

Report By:

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



Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 01/19/2026
Completed By: National TAB

PROJECT
01-19-26 WHATABURGER #1648
LEVELLAND, TX

705 TX-114

LEVELLAND, TX 79336

Client

Whataburger Restaurants
300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

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Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX
Function: Test, Adjust, & Balance

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.

CheckList List

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



01-19-26 WHATABURGER #1648 LEVELLAND, TX

CheckList Information

Name : 01: RTU's **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/23/2025 - Natasha Louw - National TAB

Completed Date : 01/20/2026 - Zack Osborne - 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?	N/A
---	-----

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)

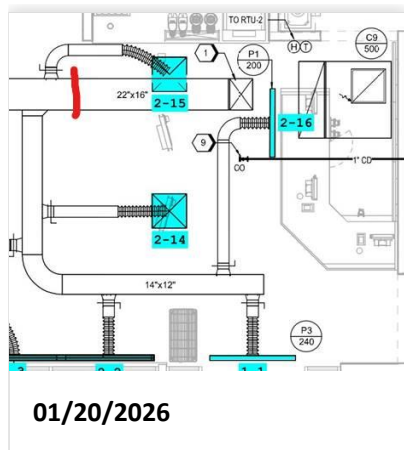
N/A

Comment:

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

N/A

Comment:



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CheckList Information

Name : 02: EF's **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/23/2025 - Natasha Louw - National TAB

Completed Date : 01/20/2026 - Zack Osborne - 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?	Fail
---	------

Comment:

KEF2 UNABLE TO LEAN FULLY BACK DUE TO CONDUIT BEING TOO SHORT

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:



01-19-26 WHATABURGER #1648 LEVELLAND, TX

CheckList Information

Name : 03: Hoods **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/23/2025 - Natasha Louw - National TAB

Completed Date : 01/20/2026 - Zack Osborne - 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:



01-19-26 WHATABURGER #1648 LEVELLAND, TX

CheckList Information

Name : 04: Final Checks **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/23/2025 - Natasha Louw - National TAB

Completed Date : 01/20/2026 - Zack Osborne - 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

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

01/20/2026

Comment:

TAB tech name / Firm

Comment:

ZACK OSBORNE / 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:

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:

BUILDING PRESSURE POSITIVE BUT NOT 0.02". THERE IS A PVC PIPE THRU THE WALL IN THE DRY GOODS AREA AND THE KITCHEN SIDE DOOR DOES NOT HAVE A GLASS WINDOW INSTALLED. BOTH WERE SEALED TO BEST OF ABILITY.

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Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data	
	Actual
MFG	CAPTIVEAIR
Serial Num	7650107
Model Num	CAS-HVAC3-E.902-20T
Num OA Filters 1	4
OA Filter Size 1	16x25
Num Final Filter 1	8
Final Filter Size 1	20x25x2

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	184T
Horsepower	3.00	5.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	13.6

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

Test Data		
	Design	Actual
SF CFM (Traverse)	-	[1]
SF CFM	3660	3660
SF RPM	768	DIRECT DRIVE
MOTOR RPM	-	DIRECT DRIVE
RA CFM (Traverse)	-	[1]
RA CFM	1540	1452
OA CFM	2110	2208
RL Voltage	-	128
RL Amperage	-	10.5
SF System SetPt	-	44.0Hz
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	5.7Vdc
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.24"
Fan Suction SP	-	-0.70"
Fan Discharge SP	-	0.38"
Total ESP	0.50"	0.62"
Fan Total SP	-	1.08"

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

Completed By: Zack Osborne on 01/20/2026

Notes:
NO DAMPER FOR DIFFER 1

UNABLE TO RAISE DIFFUSER 11 (BACK DOOR) ANY HIGHER. DUCT AND/OR DIFFUSER MAY BE TOO SMALL TO ACHIEVE 200 CFM.

[1] NO SUITABLE/ACCESSIBLE LOCATION FOR SUPPLY OR RETURN TRAVERSE

Written By: Zack Osborne on 01/20/2026

Unit Data - PHOTO LOG



01/19/2026

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Project:01-19-26 WHATABURGER #1648 LEVELLAND, TX

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	KITCHEN	A5		300		207	188	330	110.0
SGRD2	KITCHEN	P1	8"	200		156	157	205	102.5
SGRD3	KITCHEN	A6	12"	475		412	367	485	102.1
SGRD4	KITCHEN	A6	12"	475		423	381	470	98.9
SGRD5	KITCHEN	A6	12"	475		509	453	474	99.8
SGRD6	KITCHEN	A6	12"	475		732	645	472	99.4
SGRD7	KITCHEN	A6	12"	475		497	447	479	100.8
SGRD8	WASH ROOM	A4	8"	150		88	88	164	109.3
SGRD9	OFFICE	B3	6"	165		122	108	172	104.2
SGRD10	DRY GOODS	A4	8"	150		180	157	149	99.3
SGRD11	DRY GOODS	H1	6"	170		88	59	95	55.9
SGRD12	HALLWAY	A1	6X6	50		178	135	55	110.0
SGRD13	RESTROOM	A1	6X6	50		267	224	55	110.0
SGRD14	RESTROOM	A1	6X6	50		225	187	55	110.0
Total				3660		4084	3596	3660	100%

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Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data	
	Actual
MFG	CAPTIVEAIR
Serial Num	7650107
Model Num	CAS-HVAC3-E.602-18-15T
Num OA Filters 1	4
OA Filter Size 1	16X25
Num Final Filter 1	8
Final Filter Size 1	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	145T
Horsepower	2.00	2.0
Motor Rpm	-	1745
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	5.64

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

Test Data		
	Design	Actual
SF CFM (Traverse)	-	2364
SF CFM	2240	2364
SF RPM	1210	DIRECT DRIVE
MOTOR RPM	-	DIRECT DRIVE
RA CFM (Traverse)	-	[1]
RA CFM	500	680
OA CFM	1740	1684
RL Voltage	-	145
RL Amperage	-	5.1
SF System SetPt	-	41.0Hz
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	5.4Vdc
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.20"
Fan Suction SP	-	-0.45"
Fan Discharge SP	-	0.24"
Total ESP	0.50"	0.44"
Fan Total SP	-	0.69"

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

Completed By: Zack Osborne on 01/20/2026

Notes:
TOTAL SUPPLY TRAVERSE READING WAS USED WITH AVAILABLE READINGS AND DIVIDED EVENLY TO DETERMINE CFM VALUES FOR LINEAR DIFFERS 2-11 ON THE EDGE OF THE DINING ROOM.

[1] NO SUITABLE/ACCESSIBLE LOCATION FOR RETURN TRAVERSE.

Written By: Zack Osborne on 01/20/2026

Unit Data - PHOTO LOG



01/19/2026

National TAB

Project:01-19-26 WHATABURGER #1648 LEVELLAND, TX

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	P3	10"	240		148	239	239	99.6
SGRD2	DINING	P3	10"	100		130	107	107	107.0
SGRD3	DINING	P3	10"	100		130	107	107	107.0
SGRD4	DINING	P3	10"	100		130	107	107	107.0
SGRD5	DINING	P3	10"	100		130	107	107	107.0
SGRD6	DINING	P3	10"	100		130	107	107	107.0
SGRD7	DINING	P3	10"	100		130	107	107	107.0
SGRD8	DINING	P3	10"	100		130	107	107	107.0
SGRD9	DINING	P3	10"	100		130	107	107	107.0
SGRD10	DINING	P3	10"	100		130	107	107	107.0
SGRD11	DINING	P3	10"	100		130	107	107	107.0
SGRD12	DINING	A4	8"	200	83	83	182	182	91.0
SGRD13	DINING	A4	8"	200	2	284	189	189	94.5
SGRD14	DINING	A4	8"	200	164	164	204	204	102.0
SGRD15	DINING	A4	8"	200	216	216	194	194	97.0
SGRD16	SERVICE AREA	P1	8"	200	66	66	181	181	90.5
Total				2240		2261	2259	2259	100.85%

