Report By:

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

NATIONAL TAB

Comfort. Under control.

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

- HD-1 ACPSP Duct Disconnected
- KEF-1 and KEF-2 Hinge Kits
- RTU Temporary Final Filters Still Installed.
- RTU-1 Face Dampers Not Functional

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 : HD-1 ACPSP Duct Disconnected

Description : One of the Flex duct runs was not connected to HD-1 ACPSP. Technician temporarily attached to balance unit, but duct needs to be permanantly attached.

Created By : National TAB

Assigned To : National TAB - William Patton

Status : Open

Originated Date : 05/25/2023 - William Patton - National TAB

Project Issue File Details

RTU2_ACPSP_HOOD1
05/25/2023

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05-22-23 FREDDY'S OGLETHORPE, GA

Project Issue Information

Issue Name : KEF-1 and KEF-2 Hinge Kits

Description : Hinge Kit was not operational on KEF-1 and KEF-2 due to a vented curb extension. This made it so a static pressure could not be safely measured. It is important the fans can be opened easily so that they can be properly maintained and grease ducts effectively cleaned.

Created By : National TAB

Assigned To : National TAB - William Patton

Status : Open

Originated Date : 05/25/2023 - William Patton - National TAB

Project Issue File Details

KEF1
05/25/2023

KEF2
05/25/2023

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05-22-23 FREDDY'S OGLETHORPE, GA

Project Issue Information

Issue Name : RTU Temporary Final Filters Still Installed.

Description : Both RTUs still have throwaway construction filters installed. Recommend correct pleated final filters are installed.

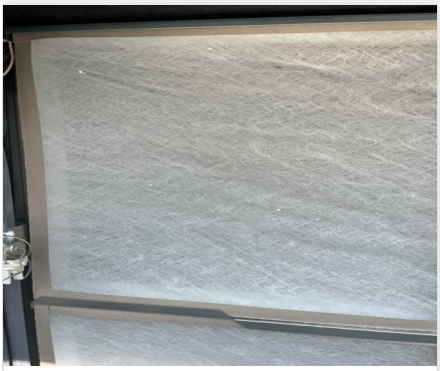
Created By : National TAB

Assigned To : National TAB - William Patton

Status : Open

Originated Date : 05/26/2023 - Michael McDonnell - National TAB

Project Issue File Details



RTU-1
05/26/2023

RTU-2(1)
05/26/2023

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05-22-23 FREDDY'S OGLETHORPE, GA

Project Issue Information

Issue Name : RTU-1 Face Dampers Not Functional

Description : RTU-1 total supply airflow is within design but diffusers are not fully balanced. Installed face dampers are not functional. Dampers are not holding their positions, only offer full open or full closed. This is not anticipated to cause any issues. We recommend the dampers are corrected and a return trip is scheduled to balance the diffusers.

Created By : National TAB

Assigned To : National TAB - William Patton

Status : Open

Originated Date : 05/25/2023 - Michael McDonnell - National TAB

Project Issue File Details

damper
05/26/2023

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.

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	4850	4708	3850	3665	1000	1043	20.6%	22.2%						
RTU-2	KITCHEN	3000	3086	2700	2758	300	328	10.0%	10.6%						
MUA-1	COOKLINE									1980	1988				
KEF-1	HOOD 1											1600	1620		
KEF-2	HOOD 2											875	831		
KEF-4	HOOD 3											525	562		
EF-1	WOMENS RESTROOM													75	71
EF-2	MENS RESTROOM													150	158
TOTALS		7850	7794	6550	6423	1300	1371			1980	1988	3000	3013	225	229

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3280	3359
TOTAL EXHAUST	3225	3242
NET AIRFLOW	55	117

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.005
SIDE	0.0051
REAR	0.0007
AVERAGE	**0.0036**

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:

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05-22-23 FREDDY'S OGLETHORPE, GA

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

STORE FRONT

StoreFront
05/26/2023

RTU-1

RTU1
05/26/2023

RTU-2

RTU2
05/26/2023

KEF-1

KEF1
05/26/2023

KEF-2

KEF2
05/26/2023

KEF-3

KEF3
05/26/2023

MUA-1

MUA1
05/26/2023

EF-1

EF1
05/26/2023

EF-2

EF_2
05/26/2023

HOOD-1

Hood1
05/26/2023

HOOD-2

Hood2
05/26/2023

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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?	Yes
All hood filters installed and accounted for?	Yes
Hoods are wired and have power?	Yes
Hood is free of alarms?	Yes
Thermostats have power?	Yes
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

