Report By:

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

NATIONAL TAB

Comfort. Under control.

Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 02/21/2023

PROJECT

02-20-23 FREDDY'S - BELLEVILLE, IL

5570 BELLEVILLE CROSSING ST

BELLEVILLE, IL 62226

Client

Freddy's Frozen Custard & Steakburgers (CORPORATE)

260 N Rock Rd

Suite 200

Wichita, KS 67206

National TAB

Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

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 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.

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02-20-23 FREDDY'S - BELLEVILLE, IL

Project Issue Information

Issue Name : 1. INFO: Positive Net Airflow-Hood 3 and KEF-3 Not Installed.

Description : Dish Hood (HD-3) and it's respective fan were not installed. Due to its deletion, building was scheduled to be over 1000 cfm positive. Reduced outside airflow on RTU-1 to bring net building pressure within an acceptable range.

Created By : National TAB **Assigned To :** National TAB - Michael McDonnell

Status : Open

Originated Date : 02/21/2023 - Michael McDonnell - National TAB

Project Issue File Details

Nohood.jpeg

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02-20-23 FREDDY'S - BELLEVILLE, IL

Project Issue Information

Issue Name : 2. RTU-1 Diffuser 1-9 Deleted

Description : RTU-1 diffuser 1-9 was deleted due to obstruction from ice machine. Scheduled supply airflow distributed evenly amongst dining diffusers.

Created By : National TAB **Assigned To :** National TAB - Michael McDonnell

Status : Open

Originated Date : 02/21/2023 - Michael McDonnell - National TAB

Project Issue File Details

MISSINGDIFF.jpg

ICEMACHINE.jpg

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02-20-23 FREDDY'S - BELLEVILLE, IL

Project Issue Information

Issue Name : 3. RTU-1 has construction filters installed.

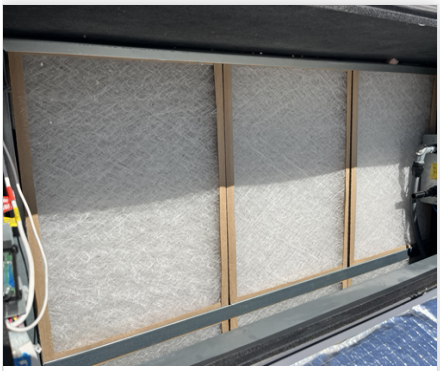
Description : RTU-1 still has throwaway construction filters installed. Recommend correct final filters are installed at turnover.

Created By : National TAB **Assigned To :** National TAB - Michael McDonnell

Status : Open

Originated Date : 02/21/2023 - Michael McDonnell - National TAB

Project Issue File Details



RTU-1filters.jpeg

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	5247	4019	4950	981	297	19.6%	5.7%						
DOAS-1	KITCHEN	2650	2746	0	0	2650	2746	100.0%	100.0%						
KEF-1	HD1 GRIDDLE											1600	1514		
KEF-2	HD2 FRYER											775	763		
EF-1	RESTROOM													75	78
EF-2	RESTROOM													75	76
TOTALS		7650	7993	4019	4950	3631	3043			0	0	2375	2277	150	154

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3631	3043
TOTAL EXHAUST	2525	2431
NET AIRFLOW	1106	612

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.014
SIDE	0.011
REAR	0.009
AVERAGE	**0.011**

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:

[1] RTU-1 OA reduced due to deletion of KEF-3 and its hood (HD-3). As scheduled, net airflow would have pushed building pressure beyond 0.02" W.C. tolerance.

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02-20-23 FREDDY'S - BELLEVILLE, IL

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

STORE FRONT

Belleville-IL.jpeg

RTU-1

RTU-1.jpeg

DOAS-1

DOAS-1.jpeg

KEF-1

Grease.jpeg

Grease1.jpeg

KEF-1.jpeg

KEF-2

KEF-2.jpeg

GREASE1.jpg

GREASE.jpg

EF-1

EF-1.jpeg

EF-2

EF-2.jpeg

HD-1

HD-1.jpeg

HD-2

HD-2.jpeg

Notes/Comments :

Comfort. Under control.

02-20-23 FREDDY'S - BELLEVILLE, IL

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	No, Diffuser 1-9 on RTU-1 was deleted due to ice machine location. Air scheduled for this diffuser was evenly distributed amongst dining room diffusers.
All hood filters installed and accounted for?	Yes
Hoods are wired and have power?	Yes
Hood is free of alarms?	Yes
Thermostats have power?	Yes
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

Notes/Comments :

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02-20-23 FREDDY'S - BELLEVILLE, IL

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	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
DCV Max damper opening position is set to minimum?	Yes
Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Motors are all operating below the FLA rating?	Yes
Are belts tight?	Yes
If direct drive unit is the speed controller working.	Yes
Is gas piping installed and valves turned on?	Yes
Unit free of noticeable noise and vibration	Yes

EF's

Rotation is correct?	Yes
Belts are tight?	NA, direct drive.
Grease cup installed on hood fan?	Yes
Hinge kit installed installed on hood fan?	Yes
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes

Flex conduit is long enough so that fan can be completely tilted back?	Yes
There is no major leakage around base of fan?	Yes
Is the motor operating below the motor FLA rating?	Yes
For restroom fan(s) is the back draft damper installed and can it fully open?	NA, ceiling fans installed in restrooms.
HOODS	
Kitchen equipment installed in proper places?	Yes
Can kitchen equipment be turned on for final smoke test?	No, equipment not yet started up.
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

Notes/Comments :

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02-20-23 FREDDY'S - BELLEVILLE, IL

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	Yes
Is space comfortable in all areas?	Yes
Is the space free of ventilation noise?	Yes
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

Notes/Comments :

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02-20-23 FREDDY'S - BELLEVILLE, IL

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	None
List smoke candle type used	45 sec smoke emitter
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	02/21/2023
TAB tech name / Firm	Michael McDonnell / National TAB
Site super name / Firm	Nick Yung / Hunter Construction
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	0.011"
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Yes
Thermostats are programmed?	Yes. DOAS occupancy is interlocked with hood operation. Dining RTU schedule set.

Notes/Comments :

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: AHU/RTU

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Asset: DOAS1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVE AIRE
Serial Num	-	5470703
Model Num	CASRTU3-I.300-15-20T-DOAS	CASRTU3-I.300-15-20T-DOAS
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

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	145T
Horsepower	2	2.0
Motor Rpm	-	1740
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	5.48

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	59.8 HZ
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	2650	2746
SF RPM	-	1734
RA CFM	0	0
OA CFM	2650	2746
RL Voltage	-	203 [1]
RL Amperage	-	5.4 [1]
SF Rotation	-	CCW, CORRECT
RA Damper Position	-	0%
Min OA Damper Position	-	100%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
Fan Discharge SP	-	0.16"
Total ESP	0.50"	0.16"

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

Completed By: Michael McDonnell

Notes: [1] READING TAKEN FROM VFD HMI.

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Project:02-20-23 FREDDY'S - BELLEVILLE, IL

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

DOAS1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	SD2	10"	330	1.0	340	343	343	103.9
SGRD2	DRIVE THRU	SD2	10"	330	1.0	349	360	360	109.1
SGRD3	KITCHEN	SD3	10"	330	1.0	274	337	337	102.1
SGRD4	KITCHEN	SD3	10"	330	1.0	329	344	344	104.2
SGRD5	OFFICE	SD4	10X6	150	1.0	98	150	150	100.0
SGRD6	KITCHEN	SD2	10"	330	1.0	330	353	353	107.0
SGRD7	KITCHEN	SD2	10"	150	1.0	333	162	162	108.0
SGRD8	KITCHEN	SD2	10"	330	1.0	351	346	346	104.8
SGRD9	KITCHEN	SD2	10"	330	1.0	385	351	351	106.4

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	CARRIER
Serial Num	-	3422P09857
Model Num	LGH150H4M	48HCFE14K3M5A6U3J0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	22.5X25
Num Final Filter 1	-	6
Final Filter Size 1	-	18X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	CENTURY
Frame	-	184T
Horsepower	5	5.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	14.4

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	1VP65
Motor Bore Size	-	1-1/8"
Motor Sheave SetPt	-	6 TURNS OPEN
Fan Sheave Size	-	BK120
Fan Sheave Bore	-	1-3/16"
Belt CL Distance	-	21.5"
Num of Belts	-	1
Belt Size	-	BX67
Belt Alignment	-	VERIFIED

Test Data		
	Design	**Actual**
SF CFM	5000	5247
SF RPM	-	761
RA CFM	4019	4950
OA CFM	981	297
RL Voltage	-	203/204/204
RL Amperage	-	8.1/8.0/8.1
SF Rotation	-	CCW, CORRECT
RA Damper Position	-	94% / 85% [1]
Min OA Damper Position	-	2.5V (6%) / 3.25V (15%) [1]
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.73"
Fan Suction SP	-	-0.97"
Fan Discharge SP	-	0.63"
Total ESP	1.0"	1.36"
Fan Total SP	-	160

General		
	Design	**Actual**
Fan Rotation Correct	-	YES
Unit Filters Clean	-	YES [2]
Condensate Drain Installed	-	YES

Completed By: Michael McDonnell

Notes: [1] HIGH SPEED / LOW SPEED [2] CONSTRUCTION FILTERS STILL INSTALLED. RECOMMEND CORRECT FINAL FILTERS ARE INSTALLED AT TURNOVER. [3] DIFFUSER 1-9 DELETED. DISTRIBUTED SCHEDULED AIRFLOW AMONGST DINING ROOM DIFFUSERS. [4] REDUCED OA DUE TO DELETION OF HD-3 AND KEF-3 TO REDUCE EXCESS NET POSITIVE BUILDING PRESSURE.

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	VESTIBULE	SD5	8"	150	1.0	187	175	152	101.3
SGRD2	DINING	SD1	12"	520	1.0	296	279	492	94.6
SGRD3	DINING	SD1	12"	520	1.0	657	618	562	108.1
SGRD4	DINING	SD1	12"	520	1.0	676	636	558	107.3
SGRD5	DINING	SD1	12"	520	1.0	693	652	560	107.7
SGRD6	DINING	SD1	12"	520	1.0	736	693	566	108.8
SGRD7	DINING	SD1	12"	520	1.0	584	549	559	107.5
SGRD8	DINING	SD1	12"	520	1.0	435	409	542	104.2
SGRD9	DINING	SD1	12"	0	1.0		0	0	-
SGRD10	DINING	SD1	12"	520	1.0	546	514	536	103.1
SGRD11	DINING	SD1	12"	520	1.0	649	611	560	107.7
SGRD12	RESTROOM VEST	SD5	6"	50	1.0	106	100	55	110.0
SGRD13	RESTROOM	SD5	6"	50	1.0	97	91	52	104.0
SGRD14	RESTROOM	SD5	6"	50	1.0	133	125	53	106.0

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Asset	Notes
SGRD9	[1] DIFFUSER NOT INSTALLED DUE TO ICE MACHINE. SCHEDULED AIRFLOW DISTRIBUTED EVENLY IN DINING ROOM.

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:

Unit Data		
	Design	**Actual**
MFG	GREENHECK	LOREN COOK
Model Num	SP-A200-390	GEMINI VF 100
Serial Num	-	6237
Type	CEILING	CELING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MCMILLAN
Frame	-	NL
Horsepower	0.08	NL
Motor Rpm	900	350-1100
Phase	1	1
Voltage (rated)	-	120
Amperage (rated)	-	0.26

Test Data		
	Design	**Actual**
CFM	75	78
Fan RPM	-	DD
Fan Rotation	-	CW, CORRECT
Motor RPM	-	DD
System SetPt	-	SPEED CONTROLLER MARKED
RL Voltage	-	NR [1]
RL Amperage	-	NR [1]
Total ESP	0.250"	NR [2]
Fan Inlet SP	-	NR [2]
Fan Discharge SP	-	NR [2]

Completed By: Michael McDonnell

Notes: [1] COULD NOT ACCESS SAFELY [2] COULD NOT ACCESS DUE TO HARD CEILING.

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF2 AREA:

Unit Data		
	Design	**Actual**
MFG	GREENHECK	LOREN COOK
Model Num	SP-A200-390	GEMINI VF 100
Serial Num	-	6155
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MCMILLAN
Frame	-	NL
Horsepower	0.08	NL
Motor Rpm	900	350-1100
Phase	1	1
Voltage (rated)	-	120
Amperage (rated)	-	0.26

Test Data		
	Design	**Actual**
CFM	75	76
Fan RPM	-	DD
Fan Rotation	-	CW, CORRECT
Motor RPM	-	DD
System SetPt	-	SPEED CONTROLLER MARKED
RL Voltage	-	NR [1]
RL Amperage	-	NR [1[
Total ESP	0.250"	NR [2]
Fan Inlet SP	-	NR [2]
Fan Discharge SP	-	NR [2]

Completed By: Michael McDonnell

Notes:

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF1 AREA:HD1 GRIDDLE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	5470703
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	145T
Horsepower	1	1.0
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	3.44
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1600	1514
Fan RPM	1143	1142
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1142
System SetPt	-	59.6 HZ
RL Voltage	-	20/204/205
RL Amperage	-	3.2 [1]
Total ESP	1.5"	0.71"
Fan Inlet SP	-	-0.71"
Fan Discharge SP	-	ATM

