Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 03/31/2026

Completed By: National TAB

PROJECT

Habit Burger (Eureka, CA)

1917 5th Street

Eureka, CA 95501

Client

KMS Resource Group Inc.

8502 E CHAPMAN AVE

SUITE 274

ORANGE, CA 92869

National TAB

Project: Habit Burger (Eureka, CA)

Table Of Contents

Project Summary

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

- BOTH RTU'S HAVE SMOKE DETECTORS DISCONNECTED
- MAU NOT INTERLOCKED WITH HOOD
- RTU-1 AND RTU-2 DESIGN INCONSISTENCIES
- RTU-1 NEEDS TO BE JUMPERED TO RUN

Habit Burger (Eureka, CA)

Project Issue Information

Issue Name :	BOTH RTU'S HAVE SMOKE DETECTORS DISCONNECTED		
Description :	Both RTUs needed to have their fire alarms disconnected to run.		
Created By :	National TAB	**Assigned To :**	National TAB - Zack Eismin
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	03/31/2026 - Zack Eismin - National TAB		

Habit Burger (Eureka, CA)

Project Issue Information

Issue Name :	MAU NOT INTERLOCKED WITH HOOD		
Description :	The MUA is not responding to hood controls but can run independently.		
Created By :	National TAB	**Assigned To :**	National TAB - Zack Eismin
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	03/31/2026 - Zack Eismin - National TAB		

Habit Burger (Eureka, CA)

Project Issue Information

Issue Name : RTU-1 AND RTU-2 DESIGN INCONSISTENCIES

Description : RTU-1 and 2 both have inconsistent design airflows , 3400 cfm design and 4000 cfm balance schedule design for RTU-1 and 2000 design and 3000 cfm balance schedule, on the Mset. I will be using the air balance number for our TAB.

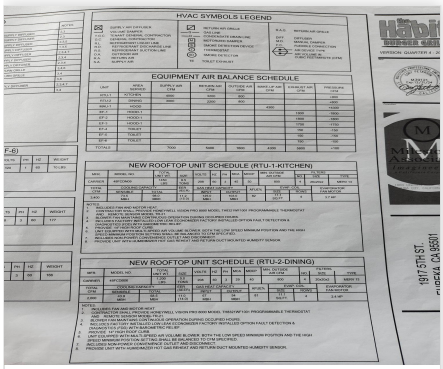
Created By : National TAB **Assigned To :** National TAB - Zack Eismin

Status : Open

Priority : InfoOnly **Asset Tag :**

Originated Date : 03/31/2026 - Zack Eismin - National TAB

Project Issue File Details



03/31/2026

Habit Burger (Eureka, CA)

Project Issue Information

Issue Name :	RTU-1 NEEDS TO BE JUMPERED TO RUN		
Description :	RTU-1 needed to be jumpered to run.		
Created By :	National TAB	**Assigned To :**	National TAB - Zack Eismin
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	03/31/2026 - Zack Eismin - 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	4000	3685	3200	2884	800	801	20.0%	21.7%						
RTU-2	DINING	3000	3119	2200	2316	800	803	26.7%	25.7%						
MUA-1	KITCHEN HD									4300	4329				
EF-1	KITCHEN HD											1800	1809.5		
EF-2	KITCHEN HD											1800	1809.5		
EF-3	KITCHEN HD											1750	1753		
EF-4	RESTROOM													150	144
EF-5	RESTROOM													150	147
EF-6	RESTROOM													150	148
TOTALS		7000	6804	5400	5200	1600	1604			4300	4329	5350	5372	450	439

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	5900	5933
TOTAL EXHAUST	5800	5811
NET AIRFLOW	100	122

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0021
SIDE	
REAR	
AVERAGE	**0.0021**

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

- 01: RTU’S/AHU’S
- 02: EF’S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS

Habit Burger (Eureka, CA)

CheckList Information

Name :	01: RTU’S/AHU’S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/24/2026 - Natasha Louw - National TAB		
Completed Date :	03/31/2026 - Zack Eismin - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Pass
Comment:	
All diffusers and grilles are installed and match design?	Pass
Comment:	
Economizer blank plate is installed below the ouside air intake (Trane only) (N/A = not applicable)	N/A
Comment:	
Economizers are assembled and functional?	
Comment:	
Free cooling enthalpy set point set for lowest setting (Typically "D")	Pass
Comment:	
Motors are all operating below the FLA rating?	Pass
Comment:	

