Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 11/26/2024

Completed By: National TAB

PROJECT

11-25-24 CULVERS LABELLE, FL

44 Lashley Lane

Labelle, FL 33935

Client

Captive-Aire Region #60

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

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)
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.

General Exhaust Fans
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.

Issue List

- Diffuser 1-4 - High Flow
- RTU 1 - Low Flow Diffusers
- RTU 2 - Low Flow

11-25-24 CULVERS LABELLE, FL

Project Issue Information

Issue Name :	Diffuser 1-4 - High Flow		
Description :	Diffuser 1-4 is outputting 187 CFM (125% design). Damper is stuck within duct and cannot be adjusted further. Not expected to create comfort issues in the open dining space.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	11/27/2024 - Mark Johnson - National TAB		

11-25-24 CULVERS LABELLE, FL

Project Issue Information

Issue Name : RTU 1 - Low Flow Diffusers

Description : Diffusers 1-18, 1-23, 1-24, and 1-26 are below design (46%, 87%, 80%, and 82% of design respectively). Respective dampers are fully open. Duct for 1-18 is severely crushed, restricting airflow. Not expected to cause comfort issues in the open dining space.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

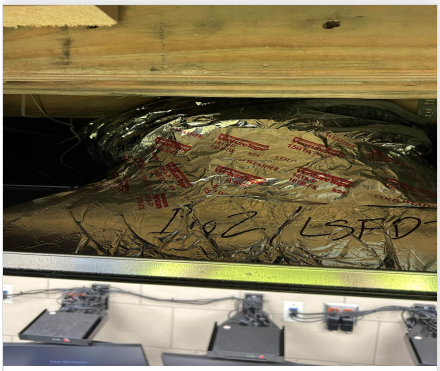
Status : Open

Priority : Medium

Asset Tag : RTU1

Originated Date : 11/27/2024 - Mark Johnson - National TAB

Project Issue File Details



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11-25-24 CULVERS LABELLE, FL

Project Issue Information

Issue Name :	RTU 2 - Low Flow		
Description :	RTU 2 is currently outputting 5233 CFM (84% design). Unit cannot be sped up further without causing the motor to overamp. Several diffusers remain below design (2-1, 2-2, 2-12, 2-13, 2-15) but the cookline and surrounding food prep area is within design flow. Recommend contacting manufacturer if comfort issues arise.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	High	**Asset Tag :**	RTU2
Originated Date :	11/27/2024 - Mark Johnson - 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	6150	5667	4400	3885	1750	1782	28.5%	31.4%						
RTU-2	KITCHEN	6225	5233	4525	3507	1700	1726	27.3%	33.0%						
PRV 2	HOOD 1											1500	1497		
PRV 3	HOOD 2											1500	1555		
PRV 1	RESTROOM													300	305
EFA1	MOP ROOM													75	74
EFB1	EMPLOYEE RR													75	75
TOTALS		12375	10900	8925	7392	3450	3508			0	0	3000	3052	450	454

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3508
TOTAL EXHAUST	3450	3506
NET AIRFLOW	0	2

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0003
SIDE	-
REAR	0.0004
AVERAGE	**0.0004**

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

- 01: SITE PICTURES
- 02: RTU's
- 03.EXHAUST FANS
- 04.HOOD 1
- 05.HOOD 2
- 06.FINAL TEST

11-25-24 CULVERS LABELLE, FL

CheckList Information

Name :	01: SITE PICTURES	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/25/2024 - Mark Johnson - National TAB		

CheckList Item Details

STORE FRONT

Comment:

11/25/2024

RTU-1

Comment:

11/25/2024

RTU-2

Comment:

11/25/2024

PRV-1

Comment:

11/25/2024

PRV-2

Comment:

11/25/2024

PRV-3

Comment:

11/25/2024

EF-1A

Comment:

MOP ROOM

11/25/2024

EF-1B

Comment:

EMPLOYEE RESTROOM

11/25/2024

HOOD 1

Comment:

11/25/2024

HOOD 2

Comment:

11/25/2024

11-25-24 CULVERS LABELLE, FL

CheckList Information

Name :	02: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/27/2024 - Mark Johnson - 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:	
Cookline diffusers have at 12-18" of straight duct out of the top of the diffusers and a rigid 90 degree fitting?	Fail
Comment:	

