Report By:

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

Report: 1547 TAB REPORT

Function: Test, Adjust, & Balance

Date: 07/24/2025

Completed By: National TAB

PROJECT

07-21-25 WHATABURGER #1547 DULUTH, GA

1695 PLEASANT HILL RD

DULUTH , GA

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

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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 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

- DIFFUSER 1-7 IS THE WRONG TYPE
- DUCTWORK INSULATION
- EF INSULATION
- KEF GREASE TRAPS
- KEF2 GREASE DUCT
- KEF2 NEEDS FIRE CAULKING
- RESTROOM RETURNS ARE THE WRONG SIZE
- RTU FILTERS ARE DIRTY
- SEISMIC CLIPS

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : DIFFUSER 1-7 IS THE WRONG TYPE

Description : The diffuser server over hood one is supposed to blow in three directions, with the side blowing to the hood blocked off. The installed diffuser is unable to achieve that. The diffuser should be A5, but A4 was installed.

Created By : National TAB

Assigned To : National TAB - Ben Searles

Status : Open

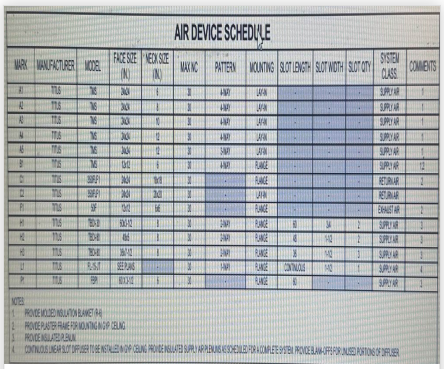
Priority : Medium

Asset Tag :

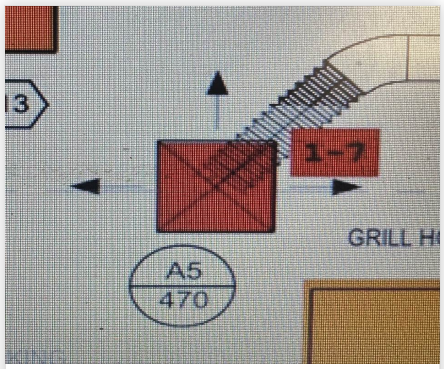
Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025



07/24/2025



07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : DUCTWORK INSULATION

Description : The initial drops and returns for both RTUs are not externally insulated. The return duct is also not internally insulated, and the technician was unable to verify if the supply was internally insulated either.

Created By :	National TAB	**Assigned To :**	National TAB - Ben Searles
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	07/24/2025 - Ben Searles - National TAB		

Project Issue File Details

07/24/2025

07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : EF INSULATION
Description : The restroom fan's ductwork is not internally or externally insulated.

Created By : National TAB
Assigned To : National TAB - Ben Searles
Status : Open
Priority : Medium
Asset Tag :
Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025

07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : KEF GREASE TRAPS
Description : The grease traps for both kitchen exhaust fans are not installed.

Created By : National TAB
Assigned To : National TAB - Ben Searles
Status : Open
Priority : Medium
Asset Tag :
Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : KEF2 GREASE DUCT

Description : The grease duct does not align with the intake of KEF2. This discrepancy did not appear to affect the balance, as the technician was able to achieve the design airflow while staying below FLA.

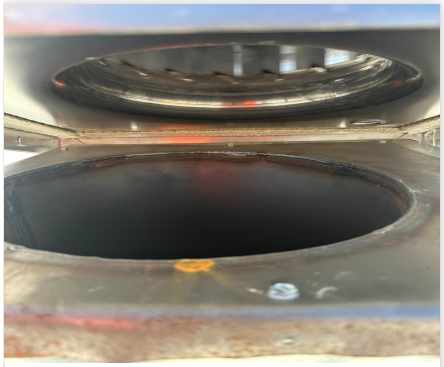
Created By : National TAB **Assigned To :** National TAB - Ben Searles

Status : Open

Priority : Medium **Asset Tag :**

Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details



07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : KEF2 NEEDS FIRE CAULKING

Description : The grease duct for KEF2 is not centered with the curb, causing the duct to end short on one side, with a lip under the fan itself. This lip can fill with grease and could become a major fire hazard.

