Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 01/19/2026

Completed By: National TAB

PROJECT

01-19-26 WHATABURGER #1553 FRANKLIN, TN

3075 MALLORY LANE

FRANKLIN, TN 37067

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

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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.

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	3927	1390	1433	2460	2494	63.9%	63.5%						
RTU-2	DINING	2050	2052	500	549	1550	1503	75.6%	73.2%						
KEF-1	GRILL HOOD											1994	2088		
KEF-2	FRYER HOOD											1216	1110		
EF-1	RESTROOMS													300	325
TOTALS		5900	5979	1890	1982	4010	3997			0	0	3210	3198	300	325

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	3997
TOTAL EXHAUST	3510	3523
NET AIRFLOW	500	474

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.007
SIDE	0.001
REAR	0.002
AVERAGE	**0.0033**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

NOTES:

VARIABLES THAT EFFECTED BUILDING PRESSURE: HOLE IN THE WALL(PICTURE UPLOADED),50% MISSING TILES, OPEN ROOFTOP FOR ROOFING CREW.

CheckList List

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

01-19-26 WHATABURGER #1553 FRANKLIN, TN

CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	01/26/2026 - Anthony Taylor - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Fail
Comment: THERMOSTATS ARE NOT INSTALLED.	
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)	Pass
Comment:	

- Open 1553_COMPLETE_GRD_1291751509.pdf
01/22/2026

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

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CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	01/22/2026 - Anthony Taylor - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	Pass
Comment:	
Hinge kit installed installed on hood fan?	Fail
Comment: HINGE KIT IS INSTALLED BUT IS NOT SECRURED.	
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:	

01-19-26 WHATABURGER #1553 FRANKLIN, TN

CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	01/22/2026 - Anthony Taylor - 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 :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	01/22/2026 - Anthony Taylor - 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:

NTAB

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	01/21/2026

Comment:

TAB tech name / Firm

Comment:

ANTHONY TAYLOR

Site super name / Firm

Comment:

TONY STANTON

Owner representative name / Firm (if Applicable)

Comment:

WHATABURGER

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:

THERE IS A HOLE IN THE WALL IN THE BACK OF THE BUILDING.

01/23/2026

National TAB

Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data	
	Actual
MFG	AAON
Serial Num	202509-BNGP125438
Model Num	RNA-020-C-A-8-FAB04-CB1K0
Num OA Filters 1	18.5X24
OA Filter Size 1	3
Num Final Filter 1	6
Final Filter Size 1	20X25X2

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

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	3626
SF CFM	3850	3927
RA CFM (Traverse)	-	1497
RA CFM	1390	1433
OA CFM	2460	2494
RL Voltage	-	208
RL Amperage	-	5.5 / 6.6
SF System SetPt	-	46.9HZ
RA Damper Position	-	MANUAL ADJUSTMENT
Min OA Damper Position	-	MANUAL ADJUSTMEN
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.28"
Fan Suction SP	-	-0.50"
Fan Discharge SP	-	0.39"
Total ESP	0.75"	0.67"
Fan Total SP	-	0.89"

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

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG

01/23/2026

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Project:01-19-26 WHATABURGER #1553 FRANKLIN, TN

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	DELIVERY	A3	10"	345	1	338	338	348	100.9
SGRD2	KITCHEN	H2	8"	200	1	146	205	205	102.5
SGRD3	KITCHEN	A4	12"	470	1	559	462	462	98.3
SGRD4	KITCHEN	A4	12"	470	1	584	472	472	100.4
SGRD5	KITCHEN	A5	12"	470	1	87	479	479	101.9
SGRD6	KITCHEN	A4	12"	470	1	863	422	445	94.7
SGRD7	KITCHEN	A4	12"	470	1	706	457	515	109.6
SGRD8	WASH ROOM	A1	6"	70	1	101	108	76	108.6
SGRD9	OFFICE	A1	6"	90	1	117	95	95	105.6
SGRD10	DRY STORAGE	A3	10"	320	1	311	293	318	99.4
SGRD11	DRY STORAGE	A2	8"	175	1	196	178	183	104.6
SGRD12	DRY STORAGE	H3	8"	150	1	135	148	164	109.3
SGRD13	MENS RR	B1	6"	75	1	102	80	82	109.3
SGRD14	WOMENS RR	B1	6"	75	1	89	83	83	110.7
Total				3850		4334	3820	3927	102%

