

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 12/31/2025
Completed By: National TAB

PROJECT

12-15-25 CULVERS BUSHNELL, FL (DOAS)

1942 W C 48

BUSHNELL , FL 33513

Client

Captive-Aire Region #60

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

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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

- Kitchen exhausts curb screws
- Mop room fan speed controller



12-15-25 CULVERS BUSHNELL, FL (DOAS)

Project Issue Information

Issue Name : Kitchen exhausts curb screws
Description : Kitchen exhaust fans do not have screws securing them to curb. Free to tilt back. No leaks found.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 12/19/2025 - Jackson Gunnels - National TAB

Project Issue File Details



12/19/2025



12-15-25 CULVERS BUSHNELL, FL (DOAS)

Project Issue Information

Issue Name : Mop room fan speed controller
Description : Unable to locate a speed controller to change speed for mop room exhaust fan.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 12/18/2025 - Jackson Gunnels - 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	KITCHEN	6150	5933	4400	4115	1750	1818	28.5%	30.6%						
RTU-2	DINING	6150	6011	4450	4265	1700	1746	27.6%	29.0%						
PRV-2	HOOD 1											1500	1520		
PRV-3	HOOD 2											1500	1531		
EF-1	MOP ROOM													75	109
PRV-1	RESTROOMS													375	377
TOTALS		12300	11944	8850	8380	3450	3564			0	0	3000	3051	450	486

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3564
TOTAL EXHAUST	3450	3537
NET AIRFLOW	0	27

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0003
SIDE	0.0017
REAR	0.0014
AVERAGE	0.0011

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

- RTU 1 - SMOKE DETECTOR MEASUREMENTS
- RTU 2 - SMOKE DETECTOR MEASUREMENTS
- STEP 1: INITIAL WALKTHROUGH
- STEP 2: UNIT DATA AND EVAL
- STEP 3: TEST, ADJUST AND BALANCE
- STEP 4: FINAL TESTS
- STEP 5: FINAL DOCUMENTATION



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : RTU 1 - SMOKE DETECTOR MEASUREMENTS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/09/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - Jackson Gunnels - National TAB

CheckList Item Details

RTU #

Smoke detector manufacturer/model

Comment:

Air products and controls

Acceptable pressure tolerance

Comment:

0.01" to 1.11"

Actual pressure measurement

Comment:

0.42"

Pass/Fail:

Pass

Comment:



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : RTU 2 - SMOKE DETECTOR MEASUREMENTS **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 09/09/2025 - Natasha Louw - National TAB
Completed Date : 12/22/2025 - Jackson Gunnels - National TAB

CheckList Item Details

RTU #

Smoke detector manufacturer/model

Comment:

Air products and controls model SL-2000-P

Acceptable pressure tolerance

Comment:

0.01"-1.11"

Actual pressure measurement

Comment:

0.44"

Pass/Fail:

Pass

Comment:



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : STEP 1: INITIAL WALKTHROUGH **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/09/2025 - Natasha Louw - National TAB

Completed Date : 12/18/2025 - Jackson Gunnels - National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design? Yes

Comment:

Perforated diffusers are installed on the cook line? (4-ways will disrupt hood capture) Yes

Comment:

All hood filters installed and accounted for? Yes

Comment:

Hoods are wired and have power? Yes

Comment:

Thermostats have power? Yes

Comment:

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

Comment:

YES



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : STEP 2: UNIT DATA AND EVAL **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/09/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - Jackson Gunnels - National TAB

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's

Economizers are assembled and functional? Yes

Comment:

Thermostat wire run from OCP on the RTU to the Ec terminal at the thermostat? If no, jumper can be installed from R to OCP temporarily. (The economizers will not open without OCP being energized.) N/A

Comment:

No OCP wire for these units, operated by schedule in HMI/Thermostat.

Motors are all operating below the FLA rating? Yes

Comment:

Are belts tight?

Comment:

N/A

If direct drive unit is the speed controller working.

