Report By:

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

Report: TAB

Function: Test, Adjust, & Balance

Date: 04/07/2025

Completed By: National TAB

PROJECT

04-07-25 FIVE GUYS TOLEDO, OH

6920 CENTRAL AVE

TOLEDO, OH 43617

Client

Sunforest Building Company

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

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.

RTU's (Roof Top Units)
Existing RTU's were replaced and the scope for these units was to balance each within tolerance of nominal flow of the units or airflows provided on the submittals (if provided). 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. Outside air was set to ensure negative building pressure without exceeding the account requirements for maximum outside air ratio. The outside air damper was adjusted until the airflow was within these 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 using manufacturer procedures. Either total traverse of the unit at the inlet with a velocity grid or via readings taken at the discharge of the hood's perforated supply plenum multiplied by the manufacturer's corrected area. Adjustments to the fan speed were made 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.

If any remaining issues were identified during the TAB process that we were unable to resolve, then those issues are noted on the following pages.

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	4110	4129	3310	3364	800	765	19.5%	18.5%						
RTU-2	KITCHEN	3000	2973	2600	2537	400	436	13.3%	14.7%						
MUA-1	MUA									2821	2838				
EF-1	FRYERS											1662	1584		
EF-2	GRILL											1852	1882		
EF-3	TOILET/MOP SINK													225	222
TOTALS		7110	7102	5910	5901	1200	1201			2821	2838	3514	3466	225	222

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4021	4039
TOTAL EXHAUST	3739	3688
NET AIRFLOW	282	351

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.02
SIDE	-0.01
REAR	-0.02
AVERAGE	**-0.0033**

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:

Wind along side of building affecting pressure measurements.

CheckList List

- TECH - STEP 1: INITIAL WALKTHRU
- TECH - STEP 2: UNIT DATA AND EVAL
- TECH - STEP 3: TEST, ADJUST AND BALANCE
- TECH - STEP 4: FINAL TESTS
- TECH - STEP 5: FINAL DOCUMENTATION

04-07-25 FIVE GUYS TOLEDO, OH

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHRU	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/28/2025 - Tara Metcalf - National TAB		
Completed Date :	04/08/2025 - Gabe Merk - National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	No

Comment:

All diffusers and grilles installed but returns do not match R1 type specified.

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.

04-07-25 FIVE GUYS TOLEDO, OH

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/28/2025 - Tara Metcalf - National TAB		
Completed Date :	04/08/2025 - Gabe Merk - 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:

YES

If direct drive unit is the speed controller working.

Comment:

N/A

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?	Yes

Comment:

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?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	
MUA	
Rotation is correct?	Yes
Comment:	
Gas piping is installed and valves are in on position?	Yes
Comment:	
Heater tested and is functional?	Yes
Comment:	
Internal motorized damper is fully opening?	Yes
Comment:	
Motor is operating below the FLA rating?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	
HOODS	
Kitchen equipment installed in proper places?	Yes
Comment:	
Can kitchen equipment be turned on for final smoke test?	Yes
Comment:	

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

04-07-25 FIVE GUYS TOLEDO, OH

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/28/2025 - Tara Metcalf - National TAB		
Completed Date :	04/08/2025 - Gabe Merk - 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:

N/A

04-07-25 FIVE GUYS TOLEDO, OH

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/28/2025 - Tara Metcalf - National TAB		
Completed Date :	04/08/2025 - Gabe Merk - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

GRILL/FRYER

List smoke candle type used

Comment:

COOKING SMOKE

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	04/08/2025

Comment:

TAB tech name / Firm

Comment:

GABE M / NTI

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

NICK (MANAGER)/ 5 GUYS

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

Comment:

0.02"/-0.02"

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:

NO, MEASURED PRESSURE IS AFFECTED BY STRONG WINDS AGAINST SIDE AND REAR OF BUILDING.

