Report By:

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

Report: TAB

Function: Test, Adjust, & Balance

Date: 06/23/2025

Completed By: National TAB

PROJECT

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

8576 CHARLOTTE HWY

INDIANLAND , SC

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

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 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

- K-EF GREASE CUPS NOT INSTALLED
- KEF-1 LOW AIRFLOW
- SMART THERMOSTATS NOT INSTALLED

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

Project Issue Information

Issue Name : K-EF GREASE CUPS NOT INSTALLED

Description : Neither grease cups for KEF-1 and 2 are installed. Recommend installing immediately.

Created By : National TAB

Assigned To : National TAB - Brianna Biggs

Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 06/25/2025 - Chistian Moller - National TAB

Project Issue File Details

06/25/2025

06/25/2025

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

Project Issue Information

Issue Name :	KEF-1 LOW AIRFLOW		
Description :	KEF-1 is running at full capacity and near full load amps yet is under design airflow. Rotation, amps, and pressure (0.64" actual vs 1.0" design) were checked twice to confirm flow.		
Created By :	National TAB	**Assigned To :**	National TAB - Brianna Biggs
Status :	Open		
Priority :	Urgent	**Asset Tag :**	KEF1
Originated Date :	06/23/2025 - Chistian Moller - National TAB		

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

Project Issue Information

Issue Name :	SMART THERMOSTATS NOT INSTALLED		
Description :	The smart thermostats controlling the unit's temperatures were not installed by the time I left the site.		
Created By :	National TAB	**Assigned To :**	National TAB - Brianna Biggs
Status :	Open		
Priority :	InfoOnly	**Asset Tag :**	
Originated Date :	06/25/2025 - Chistian Moller - 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 EXHAUST	3850	3700	1390	1398	2460	2302	63.9%	62.2%						
RTU-2	DINING	2050	2002	500	537	1550	1465	75.6%	73.2%						
KEF-1	GRILL HOOD											1994	1763		
KEF-2	FRYER HOOD											1216	1317		
EF-1	RESTROOMS													300	274
TOTALS		5900	5702	1890	1935	4010	3767			0	0	3210	3080	300	274

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	3767
TOTAL EXHAUST	3510	3354
NET AIRFLOW	500	413

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0022
SIDE	
REAR	
AVERAGE	**0.0022**

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

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/28/2025 - Tara Metcalf - National TAB		
Completed Date :	07/01/2025 - Chistian Moller - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Fail
Comment:	
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)?	Pass
Comment:	
Screenshot of the GRD marked up with supply and return traverse locations for RTU-1 (Add picture here)	Pass
Comment:	
Screenshot of the GRD marked up with supply and return traverse locations for RTU-2 (Add picture here)	Pass
Comment:	
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	Pass
Comment:	
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	Pass
Comment:	

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/28/2025 - Tara Metcalf - National TAB		
Completed Date :	07/01/2025 - Chistian Moller - 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:	

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/28/2025 - Tara Metcalf - National TAB		
Completed Date :	07/01/2025 - Chistian Moller - 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?	Pass
Comment:	
Hood is free of damage?	Pass
Comment:	
Quarter or full vertical end panels are installed if specified?	Pass
Comment:	

06-23-25 WHATABURGER #1586 INDIAN LAND, SC

CheckList Information

Name :	04: Final Checks	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	05/28/2025 - Tara Metcalf - National TAB		
Completed Date :	07/01/2025 - Chistian Moller - 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:

45 SECOND S102 CANDLES

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	06/25/2025

Comment:

TAB tech name / Firm

Comment:

CHRISTIAN MOLLER, NATIONALT TAB INTELLIGENCE

Site super name / Firm

Comment:

Ricky Wilson, Wimco

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:

yes

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:

0.0022”

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202503-BNGP121881
Model Num	RNA-020-C-A-8-BAB04	RN-020-3-0-FABY-S0-21-000-A
Num OA Filters 1	-	3
OA Filter Size 1	-	20X25
Num OA Filters 2	-	6
OA Filter Size 2	-	20X25X2