Comment:

YES

Is gas piping installed and valves turned on?	N/A
Comment: No gas specified	
Unit free of noticeable noise and vibration	Yes
Comment:	
EF's	
Rotation is correct?	Yes
Comment:	
Belts are tight?	
Comment: N/A	
Grease cup installed on hood fan?	Yes
Comment:	
Hinge kit installed installed on hood fan?	Yes
Comment:	
Lean grease rated fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Yes
Comment:	
There is no major leakage around base of fan?	Yes
Comment:	
Is the motor operating below the motor FLA rating?	Yes
Comment:	
For restroom fan(s) is the back draft damper installed and can it fully open?	Yes

Comment:

Unit free of noticeable noise and vibration?

Yes

Comment:

The hood exhaust fans are installed in correct positions and are not switched?

Yes

Comment:

HOODS

Kitchen equipment installed in proper places?

Yes

Comment:

Can kitchen equipment be turned on for final smoke test?

No

Comment:

Second stage Grease Grabber filters are installed on the griddle hood?

N/A

Comment:

Captive Aire hoods do not use grease grabbers

DOCUMENTATION

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

Yes

Comment:

YES



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : STEP 3: TEST, ADJUST AND BALANCE **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/09/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - Jackson Gunnels - 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:

NA



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : STEP 4: FINAL TESTS **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 09/09/2025 - Natasha Louw - National TAB
Completed Date : 12/22/2025 - Jackson Gunnels - National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

N/a

List smoke candle type used

Comment:

CE0163

Smoke test capture - Perimeter of hood

Comment:

100 percent

Smoke test capture - Top of cooking surface

Comment:

100 percent

WITNESS

Date test was completed

12/18/2025

Comment:

TAB tech name / Firm

Comment:

Jackson Gunnels / National TAB

Site super name / Firm

Comment:

Test recorded

Owner representative name / Firm (if Applicable)

Comment:

Test recorded

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

Comment:

0.0003/0.0017/0.0014

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:

All coincide

Thermostats are programmed?

Yes

Comment:

PRODIGY SETTINGS FOR RTU'S

Parameter 65 set to 0

N/A

Comment:

Parameter 78 set to 0

N/A

Comment:

Parameter 105 set to 6

N/A

Comment:

Parameter 156 set to 70 (Dining unit only)

N/A

Comment:

Parameter 156 set to 65 (Kitchen Unit Only)

N/A

Comment:

Parameter 170 set to 75 (Dining Unit Only)

N/A

Comment:

Parameter 170 set to 70 (Kitchen Unit Only)

N/A

Comment:

Parameter 131 set to the same % as OA minimum position?

N/A

Comment:

Parameter 117 set to the same % as OA minimum position?

N/A

Comment:



12-15-25 CULVERS BUSHNELL, FL (DOAS)

CheckList Information

Name : STEP 5: FINAL DOCUMENTATION **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/09/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - Jackson Gunnels - National TAB

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets? Yes

Comment:

Picture file sent to processing team or uploaded? Yes

Comment:

Balance schedule complete and uploaded? Yes

Comment:

Prelim report generated and reviewed? Yes

Comment:

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: AHU/RTU



Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Serial Num	-	7491106
Model Num	CAS-HVAC3-E.452-24-20T	CAS-HVAC3-E.452-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	15.6X24.6X1.9
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	4
Final Filter Size 2	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO-WESTINGHOUSE
Frame	-	215T
Horsepower	10.00	10.00
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	27.0

Drive Data	
	Actual
Motor Sheave SetPt	DIERCT DRIVE

Test Data		
	Design	Actual
SF CFM	6150	5933
SF RPM	-	1755
RA CFM	4400	4134
OA CFM	1750	1818
RL Voltage	-	198V VFD
RL Amperage	-	25.2A VFD
SF Rotation	-	CCW
SF System SetPt	-	60.0HZ
RA Damper Position	-	5.1V
Min OA Damper Position	-	4.9V
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
Fan Suction SP	-	-2.76"
Fan Discharge SP	-	1.13"
Fan Total SP	-	3.89"

General	
	Actual
Fan Rotation Correct	CORRECT
Unit Filters Clean	CLEAN
Condensate Drain Installed	INSTALLED

Completed By: Jackson Gunnels on 12/21/2025

Notes:

Fan speed set to maximum, to meet design requirements for OA, return air was set to 93%

