



Comfort. Under control.

05-30 CULVERS - HAMMOND, IN

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 diffusers and grilles are installed and match design?

Perforated diffusers are installed on the cook line? (4-ways will disrupt hood capture)

All hood filters installed and accounted for?

Hoods are wired and have power?

Thermostats have power?

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

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

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:

RTU's/AHU's

Economizers are assembled and functional?

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.)

Motors are all operating below the FLA rating?

Are belts tight?

If direct drive unit is the speed controller working.

Is gas piping installed and valves turned on?

Unit free of noticeable noise and vibration

EF's

Rotation is correct?

Belts are tight?

Grease cup installed on hood fan?

Hinge kit installed installed on hood fan?

Lean grease rated fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?



Flex conduit is long enough so that fan can be completely tilted back?

There is no major leakage around base of fan?

Is the motor operating below the motor FLA rating?

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

Unit free of noticeable noise and vibration?

The hood exhaust fans are installed in correct positions and are not switched?

HOODS

Kitchen equipment installed in proper places?

Can kitchen equipment be turned on for final smoke test?

Second stage Grease Grabber filters are installed on the griddle hood?

DOCUMENTATION

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

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?

Is space comfortable in all areas?

Is the space free of ventilation noise?

If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".

Notes/Comments :





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05-30 CULVERS - HAMMOND, IN

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

List smoke candle type used

Smoke test capture - Perimeter of hood

Smoke test capture - Top of cooking surface

WITNESS

Date test was completed

TAB tech name / Firm

Site super name / Firm

Owner representative name / Firm (if Applicable)

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

ADDITIONAL

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

Thermostats are programmed?

PRODIGY SETTINGS FOR RTU'S

Parameter 65 set to 0



Parameter 78 set to 0

Parameter 105 set to 6

Parameter 156 set to 70 (Dining unit only)

Parameter 156 set to 65 (Kitchen Unit Only)

Parameter 170 set to 75 (Dining Unit Only)

Parameter 170 set to 70 (Kitchen Unit Only)

Parameter 131 set to the same % as OA minimum position?

Parameter 117 set to the same % as OA minimum position?

Notes/Comments :





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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?

Picture file sent to processing team or uploaded?

Balance schedule complete and uploaded?

Prelim report generated and reviewed?

Notes/Comments :





National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: AHU/RTU



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Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	
Model Num	LGH180H4B	LGH180H4B
Type	-	
Configuration	-	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	-	
Rated Voltage	-	
Rated Amperage	-	

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

Test Data		
	Design	Actual
SF CFM	-	
SF RPM	-	
RA CFM	-	
OA CFM	-	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	-	
Fan Total SP	-	

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

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Notes:DIFFUSER DESIGN TOTALS = 5925CFM. UNIT SCHEDULED AT 6000CFM.



National TAB

Project:05-30 CULVERS - HAMMOND, IN

AHU/RTU



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Diffuser Supply (GRD)



RTU1/DINING

Asset							
	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
SGRD1	VESTIBULE	CD13	8"	150			
	FINAL CFM	% to design					
		-					
SGRD2	RESTROOM	CD15	8"	150			
	FINAL CFM	% to design					
		-					
SGRD3	RESTROOM	CD15	8"	150			
	FINAL CFM	% to design					
		-					
SGRD4	HALL	CD16	12"	450			
	FINAL CFM	% to design					
		-					
SGRD5	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD6	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD7	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD8	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD9	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD10	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD11	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD12	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD13	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD14	DINING	CD10	8"	150			



