

Report By:

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



Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 12/11/2024
Completed By: National TAB

PROJECT
12-09-24 CULVERS ALBERTVILLE, AL

500 Mathis Mill RD.

Albertville, AL 35951

Client

Captive-Aire Region #60

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

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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

- PRV-1 BACKDRAFT DAMPER
- PRV-2



12-09-24 CULVERS ALBERTVILLE, AL

Project Issue Information

Issue Name : PRV-1 BACKDRAFT DAMPER
Description : GRAVITY DAMPER IS NOT INSTALLED IN FAN DUCT DROP AS PER PLAN. RECOMMEND HAVING MECHANICAL INSTALL DAMPER AS PER PLAN. SEE M204>"PRV-1 Restroom : SELECTED OPTIONS AND ACCESSORIES".
Created By : National TAB **Assigned To :** National TAB - Kristopher Passley
Status : Open
Priority : Urgent **Asset Tag :**
Originated Date : 12/10/2024 - Kristopher Passley - National TAB

Project Issue File Details



12/10/2024



12-09-24 CULVERS ALBERTVILLE, AL

Project Issue Information

Issue Name : PRV-2
Description : FAN IS RAMPING UP AND DOWN CONTINUOUSLY WHEN ON. TROUBLESHOOTING WITH CAPTIVEAIRE TECH SUPPORT WAS UNSUCCESSFUL. RECOMMEND ELECTRICIAN CHECK FAN WIRING AND MOTOR FOR ISSUES.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Urgent **Asset Tag :**
Originated Date : 12/10/2024 - Kristopher Passley - National TAB

Project Issue File Details



12/10/2024

CheckList List

- 01: RTUs/AHUs
- 02.EXHAUST FANS
- 03.HOOD 1
- 04.HOOD 2
- 05.FINAL TEST



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CheckList Information

Name : 01: RTUs/AHUs **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/05/2024 - Wale Odofin - National TAB
Completed Date : 12/11/2024 - Kristopher Passley - 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? Pass

Comment:

Economizers are assembled and functional? Pass

Comment:

Motors are all operating below the FLA rating? Pass

Comment:

Are belts tight? Pass

Comment:

If direct drive unit is the speed controller working?

Pass

Comment:

Is gas piping installed and valves turned on?

Pass

Comment:

Unit free of noticeable noise and vibration

Pass

Comment:



12-09-24 CULVERS ALBERTVILLE, AL

CheckList Information

Name : 02.EXHAUST FANS **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/05/2024 - Wale Odofin - National TAB
Completed Date : 12/11/2024 - Kristopher Passley - National TAB

CheckList Item Details

EF's

Rotation is correct? Pass

Comment:

Belts are tight? N/A

Comment:

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?

Fail

Comment:

PRV2 MOTOR IS MODULATING (ABOVE MOTOR FLA).

For restroom fan(s) is the back draft damper installed and can it fully open?

Fail

Comment:

Unit free of noticeable noise and vibration?

Pass

Comment:



12-09-24 CULVERS ALBERTVILLE, AL

CheckList Information

Name : 03.HOOD 1 **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/05/2024 - Wale Odofin - National TAB

Completed Date : 12/11/2024 - Kristopher Passley - 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:

GREASE FRYERS

Smoke Test Capture - Perimeter of Hood

Comment:

100% CAPTURE

Smoke Test Capture - Top of Cooking Surface

Comment:

100% CAPTURE

List smoke candle used:

Comment:

INSPECTUSA S102 45 SECOND CANDLE



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CheckList Information

Name : 04.HOOD 2 **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/05/2024 - Wale Odofin - National TAB

Completed Date : 12/11/2024 - Kristopher Passley - 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:

GRILL

Smoke Test Capture - Perimeter of Hood

Comment:

100% CAPTURE

Smoke Test Capture - Top of Cooking Surface

Comment:

100% CAPTURE

List smoke candle used:

Comment:

INSPECTUSA S102 45 SECOND CANDLE



12-09-24 CULVERS ALBERTVILLE, AL

CheckList Information

Name : 05.FINAL TEST **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/05/2024 - Wale Odofin - National TAB
Completed Date : 12/11/2024 - Kristopher Passley - National TAB

CheckList Item Details

FINAL CHECKS

When hoods are turned off, verify the economizers shut Pass

Comment:

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?

