

**Report By:**

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



**Report: TAB REPORT  
Function: Test, Adjust, & Balance  
Date: 05/25/2023**

**PROJECT  
05-22-23 FREDDY'S OGLETHORPE, GA**

3561 Battlefield Parkway

Oglethorpe, GA

**Client**

RKS Ventures, Inc.  
9340 E Central Ave  
Suite A  
Wichita, KS 67206

## Issue List

- EF4 GREASE CUP

## CheckList List

- TECH - SITE PICTURES
- TECH - STEP 1: INITIAL WALKTHROUGH
- TECH - STEP 2: UNIT DATA AND EVAL
- TECH - STEP 3: TEST, ADJUST AND BALANCE
- TECH - STEP 4: FINAL TESTS



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### 05-22-23 FREDDY'S OGLETHORPE, GA

#### Project Issue Information

**Issue Name :** EF4 GREASE CUP  
**Description :** EXHAUST FAN 4 GREASE CUP IS NIT INSTALLED  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Originated Date :** 05/24/2023 - William Patton - National TAB

#### Project Issue File Details



EF4\_GREASE\_CUP  
05/24/2023

## 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.

### MUA (Make Up Air Unit) w/ PSP

Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA'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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### Project: 05-22-23 FREDDY'S OGLETHORPE, GA

- [Open](#) BALANCE\_SCHEDULE\_LARGE\_JOBS.xlsx





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## 05-22-23 FREDDY'S OGLETHORPE, GA

### CheckList Information

**Name :** TECH - STEP 1: INITIAL WALKTHROUGH      **Status :** Not Completed

**Assigned Organization :** National TAB      **Asset :**

**Requesting Organization :** National TAB

### CheckList Item Details

#### INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?

All hood filters installed and accounted for?

Hoods are wired and have power?

Hood is free of alarms?

Thermostats have power?

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?



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### 05-22-23 FREDDY'S OGLETHORPE, GA

#### CheckList Information

**Name :** TECH - STEP 2: UNIT DATA AND EVAL      **Status :** Not Completed

**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?	Yes
DCV Max damper opening position is set to minimum?	N/A
Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A
Motors are all operating below the FLA rating?	Yes
Are belts tight?	N/A Direct Drive
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?	
Belts are tight?	
Grease cup installed on hood fan?	Hood 1: Yes. Hood 2: No.
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?

There is no major leakage around base of fan?

Is the motor operating below the motor FLA rating?

For restroom fan(s) is the back draft damper installed and can it fully open? Yes

Unit free of noticeable noise and vibration?

**MUA**

Rotation is correct?

Gas piping is installed and valves are in on position?

Heater tested and is functional?

Internal motorized damper is fully opening?

Motor is operating below the FLA rating?

Unit free of noticeable noise and vibration?

**HOODS**

Kitchen equipment installed in proper places?

Can kitchen equipment be turned on for final smoke test?

Griddle is completely centered underneath hood?

**DOCUMENTATION**

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?

**PICTURES TAKEN OF:**

All Issues

Each Piece of equipment

Each Hood

Front of Store



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## 05-22-23 FREDDY'S OGLETHORPE, GA

### CheckList Information

**Name :** TECH - STEP 3: TEST, ADJUST AND BALANCE      **Status :** Not Completed

**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?

Is space comfortable in all areas?

Is the space free of ventilation noise?

If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".



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## 05-22-23 FREDDY'S OGLETHORPE, GA

### CheckList Information

**Name :** TECH - STEP 4: FINAL TESTS      **Status :** Not Completed

**Assigned Organization :** National TAB      **Asset :**

**Requesting Organization :** National TAB

### CheckList Item Details

#### FINAL TESTS

#### HOOD CAPTURE TEST

List equipment turned on for testing

List smoke candle type used

Smoke test capture - Perimeter of hood

Smoke test capture - Top of cooking surface

#### WITNESS

Date test was completed

TAB tech name / Firm

Site super name / Firm

Owner representative name / Firm (if Applicable)

Building pressure at front & back doors (All Systems On)

#### ADDITIONAL

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

Thermostats are programmed?

