Report By:

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

NATIONAL TAB

Comfort. Under control.

Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 12/07/2022

PROJECT

12-05 FREDDY'S WILLIAMSBURG, VA

NEED

WILLIAMSBURG, VA

Client

HCI Hospitality

520 McCall Road

Manhattan, KS 66502

National TAB

Project: 12-05 FREDDY'S WILLIAMSBURG, VA

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.

DOAS w/ Diffusers

Each of the DOAS were measured at their terminal devices or via traverse to establish a total flow for that unit. Each DOAS 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.

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12-05 FREDDY'S WILLIAMSBURG, VA

Project Issue Information

Issue Name : Hood alarm “Broken Temp sensor”

Description : The hood displayed a “ BROKEN TEMP SENS #01” alarm.

Created By : National TAB **Assigned To :** National TAB - Will Turnbough

Status : Open

Originated Date : 12/07/2022 - David Annan - National TAB

Project Issue File Details

FuseITf597c87225fa48....

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	DINING	5000	4890	4128	4011	872	879	17.4%	18.0%						
DOAS-1	KITCHEN	2900	2827	0	0	2900	2827	100.0%	100.0%						
KEF-1	HOOD 1											1600	1620		
KEF-2	HOOD 2											775	792		
KEF-3	HOOD 2											525	552		
EF-1	RESTROOM													75	181
EF-2	RESTROOM													75	107
TOTALS		7900	7717	4128	4011	3772	3706			0	0	2900	2964	150	288

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3772	3706
TOTAL EXHAUST	3050	3252
NET AIRFLOW	722	454

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0182
SIDE	0.0172
REAR	0.0196
AVERAGE	**0.0183**

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. ✓

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12-05 FREDDY'S WILLIAMSBURG, VA

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

STORE FRONT

FuseIT4c10a97f5cce4f....

RTU-1

FuseIT2bb0ffcfc4eb41....

DOAS-1

FuseIT5e022fd6b9a04a....

KEF-1

KEF-2

FuseITd5e3c586f30a41....

KEF-3

FuseIT2a77408667df41....

EF-1

EF-2

FuseITd394022048c24b....

HOOD-1

FuseIT5aa2fce6052347....

HOOD-2

FuseIT462bb007f32b48....

HOOD-3

FuseITcec4792a3bd141....

Notes/Comments :

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CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	Yes
All hood filters installed and accounted for?	Yes
Hoods are wired and have power?	Yes
Hood is free of alarms?	Yes
Thermostats have power?	Yes
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

Notes/Comments :

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12-05 FREDDY'S WILLIAMSBURG, VA

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's	
Economizers are assembled and functional?	
DCV Max damper opening position is set to minimum?	Yes
Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Motors are all operating below the FLA rating?	Yes
Are belts tight?	Yes
If direct drive unit is the speed controller working.	Yes
Is gas piping installed and valves turned on?	Yes
Unit free of noticeable noise and vibration	Yes
EF's	
Rotation is correct?	Yes
Belts are tight?	EF's are direct drive
Grease cup installed on hood fan?	Yes
Hinge kit installed installed on hood fan?	Yes
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes

Flex conduit is long enough so that fan can be completely tilted back?	Yes
There is no major leakage around base of fan?	No leakage
Is the motor operating below the motor FLA rating?	Yes
For restroom fan(s) is the back draft damper installed and can it fully open?	Yes
Unit free of noticeable noise and vibration?	Yes
MUA	
Rotation is correct?	NA
Gas piping is installed and valves are in on position?	NA
Heater tested and is functional?	NA
Internal motorized damper is fully opening?	NA
Motor is operating below the FLA rating?	NA
Unit free of noticeable noise and vibration?	NA
HOODS	
Kitchen equipment installed in proper places?	Yes
Can kitchen equipment be turned on for final smoke test?	
Griddle is completely centered underneath hood?	Yes
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes
PICTURES TAKEN OF:	
All Issues	Yes
Each Piece of equipment	Yes
Each Hood	Yes
Front of Store	Yes

Notes/Comments :

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CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	Yes
Is space comfortable in all areas?	Yes
Is the space free of ventilation noise?	Yes
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	RTU-1 diffuser total and unit design total did not match and the diffusers were proportionately balanced.

