

**Report By:**

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



**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 02/20/2025**  
**Completed By: National TAB**

**PROJECT**  
**02-17-25 CULVERS BONAIRE, GA**

780 SR 96

BONAIRE, GA 31005

**Client**

Accurex  
PO Box 410  
Schofield, WI 54476

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

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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

- RTU OCCUPANCY INTERLOCK



## 02-17-25 CULVERS BONAIRE, GA

### Project Issue Information

**Issue Name :** RTU OCCUPANCY INTERLOCK

**Description :** Units are wired for occupancy interlock. Due to Ansul system being incomplete, technician was unable to test the interlock. Once the Ansul system has been completed, recommend removing schedule to operate on occupancy interlock.

**Created By :** National TAB                      **Assigned To :** National TAB - Dan Hertenstein

**Status :** Open

**Priority :** InfoOnly                      **Asset Tag :**

**Originated Date :** 02/20/2025 - Ben Searles - 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	DINING	6150	6126	4400	4300	1750	1826	28.5%	29.8%						
RTU-2	KITCHEN	6225	5755	4525	4002	1700	1753	27.3%	30.5%						
PRV 2	HOOD1											1500	1555		
PRV 3	HOOD 2											1500	1507		
PRV 1	RESTROOM													300	312
EFA1x2	MOP ROOM													150	142
<b>TOTALS</b>		12375	11881	8925	8302	3450	3579			0	0	3000	3062	450	454

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3579
TOTAL EXHAUST	3450	3516
<b>NET AIRFLOW</b>	<b>0</b>	<b>63</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.001
SIDE	
REAR	0.002
<b>AVERAGE</b>	<b>0.0015</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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

NOTES:

## CheckList List

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



02-17-25 CULVERS BONAIRE, GA

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 02/10/2025 - Brianna Biggs - National TAB

**Completed Date :** 02/18/2025 - Ben Searles - 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

On the cookline diffusers neck is there 18" (12" minimum) straight rigid duct run attached?

Comment:

YES



## 02-17-25 CULVERS BONAIRE, GA

### CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 02/10/2025 - Brianna Biggs - National TAB

**Completed Date :** 02/18/2025 - Ben Searles - 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.) Yes

Comment:

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:

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 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?**

No

**Comment:**

**DOCUMENTATION**

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

Yes

**Comment:**



**02-17-25 CULVERS BONAIRE, GA**

**CheckList Information**

**Name :** TECH - STEP 3: TEST, ADJUST AND BALANCE      **Status :** Completed  
**Assigned Organization :** National TAB      **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 02/10/2025 - Brianna Biggs - National TAB  
**Completed Date :** 02/19/2025 - Ben Searles - 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



## 02-17-25 CULVERS BONAIRE, GA

### CheckList Information

**Name :** TECH - STEP 4: FINAL TESTS **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 02/10/2025 - Brianna Biggs - National TAB  
**Completed Date :** 02/19/2025 - Ben Searles - 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:

45 SECOND

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

#### WITNESS

Date test was completed

02/19/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

BEN S / NTAB

---

**Site super name / Firm**

**Comment:**

JIM FABER

---

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

**Comment:**

CULVER'S

---

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

**Comment:**

FRONT: 0.0011" BACK: 0.0023"

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**ADDITIONAL**

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

**Comment:**

YES

---

**Thermostats are programmed?**

Yes

**Comment:**

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# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: AHU/RTU



Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVAIRE
Serial Num	-	6785651
Model Num	ENLIGHT LGT	CAS-HVAC C3-1.250-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16X25X2
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

Test Data		
	Design	Actual
SF CFM	6150	6126
SF RPM	-	1580
RA CFM	4400	4300
OA CFM	1750	1826
RL Voltage	-	229 / 228 / 229
RL Amperage	-	23.8 VFD
SF Rotation	-	CCW
SF System SetPt	-	56 HZ
RA Damper Position	-	5.3 V
Min OA Damper Position	-	4.7 V
Min OA Damper Type	-	ECON

Performance Data		
	Design	Actual
Fan Discharge SP	-	0.98"

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

Completed By: Ben Searles on 02/19/2025

## Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project:02-17-25 CULVERS BONAIRE, GA

