

**Report By:**

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



**Report: TAB Report**  
**Function: Test, Adjust, & Balance**  
**Date: 01/28/2026**  
**Completed By: National TAB**

# PROJECT

## 02-16-26 WHATABURGER #1687 LUTZ, FL

25340 Sierra Center Blvd

Lutz, FL

### Client

Whataburger Restaurants  
300 Concord Plaza Dr  
San Antonio, TX 78216

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

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Project: 02-16-26 WHATABURGER #1687 LUTZ, FL  
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.

## Issue List

- 1. RTU 3 Ductwork Issues / Diffuser Balance
- EF 4 Low Flow
- EF 4 Speed Controller



**02-16-26 WHATABURGER #1687 LUTZ, FL**

**Project Issue Information**

**Issue Name :** 1. RTU 3 Ductwork Issues / Diffuser Balance

**Description :** On the Kitchen RTU (RTU-3) only the total flow could be established and some adjustments for comfort made to the diffusers. When NTi attempted to balance the diffusers, airflow was immediately lost and the diffusers with low airflow did not increase as expected. Several leaks were found at the connections from the plenum curb to the flex duct.

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

**Status :** Open

**Priority :** Urgent                                      **Asset Tag :**

**Originated Date :** 03/24/2026 - Stephen Tassinaro - National TAB

Project Issue Response Details

- **03/24/2026 National TAB - Stephen Tassinaro**
  - To further improve the diffuser balance, updated designs will need to be provided to account for the added office diffuser and potential re-engineering of the ductwork given how the current system is performing.

---
- **03/24/2026 National TAB - Stephen Tassinaro**
  - Additionally the ductwork and diffuser layout on the MSET does not match what is actually in the space. There is a diffuser added in the office and three of the diffusers serving the cookline area are fed by a single common duct. See pictures.

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**02-16-26 WHATABURGER #1687 LUTZ, FL**

**Project Issue Information**

**Issue Name :** EF 4 Low Flow  
**Description :** EF 4 (restrooms) is currently at 68% design airflow. Fan is running at max speed (wired directly). Airflow appears to be restricted by the installed backdraft damper, which is heavily spring loaded and cannot open fully during operation. Fan is also not fully sealed to the curb due to placement of conduit. Recommend service.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** Urgent                                      **Asset Tag :**  
**Originated Date :** 03/19/2026 - Mark Johnson - National TAB

Project Issue File Details



03/19/2026



03/19/2026



**02-16-26 WHATABURGER #1687 LUTZ, FL**

**Project Issue Information**

**Issue Name :** EF 4 Speed Controller  
**Description :** EF 4's speed controller is not functional, neither as an on/off switch nor to adjust speed. Fan appears to be wired directly to power, bypassing the speed controller. Recommend a replacement speed controller in case of future balancing.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** High                                      **Asset Tag :**  
**Originated Date :** 03/19/2026 - Mark Johnson - National TAB

Project Issue File Details



03/19/2026

### 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/STOR	2000	1930	1300	1201	700	729	35.0%	37.8%						
RTU-2	DINING	3400	3667	2300	2533	1100	1134	32.4%	30.9%						
RTU-3	KITCHEN	5000	5013	3365	3462	1635	1551	32.7%	30.9%						
KEF-1	GRILL HOOD											1995	2052		
KEF-2	FRYER HOOD											1091	1118		
EF-4	RESTROOMS													200	136
<b>TOTALS</b>		10400	10610	6965	7196	3435	3414			0	0	3086	3170	200	136

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3435	3414
TOTAL EXHAUST	3286	3306
<b>NET AIRFLOW</b>	149	108

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0103
SIDE	0.0164
REAR	0.0102
<b>AVERAGE</b>	<b>0.0123</b>

#### 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



02-16-26 WHATABURGER #1687 LUTZ, FL

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 01/28/2026 - Trinity Dodds - National TAB

**Completed Date :** 03/24/2026 - Stephen Tassinaro - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	N/A
---------------------------------------	-----

Comment:

All diffusers and grilles are installed and match design?	Fail
---	------

Comment:

Additional diffuser installed in office

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

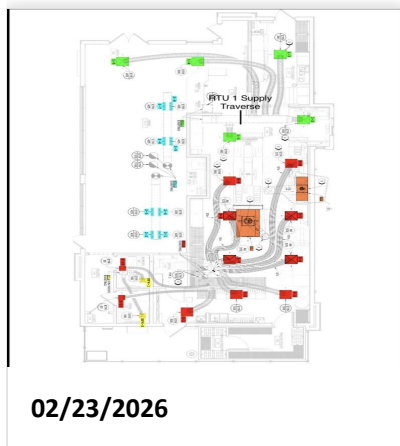
Comment:

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

Pass

Comment:

Return traverse not possible.



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

Fail

Comment:

Return drops too short to be traversed. Not enough straight section of supply drop before diffusers to read total supply without significant turbulence. Additionally, unit was read with VelGrid and kfactor. Supply traverse is unlikely to uncover a leak when read using this method. No leaks observed.

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

Fail

Comment:

RTU 2 within %10. Unable to traverse other units, no major leakage observed.

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:**

Unable to traverse return ducts.



02-16-26 WHATABURGER #1687 LUTZ, FL

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 01/28/2026 - Trinity Dodds - National TAB

**Completed Date :** 03/24/2026 - Stephen Tassinaro - National TAB

CheckList Item Details

EF's

<b>Rotation is correct?</b>	Pass
-----------------------------	------

**Comment:**

<b>Belts are tight?</b>	N/A
-------------------------	-----

**Comment:**

<b>Hinge kit installed installed on hood fan?</b>	Pass
---	------

**Comment:**

<b>Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?</b>	Pass
--	------

**Comment:**

<b>Flex conduit is long enough so that fan can be completely tilted back?</b>	Pass
---	------

**Comment:**

<b>There is no major leakage around base of fan?</b>	Fail
--	------

**Comment:**

Restroom EF curb leakage due to fan resting on conduit

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?

Fail

Comment:

Installed but fan is not able to pull damper open

Unit free of noticeable noise and vibration?

Pass

Comment:

Exhaust airflow is 0 to +10%?

Fail

Comment:

Restroom EF below design. Existing ductwork and backdraft damper causing some restriction.



02-16-26 WHATABURGER #1687 LUTZ, FL

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 01/28/2026 - Trinity Dodds - National TAB

**Completed Date :** 03/24/2026 - Stephen Tassinaro - National TAB

**CheckList Item Details**

**HOODS**

<b>All hood filters installed and accounted for?</b>	Pass
--	------

**Comment:**

<b>Hoods are wired and have power?</b>	Pass
--	------

**Comment:**

<b>Hood is free of alarms?</b>	N/A
--------------------------------	-----

**Comment:**

<b>Hood is free of damage?</b>	Pass
--------------------------------	------

**Comment:**

<b>Quarter or full vertical end panels are installed if specified?</b>	Pass
--	------

**Comment:**



02-16-26 WHATABURGER #1687 LUTZ, FL

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 01/28/2026 - Trinity Dodds - National TAB

**Completed Date :** 03/24/2026 - Stephen Tassinaro - National TAB

CheckList Item Details

**FINAL CHECKS**

**Is space free of drafting?** Pass

**Comment:**

**Is space comfortable in all areas?** Pass

**Comment:**

Humidity dropping since balance adjustments made, kitchen diffusers were not able to be balanced to design due to various ductwork issues.

**Is the space free of ventilation noise?** Pass

**Comment:**

**List kitchen equipment turned on for testing**

**Comment:**

NA

**List smoke candle type used**

**Comment:**

NA

**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**

03/18/2026

**Comment:**

**TAB tech name / Firm**

**Comment:**

Stephen Tassinaro / NTi

**Site super name / Firm**

**Comment:**

N/A

**Owner representative name / Firm (if Applicable)**

**Comment:**

N/A

**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?**

Pass

**Comment:**

Building pressure +0.012" AVG Building appears sealed.