**Thermostats Schedules: Program all thermostats to following settings:**

All three thermostats have correct time/date? (if not set correctly)

Occupied Time: 8am-11:55pm

Occupied Fan ON

Occupied cooling 74

Occupied heating 68

Unoccupied Time 11:55pm-8am

Unoccupied Fan Auto

Unoccupied cooling 79

Unoccupied heating 63

Set a Partial Screen Lock for Thermostats (i.e., make sure temperature is adjustable but not schedule)

Password is set to 999 for Partial Screen Lock?

#### 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

"DCV Set" dials turned all the way to the left (counter clockwise)

"DCV Max" dials turned all the way to the left (counter clockwise)

# National TAB

Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: AHU/RTU



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Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	
Model Num	48FCEN14	48FCEN14
Type	RTU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	5	
Motor Rpm	-	
Phase	3	
Rated Voltage	208	
Rated Amperage	-	

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

Test Data		
	Design	Actual
SF CFM	4850	
SF RPM	-	
RA CFM	3850	
OA CFM	1000	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	1.0"	
Fan Total SP	-	

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

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Project:05-22-23 FREDDY'S OGLETHORPE, GA

## AHU/RTU



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### Diffuser Supply (GRD)

#### RTU1/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	ENTRY VESTIBUL E	SD7		160		159		159	99.4
SGRD2	DINING	SD1	12"	500		343		343	68.6
SGRD3	DINING	SD1	12"	500		426		426	85.2
SGRD4	DINING	SD1	12"	500		505		505	101.0
SGRD5	DINING	SD1	12"	385		521		521	135.3
SGRD6	DINING	SD1	12"	385		392		392	101.8
SGRD7	DINING	SD1	12"	385		417		417	108.3
SGRD8	DINING	SD1	12"	500		487		487	97.4
SGRD9	DINING	SD1	12"	500		356		356	71.2
SGRD10	DINING	SD1	12"	385		378		378	98.2
SGRD11	DINING	SD1	12"	500		370		370	74.0
SGRD12	MENS RESTROOM	SD5	6"	100		90		90	90.0
SGRD13	WOMENS RESTROOM	SD5	6"	50		60		60	120.0

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Project: 05-22-23 FREDDY'S OGLETHORPE, GA

## System/Unit: AHU/RTU



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Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	
Model Num	48FCEN08	48FCEN08
Type	RTU	
Configuration	VERTICAL	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Test Data		
	Design	Actual
SF CFM	3000	
SF RPM	-	
RA CFM	2700	
OA CFM	300	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	3	
Motor Rpm	-	
Phase	3	
Rated Voltage	208	
Rated Amperage	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	1.0"	
Fan Total SP	-	

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

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

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Project:05-22-23 FREDDY'S OGLETHORPE, GA

## AHU/RTU



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### Diffuser Supply (GRD)

#### RTU2/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	BOH KITCHEN	SD2	10"	275		278		215	78.2
SGRD2	BOH KITCHEN	SD2	10"	275		96		185	67.3
SGRD3	BOH KITCHEN	SD2	10"	200		365		338	169.0
SGRD4	OFFICE	SD5	6"	100		53		95	95.0
SGRD5	KITCHEN	SD2	10"	275		348		290	105.5
SGRD6	KITCHEN	SD2	10"	275		379		350	127.3
SGRD7	KITCHEN	SD2	10"	275		462		397	144.4
SGRD8	KITCHEN	SD2	10"	275		50		384	139.6
SGRD9	KITCHEN	SD2	10"	275		336		298	108.4
SGRD10	HOOD 1	ACPSP	8"	505	4.00	380		380	75.2
SGRD11	HOOD 2	ACPSP	8"	276	2.23	279		279	101.1