Comment:

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

GRILL

List smoke candle type used

Comment:

INSPECTUSA S102 45 SECOND CANDLE

Smoke test capture % - Perimeter of hood

Comment:

100% CAPTURE

Smoke test capture % - Top of cooking surface

Comment:

100% CAPTURE

WITNESS

Date test was completed

12/10/2024

Comment:

TAB tech name / Firm

Comment:

Kristopher Passley/ National TAB

Site super name / Firm

Comment:

Doug Berger/ McCON

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:

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	6105	4400	4323	1750	1782	28.5%	29.2%						
RTU-2	KITCHEN	6225	5930	4500	4128	1725	1802	27.7%	30.4%						
PRV 2	HOOD2											1500	1581		
PRV 3	HOOD1											1500	1514		
PRV 1	RESTROOM													400	411
EF1A	MOP ROOM													75	75
TOTALS		12375	12035	8900	8451	3475	3584			0	0	3000	3095	475	486

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3475	3584
TOTAL EXHAUST	3475	3581
NET AIRFLOW	0	3

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.002
SIDE	0.002
REAR	0.002
AVERAGE	0.002

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:

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: AHU/RTU



Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6844161
Model Num	CAS-HVAC3-1.300-24-20T	CAS-HVAC3-1.300-24-20T
Type	RTU	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16"X25"X2"
Num Final Filter 1	-	8
Final Filter Size 1	-	20"X25"X2"

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	200/208
Rated Amperage	-	28/26.9

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

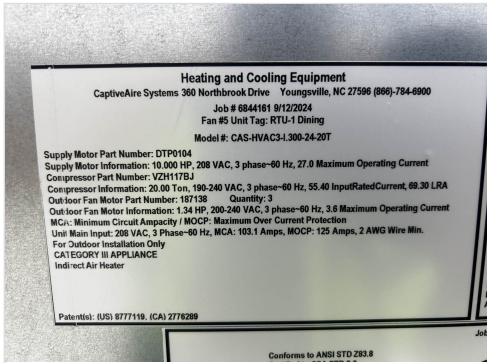
Test Data		
	Design	Actual
SF CFM	6150	6105
RA CFM	4400	4323
OA CFM	1750	1782
RL Voltage	-	211/211/210
RL Amperage	-	22.4/22.5/22.5
SF Rotation	-	CORRECT
SF System SetPt	-	55 Hz
RA Damper Position	-	4.8 VDC
Min OA Damper Position	-	5.2 VDC
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.913"
Fan Suction SP	-	-2.4"
Fan Discharge SP	-	0.676"
Total ESP	0.75"	1.589"
Fan Total SP	-	3.989"

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

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024



12/11/2024

Motor Data - PHOTO LOG



12/11/2024

National TAB

Project:12-09-24 CULVERS ALBERTVILLE, AL

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	SD3	8"	150	1	95	138	147	98.0
SGRD2	DINING	SD1	8"	150	1	176	121	153	102.0
SGRD3	DINING	SD1	8"	150	1	225	123	151	100.7
SGRD4	DINING	SD1	8"	150	1	153	284	145	96.7
SGRD5	DINING	SD1	8"	150	1	171	141	147	98.0
SGRD6	DINING	SD1	8"	150	1	163	149	151	100.7
SGRD7	DINING	SD1	8"	150	1	182	135	140	93.3
SGRD8	DINING	SD1	8"	150	1	151	137	142	94.7
SGRD9	DINING	SD1	8"	150	1	182	140	143	95.3
SGRD10	DINING	SD1	8"	150	1	216	171	140	93.3
SGRD11	DINING	SD1	8"	150	1	65	136	142	94.7
SGRD12	DINING	SD1	8"	150	1	180	130	140	93.3
SGRD13	DINING	SD1	8"	150	1	234	159	159	106.0
SGRD14	DINING	SD1	8"	150	1	157	153	153	102.0
SGRD15	DINING	SD1	8"	150	1	207	141	151	100.7
SGRD16	ENTRY	SD1	8"	150	1	200	146	150	100.0
SGRD17	DRINKS	SD1	10"	300	1	69	286	302	100.7
SGRD18	SUNDAE	SD1	8"	150	1	204	136	140	93.3
SGRD19	SUNDAE	SD1	10"	250	1	245	82	252	100.8
SGRD20	DT SERVICE	SD1	10"	250	1	276	435	262	104.8
SGRD21	CUST SERV.	SD1	12"	450	1	322	401	455	101.1
SGRD22	CUST SERV.	SD1	10"	350	1	280	282	330	94.3
SGRD23	CUST SERV.	SD1	10"	350	1	315	276	339	96.9
SGRD24	CUST SERV.	SD1	10"	350	1	220	311	360	102.9
SGRD25	CUST SERV.	SD1	10"	350	1	197	276	332	94.9
SGRD26	CUST ORD	SD1	12"	450	1	151	480	452	100.4
SGRD27	HALL	SD1	10"	300	1	181	223	316	105.3
SGRD28	TOILET	SD4	6"	50	1	82	62	52	104.0
SGRD29	TOILET	SD4	6"	50	1	84	62	54	108.0
SGRD30	TOILET	SD4	6"	50	1	81	60	53	106.0
SGRD31	TOILET	SD4	6"	50	1	80	63	52	104.0
Total				6150		5544	5839	6105	99.27%