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

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	3782
SF CFM	3850	3700
SF RPM	1034	DD/48Hz
MOTOR RPM	-	DD/48Hz
RA CFM (Traverse)	-	1456
RA CFM	1390	1398
OA CFM	2460	2302
RL Voltage	-	230
RL Amperage	-	10.6
SF System SetPt	-	48Hz
RA Damper Position	-	1.5”
Min OA Damper Position	-	1.75”
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	0.34”
Fan Suction SP	-	0.59”
Fan Discharge SP	-	-0.29”
Total ESP	.75"	0.63”
Fan Total SP	-	0.88”

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

Completed By: Chistian Moller on 06/25/2025

Unit Data - PHOTO LOG

06/23/2025

National TAB

Project:06-23-25 WHATABURGER #1586 INDIAN LAND, SC

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	DOOR	H3	8"	200	1	86	77	215	107.5
SGRD2	KITCHEN	A3	10"	345	1	266	236	312	90.4
SGRD3	KITCHEN	A4	12"	470	1	355	316	426	90.6
SGRD4	KITCHEN	A4	12"	470	1	452	402	451	96.0
SGRD5	KITCHEN	A5	12"	470	1	631	561	436	92.8
SGRD6	KITCHEN	A4	12"	470	1	695	618	454	96.6
SGRD7	KITCHEN	A4	12"	470	1	634	564	433	92.1
SGRD8	OFFICE	A2	6"	90	1	224	199	90	100.0
SGRD9	DRY STORAGE	A2	8"	175	1	147	136	158	90.3
SGRD10	ENTRY	H3	8"	150	1	200	178	158	105.3
SGRD11	DRY STORAGE	A3	8"	320	1	311	277	334	104.4
SGRD12	WASH ROOM	A11	6"	70	1	104	93	76	108.6
SGRD13	WOMENS RR	B1	6"	75	1	79	70	75	100.0
SGRD14	MENS RR	B1	6"	75	1	72	64	82	109.3
Total				3850		4256	3791	3700	96.1%

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202503-ANGK121870
Model Num	RN-013-8-0-GB04-3F9	RN-013-3-0-FABY-S0-21-000-A
Num OA Filters 1	-	2
OA Filter Size 1	-	20X24
Num OA Filters 2	-	4
OA Filter Size 2	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	AsynM
Frame	-	NL
Horsepower	2	2
Motor Rpm	-	1170
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 (Traverse)	-	2036
SF CFM	2050	2002
SF RPM	1172	DD/43Hz
MOTOR RPM	-	DD/43Hz
RA CFM (Traverse)	-	522
RA CFM	500	537
OA CFM	1550	1465
RL Voltage	-	208
RL Amperage	-	7.5
SF System SetPt	-	43Hz
RA Damper Position	-	0.5”
Min OA Damper Position	-	3.0”
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	0.093”
Fan Suction SP	-	0.23”
Fan Discharge SP	-	-0.63”
Total ESP	.75"	0.723”
Fan Total SP	-	0.86”

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

Completed By: Chistian Moller on 06/25/2025

Unit Data - PHOTO LOG

06/23/2025

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	P1	6"	100	1	115	75	102	102.0
SGRD2	DINING	P1	6"	100	1	144	121	97	97.0
SGRD3	DINING	P1	6"	100	1	162	78	95	95.0
SGRD4	DINING	P1	6"	100	1	132	82	93	93.0
SGRD5	DINING	P1	6"	100	1	167	111	98	98.0
SGRD6	DINING	P1	6"	170	1	202	182	182	107.1
SGRD7	DINING	P1	6"	100	1	191	132	101	101.0
SGRD8	DINING	P1	6"	100	1	221	144	103	103.0
SGRD9	DINING	A2	28X12	170	1	201	122	157	92.4
SGRD10	DINING	A2	28X12	170	1	173	184	184	108.2
SGRD11	DINING	A2	28X12	100	1	251	130	97	97.0
SGRD12	DINING	A2	28X12	100	1	167	134	99	99.0
SGRD13	DINING	L1	6"	100	1	228	92	91	91.0
SGRD14	DINING	P1	6"	100	1	182	85	90	90.0
SGRD15	DINING	P1	6"	100	1	223	117	95	95.0
SGRD16	DINING	H	8"	170	1	174	101	154	90.6
SGRD17	DINING	H1	6"	85	1	90	126	84	98.8
SGRD18	DINING	H1	6"	85	1	109	80	80	94.1
Total				2050		3132	2096	2002	97.66%

Diffuser Supply (GRD)

