

**Report By:**

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



**Report: PRELIM**

**Function: Test, Adjust, & Balance**

**Date: 12/18/2023**

# PROJECT

## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

2006-2010 HUDSON ST

FORT LEE, NJ

### Client

Accurex

PO Box 410

Schofield, WI 54476

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

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## Issue List

- DOAS: Bad relay
- DOAS: Discharge air temp sensor
- DOAS: Disconnect Switch
- HOOD: HMI touchscreen
- KEF-2 Motor
- MUA Motor
- MUA: Cooling
- MUA: Motor access door
- PCU- ANSUL
- PCU- Wash system not installed



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

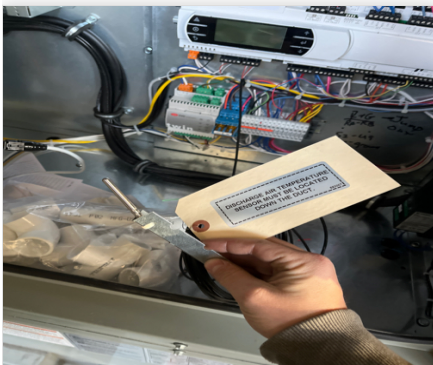
**Issue Name :** DOAS: Bad relay  
**Description :** Relay R7 is bad and will need to be replaced. Diagnosed with ACCUREX tech support. Contact accurex for warranty replacement care number: G-106054-T1Y5G7  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/18/2023 - Tyler Youells - National TAB

## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### Project Issue Information

**Issue Name :** DOAS: Discharge air temp sensor  
**Description :** Discharge air temperature sensor is not located in the discharge ductwork.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

#### Project Issue File Details



**Dischargesensor  
12/13/2023**

#### Project Issue Response Details

- **12/13/2023 National TAB - Tyler Youells**
  - Mechanical installed temp sensor. Wiring needs to be finished installed. Currently wiring routes through control access door







**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** DOAS: Disconnect Switch  
**Description :** Doas is missing the switch on the main disconnect  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

Project Issue File Details



**Missingswitch**  
**12/13/2023**



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** HOOD: HMI touchscreen  
**Description :** Make sure HMI touchscreen is on-site and can be plugged in for TAB and startup Monday.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

Project Issue File Details



**Hmilocation**  
**12/13/2023**



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** KEF-2 Motor  
**Description :** KEF-2 has a bad motor. Motor spins freely when not powered. But when power is applied from the VFD the motor does not spin but sounds like there is gravel inside.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/18/2023 - Tyler Youells - National TAB

Project Issue Response Details

- **12/18/2023 National TAB - Tyler Youells**
    - Electrician tested motor to direct 480V to rule out the VFD. Motor started up but died within 5-10secs
-



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** MUA Motor  
**Description :** MUA Motor spins freely when the unit is off. When power is applied the motor spins but sounds like there is also gravel inside it. The motor was overramping at 40hz frequency. Turned the unit back off  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Closed  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/18/2023 - Tyler Youells - National TAB

Project Issue Response Details

- **12/18/2023    National TAB - Tyler Youells**
  - Spoke with Accurex tech support. They recommended changing a few VFD settings that change the ramp time. Issue seems to be resolved motor no long over amps during startup. Unable to confirm noise is gone without two people

---

- **12/18/2023    National TAB - Tyler Youells**
  - Unit only sounds bad on initial startup. Once spinning at the correct frequency noise disappears and sounds ok. Even at 60hz motor runs normally and under fla.



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** MUA: Cooling  
**Description :** Cooling lines not yet connected.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

Project Issue File Details



**Coolinglines**  
**12/13/2023**

Project Issue Response Details

- **12/18/2023    National TAB - Tyler Youells**
  - Mechanical installed the refrigerant lines and filled the system. There are still no control wires connecting the condenser to the doas



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** MUA: Motor access door  
**Description :** Motor access door is not able to be removed. Conduit is blocking the door from lifting out. There is a belt in this compartment that will need service eventually. Recommend making door accessible  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

Project Issue File Details



**Doornotaccessible  
12/13/2023**



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

**Project Issue Information**

**Issue Name :** PCU- ANSUL  
**Description :** PCU ANSUL system is not been installed yet.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB



**12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ**

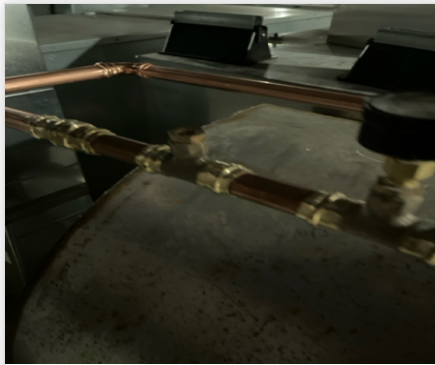
**Project Issue Information**

**Issue Name :** PCU- Wash system not installed  
**Description :** Wash system for static filters has not yet been installed. Control box not landed, piping(not fully) detergent bottle, not yet installed.  
**Created By :** National TAB                      **Assigned To :** National TAB - Tyler Youells  
**Status :** Open  
**Priority :**                                              **Asset Tag :**  
**Originated Date :** 12/13/2023 - Tyler Youells - National TAB

Project Issue File Details



**Controlbox**  
12/13/2023



**Holein piping**  
12/13/2023

## CheckList List

- DOAS COOLING CERTIFICATION
- DOAS COOLING RUN 1
- DOAS COOLING RUN 2
- DOAS COOLING RUN 3
- DOAS ELECTRICAL INSPECTION
- DOAS FURNACE CERTIFICATION
- HOOD 1 CERTIFICATION
- HOOD 2 CERTIFICATION



## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### CheckList Information

**Name :** DOAS COOLING CERTIFICATION **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Will Turnbough - National TAB

### CheckList Item Details

#### Unit Information

Model Number

**Comment:**

Serial Number

**Comment:**

#### Condenser Fans (Test at 100%)

Condenser Fan 1 Amps / Volts

**Comment:**

Condenser Fan 2 Amps / Volts

**Comment:**

Condenser Fan 3 Amps / Volts

**Comment:**

Rotation is correct for all fans?

**Comment:**

All fans are below the FLA rating?

**Comment:**

Any unusual noise or vibration?

**Comment:**

**Compressors (Test at 100%)**

Compressor 1 - Amps/Volts

**Comment:**

Compressor 2 - Amps/Volts

**Comment:**

Any unusual noise or vibration?

**Comment:**



**Comment:**

---

Subcooling

**Comment:**

---

Suction side (PSI)

**Comment:**

---

Suction side temp (F)

**Comment:**

---

Superheat

**Comment:**

---

Compressor discharge temp (F)

**Comment:**

---

Oil level (%)

**Comment:**

---

Receiver (% full)

**Comment:**

---

Time (duration of run prior to measurements)

**Comment:**

---

OA Temp/Humidity

**Comment:**

---

Leaving Air Temp/Humidity

**Comment:**

---

Entering Air Temp/Humidity

---

Comment:



**Comment:**

---

Subcooling

**Comment:**

---

Suction side (PSI)

**Comment:**

---

Suction side temp (F)

**Comment:**

---

Superheat

**Comment:**

---

Compressor discharge temp (F)

**Comment:**

---

Oil level (%)

**Comment:**

---

Receiver (% full)

**Comment:**

---

Time (duration of run prior to measurements)

**Comment:**

---

OA Temp/Humidity

**Comment:**

---

Leaving Air Temp/Humidity

**Comment:**

---

Entering Air Temp/Humidity

---

Comment:



**Comment:**

---

Subcooling

**Comment:**

---

Suction side (PSI)

**Comment:**

---

Suction side temp (F)

**Comment:**

---

Superheat

**Comment:**

---

Compressor discharge temp (F)

**Comment:**

---

Oil level (%)

**Comment:**

---

Receiver (% full)

**Comment:**

---

Time (duration of run prior to measurements)

**Comment:**

---

OA Temp/Humidity

**Comment:**

---

Leaving Air Temp/Humidity

**Comment:**

---

Entering Air Temp/Humidity

---

Comment:



## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### CheckList Information

**Name :** DOAS ELECTRICAL INSPECTION **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Will Turnbough - National TAB

### CheckList Item Details

#### Supply Power Inspection

Inspect all electrical connections and ensure no loose connections, charring, etc. Pass

**Comment:**

Does line voltage match the rated voltage of the unit? Yes

**Comment:**

486/487/489

Additional Notes:

**Comment:**

#### Control Panel Documentation

Is the remote user terminal display and cable present? Yes

**Comment:**

Are all control wiring connections secure? Yes

**Comment:**

Are all field wired sensors landed (pressure, fire, temperature, etc)? Yes

**Comment:**

Discharge Temperature sensor is landed but not finished installed in discharge ductwork

---

Is the wiring schematic on the cabinet door?

Yes

---

**Comment:**

---

Is wiring schematic accurate to unit nameplate?