Written By: Jackson Gunnels on 12/21/2025

National TAB

Project:12-15-25 CULVERS BUSHNELL, FL (DOAS)

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	ENTRANCE	SD-3	8"	150	1	202	148	146	97.3
SGRD2	HALLWAY	SD-1	12"	450	1	380	424	438	97.3
SGRD3	MENS RR	SD-4	8"	150	1	134	147	150	100.0
SGRD4	WOMENS RR	SD-4	8"	150	1	188	147	155	103.3
SGRD5	CUSTOMER SERVICE	SD-1	10"	350	1	246	302	314	89.7
SGRD6	CUSTOMER SERVICE	SD-1	10"	350	1	266	324	347	99.1
SGRD7	CUSTOMER SERVICE	SD-1	10"	350	1	280	345	355	101.4
SGRD8	CUSTOMER SERVICE	SD-1	10"	350	1	243	308	309	88.3
SGRD9	DRIVE-THRU	SD-1	12"	500	1	189	362	463	92.6
SGRD10	OFFICE	SD-1	10"	200	1	361	198	206	103.0
SGRD11	CUSTOMER ORDER	SD-1	12"	450	1	322	401	397	88.2
SGRD12	DRINKS & CONDIMENTS	SD-1	8"	150	1	223	145	142	94.7
SGRD13	DRINKS & CONDIMENTS	SD-1	10"	300	1	332	317	269	89.7
SGRD14	DINING	SD-1	8"	150	1	165	147	146	97.3
SGRD15	DINING	SD-1	8"	150	1	173	147	150	100.0
SGRD16	DINING	SD-1	8"	150	1	187	146	135	90.0
SGRD17	DINING	SD-1	8"	150	1	153	133	137	91.3
SGRD18	DINING	SD-1	8"	150	1	130	140	149	99.3
SGRD19	DINING	SD-1	8"	150	1	192	144	160	106.7
SGRD20	DINING	SD-1	8"	150	1	185	154	154	102.7
SGRD21	DINING	SD-1	8"	150	1	183	146	150	100.0
SGRD22	DINING	SD-1	8"	150	1	233	146	160	106.7
SGRD23	DINING	SD-1	8"	150	1	184	142	150	100.0
SGRD24	DINING	SD-1	8"	150	1	172	149	156	104.0
SGRD25	DINING	SD-1	8"	150	1	150	146	153	102.0
SGRD26	DINING	SD-1	8"	150	1	166	142	150	100.0
SGRD27	DINING	SD-1	8"	150	1	168	142	160	106.7
SGRD28	DINING	SD-1	8"	150	1	166	147	132	88.0
Total				6150		5973	5739	5933	96.47%

Asset	Notes	Date	Written By
SGRD5	All diffusers are balanced proportionally. Unable to speed blower up anymore to reach 100 percent total flow. Low diffuser not expected to cause any issues with noise, comfort or vibration.	12/18/2025	Jackson Gunnels
SGRD8	All diffusers are balanced proportionally. Unable to speed blower up anymore to reach 100 percent total flow. Low diffuser not expected to cause any issues with noise, comfort or vibration.	12/18/2025	Jackson Gunnels
SGRD11	All diffusers are balanced proportionally. Unable to speed blower up anymore to reach 100 percent total flow. Low diffuser not expected to cause any issues with noise, comfort or vibration.	12/18/2025	Jackson Gunnels
SGRD13	All diffusers are balanced proportionally. Unable to speed blower up anymore to reach 100 percent total flow. Low diffuser not expected to cause any issues with noise, comfort or vibration.	12/18/2025	Jackson Gunnels
SGRD16	All diffusers are balanced proportionally. Unable to speed blower up anymore to reach 100 percent total flow. Low diffuser not expected to cause any issues with noise, comfort or vibration.	12/18/2025	Jackson Gunnels

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: AHU/RTU



Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Serial Num	-	7491106
Model Num	CAS-HVAC3-E302-24-20T	CAS-HVAC3-E302-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	15.6X24.6X1.9
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	4
Final Filter Size 2	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO-WESTINGHOUSE
Frame	-	213T
Horsepower	10.00	10.00
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	27.0

