Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 12/09/2024

Completed By: National TAB

PROJECT

12-02-24 FREDDY'S SUMMERVILLE, SC

2401 North Main Street

Summerville, SC 29486

Client

Charleston Custard, LLC

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

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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) 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.

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.

Issue List

- HOOD1 / Alarm: Temp Sensor
- RTU1 / Condensate Line
- RTU1 / Economizer Controller

12-02-24 FREDDY'S SUMMERVILLE, SC

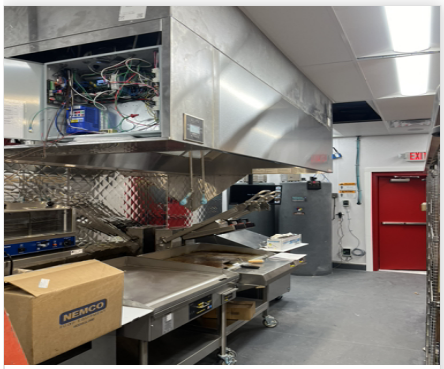
Project Issue Information

Issue Name : HOOD1 / Alarm: Temp Sensor

Description : Hood1 has a alarm flashing on the screen for missing temp. sensor.

Created By :	National TAB	**Assigned To :**	National TAB - Dale Wheeler
Status :	Open		
Priority :	Medium	**Asset Tag :**	
Originated Date :	12/06/2024 - Dale Wheeler - National TAB		

Project Issue File Details



12/06/2024

12-02-24 FREDDY'S SUMMERVILLE, SC

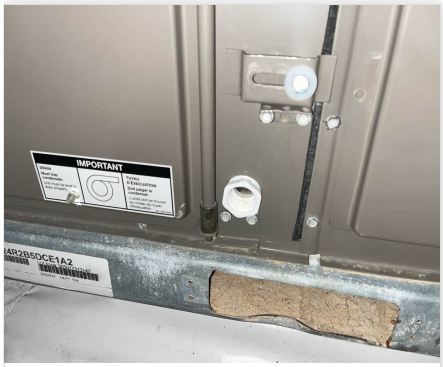
Project Issue Information

Issue Name : RTU1 / Condensate Line
Description : RTU1 condensate line is not installed.

Created By : National TAB
Assigned To : National TAB - Dale Wheeler

Status : Open
Priority : Medium
Asset Tag :
Originated Date : 12/06/2024 - Dale Wheeler - National TAB

Project Issue File Details



12/06/2024

12-02-24 FREDDY'S SUMMERVILLE, SC

Project Issue Information

Issue Name : RTU1 / Economizer Controller

Description : RTU1 economizer is not responding to controller, econ was set manually due to this issue.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

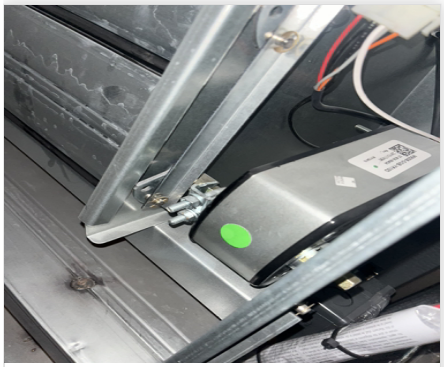
Status : Open

Priority : High

Asset Tag :

Originated Date : 12/06/2024 - Dale Wheeler - National TAB

Project Issue File Details



12/06/2024

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
DOAS-1	KITCHEN	2300	2161	0	0	2300	2161	100.0%	100.0%						
RTU-1	DINING	4800	4439	4400	4022	400	417	8.3%	9.4%						
EF-1	RESTROOM													110	105
EF-2	RESTROOM													110	102
KEF-1	HOOD 1											1600	1506		
KEF-2	HOOD 2											775	738		
TOTALS		7100	6600	4400	4022	2700	2578			0	0	2375	2244	220	207

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2700	2578
TOTAL EXHAUST	2595	2451
NET AIRFLOW	105	127

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.015
SIDE	0.015
REAR	0.014
AVERAGE	**0.0147**

