Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 02/12/2025

Completed By: National TAB

PROJECT

02-03-25 WHATABURGER ALBUQUERQUE, NM

Alameda and San Pedro

Albuquerque, NM

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

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.

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.

Issue List

- LOW BUILDING PRESSURE

02-03-25 WHATABURGER ALBUQUERQUE, NM

Project Issue Information

Issue Name :	LOW BUILDING PRESSURE		
Description :	The building is unable to achieve the target pressure of 0.02". Low building pressure due to leaks in the building envelope.		
Created By :	National TAB	**Assigned To :**	National TAB - Will Turnbough
Status :	Open		
Priority :	High	**Asset Tag :**	
Originated Date :	02/10/2025 - David Nicolas Sanchez - National TAB		

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	3650	3844	1540	1685	2110	2159	57.8%	56.2%						
RTU-2	DINING	2240	2219	500	463	1740	1756	77.7%	79.1%						
KEF-1	HOOD 1											1995	2040		
KEF-2	HOOD 2											1216	1173		
EF-1	RESTROOMS													140	143
TOTALS		5890	6063	2040	2148	3850	3915			0	0	3211	3213	140	143

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3850	3915
TOTAL EXHAUST	3351	3356
NET AIRFLOW	499	559

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.001
SIDE	0.0025
REAR	0.0058
AVERAGE	**0.0031**

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

02-03-25 WHATABURGER ALBUQUERQUE, NM

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2025 - Brianna Biggs - National TAB		
Completed Date :	02/10/2025 - David Nicolas Sanchez - 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

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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 :	02/03/2025 - Brianna Biggs - National TAB		
Completed Date :	02/10/2025 - David Nicolas Sanchez - 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")	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?	N/A

Comment:

Unit free of noticeable noise and vibration	Yes

Comment:

EF's

Rotation is correct?	Yes

Comment:

Belts are tight?

Comment:

N/A

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:	
MUA	
Rotation is correct?	N/A
Comment:	
Gas piping is installed and valves are in on position?	N/A
Comment:	
Heater tested and is functional?	N/A
Comment:	
Internal motorized damper is fully opening?	N/A
Comment:	
Motor is operating below the FLA rating?	N/A
Comment:	
Unit free of noticeable noise and vibration?	N/A
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:	

02-03-25 WHATABURGER ALBUQUERQUE, NM

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2025 - Brianna Biggs - National TAB		
Completed Date :	02/10/2025 - David Nicolas Sanchez - 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

02-03-25 WHATABURGER ALBUQUERQUE, NM

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2025 - Brianna Biggs - National TAB		
Completed Date :	02/10/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

N/A

List smoke candle type used

Comment:

CE0163 45 Second 150CF

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	02/06/2025

Comment:

TAB tech name / Firm

Comment:

David Nicolas Sanchez / National TAB Intelligence

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

N/A

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

Comment:

Front: 0.0010 Side: 0.0025 Back: 0.0058

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:

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Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202310-BNGN112714
Model Num	RN-018-8-0-GB04-349	RN-018-8-0-GB04-549
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	19.75X25
Num Final Filter 1	-	6
Final Filter Size 1	-	20X25X2

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

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
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	3650	3844
SF RPM	-	DD/ 44HZ
RA CFM	1540	1685
OA CFM	2110	2159
RL Voltage	-	177@VFD
RL Amperage	-	4.14@ VFD
SF Rotation	-	CCW
SF System SetPt	-	44 HZ
RA Damper Position	-	25%
Min OA Damper Position	-	75%
Min OA Damper Type	-	MANUAL
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.19”
Fan Suction SP	-	-0.35”
Fan Discharge SP	-	0.13”
Total ESP	0.50"	0.32"
Fan Total SP	-	0.48"

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

Completed By: David Nicolas Sanchez on 02/06/2025

Notes:
Supply duct traverse reading: 1221, 1179, 1198, 1196, 1194, 1156, 1161, 1113, 1143, 1106, 1126, 1111, 1127, 1111, 1138, 1144, 1116, 1143, 1099, 1119, 1160, 1158, 1157, 1143.
(20"X26")/144 * 1146 FPM AVG = 4138 CFM

