Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 02/03/2026

Completed By: National TAB

PROJECT

02-02-26 WHATABURGER #1641 COLUMBIA, TN

115 S. James M. Campbell Blvd

COLUMBIA, TN 38401

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 02-02-26 WHATABURGER #1641 COLUMBIA, 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.

Issue List

- EXHAUST FANS NOT POWERED
- EXHAUST FANS SPEED CONTROL
- KEF-2 MOTOR

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Project Issue Information

Issue Name :	EXHAUST FANS NOT POWERED		
Description :	Exhaust fans are not wired to specified voltage. TAB cannot be completed until resolved.		
Created By :	National TAB	**Assigned To :**	National TAB - Noah Stafford
Status :	Closed		
Priority :	High	**Asset Tag :**	
Originated Date :	02/02/2026 - Noah Stafford - National TAB		

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Project Issue Information

Issue Name : EXHAUST FANS SPEED CONTROL
Description : Exhaust fan speed controls are not wired. This may inhibit TAB.

Created By : National TAB
Assigned To : National TAB - Noah Stafford

Status : Closed
Priority : Medium
Asset Tag :
Originated Date : 02/02/2026 - Noah Stafford - National TAB

Project Issue File Details

02/02/2026

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Project Issue Information

Issue Name :	KEF-2 MOTOR		
Description :	KEF-2 is not running. Unit is receiving power; electricians confirmed that the unit is powered up until the motor, but the motor itself is not working. TAB cannot be completed until resolved.		
Created By :	National TAB	**Assigned To :**	National TAB - Noah Stafford
Status :	Open		
Priority :	Urgent	**Asset Tag :**	KEF2
Originated Date :	02/04/2026 - Noah Stafford - National TAB		

NATIONAL TAB

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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	4012	1390	1545	2460	2467	63.9%	61.5%						
RTU-2	DINING	2050	2193	500	603	1550	1590	75.6%	72.5%						
KEF-1	KITCHEN HD											1994	2076		
KEF-2	KITCHEN HD											1216	0		
EF-1	RESTROOMS													300	315
TOTALS		5900	6205	1890	2148	4010	4057			0	0	3210	2076	300	315

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	4057
TOTAL EXHAUST	3510	2391
NET AIRFLOW	500	1666

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.05
SIDE	0.058
REAR	0.0635
AVERAGE	**0.0572**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

NOTES:

CheckList List

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

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CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/23/2026 - Natasha Louw - National TAB		
Completed Date :	02/04/2026 - Noah Stafford - National TAB		

CheckList Item Details

RTU's/AHU's

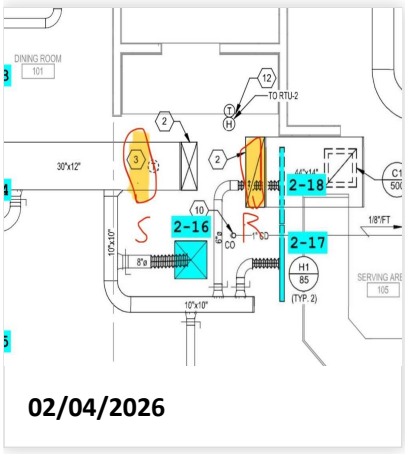
Thermostats installed and have power?	Pass
Comment: Temp/Humidity sensors, BMS	
All diffusers and grilles are installed and match design?	Pass
Comment:	
Motors are all operating below the FLA rating?	Pass
Comment:	
Is gas piping installed and valves turned on?	Pass
Comment:	
Unit free of noticeable noise 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:	

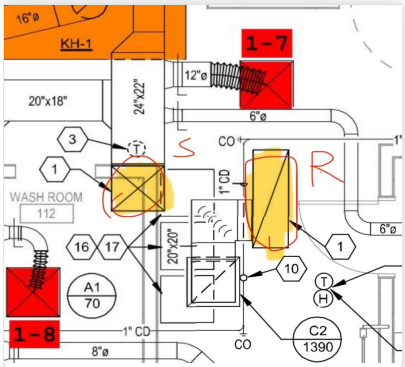
Outside airflow is 0 to +10%?	Pass
Comment:	

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: Return traverse performed on vertical drop	



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



02/04/2026

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	Fail

Comment:

RTU1: Flow hood reading 88% of final traverse reading. No duct leakage detected. RTU2: Readings within 10%

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	Fail

Comment:

RTU1: Flow hood reading 84% of final traverse reading. No duct leakage detected. RTU2: Readings within 10%

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CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/23/2026 - Natasha Louw - National TAB		
Completed Date :	02/03/2026 - Noah Stafford - 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 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:	

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CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/23/2026 - Natasha Louw - National TAB		
Completed Date :	02/04/2026 - Noah Stafford - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	Pass
Comment:	
Hoods are wired and have power?	Pass
Comment: See KEF-2	
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 :	01/23/2026 - Natasha Louw - National TAB		
Completed Date :	02/04/2026 - Noah Stafford - 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:

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	02/03/2026

Comment:

TAB tech name / Firm

Comment:

Noah Stafford / National TAB

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

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:

Cannot confirm until KEF-2 is working.

Is the building pressure at least +0.02"? If not, do you see any obvious areas of external building that aren't sealed?	Pass

Comment:

Cannot confirm until KEF-2 is working.

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Project: 02-02-26 WHATABURGER #1641 COLUMBIA, TN

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data	
	Actual
MFG	AAON
Serial Num	202510-BNGP126127
Model Num	RNA-020-C-A-8-FAB04-CB1K0
Num OA Filters 1	3
OA Filter Size 1	20X25”
Num Final Filter 1	4
Final Filter Size 1	20X25X2"

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

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	4012
SF CFM	3850	3583
SF RPM	1032	
MOTOR RPM	-	1170
RA CFM (Traverse)	-	1221
RA CFM	1390	1545
OA CFM	2460	2467
RL Voltage	-	215/217/218V
RL Amperage	-	8.6A
SF System SetPt	-	40Hz
Min OA Damper Position	-	16.5Vdc
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.23"
Fan Suction SP	-	-0.41"
Fan Discharge SP	-	0.35"
Total ESP	0.75"	0.58"
Fan Total SP	-	0.76"

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

Completed By: Noah Stafford on 02/03/2026

Notes:
DIFFUSERS 1-10 AND 1-11 LOW ON FLOW

Written By: Noah Stafford on 02/03/2026

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Project:02-02-26 WHATABURGER #1641 COLUMBIA, 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	251	312	312	90.4
SGRD2	DELIVERY	H2	8"	200	1	104	156	176	88.0
SGRD3	KITCHEN	A4	12"	470	1	390	457	457	97.2
SGRD4	KITCHEN	A4	12"	470	1	450	456	456	97.0
SGRD5	KITCHEN	A5	12"	470	1	500	489	489	104.0
SGRD6	KITCHEN	A4	12"	470	1	527	470	470	100.0
SGRD7	KITCHEN	A4	12"	470	1	586	454	454	96.6
SGRD8	WASHROOM	A1	6"	70	1	64	76	76	108.6
SGRD9	OFFICE	A1	6"	90	1	107	96	96	106.7
SGRD10	DRY STORAGE	A3	10"	320	1	157	204	204	63.8
SGRD11	DRY STORAGE	A2	8"	175	1	110	86	86	49.1
SGRD12	DRY STORAGE	H3	8"	150	0.67	147	152	152	101.3
SGRD13	RESTROOM	B1	6"	75	1	64	75	75	100.0
SGRD14	RESTROOM	B1	6"	75	1	71	80	80	106.7
Total				3850		3528	3563	3583	93.06%

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Project: 02-02-26 WHATABURGER #1641 COLUMBIA, TN

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data	
	Actual
MFG	AAON
Serial Num	202510-ANGK126109
Model Num	RNA-013-B-A-8-FAB04-CB1K0
Num OA Filters 1	2
OA Filter Size 1	24X20”
Num Final Filter 1	4
Final Filter Size 1	20X25X2"

Motor Data		
	Design	**Actual**
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)	-	2193
SF CFM	2050	2165
SF RPM	1276	
MOTOR RPM	-	1760
RA CFM (Traverse)	-	543
RA CFM	500	603
OA CFM	1550	1590
RL Voltage	-	215/217/217V
RL Amperage	-	6.4V
SF System SetPt	-	52Hz
Min OA Damper Position	-	17.3Vdc
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.15"
Fan Suction SP	-	0.27"
Fan Discharge SP	-	0.30"
Total ESP	0.75"	0.42"
Fan Total SP	-	0.57"

