



Comfort. Under control.

08-08 PARK ELEMENTARY - MARINETTE, WI

CheckList Information

Name : TECH - SITE PICTURES **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

STORE FRONT

MAU-1

EF-1



FuseITdda40a3f2982400...

EF-2



FuseIT0ad55cea4b674bf...

KH-1

CH-1



FuseIT295917bb6aff494...

Notes/Comments :



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CheckList Information

Name : TECH - STEP 1: INITIAL WALKTHROUGH **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All hood filters installed and accounted for?	Yes
Hoods are wired and have power?	Yes
Hood is free of alarms?	Yes
Thermostats have power?	NA
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

Notes/Comments :



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CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	Status :	NotSubmitted
Assigned Organization :	National TAB	Asset :	
Requesting Organization :	National TAB		

CheckList Item Details

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

EF's

Rotation is correct?	Yes
Belts are tight?	NA, direct drive
Grease cup installed on hood fan?	Yes
Hinge kit installed installed on hood fan?	Yes
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?	Yes
Is the motor operating below the motor FLA rating?	Yes

MUA

Rotation is correct?	NA, no MAU installed
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? No

Can kitchen equipment be turned on for final smoke test? No

DOCUMENTATION

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

Notes/Comments :



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CheckList Information

Name : TECH - STEP 3: TEST, ADJUST AND BALANCE **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	Yes
Is space comfortable in all areas?	Yes
Is the space free of ventilation noise?	Yes
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

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CheckList Information

Name : TECH - STEP 4: FINAL TESTS **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing	None
List smoke candle type used	45 second smoke emitter
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%

WITNESS

Date test was completed	08/09/2022
TAB tech name / Firm	Michael McDonnell
Site super name / Firm	NA
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	NA

ADDITIONAL

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

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CheckList Information

Name : TECH - STEP 5: FINAL DOCUMENTATION **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	Yes
Picture file sent to processing team or uploaded?	Yes
Balance schedule complete and uploaded?	NA
Prelim report generated and reviewed?	Yes

Notes/Comments :

National TAB

Project: 08-08 PARK ELEMENTARY - MARINETTE, WI

System/Unit: FAN - Exhaust



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Asset: EF1

AREA:KH-1

Unit Data		
	Design	Actual
MFG	NA	TWIN CITY FAN
Model Num	NA	DCRUR-160BE
Serial Num	-	33848-7-00001
Type	-	CENTRIFUGAL
Configuration	-	UPBLAST

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56Z
Horsepower	-	2.0
Motor Rpm	-	200-1800
Phase	-	1
Voltage (rated)	-	208
Amperage (rated)	-	12.0
Service Factor	-	NL

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	100% [1]
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD

Test Data		
	Design	Actual
CFM	2640	2466
Fan RPM	-	1080
Fan Rotation	-	CCW
Motor RPM	-	1080
RL Voltage	-	210
RL Amperage	-	10.2
Suction ESP	-	-1.04"
Discharge ESP	-	AT
Total ESP	-	1.04"

Completed By: Michael McDonnell

Notes:

National TAB

Project: 08-08 PARK ELEMENTARY - MARINETTE, WI

System/Unit: FAN - Exhaust



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Asset: EF2

AREA:CH-1

Unit Data		
	Design	Actual
MFG	NA	TWIN CITY FAN
Model Num	NA	DCRU-093BE
Serial Num	-	5000016356-00002
Type	-	UPBLAST
Configuration	-	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	GRIDSMART
Frame	-	NL
Horsepower	-	0.25
Motor Rpm	-	200-1800
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	3.3
Service Factor	-	NL

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	100% [1]
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD

Test Data		
	Design	Actual
CFM	600	630
Fan RPM	-	1800
Fan Rotation	-	CCW
Motor RPM	-	1800
RL Voltage	-	120
RL Amperage	-	1.1
Suction ESP	-	-0.21"
Discharge ESP	-	ATM
Total ESP	-	0.21"

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Notes:

National TAB

Project: 08-08 PARK ELEMENTARY - MARINETTE, WI

System/Unit: Kitchen Hood Type I



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Asset: KH-1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XBEW-144-S	XBEW-144-S
Job / Serial Num	-	19813820
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROFILE
Hood length	144"	144"
Hood Width	63"	63"
Supply Plenum Type	-	NA
Supply Plenum Width	14"	NA
Supply Plenum Length	157"	NA

Test Data Exhaust		
	Design	Actual
Filter Type	BAFFLE	BAFFLE
Filter Size 1	16X20	16X20
Filter Size 2	20X20	20X20
Filter Qty 1	4	4
Filter Qty 2	4	4
Filter AK factor size 1	2.10	2.10
Filters AK factor size 2	2.40	2.40
Filter Total AK Area	18	18
Filter1 FPM	-	136
Filter2 FPM	-	154
Filter3 FPM	-	131
Filter4 FPM	-	147
Filter5 FPM	-	148
Filter6 FPM	-	125
Filter7 FPM	-	135
Filter8 FPM	-	120
Filter Ave FPM(corr)	-	137
CFM	2640	2466

Cooking Equipment		
	Design	Actual
Item 1	-	STOVE
Item 2	-	OVEN
Item 3	-	OVEN
Item 4	-	
Item 5	-	

Test Data Supply		
	Design	Actual

Performance Data		
	Design	Actual
Exh-Supply Net CFM	264	
Smoke Generation Type	-	45 SEC SMOKE EMITTER
Cooking Equip Heat On	-	NO
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	NO
Space Offset Temp Riser 1	-	15
Space Offset Temp Riser 2	-	NA
Riser Temp F (idle) Riser 1	-	NA
Riser Temp F (idle) Riser 2	-	NA
Ambient Room Temp	-	73.1

General		
	Design	Actual
Third Party Witness	-	VIDEO TAPED
Third Party Company	-	NA
Tech Witness	-	MICHAEL MCDONNELL

Completed By: Michael McDonnell

Notes:

National TAB

Project: 08-08 PARK ELEMENTARY - MARINETTE, WI

System/Unit: Kitchen Hood Type II



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Asset: CH-1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XD1-48-S	XD1-48-S
Serial Num	-	
Type	TYPE II CANOPY	TYPE II CANOPY
Hood length	48"	48"
Hood Width	48"	48"
Num of Exhaust Risers	-	1

Test Data		
	Design	Actual
Exhaust VEL(corr)	-	540
Exhaust CFM	600	630

Cooking Equipment		
	Design	Actual

Completed By: Michael McDonnell

Notes: