

Report By:

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



Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 07/12/2024
Completed By: National TAB

PROJECT
09-16-24 FREDDY'S - FENTON, MO

677 Gravois Bluffs Boulevard

FENTON, MO 63026

Client

Freddy's Frozen Custard & Steakburgers (CORPORATE)

260 N Rock Rd

Suite 200

Wichita, KS 67206

National TAB

Project: 09-16-24 FREDDY'S - FENTON, MO

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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.

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.

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.

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	3000	3010	2398	2391	602	619	20.1%	20.6%						
RTU-2	DINING 2	3000	2920	2399	2331	601	589	20.0%	20.2%						
DOAS-1	KITCHEN	2250	2323	0	0	2250	2323	100.0%	100.0%						
KEF-1	GRIDDLE											1600	1539		
KEF-2	FRYER											775	773		
EF-1	RR													150	145
EF-2	RR													150	164
TOTALS		8250	8253	4797	4722	3453	3531			0	0	2375	2312	300	309

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3453	3531
TOTAL EXHAUST	2675	2621
NET AIRFLOW	778	910

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0027
SIDE	
REAR	0.0017
AVERAGE	0.0022

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 - STEP 1: INITIAL SITE WALKTHROUGH
- TECH - STEP 2: UNIT DATA AND EVAL
- TECH - STEP 3: TEST, ADJUST AND BALANCE
- TECH - STEP 4: FINAL TESTS



09-16-24 FREDDY'S - FENTON, MO

CheckList Information

Name : TECH - STEP 1: INITIAL SITE WALKTHROUGH **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/09/2024 - Brian Turnbough - National TAB

Completed Date : 09/19/2024 - Dylan Crisman - 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? No

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



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CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/09/2024 - Brian Turnbough - National TAB

Completed Date : 09/19/2024 - Dylan Crisman - 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? N/A

Comment:

If direct drive unit is the speed controller working.

Yes

Comment:

Is gas piping installed and valves turned on?

Yes

Comment:

Unit free of noticeable noise and vibration

Yes

Comment:

EF's

Rotation is correct?

Yes

Comment:

Belts are tight?

N/A

Comment:

Grease cup installed on hood fan?

Yes

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?

Yes

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:

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:



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CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/09/2024 - Brian Turnbough - National TAB

Completed Date : 09/19/2024 - Dylan Crisman - 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



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CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/09/2024 - Brian Turnbough - National TAB

Completed Date : 09/19/2024 - Dylan Crisman - National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

Fryers, griddle

List smoke candle type used

Comment:

CE0163 45 sec 150CF

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed

09/18/2024

Comment:

TAB tech name / Firm

Comment:

Dylan Crisman / NTi

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

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

Comment:

0.0027 front door 0.0017 back door

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:

Yea

Thermostats are programmed?

Yes

Comment:



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: AHU/RTU

Asset: DOAS1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6275392
Model Num	CASRTU3-I.250-18-15T	CASRTU3-I.250-18-15T
Type	DOAS	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1 BIRD SCREEN
OA Filter Size 1	-	25.5X45.75
Num Final Filter 1	-	4 METAL MESH
Final Filter Size 1	-	16X25X2
Num Final Filter 2	-	8
Final Filter Size 2	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	145T
Horsepower	2.00	2
Motor Rpm	-	1745
Phase	3	3
Rated Voltage	208	230/460
Rated Amperage	-	5.64/2.82

Test Data		
	Design	Actual
SF CFM	2250	2323
SF RPM	-	1018
RA CFM	0	0
OA CFM	2250	2375
RL Voltage	-	126
RL Amperage	-	4.7
SF Rotation	-	CW
SF System SetPt	-	35.0Hz
RA Damper Position	-	0%
Min OA Damper Position	-	100%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	Actual
MA Plenum SP	-	NA
Fan Suction SP	-	NA
Fan Discharge SP	-	NA
Total ESP	0.500"	NA
Fan Total SP	-	NA

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

Completed By: Dylan Crisman on 09/18/2024

Notes:
UNIT WOULD NOT RUN OVER 17HZ WHILE TECH WAS ON SITE. UNABLE TO BALANCE UNIT.