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

- TECH - SITE PICTURES

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - SITE PICTURES	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - National TAB		
Completed Date :	12/06/2024 - Dale Wheeler - National TAB		

CheckList Item Details

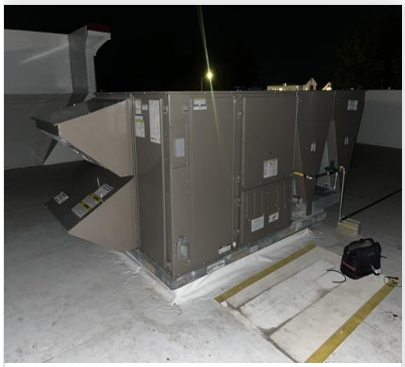
STORE FRONT

Comment:

12/06/2024

RTU-1

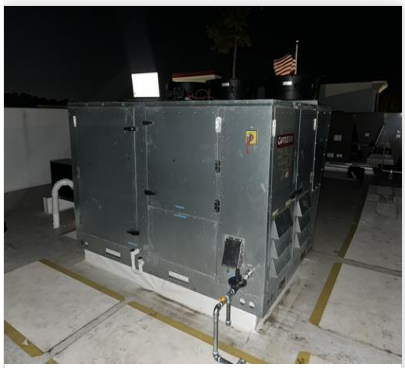
Comment:



12/06/2024

DOAS

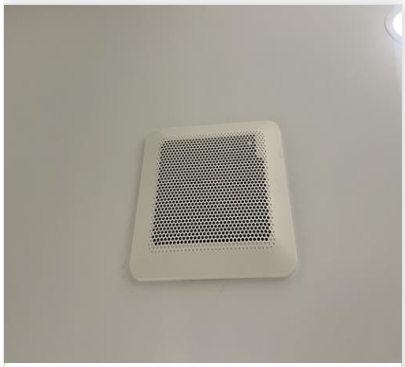
Comment:



12/06/2024

EF-1

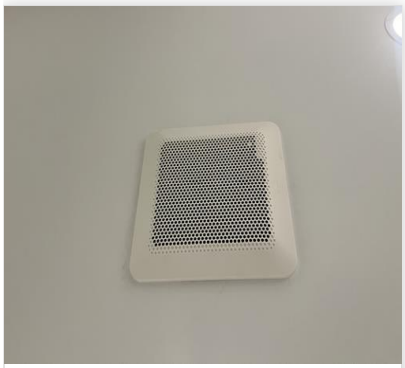
Comment:



12/06/2024

EF-2

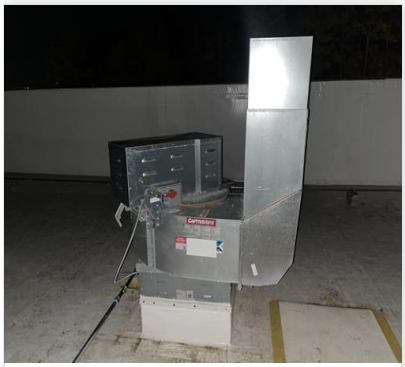
Comment:



12/06/2024

KEF-1

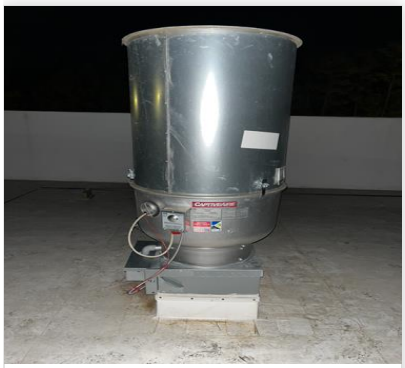
Comment:



12/06/2024

KEF-2

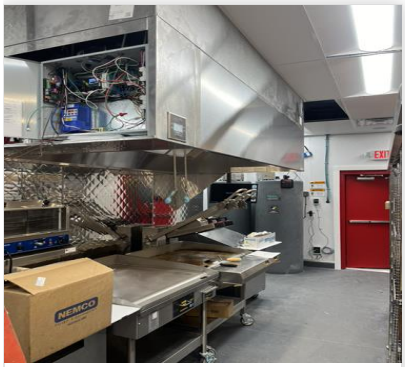
Comment:



12/06/2024

HOOD-1

Comment:



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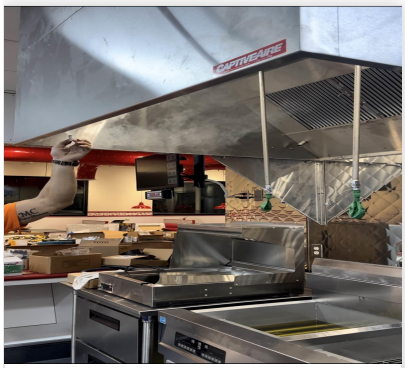
HOOD-2

Comment:



12/06/2024

CheckList List

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

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - STEP 1: INITIAL SITE WALKTHROUGH	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - National TAB		
Completed Date :	12/06/2024 - Dale Wheeler - National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	Yes
Comment:	
All hood filters installed and accounted for?	Yes
Comment:	
Hoods are wired and have power?	Yes
Comment:	
Hood is free of alarms?	No
Comment: MISSING TEMP. SENSOR ALARM	
Thermostats have power?	Yes
Comment:	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	
Comment: YES	

Notes/Comments :

N/A

Date :12/06/2024

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - National TAB		
Completed Date :	12/06/2024 - Dale Wheeler - 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?	No

Comment:

RTU1 / ECON IS ASSEMBLED BUT IS NOT OPERATIONAL WITH CONTROL BOARD, OUTSIDE AIR DAMPER HAD TO BE SET MANUALLY YES / DOAS UNIT

DCV Max damper opening position is set to minimum?	N/A

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A

Comment:

Motors are all operating below the FLA rating?	Yes

Comment:

Are belts tight?

Comment:

YES / RTU1

If direct drive unit is the speed controller working.

Comment:	
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:	
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?	N/A
Comment: CEILING MOUNTED FANS BACKDRAFT DAMPER WAS REMOVED DUE TO NOT OPENING.	
Unit free of noticeable noise and vibration?	Yes
Comment:	
MUA	
Rotation is correct?	N/A
Comment:	
Gas piping is installed and valves are in on position?	N/A
Comment:	
Heater tested and is functional?	N/A
Comment:	
Internal motorized damper is fully opening?	N/A
Comment:	
Motor is operating below the FLA rating?	N/A
Comment:	
Unit free of noticeable noise and vibration?	N/A
Comment:	
HOODS	
Kitchen equipment installed in proper places?	N/A
Comment:	
Can kitchen equipment be turned on for final smoke test?	N/A
Comment:	
DOCUMENTATION	

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

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - National TAB		
Completed Date :	12/06/2024 - Dale Wheeler - 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:

SEE NOTES SECTION FOR RTU1 & DOAS UNIT

Notes/Comments :

N/A

Date :12/06/2024

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - National TAB		
Completed Date :	12/06/2024 - Dale Wheeler - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

NO EQUIPMENT WAS TURNED ON FOR TEST

List smoke candle type used

Comment:

SMOKE EMITTER

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	12/04/2024

Comment:

12/4/24

TAB tech name / Firm

Comment:

DALE WHEELER / NTAB

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

Derek DeVera Charleston Custard, LLC

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

Comment:

FRONT DOOR +0.015'' / BACK DOOR +0.014'' / SIDE DOOR 0.015'' / ALL SYSTEMS ON

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:

Thermostats are programmed?	No

Comment:

HMI PROGAMMED BY CAS

Notes/Comments :

N/A

Date :12/06/2024

12-02-24 FREDDY'S SUMMERVILLE, SC

CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/04/2024 - Brian Turnbough - 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?	No
Comment:	
Prelim report generated and reviewed?	No
Comment:	

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: AHU/RTU

Asset: DOAS1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6549154
Model Num	CASRTU3-I.400-18-15T	CAS-HVAC3-1.200-15-20T
Type	DOAS	DOAS
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	15X24
Num Final Filter 1	-	8
Final Filter Size 1	-	24X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	145T
Horsepower	2.00	1.5
Motor Rpm	-	1740
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	4.03