Unable to traverse return duct.
Return hood reading: 1404 CFM

Written By: David Nicolas Sanchez on 02/06/2025

Unit Data - PHOTO LOG

02/09/2025

National TAB

Project:02-03-25 WHATABURGER ALBUQUERQUE, NM

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	BACK ENTRY	H1	6"	170	1	48	128	158	92.9
SGRD2	STORAGE	A4	8"	150	1	268	159	159	106.0
SGRD3	OFFICE	B3	6"	90	1	128	135	95	105.6
SGRD4	BACK	A6	12"	490	1	604	537	537	109.6
SGRD5	WASHROOM	A4	8"	150	1	102	105	114	76.0
SGRD6	KITCHEN	A6	12"	490	1	525	522	522	106.5
SGRD7	KITCHEN	A6	12"	300	1	218	314	314	104.7
SGRD8	DRIVE THRU	P1	8"	200	1	197	486	197	98.5
SGRD9	KITCHEN	A6	12"	490	1	396	486	486	99.2
SGRD10	KITCHEN	A6	12"	490	1	547	527	527	107.6
SGRD11	KITCHEN	A6	12"	490	1	594	526	526	107.3
SGRD12	RESTROOM CORRIDOR	A1	6X4	50	1	55	64	64	128.0
SGRD13	RESTROOM	A1	6X4	50	1	76	62	62	124.0
SGRD14	RESTROOM	A1	6X4	50	1	85	83	83	166.0
Total				3660		3843	4134	3844	105.03%

Asset	Notes	Date	Written By
SGRD5	Damper not installed. Unable to increase airflow.	02/05/2025	David Nicolas Sanchez
SGRD12	Unable to access damper.	02/05/2025	David Nicolas Sanchez
SGRD13	Unable to access damper.	02/05/2025	David Nicolas Sanchez
SGRD14	Unable to access damper.	02/05/2025	David Nicolas Sanchez

National TAB

Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202310-ANGK112700
Model Num	RN-013-9-0-GB04-3F9	RN-013-8-0-GB04-5F9
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	24.75X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	2
Motor Rpm	-	1760
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	7.5

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
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	2240	2219
SF RPM	-	DD/31HZ
RA CFM	500	463
OA CFM	1740	1756
RL Voltage	-	60.7@VFD
RL Amperage	-	2.55 @VFD
SF Rotation	-	CCW
SF System SetPt	-	31HZ
RA Damper Position	-	15%
Min OA Damper Position	-	85%
Min OA Damper Type	-	MANUAL
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.09”
Fan Suction SP	-	-0.20”
Fan Discharge SP	-	0.12”
Total ESP	-	0.21"
Fan Total SP	-	0.32"

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

Completed By: David Nicolas Sanchez on 02/06/2025

Notes:
Supply duct traversal readings: 861, 874, 880, 891, 882, 872, 897, 888, 913, 899, 902, 906, 873, 888, 887, 917, 923, 904, 901, 887, 897, 861, 874, 858.
(16"x22")/144 * 888.96 AVG FPM = 2173 CFM

Return duct traverse readings: 101, 103, 130,104, 102, 82, 119, 97, 77, 108, 108, 96, 83, 108, 101, 96, 121, 118, 125, 105, 94, 75, 82, 96
(15"x45")/144 * 101.29 FPM AVG = 474 CFM

Written By: David Nicolas Sanchez on 02/06/2025

Unit Data - PHOTO LOG

02/09/2025

National TAB

Project:02-03-25 WHATABURGER ALBUQUERQUE, NM

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	DINING	P3	10"	100	1	174	123	94	94.0
SGRD2	DINING	P3	10"	100	1	163	133	97	97.0
SGRD3	DINING	P3	10"	100	1	204	149	98	98.0
SGRD4	DINING	P3	10"	100	1	264	157	101	101.0
SGRD5	DINING	A4	6X6	200	1	124	85	210	105.0
SGRD6	DINING	P3	10"	100	1	332	208	99	99.0
SGRD7	DINING	P3	10"	100	1	369	290	102	102.0
SGRD8	DINING	P3	10"	100	1	305	208	93	93.0
SGRD9	DINING	A4	6X6	200	1	169	118	205	102.5
SGRD10	DINING	P3	10"	100	1	178	149	101	101.0
SGRD11	DINING	P3	10"	100	1	250	157	93	93.0
SGRD12	DINING	P3	10"	100	1	198	135	109	109.0
SGRD13	DINING	P3	10"	240	1	130	103	234	97.5
SGRD14	CUSTOMER SERVICE	A4	6X6	200	1	108	74	182	91.0
SGRD15	CUSTOMER SERVICE	P3	10"	200	1	37	44	186	93.0
SGRD16	CUSTOMER SERVICE	A4	6X6	200	1	194	135	215	107.5
Total				2240		3199	2268	2219	99.06%