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Project:01-19-26 WHATABURGER #1648 LEVELLAND, TX



Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	A5		300		207	188	330	110.0
SGRD2	KITCHEN	P1	8"	200		156	157	205	102.5
SGRD3	KITCHEN	A6	12"	475		412	367	485	102.1
SGRD4	KITCHEN	A6	12"	475		423	381	470	98.9
SGRD5	KITCHEN	A6	12"	475		509	453	474	99.8
SGRD6	KITCHEN	A6	12"	475		732	645	472	99.4
SGRD7	KITCHEN	A6	12"	475		497	447	479	100.8
SGRD8	WASH ROOM	A4	8"	150		88	88	164	109.3
SGRD9	OFFICE	B3	6"	165		122	108	172	104.2
SGRD10	DRY GOODS	A4	8"	150		180	157	149	99.3
SGRD11	DRY GOODS	H1	6"	170		88	59	95	55.9
SGRD12	HALLWAY	A1	6X6	50		178	135	55	110.0
SGRD13	RESTROOM	A1	6X6	50		267	224	55	110.0
SGRD14	RESTROOM	A1	6X6	50		225	187	55	110.0
Total				3660		4084	3596	3660	100%

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	ENTRANCE	P3	10"	240		148	239	239	99.6
SGRD2	DINING	P3	10"	100		130	107	107	107.0
SGRD3	DINING	P3	10"	100		130	107	107	107.0
SGRD4	DINING	P3	10"	100		130	107	107	107.0
SGRD5	DINING	P3	10"	100		130	107	107	107.0
SGRD6	DINING	P3	10"	100		130	107	107	107.0
SGRD7	DINING	P3	10"	100		130	107	107	107.0
SGRD8	DINING	P3	10"	100		130	107	107	107.0
SGRD9	DINING	P3	10"	100		130	107	107	107.0
SGRD10	DINING	P3	10"	100		130	107	107	107.0
SGRD11	DINING	P3	10"	100		130	107	107	107.0
SGRD12	DINING	A4	8"	200	83	83	182	182	91.0
SGRD13	DINING	A4	8"	200	2	284	189	189	94.5
SGRD14	DINING	A4	8"	200	164	164	204	204	102.0
SGRD15	DINING	A4	8"	200	216	216	194	194	97.0
SGRD16	SERVICE AREA	P1	8"	200	66	66	181	181	90.5
Total				2240		2261	2259	2259	100.85%

TRAVERSES/

Asset					
Asset Name	Size	DESIGN CFM	VEL(1)	FINAL CFM	% to design
RETURN TRAVERSE RTU 1	24X20	1540	[1]	1	0.1
RETURN TRAVERSE RTU 2	24X24	500	[1]	1	0.2
SUPPLY TRAVERSE RTU 1	26X20	3660	[1]	1	0.0
SUPPLY TRAVERSE RTU 2	22X16	2240	967	2364	105.5
Total		7940		2367	29.81%

Completed By: Zack Osborne on 01/20/2026

Asset	Notes	Date	Written By
RETURN TRAVERSE RTU 1	[1] NO SUITABLE/ACCESSIBLE LOCATION FOR SUPPLY/RETURN TRAVERSE	01/20/2026	Zack Osborne
RETURN TRAVERSE RTU 2	[1] NO ACCESSIBLE LOCATION FOR RETURN TRAVERSE	01/20/2026	Zack Osborne
SUPPLY TRAVERSE RTU 1	[1] NO SUITABLE/ACCESSIBLE LOCATION FOR RETURN/SUPPLY TRAVERSE	01/20/2026	Zack Osborne

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: FAN - Exhaust



Asset: EF1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	CUE-080-VG	CUE-080-VG-1-17-X
Serial Num	-	27983252
Type	UPBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROADOCEAN
Horsepower	0.05	0.1
Motor Rpm	1550	300-1750
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.38