11/27/2024

Economizers are assembled and functional?	Pass
Comment:	
Motors are all operating below the FLA rating?	Pass
Comment:	
Are belts tight?	N/A
Comment:	
Direct Drive	
If direct drive unit is the speed controller working?	Pass
Comment:	
Is gas piping installed and valves turned on?	N/A
Comment:	
Electric Heating	
Unit free of noticeable noise and vibration	Pass
Comment:	

11-25-24 CULVERS LABELLE, FL

CheckList Information

Name :	03.EXHAUST FANS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/27/2024 - Mark Johnson - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	N/A
Comment: Direct Drive	
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?	Pass
Comment:	
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:	

11-25-24 CULVERS LABELLE, FL

CheckList Information

Name :	04.HOOD 1	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/27/2024 - Mark Johnson - National TAB		

CheckList Item Details

HD-1

Is the hood powered and free of alarms?	Pass
Comment:	
Does hood label match submittal?	Pass
Comment:	
Do hood dimensions match submittal?	Pass
Comment:	
Is the hood hung Level?	Pass
Comment:	
Are hood lights installed and are they powered?	Pass
Comment:	
Are temperature Sensors installed?	Pass
Comment:	

Are the correct number and size of filters installed, and are they installed correctly?	Pass
Comment:	
Is the grease cup installed?	Pass
Comment:	
Are side splashes/skirts installed and do they match the submittal?	Pass
Comment:	
Is the backsplash installed and does it match the submittal?	Pass
Comment:	
Are ceiling enclosures installed and do they match the submittal?	Pass
Comment:	
Does the appliance line-up match the drawings on submittal?	Pass
Comment:	
Document any other issues or discrepancies.	
Comment:	

HOOD CAPTURE TEST

List equipment turned on for testing:

Comment:

Griddle

Smoke Test Capture - Perimeter of Hood

Comment:

100%

Smoke Test Capture - Top of Cooking Surface

Comment:

100%

List smoke candle used:

Comment:

Observed cooking - employee training

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CheckList Information

Name :	05.HOOD 2	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/27/2024 - Mark Johnson - National TAB		

CheckList Item Details

HD-2

Is the hood powered and free of alarms?	Pass
Comment:	
Does hood label match submittal?	Pass
Comment:	
Do hood dimensions match submittal?	Pass
Comment:	
Is the hood hung Level?	Pass
Comment:	
Are hood lights installed and are they powered?	Pass
Comment:	
Are temperature Sensors installed?	Pass
Comment:	

Are the correct number and size of filters installed, and are they installed correctly?	Pass
Comment:	
Is the grease cup installed?	Pass
Comment:	
Are side splashes/skirts installed and do they match the submittal?	Pass
Comment:	
Is the backsplash installed and does it match the submittal?	Pass
Comment:	
Are ceiling enclosures installed and do they match the submittal?	Pass
Comment:	
Does the appliance line-up match the drawings on submittal?	Pass
Comment:	
Document any other issues or discrepancies.	
Comment:	

HOOD CAPTURE TEST

List equipment turned on for testing:

Comment:

Fryer

Smoke Test Capture - Perimeter of Hood

Comment:

100%

Smoke Test Capture - Top of Cooking Surface

Comment:

100%

List smoke candle used:

Comment:

Observed cooking - employee training

11-25-24 CULVERS LABELLE, FL

CheckList Information

Name :	06.FINAL TEST	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/22/2024 - Wale Odofin - National TAB		
Completed Date :	11/27/2024 - Mark Johnson - National TAB		

CheckList Item Details

FINAL CHECKS

When hoods are turned off, verify the economizers shut	N/A
Comment: Unable to verify hood interlock. Economizers set to shut in unoccupied mode.	
When hoods are turned on, verify the economizers open to the minimum position	Pass
Comment:	
Is space free of drafting?	Pass
Comment:	
Is space comfortable in all areas?	Pass
Comment:	
Is the space free of ventilation noise?	Pass
Comment:	

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

Griddle, Fryer

List smoke candle type used

Comment:

Observed cooking - employee training

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	11/27/2024

Comment:

TAB tech name / Firm

Comment:

Mark Johnson / 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:

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6301204
Model Num	CASTRU3-E452-24-20T	CAS-HVAC3-E.452-24-20T
Type	RTU	RTU
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 WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230/460
Rated Amperage	-	24.3/12.15