## 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	ENTRY 103	SD1	8"	150	1	229	113	147	98.0
RTU1-SGRD2	DRINKS & CONDIMENTS	SD1	10"	300	1	370	246	320	106.7
RTU1-SGRD3	DINING	SD1	8"	150	1	146	133	164	109.3
RTU1-SGRD4	DINING	SD1	8"	150	1	146	108	165	110.0
RTU1-SGRD5	DINING	SD1	8"	150	1	187	126	163	108.7
RTU1-SGRD6	DINING	SD1	8"	150	1	223	118	161	107.3
RTU1-SGRD7	DINING	SD1	8"	150	1	209	117	160	106.7
RTU1-SGRD8	DINING	SD1	8"	150	1	226	114	157	104.7
RTU1-SGRD9	DINING	SD1	8"	150	1	130	114	156	104.0
RTU1-SGRD10	DINING	SD1	8"	150	1	230	118	157	104.7
RTU1-SGRD11	DINING	SD1	8"	150	1	193	120	154	102.7
RTU1-SGRD12	DINING	SD1	8"	150	1	210	103	155	103.3
RTU1-SGRD13	DINING	SD1	8"	150	1	182	113	153	102.0
RTU1-SGRD14	DINING	SD1	8"	150	1	235	117	149	99.3
RTU1-SGRD15	DINING	SD1	8"	150	1	218	112	136	90.7
RTU1-SGRD16	DINING	SD1	8"	150	1	240	118	143	95.3
RTU1-SGRD17	DINING	SD1	8"	150	1	235	130	139	92.7
RTU1-SGRD18	HALL	SD1	12"	450	1	497	392	451	100.2
RTU1-SGRD19	ENTRY 106	SD4	8"	150	1	154	138	163	108.7
RTU1-SGRD20	CUSTOMER ORDER AREA	SD1	12"	450	1	379	413	408	90.7
RTU1-SGRD21	CUSTOMER SERVICE	SD1	10"	350	1	311	318	368	105.1
RTU1-SGRD22	CUSTOMER SERVICE	SD1	10"	350	1	306	348	320	91.4
RTU1-SGRD23	CUSTOMER SERVICE	SD1	10"	350	1	235	315	350	100.0
RTU1-SGRD24	CUSTOMER SERVICE	SD1	10"	350	1	140	292	316	90.3
RTU1-SGRD25	DRIVE THRU/SUNDAE SERVICE	SD1	12"	500	1	344	460	456	91.2
RTU1-SGRD26	OFFICE	SD1	8"	200	1	134	198	214	107.0
RTU1-SGRD27	WOMENS RR	SD4	8"	150	1	133	145	153	102.0
RTU1-SGRD28	MENS RR	SD4	8"	150	1	167	136	148	98.7
Total				6150		6409	5275	6126	99.61%

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: AHU/RTU



Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVAIRE
Serial Num	-	6785651
Model Num	ENLIGHT LGT	CAS-HVAC C3-1.250-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16X25X2
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Test Data		
	Design	Actual
SF CFM	6225	5755
SF RPM	-	1609
RA CFM	4525	4002
OA CFM	1700	1753
RL Voltage	-	229 / 229 / 229
RL Amperage	-	24.2
SF Rotation	-	CCW
SF System SetPt	-	55 HZ
RA Damper Position	-	5.3 V
Min OA Damper Position	-	4.7 V
Min OA Damper Type	-	ECON

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	215TZ
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

Performance Data		
	Design	Actual
Fan Discharge SP	-	0.93"

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

Completed By: Ben Searles on 02/19/2025

## Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project:02-17-25 CULVERS BONAIRE, GA

## 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	KITCHEN	SD1	12"	600	1	381	534	548	91.3
SGRD2	KITCHEN	SD1	12"	600	1	375	450	541	90.2
SGRD3	KITCHEN	SD5	12"	350	1	525	315	323	92.3
SGRD4	DISHWASHING	SD5	12"	350	1	475	304	316	90.3
SGRD5	KITCHEN	SD5	10"	275	1	351	239	257	93.5
SGRD6	KITCHEN	SD5	10"	250	1	223	213	235	94.0
SGRD7	KITCHEN	SD5	12"	400	1	396	350	363	90.8
SGRD8	KITCHEN	SD5	12"	400	1	341	346	372	93.0
SGRD9	KITCHEN	SD5	12"	350	1	505	304	319	91.1
SGRD10	KITCHEN	SD5	12"	375	1	451	322	355	94.7
SGRD11	KITCHEN	SD5	10"	200	1	325	169	188	94.0
SGRD12	DRY GOODS	SD1	12"	600	1	305	461	541	90.2
SGRD13	DRY GOODS	SD1	10"	200	1	224	178	184	92.0
SGRD14	DRY GOODS	SD1	12"	600	1	378	482	542	90.3
SGRD15	TOILET	SD4	6"	75	1	80	71	77	102.7
SGRD16	UTILITY	SD1	12"	600	1	431	547	594	99.0
Total				6225		5766	5285	5755	92.45%

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: FAN - Exhaust



Asset: EF-A1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCR-B80	XCR-B80
Serial Num	-	25683900
Type	-	CEILING
Configuration	-	UPBLAST

