Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 02/20/2026

Completed By: National TAB

PROJECT

02-09-26 Freddys - Marshall, TX

916 E End Blvd N

Marshall, TX 75672

Client

KT Ventures

National TAB

Project: 02-09-26 Freddys - Marshall, TX

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Project Summary

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.

Issue List

- NO DAMPERS ON ANY DIFFUERS FOR RTU-1 (DINING ROOM)
- NO HINGE KIT ON KITCHEN EXHAUST FANS
- RESTROOM EXHAUST FANS OVER DESIGN

02-09-26 Freddys - Marshall, TX

Project Issue Information

Issue Name : NO DAMPERS ON ANY DIFFUERS FOR RTU-1 (DINING ROOM)

Description : NONE OF THE DIFFUSERS IN THE DINING ROOM AND BATHROOOMS HAD A DAMPER. THIS MUST BE CORRECTED BEFORE THE UNIT CAN BE BALANCED

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Urgent	**Asset Tag :**	RTU-1
Originated Date :	02/10/2026 - Zack Osborne - National TAB		

Project Issue File Details

02/10/2026

02/10/2026

02-09-26 Freddys - Marshall, TX

Project Issue Information

Issue Name : NO HINGE KIT ON KITCHEN EXHAUST FANS

Description : NEITHER KITCEN EXHAUST FAN HAS A HINGE KIT INSTALLED. THEY CANNOT BE LEANED BACK IN THE FUTURE FOR CLEANING.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 02/10/2026 - Zack Osborne - National TAB

Project Issue File Details

02/10/2026

02/10/2026

02-09-26 Freddys - Marshall, TX

Project Issue Information

Issue Name :	RESTROOM EXHAUST FANS OVER DESIGN		
Description :	BOTH RESTROOM EXHAUST FANS ARE CEILING MOUNTED AND WERE WIRED IN TO OPERATE AT THIER HIGHER SPEED SETTINGS. THEY WOULD NEED TO BE RE-WIRED FOR THE FAN SPEED TO BE DECREASED.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	InfoOnly	**Asset Tag :**	EF-1
Originated Date :	02/20/2026 - Zack Osborne - 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	DINING	5000	5257	4189	4381	811	876	16.2%	16.7%						
DOAS-1	KITCHEN	2300	2253	0	0	2300	2253	100.0%	100.0%						
KEF-1	KITCHEN HD											1600	1620		
KEF-2	KITCHEN HD											775	816		
EF-1	RESTROOM													75	122
EF-2	RESTROOM													75	126
TOTALS		7300	7510	4189	4381	3111	3129			0	0	2375	2436	150	248

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3111	3129
TOTAL EXHAUST	2525	2684
NET AIRFLOW	586	445

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.01
SIDE	0.02
REAR	0.01
AVERAGE	**0.0133**

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

- STEP 1: INITIAL SITE WALK THROUGH
- STEP 2: UNIT DATA AND EVALUATION
- STEP 3: TEST ADJUST AND BALANCE
- STEP 4: FINAL TESTS

02-09-26 Freddys - Marshall, TX

CheckList Information

Name :	STEP 1: INITIAL SITE WALK THROUGH	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2026 - Trinity Dodds - National TAB		
Completed Date :	02/20/2026 - Zack Osborne - National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	Yes
Comment:	
All hood filters installed and accounted for?	Yes
Comment:	
Hoods are wired and have power?	Yes
Comment:	
Hood is free of alarms?	Yes
Comment:	
Thermostats have power?	Yes
Comment:	

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

Comment:

YES

02-09-26 Freddys - Marshall, TX

CheckList Information

Name :	STEP 2: UNIT DATA AND EVALUATION	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2026 - Trinity Dodds - 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
Comment:	

DCV Max damper opening position is set to minimum?	Yes
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Comment:	

Motors are all operating below the FLA rating?	Yes
Comment:	

Are belts tight?

Comment:

N/A

If direct drive unit is the speed controller working.