Are belts tight?	N/A
Comment:	
If direct drive unit is the speed controller working?	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 marked with permanent marker?	Pass
Comment:	

Habit Burger (Eureka, CA)

CheckList Information

Name :	02: EF’S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/24/2026 - Natasha Louw - National TAB		
Completed Date :	03/31/2026 - Zack Eismin - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	N/A
Comment:	
Hinge kit installed installed on hood fan?	Pass
Comment:	
Lean any hood fans 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 fans?	Pass
Comment:	

Is the motor operating below the motor FLA rating?	Pass
Comment:	
For restroom fan(s) is the back draft damper installed if specified and can it fully open?	Pass
Comment:	
Unit free of noticeable noise and vibration?	Pass
Comment:	
For direct drive fans, mark the final setting on the speed controller with permanent marker	Pass
Comment:	

Habit Burger (Eureka, CA)

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/24/2026 - Natasha Louw - National TAB		
Completed Date :	03/31/2026 - Zack Eismin - National TAB		

CheckList Item Details

MUA

Rotation is correct?	Pass
Comment:	
Gas piping is installed and valves are in on position?	Fail
Comment: GAS NOT CURRENTLY ON	
Internal motorized damper is fully opening?	Pass
Comment:	
Motor is operating below the FLA rating?	Pass
Comment:	
Unit free of noticeable noise and vibration?	Pass
Comment:	
If unit is heated is the heater functional? (If not heated put N/A)	Fail
Comment: NO GAS	

If unit has cooling, is cooling functional (If no cooling installed put N/A)	N/A

Comment:

Habit Burger (Eureka, CA)

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/24/2026 - Natasha Louw - National TAB		
Completed Date :	03/31/2026 - Zack Eismin - 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?	Fail
Comment: SUPERVISED LOOP FAULT	
Hood is free of damage?	Pass
Comment:	
Quarter or full vertical end panels are installed if specified?	Pass
Comment:	

Habit Burger (Eureka, CA)

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/24/2026 - Natasha Louw - National TAB		
Completed Date :	03/31/2026 - Zack Eismin - 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:	

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

NONE

List smoke candle type used

Comment:

45 SECONDS

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	03/31/2026

Comment:

TAB tech name / Firm

Comment:

ZACK / NATIONAL TAB

Site super name / Firm

Comment:

LARRY / KMS

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

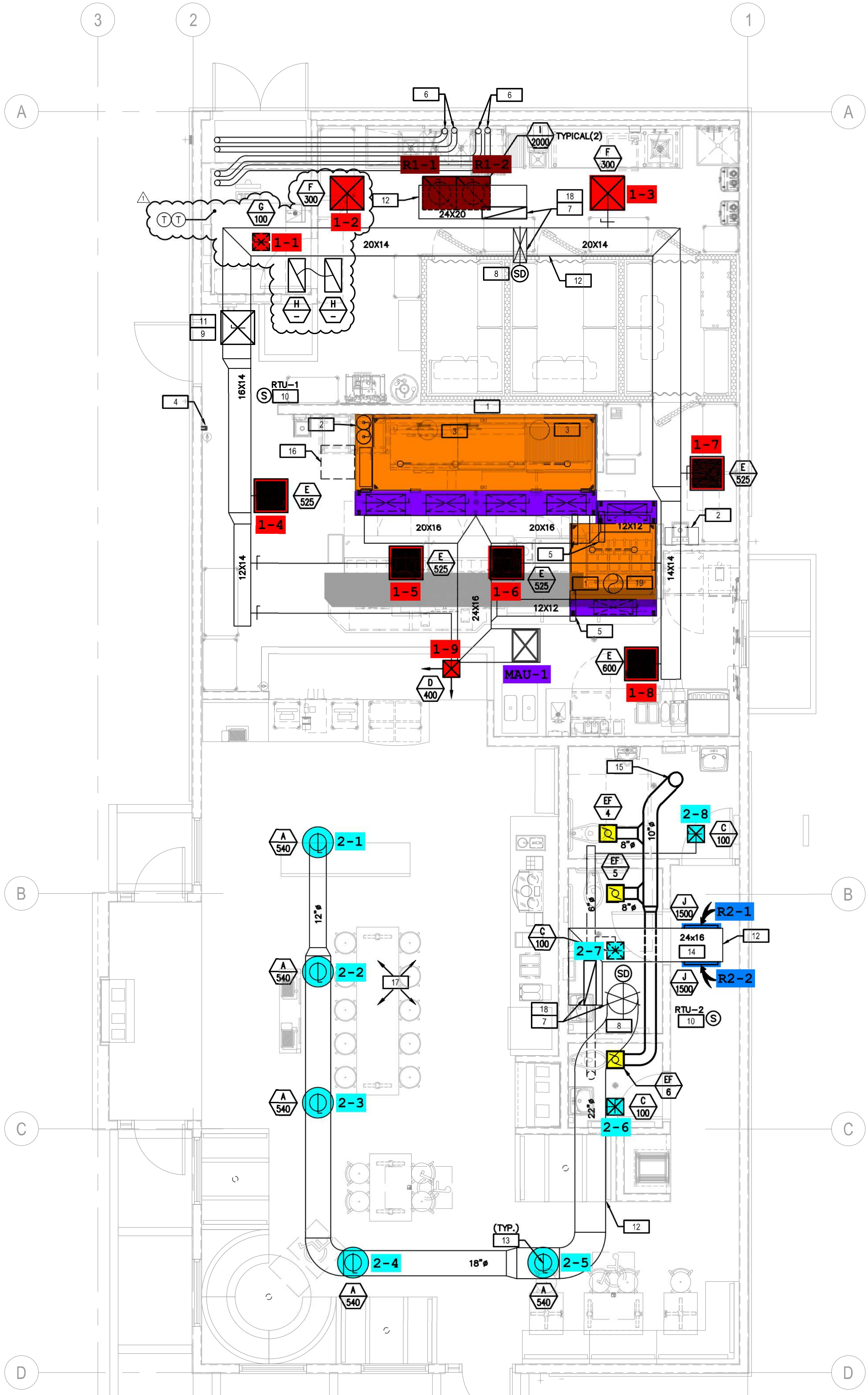
Building pressure at all doors:

Comment:

0.0021"

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:


R1-1
R1-2
1-1
1-2
1-3
1-4
1-5
1-6
1-7
1-8
1-9
MAU-1
RTU-1
RTU-2
2-1
2-2
2-3
2-4
2-5
2-6
2-7
2-8
R2-1
R2-2
TYPICAL(2)
20X14
24X20
16X14
12X14
20X16
12X12
14X14
24X16
24x16
12"ø
18"ø
10"ø
8"ø
22"ø
(TYP.)

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: AHU/RTU

Asset: RTU-1 AREA:DINING

Unit Data	
	Actual
MFG	CARRIER
Serial Num	4024P664237
Model Num	48FCEM12A2A5A8U1C0
Configuration	VERTICAL
Num OA Filters 1	1
OA Filter Size 1	35X19
Num Final Filter 1	4
Final Filter Size 1	20X20X2

Test Data		
	Design	**Actual**
SF CFM	4000	3685
SF RPM	-	1911
RA CFM	3200	2884
OA CFM	800	801
RL Voltage	208	211/211/211
RL Amperage	6.4	6.34/6.34/6.34
SF System SetPt	-	8.1VDC
OA Damper Position	-	25%

Motor Data	
	Actual
Phase	3
Rated Voltage	208
Rated Amperage	6.4
Service Factor	1.0

Performance Data		
	Design	**Actual**
Fan Suction SP	-	-1.03"
Fan Discharge SP	-	0.83"
Total ESP	-	1.89"
Fan Total SP	-	1.86"

Completed By: Zack Eismin on 03/31/2026

Notes:
AIR BALANCE SCHEDULE DESIGN IS 4000 CFM SUPPLY AND 800 CFM OA
UNIT DESIGN TOTAL IS 3400 CFM SUPPLY AND 800CFM OA. AIR BALANCE SCHEDULE USED TO MEET DIFFUSER TOTALS