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

Completed By: Noah Stafford on 02/03/2026

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Project:02-02-26 WHATABURGER #1641 COLUMBIA, 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	0.91	26	93	93	93.0
SGRD2	DINING	P1	6"	100	0.91	107	114	114	114.0
SGRD3	DINING	P1	6"	100	0.91	113	100	100	100.0
SGRD4	DINING	P1	6"	100	0.91	81	118	118	118.0
SGRD5	DINING	P1	6"	100	0.91	94	112	112	112.0
SGRD6	DINING	P1	6"	100	0.91	96	96	96	96.0
SGRD7	DINING	P1	6"	100	0.91	64	101	101	101.0
SGRD8	DINING	P1	6"	100	0.91	98	109	109	109.0
SGRD9	DINING	P1	6"	100	0.91	53	87	87	87.0
SGRD10	DINING	P1	6"	100	0.91	141	106	106	106.0
SGRD11	DINING	P1	6"	100	0.91	109	109	109	109.0
SGRD12	DINING	P1	6"	100	0.91	126	126	126	126.0
SGRD13	DINING	A2	8"	170	1	266	189	189	111.2
SGRD14	DINING	A2	8"	170	1	218	187	187	110.0
SGRD15	DINING	A2	8"	170	1	231	166	166	97.6
SGRD16	DINING	A2	8"	170	1	153	180	180	105.9
SGRD17	SERVING AREA	H1	6"	85	0.84	60	80	80	94.1
SGRD18	SERVING AREA	H1	6"	85	0.84	85	92	92	108.2
Total				2050		2121	2165	2165	105.61%

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	251	312	312	90.4
SGRD2	DELIVERY	H2	8"	200	1	104	156	176	88.0
SGRD3	KITCHEN	A4	12"	470	1	390	457	457	97.2
SGRD4	KITCHEN	A4	12"	470	1	450	456	456	97.0
SGRD5	KITCHEN	A5	12"	470	1	500	489	489	104.0
SGRD6	KITCHEN	A4	12"	470	1	527	470	470	100.0
SGRD7	KITCHEN	A4	12"	470	1	586	454	454	96.6
SGRD8	WASHROOM	A1	6"	70	1	64	76	76	108.6
SGRD9	OFFICE	A1	6"	90	1	107	96	96	106.7
SGRD10	DRY STORAGE	A3	10"	320	1	157	204	204	63.8
SGRD11	DRY STORAGE	A2	8"	175	1	110	86	86	49.1
SGRD12	DRY STORAGE	H3	8"	150	0.67	147	152	152	101.3
SGRD13	RESTROOM	B1	6"	75	1	64	75	75	100.0
SGRD14	RESTROOM	B1	6"	75	1	71	80	80	106.7
Total				3850		3528	3563	3583	93.06%

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRANCE	P1	6"	100	0.91	26	93	93	93.0
SGRD2	DINING	P1	6"	100	0.91	107	114	114	114.0
SGRD3	DINING	P1	6"	100	0.91	113	100	100	100.0
SGRD4	DINING	P1	6"	100	0.91	81	118	118	118.0
SGRD5	DINING	P1	6"	100	0.91	94	112	112	112.0
SGRD6	DINING	P1	6"	100	0.91	96	96	96	96.0
SGRD7	DINING	P1	6"	100	0.91	64	101	101	101.0
SGRD8	DINING	P1	6"	100	0.91	98	109	109	109.0
SGRD9	DINING	P1	6"	100	0.91	53	87	87	87.0
SGRD10	DINING	P1	6"	100	0.91	141	106	106	106.0
SGRD11	DINING	P1	6"	100	0.91	109	109	109	109.0
SGRD12	DINING	P1	6"	100	0.91	126	126	126	126.0
SGRD13	DINING	A2	8"	170	1	266	189	189	111.2
SGRD14	DINING	A2	8"	170	1	218	187	187	110.0
SGRD15	DINING	A2	8"	170	1	231	166	166	97.6
SGRD16	DINING	A2	8"	170	1	153	180	180	105.9
SGRD17	SERVING AREA	H1	6"	85	0.84	60	80	80	94.1
SGRD18	SERVING AREA	H1	6"	85	0.84	85	92	92	108.2
Total				2050		2121	2165	2165	105.61%

