Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 08/13/2025

Completed By: National TAB

PROJECT

08-11-25 WHATABURGER #1419 GILBERT, AZ

905 S Gilbert Rd

GILBERT, AZ

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

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

- DIFFUSER 2-1 LOW AIRFLOW
- LINEAR DIFFUSER 1-4 HIGH AIRFLOW
- RTU-1 FILTER REPLACEMENT REQUIRED

08-11-25 WHATABURGER #1419 GILBERT, AZ

Project Issue Information

Issue Name : DIFFUSER 2-1 LOW AIRFLOW

Description : Damper has been adjusted to max open position. Unable to redirect airflow from other diffuser without increasing static pressures.

Created By :	National TAB	**Assigned To :**	National TAB - Will Turnbough
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	08/14/2025 - Vaughn Paape - National TAB		

Project Issue File Details

08/14/2025

08-11-25 WHATABURGER #1419 GILBERT, AZ

Project Issue Information

Issue Name : LINEAR DIFFUSER 1-4 HIGH AIRFLOW

Description : Unable to locate dampers for linear diffuser. High airflow and unable to lower to design cfm. Recommend installing damper to achieve design airflow.

Created By : National TAB

Assigned To : National TAB - Will Turnbough

Status : Open

Priority : Low

Asset Tag :

Originated Date : 08/14/2025 - Vaughn Paape - National TAB

Project Issue File Details

08/14/2025

08/14/2025

08-11-25 WHATABURGER #1419 GILBERT, AZ

Project Issue Information

Issue Name : RTU-1 FILTER REPLACEMENT REQUIRED
Description : RTU-1 filters are extremely dirty. Filter change recommended.

Created By : National TAB
Assigned To : National TAB - Will Turnbough
Status : Open
Priority : Low
Asset Tag :
Originated Date : 08/14/2025 - Vaughn Paape - National TAB

Project Issue File Details

08/14/2025

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-A1	KITCHEN	3570	3606	1070	1185	2500	2421	70.0%	67.1%						
RTU-B1	DINING	3410	3800	1110	1437	2300	2363	67.4%	62.2%						
EF-A1	GRILL HOOD											2550	2419		
EF-B1	FRYER HOOD											1216	1336		
EF-C1	RESTROOMS													200	211
TOTALS		6980	7406	2180	2622	4800	4784			0	0	3766	3755	200	211

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4800	4784
TOTAL EXHAUST	3966	3966
NET AIRFLOW	834	818

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.022
SIDE	0.022
REAR	0.022
AVERAGE	**0.022**

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

08-11-25 WHATABURGER #1419 GILBERT, AZ

CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/08/2025 - Brianna Biggs - National TAB		
Completed Date :	08/14/2025 - Vaughn Paape - 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?	Fail
Comment:	
Linear diffuser 1-4 duct rerouted to dining RTU. Extra diffuser installed for dining RTU.	
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)?	Pass
Comment:	
Screenshot of the GRD marked up with supply and return traverse locations for RTU-1 (Add picture here)	N/A
Comment: Did not have enough time to check.	
Screenshot of the GRD marked up with supply and return traverse locations for RTU-2 (Add picture here)	N/A
Comment: Did not have enough time to check.	
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	N/A
Comment: Did not have enough time to check.	
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	N/A
Comment: Did not have enough time to check.	

08-11-25 WHATABURGER #1419 GILBERT, AZ

CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/08/2025 - Brianna Biggs - National TAB		
Completed Date :	08/14/2025 - Vaughn Paape - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	Pass
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:	

08-11-25 WHATABURGER #1419 GILBERT, AZ

CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/08/2025 - Brianna Biggs - National TAB		
Completed Date :	08/14/2025 - Vaughn Paape - 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?	N/A
Comment:	
Hood is free of damage?	Pass
Comment:	
Quarter or full vertical end panels are installed if specified?	N/A
Comment:	

08-11-25 WHATABURGER #1419 GILBERT, AZ

CheckList Information

Name :	04: Final Checks	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/08/2025 - Brianna Biggs - National TAB		
Completed Date :	08/14/2025 - Vaughn Paape - 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:

CE0163 45 seconds

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	08/13/2025

Comment:

TAB tech name / Firm

Comment:

David Sanchez, Vaughn Paape, Christine Weale

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Pass

Comment:

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

Comment:

Front: 0.022" Side: 0.022" Back: 0.022"