Completed By: Anthony Taylor on 01/21/2026

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Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data	
	Actual
MFG	AAON
Serial Num	202509-ANGK125421
Model Num	RNA-013-B-A-8-FAB04-CB1K0
Num OA Filters 1	3
OA Filter Size 1	20X24.5
Num Final Filter 1	6
Final Filter Size 1	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	AAON
Horsepower	2.0	2
Motor Rpm	-	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	1942
SF CFM	2050	2052
RA CFM (Traverse)	-	526
RA CFM	500	549
OA CFM	1550	1503
RL Voltage	-	208
RL Amperage	-	2.6 / 2.2
SF System SetPt	-	44 HZ
RA Damper Position	-	MANUAL ADJUSTMENT
Min OA Damper Position	-	MANUAL ADJUSTMENT
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.13"
Fan Suction SP	-	-0.21"
Fan Discharge SP	-	0.15"
Total ESP	0.75"	0.23"
Fan Total SP	-	0.36"

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

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG

01/23/2026

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Project:01-19-26 WHATABURGER #1553 FRANKLIN, TN

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	P1	6"	100	0.83	121	89	92	92.0
SGRD2	DINING	P1	6"	100	0.83	160	156	109	109.0
SGRD3	DINING	P1	6"	100	0.83	149	98	98	98.0
SGRD4	DINING	P1	6"	100	0.83	168	130	102	102.0
SGRD5	DINING	P1	6"	100	0.83	142	74	108	108.0
SGRD6	DINING	P1	6"	100	0.83	131	85	109	109.0
SGRD7	DINING	P1	6"	100	0.83	87	65	94	94.0
SGRD8	DINING	P1	6"	100	0.83	46	85	95	95.0
SGRD9	DINING	P1	6"	100	0.83	156	92	92	92.0
SGRD10	DINING	P1	6"	100	0.83	125	100	100	100.0
SGRD11	DINING	P1	6"	100	0.83	41	57	102	102.0
SGRD12	DINING	P1	6"	100	0.83	116	131	106	106.0
SGRD13	DINING	A2	8"	170	1	180	153	153	90.0
SGRD14	DINING	A2	8"	170	1	164	136	166	97.6
SGRD15	DINING	A2	8"	170	1	199	167	167	98.2
SGRD16	DINING	A2	8"	170	1	169	162	172	101.2
SGRD17	SERVING AREA	H1	6"	85	0.83	210	170	93	109.4
SGRD18	SERVING AREA	H1	6"	85	0.83	145	46	94	110.6
Total				2050		2509	1996	2052	100.1%

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Project:01-19-26 WHATABURGER #1553 FRANKLIN, TN

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DELIVERY	A3	10"	345	1	338	338	348	100.9
SGRD2	KITCHEN	H2	8"	200	1	146	205	205	102.5
SGRD3	KITCHEN	A4	12"	470	1	559	462	462	98.3
SGRD4	KITCHEN	A4	12"	470	1	584	472	472	100.4
SGRD5	KITCHEN	A5	12"	470	1	87	479	479	101.9
SGRD6	KITCHEN	A4	12"	470	1	863	422	445	94.7
SGRD7	KITCHEN	A4	12"	470	1	706	457	515	109.6
SGRD8	WASH ROOM	A1	6"	70	1	101	108	76	108.6
SGRD9	OFFICE	A1	6"	90	1	117	95	95	105.6
SGRD10	DRY STORAGE	A3	10"	320	1	311	293	318	99.4
SGRD11	DRY STORAGE	A2	8"	175	1	196	178	183	104.6
SGRD12	DRY STORAGE	H3	8"	150	1	135	148	164	109.3
SGRD13	MENS RR	B1	6"	75	1	102	80	82	109.3
SGRD14	WOMENS RR	B1	6"	75	1	89	83	83	110.7
Total				3850		4334	3820	3927	102%

Completed By: Anthony Taylor on 01/21/2026

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRANCE	P1	6"	100	0.83	121	89	92	92.0
SGRD2	DINING	P1	6"	100	0.83	160	156	109	109.0
SGRD3	DINING	P1	6"	100	0.83	149	98	98	98.0
SGRD4	DINING	P1	6"	100	0.83	168	130	102	102.0
SGRD5	DINING	P1	6"	100	0.83	142	74	108	108.0
SGRD6	DINING	P1	6"	100	0.83	131	85	109	109.0
SGRD7	DINING	P1	6"	100	0.83	87	65	94	94.0
SGRD8	DINING	P1	6"	100	0.83	46	85	95	95.0
SGRD9	DINING	P1	6"	100	0.83	156	92	92	92.0
SGRD10	DINING	P1	6"	100	0.83	125	100	100	100.0
SGRD11	DINING	P1	6"	100	0.83	41	57	102	102.0
SGRD12	DINING	P1	6"	100	0.83	116	131	106	106.0
SGRD13	DINING	A2	8"	170	1	180	153	153	90.0
SGRD14	DINING	A2	8"	170	1	164	136	166	97.6
SGRD15	DINING	A2	8"	170	1	199	167	167	98.2
SGRD16	DINING	A2	8"	170	1	169	162	172	101.2
SGRD17	SERVING AREA	H1	6"	85	0.83	210	170	93	109.4
SGRD18	SERVING AREA	H1	6"	85	0.83	145	46	94	110.6
Total				2050		2509	1996	2052	100.1%

TRAVERSES/

Asset					
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**
RETURN TRAVERSE - RTU 1	20x20	1390	516	1433	103.1
RETURN TRAVERSE - RTU 2	44X4	500	123	526	105.2
SUPPLY TRAVERSE - RTU 1	30X12	3850	1450	3626	94.2

TRAVERSES/

Asset					
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**
SUPPLY TRAVERSE - RTU 2	24X22	2050	530	1942	94.7
Total		7790		7527	96.62%

Completed By: Anthony Taylor on 01/22/2026

Asset	Notes	Date	Written By
SUPPLY TRAVERSE - RTU 2	WHILE DRILLING TO TAKE PRESSURES MY DRILL BIT FELL INTO THE DUCT.	01/23/2026	Anthony Taylor

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Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOM

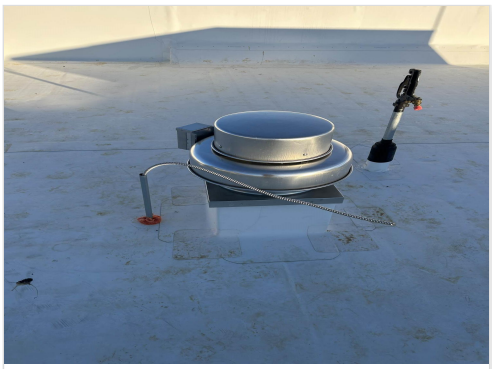
Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-080-VG	G-080-VG
Serial Num	-	k00250004
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	0.10	0.1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.38

Test Data		
	Design	**Actual**
CFM	300	325
Fan RPM	1680	
Fan Rotation	-	CCW
System SetPt	-	60%
RL Voltage	-	9
RL Amperage	-	0,78
Total ESP	0.50"	0.17"
Fan Inlet SP	-	-0.17"
Fan Discharge SP	-	ATM

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG



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Project:01-19-26 WHATABURGER #1553 FRANKLIN, TN

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	MENS RR	F1	8X8	150	1	259	200	165	110.0
EGRD2	WOMENS RR	F1	8X8	150	1	229	162	160	106.7
Total				300		488	362	325	108.33%

National TAB

Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:KITCHEN HD

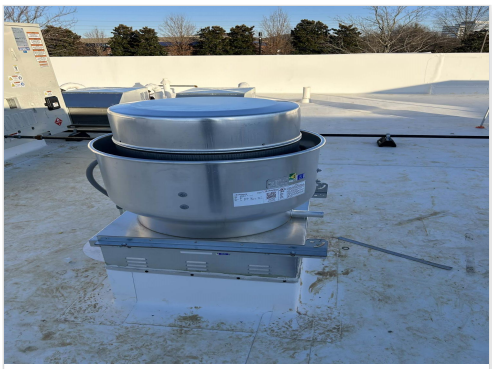
Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-140-VG
Serial Num	-	27719716251
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	1.00	1
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	7

Test Data		
	Design	**Actual**
CFM	1994	2088
Fan Rotation	-	CCW
System SetPt	-	67%
RL Voltage	-	6.9
RL Amperage	-	5.25
Total ESP	1.00"	0.63"
Fan Inlet SP	-	-0.63"
Fan Discharge SP	-	ATM

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG



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Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:KITCHEN HD

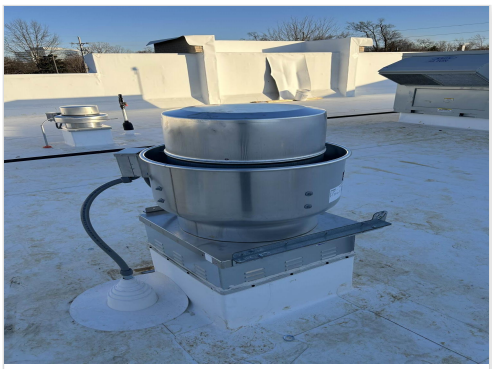
Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-VG
Serial Num	-	27719717
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENCHECK
Horsepower	0.50	0.5
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8

Test Data		
	Design	**Actual**
CFM	1216	1110
Fan Rotation	-	CCW
System SetPt	-	67%
RL Voltage	-	7.5
RL Amperage	-	2.2
Total ESP	0.75"	0.34"
Fan Inlet SP	-	-0.34"
Fan Discharge SP	-	ATM

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG



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Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

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	HKD0	HKD027
Job / Serial Num	-	8177783-001
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	86.78"	87"
Hood Width	55.63"	55"

Test Data Exhaust		
	Design	**Actual**
Filter Type	FLAMGUARD	FLAMGUARD
Filter Size 1	12X20	12X20
Filter Qty 1	8	8
Filter AK factor size 1	1.5	1.7
Filter Total AK Area	12.0	13.3
Filter1 FPM	-	138
Filter2 FPM	-	147
Filter3 FPM	-	152
Filter4 FPM	-	166
Filter5 FPM	-	171
Filter6 FPM	-	182
Filter7 FPM	-	141
Filter8 FPM	-	158
Filter Ave FPM(corr)	-	157
CFM	1994	2088

Cooking Equipment	
	Actual
Item 1	GRILL
Item 2	FRYER

Completed By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG

01/23/2026

National TAB

Project: 01-19-26 WHATABURGER #1553 FRANKLIN, TN

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	HKD0	HKD023
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	73"	73"
Hood Width	22.19"	22"

Test Data Exhaust		
	Design	**Actual**
Filter Type	FLAMEGUARD	FLAMEGUARD
Filter Size 1	12X20	12X20
Filter Size 2	12X16	12X16
Filter Qty 1	2	2
Filter Qty 2	2	2
Filter AK factor size 1	1.5	1.67
Filters AK factor size 2	1.16	1.33
Filter Total AK Area	5.32	6
Filter1 FPM	-	193
Filter2 FPM	-	178
Filter3 FPM	-	184
Filter4 FPM	-	185
Filter Ave FPM(corr)	-	185
CFM	1216	1110