TRAVERSES/

Asset										
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**	**Location**	**Type**	**AK**	**CFM(1)**	**CFM(2)**
RETURN TRAVERSE RTU1	22X20	1390	1456	1456	104.7					
RETURN TRAVERSE RTU2	44X14	500	522	522	104.4					
SUPPLY TRAVERSE RTU1	24X22	3850	3782	3782	98.2					
SUPPLY TRAVERSE RTU2	30X12	2050	2036	2036	99.3					
Total		7790		7796	100.08%					

Completed By: Chistian Moller on 06/25/2025

RTU1/KITCHEN

Asset										
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**	**Location**	**Type**	**AK**	**CFM(1)**	**CFM(2)**
SGRD1	8"	200	-	215	107.5	DOOR	H3	1	86	77
SGRD2	10"	345	-	312	90.4	KITCHEN	A3	1	266	236
SGRD3	12"	470	-	426	90.6	KITCHEN	A4	1	355	316
SGRD4	12"	470	-	451	96.0	KITCHEN	A4	1	452	402
SGRD5	12"	470	-	436	92.8	KITCHEN	A5	1	631	561
SGRD6	12"	470	-	454	96.6	KITCHEN	A4	1	695	618
SGRD7	12"	470	-	433	92.1	KITCHEN	A4	1	634	564
SGRD8	6"	90	-	90	100.0	OFFICE	A2	1	224	199
SGRD9	8"	175	-	158	90.3	DRY STORAGE	A2	1	147	136
SGRD10	8"	150	-	158	105.3	ENTRY	H3	1	200	178
SGRD11	8"	320	-	334	104.4	DRY STORAGE	A3	1	311	277
SGRD12	6"	70	-	76	108.6	WASH ROOM	A11	1	104	93
SGRD13	6"	75	-	75	100.0	WOMENS RR	B1	1	79	70
SGRD14	6"	75	-	82	109.3	MENS RR	B1	1	72	64
Total		3850		3700					4256	3791

RTU2/DINING

Asset										
Asset Name	Size	DESIGN CFM	VEL(1)	FINAL CFM	% to design	Location	Type	AK	CFM(1)	CFM(2)
SGRD1	6"	100	-	102	102.0	DINING	P1	1	115	75
SGRD2	6"	100	-	97	97.0	DINING	P1	1	144	121
SGRD3	6"	100	-	95	95.0	DINING	P1	1	162	78
SGRD4	6"	100	-	93	93.0	DINING	P1	1	132	82
SGRD5	6"	100	-	98	98.0	DINING	P1	1	167	111
SGRD6	6"	170	-	182	107.1	DINING	P1	1	202	182
SGRD7	6"	100	-	101	101.0	DINING	P1	1	191	132
SGRD8	6"	100	-	103	103.0	DINING	P1	1	221	144
SGRD9	28X12	170	-	157	92.4	DINING	A2	1	201	122
SGRD10	28X12	170	-	184	108.2	DINING	A2	1	173	184
SGRD11	28X12	100	-	97	97.0	DINING	A2	1	251	130
SGRD12	28X12	100	-	99	99.0	DINING	A2	1	167	134
SGRD13	6"	100	-	91	91.0	DINING	L1	1	228	92
SGRD14	6"	100	-	90	90.0	DINING	P1	1	182	85
SGRD15	6"	100	-	95	95.0	DINING	P1	1	223	117
SGRD16	8"	170	-	154	90.6	DINING	H	1	174	101
SGRD17	6"	85	-	84	98.8	DINING	H1	1	90	126
SGRD18	6"	85	-	80	94.1	DINING	H1	1	109	80
Total		2050		2002					3132	2096

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-080-VG	G-080-VG-1-17-X
Serial Num	-	26273872 25C
Type	DOWNBLAST	UPBLAST
Configuration	VERTICAL	VERTICLE

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	.10	0.10
Motor Rpm	1680	1750
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.38
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	300	274
Fan RPM	-	DD/100%
Fan Rotation	-	CCW
Motor RPM	-	DD/100%
System SetPt	-	100%
RL Voltage	-	NR
RL Amperage	-	1.2
Total ESP	.50"	0.28”
Fan Inlet SP	-	-0.28”
Fan Discharge SP	-	ATM