Test Data		
	Design	Actual
CFM	200	226
Fan RPM	1550	DIRECT DRIVE
Fan Rotation	-	CW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	7
RL Voltage	-	39.2
RL Amperage	-	0.60
Total ESP	0.38"	0.13"
Fan Inlet SP	-	-0.13"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 01/20/2026

Notes:

NO DAMPER ACCESSIBLE ABOVE RESTROOM CEILINGS. SYSTEM BALANED SUCH THAT BOTH DIFFUSERS AT LEAST REACH DESIGN

Written By: Zack Osborne on 01/20/2026

Unit Data - PHOTO LOG



01/19/2026

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Project:01-19-26 WHATABURGER #1648 LEVELLAND, TX

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	E1	6X6	100		125	90	95	95.0
EGRD2	RESTROOM	E1	6X6	100		181	138	131	131.0
Total				200		306	228	226	113%

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: FAN - Exhaust



Asset: KEF1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-VG	CUE-160-10-VG-1-26-G
Serial Num	-	27983253 25J
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROADOCEAN
Horsepower	0.75	1.0
Motor Rpm	1550	300-1750
Phase	1	1
Voltage (rated)	208	115
Amperage (rated)	-	11.5

Test Data		
	Design	Actual
CFM	1995	1944
Fan RPM	1517	DIRECT DRIVE
Fan Rotation	-	CW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	6.2
RL Voltage	-	123
RL Amperage	-	2.56
Total ESP	1.00"	0.30"
Fan Inlet SP	-	-0.30"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 01/20/2026

Unit Data - PHOTO LOG



01/19/2026

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: FAN - Exhaust



Asset: KEF2

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-5-VG-1-22-G
Serial Num	-	27983254 25J
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROADOCEAN
Horsepower	0.50	0.5
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	208	115
Amperage (rated)	-	6.4

Test Data		
	Design	Actual
CFM	1216	1192
Fan RPM	1415	DIRECT DRIVE
Fan Rotation	-	CW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	6.75
RL Voltage	-	123
RL Amperage	-	1.5
Total ESP	0.75"	0.90"
Fan Inlet SP	-	-0.90"
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 01/20/2026

Unit Data - PHOTO LOG



01/19/2026

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	H&K DALLAS INC	H&K DALLAS INC
Model Num	CUSTOM	HKD027
Job / Serial Num	-	8181366-001
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	-	84"
Hood Width	-	56"

Test Data Exhaust		
	Design	Actual
Filter Type	-	BAFFLE
Filter Size 1	-	12X20
Filter Qty 1	-	8
Filter AK factor size 1	-	1.5
Filter Total AK Area	-	12
Filter1 FPM	-	153
Filter2 FPM	-	174
Filter3 FPM	-	175
Filter4 FPM	-	153
Filter5 FPM	-	147
Filter6 FPM	-	175
Filter7 FPM	-	168
Filter8 FPM	-	149
Filter Ave FPM(corr)	-	162
CFM	1994	1944

