

Report By:



National TAB
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Report: Test and Balance
Date: 3/14/2022

PROJECT
CASEY'S #4071 - OKLAHOMA CITY, OK

601 E RENO AVE.
OKLAHOMA CITY , OK

Client

Accurex
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Table Of Contents

| Section | Page # |
|---------------------|---------------|
| Remarks List | 3 |
| Summary Data | 4 |
| Balance Schedule | 5 |
| Site Pictures | 6 |
| Checklist Data | 15 |
| AHU/RTU | 24 |
| FAN - Exhaust | 26 |
| Kitchen Hood Type I | 27 |
| GRD Layout | 28 |

REMARKS

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| PRIORITY (HIGH/LOW/INFO ONLY) | |
|-------------------------------|--|
| LOW | DOAS Condenser Coil has minor damage. |
| LOW | Temporary 4-way diffusers are installed on the DOAS. |

Notes/Comments:

Project Summary

Facility Identification and TAB Requirements

The scope of work is to perform startup and test and balance of the new HVAC and kitchen ventilation equipment.

DOAS

Each of the DOAS were measured at their terminal devices utilizing a flow hood. The sum of these readings is equal to the total flow for that particular unit. The total flow of each DOAS was then adjusted to +/-10% of the specified design. Each terminal diffuser was balanced to within +/-10% of the engineer's design volume utilizing the provided hand damper located at the takeoff of the main & branch trunk line(s). Any equipment that fell outside of this 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 +/-10% of the engineers design flow.

Existing Equipment

The existing equipment airflows were measured as required to ensure that the building pressurization was positive and that the overall building will be functional.

Startup Procedure

A startup procedure was completed on the DOAS and kitchen ventilation and the results are documented on checklists throughout the report. This includes wiring verification, performance checks, and overall quality control checks.

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 |
| PKU-1 | SALES | | | | | 300 | 96 | | | | | | | | |
| PKU-2 | SALES | | | | | 300 | 106 | | | | | | | | |
| PKU-3 | SALES | | | | | 300 | 287 | | | | | | | | |
| KRTU-1 | KITCHEN | 2000 | 2029 | 250 | 247 | 1750 | 1782 | 87.5% | 87.8% | | | | | | |
| EF-1 | HD1 | | | | | | | | | | | 1800 | 1796 | | |
| EF-2 | RESTROOM | | | | | | | | | | | | | 110 | 86 |
| EF-3 | RESTROOM | | | | | | | | | | | | | 110 | 58 |
| TOTALS | | 2000 | 2029 | 250 | 247 | 2650 | 2271 | | | 0 | 0 | 1800 | 1796 | 220 | 144 |

NET BUILDING AIRFLOW CALCULATION

| TOTALS | DESIGN | ACTUAL |
|--------------------|------------|------------|
| TOTAL OA | 2650 | 2271 |
| TOTAL EXHAUST | 2020 | 1940 |
| NET AIRFLOW | 630 | 331 |

| DOOR TESTED | BUILDING PRESSURE MEASUREMENTS (IN. H2O) |
|----------------|--|
| FRONT | 0.01 |
| SIDE | 0.005 |
| REAR | 0.007 |
| AVERAGE | 0.0073 |

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:



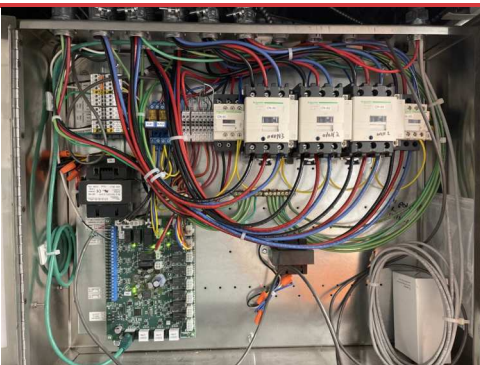
STORE FRONT



KITCHEN HOOD



ABOVE HOOD



HOOD WIRING



MICROSWITCH



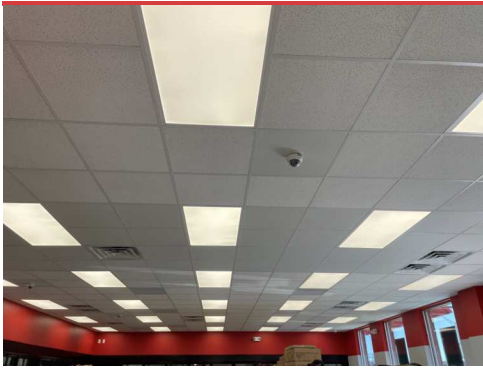
DOAS THERMOSTAT



KITCHEN DIFFUSERS (TEMPORARY 4-WAYS)



