Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 08/27/2025

Completed By: National TAB

PROJECT

09-01-25 FREDDY'S HOLMDEL, NJ

2136 ROUTE 35 S - UNIT 200

HOLMDEL, NJ

Client

Freddy's Holmdel NJ

National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

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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.

MUA (Make Up Air Unit) w/ PSP
Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA'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

- RTU 3 - Temperature Sensor Location
- RTU- Filters
- RTU-1 Duct dimension
- RTU-1 No Dampers
- RTU-2 Duct drops/trunkline

09-01-25 FREDDY'S HOLMDEL, NJ

Project Issue Information

Issue Name : RTU 3 - Temperature Sensor Location

Description : Note: RTU 3 temperature sensor is installed per print but this is physically located in the zone of RTU 2. Found RTU 3 zone Getting cold, recommend relocating space sensor to RTU 3 zone.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : High

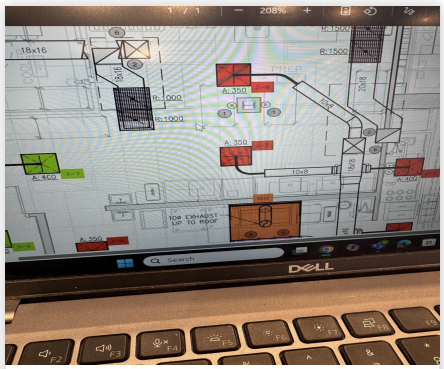
Asset Tag :

Originated Date : 08/28/2025 - Ryan Ash - National TAB

Project Issue File Details

08/28/2025

08/28/2025



08/28/2025

09-01-25 FREDDY'S HOLMDEL, NJ

Project Issue Information

Issue Name : RTU- Filters

Description : RTU Filters are dusty but not clogged. Recommend replacement prior to store opening.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : Low

Asset Tag :

Originated Date : 08/27/2025 - Tyler Youells - National TAB

Project Issue File Details

08/27/2025

09-01-25 FREDDY'S HOLMDEL, NJ

Project Issue Information

Issue Name : RTU-1 Duct dimension

Description : RTU-1 Inner duct dimension not maintained, duct was not upsized to account for internal insulation. Initial CFM was 3013/4000. Runouts to diffusers are 8” flow area. Once unit was fully maximized final flow was 3700/4000CFM

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

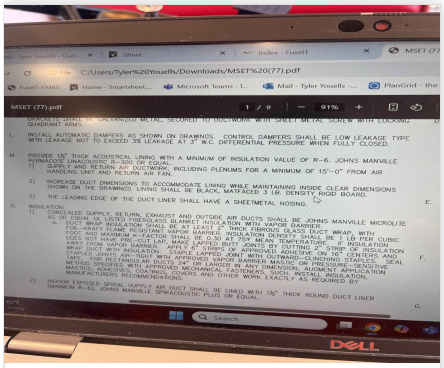
Status : Open

Priority : InfoOnly

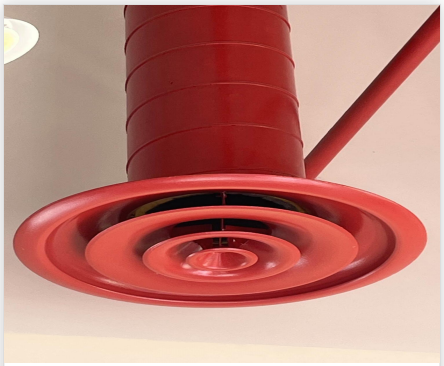
Asset Tag :

Originated Date : 08/27/2025 - Tyler Youells - National TAB

Project Issue File Details



08/27/2025



08/27/2025

09-01-25 FREDDY'S HOLMDEL, NJ

Project Issue Information

Issue Name : RTU-1 No Dampers

Description : RTU-1 Does not have balancing dampers installed. NTi is unable to proportionally balance dining room diffusers.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : Low

Asset Tag :

Originated Date : 08/27/2025 - Tyler Youells - National TAB

Project Issue File Details

08/27/2025

08/27/2025

09-01-25 FREDDY'S HOLMDEL, NJ

Project Issue Information

Issue Name : RTU-2 Duct drops/trunkline

Description : Note only: duct drops did not line up with supply and return routing. Found 2X flex ducts used to connected supply and return trunklines to each drop. Unit was balanced to design flow.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : InfoOnly