Thermostats are programmed?	Yes

Comment:

04-07-25 FIVE GUYS TOLEDO, OH

CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/28/2025 - Tara Metcalf - National TAB		
Completed Date :	04/08/2025 - Gabe Merk - National TAB		

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	Yes
Comment:	
Picture file sent to processing team or uploaded?	Yes
Comment:	
Balance schedule complete and uploaded?	Yes
Comment:	
Prelim report generated and reviewed?	Yes
Comment:	

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	Yes
Comment:	
Picture file sent to processing team or uploaded?	Yes
Comment:	

Balance schedule complete and uploaded?	Yes
Comment:	
Prelim report generated and reviewed?	Yes
Comment:	

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	AMERICAN STANDARD
Serial Num	-	240460045MxX
Model Num	LGT150H4E	GCC150A3EHB3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	37"x22"
Num Final Filter 1	-	4
Final Filter Size 1	-	20”x20”x2”

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	3.75	3.0
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.0

Drive Data	
	Actual
Motor Sheave Size	1VP60
Motor Bore Size	7/8”
Motor Sheave SetPt	0 OUT
Fan Sheave Size	BK95
Fan Sheave Bore	1”
Belt CL Distance	23”
Num of Belts	1
Belt Size	B-66
Belt Alignment	Good

Test Data		
	Design	**Actual**
SF CFM	4110	4129
SF RPM	-	1088
RA CFM	3310	3364
OA CFM	800	765
RL Voltage	-	211/212/210
RL Amperage	-	10.3/8.8/10.3
SF Rotation	-	CCW
SF System SetPt	-	60HZ
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	5.8 DCV
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	D

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.73”
Fan Suction SP	-	-1.20”
Fan Discharge SP	-	0.83”
Total ESP	---	1.56”
Fan Total SP	-	2.03”

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

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG

04/07/2025

04/07/2025

04/07/2025

National TAB

Project:04-07-25 FIVE GUYS TOLEDO, OH

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	S1	18X16	585	1	602	602	635	108.5
SGRD2	DINING	S1	18X16	585	1	584	584	621	106.2
SGRD3	DINING	S1	20X20	585	1	544	544	566	96.8
SGRD4	DINING	S1	22X20	585	1	552	552	584	99.8
SGRD5	DINING	S1	---	600	1	737	737	609	101.5
SGRD6	DINING	S1	20X20	585	1	520	520	559	95.6
SGRD7	DINING	S1	18X16	585	1	531	531	555	94.9
Total				4110		4070	4070	4129	100.46%

Completed By: Gabe Merk on 04/08/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	AMERICAN STANDARD
Serial Num	-	233860040MX
Model Num	LGT092H4E	GCC090A3EHB3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	37”x22”
Num Final Filter 1	-	4
Final Filter Size 1	-	20”x20”x2”

Motor Data		
	Design	**Actual**
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	2	2
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.3

Drive Data	
	Actual
Motor Sheave Size	1VP60
Motor Bore Size	7/8”
Motor Sheave SetPt	0 OUT
Fan Sheave Size	BK115
Fan Sheave Bore	1”
Belt CL Distance	22”
Num of Belts	1
Belt Size	B66
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	2973
SF RPM	-	913
RA CFM	2600	2537
OA CFM	400	436
RL Voltage	-	212/212/211
RL Amperage	-	6.4/5.2/6.2
SF Rotation	-	CCW
SF System SetPt	-	60HZ
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	2.0 VDC
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	D

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.46”
Fan Suction SP	-	-0.69”
Fan Discharge SP	-	0.69”
Total ESP	---	1.15”
Fan Total SP	-	1.38”

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

Completed By: Chase Wright on 04/08/2025

Unit Data - PHOTO LOG

04/07/2025

04/07/2025

04/07/2025

National TAB

Project:04-07-25 FIVE GUYS TOLEDO, OH

AHU/RTU

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	HOOD 1	ACPSP	6"X129"	614	4.19	651	651	628	102.3
SGRD2	HOOD 2	ACPSP	6"X105"	560	3.46	386	386	550	98.2
SGRD3	KITCHEN	S1		150	1	221	221	146	97.3
SGRD4	KITCHEN	S1		325	1	356	356	325	100.0
SGRD5	KITCHEN	S1		326	1	445	445	331	101.5
SGRD6	KITCHEN	S1		325	1	363	363	313	96.3
SGRD7	KITCHEN	S3		400	1	243	243	373	93.3
SGRD8	KITCHEN	S3		150	1	175	175	152	101.3
SGRD9	KITCHEN	S3		100	1	174	174	102	102.0
SGRD10	KITCHEN	S3		50	1	173	173	53	106.0
Total				3000		3187	3187	2973	99.1%

Completed By: Gabe Merk on 04/08/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: FAN - Exhaust