Drive Data	
	Actual
Motor Sheave SetPt	DIRECT DRIVE

Test Data		
	Design	Actual
SF CFM	6150	6011
SF RPM	-	1714
RA CFM	4450	4433
OA CFM	1700	1746
RL Voltage	-	198V VFD
RL Amperage	-	25.2A VFD
SF Rotation	-	CCW
SF System SetPt	-	58.6HZ
RA Damper Position	-	5.1V
Min OA Damper Position	-	4.9V
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
Fan Suction SP	-	-2.51"
Fan Discharge SP	-	0.65"
Fan Total SP	-	3.16"

General	
	Actual
Fan Rotation Correct	CORRECT
Unit Filters Clean	CLEAN
Condensate Drain Installed	INSTALLED

Completed By: Jackson Gunnels on 12/21/2025

National TAB

Project:12-15-25 CULVERS BUSHNELL, FL (DOAS)

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	DRIVE-THRU	SD-1	12"	600	1	503	613	613	102.2
SGRD2	DRIVE-THRU	SD-1	12"	600	1	440	551	542	90.3
SGRD3	KITCHEN	SD-5	10"	200	1	357	200	211	105.5
SGRD4	KITCHEN	SD-5	12"	375	1	478	348	348	92.8
SGRD5	KITCHEN	SD-5	12"	400	1	269	407	404	101.0
SGRD6	KITCHEN	SD-5	12"	400	1	436	438	398	99.5
SGRD7	KITCHEN	SD-5	10"	250	1	331	264	234	93.6
SGRD8	KITCHEN	SD-5	10"	275	1	242	246	278	101.1
SGRD9	KITCHEN	SD-5	8"	125	1	239	130	131	104.8
SGRD10	EMPLOYEE RR	SD-1	8"	75	1	237	90	78	104.0
SGRD11	KITCHEN	SD-5	12"	350	1	299	307	346	98.9
SGRD12	KITCHEN	SD-5	12"	350	1	252	346	334	95.4
SGRD13	KITCHEN	SD-5	12"	350	1	458	333	340	97.1
SGRD14	DRY GOODS	SD-1	12"	600	1	426	589	561	93.5
SGRD15	DRY GOODS	SD-1	12"	600	1	473	594	579	96.5
SGRD16	UTILITY ROOM	SD-1	12"	600	1	498	607	614	102.3
Total				6150		5938	6063	6011	97.74%

Completed By: Jackson Gunnels on 12/21/2025

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: FAN - Exhaust



Asset: EF1

AREA:MOP ROOM

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	BROAN
Model Num	CFA 100CA	L-100E-A
Serial Num	-	1107780A
Type	INLINE	INLINE
Configuration	HORIZONTAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	109
Fan Rotation	-	CORRECT
RL Voltage	-	124
RL Amperage	0.30	0.20

Motor Data		
	Design	Actual
Phase	1	1
Voltage (rated)	115	120
Amperage (rated)	-	0.3

Completed By: Jackson Gunnels on 12/21/2025

Notes:

Unable to locate speed controller for this fan.

Written By: Jackson Gunnels on 12/21/2025

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: FAN - Exhaust



Asset: PRV1

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7491106
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO-GREEN
Horsepower	0.250	0.250
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	120
Amperage (rated)	-	2.9

Test Data		
	Design	Actual
CFM	375	377
Fan RPM	1369	973
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	52%
Total ESP	0.500"	0.09"
Fan Inlet SP	-	-0.09"
Fan Discharge SP	-	ATM

Completed By: Jackson Gunnels on 12/21/2025

Notes:

Unable to safely read current

Written By: Jackson Gunnels on 12/21/2025

Unit Data - PHOTO LOG



12/17/2025



12/21/2025

National TAB

Project:12-15-25 CULVERS BUSHNELL, FL (DOAS)
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	MENS RR	EG-1	8X8	150	1	197	22	156	104.0
EGRD2	WOMENS RR	EG-1	8X8	150	1	167	209	148	98.7
EGRD3	EMPLOYEE RR	EF-1	8X8	75	1	203	103	73	97.3
Total				375		567	334	377	100.53%