Created By : National TAB

Assigned To : National TAB - Ben Searles

Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : RESTROOM RETURNS ARE THE WRONG SIZE

Description : The restroom return grilles are 6X6 instead of the 12X12 that is called for in the schedule. The EF has been balanced with the 6X6 returns. Seek ME's approval for the size difference on the grilles. If the ME says the grilles will need to be 12X12, the fan may need to be rebalanced.

Created By : National TAB

Assigned To : National TAB - Ben Searles

Status : Open

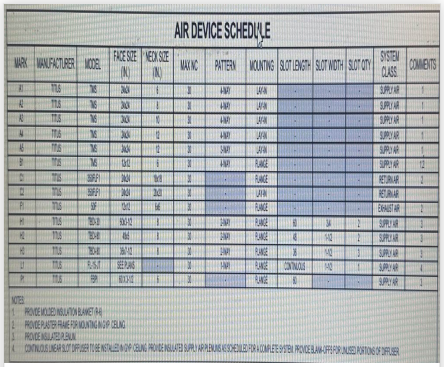
Priority : Low

Asset Tag :

Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025



07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : RTU FILTERS ARE DIRTY

Description : At the time of inspection, both RTUs had dirty filters that will need to be replaced.

Created By :	National TAB	**Assigned To :**	National TAB - Ben Searles
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	07/24/2025 - Ben Searles - National TAB		

Project Issue File Details

07/24/2025

07-21-25 WHATABURGER #1547 DULUTH, GA

Project Issue Information

Issue Name : SEISMIC CLIPS

Description : The seismic clips are fastened to the curb, but are not attached to either RTU.

Created By : National TAB

Assigned To : National TAB - Ben Searles

Status : Open

Priority : High

Asset Tag :

Originated Date : 07/24/2025 - Ben Searles - National TAB

Project Issue File Details

07/24/2025

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	KITCHEN	3850	3919	1390	1332	2460	2587	63.9%	66.0%						
RTU-2	DINING	2050	2152	500	458	1550	1694	75.6%	78.7%						
KEF-1	GRILL HOOD											1995	2028		
KEF-2	FRYER HOOD											1216	1280		
EF-1	RESTROOMS													300	302
TOTALS		5900	6071	1890	1790	4010	4281			0	0	3211	3308	300	302

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	4281
TOTAL EXHAUST	3511	3610
NET AIRFLOW	499	671

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.017
SIDE	0.015
REAR	0.013
AVERAGE	**0.015**

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

07-21-25 WHATABURGER #1547 DULUTH, GA

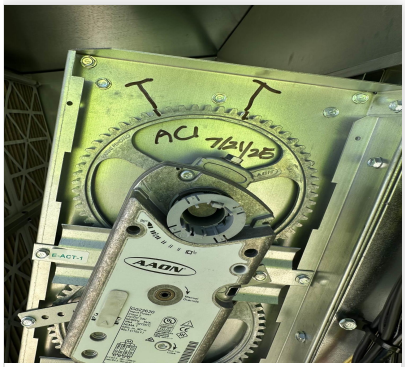
CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	07/15/2025 - Tara Metcalf - National TAB		
Completed Date :	07/24/2025 - Ben Searles - 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:	
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:	



07/24/2025

07/24/2025

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:	

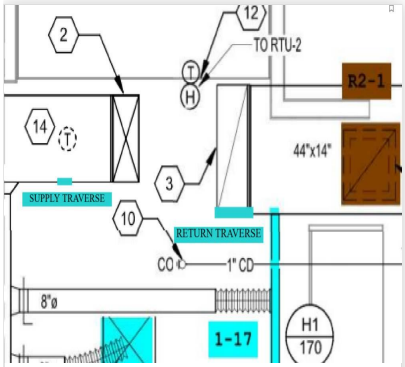
Screenshot of the GRD marked up with supply and return traverse locations for RTU-1 (Add picture here)

Comment:

- Open Screenshot_2025_07_24_171717_295901516.pdf
07/24/2025

Screenshot of the GRD marked up with supply and return traverse locations for RTU-2 (Add picture here)

Comment:



07/24/2025

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:	

07-21-25 WHATABURGER #1547 DULUTH, GA

CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	07/15/2025 - Tara Metcalf - National TAB		
Completed Date :	07/22/2025 - Ben Searles - 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:	

07-21-25 WHATABURGER #1547 DULUTH, GA

CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	07/15/2025 - Tara Metcalf - National TAB		
Completed Date :	07/22/2025 - Ben Searles - 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?	Pass
Comment:	