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: AHU/RTU



Asset: RTU-1

AREA:KITCHEN/DRY STORAGE

Unit Data	
	Actual
MFG	CARRIER
Serial Num	0320C85922
Model Num	50GCN06A2A5A0A0A0
Num OA Filters 1	1
OA Filter Size 1	28x14
Num Final Filter 1	4
Final Filter Size 1	16x16x2

Motor Data	
	Actual
Phase	1
Rated Voltage	208/230
Rated Amperage	8.6

Drive Data	
	Actual
Motor Sheave SetPt	DIRECT DRIVE

Test Data		
	Design	Actual
SF CFM (Traverse)	-	2000
SF CFM	2000	1930
SF RPM	-	2073
MOTOR RPM	-	2073
RA CFM (Traverse)	-	*
RA CFM	1300	1201
OA CFM	700	729
RL Voltage	-	212/212/212
RL Amperage	-	6.0
SF System SetPt	-	8.42VDC
Min OA Damper Position	-	MANUAL (MARKED)
Min OA Damper Type	-	OPPOSED BLADE

Performance Data	
	Actual
MA Plenum SP	-0.23"
Fan Suction SP	-0.69"
Fan Discharge SP	1.12"
Total ESP	1.35"
Fan Total SP	2.04"

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

Completed By: Mark Johnson on 03/19/2026

Notes:

\*Unable to traverse return

Written By: Jackson Gunnels on 02/19/2026

# Unit Data - PHOTO LOG



02/19/2026



02/19/2026

# National TAB

Project:02-16-26 WHATABURGER #1687 LUTZ, FL

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU-1/KITCHEN/DRY STORAGE

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	ETR	NA	450	1	515	640	405	90.0
SGRD2	KITCHEN	ETR	NA	450	1	101	343	422	93.8
SGRD3	DRY STORAGE	ETR	NA	300	1	507	589	283	94.3
SGRD4	SERVING AREA	ETR	NA	400	1	442	461	432	108.0
SGRD5	ENTRY	ETR	NA	400	1	363	375	388	97.0
Total				2000		1928	2408	1930	96.5%

Completed By: Stephen Tassinaro on 03/18/2026

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: AHU/RTU



Asset: RTU-2

AREA:DINING

Unit Data	
	Actual
MFG	CARRIER
Serial Num	030P89347
Model Num	50HCE09A2A5A0K0A0
Num OA Filters 1	1
OA Filter Size 1	35x19
Num Final Filter 1	4
Final Filter Size 1	20x20x2

Motor Data	
	Actual
Motor MFG	MARATHON
Frame	56HZ
Motor Rpm	1725
Phase	3
Rated Voltage	208-230
Rated Amperage	6.9-6.7

Drive Data	
	Actual
Motor Sheave Size	4
Motor Bore Size	5/8
Motor Sheave SetPt	4 TURNS OUT
Fan Sheave Size	AFD74
Fan Sheave Bore	1"
Belt CL Distance	16.75
Num of Belts	1
Belt Size	A48
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	3400	3667
SF RPM	-	775
MOTOR RPM	-	1746
RA CFM	2300	2533
OA CFM	1100	1134
RL Voltage	-	214/213/212
RL Amperage	-	4.48/4.77/4.54
SF System SetPt	-	60 HZ
Min OA Damper Position	-	MANUAL (MARKED)
Min OA Damper Type	-	OPPOSED BLADE

Performance Data	
	Actual
MA Plenum SP	-0.22"
Fan Suction SP	-0.81"
Fan Discharge SP	0.51"
Total ESP	0.73"
Fan Total SP	1.32"

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

Completed By: Mark Johnson on 03/19/2026

Notes:

Unable to traverse unit | Unable to slow unit down without downsizing drive belt.