Cooking Equipment	
	Actual
Item 1	FLAT TOP GRILL
Item 2	CLAM SHELL GRILL

Completed By: Zack Osborne on 01/20/2026

National TAB

Project: 01-19-26 WHATABURGER #1648 LEVELLAND, TX

System/Unit: Kitchen Hood Type I



Asset: HD2

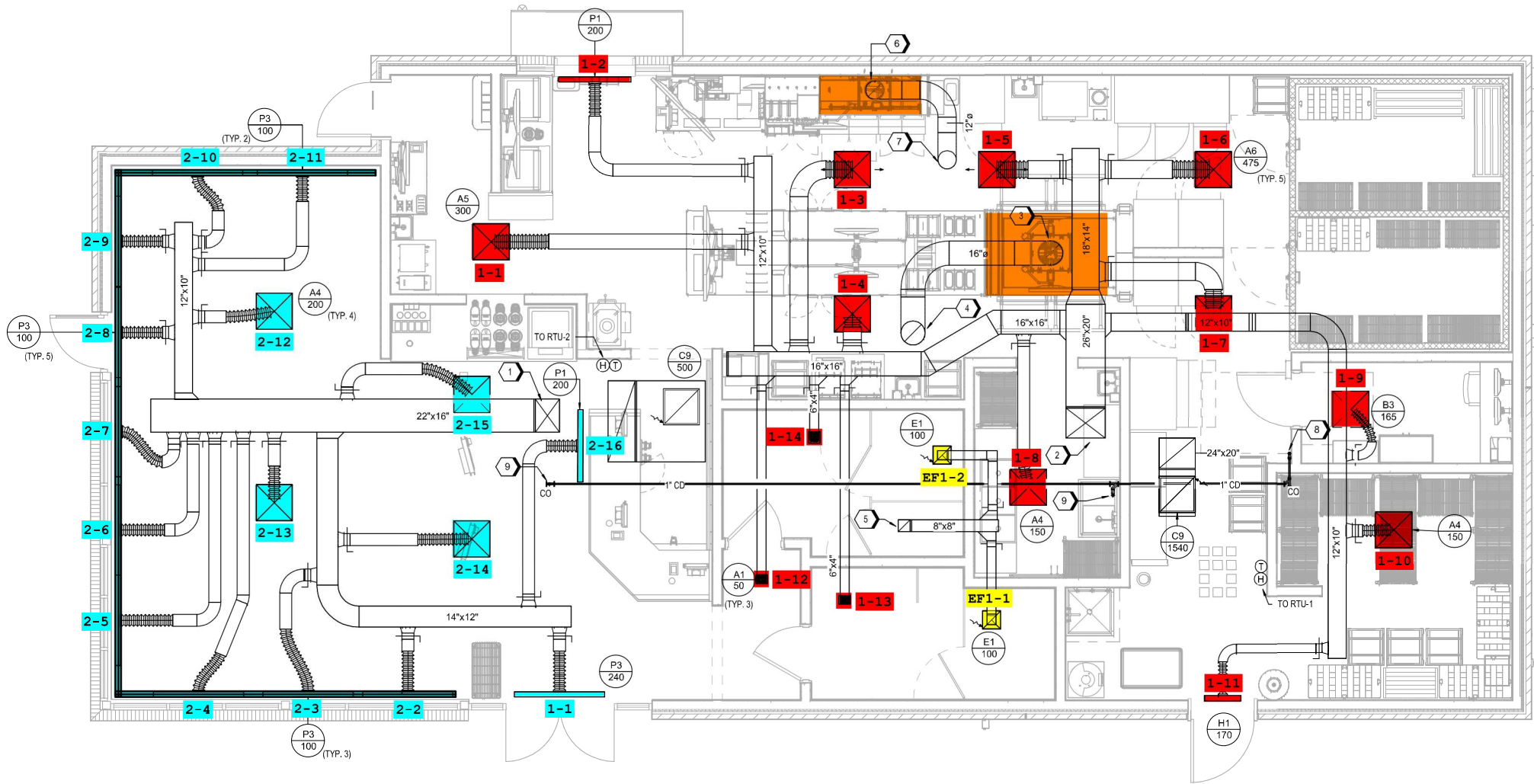
AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	H&K DALLAS INC	H&K DALLAS INC
Model Num	CUSTOM	HKD022/23
Job / Serial Num	-	8181082-001
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	-	73"
Hood Width	-	23"

Test Data Exhaust		
	Design	Actual
Filter Type	-	BAFFLE
Filter Size 1	-	12X20
Filter Size 2	-	12X16
Filter Qty 1	-	1
Filter Qty 2	-	3
Filter AK factor size 1	-	1.5
Filters AK factor size 2	-	1.16
Filter Total AK Area	-	4.73
Filter1 FPM	-	238
Filter2 FPM	-	274
Filter3 FPM	-	254
Filter4 FPM	-	241
Filter Ave FPM(corr)	-	252
CFM	1216	1192

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Zack Osborne on 01/20/2026



B1 MECHANICAL FLOOR PLAN - LEVEL 1
 1/4" = 1'-0"