DOAS RETURN GRILLES



SALES AREA CEILING



RS-1



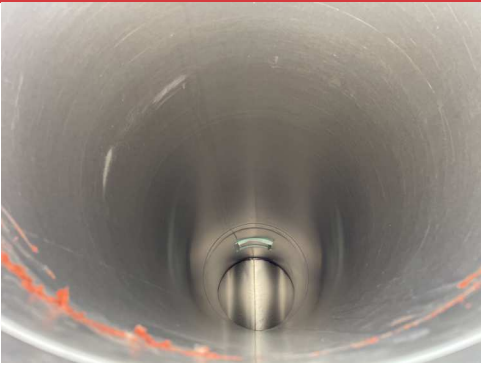
RE-2



RS-3



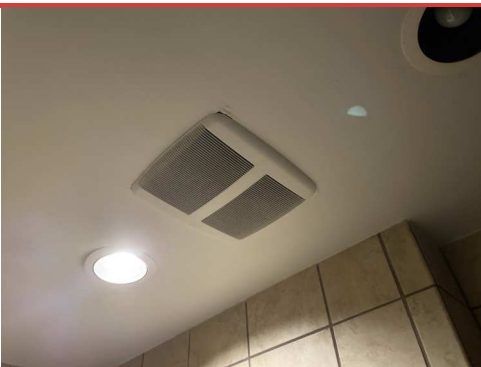
EF-1



EF-1 DUCT



EF-2



EF-3



DOAS



PKU-1



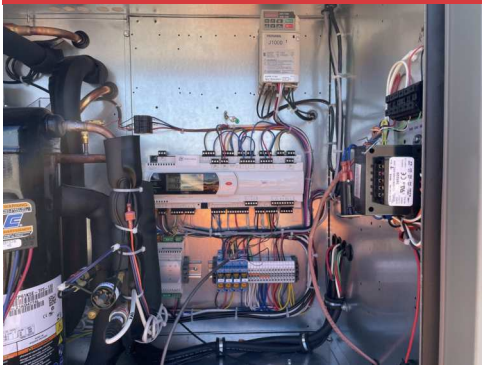
PKU-2



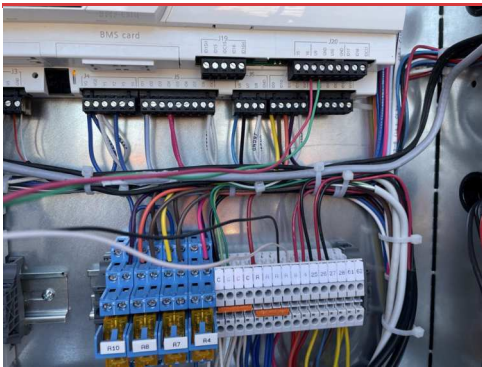
PKU-3



DEHUMIDIFIER



DOAS WIRING



HOOD CONTROL WIRING TO DOAS



THERMOSTAT WIRING TO DOAS



DOAS GAS VALVE OPEN



DOAS CONDENSATE DRAIN



DOAS CONDENSER COIL DAMAGED



DOAS OA FILTERS



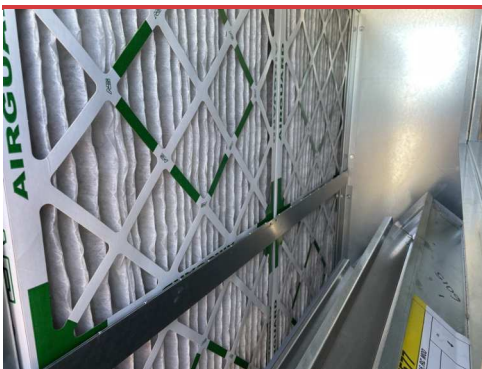
DOAS ECONOMIZER



DOAS EVAP COIL



DOAS MOTOR AND FAN



DOAS FINAL FILTERS



DOAS CONDENSER FANS OPERATING

**TECH - ACCUREX XKC
HOOD STARTUP**

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| | |
|---|--------------------------------------|
| HOOD | |
| Back Integral Airspace matches submittal? | YES |
| Factory mounted Exhaust Collars present and installed? | INSTALLED |
| End skirts (End panels) dimensions match submittal? | YES |
| Backsplash insulated to match submittal? | YES |
| Check Temperature Sensors are correctly field wired to controls? | CORRECTLY WIRED |
| Confirm hanging height AFF matches submittal? | YES |
| HOOD CONTROLS | |
| Room temperature setpoint? | 75F |
| Temperature offset setpoint? | 10F |
| Modulation setpoint? | 5F |
| Do lights turn on? | YES |
| Does fan speed modulate from low to high speed? | YES |
| Fire Test | |
| Microswitch is wired properly? | WIRED CORRECTLY |
| In a call for fire, do the lights turn off, supply fan turn off, and exhaust go to max? | LIGHTS OFF, SUPPLY OFF, EXHUAST HIGH |

Notes/Comments:

TECH - ACCUREX XRV PRE-START-UP CHECKLIST

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| | |
|---|---------------------------------------|
| IMPORTANT: Prior to doing any of the checklist items below, ensure that the service disconnect is off and verify that there is no power to the electrical compartment with a multimeter | Yes |
| PRE-START-UP CHECKLIST | |
| Remove any foreign objects that are located in the unit? | ALL FOREIGN OBJECTS REMOVED |