Yes

---

**Comment:**

---

Additional notes:

---

**Comment:**

---



## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### CheckList Information

**Name :** DOAS FURNACE CERTIFICATION **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Will Turnbough - National TAB

### CheckList Item Details

120/24 VAC transformer has 24V out? Yes

**Comment:**

Fuel type:

**Comment:**

Natural Gas

Furnace manufacturer:

**Comment:**

INTERTEK

Furnace model number:

**Comment:**

XPVG200

Furnace serial number:

**Comment:**

159231562

Gas pressure at inlet (burners off)

**Comment:**

9.94" wc

Gas pressure at Train Inlet (high fire)

**Comment:**

5.03" wc

Gas pressure at Burner Manifold (high fire)

**Comment:**

3.49" wc

Air temperature rise (high fire)

**Comment:**

54 DegF 107-53

Gas pressure at Train Inlet (low fire)

**Comment:**

4.99" wc

Gas pressure at Burner Manifold (low fire)

**Comment:**

0.336" wc

Air temperature rise (low fire)

**Comment:**

21 DegF 74-53

Additional notes:

**Comment:**



## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### CheckList Information

**Name :** HOOD 1 CERTIFICATION **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Will Turnbough - National TAB

### CheckList Item Details

HD-1

Hood Photos

**Comment:**

Exhaust Fan Photo

**Comment:**

Is the hood powered and free of alarms?

**Comment:**

Does hood label match submittal?

**Comment:**

Do hood dimensions match submittal?

**Comment:**

Is the hood hung Level?

**Comment:**

Are hood lights installed and are they powered?

**Comment:**

---

Are temperature Sensors installed?

**Comment:**

---

Are the correct number and size of filters installed, and are they installed correctly?

**Comment:**

---

Is the grease cup installed?

**Comment:**

---

Are side splashes/skirts installed and do they match the submittal?

**Comment:**

---

Is the backsplash installed and does it match the submittal?

**Comment:**

---

Are ceiling enclosures installed and do they match the submittal?

**Comment:**

---

Does the appliance line-up match the drawings on submittal?

**Comment:**

---

Document any other issues or discrepancies.

**Comment:**

---

**HOOD CAPTURE TEST**

---

List equipment turned on for testing:

**Comment:**

---

Smoke Test Capture - Perimeter of Hood

**Comment:**

---

Smoke Test Capture - Top of Cooking Surface

**Comment:**

List smoke candle used:

**Comment:**



## 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

### CheckList Information

**Name :** HOOD 2 CERTIFICATION **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/17/2023 - Will Turnbough - National TAB

### CheckList Item Details

HD-2

Hood Photos

**Comment:**

Exhaust Fan Photo

**Comment:**

Is the hood powered and free of alarms?

**Comment:**

Does hood label match submittal?

**Comment:**

Do hood dimensions match submittal?

**Comment:**

Is the hood hung Level?

**Comment:**

Are hood lights installed and are they powered?

**Comment:**

---

Are temperature Sensors installed?

**Comment:**

---

Are the correct number and size of filters installed, and are they installed correctly?

**Comment:**

---

Is the grease cup installed?

**Comment:**

---

Are side splashes/skirts installed and do they match the submittal?

**Comment:**

---

Is the backsplash installed and does it match the submittal?

**Comment:**

---

Are ceiling enclosures installed and do they match the submittal?

**Comment:**

---

Does the appliance line-up match the drawings on submittal?

**Comment:**

---

Document any other issues or discrepancies.

**Comment:**

---

**HOOD CAPTURE TEST**

---

List equipment turned on for testing:

**Comment:**

---

Smoke Test Capture - Perimeter of Hood

**Comment:**

---

Smoke Test Capture - Top of Cooking Surface

**Comment:**

List smoke candle used:

**Comment:**

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: AHU/RTU



Asset: DOAS1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Serial Num	-	22223382
Model Num	XRV-25-10I-G-F1	XRV-25-10I-G-F1
Type	-	DOAS
Configuration	-	HORIZONTAL
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	Actual
Motor MFG	-	NO ACCESS
Frame	-	NO ACCESS
Horsepower	1.5	1.5
Motor Rpm	-	NO ACCESS
Phase	3	3
Rated Voltage	460	460
Rated Amperage	-	2.5

Test Data		
	Design	Actual
SF CFM	2000	2122
SF RPM	1404	68.7 HZ
RA CFM	0	0
OA CFM	2000	2122
RL Voltage	-	478.1 VFD
RL Amperage	-	1.81 VFD
SF Rotation	-	CCW
RA Damper Position	-	NOT APPLICABLE
Min OA Damper Position	-	100%
Min OA Damper Type	-	DEDICATED OA
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.40"
Fan Suction SP	-	-0.57"
Fan Discharge SP	-	0.45"
Total ESP	1.5"	0.85"
Fan Total SP	1.863"	1.02"

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

Completed By: Tyler Youells on 12/18/2023

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: FAN - Exhaust



Asset: KX1

AREA:HOOD 1

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XEPS-45-IEEC-U-50	XEPS-45-IEEC-U-50
Serial Num	-	22153905
Type	PCU	PCU
Configuration	-	HORIZONTAL

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	184T
Horsepower	5	5
Motor Rpm	-	1750
Phase	3	3
Voltage (rated)	460	460
Amperage (rated)	-	6.6
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	2VP56
Motor Bore Size	-	1-3/16"
Motor Sheave SetPt	-	FIXED
Fan Sheave Size	-	2AK34
Fan Sheave Bore	-	1-7/16"
Belt CL Distance	-	13.75"
Num of Belts	-	2
Belt Size	-	AX39

Test Data		
	Design	Actual
CFM	3400	3549
Fan RPM	2753	2494
Fan Rotation	-	CW
Motor RPM	-	1745
RL Voltage	-	461 VFD
RL Amperage	-	4.90 VFD
Suction ESP	-	NA
Discharge ESP	-	NA
Total ESP	3.5"	NA

Completed By: Tyler Youells on 12/18/2023

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: FAN - Exhaust



Asset: KX2

AREA:HOOD 2

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XQEI-12	XQEI-12
Serial Num	-	22111951
Type	-	INLINE
Configuration	-	HORIZONTAL

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	56
Horsepower	-	2
Motor Rpm	-	1750
Phase	-	3
Voltage (rated)	-	460
Amperage (rated)	-	3.0
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	5"
Motor Bore Size	-	BUSHING
Motor Sheave SetPt	-	FIXED
Fan Sheave Size	-	NO ACCESS
Fan Sheave Bore	-	NO ACCESS
Belt CL Distance	-	NO ACCESS
Num of Belts	-	1
Belt Size	-	A43

Test Data		
	Design	Actual
CFM	-	
Fan RPM	-	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	-	

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: FAN - Supply



Asset: MUA1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XDGX-112-H22	XDGX-112-H22
Serial Num	-	22131759
Type	-	CONDITIONED MUA
Configuration	-	HORIZONTAL

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	184T
Horsepower	5	5
Motor Rpm	1725	1750
Phase	-	3
Voltage (rated)	-	460
Amperage (rated)	-	6.6
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	1VP56
Motor Bore Size	-	0.875"
Fan Sheave Size	-	BK70
Fan Sheave Bore	-	1"
Belt CL Distance	-	22.5"
Num of Belts	-	1
Belt Size	-	BX60
Belt Alignment Verified	-	GOOD

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	
Flame Status (pass/fail)	-	
Inlet Air Temp SetPt	-	
Discharge Air Temp SetPt	-	
Air Flow Switch SP Actual	-	

Test Data		
	Design	Actual
CFM	3850	
SF RPM	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	-	
Fan Discharge SP	-	

General		
	Design	Actual
Fan Rotation Correct	-	

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEW-174-S	XXEW-174-S
Job / Serial Num	-	22153898
Type	TYPE I	TYPE I CANOPY
Hood length	174	174
Hood Width	54	54

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	X-TRACTOR
Filter Size 1	20X16	20X16
Filter Size 2	20X20	20X20
Filter Qty 1	7	7
Filter Qty 2	3	3
Filter AK factor size 1	2.26	2.26
Filters AK factor size 2	3.00	3.00
Filter Total AK Area	24.82	24.82
Filter1 FPM	-	154
Filter2 FPM	-	144
Filter3 FPM	-	155
Filter4 FPM	-	135
Filter5 FPM	-	132
Filter6 FPM	-	136
Filter7 FPM	-	138
Filter8 FPM	-	149
Filter9 FPM	-	151
Filter10 FPM	-	138
Filter Ave FPM(corr)	-	143
CFM	3400	3549

Cooking Equipment		
	Design	Actual
Item 1	-	
Item 2	-	

# National TAB

Project: 12-11-23 FORT LEE RESTAURANT - FORT LEE, NJ

## System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XBEW-71-S	XBEW-71-S
Job / Serial Num	-	22153903
Type	TYPE I	TYPE I CANOPY
Hood length	71	71
Hood Width	54	54

Test Data Exhaust		
	Design	Actual
Filter Type	BAFFLE	BAFFLE
Filter Size 1	20X16	20X16
Filter Size 2	20X20	20X20
Filter Qty 1	3	3
Filter Qty 2	1	1
Filter AK factor size 1	1.96	1.96
Filters AK factor size 2	2.40	2.40
Filter Total AK Area	8.28	8.28
Filter1 FPM	-	
Filter2 FPM	-	
Filter3 FPM	-	
Filter4 FPM	-	
Filter5 FPM	-	
Filter6 FPM	-	
Filter7 FPM	-	
Filter8 FPM	-	
Filter9 FPM	-	
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	
CFM	2100	

Cooking Equipment		
	Design	Actual
Item 1	-	
Item 2	-	