Written By: Stephen Tassinaro on 03/24/2026

## Unit Data - PHOTO LOG

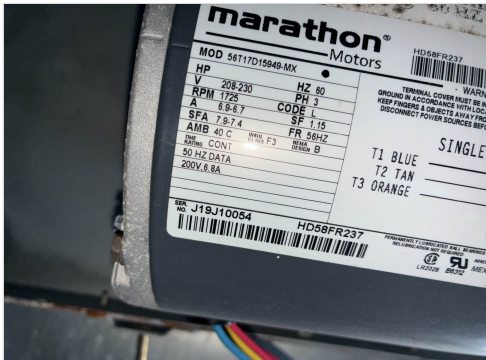


02/19/2026



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## Motor Data - PHOTO LOG



02/19/2026

# National TAB

Project:02-16-26 WHATABURGER #1687 LUTZ, FL

## AHU/RTU



**Diffuser Supply (GRD)**

**RTU-2/DINING**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	ETR	NA	425	0.95	505	459	495	116.5
SGRD2	DINING	ETR	NA	425	0.95	670	432	466	109.6
SGRD3	DINING	ETR	NA	425	0.95	441	440	474	111.5
SGRD4	DINING	ETR	NA	425	0.95	419	395	426	100.2
SGRD5	DINING	ETR	NA	425	0.95	428	437	471	110.8
SGRD6	DINING	ETR	NA	425	0.95	513	409	441	103.8
SGRD7	DINING	ETR	NA	425	0.95	484	416	448	105.4
SGRD8	DINING	ETR	NA	425	0.95	482	414	446	104.9
Total				3400		3942	3402	3667	107.85%

Completed By: Mark Johnson on 03/19/2026

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: AHU/RTU



Asset: RTU-3

AREA:KITCHEN

Unit Data	
	Actual
MFG	CARRIER
Serial Num	0320P05391
Model Num	50HCD14A2A5A0K0A0
Num OA Filters 1	2
OA Filter Size 1	22.5x25.5
Num Final Filter 1	6
Final Filter Size 1	18X24X2

Motor Data	
	Actual
Motor MFG	MARATHON
Frame	56HZ
Motor Rpm	1725
Phase	3
Rated Voltage	230
Rated Amperage	10.6

Drive Data	
	Actual
Motor Sheave Size	4.75
Motor Bore Size	7/8
Motor Sheave SetPt	1.0 TURNS OUT
Fan Sheave Size	AK104
Fan Sheave Bore	1 3/16
Belt CL Distance	20.5
Num of Belts	1
Belt Size	A61
Belt Alignment	POOR

Test Data		
	Design	Actual
SF CFM	5000	5013
SF RPM	-	720
MOTOR RPM	-	1726
RA CFM	3365	3462
OA CFM	1635	1551
RL Voltage	-	214/213/213
RL Amperage	-	7.22/7.45/7.34
SF System SetPt	-	60 HZ
Min OA Damper Position	-	MANUAL (MARKED)
Min OA Damper Type	-	OPPOSED BLADE

Performance Data	
	Actual
MA Plenum SP	-0.46"
Fan Suction SP	-0.96"
Fan Discharge SP	0.52"
Total ESP	0.98"
Fan Total SP	1.48"

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

Completed By: Mark Johnson on 03/19/2026

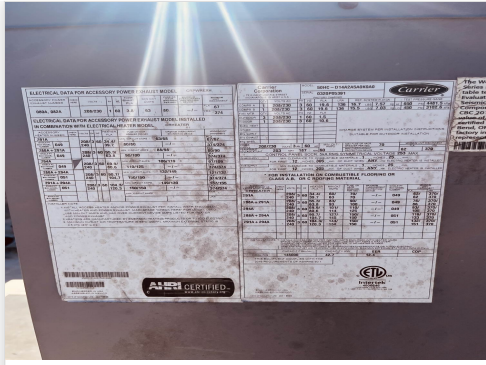
Notes:  
Fan sheave sits further out than motor sheave