Completed By: Kristopher Passley on 12/10/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: AHU/RTU



Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6844161
Model Num	CAS-HVAC3-1.300-24-20T	CAS-HVAC3-1.300-24-20T
Type	RTU	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16"X25"X2"
Num Final Filter 1	-	8
Final Filter Size 1	-	20"X25"X2"

Test Data		
	Design	Actual
SF CFM	6225	5930
RA CFM	4500	4128
OA CFM	1725	1802
RL Voltage	-	211/212/212
RL Amperage	-	24.1/24.3/24.2
SF Rotation	-	CORRECT
SF System SetPt	-	57 Hz
RA Damper Position	-	4.9 VDC
Min OA Damper Position	-	5.1 VDC
Min OA Damper Type	-	ECONOMIZER

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	200/208
Rated Amperage	-	28/26.9

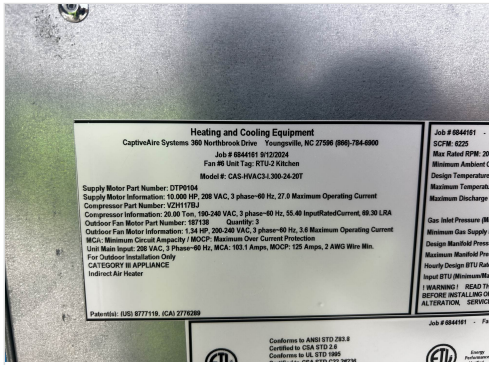
Performance Data		
	Design	Actual
MA Plenum SP	-	-1.02"
Fan Suction SP	-	-2.645"
Fan Discharge SP	-	0.751"
Total ESP	0.75"	1.771"
Fan Total SP	-	3.396"

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

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

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024



12/11/2024

Motor Data - PHOTO LOG



12/11/2024

National TAB

Project:12-09-24 CULVERS ALBERTVILLE, AL

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	HALL	SD1	12"	600	1	504	532	564	94.0
SGRD2	MOP ROOM	SD1	12"	600	1	492	515	546	91.0
SGRD3	KITCHEN	SD5	10"	275	1	192	249	264	96.0
SGRD4	KITCHEN	SD5	10"	250	1	269	234	248	99.2
SGRD5	KITCHEN	SD5	12"	400	1	442	365	387	96.8
SGRD6	KITCHEN	SD5	12"	400	1	445	340	360	90.0
SGRD7	KITCHEN	SD5	12"	375	1	340	341	340	90.7
SGRD8	KITCHEN	SD5	10"	200	1	193	171	181	90.5
SGRD9	PREP AREA	SD5	12"	350	1	318	332	352	100.6
SGRD10	DISHWASH	SD5	12"	350	1	316	339	359	102.6
SGRD11	DISHWASH	SD5	12"	350	1	301	334	354	101.1
SGRD12	OFFICE	SD1	10"	200	1	158	177	188	94.0
SGRD13	UTILITY RM.	SD1	6"	75	1	75	68	72	96.0
SGRD14	UTILITY RM.	SD1	12"	600	1	519	554	587	97.8
SGRD15	DRY GOODS	SD1	12"	600	1	456	503	543	90.5
SGRD16	DRY GOODS	SD1	12"	600	1	520	552	585	97.5
Total				6225		5540	5606	5930	95.26%

Completed By: Kristopher Passley on 12/10/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: FAN - Exhaust