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# National TAB

Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: FAN - Exhaust



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Asset: EF1

AREA:HOOD 1

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	
Type	UTILITY	UTILITY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	WESTINGHOUSE
Frame	-	145T
Horsepower	1	1
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	3.8
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	1600	1620
Fan RPM	1107	1108
Fan Rotation	-	CCW
Motor RPM	-	1108
System SetPt	-	57.8
RL Voltage	-	168
RL Amperage	-	3.1
Total ESP	1.5"	
Fan Inlet SP	-	
Fan Discharge SP	-	ATM

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Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EF2

AREA:HOOD 2

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	
Type	UPBLAST	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.5	
Motor Rpm	-	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	775	
Fan RPM	1532	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	1.250"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EF4

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU33HFA	DU33HFA
Serial Num	-	
Type	UPBLAST	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.333	
Motor Rpm	-	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	525	
Fan RPM	1487	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.800"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: FAN - Supply



Comfort. Under control.

Asset: MUA1

AREA:COOKLINE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D-MPU	A1-D.250-15D-MPU
Serial Num	-	
Type	MUA	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	3	
Motor Rpm	-	
Phase	3	
Voltage (rated)	208	
Amperage (rated)	-	
Service Factor	-	

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	
Flame Status (pass/fail)	-	
Inlet Air Temp SetPt	55	
Discharge Air Temp SetPt	60	
Air Flow Switch SP Actual	-	

Test Data		
	Design	Actual
CFM	1980	1988
SF RPM	2245	
Motor RPM	-	
SF System SetPt	-	30.4HZ
RL Voltage	-	98
RL Amperage	-	5.1
Total ESP	-	
Fan Discharge SP	-	

General		
	Design	Actual
Fan Rotation Correct	-	

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Project: 05-22-23 FREDDY'S OGLETHORPE, GA

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-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	5516907
Type	TYPE I CANOPY	TYPE I C
Hood length	96	96
Hood Width	54	54
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14	14
Supply Plenum Length	108	108

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	-	194
Filter2 FPM	-	211
Filter3 FPM	-	210
Filter4 FPM	-	199
Filter5 FPM	-	188
Filter Ave FPM(corr)	-	200
CFM	1600	1620

Cooking Equipment		
	Design	Actual
Item 1	-	GRIDDLE
Item 2	-	GRIDDLE

Test Data Supply		
	Design	Actual
Total AK Area	10.5	10.5
Kv factor (Vel)	0.89	0.89
Num of Readings	-	8
Reading1 FPM	-	150
Reading2 FPM	-	166
Reading3 FPM	-	162
Reading4 FPM	-	133
Reading5 FPM	-	145
Reading6 FPM	-	121
Reading7 FPM	-	124
Reading8 FPM	-	121
Ave FPM(corr)	-	140
CFM	1280	1308

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# National TAB

Project: 05-22-23 FREDDY'S OGLETHORPE, GA

## System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD2

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	5516907
Type	TYPE I CANOPY	TYPE 1 C
Hood length	60	60
Hood Width	54	54
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14	14
Supply Plenum Length	60	60

Test Data Supply		
	Design	Actual
Total AK Area	5.83	5.83
Kv factor (Vel)	0.89	0.89
Num of Readings	-	4
Reading1 FPM	-	123
Reading2 FPM	-	139
Reading3 FPM	-	146
Reading4 FPM	-	116
Ave FPM(corr)	-	131
CFM	700	680

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	-	173
Filter2 FPM	-	172
Filter3 FPM	-	168
Filter Ave FPM(corr)	-	171
CFM	875	831

Cooking Equipment		
	Design	Actual
Item 1	-	FRYER
Item 2	-	FRYER

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# National TAB

Project: 05-22-23 FREDDY'S OGLETHORPE, GA

System/Unit: Kitchen Hood Type II



Comfort. Under control.

Asset: HD3

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	4224 VHB-G	4224 VHB-G
Serial Num	-	5516907
Type	TYPE I CANOPY	TYPE II C
Hood length	42	42
Hood Width	42	42

Test Data		
	Design	Actual
Exhaust CFM	525	562

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