Written By: Jackson Gunnels on 02/18/2026

## Unit Data - PHOTO LOG



02/19/2026



02/19/2026

## Motor Data - PHOTO LOG



02/18/2026

# National TAB

Project:02-16-26 WHATABURGER #1687 LUTZ, FL

## AHU/RTU



**Diffuser Supply (GRD)**

**RTU-3/KITCHEN**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	BOH	ETR	NA	500	1	367	427	637	127.4
SGRD2	WASHROOM	ETR	NA	500	1	567	661	575	115.0
SGRD3	KITCHEN	ETR	NA	500	1	514	599	767	153.4
SGRD4	KITCHEN	ETR	NA	570	1	406	473	425	74.6
SGRD5	KITCHEN	ETR	NA	570	1	362	422	455	79.8
SGRD6	KITCHEN	ETR	NA	570	1	244	284	367	64.4
SGRD7	KITCHEN	ETR	NA	570	1	587	684	423	74.2
SGRD8	KITCHEN	ETR	NA	570	1	348	405	422	74.0
SGRD9	KITCHEN	ETR	NA	550	1	704	820	639	116.2
SGRD10	WOMEN'S RR	ETR	NA	50	1	118	137	53	106.0
SGRD11	MEN'S RR	ETR	NA	50	1	135	157	50	100.0
SGRD12	OFFICE	NA	NA		1	198	305	200	-
Total				5000		4550	5374	5013	100.26%

Completed By: Mark Johnson on 03/19/2026

Asset	Notes	Date	Written By
SGRD1	When dampers were adjusted, significant loss of total performance occurred. Left dampers open to maintain total flow.	02/26/2026	Stephen Tassinaro



# National TAB

Project:02-16-26 WHATABURGER #1687 LUTZ, FL

## Diffuser Supply (GRD)

### TRAVERSES/

<b>Asset</b>					
<b>Asset Name</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>VEL(1)</b>	<b>FINAL CFM</b>	<b>% to design</b>
RETURN TRAVERSE - RTU1					
RETURN TRAVERSE - RTU2					
SUPPLY TRAVERSE - RTU1	16x18	2000	1000	2000	100.0
SUPPLY TRAVERSE - RTU2					
Total		2000		2000	100%

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

## System/Unit: FAN - Exhaust



Asset: EF-4

AREA:RESTROOM

Unit Data	
	Actual
MFG	CAPTIVEAIRE
Model Num	DR10HFA
Serial Num	3908428
Type	CENTRIFUGAL
Configuration	DOWNBLAST

Test Data		
	Design	Actual
CFM	200	136
Fan Rotation	-	CORRECT
System SetPt	-	MAX
RL Amperage	-	0.63

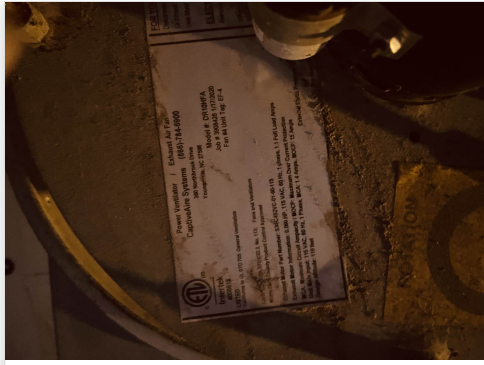
Motor Data	
	Actual
Horsepower	0.060
Phase	1
Voltage (rated)	115
Amperage (rated)	1.1

Completed By: Mark Johnson on 03/19/2026

## Unit Data - PHOTO LOG



02/19/2026



02/19/2026

# National TAB

Project:02-16-26 WHATABURGER #1687 LUTZ, FL

## FAN - Exhaust



### Diffuser Ret/Exh (GRD)

#### EF-4/RESTROOM

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	RESTROOM	ETR	NA	100	1	78	46	64	64.0
EGRD2	RESTROOM	ETR	NA	100	1	78	58	72	72.0
Total				200		156	104	136	68%

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

## System/Unit: FAN - Exhaust



Asset: KEF-1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	GREENHECK	CAPTIVE AIRE
Model Num	CUE-140-VG	DU180HFA
Serial Num	-	8357473
Type	UPBLAST	CENTRIFUGAL
Configuration	VERTICAL	UPBLAST