Completed By: Jackson Gunnels on 12/21/2025

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: FAN - Exhaust



Asset: PRV2

AREA: KITCHEN GRIDDLE HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	7491106
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO-GREEN
Horsepower	1.00	1.00
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6

Test Data		
	Design	Actual
CFM	1500	1520
Fan RPM	1406	1157
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	58%
RL Voltage	-	123
RL Amperage	-	4.7
Total ESP	1.412"	0.64"
Fan Inlet SP	-	-0.64"
Fan Discharge SP	-	ATM

Completed By: Jackson Gunnels on 12/21/2025

Unit Data - PHOTO LOG



12/17/2025

Motor Data - PHOTO LOG



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National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: FAN - Exhaust



Asset: PRV3

AREA:KITCHEN FRYER HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	7491106
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO-GREEN
Horsepower	1.000	1.000
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6

Test Data		
	Design	Actual
CFM	1500	1531
Fan RPM	1348	993
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	50%
RL Voltage	-	124
RL Amperage	-	4.03
Total ESP	1.250"	0.58"
Fan Inlet SP	-	-0.58"
Fan Discharge SP	-	ATM

Completed By: Jackson Gunnels on 12/21/2025

Unit Data - PHOTO LOG



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National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN GRIDDLE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	3347 BD-2	3347 BD-2
Job / Serial Num	-	7491106
Type	TYPE 1 LOW PROXIMITY	TYPE I LOW
Hood length	66"	66"
Hood Width	33"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
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	-	231
Filter2 FPM	-	239
Filter3 FPM	-	228
Filter4 FPM	-	240
Filter Ave FPM(corr)	-	235
CFM	1500	1520

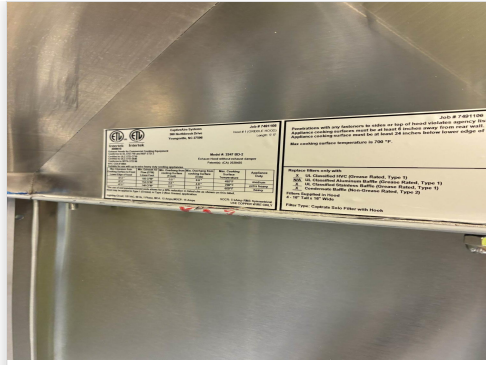
Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Jackson Gunnels on 12/21/2025

Unit Data - PHOTO LOG

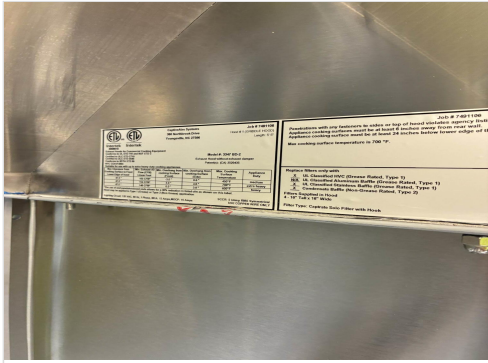


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Test Data Exhaust - PHOTO LOG



12/21/2025

National TAB

Project: 12-15-25 CULVERS BUSHNELL, FL (DOAS)

System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:KITCHEN FRYER

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	3347 BD-2	3347 BD-2
Job / Serial Num	-	7491106
Type	TYPE 1 LOW PROXIMITY	TYPE I LOW
Hood length	84"	84"
Hood Width	33"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
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	-	193
Filter2 FPM	-	185
Filter3 FPM	-	211
Filter4 FPM	-	183
Filter5 FPM	-	171
Filter Ave FPM(corr)	-	189
CFM	1500	1531