	FINAL CFM	% to design					
		-					
SGRD15	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD16	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD17	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD18	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRINKS & CONDIMENT S	CD18	10"	300			
	FINAL CFM	% to design					
		-					
SGRD19	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	SIDE NTRY	CD10	8"	150			
	FINAL CFM	% to design					
		-					
SGRD20	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER ORDER AREA	CD16	12"	450			
	FINAL CFM	% to design					
		-					
SGRD21	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	WD10	10"	350			
	FINAL CFM	% to design					
		-					
SGRD22	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	WD10	10"	350			
	FINAL CFM	% to design					
		-					
SGRD23	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	WD10	10"	350			
	FINAL CFM	% to design					
		-					
SGRD24	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	WD10	10"	350			
	FINAL CFM	% to design					
		-					
SGRD25	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRIVE THRU	CD11	10"	500			
	FINAL CFM	% to design					
		-					
SGRD26	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	OFFICE	CD12	8"	200			
	FINAL CFM	% to design					
		-					
SGRD27	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	EMPLOYEE RESTROOM	CD14	8"	75			
	FINAL CFM	% to design					
		-					



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Asset	Notes
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National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: AHU/RTU



Comfort. Under control.

Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	
Model Num	LGH180H4B	LGH180H4B
Type	-	
Configuration	-	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	-	
Rated Voltage	-	
Rated Amperage	-	

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

Test Data		
	Design	Actual
SF CFM	-	
SF RPM	-	
RA CFM	-	
OA CFM	-	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	Actual
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	-	
Fan Total SP	-	

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

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Notes:DIFFUSER DESIGN TOTALS = 6075CFM. UNIT SCHEDULED AT 6000CFM.



National TAB
Project:05-30 CULVERS - HAMMOND, IN
AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)



RTU2/KITCHEN

Asset							
	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
SGRD1	SUNDAE SERVICE	CD20	12"	600			
	FINAL CFM	% to design					
		-					
SGRD2	SUNDAE SERVICE	CD22	12"	600			
	FINAL CFM	% to design					
		-					
SGRD3	COOKLINE	CD23	10"	200			
	FINAL CFM	% to design					
		-					
SGRD4	COOKLINE	CD24	12"	375			
	FINAL CFM	% to design					
		-					
SGRD5	FOOD PREP	CD25	12"	400			
	FINAL CFM	% to design					
		-					
SGRD6	FOOD PREP	CD25	12"	400			
	FINAL CFM	% to design					
		-					
SGRD7	COOKLINE	CD26	10"	250			
	FINAL CFM	% to design					
		-					
SGRD8	COOKLINE	CD27	10"	275			
	FINAL CFM	% to design					
		-					
SGRD9	ALCOVE	CD28	8"	125			
	FINAL CFM	% to design					
		-					
SGRD10	DISHWASHING	CD21	12"	350			
	FINAL CFM	% to design					
		-					
SGRD11	DISHWASHING	CD21	12"	350			
	FINAL CFM	% to design					
		-					
SGRD12	FOOD PREP	CD21	12"	350			
	FINAL CFM	% to design					
		-					
SGRD13	UTILITY	CD29	12"	600			
	FINAL CFM	% to design					
		-					
SGRD14	DRY GOODS	WD20	12"	600			



	FINAL CFM	% to design					
		-					
SGRD15	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRY GOODS	WD20	12"	600			
	FINAL CFM	% to design					
		-					

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Asset	Notes
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National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EF-1

AREA:MOP ROOM

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

Test Data		
	Design	Actual
CFM	75	
Fan RPM	885	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.125"	
Fan Inlet SP	-	
Fan Discharge SP	-	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	900	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

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Notes:

Asset	Notes
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National TAB

Project: 05-30 CULVERS - HAMMOND, IN
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV1

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-095-D	XRED-095-D
Serial Num	-	
Type	DOWNBLAST	
Configuration	HORIZONTAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.0667	
Motor Rpm	1550	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	375	
Fan RPM	1479	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.5"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Notes:



National TAB

Project:05-30 CULVERS - HAMMOND, IN

FAN - Exhaust



Comfort. Under control.