| Check all fasteners, set-screws, and locking collars on the fans, bearings, drives, motor bases and accessories for tightness? | ALL TIGHT |
| Rotate the fan wheels by hand and ensure no parts are rubbing? | CLEAN ROTATION |
| Replace any dirty pleated filters and clean aluminum mesh filters in the intake hood? | ALL CLEAN |
| Check the tightness of all factory wiring connections? | ALL TIGHT |
| Verify proper drain trap installation? | INSTALLED |
| Check condensing fans for any damage or misalignment. Spin the blades. They don't contact any parts and are free turning without any resistance? | CLEAN ROTATION |
| Are filters clean and mesh outside air intake filters clean? | ALL CLEAN |
| ELECTRICAL | |
| Is DOAS thermostat communicating with DOAS? Check back of thermostat for blinking indicator light (Solid Green is Active communication) | SOLID GREEN LIGHT IS ON |
| All field-mounted sensors and instruments are installed and wired? | ALL SENSORS AND INSTRUMENTS INSTALLED |
| Electrical Service matches unit voltage? (Check at disconnect) | VOLTAGE MATCHES |
| Unit controls are off? | CONTROLS ARE OFF |
| Electrical field wiring complete? | FIELD WIRING COMPLETE |
| All electrical connections are tightened? | ALL TIGHT |
| Compressor and motor breakers or fuses are open (disconnected)? | ALL OPEN |

| | |
|---|--|
| Main power is wired to the disconnect? | WIRED CORRECTLY |
| Discharge air sensor is installed per wiring instructions? | INSTALLED PROPERLY |
| Space temperature and humidity sensors are installed per if selected with unit? | NA |
| Inspect evaporator coil and ensure there is no damage? | COIL IS FREE OF DAMAGE |
| Inspect condenser coil and ensure there is no damage? | COILE IS DAMAGED ON THE RIGHT SECTION |
| COMPRESSORS | |
| Compressor shipping brackets are removed? | REMOVED |
| Model and serial number of Compressor 1 | ZPV0382E-2E9-130 / 21L0A584L |
| Model and serial number of compressor 2 | ZP61K5E-TF5-130 / 21KD4774L |
| IG Furnace | |
| Gas venting is in place? | INSTALLED |
| Gas piping is complete and gas lines are purged? | GAS METER REMOVED AT TIME OF BALANCING |

Notes/Comments:

**TECH - ACCUREX XRV
START-UP PROCEDURE**

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| START-UP PROCEDURE | |
|--|----------------------------|
| Pre-Start-Up Checklist is complete? | COMPLETE |
| Jumper R to G, R to Y1, and R to Y2 (If applicable) on the control board | UNIT PUT INTO FULL COOLING |
| Turn on the disconnect. After 3 minutes compressors will come on. Make sure all fans and compressors are rotating in the correct direction | COMPLETE |
| If unit control board screen does not turn on, check phase protector and reverse phase if necessary. | COMPLETE |
| At unit control board, make sure unit status is switched from "Disabled" to "Enabled". (They ship and install in "Disabled") | ENABLED |
| Allow the unit to run until the refrigerant system stabilizes? Approximately 1-2 minutes | COMPLETE |
| Verify that non-motorized dampers open and close properly? | COMPLETE |

Notes/Comments:

TECH - STEP 1: INITIAL WALKTHROUGH

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| INITIAL SITE WALKTHROUGH | |
|---|--------------------|
| Review Plan Review Checklist, has it been signed off and meets our standards to start balancing? If not contact processor to ensure job is ready. | COMPLETE |
| All diffusers and grilles are installed and match design? | INSTALLED PROPERLY |
| All hood filters installed and accounted for? | ALL ACCOUNTED FOR |
| Hoods are wired and have power? | POWERED |
| Hood is free of alarms? | FREE OF ALARMS |
| Thermostats have power? | POWERED |
| Have trades/general contractor been notified about any issues and are they created on FaciliBuild? | YES |

Notes/Comments:

TECH - STEP 2: UNIT DATA AND EVAL

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING: | |
|---|-----------------------------|
| RTU's/AHU's | |
| Economizers are assembled and functional? | FUNCTIONING PROPERLY |
| DCV Max damper opening position is set to same as minimum damper position? | YES |
| Free cooling enthalpy set point set for lowest setting (Typically "D") | YES |
| Motors are all operating below the FLA rating? | YES |
| Are belts tight? | DD ONLY |
| If direct drive unit is the speed controller working. | YES |
| Is gas piping installed and valves turned on? | PIPING NOT COMPLETED |
| Unit free of noticeable noise and vibration | FREE OF NOISE AND VIBRATION |
| EF's | |
| Rotation is correct? | YES |
| Belts are tight? | DD ONLY |
| Grease cup installed on hood fan? | NO GREASE CUP |
| Hinge kit installed installed on hood fan? | NO HINGE KIT |
| Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan? | YES |
| Flex conduit is long enough so that fan can be completely tilted back? | YES |
| There is no major leakage around base of fan? | NO LEAKAGE |
| Is the motor operating below the motor FLA rating? | YES |
| For restroom fan(s) is the back draft damper installed and can it fully open? | NA |
| Unit free of noticeable noise and vibration? | FREE OF NOISE AND VIBRATION |
| MUA | |
| Rotation is correct? | NA |

| | |
|--|-----|
| Gas piping is installed and valves are in on position? | NA |
| Heater tested and is functional? | NA |
| Internal motorized damper is fully opening? | NA |
| Motor is operating below the FLA rating? | NA |
| Unit free of noticeable noise and vibration? | NA |
| HOODS | |
| Kitchen equipment installed in proper places? | YES |
| Can kitchen equipment be turned on for final smoke test? | YES |
| DOCUMENTATION | |
| Have trades/general contractor been notified about any issues and are they created on FaciliBuild? | YES |

Notes/Comments:

TECH - STEP 3: TEST, ADJUST AND BALANCE

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| | |
|---|------------------------------|
| TEST, ADJUST, AND BALANCE ALL EQUIPMENT: | |
| DURING TESTING MAKE NOTE OF THE FOLLOWING: | |
| Is space free of drafting? | SPACE IS FREE OF DRAFTING |
| Is space comfortable in all areas? | SPACE IS COMFORTABLE |
| Is the space free of ventilation noise? | SPACE IS FREE OF VENTILATION |
| If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA". | NA |

Notes/Comments:

TECH - STEP 4: FINAL TESTS

Assigned Organization: National TAB

Status: Not Submitted

Asset:

| | |
|---|----------------------|
| FINAL TESTS | |
| HOOD CAPTURE TEST | |
| List equipment turned on for testing | PIZZA OVEN |
| List smoke candle type used | 45 SECOND EMITTER |
| Smoke test capture - Perimeter of hood | 100% |
| Smoke test capture - Top of cooking surface | 100% |
| WITNESS | |
| Date test was completed | 3/2/2022 |
| TAB tech name / Firm | TITUS / NATIONAL TAB |
| Site super name / Firm | LYNDALL / CASEY'S |
| Owner representative name / Firm (if Applicable) | NA |
| Building pressure at front & back doors (All Systems On) | 0.005"/0.01"/0.007" |
| ADDITIONAL | |
| Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative) | YES |
| Thermostats are programmed? | NOT PROGRAMABLE |

Notes/Comments:

System/Unit: AHU/RTU

Asset: KRTU1

AREA: KITCHEN

| Unit Data | | |
|---------------------|----------------|----------------|
| | Design | Actual |
| MFG | ACCUREX | ACCUREX |
| Model Num | XRV-25-12.5I-G | XRV-25-12.5I-G |
| Serial Num | - | 191155857 |
| Type | RTU | RTU (DOAS) |
| Configuration | VERTICAL | VERTICAL |
| Num OA Filters 1 | - | 4 |
| OA Filter Size 1 | - | 18X18 |
| Num Final Filter 1 | - | 8 |
| Final Filter Size 1 | - | 20X20X2 |
| Num Final Filter 2 | - | - |
| Final Filter Size 2 | - | - |

| Motor Data | | |
|----------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | BALDOR |
| Frame | - | 145T |
| Horsepower | 0.697 | 1.5 |
| Motor Rpm | - | 1755 |
| Phase | 3 | 3 |
| Rated Voltage | 208 | 230 |
| Rated Amperage | - | 4.4 |

| Drive Data | | |
|--------------------|--------|--------|
| | Design | Actual |
| Motor Sheave Size | - | DD |
| Motor Bore Size | - | DD |
| Motor Sheave SetPt | - | 7.3VDC |
| Fan Sheave Size | - | DD |
| Fan Sheave Bore | - | DD |
| Belt CL Distance | - | DD |
| Num of Belts | - | DD |
| Belt Size | - | DD |
| Belt Alignment | - | DD |

Completed By: Titus Mowry on 03/02/2022

Notes:

| Test Data | | |
|------------------------|--------|------------|
| | Design | Actual |
| SF CFM | 2000 | 2029 |
| SF RPM | 1271 | 1281 |
| RA CFM | 250 | 247 |
| OA CFM | 1750 | 1782 |
| RL Voltage | - | 212 |
| RL Amperage | - | 3.2 |
| SF Rotation | - | CCW |
| RA Damper Position | - | 20% |
| Min OA Damper Position | - | 80% |
| Min OA Damper Type | - | ECONOMIZER |

| Performance Data | | |
|------------------|--------|--------|
| | Design | Actual |
| MA Plenum SP | - | -0.07" |
| Fan Suction SP | - | -0.30" |
| Fan Discharge SP | - | 0.32" |
| Total ESP | 0.5" | 0.39" |
| Fan Total SP | - | 0.62" |

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

Diffuser Supply (GRD)

KRTU1 / KITCHEN

| Asset | Area Served | Type | Size | DESIGN CFM | AK | CFM(1) | CFM(2) | FINAL CFM | % to design |
|-------|-------------|------|------|------------|----|--------|--------|-----------|-------------|
| SGRD1 | KITCHEN | N | 10" | 250 | 1 | 343 | 278 | 271 | 108.4 |
| SGRD2 | KITCHEN | N | 10" | 250 | 1 | 396 | 246 | 240 | 96.0 |
| SGRD3 | KITCHEN | N | 10" | 300 | 1 | 323 | 276 | 280 | 93.3 |
| SGRD4 | KITCHEN | N | 10" | 300 | 1 | 381 | 319 | 312 | 104.0 |
| SGRD5 | KITCHEN | N | 10" | 300 | 1 | 454 | 293 | 289 | 96.3 |
| SGRD6 | KITCHEN | N | 10" | 300 | 1 | 386 | 314 | 308 | 102.7 |
| SGRD7 | KITCHEN | N | 10" | 300 | 1 | 436 | 348 | 329 | 109.7 |