TRAVERSES/

Asset					
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**
RETURN TRAVERSE - RTU 1	48X16"	1390	229	1221	87.8
RETURN TRAVERSE - RTU 2	44X14"	500	127	543	108.6
SUPPLY TRAVERSE - RTU 1	24X24"	3850	1003	4012	104.2
SUPPLY TRAVERSE - RTU 2	30X12"	2050	877	2193	107.0
Total		7790		7969	102.3%

Completed By: Noah Stafford on 02/03/2026

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Project: 02-02-26 WHATABURGER #1641 COLUMBIA, 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	-	27719722
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	**Actual**
CFM	300	315
Fan RPM	1680	
Fan Rotation	-	CW
System SetPt	-	100%
RL Voltage	-	115V
RL Amperage	-	1.35A
Total ESP	0.50"	0.25"
Fan Inlet SP	-	-0.25"
Fan Discharge SP	-	ATM

Completed By: Noah Stafford on 02/03/2026

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Project:02-02-26 WHATABURGER #1641 COLUMBIA, 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	RESTROOM	F1	8X8	150	1	147	151	151	100.7
EGRD2	RESTROOM	F1	8X8	150	1	171	164	164	109.3
Total				300		318	315	315	105%

National TAB

Project: 02-02-26 WHATABURGER #1641 COLUMBIA, 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	-	27719723
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Horsepower	1.00	1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	208	115V
Amperage (rated)	-	11.5A

Test Data		
	Design	**Actual**
CFM	1994	2076
Fan Rotation	-	CW
System SetPt	-	90%
RL Voltage	-	121V
RL Amperage	-	6.56A
Total ESP	1.00"	0.54"
Fan Inlet SP	-	-0.54"
Fan Discharge SP	-	ATM

Completed By: Noah Stafford on 02/03/2026

Notes:
Wired at 120V per design change

Written By: Noah Stafford on 02/03/2026

National TAB

Project: 02-02-26 WHATABURGER #1641 COLUMBIA, TN

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-140-10-VG
Serial Num	-	27719723
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Horsepower	0.50	1
Motor Rpm	-	
Phase	1	1
Voltage (rated)	208	115V
Amperage (rated)	-	11.5A

Test Data		
	Design	**Actual**
CFM	1216	
Fan RPM	1415	
Fan Rotation	-	CW
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.75"	
Fan Inlet SP	-	
Fan Discharge SP	-	

Notes:
Wired at 120V per design change

Written By: Noah Stafford on 02/03/2026

National TAB

Project: 02-02-26 WHATABURGER #1641 COLUMBIA, TN

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	H&K DALLAS	H&K DALLAS
Model Num	HKD027	HKD027
Job / Serial Num	-	8181364-001
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	86.78"	87"
Hood Width	55.63"	56"

Test Data Exhaust		
	Design	**Actual**
Filter Type	FLAMEGUARD	FLAMEGUARD
Filter Size 1	12X20	12X20”
Filter Qty 1	8	8
Filter AK factor size 1	1.5	1.5
Filter Total AK Area	12	12
Filter1 FPM	-	133
Filter2 FPM	-	165
Filter3 FPM	-	204
Filter4 FPM	-	183
Filter5 FPM	-	194
Filter6 FPM	-	168
Filter7 FPM	-	187
Filter8 FPM	-	149
Filter Ave FPM(corr)	-	173
CFM	1994	2076

Cooking Equipment	
	Actual
Item 1	RANGE
Item 2	GRIDDLE

Completed By: Noah Stafford on 02/03/2026

National TAB

Project: 02-02-26 WHATABURGER #1641 COLUMBIA, TN

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	H&K DALLAS	H&K DALLAS
Model Num	HKD023	HKD023
Job / Serial Num	-	8188682-001
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	1
Filter Qty 2	2	3
Filter AK factor size 1	1.50	1.50
Filters AK factor size 2	1.16	1.16
Filter Total AK Area	5.32	4.98
Filter1 FPM	-	
Filter2 FPM	-	
Filter3 FPM	-	
Filter4 FPM	-	
Filter Ave FPM(corr)	-	
CFM	1216	

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	FRYER