Test Data		
	Design	Actual
CFM	75	73
Fan Rotation	-	CCW
System SetPt	-	HIGH

Completed By: Ben Searles on 02/18/2025

## Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA  
System/Unit: FAN - Exhaust



Asset: EF-B1

AREA:

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	ACCUREX
<b>Model Num</b>	XCR-B80	XCR-B80
<b>Serial Num</b>	-	25683901
<b>Type</b>	-	CEILING
<b>Configuration</b>	-	UPBLAST

Test Data		
	Design	Actual
<b>CFM</b>	75	69
<b>Fan Rotation</b>	-	CCW
<b>System SetPt</b>	-	HIGH

Completed By: Ben Searles on 02/18/2025

### Unit Data - PHOTO LOG



# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: FAN - Exhaust



Asset: PRV1

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-090-VG	XRED-090-VG
Serial Num	-	25689165
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	300	312
Fan Rotation	-	CCW
System SetPt	-	5.25 DIAL
RL Voltage	-	[1]
RL Amperage	-	[1]
Total ESP	0.5"	0.11"
Fan Inlet SP	-	-0.11"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	N/L
Horsepower	0.1	0.1
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.38
Service Factor	-	N/L

Completed By: Ben Searles on 02/19/2025

Notes:

[1] LIGHTSWITCH-STYLE CONTROLLER - UNABLE TO TAKE VOLTS AND AMPS

Written By: Ben Searles on 02/18/2025

## Unit Data - PHOTO LOG



02/20/2025

**National TAB**  
 Project:02-17-25 CULVERS BONAIRE, GA  
**FAN - Exhaust**



**Diffuser Ret/Exh (GRD)**

**PRV1/RESTROOMS**

<b>Asset</b>									
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
EGRD1	MENS RR	EG1	10X10	150	1	92	193	149	99.3
EGRD2	WOMENS RR	EG1	10X10	150	1	99	203	163	108.7
<b>Total</b>				300		191	396	312	104%

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: FAN - Exhaust



Asset: PRV2

AREA:HOOD 1 GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	25699714
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1555
Fan RPM	1725	1138
Fan Rotation	-	CCW
Motor RPM	-	1138
System SetPt	-	6.5 VDC
RL Voltage	-	121
RL Amperage	-	4.2
Total ESP	1.801"	0.54"
Fan Inlet SP	-	-0.54"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	N/L
Horsepower	1	1
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	N/L

Completed By: Ben Searles on 02/18/2025

## Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

System/Unit: FAN - Exhaust



Asset: PRV3

AREA:HOOD2 FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	25699765
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	VARIGREEN
Frame	-	N/L
Horsepower	1	1
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	N/L

Test Data		
	Design	Actual
CFM	1500	1507
Fan RPM	1365	1138
Fan Rotation	-	CCW
Motor RPM	-	1138
System SetPt	-	6.5 VDC
RL Voltage	-	120
RL Amperage	-	3.4
Total ESP	1.0"	0.47"
Fan Inlet SP	-	-0.47"
Fan Discharge SP	-	ATM

Completed By: Ben Searles on 02/18/2025

## Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64-S
Job / Serial Num	-	25725035
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	64"	64"
Hood Width	23"	26"

Test Data Exhaust		
	Design	Actual
Filter Type	GREASE GRABBER	X TRACTOR
Filter Size 1	16X16	16X16
Filter Qty 1	4	4
Filter AK factor size 1	1.53	1.53
Filter Total AK Area	6.12	6.12
Filter1 FPM	-	250
Filter2 FPM	-	252
Filter3 FPM	-	235
Filter4 FPM	-	280
Filter Ave FPM(corr)	-	254
CFM	1500	1555

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Ben Searles on 02/18/2025

### Unit Data - PHOTO LOG



02/20/2025

# National TAB

Project: 02-17-25 CULVERS BONAIRE, GA

## System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83-S
Job / Serial Num	-	25725027
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	83"	83"
Hood Width	23"	26"

Test Data Exhaust		
	Design	Actual
Filter Type	X TRACTOR	X TRACTOR
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	1.53	1.53
Filter Total AK Area	7.65	7.65
Filter1 FPM	-	226
Filter2 FPM	-	178
Filter3 FPM	-	170
Filter4 FPM	-	198
Filter5 FPM	-	215
Filter Ave FPM(corr)	-	197
CFM	1500	1507