Asset Tag :

Originated Date : 08/28/2025 - Tyler Youells - National TAB

Project Issue File Details

08/28/2025

08/28/2025

08/28/2025

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	4000	3718	3200	2881	800	837	20.0%	22.5%						
RTU-2	PREP	3000	3004	2400	2429	600	575	20.0%	19.1%						
RTU-3	OFFICE/RESTR	2000	1978	1600	1555	400	423	20.0%	21.4%						
MUA-1	HD-1									1900	1967				
HEF-1	GRIDDLES											1600	1627		
HEF-2	FRYERS											775	787		
TEF-1	MENS RR													110	103
TEF-2	WOMENS RR													110	107
TOTALS		9000	8700	7200	6865	1800	1835			1900	1967	2375	2414	220	210

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3700	3802
TOTAL EXHAUST	2595	2624
NET AIRFLOW	1105	1178

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0032
SIDE	0.002
REAR	0.0007
AVERAGE	**0.002**

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

- FREDDYS - STEP 1: INITIAL SITE WALK THROUGH
- FREDDYS - STEP 2: UNIT DATA AND EVALUATION
- FREDDYS - STEP 3: TEST ADJUST AND BALANCE
- FREDDYS - STEP 4: FINAL TESTS
- FREDDYS - STEP 5: FINAL DOCUMENTATION

09-01-25 FREDDY'S HOLMDEL, NJ

CheckList Information

Name :	FREDDYS - STEP 1: INITIAL SITE WALK THROUGH	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/18/2025 - Trinity Dodds - National TAB		
Completed Date :	08/27/2025 - Tyler Youells - 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:	

09-01-25 FREDDY'S HOLMDEL, NJ

CheckList Information

Name :	FREDDYS - STEP 2: UNIT DATA AND EVALUATION	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/18/2025 - Trinity Dodds - National TAB		
Completed Date :	08/27/2025 - Tyler Youells - 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:

Had to correct plug on RTU-2

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?

Comment:

Yes

If direct drive unit is the speed controller working.

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?

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

Comment:	
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes
Comment:	
PICTURES TAKEN OF:	
All Issues	Yes
Comment:	
Each Piece of equipment	Yes
Comment:	
Each Hood	Yes
Comment:	
Front of Store	Yes
Comment:	

09-01-25 FREDDY'S HOLMDEL, NJ

CheckList Information

Name :	FREDDYS - STEP 3: TEST ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/28/2025 - Wale Odofin - National TAB		
Completed Date :	08/28/2025 - Tyler Youells - 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? No

Comment:

Area served by RTU-3 is getting cold. found sensor is located in the area of RTU-2 (which is per print) recommend relocating RTU-3 sensor.

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

09-01-25 FREDDY'S HOLMDEL, NJ

CheckList Information

Name :	FREDDYS - STEP 4: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/18/2025 - Trinity Dodds - National TAB		
Completed Date :	08/28/2025 - Tyler Youells - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

NONE

List smoke candle type used

Comment:

45 SECOND SMOKE

Smoke test capture - Perimeter of hood

Comment:

100% - BOTH HOOD 1 AND 2

Smoke test capture - Top of cooking surface

Comment:

HOOD 1 - 100% HOOD 2 - 90% BUT COOKING EQUIPMENT WAS NOT ABLE TO BE TURNED ON. EXPECT TOP OF COOKING EQUIPMENT CAPTURE TO BE 100% WHEN EQUIPMENT TURNED ON.

WITNESS

Date test was completed	08/28/2025

Comment:

TAB tech name / Firm

Comment:

Ryan Ash / National Tab Intelligence

Site super name / Firm

Comment:

NOT ON SITE

Owner representative name / Firm (if Applicable)

Comment:

NOT ON SITE

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

Comment:

0.002" AVG

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:

Thermostats Schdedules: Program all thermostats to following settings:

All three thermostats have correct time/date? (if not set correctly)	Yes

Comment:

Occupied Time: 8am-11:55pm	Yes

Comment:

Occupied Fan ON	Yes

Comment:	
Occupied cooling 74	Yes
Comment:	
Occupied heating 68	Yes
Comment:	
Unoccupied Time 11:55pm-8am	Yes
Comment:	
Unoccupied Fan Auto	Yes
Comment:	
Unoccupied cooling 79	Yes
Comment:	
Unoccupied heating 63	Yes
Comment:	
Set a Partial Screen Lock for Thermostats (i.e., make sure temperature is adjustable but not schedule)	Yes
Comment:	
Password is set to 999 for Partial Screen Lock?	Yes
Comment:	
RTU Economizers	
Note: These instructions are for Lennox units. There are similar settings for other OEMs. Call office for assistance if needed.	
Enthalpy is set to "D" for all three units	N/A
Comment: SET TO 27BTU/# FOR YORK UNIT	
"DCV Set" dials turned all the way to the left (counter clockwise)	N/A

Comment:	
"DCV Max" dials turned all the way to the left (counter clockwise)	N/A
Comment:	

09-01-25 FREDDY'S HOLMDEL, NJ

CheckList Information

Name :	FREDDYS - STEP 5: FINAL DOCUMENTATION	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/18/2025 - Trinity Dodds - National TAB		
Completed Date :	08/28/2025 - Tyler Youells - National TAB		

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	Yes
Comment:	
Picture file sent to processing team or uploaded?	N/A
Comment:	
Balance schedule complete and uploaded?	Yes
Comment:	
Prelim report generated and reviewed?	Yes
Comment:	

National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	YORK
Serial Num	-	N2F5108020
Model Num	48HCEA06	KJ120N24R4DFEAL2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30X23
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	460
Rated Amperage	-	4.1

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.825”
Motor Sheave SetPt	0 TURNS OUT
Fan Sheave Size	7.5”
Fan Sheave Bore	1”
Belt CL Distance	19”
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	4000	3718
SF RPM	-	1122
RA CFM	3200	2881
OA CFM	800	837
RL Voltage	-	484.7/484.7/481.7
RL Amperage	-	3.9VFD
SF Rotation	-	CW
SF System SetPt	-	100%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	19%/34%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27BTU/#

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.58”
Fan Suction SP	-	-1.0”
Fan Discharge SP	-	0.95”
Total ESP	0.75"	1.53”
Fan Total SP	-	1.95”

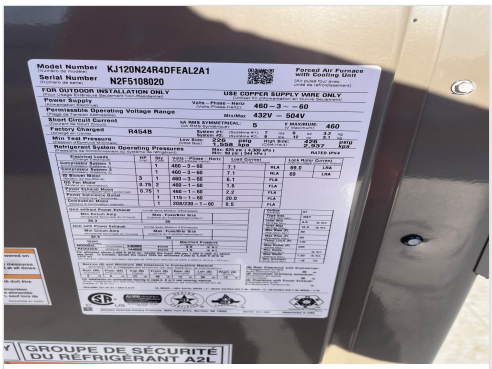
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	PARTIAL LOADING
Condensate Drain Installed	YES

Completed By: Tyler Youells on 08/28/2025

Notes:
[1] RTU IS MAXIMIZED AT THE PULLEY, DUCTWORK WAS DIMENSIONALLY RESTRICTED AS THE INTERNAL LINER WAS NOT ACCOUNTED FOR, TOTAL IS STILL WITHIN 10% OF DESIGN.
[2] UNABLE TO BALANCE DIFFUSERS, NO DAMPERS INSTALLED.

Written By: Tyler Youells on 08/27/2025

Unit Data - PHOTO LOG



08/27/2025

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National TAB

Project:09-01-25 FREDDY'S HOLMDEL, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	C	10"	400	1	246	311	311	77.8
SGRD2	DINING	C	14"	400	1	333	405	405	101.3
SGRD3	DINING	C	14"	400	1	372	472	472	118.0
SGRD4	DINING	C	10"	400	1	294	350	350	87.5
SGRD5	DINING	C	14"	400	1	367	440	440	110.0
SGRD6	DINING	C	10"	400	1	288	338	338	84.5
SGRD7	DINING	C	10"	400	1	293	381	381	95.3
SGRD8	DINING	C	14"	400	1	308	355	355	88.8
SGRD9	DINING	C	10"	400	1	251	331	331	82.8
SGRD10	DINING	C	10"	400	1	261	335	335	83.8
Total				4000		3013	3718	3718	92.95%