Completed By: Titus Mowry on 03/02/2022

| Asset | Area Served | Notes |
|-------|-------------|-------|
| | | |

System/Unit: FAN - Exhaust

Asset: EF1

AREA: HD1

| Unit Data | | |
|----------------------|-------------|-------------|
| | Design | Actual |
| MFG | ACCUREX | ACCUREX |
| Model Num | XRUD-140-VG | XRUD-140-VG |
| Serial Num | - | 19123205 |
| Type | UPBLAST | UPBLAST |
| Configuration | HORIZONTAL | VERTICAL |

| Motor Data | | |
|-------------------------|--------|------------|
| | Design | Actual |
| Motor MFG | - | VARI-GREEN |
| Frame | - | NL |
| Horsepower | 1 | 1 |
| Motor Rpm | 1725 | 1750 |
| Phase | 1 | 1 |
| Voltage (rated) | 208 | 208 |
| Amperage (rated) | - | 7.0 |
| Service Factor | - | 1 |

| Test Data | | |
|-------------------------|--------|--------|
| | Design | Actual |
| CFM | 1800 | 1796 |
| Fan RPM | 1233 | 1025 |
| Fan Rotation | - | CW |
| Motor RPM | - | 1025 |
| System SetPt | - | 7.5VDC |
| RL Voltage | - | 214 |
| RL Amperage | - | 1.9 |
| Total ESP | 0.5" | 0.60" |
| Fan Inlet SP | - | -0.60" |
| Fan Discharge SP | - | ATM |

Completed By: Titus Mowry on 03/02/2022

Notes:

System/Unit: Kitchen Hood Type I

Asset: HD1

AREA:

| Unit Data | | |
|------------------|-----------------------|----------------------|
| | Design | Actual |
| MFG | ACCUREX | ACCUREX |
| Model Num | XBEW-144-S | XBEW-144-S |
| Job / Serial Num | - | 19176424 |
| Type | TYPE II LOW PROXIMITY | TYPE I LOW PROXIMITY |
| Hood length | 144" | 144" |
| Hood Width | 54" | 54" |

| Performance Data | | |
|----------------------------|--------|-------------------|
| | Design | Actual |
| Smoke Generation Type | - | 45 SECOND EMITTER |
| Hood Capture % | - | 100% |
| End Panels Installed (Y/N) | - | YES |

| Test Data Exhaust | | |
|--------------------------|--------|--------|
| | Design | Actual |
| Filter Type | BAFFLE | BAFFLE |
| Filter Size 1 | 20X16 | 20X16 |
| Filter Size 2 | 20X20 | 20X20 |
| Filter Qty 1 | 4 | 4 |
| Filter Qty 2 | 4 | 4 |
| Filter AK factor size 1 | 1.96 | 1.96 |
| Filters AK factor size 2 | 2.40 | 2.40 |
| Filter Total AK Area | 17.44 | 17.44 |
| Filter1 FPM | - | 96 |
| Filter2 FPM | - | 100 |
| Filter3 FPM | - | 103 |
| Filter4 FPM | - | 133 |
| Filter5 FPM | - | 125 |
| Filter6 FPM | - | 99 |
| Filter7 FPM | - | 85 |
| Filter8 FPM | - | 84 |
| Filter9 FPM | - | |
| Filter10 FPM | - | |
| Filter11 FPM | - | |
| Filter12 FPM | - | |
| Filter Ave FPM(corr) | - | 103 |
| CFM | 1800 | 1796 |

| General | | |
|---------------------|--------|-------------|
| | Design | Actual |
| Third Party Witness | - | KORY |
| Third Party Company | - | SENECA |
| Tech Witness | - | TITUS MOWRY |

| Cooking Equipment | | |
|-------------------|--------|------------|
| | Design | Actual |
| Item 1 | - | PIZZA OVEN |
| Item 2 | - | |

Completed By: Titus Mowry on 03/02/2022

Notes:

