

**Report By:**

National TAB  
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SUITE 4210  
CINCINNATI, OH 45246



**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 10/23/2024**  
**Completed By: National TAB**

**PROJECT**  
**10-14-24 CULVERS PALMETTO, FL**

1707 US 301 North

Palmetto, FL 34221

**Client**

Captive-Aire Region #60

# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

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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.

### 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	6107	4400	4236	1750	1871	28.5%	30.6%						
RTU-2	KITCHEN	6225	6033	4525	4210	1700	1823	27.3%	30.2%						
PRV 2	HOOD2											1500	1594		
PRV 3	HOOD1											1500	1594		
PRV 1	RESTROOM													300	301
EF1A	RESTROOM													75	82
EF1	MOP ROOM													75	80
<b>TOTALS</b>		12375	12140	8925	8446	3450	3694			0	0	3000	3188	450	463

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3694
TOTAL EXHAUST	3450	3651
<b>NET AIRFLOW</b>	<b>0</b>	<b>43</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.021
SIDE	0.016
REAR	0.018
<b>AVERAGE</b>	<b>0.0183</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

---

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

---

- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C.: ✓

NOTES:

## CheckList List

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

**10-14-24 CULVERS PALMETTO, FL**

**CheckList Information**

**Name :** 01.SITE PICTURES **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/08/2024 - Wale Odofin - National TAB

**CheckList Item Details**

**STORE FRONT**

**Comment:**



10/14/2024



10/14/2024

**RTU-1**

**Comment:**



10/14/2024



10/14/2024

---

**RTU-2**

**Comment:**



10/14/2024



10/14/2024

---

**PRV-1**

**Comment:**



10/14/2024

---

**PRV-2**

**Comment:**



10/14/2024



10/14/2024

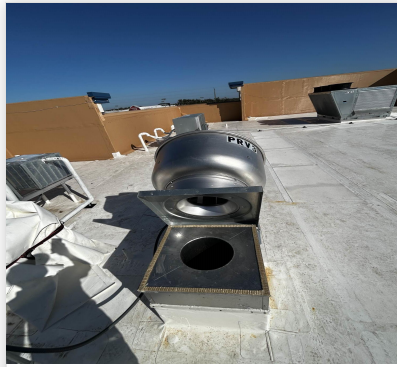
---

**PRV-3**

**Comment:**



10/14/2024



10/14/2024

---

**EF-1A MOP ROOM**

**Comment:**



10/17/2024

---

**HOOD 1**

**Comment:**



10/14/2024

---

**HOOD 2**

**Comment:**



10/14/2024

---

**EF-1A EMPLOYEE RESTROOM**

**Comment:**



10/17/2024



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### 10-14-24 CULVERS PALMETTO, FL

#### CheckList Information

**Name :** 02: RTU's **Status :** Not Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 10/08/2024 - Wale Odofin - 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?	N/A
------------------	-----

**Comment:**

---

**If direct drive unit is the speed controller working?**

Pass

---

**Comment:**

---

**Is gas piping installed and valves turned on?**

N/A

---

**Comment:**

---

**Unit free of noticeable noise and vibration**

Pass

---

**Comment:**

---



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### 10-14-24 CULVERS PALMETTO, FL

#### CheckList Information

**Name :** 03.EXHAUST FANS **Status :** Not Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 10/08/2024 - Wale Odofin - National TAB

#### CheckList Item Details

EF's

<b>Rotation is correct?</b>	Pass
-----------------------------	------

**Comment:**

<b>Belts are tight?</b>	N/A
-------------------------	-----

**Comment:**

<b>Hinge kit installed installed on hood fan?</b>	Pass
---	------

**Comment:**

<b>Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?</b>	Pass
--	------

**Comment:**

<b>Flex conduit is long enough so that fan can be completely tilted back?</b>	Pass
---	------

**Comment:**

<b>There is no major leakage around base of fan?</b>	Pass
--	------

**Comment:**

---

**Is the motor operating below the motor FLA rating?**

Pass

---

**Comment:**

---

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

Pass

---

**Comment:**

---

**Unit free of noticeable noise and vibration?**

Pass

---

**Comment:**

---



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:

NONE

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



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:

NONE

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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### 10-14-24 CULVERS PALMETTO, FL

#### CheckList Information

**Name :** 06: FINAL TEST **Status :** Not Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 10/08/2024 - Wale Odofin - 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? Pass

Comment:

##### HOOD CAPTURE TEST

List kitchen equipment turned on for testing

**Comment:**

NONE

**List smoke candle type used**

**Comment:**

INSPECTUSA S102 45 SECOND

**Smoke test capture % - Perimeter of hood**

**Comment:**

100% CAPTURE

**Smoke test capture % - Top of cooking surface**

**Comment:**

100% CAPTURE

**WITNESS**

**Date test was completed**

10/16/2024

**Comment:**

**TAB tech name / Firm**

**Comment:**

Kristopher Passley/ National TAB Intelligence

**Site super name / Firm**

**Comment:**

Earl Pulda/ McCON Building Corporation

**Owner representative name / Firm (if Applicable)**

**Comment:**

**BUILDING PRESSURE**

**Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)**

Pass

**Comment:**



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL  
System/Unit: AHU/RTU



Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6346059
Model Num	CASTRU3E452-240T	CASRTU3E.452-24-20T
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	-	TEO WESTINGHOUSE
Frame	-	215T
Horsepower	-	10/7.5
Motor Rpm	-	1755
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	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	6107
SF RPM	-	1492
RA CFM	4400	4236
OA CFM	1750	1871
RL Voltage	-	210/209/210
RL Amperage	-	21.8/21.7/21.8
SF Rotation	-	CORRECT
SF System SetPt	-	51HZ VFD
RA Damper Position	-	50%
Min OA Damper Position	-	50% (5.0 V)
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.249"
Fan Suction SP	-	-2.133"
Fan Discharge SP	-	0.942"
Total ESP	0.750"	1.191"
Fan Total SP	-	3.075"

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

Completed By: Kristopher Passley on 10/16/2024



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

## AHU/RTU



**Diffuser Supply (GRD)**

**RTU1/DINING**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	ENTRY	SD1	8"	150	1	189	175	151	100.7
SGRD2	DINING	SD1	8"	150	1	189	168	146	97.3
SGRD3	DINING	SD1	8"	150	1	188	184	164	109.3
SGRD4	DINING	SD1	8"	450	1	613	508	431	95.8
SGRD5	DINING	SD1	8"	150	1	180	181	162	108.0
SGRD6	DINING	SD1	8"	150	1	188	185	165	110.0
SGRD7	DINING	SD1	8"	150	1	179	181	158	105.3
SGRD8	DINING	SD1	8"	150	1	176	184	158	105.3
SGRD9	DINING	SD1	8"	150	1	170	173	161	107.3
SGRD10	ENTRY 103	SD1	8"	150	1	192	171	160	106.7
SGRD11	DINING	SD1	8"	150	1	187	183	160	106.7
SGRD12	DINING	SD1	8"	150	1	196	164	140	93.3
SGRD13	DINING	SD1	8"	150	1	170	183	161	107.3
SGRD14	DINING	SD1	8"	150	1	182	178	164	109.3
SGRD15	DINING	SD1	8"	150	1	179	184	163	108.7
SGRD16	DINING	SD1	10"	300	1	341	366	286	95.3
SGRD17	DINING	SD1	8"	150	1	218	164	148	98.7
SGRD18	DINING	SD1	8"	150	1	170	176	163	108.7
SGRD19	DRIVE THRU	SD1	12"	500	1	480	511	452	90.4
SGRD20	OFFICE	SD1	8"	200	1	189	204	180	90.0
SGRD21	CUST. SERV.	SD1	12"	450	1	483	498	446	99.1
SGRD22	CUST. SERV.	SD1	10"	350	1	364	377	335	95.7
SGRD23	CUST. SERV.	SD1	10"	350	1	353	369	327	93.4
SGRD24	CUST. SERV.	SD1	10"	350	1	345	369	326	93.1
SGRD25	CUST. SERV.	SD1	10"	350	1	345	367	327	93.4
SGRD26	HALL	SD1	8"	150	1	183	182	164	109.3
SGRD27	RR	SD4	8"	150	11	179	174	161	107.3
SGRD28	RR	SD4	8"	150	1	158	158	148	98.7
<b>Total</b>				<b>6150</b>		<b>6986</b>	<b>6917</b>	<b>6107</b>	<b>99.3%</b>

Completed By: Kristopher Passley on 10/16/2024



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

## System/Unit: AHU/RTU



Asset: RTU2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Serial Num	-	6346059
Model Num	CASTRU3E452-240T	CASRTU3-E.452-24-20T
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	-	10/7.5
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	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	6225	6033
SF RPM	-	1660
RA CFM	4525	4210
OA CFM	1700	1823
RL Voltage	-	210/210/210
RL Amperage	-	25.5/25.4/25.3
SF Rotation	-	CORRECT
SF System SetPt	-	57HZ VFD
RA Damper Position	-	52%
Min OA Damper Position	-	48 %
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.265"
Fan Suction SP	-	-2.592"
Fan Discharge SP	-	0.942"
Total ESP	0.75"	1.207"
Fan Total SP	-	3.534"

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

Completed By: Kristopher Passley on 10/16/2024



# National TAB

Project:10-14-24 CULVERS PALMETTO, FL

## AHU/RTU



**Diffuser Supply (GRD)**

**RTU2/KITCHEN**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	SUNDAE	SD1	12"	600	1	339	460	552	92.0
SGRD2	SUNDAE	SD1	12"	600	1	436	547	562	93.7
SGRD3	KITCHEN	SD5	10"	275	1	311	269	255	92.7
SGRD4	KITCHEN	SD5	10"	250	1	264	319	241	96.4
SGRD5	KITCHEN	SD5	12"	400	1	375	366	430	107.5
SGRD6	KITCHEN	SD5	12"	400	1	333	362	408	102.0
SGRD7	KITCHEN	SD5	12"	375	1	494	353	373	99.5
SGRD8	KITCHEN	SD5	10"	200	1	341	203	210	105.0
SGRD9	KITCHEN	SD5	12"	350	1	463	361	364	104.0
SGRD10	KITCHEN	SD5	12"	350	1	475	363	331	94.6
SGRD11	KITCHEN	SD5	12"	350	1	516	379	346	98.9
SGRD12	UTILITY RM	SD1	12"	600	1	409	572	545	90.8
SGRD13	UTILITY RM	SD1	12"	600	1	199	581	552	92.0
SGRD14	TOILET	SD1	12"	75	1	132	77	82	109.3
SGRD15	DRY GOODS	SD1	12"	600	1	393	585	601	100.2
SGRD16	DRY GOODS	SD1	10"	200	1	361	184	181	90.5
Total				6225		5841	5981	6033	96.92%

Completed By: Kristopher Passley on 10/15/2024



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Project: 10-14-24 CULVERS PALMETTO, FL  
System/Unit: FAN - Exhaust



Asset: EFA1

AREA: MOP ROOM

Unit Data		
	Design	Actual
<b>MFG</b>	CAPTIVEAIRE	BROAN
<b>Model Num</b>	CFA100CA	L100
<b>Serial Num</b>	-	NL
<b>Type</b>	CEILING	CEILING
<b>Configuration</b>	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	BROAD-OCEAN MOTOR COM.
<b>Frame</b>	-	NL
<b>Horsepower</b>	-	NL
<b>Motor Rpm</b>	-	647
<b>Phase</b>	1	1
<b>Voltage (rated)</b>	115	120
<b>Amperage (rated)</b>	-	.4
<b>Service Factor</b>	-	NL

Test Data		
	Design	Actual
<b>CFM</b>	75	80
<b>Fan RPM</b>	885	862
<b>Fan Rotation</b>	-	CORRECT
<b>Motor RPM</b>	-	862
<b>System SetPt</b>	-	MAX
<b>RL Voltage</b>	-	119
<b>RL Amperage</b>	-	.39
<b>Total ESP</b>	0.125"	0.046"
<b>Fan Inlet SP</b>	-	0.046"
<b>Fan Discharge SP</b>	-	ATM

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# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

System/Unit: FAN - Exhaust



Asset: EFRR A1

AREA:EMPLOYEE RESTROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	BROAN
Model Num	XCR-B80	L100
Serial Num	-	NL
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROAD-OCEAN MOTOR COM.
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	647
Phase	-	1
Voltage (rated)	-	120
Amperage (rated)	-	.4
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	75	82
Fan RPM	885	860
Fan Rotation	-	CORRECT
Motor RPM	-	860
System SetPt	-	MAX
RL Voltage	-	119
RL Amperage	-	.39
Total ESP	.125"	0.043"
Fan Inlet SP	-	0.043"
Fan Discharge SP	-	ATM

Completed By: Kristopher Passley on 10/16/2024



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL  
System/Unit: FAN - Exhaust



Asset: PRV1

AREA: CUSTOMER RESTROOMS

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6346059
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	Actual
CFM	300	301
Fan RPM	1288	1014
Fan Rotation	-	CORRECT
Motor RPM	-	1016
System SetPt	-	55%
RL Voltage	-	121
RL Amperage	-	0.7
Total ESP	0.50"	0.056"
Fan Inlet SP	-	-0.056"
Fan Discharge SP	-	ATM

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# National TAB

Project:10-14-24 CULVERS PALMETTO, FL

## FAN - Exhaust



**Diffuser Ret/Exh (GRD)**

**PRV1/CUSTOMER RESTROOMS**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	W RR	EG1	10X10	150	1	201	156	156	104.0
EGRD2	M.RR	EG1	10X10	150	1	196	145	145	96.7
Total				300		397	301	301	100.33%

Completed By: Kristopher Passley on 10/15/2024



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL  
System/Unit: FAN - Exhaust



Asset: PRV2

AREA:HOOD-2

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	63460599
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	Actual
CFM	1500	1594
Fan RPM	1406	814
Fan Rotation	-	CORRECT
Motor RPM	-	814
System SetPt	-	41%
RL Voltage	-	122
RL Amperage	-	2.2
Total ESP	1.412	0.274"
Fan Inlet SP	-	-0.274"
Fan Discharge SP	-	ATM

Completed By: Kristopher Passley on 10/16/2024



# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

## System/Unit: FAN - Exhaust



Asset: PRV3

AREA:HOOD-1

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	6346059
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	Actual
CFM	1500	1594
Fan RPM	1348	897
Fan Rotation	-	CORRECT
Motor RPM	-	897
System SetPt	-	45%
RL Voltage	-	123
RL Amperage	-	2.8
Total ESP	1.250"	0.388"
Fan Inlet SP	-	-0.388"
Fan Discharge SP	-	ATM

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# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:FRYERS

Unit Data		
	Design	Actual
<b>MFG</b>	CAPTIVEAIRE	CAPTIVEAIRE
<b>Model Num</b>	3347BD-2	3347BD-2
<b>Job / Serial Num</b>	-	6346059
<b>Type</b>	TYPE I	TYPE I
<b>Hood length</b>	84"	84"
<b>Hood Width</b>	33"	33"

Test Data Exhaust		
	Design	Actual
<b>Filter Type</b>	CAPTRATE SOLO	CAPTRATE SOLO
<b>Filter Size 1</b>	16X16	16"X16"
<b>Filter Qty 1</b>	5	5
<b>Filter AK factor size 1</b>	1.62	1.62
<b>Filter Total AK Area</b>	8.10	8.10
<b>Filter1 FPM</b>	-	196
<b>Filter2 FPM</b>	-	197
<b>Filter3 FPM</b>	-	209
<b>Filter4 FPM</b>	-	201
<b>Filter5 FPM</b>	-	181
<b>Filter Ave FPM(corr)</b>	-	196.8
<b>CFM</b>	1500	1594

Cooking Equipment	
	Actual
<b>Item 1</b>	GREASE FRYER
<b>Item 2</b>	GREASE FRYER

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# National TAB

Project: 10-14-24 CULVERS PALMETTO, FL

## System/Unit: Kitchen Hood Type I



Asset: HD2

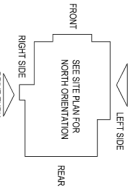
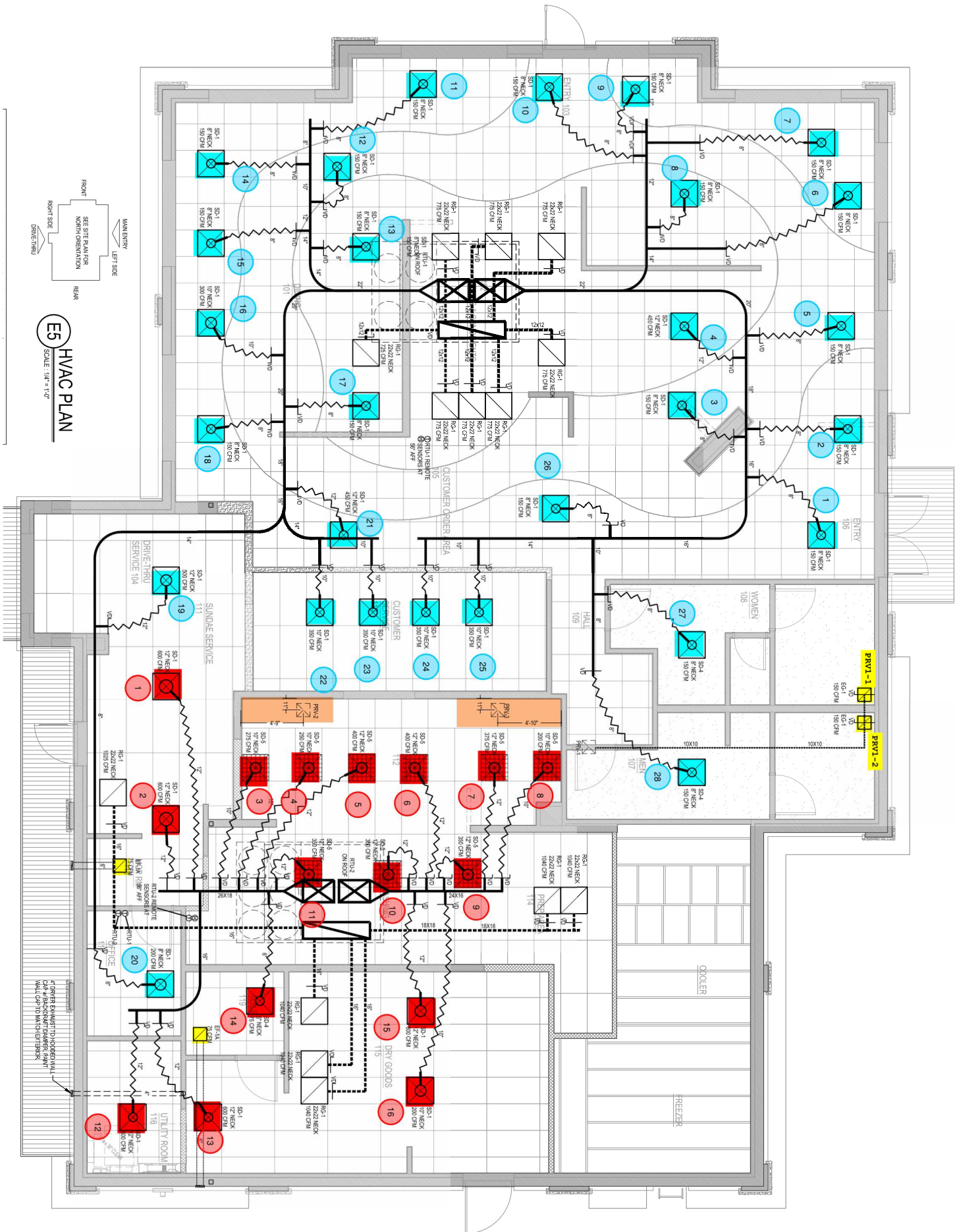
AREA:GRILLE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	3347BD-2	3347BD-2
Job / Serial Num	-	6346059
Type	TYPE I	TYPE I
Hood length	66"	66"
Hood Width	33"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATRE SOLO	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	6.48	6.48
Filter1 FPM	-	249
Filter2 FPM	-	243
Filter3 FPM	-	252
Filter4 FPM	-	240
Filter Ave FPM(corr)	-	246
CFM	1500	1594

Cooking Equipment	
	Actual
Item 1	GRILLE

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**E5** HVAC PLAN  
SCALE: 1/4" = 1'-0"