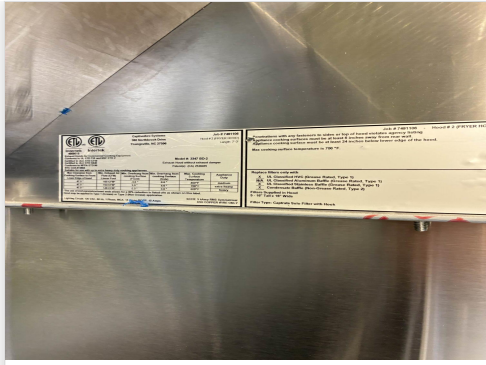
Cooking Equipment	
	Actual
Item 1	FRYER

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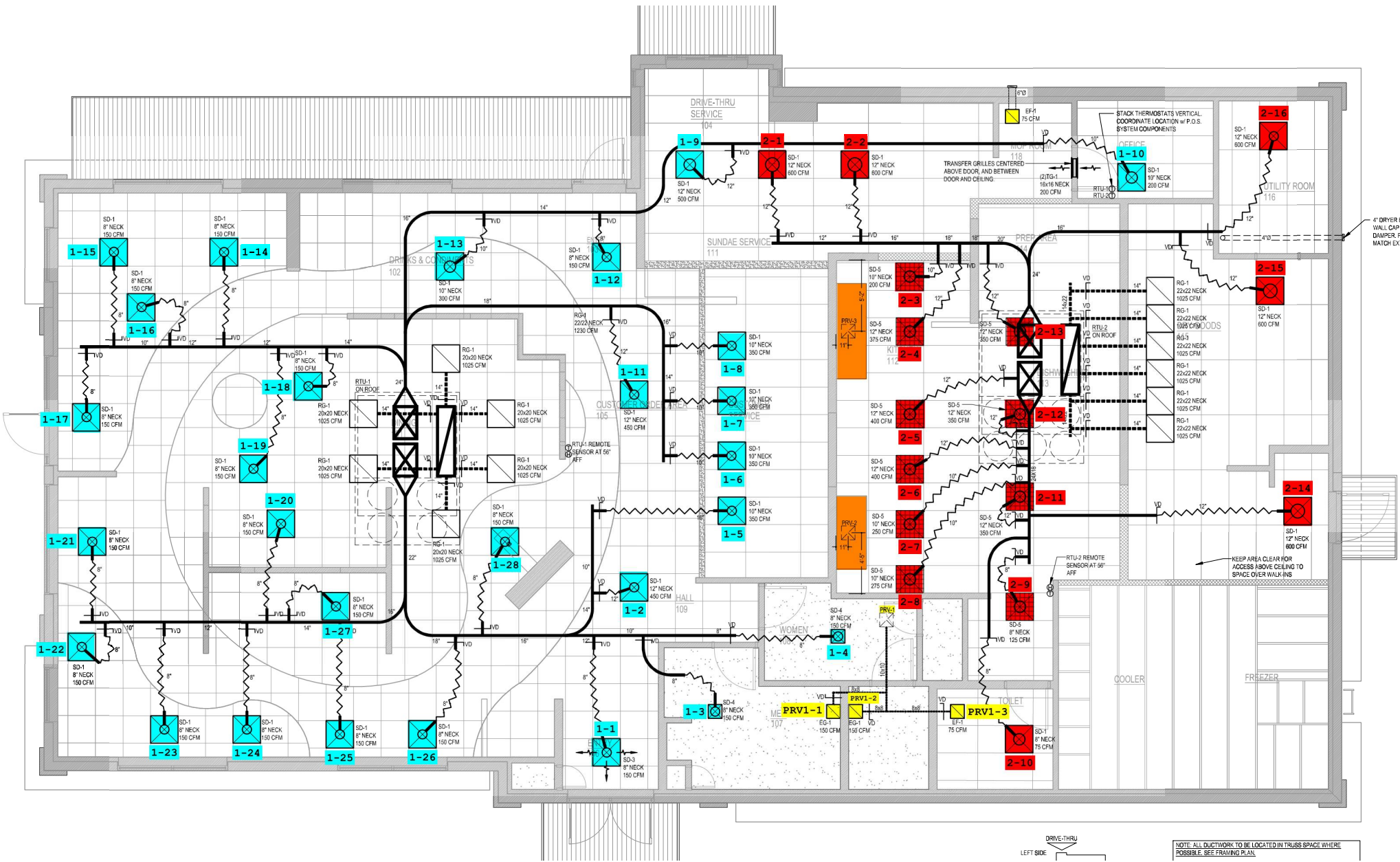
Unit Data - PHOTO LOG



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DRIVE-THRU
LEFT SIDE

NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.