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	NA	AAON
Serial Num	-	202408-BNEM31748
Model Num	NA	RN-016-3-H-BABY-S0-21-000-A
Num OA Filters 1	-	3
OA Filter Size 1	-	19.625X25”
Num Final Filter 1	-	6
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	3.0	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	3570	3606
SF RPM	-	722
MOTOR RPM	-	721
RA CFM	1070	1185
OA CFM	2500	2421
RL Voltage	-	101.9@VFD
RL Amperage	-	6.6@VFD
SF System SetPt	-	37HZ
RA Damper Position	-	1.0”
Min OA Damper Position	-	2.5”
Min OA Damper Type	-	MANUAL

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.22”
Fan Suction SP	-	-0.43”
Fan Discharge SP	-	0.36”
Total ESP	1.19"	0.58”
Fan Total SP	-	0.79”

General	
	Actual
Unit free of Damage	YES
Fan Rotation Correct	YES
Unit Filters Clean	NO
Condensate Drain Installed	YES

Completed By: David Nicolas Sanchez on 08/13/2025

Notes:
UNIT PROPORTIONALLY BALANCED TO ACCOUNT FOR REROUTED DIFFUSER.

Written By: Vaughn Paape on 08/13/2025

Unit Data - PHOTO LOG

08/26/2025

National TAB

Project:08-11-25 WHATABURGER #1419 GILBERT, AZ

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	DRIVE THRU	CD1-B	8	150	1	313	194	173	115.3
SGRD2	DRIVE THRU	CD1-B	8	150	1	330	189	174	116.0
SGRD3	DRIVE THRU	CD1-C	8	250	1	405	250	285	114.0
SGRD4	WAITING AREA	LD1	8	200	1	0	0	0	0.0
SGRD5	WOMEN'S RR	CD2-A	6	50	1	98	58	56	112.0
SGRD6	STORAGE	CD2-A	6	50	1	163	109	56	112.0
SGRD7	MEN'S RR	CD2-A	6	50	1	86	51	54	108.0
SGRD8	KITCHEN	CD1-D	12	400	1	715	431	434	108.5
SGRD9	KITCHEN	CD1-D	12	400	1	621	383	395	98.8
SGRD10	KITCHEN	CD1-D	12	450	1	768	474	489	108.7
SGRD11	KITCHEN	CD1-D	12	400	1	539	330	433	108.3
SGRD12	KITCHEN	CD1-D	12	400	1	454	278	407	101.8
SGRD13	OFFICE	CD1-A	8	70	1	135	87	72	102.9
SGRD14	WASH ROOM	CD1-A	8	200	1	235	138	199	99.5
SGRD15	SERVICE ENTRY	CD1-C	8	200	1	199	143	207	103.5
SGRD16	SERVICE ENTRY	CD1-B	8	150	1	202	117	172	114.7
Total				3570		5263	3232	3606	101.01%

Asset	Notes	Date	Written By
SGRD4	DIFFUSER BRANCH REROUTED TO RTU-2.	08/13/2025	Vaughn Paape

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	NA	AAON
Serial Num	-	202408-ANEL31741
Model Num	NA	RN-015-2,3,4,8-!GB!!-!!!:!!
Num OA Filters 1	-	N/A
OA Filter Size 1	-	N/A
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	2.0	2.0
Motor Rpm	-	1760
Phase	3	3
Rated Voltage	208	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	3410	3800
SF RPM	-	1705
MOTOR RPM	-	1705
RA CFM	1110	1437
OA CFM	2300	2363
RL Voltage	-	211/212/213
RL Amperage	-	6.2@VFD
SF System SetPt	-	63HZ
RA Damper Position	-	0.75”
Min OA Damper Position	-	2.5”
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.41”
Fan Suction SP	-	-0.57”
Fan Discharge SP	-	0.40”
Total ESP	1.28"	0.81”
Fan Total SP	-	0.97

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

Completed By: David Nicolas Sanchez on 08/13/2025

Notes:
LINEAR DIFFUSER 1-4 WAS REROUTED TO RTU-2. EXTRA DIFFUSER INSTALLED. TOTAL SUPPLY AIRFLOW FOR RTU-2 HAS BEEN ADJUSTED TO ACCOMIDATE FOR EXTRA DIFFUSERS ADDED.

Written By: Vaughn Paape on 08/13/2025

Unit Data - PHOTO LOG

08/26/2025

National TAB

Project:08-11-25 WHATABURGER #1419 GILBERT, AZ

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	WAITING AREA	CD1-D		450	1	271	303	322	71.6
SGRD2	DINING	CD1-D		350	1	314	362	379	108.3
SGRD3	DINING	CD1-D		350	1	266	303	320	91.4
SGRD4	DINING	CD1-D		350	1	300	333	349	99.7
SGRD5	DINING	CD1-D		350	1	284	328	336	96.0
SGRD6	DINING	CD1-D		400	1	339	388	396	99.0
SGRD7	DINING	CD1-D		400	1	354	410	390	97.5
SGRD8	DINING	CD1-D		350	1	379	421	339	96.9
SGRD9	DINING	CD1-D		350	1	318	370	345	98.6
SGRD10	DINING	CD1-D	350	350	1	288	329	340	97.1
SGRD11	DINING	LD1		200	1	246	207	284	142.0
Total				3900		3359	3754	3800	97.44%

Asset	Notes	Date	Written By
SGRD1	DAMPER FULLY OPEN, UNABLE TO INCREASE AIRFLOW.	08/13/2025	Vaughn Paape
SGRD11	NO DAMPER INSTALLED. UNABLE TO LOWER AIRFLOW.	08/13/2025	Vaughn Paape

National TAB

Project:08-11-25 WHATABURGER #1419 GILBERT, AZ

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DRIVE THRU	CD1-B	8	150	1	313	194	173	115.3
SGRD2	DRIVE THRU	CD1-B	8	150	1	330	189	174	116.0
SGRD3	DRIVE THRU	CD1-C	8	250	1	405	250	285	114.0
SGRD4	WAITING AREA	LD1	8	200	1	0	0	0	0.0
SGRD5	WOMEN'S RR	CD2-A	6	50	1	98	58	56	112.0
SGRD6	STORAGE	CD2-A	6	50	1	163	109	56	112.0
SGRD7	MEN'S RR	CD2-A	6	50	1	86	51	54	108.0
SGRD8	KITCHEN	CD1-D	12	400	1	715	431	434	108.5
SGRD9	KITCHEN	CD1-D	12	400	1	621	383	395	98.8
SGRD10	KITCHEN	CD1-D	12	450	1	768	474	489	108.7
SGRD11	KITCHEN	CD1-D	12	400	1	539	330	433	108.3
SGRD12	KITCHEN	CD1-D	12	400	1	454	278	407	101.8
SGRD13	OFFICE	CD1-A	8	70	1	135	87	72	102.9
SGRD14	WASH ROOM	CD1-A	8	200	1	235	138	199	99.5
SGRD15	SERVICE ENTRY	CD1-C	8	200	1	199	143	207	103.5
SGRD16	SERVICE ENTRY	CD1-B	8	150	1	202	117	172	114.7
Total				3570		5263	3232	3606	101.01%

Asset	Notes	Date	Written By
SGRD4	DIFFUSER BRANCH REROUTED TO RTU-2.	08/13/2025	Vaughn Paape

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	WAITING AREA	CD1-D		450	1	271	303	322	71.6
SGRD2	DINING	CD1-D		350	1	314	362	379	108.3
SGRD3	DINING	CD1-D		350	1	266	303	320	91.4
SGRD4	DINING	CD1-D		350	1	300	333	349	99.7
SGRD5	DINING	CD1-D		350	1	284	328	336	96.0
SGRD6	DINING	CD1-D		400	1	339	388	396	99.0
SGRD7	DINING	CD1-D		400	1	354	410	390	97.5
SGRD8	DINING	CD1-D		350	1	379	421	339	96.9
SGRD9	DINING	CD1-D		350	1	318	370	345	98.6
SGRD10	DINING	CD1-D	350	350	1	288	329	340	97.1
SGRD11	DINING	LD1		200	1	246	207	284	142.0
Total				3900		3359	3754	3800	97.44%

Asset	Notes	Date	Written By
SGRD1	DAMPER FULLY OPEN, UNABLE TO INCREASE AIRFLOW.	08/13/2025	Vaughn Paape
SGRD11	NO DAMPER INSTALLED. UNABLE TO LOWER AIRFLOW.	08/13/2025	Vaughn Paape