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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?	Yes
Belts are tight?	N/A (direct drive)
Grease cup installed on hood fan?	Hood 1: Yes. Hood 2: Yes
Hinge kit installed installed on hood fan?	Yes, but can't be operated
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?	Yes
There is no major leakage around base of fan?	Yes
Is the motor operating below the motor FLA rating?	Yes
For restroom fan(s) is the back draft damper installed and can it fully open?	Yes
Unit free of noticeable noise and vibration?	Yes
MUA	
Rotation is correct?	Yes
Gas piping is installed and valves are in on position?	Yes
Heater tested and is functional?	Yes
Internal motorized damper is fully opening?	Yes
Motor is operating below the FLA rating?	Yes
Unit free of noticeable noise and vibration?	Yes
HOODS	
Kitchen equipment installed in proper places?	Yes
Can kitchen equipment be turned on for final smoke test?	Yes
Griddle is completely centered underneath hood?	No
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes
PICTURES TAKEN OF:	
All Issues	Yes
Each Piece of equipment	Yes
Each Hood	Yes
Front of Store	Yes

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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?	Yes
Is space comfortable in all areas?	Yes
Is the space free of ventilation noise?	Yes
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	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	Hood1: No Equipment Hood2: Fryers
List smoke candle type used	90s smoke emitter
Smoke test capture - Perimeter of hood	Hood1:100% Hood2:100%
Smoke test capture - Top of cooking surface	Hood1: 98% Small portion in right corner escaped, but cooking equipment was not operating. Hood2: 100% capture
WITNESS	
Date test was completed	05/25/2023
TAB tech name / Firm	William Patton/ NTi
Site super name / Firm	Videotaped
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	Front: 0.005 Side: 0.0051 Rear: 0.0007
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Yes
Thermostats are programmed?	Yes

Thermostats Schdedules: Program all thermostats to following settings:

All three thermostats have correct time/date? (if not set correctly)	Two Stats were present. Both had correct date and time.
Occupied Time: 8am-11:55pm	Yes
Occupied Fan ON	Yes
Occupied cooling 74	Yes
Occupied heating 68	Yes
Unoccupied Time 11:55pm-8am	Yes
Unoccupied Fan Auto	Yes
Unoccupied cooling 79	Yes
Unoccupied heating 63	Yes

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	-	1523P77402
Model Num	48FCEN14	48FCEN14
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.25
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	5	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	9.2V
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	4850	4708
SF RPM	-	2125
RA CFM	3850	3665
OA CFM	1000	1043
RL Voltage	-	211/7/12.4/12.3
RL Amperage	-	12.3/11.0/12.1
SF Rotation	-	CCW
Min OA Damper Position	-	HIGH: 4.4V LOW: 5.8V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.35
Fan Suction SP	-	-1.90
Fan Discharge SP	-	0.95
Total ESP	1.0"	2.30
Fan Total SP	-	2.85

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

Completed By: Brianna Biggs on

Notes: [1] Diffusers Not Balanced due to inoperable face dampers installed. Dampers need to be corrected before diffusers can be balanced.

Date: 05/26/2023

National TAB

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 VESTIBULE	SD7	8"	160	1.0	159	150	150	93.8
SGRD2	DINING	SD1	12"	500	1.0	343	366	366	73.2
SGRD3	DINING	SD1	12"	500	1.0	426	447	447	89.4
SGRD4	DINING	SD1	12"	500	1.0	505	520	520	104.0
SGRD5	DINING	SD1	12"	385	1.0	521	546	546	141.8
SGRD6	DINING	SD1	12"	385	1.0	392	410	410	106.5
SGRD7	DINING	SD1	12"	385	1.0	417	447	447	116.1
SGRD8	DINING	SD1	12"	500	1.0	487	505	505	101.0
SGRD9	DINING	SD1	12"	500	1.0	356	371	371	74.2
SGRD10	DINING	SD1	12"	385	1.0	378	398	398	103.4
SGRD11	DINING	SD1	12"	500	1.0	370	400	400	80.0
SGRD12	MENS RESTROOM	SD5	6"	100	1.0	90	81	81	81.0
SGRD13	WOMENS RESTROOM	SD5	6"	50	1.0	60	67	67	134.0

Completed By: Brianna Biggs on

National TAB

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

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	1723P78576
Model Num	48FCEN08	48FCEN08
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.25
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	3	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	8.6V
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	3000	3086
SF RPM	-	1795
RA CFM	2700	2758
OA CFM	300	328
RL Voltage	-	212.5/212.5/213.1
RL Amperage	-	4.9/5.1/5.4
SF Rotation	-	CCW
Min OA Damper Position	-	HIGH: 3.5V LOW: 4.0 V
Min OA Damper Type	-	3.5V
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.64
Fan Suction SP	-	-1.06
Fan Discharge SP	-	0.86
Total ESP	1.0"	1.5
Fan Total SP	-	1.92

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

Completed By: William Patton on 05/26/2023

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

AHU/RTU

Comfort. Under control.

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	1.0	278	215	292	106.2
SGRD2	BOH KITCHEN	SD2	10"	275	1.0	96	185	250	90.9
SGRD3	BOH KITCHEN	SD2	10"	200	1.0	365	338	207	103.5
SGRD4	OFFICE	SD5	6"	100	1.0	53	95	103	103.0
SGRD5	KITCHEN	SD2	10"	275	1.0	348	290	299	108.7
SGRD6	KITCHEN	SD2	10"	275	1.0	379	350	279	101.5
SGRD7	KITCHEN	SD2	10"	275	1.0	462	397	283	102.9
SGRD8	KITCHEN	SD2	10"	275	1.0	50	384	300	109.1
SGRD9	KITCHEN	SD2	10"	275	1.0	336	298	297	108.0
SGRD10	HOOD 1	ACPSP	8"	505	3.51	380	424	516	102.2
SGRD11	HOOD 2	ACPSP	8"	276	1.95	279	218	260	94.2

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

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:

Unit Data		
	Design	**Actual**
MFG	COOK	BROAN
Model Num	GC-168	QTXE110-E
Serial Num	-	NL

Test Data		
	Design	**Actual**
CFM	75	71

Motor Data		
	Design	**Actual**
Motor MFG	-	BROAD-OCEAN MOTOR COMPANY
Horsepower	-	NL
Motor Rpm	-	650
Phase	-	1
Voltage (rated)	-	120
Amperage (rated)	-	0.3

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

System/Unit: FAN - Exhaust

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Asset: EF2 AREA:

Unit Data		
	Design	**Actual**
MFG	COOK	BROAN
Model Num	GC-168	L200

Test Data		
	Design	**Actual**
CFM	150	158

Motor Data		
	Design	**Actual**
Motor MFG	-	BROAN
Horsepower	-	NL
Motor Rpm	-	740
Phase	-	1
Voltage (rated)	-	120
Amperage (rated)	-	1.8

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

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	CASRE18DD	CASRE18DD
Serial Num	-	5516907
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 HZ
RL Voltage	-	168 @ VFD
RL Amperage	-	3.1 @ VFD
Total ESP	1.5"	NR 1
Fan Inlet SP	-	NR 1
Fan Discharge SP	-	ATM

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

System/Unit: FAN - Exhaust

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Asset: KEF2 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU50HFA	DU50HFA
Serial Num	-	5516907
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.5	0.5
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NL
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	775	831
Fan RPM	1532	1062
Fan Rotation	-	CCW
Motor RPM	-	1062
System SetPt	-	59%
RL Voltage	-	122.9
RL Amperage	-	2.4
Total ESP	1.250"	NR [1]
Fan Inlet SP	-	NR [1]
Fan Discharge SP	-	ATM

Completed By: William Patton on 05/26/2023

National TAB

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

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: KEF4 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU33HFA	DU33HFA
Serial Num	-	5516907
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	48 EC
Horsepower	0.333	1/3
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NL
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	525	562
Fan RPM	1487	1407
Fan Rotation	-	CCW
Motor RPM	-	1407
System SetPt	-	73%
RL Voltage	-	123
RL Amperage	-	1.4
Total ESP	0.800"	0.77"
Fan Inlet SP	-	-0.77"
Fan Discharge SP	-	ATM

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National TAB

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	-	5516907
Type	MUA	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WESTINGHOUSE
Frame	-	145T
Horsepower	3	3
Motor Rpm	-	3480
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	8.45
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.39"

Test Data		
	Design	**Actual**
CFM	1980	1988
SF RPM	2245	1763
Motor RPM	-	1763
SF System SetPt	-	30.4HZ
RL Voltage	-	98 @VFD
RL Amperage	-	5.1 @VFD
Total ESP	-	0.71"
Fan Discharge SP	-	0.71"

General		
	Design	**Actual**
Fan Rotation Correct	-	YES

Completed By: William Patton on 05/26/2023

National TAB

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

System/Unit: Kitchen Hood Type I

Comfort. Under control.