Diffuser Ret/Exh (GRD)

PRV1/RESTROOMS

Asset	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
EGRD1	RESTROOM	EG2	8"	150			
	FINAL CFM	% to design					
		-					
EGRD2	RESTROOM	EG2	8"	150			
	FINAL CFM	% to design					
		-					
EGRD3	EMPLOYEE RESTR OOM	EG1	8"	75			
	FINAL CFM	% to design					
		-					

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Asset	Notes



National TAB

Project: 05-30 CULVERS - HAMMOND, IN
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV2

AREA:HD 1 GRILL

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRUB - 160XP-15	XRUB - 160XP-15
Serial Num	-	
Type	UPBLAST	
Configuration	VERTICAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	1.5	
Motor Rpm	1725	
Phase	3	
Voltage (rated)	208	
Amperage (rated)	-	
Service Factor	-	

Drive Data		
	Design	Actual
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	

Test Data		
	Design	Actual
CFM	1500	
Fan RPM	2411	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	2.337"	

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Notes:

Asset	Notes



National TAB

Project: 05-30 CULVERS - HAMMOND, IN
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV3

AREA:HD2 FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRUB-140-7	XRUB-140-7
Serial Num	-	
Type	UPBLAST	
Configuration	VERTICAL	

Test Data		
	Design	Actual
CFM	1500	
Fan RPM	2411	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	2.337"	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	1.5	
Motor Rpm	1725	
Phase	3	
Voltage (rated)	208	
Amperage (rated)	-	
Service Factor	-	

Drive Data		
	Design	Actual
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	

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Notes:

Asset	Notes



National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV4

AREA:HD3 DISH

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-095-D	XRED-095-D
Serial Num	-	
Type	DOWNBBLAST	
Configuration	HORIZONTAL	

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	
Horsepower	0.0667	
Motor Rpm	1550	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	Actual
CFM	350	
Fan RPM	1455	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.5"	
Fan Inlet SP	-	
Fan Discharge SP	-	

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Notes:

Asset	Notes
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National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: Kitchen Hood Type I



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Asset: HD1

AREA:GRILL

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64-S
Job / Serial Num	-	
Type	TYPE I LOW PROXIMITY	
Hood length	83"	
Hood Width	23"	

Performance Data		
	Design	Actual
Smoke Generation Type	-	
Hood Capture %	-	
End Panels Installed (Y/N)	-	

Test Data Exhaust		
	Design	Actual
Filter Type	GREASE GRABBER	
Filter Size 1	16X16	
Filter Size 2	-	
Filter Qty 1	4	
Filter Qty 2	-	
Filter AK factor size 1	1.53	
Filters AK factor size 2	-	
Filter Total AK Area	6.12	
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	-	

General		
	Design	Actual
Third Party Witness	-	
Third Party Company	-	
Tech Witness	-	

Cooking Equipment		
	Design	Actual
Item 1	-	
Item 2	-	

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Notes:

Asset	Notes



National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD2

AREA:FRYER

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

Performance Data		
	Design	Actual
Smoke Generation Type	-	
Hood Capture %	-	
End Panels Installed (Y/N)	-	

Test Data Exhaust		
	Design	Actual
Filter Type	XTRACTOR	
Filter Size 1	16X16	
Filter Size 2	-	
Filter Qty 1	5	
Filter Qty 2	-	
Filter AK factor size 1	1.53	
Filters AK factor size 2	-	
Filter Total AK Area	7.65	
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	-	

General		
	Design	Actual
Third Party Witness	-	
Third Party Company	-	
Tech Witness	-	

Cooking Equipment		
	Design	Actual
Item 1	-	
Item 2	-	

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Notes:

Asset	Notes



National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: Kitchen Hood Type II



Comfort. Under control.

Asset: HD(Type2)3

AREA:DISH

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XD3-42-S	XD3-42-S
Serial Num	-	
Type	TYPE II CANOPY	
Hood length	42"	
Hood Width	42"	

Test Data		
	Design	Actual
Exhaust CFM	350	

Completed By: Brianna Biggs

Notes:

Asset	Notes
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