Comment:

YES

Is gas piping installed and valves turned on?	Yes
Comment:	
Unit free of noticeable noise and vibration	Yes
Comment:	
EF's	
Rotation is correct?	Yes
Comment:	
Belts are tight?	
Comment: N/A	
Grease cup installed on hood fan?	Yes
Comment:	
Hinge kit installed installed on hood fan?	No
Comment: BOTH HOOD FANS MISSING HINGE KIT	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Yes
Comment:	
There is no major leakage around base of fan?	Yes
Comment:	
Is the motor operating below the motor FLA rating?	Yes
Comment:	
For restroom fan(s) is the back draft damper installed and can it fully open?	N/A

Comment:

RESTROOM FANS ARE CEILING MOUNTED

Unit free of noticeable noise and vibration?	Yes

Comment:

MUA

Rotation is correct?	N/A

Comment:

Gas piping is installed and valves are in on position?	N/A

Comment:

Heater tested and is functional?	N/A

Comment:

Internal motorized damper is fully opening?	N/A

Comment:

Motor is operating below the FLA rating?	N/A

Comment:

Unit free of noticeable noise and vibration?	N/A

Comment:

HOODS

Kitchen equipment installed in proper places?	Yes

Comment:

Can kitchen equipment be turned on for final smoke test?	Yes

Comment:

Griddle is completely centered underneath hood?	Yes

Comment:	
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes
Comment:	
PICTURES TAKEN OF:	
All Issues	Yes
Comment:	
Each Piece of equipment	Yes
Comment: ALL EQUIPMENT EXCEPT KITCHEN HOODS	
Each Hood	No
Comment:	
Front of Store	No
Comment:	

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CheckList Information

Name :	STEP 3: TEST ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2026 - Trinity Dodds - National TAB		
Completed Date :	02/20/2026 - Zack Osborne - National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	

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

Comment:

NA

02-09-26 Freddys - Marshall, TX

CheckList Information

Name :	STEP 4: FINAL TESTS	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/03/2026 - Trinity Dodds - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

ALL EQUIPMENT

List smoke candle type used

Comment:

NONE, OBSERVED COOKING EQUIPMENT IN USE

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	02/09/2026

Comment:

TAB tech name / Firm

Comment:

ZACK OSBORNE / NATIONAL TAB

Site super name / Firm

Comment:

NA

Owner representative name / Firm (if Applicable)

Comment:

NA

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

Comment:

+0.01"

ADDITIONAL

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

Comment:

YES

Thermostats are programmed? Yes

Comment:

Thermostats Schdedules: Program all thermostats to following settings:

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

Comment:

Occupied Time: 8am-11:55pm

Comment:

Occupied Fan ON

Comment:

Occupied cooling 74

Comment:

Occupied heating 68

Comment:

Unoccupied Time 11:55pm-8am

Comment:

Unoccupied Fan Auto

Comment:

Unoccupied cooling 79

Comment:

Unoccupied heating 63

Comment:

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

Comment:

Password is set to 999 for Partial Screen Lock?

Comment:

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 N/A

Comment:

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

Comment:

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

Comment:

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: AHU/RTU

Asset: DOAS-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6382484
Model Num	CASRTU3-I.200-15-15T	CAS-HVAC3-I.200-15-15T
Type	RTU	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	-	TECO
Frame	-	145T
Horsepower	2.00	2.0
Motor Rpm	-	1745
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	6.1

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	2300	2253
SF RPM	-	DIRECT DRIVE
RA CFM	0	0
OA CFM	2300	2253
RL Voltage	-	190
RL Amperage	-	5.2
SF Rotation	-	CCW
SF System SetPt	-	58.0Hz
RA Damper Position	-	CLOSED
Min OA Damper Position	-	10.0Vdc
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
Total ESP	0.500"	[1]

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

Completed By: Zack Osborne on 02/09/2026

Notes:
[1] UNIT IS DOUBLE WALLED. DRILLING FOR PRESSURE READING NOT RECCOMENDED.