Asset: EF1 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6879563
Type	UPBLAST	UPBLAST
Configuration	CEILING	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	182T
Horsepower	2.0	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	6.44
Service Factor	-	1.25

Test Data		
	Design	**Actual**
CFM	1662	1581
Fan RPM	-	700
Fan Rotation	-	CCW
Motor RPM	-	700
System SetPt	-	35.9Hz
RL Voltage	-	117 VFD
RL Amperage	-	3.0VFD
Total ESP	1.375"	0.54”
Fan Inlet SP	-	-0.54”
Fan Discharge SP	-	ATM

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG

04/07/2025

04/07/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: FAN - Exhaust

Asset: EF2 AREA:GRILL

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE15DD	CASRE15DD
Serial Num	-	6879563
Type	UTILITY	UTILITY SET
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	145T
Horsepower	2.0	2
Motor Rpm	-	1745
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	5.64
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1852	1882
Fan RPM	-	1468
Fan Rotation	-	CCW
Motor RPM	-	1468
System SetPt	-	50.5Hz
RL Voltage	-	112 VFD
RL Amperage	-	3.3 VFD
Total ESP	0.5"	INACCESSIBLE
Fan Inlet SP	-	INACCESSIBLE
Fan Discharge SP	-	ATM

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG

04/07/2025

04/07/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: FAN - Exhaust

Asset: EF3 AREA:TOILET

Unit Data		
	Design	**Actual**
MFG	GREENHECK	TWIN CITY
Model Num	G-095-E	ACXD-090BE
Serial Num	-	17121-2-00001
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MCMILLAN
Frame	-	NA
Horsepower	1.30	1/6
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.6
Service Factor	-	NA

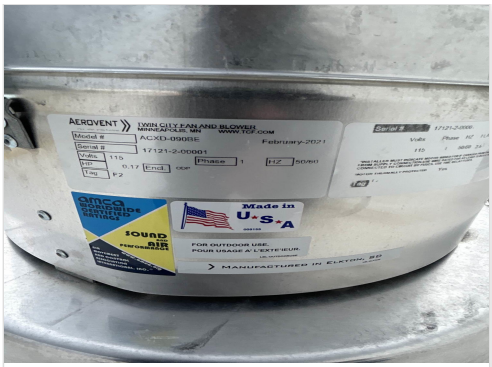
Test Data		
	Design	**Actual**
CFM	225	222
Fan RPM	-	INACCESSIBLE
Fan Rotation	-	CCW
Motor RPM	-	INACCESSIBLE
System SetPt	-	VIA DIAL
RL Voltage	-	123
RL Amperage	-	0.4
Total ESP	0.50"	0.19”
Fan Inlet SP	-	-0.19”
Fan Discharge SP	-	ATM

Completed By: Gabe Merk on 04/08/2025

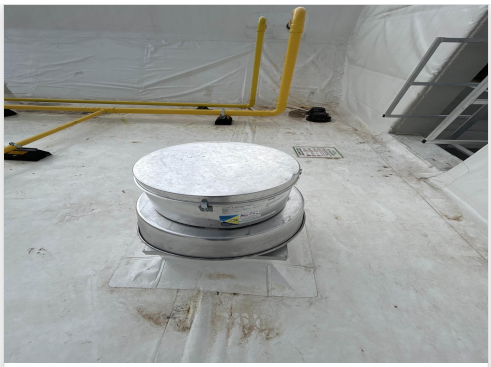
Notes:
EF3 DESIGNED AT 375 CFM. AIR DEFICE TOTALS= 225 CFM. ADJUSTED UNITS DESIGN TO REFLECT AIR DEVICE TOTALS.