Notes/Comments :

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12-05 FREDDY'S WILLIAMSBURG, VA

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	No
List smoke candle type used	S102 45 Sec Emitter
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	12/05/2022
TAB tech name / Firm	David Annan/ National TAB
Site super name / Firm	Patrick Licari/ Independence Construction
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	Front: 0.0182" Rear: 0.0196"
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Yes
Thermostats are programmed?	
Thermostats Schdedules: Program all thermostats to following settings:	

All three thermostats have correct time/date? (if not set correctly)	Yes
Occupied Time: 8am-11:55pm	Yes
Occupied Fan ON	Yes
Occupied cooling 74	Yes
Occupied heating 68	Yes
Unoccupied Time 11:55pm-8am	Yes
Unoccupied Fan Auto	Yes
Unoccupied cooling 79	Yes
Unoccupied heating 63	Yes
Set a Partial Screen Lock for Thermostats (i.e., make sure temperature is adjustable but not schedule)	Yes
Password is set to 999 for Partial Screen Lock?	Yes

RTU Economizers

Note: These instructions are for Lennox units. There are similar settings for other OEMs. Call office for assistance if needed.

Enthalpy is set to "D" for all three units	Unit is Trane and was set to "E"
"DCV Set" dials turned all the way to the left (counter clockwise)	Yes
"DCV Max" dials turned all the way to the left (counter clockwise)	Yes

Notes/Comments :

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: AHU/RTU

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Asset: DOAS1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	5158876
Model Num	CASRTU3-I.300-18-20T-DOAS	CASRTU3-I.300-18-20T-DOAS
Type	DOAS	DOAS
Configuration	VERTICAL	Vertical
Num OA Filters 1	-	4
OA Filter Size 1	-	16X25X2
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	Westinghouse
Frame	-	184T
Horsepower	2	2
Motor Rpm	-	1165
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	7.51

Drive Data		
	Design	**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	2900	2827
SF RPM	1105	1077
RA CFM	0	0
OA CFM	2900	2827
RL Voltage	-	212/213/212
RL Amperage	-	5.8 "VFD"
SF Rotation	-	CW
RA Damper Position	-	0%
Min OA Damper Position	-	100%
Min OA Damper Type	-	OBD

Performance Data		
	Design	**Actual**
Fan Suction SP	-	NA
Fan Discharge SP	-	0.4253"
Total ESP	0.500"	0.4253"
Fan Total SP	-	NA

General		
	Design	**Actual**
Fan Rotation Correct	-	Yes
Unit Filters Clean	-	Yes
Condensate Drain Installed	-	Yes

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Notes: There is no proper location to get fan suction on the DOAS unit.

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Project:12-05 FREDDY'S WILLIAMSBURG, VA

AHU/RTU

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Diffuser Supply (GRD)

DOAS1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	UTLITY	SD2	10"	275	1	88	173	250	90.9
SGRD2	KITCHEN	SD3	10"	275	1	174	225	260	94.5
SGRD3	OFFICE	SD4	8"	155	1	200	238	143	92.3
SGRD4	KITCHEN	SD3	10"	275	1	159	200	263	95.6
SGRD5	KITCHEN	SD3	10"	275	1	223	276	274	99.6
SGRD6	KITCHEN	SD3	10"	275	1	248	301	268	97.5
SGRD7	KITCHEN	SD3	10"	275	1	161	224	252	91.6
SGRD8	KITCHEN	SD3	10"	275	1	208	252	264	96.0
SGRD9	KITCHEN	SD3	10"	275	1	255	306	290	105.5
SGRD10	CUSTOMER SERVICE	SD2	10"	270	1	236	306	283	104.8
SGRD11	CUSTOMER SERVICE	SD3	10"	275	1	234	288	280	101.8