07-21-25 WHATABURGER #1547 DULUTH, GA

CheckList Information

Name :	04: Final Checks	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	07/15/2025 - Tara Metcalf - National TAB		
Completed Date :	07/24/2025 - Ben Searles - 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:

GRILLS AND FRYERS

List smoke candle type used

Comment:

N/A - The technician watched the smoke capture from the cookware

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	07/22/2025

Comment:

TAB tech name / Firm

Comment:

BEN S / NTAB

Site super name / Firm

Comment:

SHANNON / WH BASS

Owner representative name / Firm (if Applicable)

Comment:

WHATABURGER

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:

FRONT: 0.017” SIDE: 0.015” BACK: 0.013”

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

Comment:

NO OBVIOUS AREAS THAT ARE NOT SEALED

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202503-BNGP121645
Model Num	RNA-020-C-A-8-BAB04-CB1L0	RNA-020-C-A-8-BAB04-CB1L0
Num OA Filters 1	-	3
OA Filter Size 1	-	18.25X22
Num Final Filter 1	-	6
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	3	3
Motor Rpm	1034	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	10.6

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	4055
SF CFM	3850	3919
SF RPM	-	936
MOTOR RPM	-	936
RA CFM (Traverse)	-	1435
RA CFM	1390	1332
OA CFM	2460	2587
RL Voltage	-	178 / 178 / 179
RL Amperage	-	5.5 / 5.7 / 5.9
SF System SetPt	-	48 HZ
RA Damper Position	-	[1]
Min OA Damper Position	-	[1]
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.25”
Fan Suction SP	-	-0.51”
Fan Discharge SP	-	0.43”
Total ESP	.75"	0.68”
Fan Total SP	-	0.94”

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

Completed By: Ben Searles on 07/22/2025

Notes:
[1] OA DAMPER HAS BEEN SET MANUALLY BY TECHNICIAN

Written By: Ben Searles on 07/22/2025

Unit Data - PHOTO LOG

07/21/2025

National TAB

Project:07-21-25 WHATABURGER #1547 DULUTH, GA

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	ENTRY	H3	8"	150	1.43	155	144	153	102.0
SGRD2	DRY STORAGE	A3	10"	320	1	215	316	299	93.4
SGRD3	DRY STORAGE	A2	8"	175	1	210	177	185	105.7
SGRD4	OFFICE	A1	6"	90	1	174	83	89	98.9
SGRD5	COOKING	A4	12"	470	1	733	384	476	101.3
SGRD6	KITCHEN	A4	12"	470	1	590	408	499	106.2
SGRD7	COOKING	A4	12"	470	1	669	422	474	100.9
SGRD8	BOH	A4	12"	470	1	476	435	497	105.7
SGRD9	COOKING	H2	8"	200	1.43	94	186	195	97.5
SGRD10	EXPEDITED DELIVERY	A3	10"	345	1	372	332	348	100.9
SGRD11	COOKING	A4	12"	470	1	491	398	484	103.0
SGRD12	WOMENS RR	B1	6"	75	1	103	69	75	100.0
SGRD13	WASH ROOM	A1	6"	70	1	112	70	75	107.1
SGRD14	MENS RR	B1	6"	75	1	101	79	70	93.3
Total				3850		4495	3503	3919	101.79%

Diffuser Ret/Exh (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	KITCHEN	C2	20X28	1390	1	942	1306	1306	94.0
Total				1390		942	1306	1306	93.96%

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202503-BNGZ121632
Model Num	RN-011-8-0-GB04-3F9	RN-011-8-0-GB04-3F9
Num OA Filters 1	-	2
OA Filter Size 1	-	17X23.25
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	2	2
Motor Rpm	1170	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Test Data		
	Design	**Actual**
SF CFM (Traverse)	-	2235
SF CFM	2050	2152
SF RPM	-	1170
MOTOR RPM	-	1170
RA CFM (Traverse)	-	565
RA CFM	500	458
OA CFM	1550	1694
RL Voltage	-	150 / 151 / 150
RL Amperage	-	3.5 / 3.5 / 3.5
SF System SetPt	-	60 HZ
RA Damper Position	-	[1]
Min OA Damper Position	-	[1]
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.15”
Fan Suction SP	-	-0.39”
Fan Discharge SP	-	0.18”
Total ESP	.75"	0.33”
Fan Total SP	-	0.57”