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

Completed By: William Patton on 05/24/2023

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	-	ACSPSP
Supply Plenum Width	14	14
Supply Plenum Length	60	60

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

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

Completed By: William Patton on 05/24/2023

National TAB

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

System/Unit: Kitchen Hood Type II

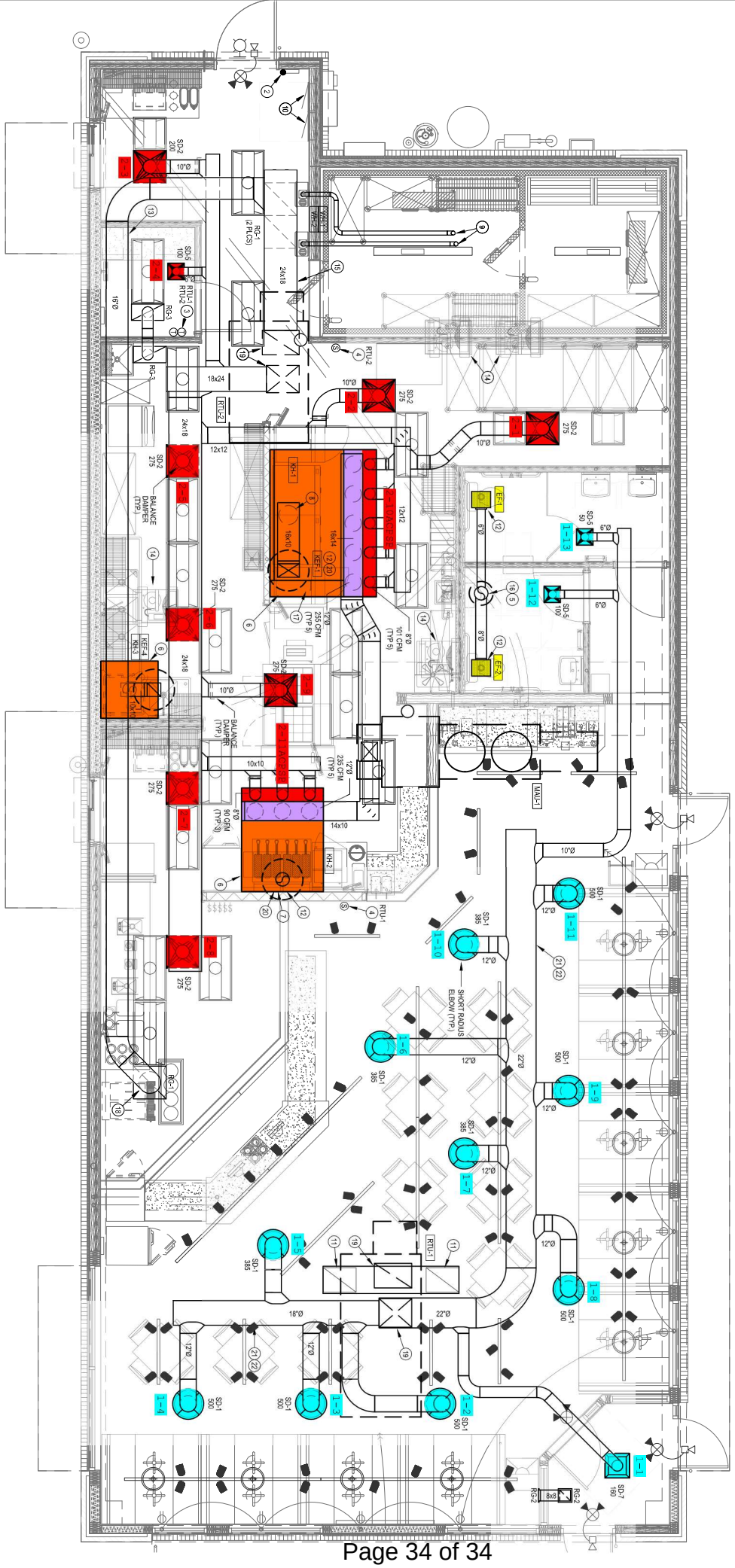
Comfort. Under control.

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

Completed By: William Patton on 05/24/2023


SD-2 200
10"Ø
RG-1 (2 PLCS)
SD-5 100
RTU-1
RTU-2
RG-3
16"Ø
24x18
RTU-2
18x24
SD-2 275
12x12
KH-1
16x14
16x10
KEF-1
EF-1
6"Ø
SD-5 50
1 - 13
1 - 12
SD-5 100
EF-2
8"Ø
BALANCE DAMPER (TYP.)
12"Ø 255 CFM (TYP 6)
8"Ø 101 CFM (TYP 5)
KEF-4
KH-3
18x18
10"Ø
10x10
12"Ø 235 CFM (TYP 5)
8"Ø 90 CFM (TYP 3)
14x10
KH-2
MAU-1
RTU-1
SD-1 385
SD-1 500
1 - 11
1 - 10
12"Ø
22"Ø
SHORT RADIUS ELBOW (TYP.)
1 - 6
1 - 9
1 - 7
1 - 8
1 - 4
1 - 5
1 - 3
1 - 2
1 - 1
18"Ø
SD-7 160
RG-2
8x8