Cooking Equipment	
	Actual
Item 1	FRYER

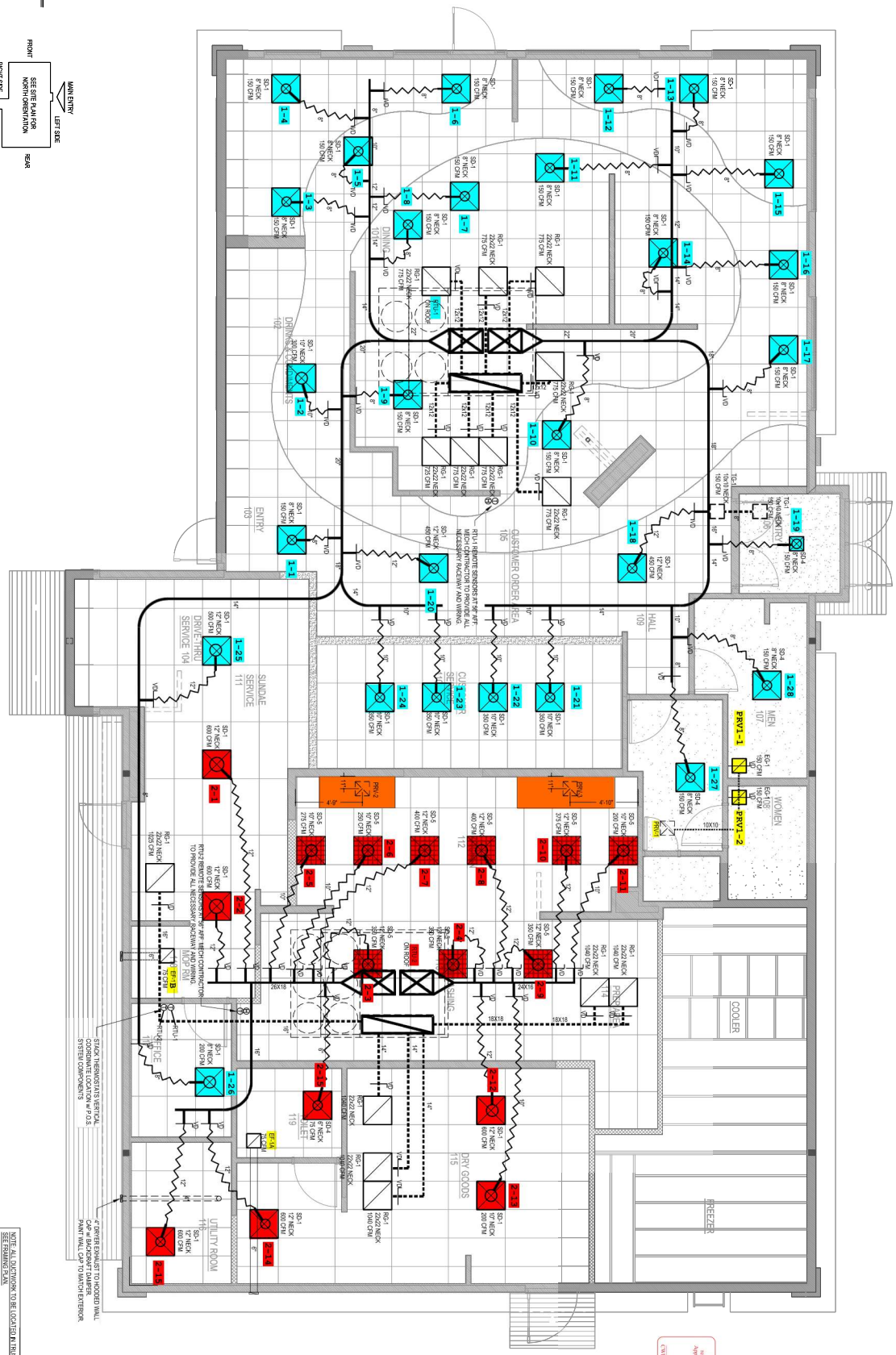
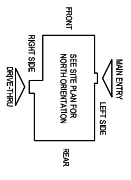
Completed By: Ben Searles on 02/18/2025

### Unit Data - PHOTO LOG



02/20/2025

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



PRINTED ON RECYCLED PAPER

NOTE: ALL EQUIPMENT TO BE LOCATED IN THIS SPACE WHERE POSSIBLE.  
HANG EQUIPMENT RECOMMENDED BY COMPONENT OPERATIONAL SPECIFICATIONS.  
TYPING SEATING TO COOLING 7'  
2 ANTICIP. HEATING OR COOLING 7'

\* LAMP REQUISITE TO HOOKED WALL  
COP # 4 BOSS OF T-PALMER  
MAIN WALL COP TO HANG EXTERIOR  
STICK HORIZONTALS VERTICAL  
COORDINATE LOCATION OF PLS

This set of drawings was prepared by  
FaciliBuild, Inc. for the use of the  
owner. It is to be used for informational purposes only.  
Approved for construction by the following individuals:  
Project Manager: Ken Thompson  
Date: 2/20/2025, 4:28:13 PM  
Ken Thompson  
FaciliBuild, Inc.