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

Completed By: Ben Searles on 07/22/2025

Notes:
[1] OA DAMPER HAS BEEN SET MANUALLY BY TECHNICIAN

Written By: Ben Searles on 07/22/2025

Unit Data - PHOTO LOG

07/21/2025

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRY	P1	6"	100	0.33	105	106	109	109.0
SGRD2	DINING	P1	6"	100	0.33	62	102	106	106.0
SGRD3	DINING	P1	6"	100	0.33	106	96	99	99.0
SGRD4	DINING	P1	6"	100	0.33	98	95	102	102.0
SGRD5	DINING	P1	6"	100	0.33	72	105	108	108.0
SGRD6	DINING	P1	6"	100	0.33	91	104	109	109.0
SGRD7	DINING	P1	6"	100	0.33	46	95	100	100.0
SGRD8	DINING	P1	6"	100	0.33	139	98	106	106.0
SGRD9	DINING	P1	6"	100	0.33	56	94	108	108.0
SGRD10	DINING	P1	6"	100	0.33	122	87	104	104.0
SGRD11	DINING	P1	6"	100	0.33	63	81	99	99.0
SGRD12	DINING	P1	6"	100	0.33	90	107	110	110.0
SGRD13	DINING	A2	8"	170	1	175	154	184	108.2
SGRD14	DINING	A2	8"	170	1	72	71	158	92.9
SGRD15	DINING	A2	8"	170	1	168	172	185	108.8
SGRD16	DINING	A2	8"	170	1	219	154	179	105.3
SGRD17	DINING	H1	8"	170	0.33	165	152	186	109.4
Total				2050		1849	1873	2152	104.98%

Diffuser Ret/Exh (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	DINING	C1	44X14	500	1	831	522	522	104.4
Total				500		831	522	522	104.4%

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset										
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**	**VEL(1)**
SGRD1	ENTRY	H3	8"	150	1.43	155	144	153	102.0	
SGRD2	DRY STORAGE	A3	10"	320	1	215	316	299	93.4	
SGRD3	DRY STORAGE	A2	8"	175	1	210	177	185	105.7	
SGRD4	OFFICE	A1	6"	90	1	174	83	89	98.9	
SGRD5	COOKING	A4	12"	470	1	733	384	476	101.3	
SGRD6	KITCHEN	A4	12"	470	1	590	408	499	106.2	
SGRD7	COOKING	A4	12"	470	1	669	422	474	100.9	
SGRD8	BOH	A4	12"	470	1	476	435	497	105.7	
SGRD9	COOKING	H2	8"	200	1.43	94	186	195	97.5	
SGRD10	EXPEDITED DELIVERY	A3	10"	345	1	372	332	348	100.9	
SGRD11	COOKING	A4	12"	470	1	491	398	484	103.0	
SGRD12	WOMENS RR	B1	6"	75	1	103	69	75	100.0	
SGRD13	WASH ROOM	A1	6"	70	1	112	70	75	107.1	
SGRD14	MENS RR	B1	6"	75	1	101	79	70	93.3	
Total				3850		4495	3503	3919	101.79%	

RTU2/DINING

Asset										
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**	**VEL(1)**
SGRD1	ENTRY	P1	6"	100	0.33	105	106	109	109.0	
SGRD2	DINING	P1	6"	100	0.33	62	102	106	106.0	
SGRD3	DINING	P1	6"	100	0.33	106	96	99	99.0	
SGRD4	DINING	P1	6"	100	0.33	98	95	102	102.0	
SGRD5	DINING	P1	6"	100	0.33	72	105	108	108.0	
SGRD6	DINING	P1	6"	100	0.33	91	104	109	109.0	
SGRD7	DINING	P1	6"	100	0.33	46	95	100	100.0	
SGRD8	DINING	P1	6"	100	0.33	139	98	106	106.0	
SGRD9	DINING	P1	6"	100	0.33	56	94	108	108.0	
SGRD10	DINING	P1	6"	100	0.33	122	87	104	104.0	
SGRD11	DINING	P1	6"	100	0.33	63	81	99	99.0	
SGRD12	DINING	P1	6"	100	0.33	90	107	110	110.0	
SGRD13	DINING	A2	8"	170	1	175	154	184	108.2	
SGRD14	DINING	A2	8"	170	1	72	71	158	92.9	
SGRD15	DINING	A2	8"	170	1	168	172	185	108.8	
SGRD16	DINING	A2	8"	170	1	219	154	179	105.3	
SGRD17	DINING	H1	8"	170	0.33	165	152	186	109.4	
Total				2050		1849	1873	2152	104.98%	