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	FRYER

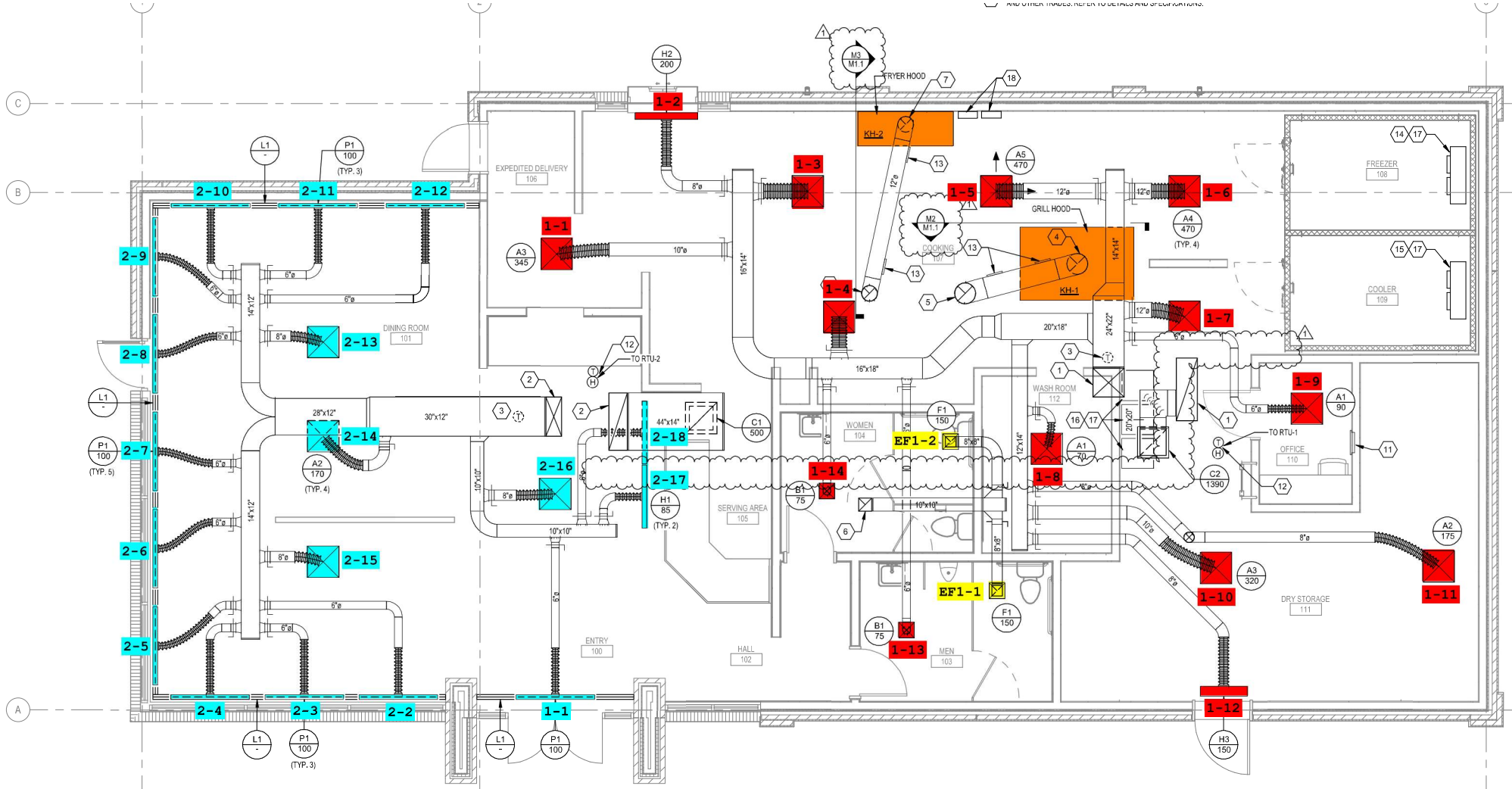
Completed By: Anthony Taylor on 01/22/2026

Notes:
UNABLE TO GET SERIAL NUMBER DUE TO PLYWOOD BLOCKING IT

Written By: Anthony Taylor on 01/22/2026

Unit Data - PHOTO LOG

01/23/2026



M1 MECHANICAL FLOOR PLAN - LEVEL 1

1/4" = 1'-0"