TRAVERSE/

Asset					
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**
RTU- RETURN 1					
RTU- RETURN 2					
RTU- SUPPLY 1					
RTU- SUPPLY 2					
Total		0		0	0%

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: FAN - Exhaust

Asset: EF3 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	MARS	GREENHECK
Model Num	STD242-1U	CUE-080-VG-1-19-X
Serial Num	-	26510047 25C
Type	CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	N/A
Horsepower	-	0.1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	208	115/208
Amperage (rated)	-	1.5/0.9
Service Factor	-	N/A

Test Data		
	Design	**Actual**
CFM	200	211
Fan RPM	-	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	[6.8] POT
RL Voltage	-	NA
RL Amperage	-	0.5
Total ESP	-	0.21”
Fan Inlet SP	-	-0.21”
Fan Discharge SP	-	ATMS

Completed By: Vaughn Paape on 08/13/2025

Unit Data - PHOTO LOG

08/13/2025

National TAB

Project:08-11-25 WHATABURGER #1419 GILBERT, AZ

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF3/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM			100	1	185	107	107	107.0
EGRD2	RESTROOM			100	1	200	104	104	104.0
Total				200		385	211	211	105.5%

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUBE-180HP-10-1-30-6	CUBE-180HP-10-1-30-6
Serial Num	-	26510026
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	N/A
Horsepower	1.0	1.0
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	208	115/208
Amperage (rated)	-	13.8/6.8
Service Factor	-	1.15

Drive Data	
	Actual
Motor Sheave Size	3”
Motor Bore Size	.625”
Motor Sheave SetPt	3 Turns Open
Fan Sheave Size	4.5”
Fan Sheave Bore	1”
Belt CL Distance	5.5”
Num of Belts	1
Belt Size	AX-21

Test Data		
	Design	**Actual**
CFM	2550	2419
Fan RPM	-	1053
Fan Rotation	-	CW
Motor RPM	-	1766
RL Voltage	-	123
RL Amperage	-	5.4
Suction ESP	-	-0.42”
Discharge ESP	-	ATMS
Total ESP	1.25"	0.42”

Completed By: Vaughn Paape on 08/13/2025

Unit Data - PHOTO LOG

08/26/2025

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUBE-180HP-10-1-30-6	CUBE-140-5-1-22-6
Serial Num	-	26510037
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	N/A
Horsepower	0.5	1.5
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	208	115/208
Amperage (rated)	-	7.5/3.8
Service Factor	-	1.25

Drive Data	
	Actual
Motor Sheave Size	3.5”
Motor Bore Size	.5”
Motor Sheave SetPt	2 1/2 TURNS OPEN
Fan Sheave Size	4.25”
Fan Sheave Bore	.75”
Belt CL Distance	5”
Num of Belts	1
Belt Size	A20

Test Data		
	Design	**Actual**
CFM	1216	1336
Fan RPM	-	1115
Fan Rotation	-	CW
Motor RPM	-	1764
RL Voltage	-	124
RL Amperage	-	2.7
Suction ESP	-	-0.65”
Discharge ESP	-	ATMS
Total ESP	0.75"	0.65”

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Unit Data - PHOTO LOG

08/26/2025

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	HK	HK
Model Num	HKD023	HKD022
Job / Serial Num	-	8151974-001
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	-	73.5”
Hood Width	-	24”

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	15.75X11.5
Filter Size 2	-	19.5X11.5
Filter Qty 1	-	4
Filter Qty 2	-	4
Filter AK factor size 1	-	1.2
Filters AK factor size 2	-	1.5
Filter Total AK Area	-	10.8
Filter1 FPM	-	266
Filter2 FPM	-	213
Filter3 FPM	-	242
Filter4 FPM	-	213
Filter5 FPM	-	205
Filter6 FPM	-	205
Filter7 FPM	-	227
Filter8 FPM	-	225
Filter Ave FPM(corr)	-	224
CFM	2550	2419

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	GRIDDLE

Completed By: Vaughn Paape on 08/13/2025

National TAB

Project: 08-11-25 WHATABURGER #1419 GILBERT, AZ

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	HK	HK
Model Num	HKD022	HKD023
Job / Serial Num	-	8131565-001
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	-	72.5"
Hood Width	-	25"

