	-	-0.52"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 11/19/2025

Unit Data - PHOTO LOG



11/19/2025

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: FAN - Exhaust



Asset: KEF2

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	DU50HFA
Serial Num	-	7418675
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO
Horsepower	0.50	0.50
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8

Test Data		
	Design	Actual
CFM	1216	1240
Fan RPM	1415	1290
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	67%
RL Voltage	-	211.1
RL Amperage	-	2.60
Total ESP	0.75"	0.70"
Fan Inlet SP	-	-0.70"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 11/19/2025

Unit Data - PHOTO LOG



11/19/2025

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	H&K DALLAS INC.	H&K DALLAS INC.
Model Num	CUSTOM	CUSTOM
Job / Serial Num	-	8175949-001
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	-	83"
Hood Width	-	55"

Test Data Exhaust		
	Design	Actual
Filter Type	-	BAFFLE
Filter Size 1	-	12X20
Filter Qty 1	-	8
Filter AK factor size 1	-	1.39
Filter Total AK Area	-	11.08
Filter1 FPM	-	179
Filter2 FPM	-	209
Filter3 FPM	-	189
Filter4 FPM	-	172
Filter5 FPM	-	171
Filter6 FPM	-	196
Filter7 FPM	-	183
Filter8 FPM	-	164
Filter Ave FPM(corr)	-	182
CFM	1995	2016

Cooking Equipment	
	Actual
Item 1	FLAT TOP GRILL
Item 2	FLAT TOP GRILL

Completed By: Zack Osborne on 11/19/2025

National TAB

Project: 11-17-25 WHATABURGER #1665 PEARLAND, TX

System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	H&K DALLAS INC.	H&K DALLAS INC.
Model Num	CUSTOM	CUSTOM
Job / Serial Num	-	8177781-001
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	-	73"
Hood Width	-	23"

Test Data Exhaust		
	Design	Actual
Filter Type	-	BAFFLE
Filter Size 1	-	12X16
Filter Size 2	-	12X20
Filter Qty 1	-	3
Filter Qty 2	-	1
Filter AK factor size 1	-	1.07
Filters AK factor size 2	-	1.39
Filter Total AK Area	-	4.59
Filter1 FPM	-	250
Filter2 FPM	-	280
Filter3 FPM	-	300
Filter4 FPM	-	252
Filter Ave FPM(corr)	-	270
CFM	1216	1240

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Zack Osborne on 11/19/2025