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Notes: [1] TAKEN FROM HMI

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: FAN - Exhaust

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Asset: KEF2 AREA:HD2 FRYER

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	5470703
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.5	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	775	763
Fan RPM	1575	1188
Fan Rotation	-	CCW
Motor RPM	-	1188
System SetPt	-	66%
RL Voltage	-	204
RL Amperage	-	2.2
Total ESP	1.2"	0.69"
Fan Inlet SP	-	-0.69"
Fan Discharge SP	-	ATM

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Notes:

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Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: Kitchen Hood Type I

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Asset: HD1 AREA:GRIDDLE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	5470703
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	96	96
Hood Width	54	54

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.1	8.1
Filter1 FPM	-	170
Filter2 FPM	-	192
Filter3 FPM	-	218
Filter4 FPM	-	186
Filter5 FPM	-	171
Filter Ave FPM(corr)	-	187
CFM	1600	1514

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRIDDLE

Completed By: Michael McDonnell

Notes:

National TAB

Project: 02-20-23 FREDDY'S - BELLEVILLE, IL

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:FRYER

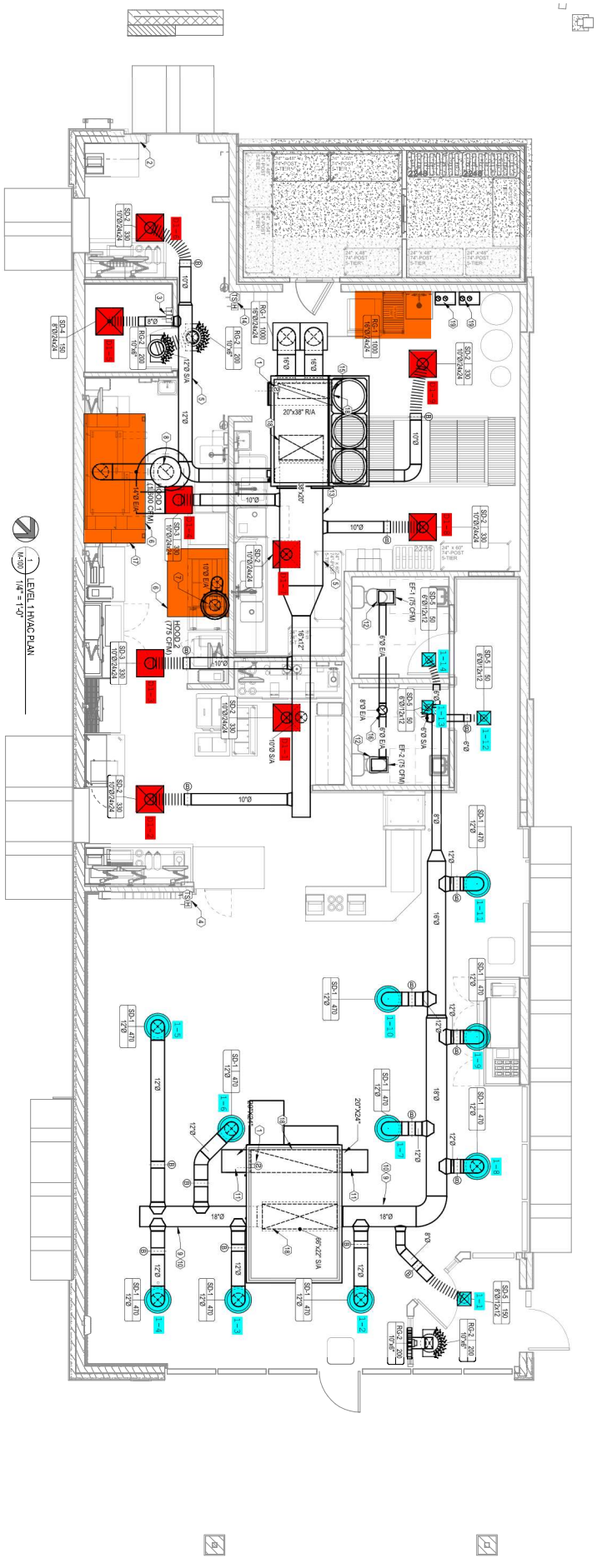
Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	5470703
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	60	60
Hood Width	54	54

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	3	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	151
Filter2 FPM	-	157
Filter3 FPM	-	165
Filter Ave FPM(corr)	-	157
CFM	775	763

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

Completed By: Michael McDonnell

Notes:


1
M-100
1/4" = 1'-0"
LEVEL 1 HVAC PLAN