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	2300	2161
SF RPM	-	DD /1740
RA CFM	0	0
OA CFM	2300	2161
RL Voltage	-	194/195/195
RL Amperage	-	3.5/3.5/3.5
SF Rotation	-	CCW
SF System SetPt	-	53 HZ.
RA Damper Position	-	0%
Min OA Damper Position	-	100%
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.122"
Fan Suction SP	-	-0.317"
Fan Discharge SP	-	0.444"
Total ESP	0.500"	0.566"
Fan Total SP	-	0.761"

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

Completed By: Dale Wheeler on 12/06/2024

Notes:
[1] PRINTS ARE WRONG. DOAS UNIT IS ONLY CAPABLE OF 2300 CFM PER CAPTIVE AIRE. DIFFUSER DESIGNS WERE ADJUST DUE TO THIS ISSUE.

Written By: Dale Wheeler on 12/06/2024

National TAB

Project:12-02-24 FREDDY'S SUMMERVILLE, SC

AHU/RTU

Diffuser Supply (GRD)

DOAS1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
DOAS1-SGRD1	KITCHEN	C	12"	325	1	310	294	295	90.8
DOAS1-SGRD2	KITCHEN	C	12"	400	1	394	352	378	94.5
DOAS1-SGRD3	KITCHEN	C	12"	300	1	300	333	310	103.3
DOAS1-SGRD4	KITCHEN	D	12"	150	1	139	167	139	92.7
DOAS1-SGRD5	KITCHEN	C	12"	375	1	345	388	345	92.0
DOAS1-SGRD6	KITCHEN	C	12"	425	1	378	302	394	92.7
DOAS1-SGRD7	KITCHEN	C	12"	325	1	312	378	300	92.3
Total				2300		2178	2214	2161	93.96%

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	YORK
Serial Num	-	N2E4339759
Model Num	CASRTU3-I.400-18-15T	ZJ150N24R2B5DCE1A2
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X20.5"
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR
Frame	-	184T
Horsepower	-	5.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	13.5

Drive Data	
	Actual
Motor Sheave Size	VP56
Motor Bore Size	1 1/8"
Motor Sheave SetPt	2.5 TURNS OUT
Fan Sheave Size	7.0"
Fan Sheave Bore	1.0"
Belt CL Distance	19 1/8"
Num of Belts	1
Belt Size	BX56
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	4800	4439
SF RPM	-	1202
RA CFM	4400	4022
OA CFM	400	417
RL Voltage	-	210/210/209
RL Amperage	-	13.4/13.3/13.4
SF Rotation	-	CW
RA Damper Position	-	6.0"
Min OA Damper Position	-	0.25"
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.832"
Fan Suction SP	-	-1.30"
Fan Discharge SP	-	1.27"
Total ESP	0.8"	2.1"
Fan Total SP	-	2.57"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	NO

Completed By: Dale Wheeler on 12/06/2024

Notes:
[1] DINING ROOM DIFFUSER DESIGNS WERE ADJUSTED TO BE WITHIN UNIT TOTAL.

Written By: Dale Wheeler on 12/06/2024

National TAB

Project:12-02-24 FREDDY'S SUMMERVILLE, SC

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU1-SGRD1	DINING	A	12"	450	1	345	389	412	91.6
RTU1-SGRD2	DINING	A	12"	450	1	399	412	441	98.0
RTU1-SGRD3	DINING	A	12"	450	1	563	377	423	94.0
RTU1-SGRD4	DINING	A	12"	450	1	578	352	414	92.0
RTU1-SGRD5	DINING	A	12"	450	1	596	369	417	92.7
RTU1-SGRD6	DINING	A	12"	100	1	75	83	92	92.0
RTU1-SGRD7	DINING	A	12"	425	1	278	382	391	92.0
RTU1-SGRD8	DINING	A	12"	425	1	144	344	385	90.6
RTU1-SGRD9	DINING	A	12"	400	1	56	352	362	90.5
RTU1-SGRD10	DINING	A	12"	400	1	411	345	365	91.3
RTU1-SGRD11	RESTROOM	F	8"	450	1	299	355	412	91.6
RTU1-SGRD12	RESTROOM	F	8"	150	1	127	138	142	94.7
RTU1-SGRD13	HALLWAY	E	8"	100	1	14	67	91	91.0
RTU1-SGRD14	VESTIBULE	G	8"	100	1	71	82	92	92.0
Total				4800		3956	4047	4439	92.48%