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	145T
Horsepower	0.75	1
Motor Rpm	-	1150
Phase	1	3
Voltage (rated)	208	230
Amperage (rated)	-	3.44
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	1995	2052
Fan RPM	-	882
Fan Rotation	-	CORRECT
Motor RPM	-	DIRECT DRIVE
System SetPt	-	46.0 HZ
RL Voltage	-	129 VFD
RL Amperage	-	2.85 VFD
Total ESP	1.00"	0.69"
Fan Inlet SP	-	-0.69"
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 03/19/2026



# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: FAN - Exhaust



Asset: KEF-2

AREA:FRYER

Unit Data		
	Design	Actual
MFG	GREENHECK	CAPTIVE AIRE
Model Num	CUE-120-VG	DU50HFA
Serial Num	-	8357473
Type	UPBLAST	CENTRIFUGAL
Configuration	VERTICAL	UPBLAST

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Horsepower	0.25	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	208	208
Amperage (rated)	-	3.8

Test Data		
	Design	Actual
CFM	1091	1118
Fan RPM	-	1049
Fan Rotation	-	CORRECT
Motor RPM	-	1049
System SetPt	-	52%
RL Voltage	-	213
RL Amperage	-	1.51
Total ESP	0.75"	0.43"
Fan Inlet SP	-	-0.43"
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 03/19/2026

Notes:

FLA not printed on motor label, read from unit label.

Written By: Jackson Gunnels on 02/20/2026



# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: Kitchen Hood Type I



Asset: HD-1

AREA:GRILL

Unit Data		
	Design	Actual
MFG	H&K	H&K
Model Num	HKD027	HKD027
Job / Serial Num	-	8189539
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	87"	87"
Hood Width	56"	56"

Test Data Exhaust		
	Design	Actual
Filter Type	FLAMGUARD	FLAMGUARD
Filter Size 1	20X12	20X12
Filter Qty 1	8	8
Filter AK factor size 1	1.5	1.5
Filter Total AK Area	12	12
Filter1 FPM	-	171
Filter2 FPM	-	192
Filter3 FPM	-	168
Filter4 FPM	-	156
Filter5 FPM	-	162
Filter6 FPM	-	172
Filter7 FPM	-	177
Filter8 FPM	-	174
Filter Ave FPM(corr)	-	171
CFM	1994	2052

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	CLAMSHELL

Completed By: Mark Johnson on 03/19/2026

# Unit Data - PHOTO LOG



02/19/2026



02/19/2026



02/19/2026

# National TAB

Project: 02-16-26 WHATABURGER #1687 LUTZ, FL

System/Unit: Kitchen Hood Type I



Asset: HD-2

AREA:FRYER HOOD

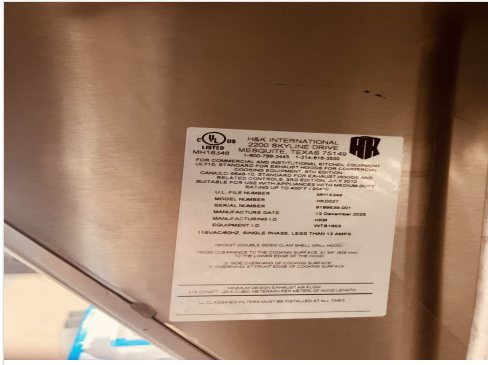
Unit Data		
	Design	Actual
MFG	H&K	H&K
Model Num	HKD023	HKD023
Job / Serial Num	-	8191084
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	66"	66"
Hood Width	22"	22"

Test Data Exhaust		
	Design	Actual
Filter Type	FLAMGUARD	FLAMGUARD
Filter Size 1	16X12	16X12
Filter Qty 1	4	4
Filter AK factor size 1	1.16	1.16
Filter Total AK Area	4.64	4.64
Filter1 FPM	-	242
Filter2 FPM	-	236
Filter3 FPM	-	252
Filter4 FPM	-	235
Filter Ave FPM(corr)	-	241
CFM	1091	1118

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Mark Johnson on 03/19/2026

# Unit Data - PHOTO LOG



02/19/2026