Completed By: Chistian Moller on 06/24/2025

Unit Data - PHOTO LOG

06/23/2025

National TAB

Project:06-23-25 WHATABURGER #1586 INDIAN LAND, SC

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	WOMENS RR	F1	6"	150	1	122	138	138	92.0
EGRD2	MENS RR	F1	6"	150	1	118	136	136	90.7
Total				300		240	274	274	91.33%

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:GRILL HOOD FAN

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-140-7-VG-1-22-G
Serial Num	-	26276046 25C
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICLE

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1.00	0.75
Motor Rpm	1517	1518
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	5.4
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1994	1763
Fan RPM	-	DD-100%
Fan Rotation	-	CW
Motor RPM	-	DD/100%
System SetPt	-	100%
RL Voltage	-	NR
RL Amperage	-	5.2
Total ESP	1.00"	0.54”
Fan Inlet SP	-	-0.54”
Fan Discharge SP	-	ATM

Completed By: Chistian Moller on 06/23/2025

Unit Data - PHOTO LOG

06/23/2025

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:FRYER HOOD FAN

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-5-VG-1-19-G
Serial Num	-	26276081 25C
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICLE

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	.10	0.5
Motor Rpm	1725	1725
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1216	1317
Fan RPM	-	DD/88%
Fan Rotation	-	CW
Motor RPM	-	DD/88%
System SetPt	-	88%
RL Voltage	-	NR
RL Amperage	-	3.5
Total ESP	.75"	0.85”
Fan Inlet SP	-	-0.85”
Fan Discharge SP	-	ATM

Completed By: Chistian Moller on 06/23/2025

Unit Data - PHOTO LOG

06/23/2025

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:GRILL HOOD

Unit Data		
	Design	**Actual**
MFG	NA	H&K INTERNATIONAL
Model Num	NA	HKD027
Job / Serial Num	-	8157746-001
Type	-	TYPE I ISLAND
Hood length	-	83”
Hood Width	-	30”

Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	12X16
Filter Qty 1	-	8
Filter AK factor size 1	-	1.16
Filter Total AK Area	-	9.28
Filter1 FPM	-	168
Filter2 FPM	-	191
Filter3 FPM	-	182
Filter4 FPM	-	194
Filter5 FPM	-	165
Filter6 FPM	-	205
Filter7 FPM	-	214
Filter8 FPM	-	201
Filter Ave FPM(corr)	-	190
CFM	1994	1763

Cooking Equipment	
	Actual
Item 1	GRILL

Completed By: Chistian Moller on 06/23/2025

Notes:
KEF-1 IS RUNNING AT MAX SPEED, CFM'S FOR THE HOOD CANNOT BE INCREASED.

Written By: Chistian Moller on 06/23/2025

Unit Data - PHOTO LOG

06/23/2025

National TAB

Project: 06-23-25 WHATABURGER #1586 INDIAN LAND, SC

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	NA	H&K INTERNATIONAL
Model Num	NA	HKD023
Job / Serial Num	-	8158763-001
Type	-	CANOPY TYPE II
Hood length	-	73"
Hood Width	-	23"