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: AHU/RTU

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Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	TRANE	TRANE
Serial Num	-	223110595D
Model Num	YHD150G3R	YHD150G3R
Type	RTU	RTU
Configuration	VERTICAL	Vertical
Num OA Filters 1	-	1
OA Filter Size 1	-	58X18
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	4
Final Filter Size 2	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	Marathon
Frame	-	56HZ
Horsepower	3	3
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.4

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3 3/4"
Motor Bore Size	-	7/8"
Motor Sheave SetPt	-	2 Turns out
Fan Sheave Size	-	10 7/8"
Fan Sheave Bore	-	1 1/8"
Belt CL Distance	-	22"
Num of Belts	-	1
Belt Size	-	BX66
Belt Alignment	-	Good

Test Data		
	Design	**Actual**
SF CFM	5000	4890
SF RPM	-	642
RA CFM	4128	4011
OA CFM	872	879
RL Voltage	-	212/211/210
RL Amperage	-	9.1/9.3/8.9
SF Rotation	-	CW
RA Damper Position	-	Marked
Min OA Damper Position	-	Marked
Min OA Damper Type	-	SBD
OA Enthalpy Setpt	-	"E"

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.2514"
Fan Suction SP	-	-0.4291"
Fan Discharge SP	-	0.5288"
Total ESP	1.0"	0.78"
Fan Total SP	-	0.96"

General		
	Design	**Actual**
Fan Rotation Correct	-	Yes
Unit Filters Clean	-	Yes
Condensate Drain Installed	-	Yes

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Notes:

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Project:12-05 FREDDY'S WILLIAMSBURG, VA

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	SD1	12"	437	1.12	223	400	400	91.5
SGRD2	DINING	SD1	12"	437	1.12	520	420	420	96.1
SGRD3	DINING	SD1	12"	437	1.12	512	435	435	99.5
SGRD4	ORDERING	SD1	12"	437	1.12	468	438	438	100.2
SGRD5	ORDERING	SD1	12"	437	1.12	361	416	416	95.2
SGRD6	DINING	SD1	12"	437	1.12	242	429	429	98.2
SGRD7	DINING	SD1	12"	437	1.12	282	433	433	99.1
SGRD8	DINING	SD1	12"	437	1.12	184	409	409	93.6
SGRD9	DINING	SD1	12"	437	1.12	302	446	446	102.1
SGRD10	DINING	SD1	12"	437	1.12	349	422	422	96.6
SGRD11	DINING	SD1	12"	437	1.12	413	439	439	100.5
SGRD12	RR HALLWAY	SD5	6"	65	1	101	71	71	109.2
SGRD13	RESTROOM	SD5	6"	60	1	110	62	62	103.3
SGRD14	RESTROOM	SD5	6"	65	1	104	70	70	107.7

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: FAN - Exhaust

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Asset: EF1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	COOK	COOK
Model Num	GC-146	GC-146
Serial Num	-	N/L
Type	CEILING	Ceiling
Configuration	VERTICAL	Vertical

Motor Data		
	Design	**Actual**
Motor MFG	-	Broan
Frame	-	N/L
Horsepower	30.3W	N/L
Motor Rpm	-	N/L
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	1.8
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	75	181
Fan RPM	900	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	High Speed wire
RL Voltage	-	123
RL Amperage	-	1.7
Total ESP	0.25"	0.21"
Fan Inlet SP	-	-0.21"
Fan Discharge SP	-	NA

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: FAN - Exhaust

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Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	COOK	COOK
Model Num	GC-146	GC-146
Serial Num	-	N/L
Type	CEILING	Ceiling
Configuration	VERTICAL	Vertical

Motor Data		
	Design	**Actual**
Motor MFG	-	Broan
Frame	-	N/L
Horsepower	30.3W	N/L
Motor Rpm	-	N/L
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	1.2
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	75	107
Fan RPM	900	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	High speed
RL Voltage	-	124
RL Amperage	-	1.2
Total ESP	0.25"	0.13"
Fan Inlet SP	-	-0.13"
Fan Discharge SP	-	NA