Completed By: Tyler Youells on 08/27/2025

National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	YORK
Serial Num	-	N2F5284834
Model Num	48HCEA06	KJ090N18P4DFEAL2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	31x12
Num Final Filter 1	-	4
Final Filter Size 1	-	20x24x2
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR
Frame	-	56 HZ
Horsepower	-	1.5
Motor Rpm	-	1740
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	4.3

Drive Data	
	Actual
Motor Sheave Size	1VL40
Motor Bore Size	0.825”
Motor Sheave SetPt	1 TURN OUT
Fan Sheave Size	7”
Fan Sheave Bore	1”
Belt CL Distance	18”
Num of Belts	1
Belt Size	A52
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	3004
SF RPM	-	892
RA CFM	2400	2429
OA CFM	600	575
RL Voltage	-	482.3/478.2/481.1
RL Amperage	-	2.1 VFD
SF Rotation	-	CW
SF System SetPt	-	100%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	18%/24%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27BTU/#

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.50”
Fan Suction SP	-	-0.67”
Fan Discharge SP	-	0.64”
Total ESP	0.75"	1.14”
Fan Total SP	-	1.31”

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

Completed By: Tyler Youells on 08/28/2025

Unit Data - PHOTO LOG

08/27/2025

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08/27/2025

National TAB

Project:09-01-25 FREDDY'S HOLMDEL, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	A	10X8	400	1	289	324	401	100.3
SGRD2	KITCHEN HD	ACPSP	109X6	500	3.45	300	342	524	104.8
SGRD3	KITCHEN HD	ACPSP	60X6	309	1.9	196	214	323	104.5
SGRD4	KITCHEN	A	12X12	350	1	228	267	333	95.1
SGRD5	KITCHEN	A	16X16	350	1	320	368	338	96.6
SGRD6	KITCHEN	A	18X18	400	1	396	440	398	99.5
SGRD7	KITCHEN	A	10X8	350	1	362	403	346	98.9
SGRD8	KITCHEN	A	10X8	350	1	530	602	341	97.4
Total				3009		2621	2960	3004	99.83%

Completed By: Tyler Youells on 08/28/2025

National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: AHU/RTU

Asset: RTU3 AREA:HALL/RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CARRIER	YORK
Serial Num	-	N2F5107423
Model Num	48HCEA06	KJ061N12B4DFEAL2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	31x22
Num Final Filter 1	-	4
Final Filter Size 1	-	16x24x2

Motor Data		
	Design	**Actual**
Motor MFG	-	CENTURY
Frame	-	56 HZ
Horsepower	-	1.5
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	460
Rated Amperage	-	2.5

Drive Data	
	Actual
Motor Sheave Size	1VL40
Motor Bore Size	0.825”
Motor Sheave SetPt	4.5 TURNS OUT
Fan Sheave Size	6”
Fan Sheave Bore	1”
Belt CL Distance	17.5”
Num of Belts	1
Belt Size	A47
Belt Alignment	INLINE

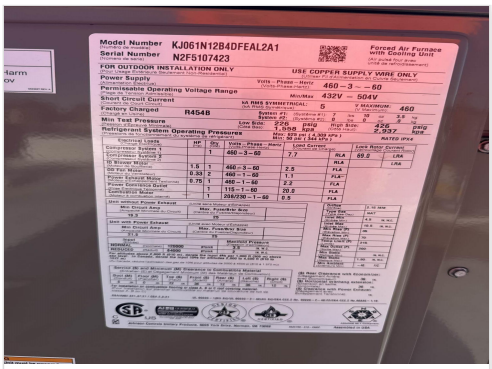
Test Data		
	Design	**Actual**
SF CFM	2000	1978
SF RPM	-	832
RA CFM	1600	1555
OA CFM	400	423
RL Voltage	-	485.7/486.0/482.8
RL Amperage	-	2.2/2.1/2.0
SF Rotation	-	CW
SF System SetPt	-	CONSTANT VOLUME
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	12%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27BTU/#

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.17”
Fan Suction SP	-	-0.35”
Fan Discharge SP	-	0.60”
Total ESP	0.75"	0.77”
Fan Total SP	-	0.95”