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

Test Data		
	Design	**Actual**
SF CFM	6150	5667
SF RPM	-	1580
RA CFM	4400	3885
OA CFM	1750	1782
RL Voltage	-	158 VFD
RL Amperage	-	23.8 VFD
SF Rotation	-	CCW
SF System SetPt	-	54 HZ
RA Damper Position	-	5.8 V
Min OA Damper Position	-	4.2 V
Min OA Damper Type	-	ECONOMIZER

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

Completed By: Mark Johnson on 11/27/2024

National TAB

Project:11-25-24 CULVERS LABELLE, FL

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	ENTRY	SD-1	8"	150	1	175	148	153	102.0
SGRD2	DINING	SD-1	8"	150	1	217	221	140	93.3
SGRD3	DINING	SD-1	8"	150	1	207	178	162	108.0
SGRD4	DINING	SD-1	8"	150	1	175	185	187	124.7
SGRD5	DINING	SD-1	8"	150	1	194	180	141	94.0
SGRD6	DINING	SD-1	8"	150	1	185	158	156	104.0
SGRD7	DINING	SD-1	8"	150	1	211	150	156	104.0
SGRD8	DINING	SD-1	8"	150	1	186	165	157	104.7
SGRD9	DINING	SD-1	8"	150	1	213	165	162	108.0
SGRD10	DINING	SD-1	8"	150	1	177	160	156	104.0
SGRD11	DINING	SD-1	8"	150	1	178	167	156	104.0
SGRD12	DINING	SD-1	8"	150	1	129	144	144	96.0
SGRD13	DINING	SD-1	8"	150	1	140	158	156	104.0
SGRD14	DINING	SD-1	8"	150	1	183	161	163	108.7
SGRD15	DINING	SD-1	8"	150	1	170	163	165	110.0
SGRD16	DRINKS	SD-1	8"	300	1	419	288	301	100.3
SGRD17	ENTRY	SD-1	12"	150	1	228	157	155	103.3
SGRD18	SUNDAE SERV.	SD-1	8"	500	1	175	227	231	46.2
SGRD19	OFFICE	SD-1	12"	200	1	163	164	180	90.0
SGRD20	CUSTOMER ORD.	SD-1	10"	450	1	366	407	412	91.6
SGRD21	CUST. SERV.	SD-1	10"	350	1	294	323	326	93.1
SGRD22	CUST. SERV.	SD-1	10"	350	1	282	315	319	91.1
SGRD23	CUST. SERV.	SD-1	10"	350	1	260	283	304	86.9
SGRD24	CUST. SERV.	SD-1	10"	350	1	257	281	281	80.3
SGRD25	DINING	SD-1	8"	150	1	231	164	147	98.0
SGRD26	HALL	SD-1	12"	450	1	314	370	371	82.4
SGRD27	RR	SD-4	8"	150	1	118	130	137	91.3
SGRD28	RR	SD-4	8"	150	1	146	149	149	99.3
Total				6150		5993	5761	5667	92.15%

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6301204
Model Num	CASTRU3-E452-24-20T	CAS-HVAC3-E.452-24-20T
Type	RTU	RTU
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 WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230/460
Rated Amperage	-	24.3/12.2

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

Test Data		
	Design	**Actual**
SF CFM	6225	5233
SF RPM	-	1550
RA CFM	4525	3507
OA CFM	1700	1726
RL Voltage	-	158 VFD
RL Amperage	-	23.6 VFD
SF Rotation	-	CCW
SF System SetPt	-	53 HZ
RA Damper Position	-	4.8 V
Min OA Damper Position	-	5.2 V
Min OA Damper Type	-	ECONOMIZER

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

Completed By: Mark Johnson on 11/27/2024

National TAB

Project:11-25-24 CULVERS LABELLE, FL

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	SUNDAE SERV.	SD1	12"	600	1	355	415	416	69.3
SGRD2	SUNDAE SERV.	SD1	12"	600	1	418	412	419	69.8
SGRD3	KITCHEN	SD5	10"	275	1	293	309	284	103.3
SGRD4	KITCHEN	SD5	10"	250	1	296	240	246	98.4
SGRD5	KITCHEN	SD5	12"	400	1	376	399	400	100.0
SGRD6	KITCHEN	SD5	12"	400	1	373	440	405	101.3
SGRD7	KITCHEN	SD5	12"	375	1	303	326	340	90.7
SGRD8	KITCHEN	SD5	10"	200	1	321	202	204	102.0
SGRD9	KITCHEN	SD5	12"	350	1	593	353	371	106.0
SGRD10	KITCHEN	SD5	12"	350	1	365	436	354	101.1
SGRD11	KITCHEN	SD5	12"	350	1	510	329	332	94.9
SGRD12	UTILITY RM	SD1	12"	600	1	368	373	388	64.7
SGRD13	DRY GOODS	SD1	12"	600	1	382	406	416	69.3
SGRD14	TOILET	SD4	6"	75	1	106	73	75	100.0
SGRD15	DRY GOODS	SD1	12"	600	1	342	361	381	63.5
SGRD16	DRY GOODS	SD1	12"	200	1	273	192	202	101.0
Total				6225		5674	5266	5233	84.06%

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: FAN - Exhaust

Asset: EFA1 AREA:MOP ROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	BROAN
Model Num	CFA 100CA	L100
Serial Num	-	NL
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Phase	1	1
Voltage (rated)	115	120
Amperage (rated)	-	1.1

Test Data		
	Design	**Actual**
CFM	75	74
Fan RPM	493	HIGH
Fan Rotation	-	CCW
Motor RPM	-	HIGH
System SetPt	-	SPEED CONTROLLER (MARKED)
RL Voltage	-	119
RL Amperage	-	0.4

Completed By: Mark Johnson on 11/25/2024

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Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: FAN - Exhaust

Asset: EFB1 AREA:EMPLOYEE RR

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	BROAN
Model Num	CFA 100CA	L100
Serial Num	-	NL
Type	-	CEILING
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Phase	-	1
Voltage (rated)	-	120
Amperage (rated)	-	1.1

Test Data		
	Design	**Actual**
CFM	75	75
Fan RPM	-	HIGH
Fan Rotation	-	CCW
Motor RPM	-	HIGH
System SetPt	-	SPEED CONTROLLER (MARKED)
RL Voltage	-	120
RL Amperage	-	0.4

Completed By: Mark Johnson on 11/25/2024

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: FAN - Exhaust

Asset: PRV1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DR12HFA
Serial Num	-	6301204
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	300	305
Fan RPM	1010	868
Fan Rotation	-	CCW
Motor RPM	-	868
System SetPt	-	46%
RL Voltage	-	120
RL Amperage	-	0.4
Total ESP	0.250"	0.117”
Fan Inlet SP	-	-0.117”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 11/25/2024

National TAB

Project:11-25-24 CULVERS LABELLE, FL

FAN - Exhaust

Diffuser Ret/Exh (GRD)

PRV1/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	MEN'S RR	EG1	10X10	150	1	173	149	151	100.7
EGRD2	WOMEN'S RR	EG1	10X10	150	1	214	171	154	102.7
Total				300		387	320	305	101.67%

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: FAN - Exhaust

Asset: PRV2 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	6301204
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	3/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	8.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1500	1497
Fan RPM	1406	1206
Fan Rotation	-	CCW
Motor RPM	-	1206
System SetPt	-	60%
RL Voltage	-	121
RL Amperage	-	5.8
Total ESP	1.412'	0.598”
Fan Inlet SP	-	-0.598”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 11/26/2024

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: FAN - Exhaust

Asset: PRV3 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	6301204
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	3/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	8.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1500	1555
Fan RPM	1348	1142
Fan Rotation	-	CCW
Motor RPM	-	1142
System SetPt	-	57%
RL Voltage	-	121
RL Amperage	-	4.8
Total ESP	1.250"	0.413”
Fan Inlet SP	-	-0.413”
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 11/25/2024

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3347 BD-2	3347 BD-2
Job / Serial Num	-	6301204
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	66"	66”
Hood Width	33"	33”

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16x16	16x16
Filter Qty 1	4	4
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	6.48	6.48
Filter1 FPM	-	229
Filter2 FPM	-	233
Filter3 FPM	-	230
Filter4 FPM	-	234
Filter Ave FPM(corr)	-	231
CFM	1500	1497

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Mark Johnson on 11/25/2024

National TAB

Project: 11-25-24 CULVERS LABELLE, FL

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3347 BD-2	3347 BD-2
Job / Serial Num	-	6301204
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	84"	84”
Hood Width	33"	33”

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	8.10	8.10
Filter1 FPM	-	189
Filter2 FPM	-	190
Filter3 FPM	-	198
Filter4 FPM	-	184
Filter5 FPM	-	201
Filter Ave FPM(corr)	-	192
CFM	1500	1555

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Mark Johnson on 11/25/2024