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: FAN - Exhaust

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Asset: KEF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	5158876
Type	UTILITY	Utility Upblast
Configuration	VERTICAL	Vertical

Motor Data		
	Design	**Actual**
Motor MFG	-	Westinghouse
Frame	-	145T
Horsepower	1.0	1
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	3.44
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1600	1620
Fan RPM	1105	1106
Fan Rotation	-	CCW
Motor RPM	-	1106
System SetPt	-	51 HZ
RL Voltage	-	171/171/171
RL Amperage	-	2.9 "VFD"
Total ESP	1.400"	0.8704"
Fan Inlet SP	-	-0.8704"
Fan Discharge SP	-	ATM

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: FAN - Exhaust

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Asset: KEF2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	5158876
Type	UPBLAST	Upblast
Configuration	VERTICAL	Vertical

Motor Data		
	Design	**Actual**
Motor MFG	-	Telco Green
Frame	-	N/L
Horsepower	0.500	0.50
Motor Rpm	-	2000
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	6.3
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	775	792
Fan RPM	1532	1420
Fan Rotation	-	CCW
Motor RPM	-	1420
System SetPt	-	71%
RL Voltage	-	123
RL Amperage	-	2.4
Total ESP	1.250"	1.283"
Fan Inlet SP	-	-1.283"
Fan Discharge SP	-	ATM

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: FAN - Exhaust

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Asset: KEF3 AREA:HOOD 3

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU33HFA	DU33HFA
Serial Num	-	518876
Type	UPBLAST	Upblast
Configuration	VERTICAL	Vertical

Motor Data		
	Design	**Actual**
Motor MFG	-	Telco
Frame	-	N/L
Horsepower	0.333	0.333
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	4.3
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	525	552
Fan RPM	1332	642
Fan Rotation	-	CCW
Motor RPM	-	642
System SetPt	-	38%
RL Voltage	-	123
RL Amperage	-	1.2
Total ESP	0.600"	0.100"
Fan Inlet SP	-	-0.100"
Fan Discharge SP	-	ATM

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: Kitchen Hood Type I

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Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	5158876
Type	TYPE I LOW PROXIMITY	Type I High Proximity
Hood length	96"	96"
Hood Width	54"	54"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	Captrate Solo
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.1	8.1
Filter1 FPM	-	-196
Filter2 FPM	-	-210
Filter3 FPM	-	-205
Filter4 FPM	-	-198
Filter5 FPM	-	-190
Filter Ave FPM(corr)	-	-200
CFM	1600	1620

Cooking Equipment		
	Design	**Actual**
Item 1	-	Grill

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	5158876
Type	TYPE I LOW PROXIMITY	Type I High Proximity
Hood length	60"	60"
Hood Width	54"	54"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	Captrate Solo
Filter Size 1	16X16	16X16
Filter Qty 1	3	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	4.86	4.86
Filter1 FPM	-	-169
Filter2 FPM	-	-159
Filter3 FPM	-	-162
Filter Ave FPM(corr)	-	-163
CFM	775	792

Cooking Equipment		
	Design	**Actual**
Item 1	-	Fryer

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Project: 12-05 FREDDY'S WILLIAMSBURG, VA