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

Completed By: Tyler Youells on 08/28/2025

Unit Data - PHOTO LOG



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National TAB

Project:09-01-25 FREDDY'S HOLMDEL, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU3/HALL/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	HALL	A	10X8	400	1	417	381	403	100.8
SGRD2	HALL	A	12X12	400	1	386	350	370	92.5
SGRD3	RESTROOM	A	8X6	100	1	130	95	101	101.0
SGRD4	RESTROOM	A	6X6	100	1	74	72	95	95.0
SGRD5	TOILET	A	14X14	200	1	283	248	200	100.0
SGRD6	BACK KITCHEN	A	18X16	400	1	471	417	390	97.5
SGRD7	BACK KITCHEN	A	18X16	400	1	479	426	419	104.8
Total				2000		2240	1989	1978	98.9%

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: FAN - Exhaust

Asset: HEF1 AREA:HD1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	7328629
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	145T
Horsepower	2.00	2
Motor Rpm	-	1745
Phase	3	3
Voltage (rated)	460	460
Amperage (rated)	-	2.82
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1600	1627
Fan RPM	-	1111
Fan Rotation	-	CCW
Motor RPM	-	1111
System SetPt	-	38.2HZ
RL Voltage	-	235 VFD
RL Amperage	-	2.1 VFD
Total ESP	1.40"	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	NA

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Unit Data - PHOTO LOG

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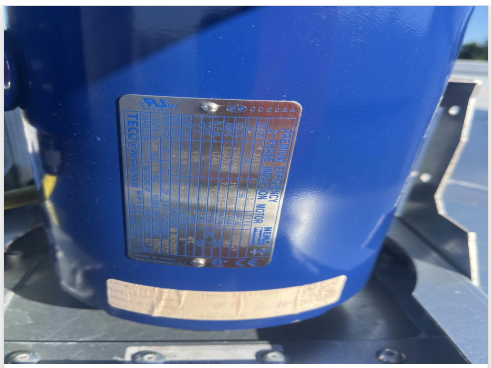

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: FAN - Exhaust

Asset: HEF2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	7328629
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.50	0.50
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	6.3
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	775	787
Fan RPM	-	990
Fan Rotation	-	CCW
Motor RPM	-	990
System SetPt	-	55%
RL Voltage	-	118.6
RL Amperage	-	2.1
Total ESP	1.250"	0.62”
Fan Inlet SP	-	-0.62”
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: FAN - Exhaust

Asset: TEF3 AREA:MENS RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	PANASONIC
Model Num	SP-B110	FV-1115VQ1
Serial Num	-	50528M
Type	CEILING	CEILING

Test Data		
	Design	**Actual**
CFM	110	103
System SetPt	-	HIGH

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Unit Data - PHOTO LOG

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: FAN - Exhaust

Asset: TEF4 AREA:WOMENS RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	PANASONIC
Model Num	SP-B110	FV-1115VQ1
Serial Num	-	50528M
Type	CEILING	CEILING

Test Data		
	Design	**Actual**
CFM	110	107
System SetPt	-	HIGH

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Unit Data - PHOTO LOG

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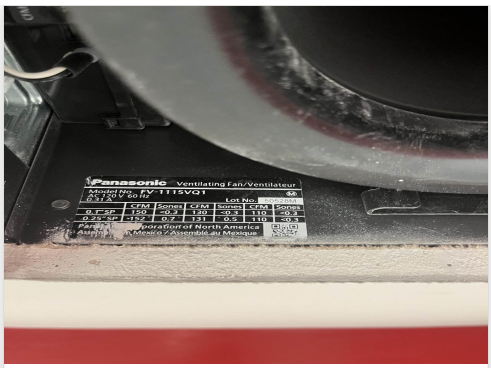

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: FAN - Supply

Asset: MUA1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7328629
Type	MUA	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	145T
Horsepower	1.50	1.5
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	460	460
Amperage (rated)	-	2.01
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.34”

Test Data		
	Design	**Actual**
CFM	1900	1967
SF RPM	-	1,525
Motor RPM	-	1,525
SF System SetPt	-	52.6HZ
RL Voltage	-	249 VFD
RL Amperage	-	1.4 VFD
Total ESP	-	0.30”
Fan Discharge SP	-	0.30”

General	
	Actual
Fan Rotation Correct	YES

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Unit Data - PHOTO LOG

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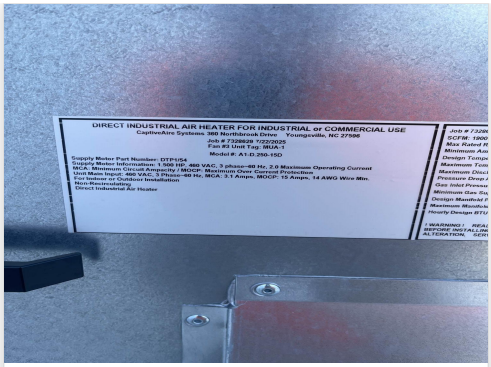

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:GRIDDLE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424ND-2-ACPSP-F	5424ND-2-ACPSP-F
Job / Serial Num	-	7328629
Type	TYPE I CANOPY	TYPE
Hood length	96"	96”
Hood Width	54"	54”
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14"	14”
Supply Plenum Length	109"	

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE
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	-	195
Filter2 FPM	-	205
Filter3 FPM	-	206
Filter4 FPM	-	200
Filter5 FPM	-	198
Filter Ave FPM(corr)	-	201
CFM	1600	1627

Cooking Equipment	
	Actual
Item 1	2X GRIDDLES

Test Data Supply		
	Design	**Actual**
Total Area	10.60	10.60
Kv factor (Vel)	0.89"	0.89"
Num of Readings	-	10
Reading1 FPM	-	127
Reading2 FPM	-	141
Reading3 FPM	-	130
Reading4 FPM	-	123
Reading5 FPM	-	141
Reading6 FPM	-	124
Reading7 FPM	-	149
Reading8 FPM	-	148
Reading9 FPM	-	165
Reading10 FPM	-	181
Ave FPM(corr)	-	143
CFM	1280	1349

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Unit Data - PHOTO LOG

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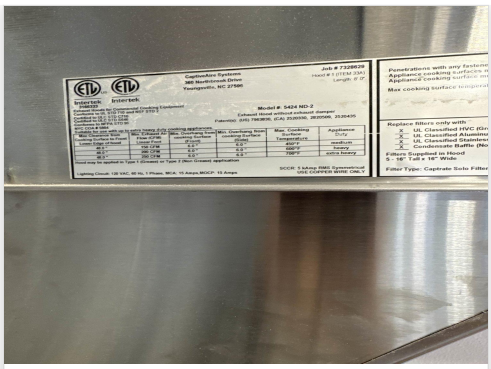

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National TAB

Project: 09-01-25 FREDDY'S HOLMDEL, NJ

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424ND-2-ACPSP-F	5424ND-2-ACPSP-F
Job / Serial Num	-	7328629
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	60"	60”
Hood Width	54"	54”
Supply Plenum Type	-	ACPSP
Supply Plenum Width	12"	12”
Supply Plenum Length	60"	

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE
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	-	162
Filter2 FPM	-	170
Filter3 FPM	-	153
Filter Ave FPM(corr)	-	162
CFM	775	787

Cooking Equipment	
	Actual
Item 1	DOUBLE DEEP FRYER

Test Data Supply		
	Design	**Actual**
Total Area	5.00	5
Kv factor (Vel)	0.87"	0.87
Num of Readings	-	5
Reading1 FPM	-	136
Reading2 FPM	-	145
Reading3 FPM	-	127
Reading4 FPM	-	151
Reading5 FPM	-	153
Ave FPM(corr)	-	142
CFM	620	618

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Unit Data - PHOTO LOG

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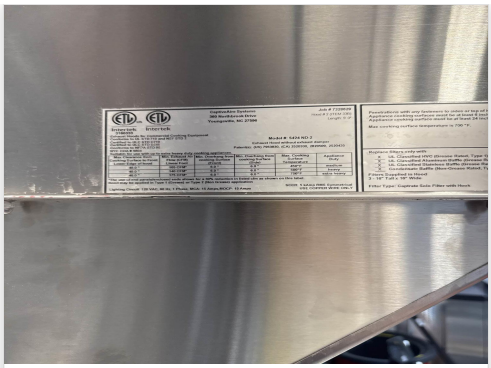