Asset: EFA1

AREA:MOP ROOM

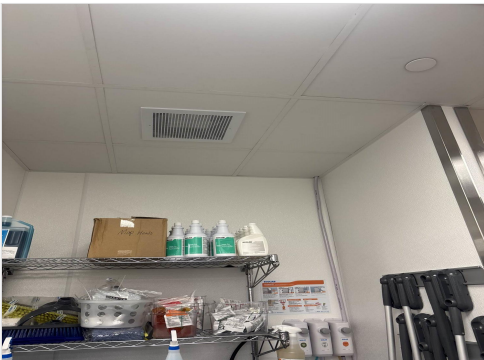
Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	BROAN
Model Num	CFA100CA	L100
Serial Num	-	NL
Type	CEILING	CEILING
Configuration	VERTICAL	HORIZONTAL

Test Data		
	Design	Actual
CFM	75	75
Fan RPM	493	NA
Fan Rotation	-	CORRECT
Motor RPM	-	NA
System SetPt	-	MAX
RL Voltage	-	119
RL Amperage	-	0.3
Total ESP	0.125	0.11"
Fan Inlet SP	-	0.11"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	BROAD-OCEAN
Frame	-	NL
Horsepower	-	4.4W
Motor Rpm	-	647
Phase	1	1
Voltage (rated)	115	120
Amperage (rated)	-	0.4
Service Factor	-	NL

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: FAN - Exhaust



Asset: PRV1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6844161
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	400	411
Fan RPM	1399	925
Fan Rotation	-	CORRECT
Motor RPM	-	925
System SetPt	-	51%
RL Voltage	-	122
RL Amperage	-	0.65
Total ESP	0.500	0.05"
Fan Inlet SP	-	-0.05"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024

National TAB
 Project:12-09-24 CULVERS ALBERTVILLE, AL
FAN - Exhaust



Diffuser Ret/Exh (GRD)

PRV1/RESTROOM

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	TOILET	EG1	8X8	100	1	76	91	91	91.0
EGRD2	TOILET	EG1	8X8	100	1	92	109	109	109.0
EGRD3	TOILET	EG1	8X8	100	1	93	110	110	110.0
EGRD4	TOILET	EG1	8X8	100	1	85	101	101	101.0
Total				400		346	411	411	102.75%

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: FAN - Exhaust



Asset: PRV2

AREA:HD1

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	6844161
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1514
Fan RPM	1406	1040
Fan Rotation	-	CORRECT
Motor RPM	-	1040
System SetPt	-	52%
RL Voltage	-	~120
RL Amperage	-	~4.3
Total ESP	1.412	NA
Fan Inlet SP	-	NA
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	1900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6
Service Factor	-	NL

Completed By: Kristopher Passley on 12/11/2024

Notes:

Measurements may not be accurate due to motor modulating at the time of Test & Balance. (See Issues)

Written By: Kristopher Passley on 12/11/2024

Unit Data - PHOTO LOG



12/11/2024



12/11/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: FAN - Exhaust



Asset: PRV3

AREA:HD2

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	6844161
Type	DOWNBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1581
Fan RPM	1348	1070
Fan Rotation	-	CORRECT
Motor RPM	-	1070
System SetPt	-	54%
RL Voltage	-	122
RL Amperage	-	4.54
Total ESP	1.250"	0.575"
Fan Inlet SP	-	-0.575"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	1900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6
Service Factor	-	NL

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024



12/11/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3347BD-2	3347BD-2
Job / Serial Num	-	6844161
Type	TYPE I	TYPE 1 CANOPY
Hood length	84"	84"
Hood Width	33"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	5	5
Filter AK factor size 1	1.53	1.62
Filter Total AK Area	7.65	8.1
Filter1 FPM	-	187
Filter2 FPM	-	181
Filter3 FPM	-	181
Filter4 FPM	-	199
Filter5 FPM	-	187
Filter Ave FPM(corr)	-	187
CFM	1500	1514

Cooking Equipment	
	Actual
Item 1	GREASE FRYER
Item 2	GREASE FRYER

Completed By: Kristopher Passley on 12/11/2024

Notes:
Measurements may not be accurate due to motor modulating at the time of Test & Balance. (See Issues)

Written By: Kristopher Passley on 12/11/2024

Unit Data - PHOTO LOG



12/11/2024

National TAB

Project: 12-09-24 CULVERS ALBERTVILLE, AL
System/Unit: Kitchen Hood Type I



Asset: HD2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3347BD-2	3347BD-2
Job / Serial Num	-	6844161
Type	TYPE I	TYPE I CANOPY
Hood length	66"	66"
Hood Width	33"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	4	4
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	6.12	6.48
Filter1 FPM	-	228
Filter2 FPM	-	240
Filter3 FPM	-	249
Filter4 FPM	-	259
Filter Ave FPM(corr)	-	244
CFM	1500	1581