System/Unit: Kitchen Hood Type II

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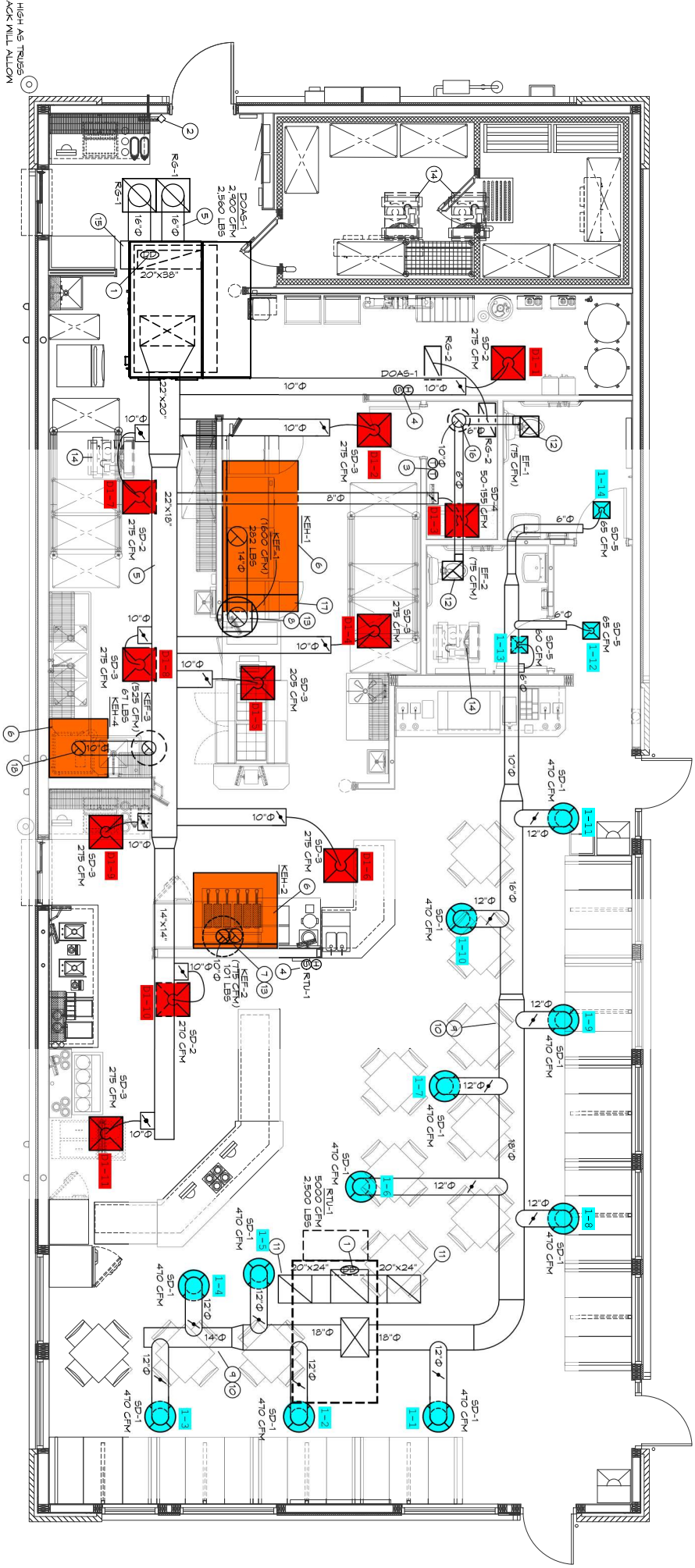
Asset: HD3 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	4224 VHB-G	4224 VHB-G
Serial Num	-	5158876
Hood length	42"	42"
Hood Width	42"	42"

Test Data		
	Design	**Actual**
Exhaust CFM	525	552

Completed By: David Annan

Notes:


MECHANICAL FLOOR PLAN
SCALE: 1/4" = 1'-0"
NORTH
DOAS-1
2,400 CFM
2,560 LBS
RG-1
RG-2
SD-1
410 CFM
SD-2
275 CFM
SD-3
275 CFM
SD-3
205 CFM
SD-4
50-155 CFM
SD-5
65 CFM
EF-1
(75 CFM)
EF-2
(75 CFM)
KEF-1
(1600 CFM)
262 LBS
KEF-2
(1000 CFM)
101 LBS
KEF-3
(525 CFM)
67 LBS
KEH-1
KEH-2
KEH-4
RTU-1
5000 CFM
2,500 LBS
20"x38"
20"x24"
22"x20"
22"x18"
14"x14"