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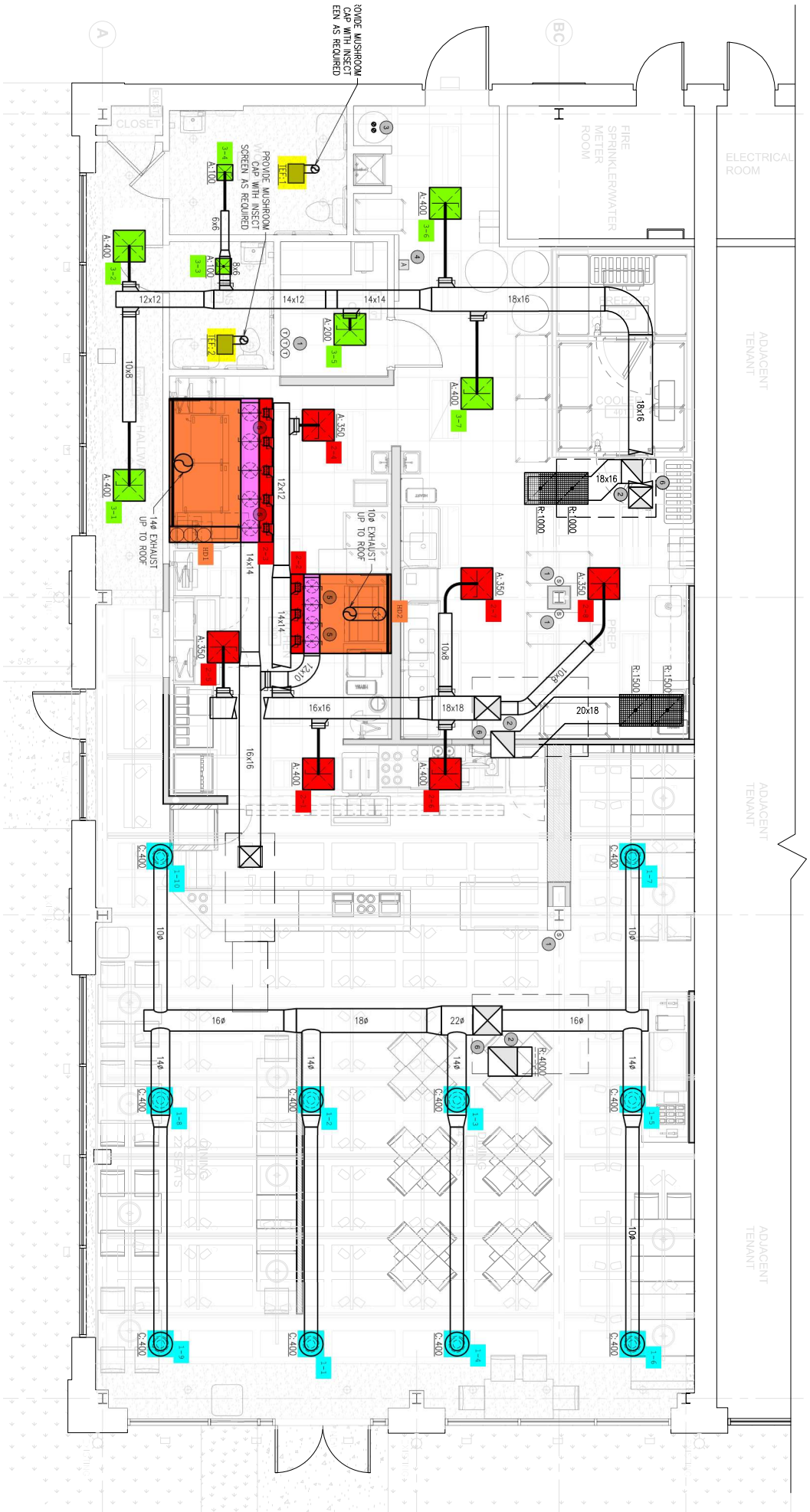
PROVIDE MUSHROOM CAP WITH INSECT SCREEN AS REQUIRED
14ø EXHAUST UP TO ROOF
10ø EXHAUST UP TO ROOF
CLOSET
ELECTRICAL ROOM
FIRE SPRINKLER/WATER METER ROOM
ADJACENT TENANT
PREP
DINING 72 SEATS
12x12
14x12
14x14
18x16
16x16
18x18
20x18
10x8
16ø
18ø
22ø
14ø