Written By: Tara Metcalf on 04/03/2025

Unit Data - PHOTO LOG



04/07/2025



04/07/2025

National TAB

Project:04-07-25 FIVE GUYS TOLEDO, OH

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF3/TOILET

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	TOILET	E1		75	1	169	72	72	96.0
EGRD2	TOILET	E1		75	1	137	76	76	101.3
EGRD3	TOILET	E1		75	1	120	74	74	98.7
Total				225		426	222	222	98.67%

Completed By: Gabe Merk on 04/08/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: FAN - Supply

Asset: MUA1 AREA:MUA

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A2-D.500-20D-MPU	A2-D.500-20D-MPU
Serial Num	-	6879563
Type	MUA	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	182T
Horsepower	3.0	3.0
Motor Rpm	-	1750
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	8.6
Service Factor	-	1.15

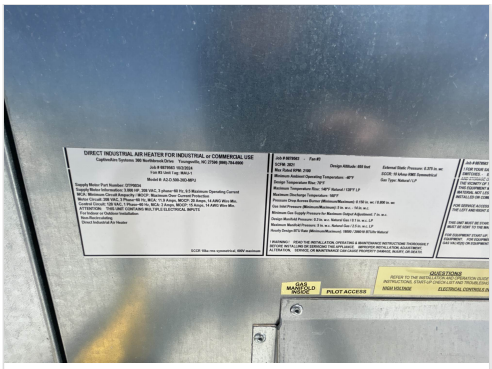
Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.32”

Test Data		
	Design	**Actual**
CFM	2821	2838
SF RPM	-	1245
Motor RPM	-	1245
SF System SetPt	-	42.7Hz
RL Voltage	-	107 VFD
RL Amperage	-	5.4VFD
Total ESP	-	0.37”
Fan Discharge SP	-	0.37”

General	
	Actual
Fan Rotation Correct	YES

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG



04/08/2025

04/08/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:FRYER HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2
Job / Serial Num	-	6879563
Type	TYPE I - CANOPY	TYPE 1 CANOPY
Hood length	108"	105"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14"	14"
Supply Plenum Length	129"	105"

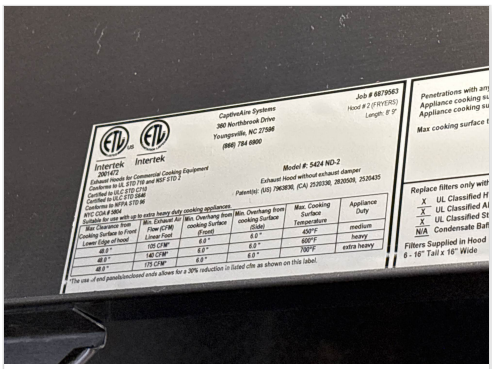
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	6	6
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	11.34	9.72
Filter1 FPM	-	149
Filter2 FPM	-	154
Filter3 FPM	-	182
Filter4 FPM	-	186
Filter5 FPM	-	157
Filter6 FPM	-	154
Filter Ave FPM(corr)	-	264
CFM	1662	1584

Cooking Equipment	
	Actual
Item 1	FRYER

Test Data Supply		
	Design	**Actual**
Total Area	12.54	10.2
Kv factor (Vel)	0.89	0.89
Num of Readings	-	12
Reading1 FPM	-	92
Reading2 FPM	-	99
Reading3 FPM	-	114
Reading4 FPM	-	104
Reading5 FPM	-	132
Reading6 FPM	-	129
Reading7 FPM	-	105
Reading8 FPM	-	103
Reading9 FPM	-	79
Reading10 FPM	-	107
Reading11 FPM	-	129
Reading12 FPM	-	131
Ave FPM(corr)	-	98
CFM	1247	1125

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG



04/08/2025

04/08/2025

National TAB

Project: 04-07-25 FIVE GUYS TOLEDO, OH

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:GRILL HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND2-ACPSP-F	5424 ND-2
Job / Serial Num	-	6879563
Type	TYPE I - CANOPY	TYPE 1 CANOPY
Hood length	108"	117"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14"	14"
Supply Plenum Length	105"	129"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	6	7
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	9.72	11.34
Filter1 FPM	-	148
Filter2 FPM	-	159
Filter3 FPM	-	180
Filter4 FPM	-	185
Filter5 FPM	-	161
Filter6 FPM	-	156
Filter7 FPM	-	173
Filter Ave FPM(corr)	-	269
CFM	1852	1882

Cooking Equipment	
	Actual
Item 1	GRILL

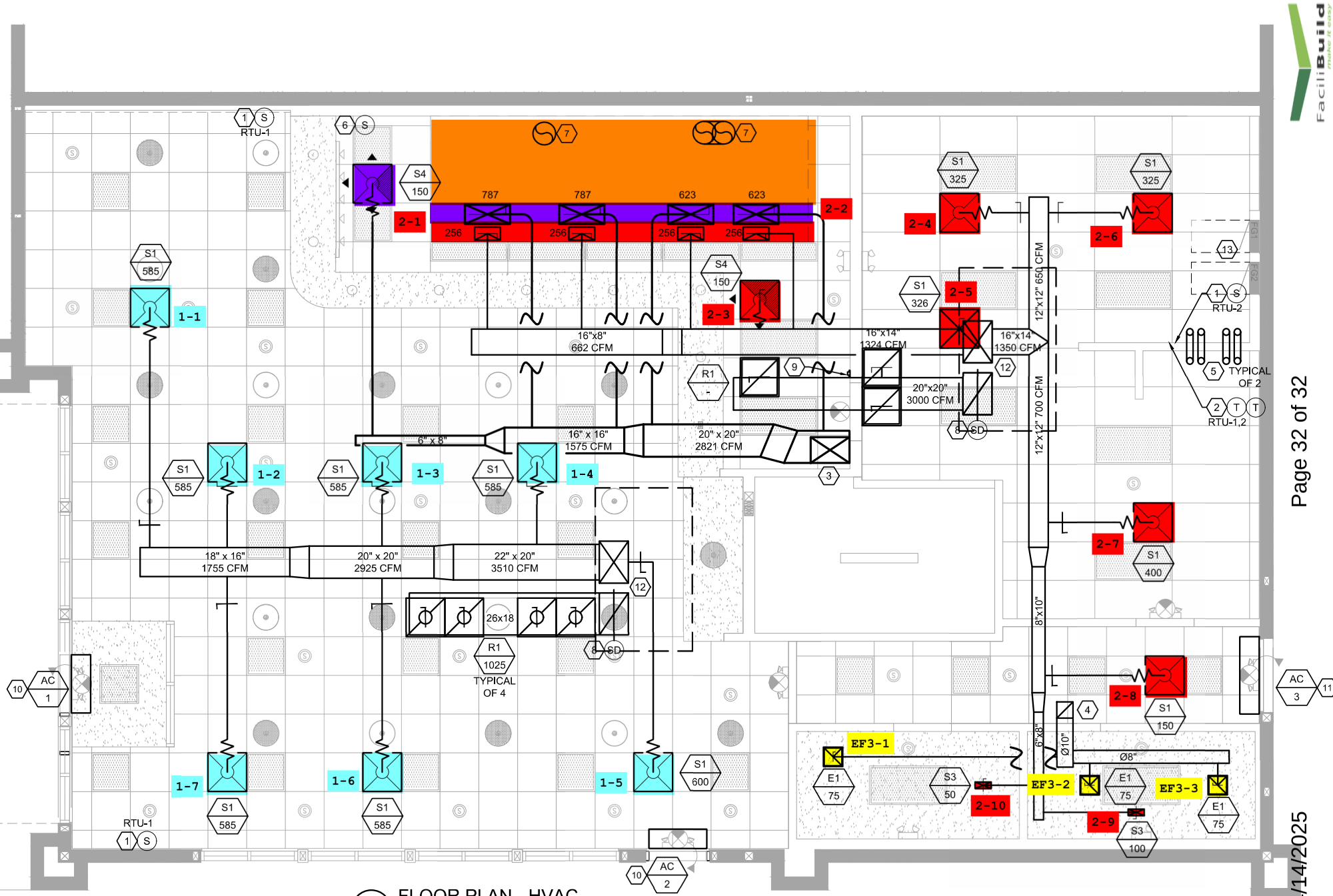
Test Data Supply		
	Design	**Actual**
Total Area	10.20	12.54
Kv factor (Vel)	0.89	0.89
Num of Readings	-	12
Reading1 FPM	-	135
Reading2 FPM	-	116
Reading3 FPM	-	99
Reading4 FPM	-	120
Reading5 FPM	-	102
Reading6 FPM	-	107
Reading7 FPM	-	147
Reading8 FPM	-	113
Reading9 FPM	-	144
Reading10 FPM	-	107
Reading11 FPM	-	121
Reading12 FPM	-	105
Ave FPM(corr)	-	105
CFM	1574	1480

Completed By: Gabe Merk on 04/08/2025

Unit Data - PHOTO LOG

04/08/2025

04/08/2025



1 FLOOR PLAN - HVAC

SCALE:1/4" = 1'-0"

Date: 4/14/2025