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Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-080-VG	CUE-080-VG-1-19-X
Serial Num	-	24185466
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	0.05	1/10
Motor Rpm	1550	1750
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.5
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	140	143
Fan RPM	1550	DD/1750
Fan Rotation	-	CW
Motor RPM	-	DD/1750
System SetPt	-	6.5
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.38"	0.25”
Fan Inlet SP	-	-0.25”
Fan Discharge SP	-	ATMS

Completed By: David Nicolas Sanchez on 02/06/2025

Unit Data - PHOTO LOG

02/09/2025

National TAB

Project:02-03-25 WHATABURGER ALBUQUERQUE, NM

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	E1	6X6	70	1	127	66	66	94.3
EGRD2	RESTROOM	E1	6X6	70	1	136	77	77	110.0
Total				140		263	143	143	102.14%

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Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-140-VG-1-22-G
Serial Num	-	24185467
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	0.75	1
Motor Rpm	1550	1750
Phase	1	1
Voltage (rated)	208	115
Amperage (rated)	-	11.5
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1995	2040
Fan RPM	1517	DD/1750
Fan Rotation	-	CW
Motor RPM	-	DD/1750
System SetPt	-	6.5
RL Voltage	-	120
RL Amperage	-	2.34
Total ESP	0.38"	0.43”
Fan Inlet SP	-	-0.43”
Fan Discharge SP	-	ATMS

Completed By: David Nicolas Sanchez on 02/06/2025

Unit Data - PHOTO LOG

02/09/2025

National TAB

Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-5-VG-1-19-6
Serial Num	-	24185468
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	0.50	0.50
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	208	115
Amperage (rated)	-	6.4
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1216	1173
Fan RPM	1415	DD / 1750
Fan Rotation	-	CW
Motor RPM	-	DD/ 1750
System SetPt	-	6.5
RL Voltage	-	123
RL Amperage	-	1.31
Total ESP	0.75"	0.48”
Fan Inlet SP	-	-0.48”
Fan Discharge SP	-	ATMS

Completed By: David Nicolas Sanchez on 02/06/2025

Unit Data - PHOTO LOG

02/09/2025

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Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	NA	H & K INTERNATIONAL
Model Num	NA	HKD022
Job / Serial Num	-	812118001
Type	-	TYPE I CANOPY
Hood length	-	87"
Hood Width	-	59"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	19.5"X11.5"
Filter Qty 1	-	8
Filter AK factor size 1	-	1.50
Filter Total AK Area	-	12
Filter1 FPM	-	159
Filter2 FPM	-	183
Filter3 FPM	-	163
Filter4 FPM	-	156
Filter5 FPM	-	156
Filter6 FPM	-	190
Filter7 FPM	-	187
Filter8 FPM	-	166
Filter Ave FPM(corr)	-	170
CFM	1995	2040

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	GRIDDLE

Completed By: David Nicolas Sanchez on 02/04/2025

Unit Data - PHOTO LOG

02/09/2025

National TAB

Project: 02-03-25 WHATABURGER ALBUQUERQUE, NM

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	NA	H & K INTERNATIONAL
Model Num	NA	HKD023
Job / Serial Num	-	8107696-001
Type	-	TYPE I CANOPY
Hood length	-	73"
Hood Width	-	26"

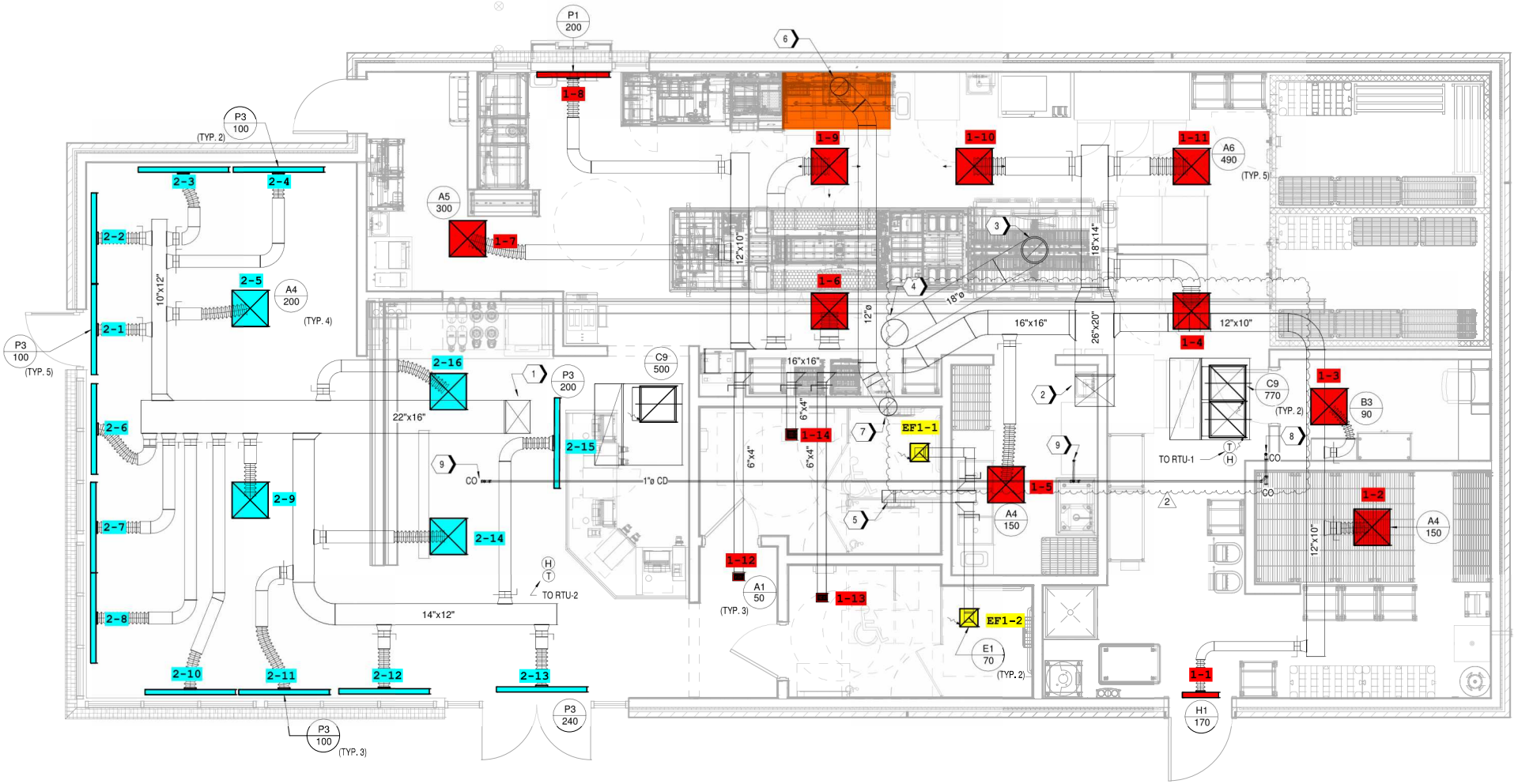
Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	19.5"X11.5"
Filter Size 2	-	15.75"X11.5"
Filter Qty 1	-	1
Filter Qty 2	-	3
Filter AK factor size 1	-	1.50
Filters AK factor size 2	-	1.20
Filter Total AK Area	-	5.1
Filter1 FPM	-	233
Filter2 FPM	-	229
Filter3 FPM	-	233
Filter4 FPM	-	228
Filter Ave FPM(corr)	-	230
CFM	1216	1173

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	FRYER

Completed By: David Nicolas Sanchez on 02/04/2025

Unit Data - PHOTO LOG

02/09/2025



1. 22/1 TO M
2. 26/2 TO M
3. CON PRE TRA
4. 18" E
5. 8"x8
6. CON PRE TRA
7. 12" E
8. CON
9. FULL

Date: 2/12/2025