Written By: Jacob Davidson on 07/11/2024



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Project:09-16-24 FREDDY'S - FENTON, MO

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-3	10"	250	1.0	237	218	253	101.2
DOAS1-SGRD2	KITCHEN	SD-2	10"	250	1.0	281	258	264	105.6
DOAS1-SGRD3	KITCHEN	SD-2	10"	200	1.0	289	266	213	106.5
DOAS1-SGRD4	KITCHEN	SD-2	10"	200	1.0	245	225	205	102.5
DOAS1-SGRD5	KITCHEN	SD-3	10"	250	1.0	197	181	249	99.6
DOAS1-SGRD6	KITCHEN	SD-2	10"	200	1.0	221	203	212	106.0
DOAS1-SGRD7	KITCHEN	SD-4	8"	150	1.0	134	123	157	104.7
DOAS1-SGRD8	COUNTER	SD-2	10"	250	1.0	365	336	261	104.4
DOAS1-SGRD9	COUNTER	SD-2	10"	250	1.0	289	266	257	102.8
DOAS1-SGRD10	KITCHEN	SD-2	10"	250	1.0	352	324	252	100.8
Total				2250		2610	2400	2323	103.24%

Completed By: Dylan Crisman on 09/18/2024



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: AHU/RTU

Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	4112P73901
Model Num	48HCFE09	48FCEB08K2M5A3U3C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1 METAL MESH
OA Filter Size 1	-	19.5X35
Num Final Filter 1	-	4
Final Filter Size 1	-	16X20X2

Motor Data		
	Design	Actual
Motor MFG	-	NA
Frame	-	NA
Horsepower	3	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	6.4

Test Data		
	Design	Actual
SF CFM	3000	3010
SF RPM	-	1400
RA CFM	2398	2391
OA CFM	602	619
RL Voltage	-	204/204/205
RL Amperage	-	2.7/2.8/3.0
SF Rotation	-	CCW
RA Damper Position	-	75%
Min OA Damper Position	-	25%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.42"
Fan Suction SP	-	-0.82"
Fan Discharge SP	-	0.45"
Total ESP	1.0"	0.87"
Fan Total SP	-	1.27"

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

Completed By: Jacob Davidson on 07/11/2024

Notes:
SPEED SETPOINT: 1400 RPM

Written By: Jacob Davidson on 07/11/2024



National TAB

Project:09-16-24 FREDDY'S - FENTON, MO

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

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	330	538	487	108.2
RTU1-SGRD2	DINING	SD-1	12"	450	1	291	513	450	100.0
RTU1-SGRD3	DINING	SD-1	12"	450	1	294	482	430	95.6
RTU1-SGRD4	DINING	SD-1	12"	450	1	251	447	408	90.7
RTU1-SGRD5	DINING	SD-1	12"	450	1	298	517	472	104.9
RTU1-SGRD6	DINING	SD-1	12"	450	1	326	548	486	108.0
RTU1-SGRD7	OUTSIDE RR	SD-5	6"	100	1	69	101	91	91.0
RTU1-SGRD8	MENS RR	SD-5	6"	100	1	67	101	94	94.0
RTU1-SGRD9	WOMENS RR	SD-5	6"	100	1	71	113	92	92.0
Total				3000		1997	3360	3010	100.33%

Completed By: Jacob Davidson on 07/11/2024



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: AHU/RTU

Asset: RTU2

AREA:Kitchen

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	1024P66680
Model Num	48HCFE09	48FCEN08K2M5A3U3C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1 METAL MESH
OA Filter Size 1	-	19.5X35
Num Final Filter 1	-	4
Final Filter Size 1	-	16X20X2
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	NA
Frame	-	NA
Horsepower	3	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	6.4

Test Data		
	Design	Actual
SF CFM	3000	2920
SF RPM	-	1560
RA CFM	2398	2331
OA CFM	602	589
RL Voltage	-	204/205/205
RL Amperage	-	3.2/3.4/3.5
SF Rotation	-	CCW
RA Damper Position	-	77%
Min OA Damper Position	-	23%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.38"
Fan Suction SP	-	-0.76"
Fan Discharge SP	-	0.96"
Total ESP	1.0"	1.34"
Fan Total SP	-	1.72"

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

Completed By: Jacob Davidson on 07/11/2024

Notes:
SPEED SETPOINT: 1560 RPM

Written By: Jacob Davidson on 07/11/2024



National TAB

Project:09-16-24 FREDDY'S - FENTON, MO

AHU/RTU

Diffuser Supply (GRD)

RTU2/Kitchen

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
RTU2-SGRD1	DINING	SD-1	12"	475	1	632	438	440	92.6
RTU2-SGRD2	DINING	SD-1	12"	475	1	314	401	428	90.1
RTU2-SGRD3	DINING	SD-1	12"	475	1	442	508	459	96.6
RTU2-SGRD4	DINING	SD-1	12"	475	1	504	460	480	101.1
RTU2-SGRD5	DINING	SD-1	12"	475	1	476	553	478	100.6
RTU2-SGRD6	DINING	SD-1	12"	475	1	499	478	487	102.5
RTU2-SGRD7	SD-6	SD-6	8"	150	1	175	155	148	98.7
Total				3000		3042	2993	2920	97.33%

Completed By: Jacob Davidson on 07/11/2024



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: FAN - Exhaust

Asset: EF1

AREA:Men's RR

Unit Data		
	Design	Actual
MFG	COOK	COOK
Model Num	GC-166	GEMINI 160 SERIES SONEBUSTER
Serial Num	-	NL
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	145
Fan RPM	1100	NL
Fan Rotation	-	CCW
Motor RPM	-	NL
System SetPt	-	HIGH SPEED
RL Voltage	-	NA
RL Amperage	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	QUEACE
Frame	-	NL
Horsepower	-	16W
Motor Rpm	-	NL
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.51/0.44
Service Factor	-	1

Completed By: Dylan Crisman on 09/18/2024

Notes:

FAN IS NOT RUNNING AT TIME OF TAB

Written By: Jacob Davidson on 07/11/2024



National TAB

Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: FAN - Exhaust

Asset: EF2

AREA:Women's RR

Unit Data		
	Design	Actual
MFG	COOK	COOK
Model Num	GC-166	GEMINI 160 SERIES SONEBUSTER
Serial Num	-	NA
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	164
Fan RPM	1100	DD ECM
Fan Rotation	-	CCW
Motor RPM	-	DD ECM
System SetPt	-	HIGH
RL Voltage	-	119V
RL Amperage	-	0.36A

Motor Data		
	Design	Actual
Motor MFG	-	QUEACE
Frame	-	NL
Horsepower	-	16W
Motor Rpm	-	NL
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.51/0.44
Service Factor	-	1

Completed By: Jacob Davidson on 07/11/2024



National TAB

Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: FAN - Exhaust

Asset: KEF1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	6275392
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOSUE
Frame	-	145T
Horsepower	1.000	1
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	3.44/1.72
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	1600	1539
Fan RPM	1105	1278
Fan Rotation	-	CCW
Motor RPM	-	1278
System SetPt	-	66.7HZ
RL Voltage	-	202V
RL Amperage	-	3.4A
Total ESP	1.400"	UTO
Fan Inlet SP	-	UTO
Fan Discharge SP	-	UTO

Completed By: Jacob Davidson on 07/11/2024



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: FAN - Exhaust

Asset: KEF2

AREA:FRYER

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	6275392
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.500"	1/2
Motor Rpm	1532	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	6.3
Service Factor	-	1

Test Data		
	Design	Actual
CFM	775	773
Fan RPM	1532	1260
Fan Rotation	-	CCW
Motor RPM	-	1260
System SetPt	-	70%
RL Voltage	-	117.6/118.2/117.3
RL Amperage	-	3.4/3.2/3.1
Total ESP	1.250"	0.71"
Fan Inlet SP	-	-0.71"
Fan Discharge SP	-	ATM

Completed By: Dylan Crisman on 09/17/2024

Notes:

FAN DID NOT HAVE LOW VOLTAGE CONNECTED AT TIME OF TAB AND COULD NOT BE BALANCED.

Written By: Jacob Davidson on 07/11/2024



National TAB

Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: Kitchen Hood Type I

Asset: HD1

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6275392
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	96"	96"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	8.1	8.1
Filter Total AK Area	8.1	8.1
Filter1 FPM	-	199
Filter2 FPM	-	198
Filter3 FPM	-	187
Filter4 FPM	-	184
Filter5 FPM	-	181
Filter Ave FPM(corr)	-	190
CFM	1600	1539

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Jacob Davidson on 07/11/2024



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Project: 09-16-24 FREDDY'S - FENTON, MO

System/Unit: Kitchen Hood Type I

Asset: HD2

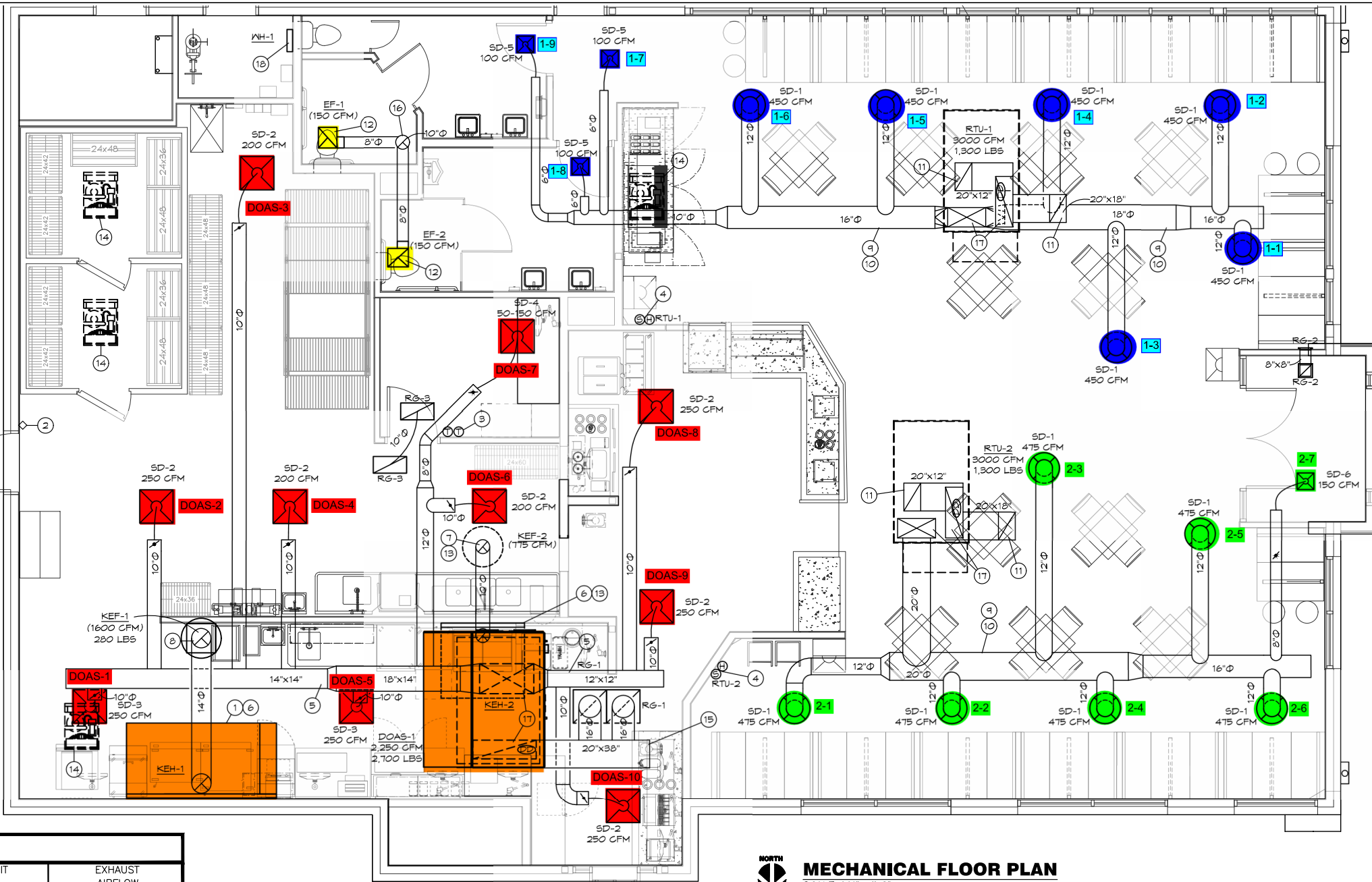
AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6275392
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	16X16
Filter Qty 1	3	3
Filter AK factor size 1	4.86	4.86
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	163
Filter2 FPM	-	156
Filter3 FPM	-	159
Filter Ave FPM(corr)	-	159
CFM	775	773

Cooking Equipment	
	Actual
Item 1	FRYERS

Completed By: Dylan Crisman on 09/17/2024



R UNIT
EXHAUST AIRFLOW (CFM)

Mechanical Floor Plan
SCALE: 1/4" = 1'-0"