Written By: Zack Osborne on 02/09/2026

Unit Data - PHOTO LOG

02/09/2026

National TAB

Project:02-09-26 Freddys - Marshall, TX

AHU/RTU

Diffuser Supply (GRD)

DOAS-1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	SD-2	10"	265	1	224	274	261	98.5
SGRD2	KITCHEN	SD-2	10"	265	1	177	225	245	92.5
SGRD3	KITCHEN	SD-3	10"	280	1	188	249	281	100.4
SGRD4	KITCHEN	SD-3	10"	280	1	249	310	276	98.6
SGRD5	KITCHEN	SD-4	8"	150	1	102	123	164	109.3
SGRD6	KITCHEN	SD-2	10"	265	1	146	173	245	92.5
SGRD7	KITCHEN	SD-2	10"	265	1	244	328	262	98.9
SGRD8	KITCHEN	SD-2	10"	265	1	240	325	248	93.6
SGRD9	KITCHEN	SD-2	10"	265	1	224	277	271	102.3
Total				2300		1794	2284	2253	97.96%

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: AHU/RTU

Asset: RTU-1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	TRANE
Serial Num	-	243010097L
Model Num	CASRTU3-I.200-15-15T	YSJ-150
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	39X25
Num Final Filter 1	-	3
Final Filter Size 1	-	18X24X2
Num Final Filter 2	-	3
Final Filter Size 2	-	18X18X2

Motor Data		
	Design	**Actual**
Horsepower	3.00	5.0
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	11.0

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	5000	5257
SF RPM	-	DIRECT DRIVE
RA CFM	4189	4381
OA CFM	811	876
RL Voltage	-	214/214/214
RL Amperage	-	7.0/6.7/6.9
SF Rotation	-	CCW
SF System SetPt	-	90%
RA Damper Position	-	77%
Min OA Damper Position	-	23%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.71”
Fan Suction SP	-	-1.10”
Fan Discharge SP	-	0.29”
Total ESP	1.00"	1.0”
Fan Total SP	-	1.39”

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

Completed By: Zack Osborne on 02/20/2026

Unit Data - PHOTO LOG

02/09/2026

National TAB

Project:02-09-26 Freddys - Marshall, TX

AHU/RTU

Diffuser Supply (GRD)

RTU-1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	RESTROOM	SD-5	12X12	50	1	51	70	70	140.0
SGRD2	HALL	SD-5	12X12	50	1	45	56	56	112.0
SGRD3	RESTROOM	SD-5	12X12	50	1	50	51	51	102.0
SGRD4	DINING	SD-1	12"	470	1	277	477	477	101.5
SGRD5	DINING	SD-1	12"	470	1	272	490	490	104.3
SGRD6	DINING	SD-1	12"	470	1	244	422		-
SGRD7	DINING	SD-1	12"	470	1	215	367		-
SGRD8	DINING	SD-1	12"	470	1	195	319		-
SGRD9	DINING	SD-1	12"	470	1	362	619		-
SGRD10	DINING	SD-1	12"	470	1	407	710		-
SGRD11	DINING	SD-1	12"	470	1	343	604		-
SGRD12	DINING	SD-1	12"	470	1	323	539		-
SGRD13	DINING	SD-1	12"	470	1	259	441		-
SGRD14	ENTRY	SD-5	10X6	150	1	60	92		-
Total				5000		3103	5257	1144	22.88%

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	LOREN COOK
Model Num	SP-A200-390	GEMINI-140
Serial Num	-	NA
Type	DOWNBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	QUEACE
Motor Rpm	900	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	0.4

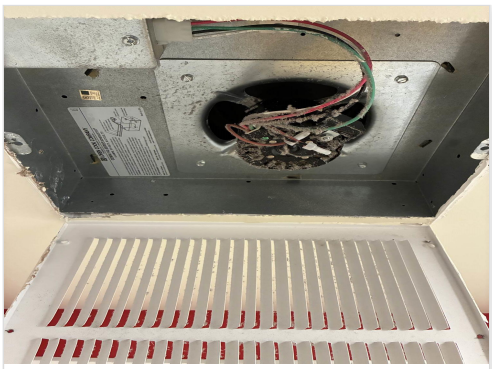
Test Data		
	Design	**Actual**
CFM	75	122
Fan RPM	-	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	HIGH SPEED
RL Voltage	-	122
RL Amperage	-	0.4
Total ESP	0.250"	[1]
Fan Inlet SP	-	[1]
Fan Discharge SP	-	[1]