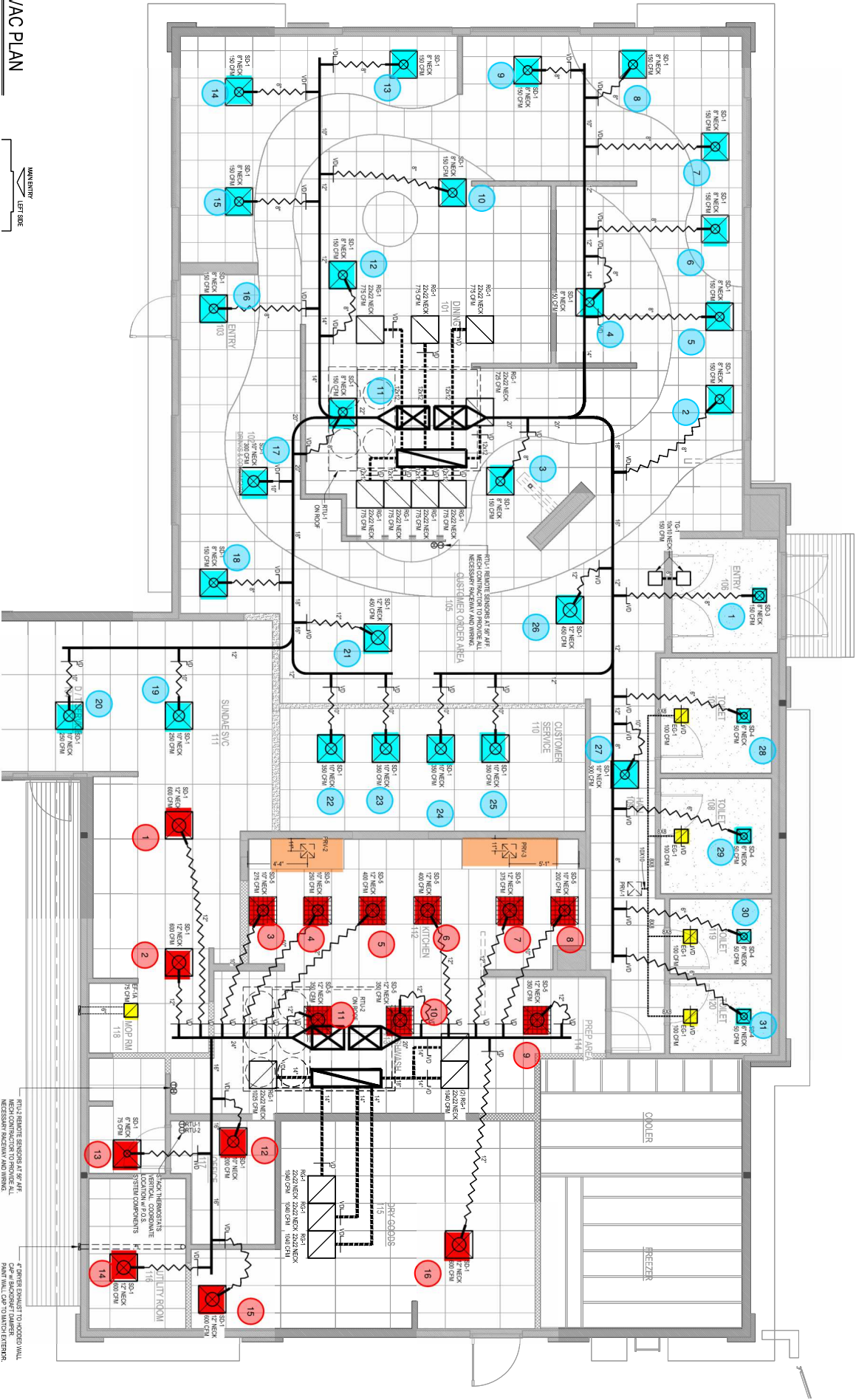
Cooking Equipment	
	Actual
Item 1	GRILL
Item 2	GRILL

Completed By: Kristopher Passley on 12/10/2024

Unit Data - PHOTO LOG



12/11/2024



RTU2 REMOVE SENSORS AT 9' AFF. MECH CONTRACTOR TO PROVIDE ALL NECESSARY PIPING AND WIRING.

*OWNER EXHAUST TO ADJACENT WALL. CAP # BALANCE/SET DAMPER FROM WALL CAP TO MAIN ENTRANCE.