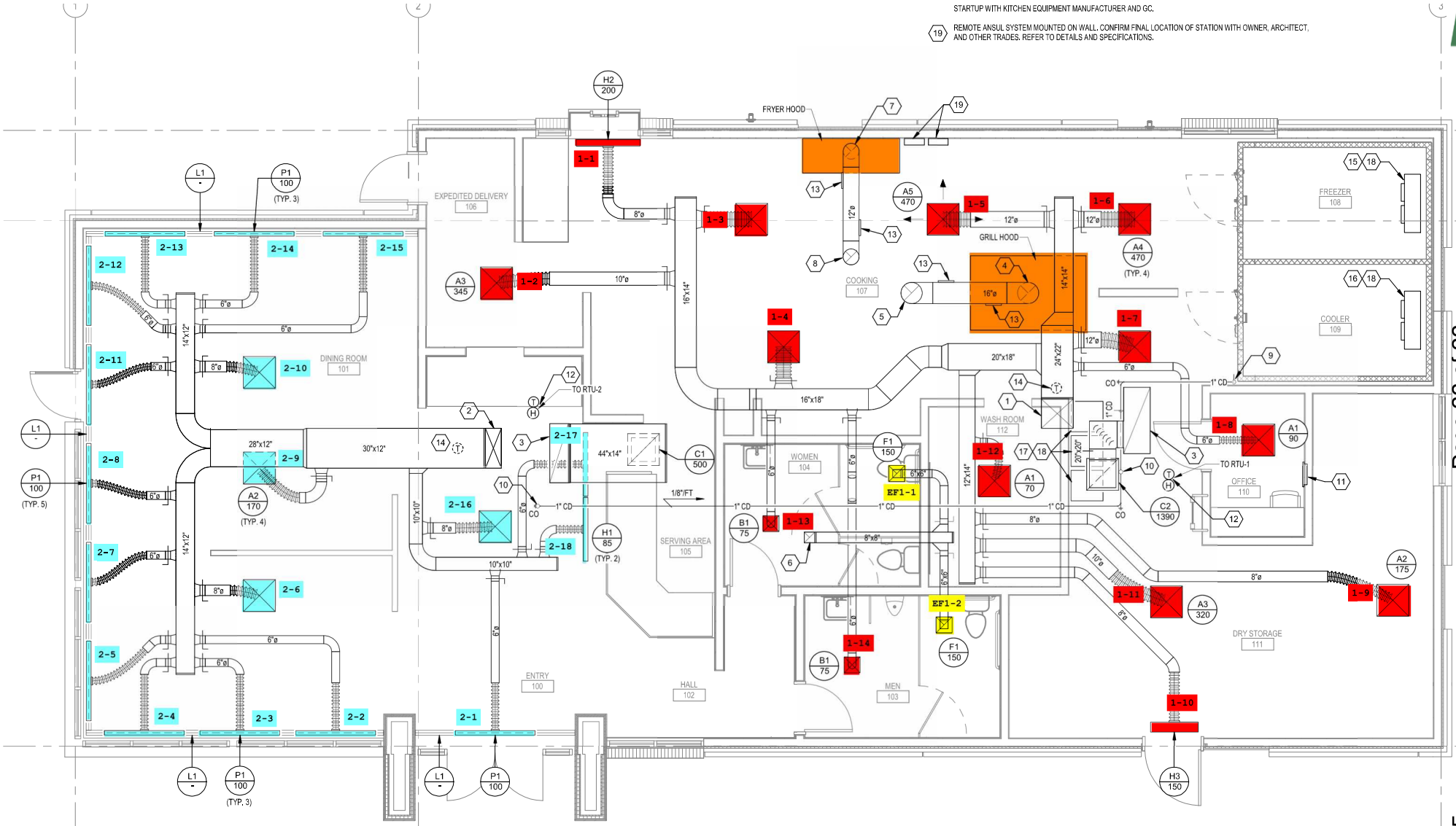
Test Data Exhaust		
	Design	**Actual**
Filter Type	-	BAFFLE
Filter Size 1	-	12X16
Filter Qty 1	-	4
Filter AK factor size 1	-	1.16
Filter Total AK Area	-	4.64
Filter1 FPM	-	280
Filter2 FPM	-	296
Filter3 FPM	-	292
Filter4 FPM	-	271
Filter Ave FPM(corr)	-	284
CFM	1216	1317

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Chistian Moller on 06/23/2025

Unit Data - PHOTO LOG

06/23/2025


STARTUP WITH KITCHEN EQUIPMENT MANUFACTURER AND GC.
19 REMOTE ANSUL SYSTEM MOUNTED ON WALL. CONFIRM FINAL LOCATION OF STATION WITH OWNER, ARCHITECT, AND OTHER TRADES. REFER TO DETAILS AND SPECIFICATIONS.
FRYER HOOD
GRILL HOOD
EXPEDITED DELIVERY 106
DINING ROOM 101
COOKING 107
SERVING AREA 105
ENTRY 100
HALL 102
WOMEN 104
MEN 103
WASH ROOM 112
FREEZER 108
COOLER 109
OFFICE 110
DRY STORAGE 111
TO RTU-1
TO RTU-2
EF1-1
EF1-2
1-1
1-2
1-3
1-4
1-5
1-6
1-7
1-8
1-9
1-10
1-11
1-12
1-13
1-14
2-1
2-2
2-3
2-4
2-5
2-6
2-7
2-8
2-9
2-10
2-11
2-12
2-13
2-14
2-15
2-16
2-17
2-18

Date: 7/1/2025