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: FAN - Exhaust

Asset: EF1 AREA:

Unit Data		
	Design	**Actual**
MFG	COOK	PANASONIC
Model Num	GC-184	RG-R811A
Serial Num	-	40327
Type	CEILING	CEILING MOUNTED
Configuration	VERTICAL	HORIZONTAL

Motor Data		
	Design	**Actual**
Motor MFG	-	PANASONIC
Frame	-	N/L
Horsepower	-	N/L
Motor Rpm	-	N/L
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	N/L
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	110	105
Fan RPM	-	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	HIGH
RL Voltage	-	119
RL Amperage	-	0.5
Total ESP	1/4"	N/R
Fan Inlet SP	-	N/R
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler on 12/06/2024

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: FAN - Exhaust

Asset: EF2 AREA:

Unit Data		
	Design	**Actual**
MFG	COOK	PANASONIC
Model Num	GC-184	RG-R811A
Serial Num	-	40430
Type	CEILING	CEILING MOUNTED
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	PANASONIC
Frame	-	N/L
Horsepower	-	N/L
Motor Rpm	-	N/L
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	0.7
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	110	102
Fan RPM	-	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	HIGH
RL Voltage	-	121
RL Amperage	-	0.5
Total ESP	1/4"	N/L
Fan Inlet SP	-	N/L
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler on 12/06/2024

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:HOOD 1 (GRIDDLE)

Unit Data		
	Design	**Actual**
MFG	COOK	CAPTIVEAIRE
Model Num	GC-184	CASRE18DD
Serial Num	-	6549154
Type	DOWNBLAST	UTILTIY
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	145T
Horsepower	1.000	1.0
Motor Rpm	-	1150
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	3.44
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1600	1506
Fan RPM	-	DD / 1150
Fan Rotation	-	CCW
Motor RPM	-	DD / 1150
System SetPt	-	46.7 HZ
RL Voltage	-	208/208/209
RL Amperage	-	2.4 AVG.
Total ESP	1.500"	N/R
Fan Inlet SP	-	N/R
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler on 12/06/2024

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:HOOD 2 (FRYER)

Unit Data		
	Design	**Actual**
MFG	COOK	CAPTIVEAIRE
Model Num	GC-184	DU50HFA
Serial Num	-	6549154
Type	-	UPBLAST
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO
Frame	-	N/L
Horsepower	-	0.50
Motor Rpm	-	1800
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	6.3
Service Factor	-	1.0

Test Data		
	Design	**Actual**
CFM	775	738
Fan RPM	-	DD / 1800
Fan Rotation	-	CCW
Motor RPM	-	DD / 1800
System SetPt	-	70%
RL Voltage	-	121
RL Amperage	-	4.4
Total ESP	-	0.684"
Fan Inlet SP	-	-0.684"
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler on 12/06/2024

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:GRIDDLE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6549154
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	96"	96"
Hood Width	54"	54"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	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	-	166
Filter2 FPM	-	194
Filter3 FPM	-	222
Filter4 FPM	-	180
Filter5 FPM	-	165
Filter Ave FPM(corr)	-	186
CFM	1600	1506

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	GRIDDLE

Completed By: Dale Wheeler on 12/05/2024

National TAB

Project: 12-02-24 FREDDY'S SUMMERVILLE, SC

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:FRYER

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424ND-2
Job / Serial Num	-	6549154
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	81"	60"
Hood Width	54"	54"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	5	3
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	8.1	4.86
Filter1 FPM	-	145
Filter2 FPM	-	163
Filter3 FPM	-	147
Filter Ave FPM(corr)	-	152
CFM	775	738

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	FRYER

Completed By: Dale Wheeler on 12/05/2024