Written By: Zack Eismin on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026

National TAB

Project:Habit Burger (Eureka, CA)

AHU/RTU

Diffuser Supply (GRD)

RTU-1/DINING

Asset							
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
1-1	KITCHEN	G	8"	100	631	108	108.0
1-2	KITCHEN	F	12"	300	229	272	90.7
1-3	KITCHEN	F	12"	300	228	274	91.3
1-4	KITCHEN	E	12"	525	149	477	90.9
1-5	KITCHEN	E	12"	525	234	475	90.5
1-6	KITCHEN	E	12"	525	363	488	93.0
1-7	KITCHEN	E	12"	525	329	495	94.3
1-8	KITCHEN	E	12"	600	379	547	91.2
1-9	KITCHEN	D	10"	400	144	366	91.5
1-10	KITCHEN	G	12"	200	190	183	91.5
Total				4000	2876	3685	92.12%

Diffuser Ret/Exh (GRD)

RTU-1/DINING

Asset								
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
R1-1	KITCHEN	I	22X22	1600	1	1443	1443	90.2
R1-2	KITCHEN	I	22X22	1600	1	1441	1441	90.1
Total				3200		2884	2884	90.12%

Completed By: Zack Eismin on 03/31/2026

Asset	Notes	Date	Written By
1-10	NO CFM GIVEN ON PLANS SUPPLY TOTAL MINUS REMAINING DIFFUSER TOTAL= 200CFM	03/30/2026	Zack Eismin

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: AHU/RTU

Asset: RTU-2 AREA:KITCHEN

Unit Data	
	Actual
MFG	CARRIER
Serial Num	3924P63935
Model Num	48FCEN08A2A5A8U1C0
Configuration	VERTICAL
Num OA Filters 1	1
OA Filter Size 1	35X19
Num Final Filter 1	4
Final Filter Size 1	16X20X2

Test Data		
	Design	**Actual**
SF CFM	3000	3119
SF RPM	-	1499
RA CFM	2200	2316
OA CFM	800	803
RL Voltage	208	209/209/209
RL Amperage	6.4	3.57/3.57/3.57
SF System SetPt	-	5.9VDC
OA Damper Position	-	29%

Motor Data	
	Actual
Phase	3
Rated Voltage	208
Rated Amperage	6.4
Service Factor	1.0

Performance Data		
	Design	**Actual**
Fan Suction SP	-	-0.79"
Fan Discharge SP	-	0.67"
Total ESP	-	1.33"
Fan Total SP	-	1.46"

Completed By: Zack Eismin on 03/31/2026

Notes:
AIR BALANCE SCHEDULE DESIGN IS 3000 CFM SUPPLY AND 800 CFM OA
DESIGN IS 2000 CFM SUPPLY AND 800 CFM OA
AIR BALANCE SCHEDULE USED TO MATCH DIFFUSER TOTALS

Written By: Zack Eismin on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026

National TAB

Project:Habit Burger (Eureka, CA)

AHU/RTU

Diffuser Supply (GRD)

RTU-2/KITCHEN

Asset							
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
2-1	DINING	A	12"	540	406	575	106.5
2-2	DINING	A	12"	540	524	587	108.7
2-3	DINING	A	12"	540	435	561	103.9
2-4	DINING	A	12"	540	134	554	102.6
2-5	DINING	A	12"	540	282	524	97.0
2-6	RESTROOM	C	6"	100	398	107	107.0
2-7	RESTROOM	C	6"	100	567	109	109.0
2-8	RESTROOM	C	6"	100	579	102	102.0
Total				3000	3325	3119	103.97%

Diffuser Ret/Exh (GRD)

RTU-2/KITCHEN

Asset								
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
R2-1	RR HALLWAY	J	24X16	1100	1	1180	1180	107.3
R2-2	RR HALLWAY	J	24X16	1100	1	1136	1136	103.3
Total				2200		2316	2316	105.27%

Completed By: Zack Eismin on 03/31/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Supply

Asset: MAU-1 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	A2-D.250-20D
Serial Num	6815900
Type	MAU
Configuration	VERTICAL