Completed By: Zack Osborne on 02/09/2026

Notes:
[1] NO LOCATION AVAILABLE TO TAKE PRESSURE READING

Written By: Zack Osborne on 02/09/2026

Unit Data - PHOTO LOG



02/09/2026

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	LOREN COOK
Model Num	SP-A200-390	GEMINI-140
Serial Num	-	NA
Type	DOWNBLAST	CEILING MOUNT
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	QUEACE
Motor Rpm	900	1550
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	0.4

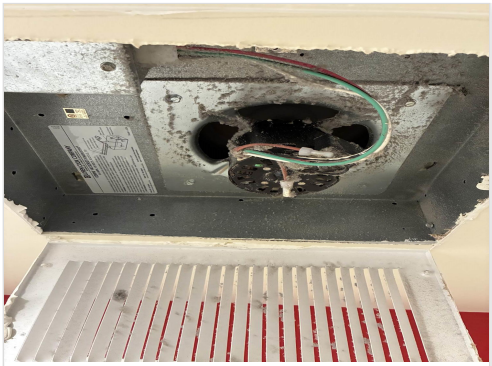
Test Data		
	Design	**Actual**
CFM	75	126
Fan RPM	-	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	HIGH SPEED
RL Voltage	-	123
RL Amperage	-	0.4
Total ESP	0.250"	[1]
Fan Inlet SP	-	[1]
Fan Discharge SP	-	[1]

Completed By: Zack Osborne on 02/09/2026

Unit Data - PHOTO LOG

02/09/2026

Motor Data - PHOTO LOG



02/09/2026

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: FAN - Exhaust

Asset: KEF-1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	GREENHECK	CAPTIVEAIRE
Model Num	SP-A200-390	CASRE18DD
Serial Num	-	6382484
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO
Frame	-	145T
Horsepower	1.00	1.0
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	3.8
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1600	1620
Fan RPM	-	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	65.7Hz
RL Voltage	-	208
RL Amperage	-	3.5
Total ESP	1.4"	[1]
Fan Inlet SP	-	[1]
Fan Discharge SP	-	[1]

Completed By: Zack Osborne on 02/09/2026

Notes:
[1] UNIT DOES NOT HAVE HINGE KIT INSTALLED. UNIT IS ALSO TOO HEAVY TO TILT BACK FOR PRESSURE READING.

Written By: Zack Osborne on 02/09/2026

Unit Data - PHOTO LOG

02/09/2026

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: FAN - Exhaust

Asset: KEF-2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	GREENHECK	CAPTIVEAIRE
Model Num	SP-A200-390	DU50HFA
Serial Num	-	6382484
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO
Horsepower	0.50	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	6.3

Test Data		
	Design	**Actual**
CFM	775	816
Fan RPM	-	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	69%
RL Voltage	-	124
RL Amperage	-	4.2
Total ESP	1.25"	0.95”
Fan Inlet SP	-	-0.95”
Fan Discharge SP	-	ATM

Completed By: Zack Osborne on 02/09/2026

Unit Data - PHOTO LOG

02/20/2026

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6258767
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	96"	96”
Hood Width	54"	54”

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	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	-	193
Filter2 FPM	-	196
Filter3 FPM	-	201
Filter4 FPM	-	211
Filter5 FPM	-	199
Filter Ave FPM(corr)	-	200
CFM	1600	1620

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

Completed By: Zack Osborne on 02/09/2026

National TAB

Project: 02-09-26 Freddys - Marshall, TX

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	CAPTIVE AIRE	CAPTIVE AIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6258767
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	60"	60”
Hood Width	54"	54”

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	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	-	160
Filter2 FPM	-	175
Filter3 FPM	-	170
Filter Ave FPM(corr)	-	168
CFM	775	816

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	

Completed By: Zack Osborne on 02/09/2026