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLED
Filter Size 1	-	19.5X11.5
Filter Size 2	-	15.75x11.5
Filter Qty 1	-	1
Filter Qty 2	-	3
Filter AK factor size 1	-	1.5
Filters AK factor size 2	-	1.2
Filter Total AK Area	-	5.1
Filter1 FPM	-	247
Filter2 FPM	-	274
Filter3 FPM	-	276
Filter4 FPM	-	254
Filter Ave FPM(corr)	-	262
CFM	-	1336

Cooking Equipment	
	Actual
Item 1	FRYERS

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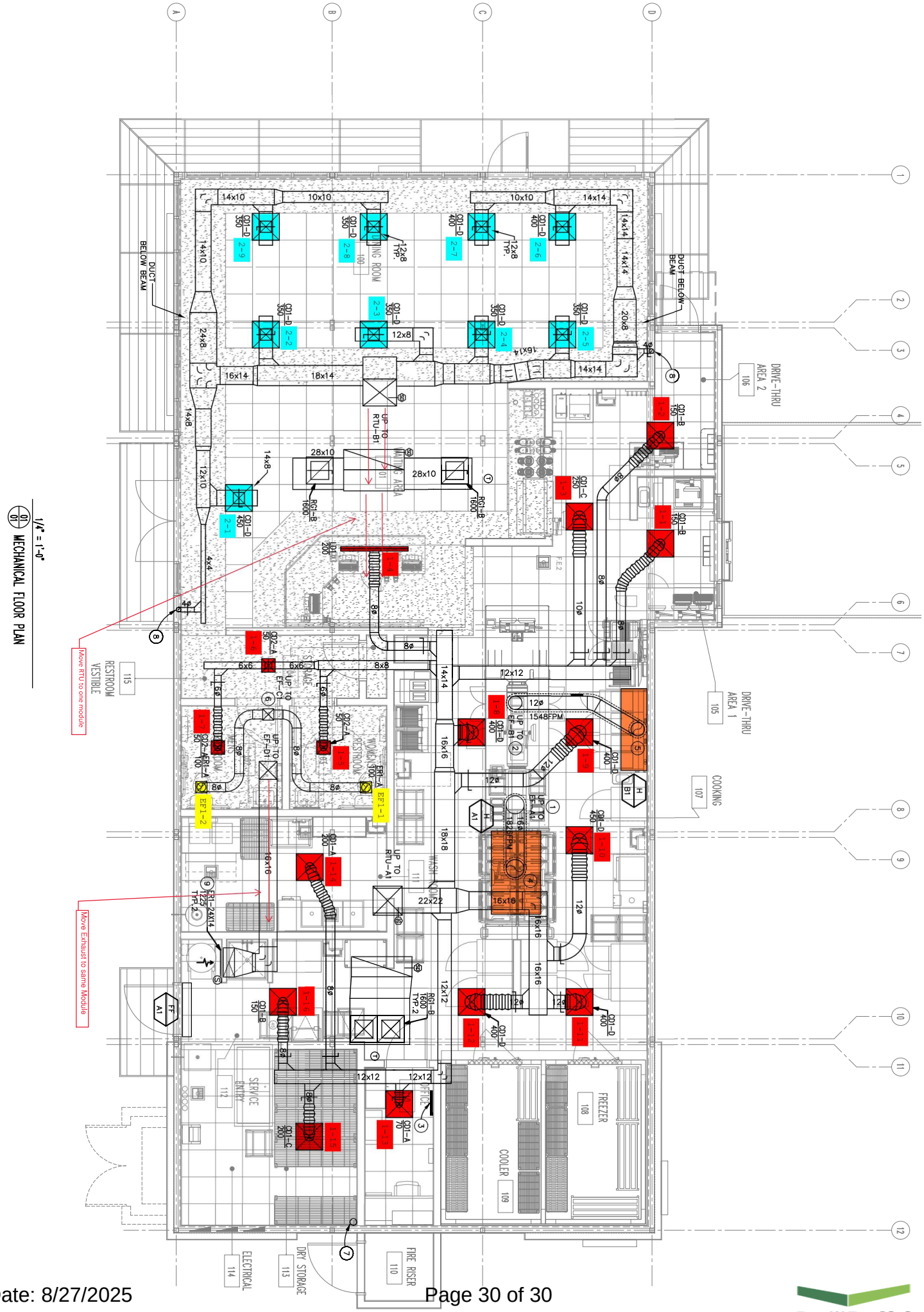

1/4" = 1'-0"
(01) MECHANICAL FLOOR PLAN