Motor Data	
	Actual
Motor MFG	TECO
Frame	184T
Horsepower	5
Motor Rpm	1750
Phase	3
Voltage (rated)	208
Amperage (rated)	13.6
Service Factor	1.15

Gas Heat	
	Actual
Heater Operates (y/n)	NO
Flame Status (pass/fail)	FAIL
Inlet Air Temp SetPt	55
Discharge Air Temp SetPt	60
Air Flow Switch SP Actual	0.57"

Test Data		
	Design	**Actual**
CFM	4300	4329
SF RPM	1596	1633
Motor RPM	-	1633
SF System SetPt	-	57.0HZ
RL Voltage	208	211/211/211
RL Amperage	15.0	10.75/10.73/10.74
Total ESP	-	0.69"
Fan Discharge SP	-	0.69"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	DU180HFA
Serial Num	6815900
Type	KEF UPBLAST

Motor Data	
	Actual
Motor MFG	TECO
Frame	184T
Horsepower	2
Motor Rpm	1165
Phase	3
Voltage (rated)	208
Amperage (rated)	6.56
Service Factor	1.15

Test Data		
	Design	**Actual**
CFM	1800	1809.5
Motor Frequency	-	46.5HZ
System SetPt	-	46.5HZ
RL Voltage	208	153/153/153
RL Amperage	7.3	4.73/4.73/4.73
Suction ESP	-	-1.41"
Total ESP	1.750	1.41"
Brake Horse Power	-	1.44

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:KITCHEN

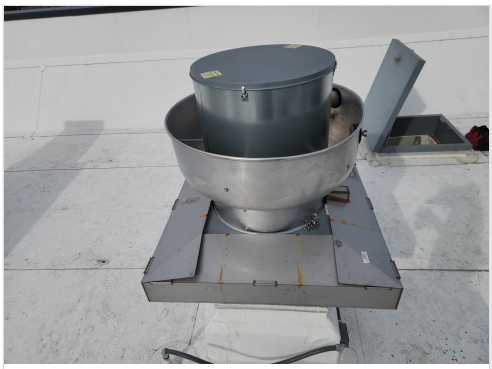
Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	DU180HFA
Serial Num	6815900
Type	KEF UPBLAST

Motor Data	
	Actual
Motor MFG	TECO
Frame	184T
Horsepower	2
Motor Rpm	1165
Phase	3
Voltage (rated)	208
Amperage (rated)	6.56
Service Factor	1.15

Test Data		
	Design	**Actual**
CFM	1800	1809.5
Motor Frequency	-	46.5HZ
System SetPt	-	46.5HZ
RL Voltage	208	153/153/153
RL Amperage	7.3	4.77/4.77/4.77
Suction ESP	-	-1.43"
Total ESP	1.750	1.43"
Brake Horse Power	-	1.45

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG



03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-3 AREA:FRYER

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	DU180HFA
Serial Num	6815900
Type	KEF

Motor Data	
	Actual
Motor MFG	TECO
Frame	184T
Horsepower	2
Motor Rpm	1745
Phase	3
Voltage (rated)	208
Amperage (rated)	5.64
Service Factor	1.15

Test Data		
	Design	**Actual**
CFM	1750	1753
Motor Frequency	-	38.5HZ
System SetPt	-	38.5HZ
RL Voltage	208	190/190/190
RL Amperage	6.1	4.82/4.82/4.82
Suction ESP	-	-1.37"
Total ESP	1.750	1.37"
Brake Horse Power	-	1.7

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-4 AREA:RR

Unit Data	
	Actual
MFG	AIRZONE
Model Num	SEP150
Serial Num	240514414
Type	CEILING

Test Data		
	Design	**Actual**
CFM	150	144
Discharge ESP	-	0.32"
Total ESP	0.375"	0.32"

Motor Data	
	Actual
Phase	1
Voltage (rated)	120
Amperage (rated)	0.35
Service Factor	1.0

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/31/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-5 AREA:RR

Unit Data	
	Actual
MFG	AIRZONE
Model Num	SEP150
Serial Num	240514415
Type	CEILING

Test Data		
	Design	**Actual**
CFM	150	147
Discharge ESP	-	0.31"
Total ESP	0.375"	0.31"

Motor Data	
	Actual
Phase	1
Voltage (rated)	120
Amperage (rated)	0.35
Service Factor	1.0

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/31/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: FAN - Exhaust

Asset: EF-6 AREA:RR

Unit Data	
	Actual
MFG	AIRZONE
Model Num	SEP150
Serial Num	240514416
Type	CEILING

Test Data		
	Design	**Actual**
CFM	150	148
Discharge ESP	-	0.33"
Total ESP	0.375"	0.33"

Motor Data	
	Actual
Phase	1
Voltage (rated)	120
Amperage (rated)	0.35
Service Factor	1.0

Completed By: Zack Eismin on 03/31/2026

Unit Data - PHOTO LOG

03/31/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVAIRE
Model Num	5430 ND-2-PSP-F
Job / Serial Num	6815900
Type	TYPE I
Hood length	159"
Hood Width	51"
Supply Plenum Type	MUA
Supply Plenum Width	16"
Supply Plenum Length	172"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	CAPTRATE SOLO
Filter Size 1	-	20X16
Filter Qty 1	-	10
Filter AK factor size 1	-	2.08
Filter Total AK Area	-	20.8
Filter1 FPM	-	175
Filter2 FPM	-	183
Filter3 FPM	-	186
Filter4 FPM	-	166
Filter5 FPM	-	159
Filter6 FPM	-	161
Filter7 FPM	-	177
Filter8 FPM	-	183
Filter9 FPM	-	171
Filter10 FPM	-	185
Filter Ave FPM(corr)	-	174
CFM	3600	3619

Cooking Equipment	
	Actual
Item 1	FLAT TOP GRILL
Item 2	FLAT TOP GRILL
Item 3	GRILL

Test Data Supply		
	Design	**Actual**
Total Area	-	19.11
Kv factor (Vel)	-	0.92
Num of Readings	-	12
Reading1 FPM	-	181
Reading2 FPM	-	154
Reading3 FPM	-	177
Reading4 FPM	-	168
Reading5 FPM	-	149
Reading6 FPM	-	183
Reading7 FPM	-	168
Reading8 FPM	-	141
Reading9 FPM	-	162
Reading10 FPM	-	188
Reading11 FPM	-	156
Reading12 FPM	-	185
Ave FPM(corr)	-	167
CFM	2900	2936

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Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: Kitchen Hood Type I

Asset: HD-2 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	5430 ND-2WI
Job / Serial Num	6815900
Type	TYPE I NO PSP
Hood length	60"
Hood Width	51"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	CAPTRATE SOLO
Filter Size 1	-	20X16
Filter Qty 1	-	3
Filter AK factor size 1	-	2.08
Filter Total AK Area	-	6.24
Filter1 FPM	-	267
Filter2 FPM	-	301
Filter3 FPM	-	276
Filter Ave FPM(corr)	-	281
CFM	1750	1753

Cooking Equipment	
	Actual
Item 1	FRYERS

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Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: Kitchen Hood Type I

Asset: HD-3 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	126 MISC-PSP
Supply Plenum Type	MUA
Supply Plenum Width	12"
Supply Plenum Length	61"

Test Data Supply		
	Design	**Actual**
Total Area	-	5.08
Kv factor (Vel)	-	0.81
Num of Readings	-	4
Reading1 FPM	-	177
Reading2 FPM	-	178
Reading3 FPM	-	191
Reading4 FPM	-	131
Ave FPM(corr)	-	169
CFM	700	696

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Unit Data - PHOTO LOG

03/30/2026

National TAB

Project: Habit Burger (Eureka, CA)

System/Unit: Kitchen Hood Type I

Asset: HD-4 AREA:KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	166 MISC-PSP
Supply Plenum Type	MUA
Supply Plenum Width	16"
Supply Plenum Length	42"

Test Data Supply		
	Design	**Actual**
Total Area	-	4.667
Kv factor (Vel)	-	0.92
Num of Readings	-	4
Reading1 FPM	-	167
Reading2 FPM	-	156
Reading3 FPM	-	166
Reading4 FPM	-	161
Ave FPM(corr)	-	162.5
CFM	700	697

Completed By: Zack Eismin on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026