TRAVERSES/

Asset										
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**	**VEL(1)**
RETURN TRAVERSE - RTU1	-	-	20X28	1390	-	-	-	1435	103.2	369
RETURN TRAVERSE - RTU2	-	-	44X14	500	-	-	-	565	113.0	132
SUPPLY TRAVERSE - RTU1	-	-	22X24	3850	-	-	-	4055	105.3	1105
SUPPLY TRAVERSE - RTU2	-	-	30X12	2050	-	-	-	2235	109.0	894
Total				7790				8290	106.42%	

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National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	GREENHECK	CAPTIVEAIRE
Model Num	G-080-VG	DR12HFA
Serial Num	-	7328416
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO
Frame	-	N/L
Horsepower	.10	1/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	300	302
Fan RPM	1680	1068
Fan Rotation	-	CCW
Motor RPM	-	1068
System SetPt	-	55%
RL Voltage	-	119
RL Amperage	-	0.2
Total ESP	.50"	0.25”
Fan Inlet SP	-	-0.25”
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG

07/21/2025

National TAB

Project:07-21-25 WHATABURGER #1547 DULUTH, GA

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	RESTROOM	F1	12X12	150	1	218	137	164	109.3
EGRD2	RESTROOM	F1	12X12	150	1	190	100	138	92.0
Total				300		408	237	302	100.67%

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:GRILL HOOD FAN

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-140-VG
Serial Num	-	26525693
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARIGREEN
Frame	-	N/L
Horsepower	1.00	1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	7.0
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	1994	2028
Fan Rotation	-	CW
System SetPt	-	6 - DIAL
RL Voltage	-	214
RL Amperage	-	2.3
Total ESP	1.00"	0.75”
Fan Inlet SP	-	-0.75”
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG

07/21/2025

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:FRYER HOOD FAN

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-VG
Serial Num	-	26525695
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARIGREEN
Frame	-	N/L
Horsepower	.50	1/2
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	1216	1280
Fan Rotation	-	CW
System SetPt	-	6.5 DIAL
RL Voltage	-	214
RL Amperage	-	1.5
Total ESP	.75"	0.79”
Fan Inlet SP	-	-0.79”
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG

07/21/2025

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	H&K	H&K
Model Num	MH16346	HKD023
Job / Serial Num	-	8157811-001
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	73"	73"
Hood Width	22"	26"

Test Data Exhaust		
	Design	**Actual**
Filter Type	KASON TRAPPER SS	FLAME GARD
Filter Size 1	12X16	12X16
Filter Size 2	12X20	12X20
Filter Qty 1	3	3
Filter Qty 2	1	1
Filter AK factor size 1	1.16	1.16
Filters AK factor size 2	1.5	1.5
Filter Total AK Area	5.32	4.98
Filter1 FPM	-	245
Filter2 FPM	-	269
Filter3 FPM	-	278
Filter4 FPM	-	235
Filter Ave FPM(corr)	-	257
CFM	1216	1280

Cooking Equipment	
	Actual
Item 1	FRYER

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Unit Data - PHOTO LOG

07/21/2025

National TAB

Project: 07-21-25 WHATABURGER #1547 DULUTH, GA

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:GRILL HOOD

Unit Data		
	Design	**Actual**
MFG	H&K	H&K
Model Num	NA	HKD027
Job / Serial Num	-	8162643-001
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	86"	87"
Hood Width	56"	56"

Test Data Exhaust		
	Design	**Actual**
Filter Type	KASON TRAPPER SS FILTER	FLAME GARD
Filter Size 1	12X20	12X20
Filter Qty 1	2	8
Filter AK factor size 1	1.5	1.5
Filter Total AK Area	-	12
Filter1 FPM	-	155
Filter2 FPM	-	172
Filter3 FPM	-	187
Filter4 FPM	-	162
Filter5 FPM	-	163
Filter6 FPM	-	188
Filter7 FPM	-	179
Filter8 FPM	-	148
Filter Ave FPM(corr)	-	169
CFM	1994	2028

Cooking Equipment	
	Actual
Item 1	GRILL

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Unit Data - PHOTO LOG

07/21/2025