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 :

Comfort. Under control.

05-30 CULVERS - HAMMOND, IN

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 :

Comfort. Under control.

05-30 CULVERS - HAMMOND, IN

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 :

Comfort. Under control.

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 :

Comfort. Under control.

05-30 CULVERS - HAMMOND, IN

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 :

Preface

The summary below provides a quick understanding of how well your HVAC systems balanced in respect to the design criteria. The summary concludes with a quick understanding of your building environment and possible suggestions for each of your systems after testing has been performed. 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. Our focus is 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. Also, enclosed are pictures of building assets and items listed below that will provide your team with more insight

Facility Identification and TAB Requirements

The mechanical equipment to be tested, adjusted, and balanced includes: All Roof Top Units (RTU), All Exhaust Fans (EF), All Kitchen Hoods, and all associated air devices.

RTU's

Each of the RTU’s 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 RTU 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.

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 +/-10% of design. Each terminal device was balanced to within +/-10% 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.

National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: AHU/RTU

Comfort. Under control.

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	-	

Completed By: Brianna Biggs

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

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/DINING

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

Completed By:Brianna Biggs on

Asset	Notes

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	-	

Completed By: Brianna Biggs

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

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/KITCHEN

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

	FINAL CFM	% to design
		-

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

Completed By:Brianna Biggs on

Asset	Notes

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	

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

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	-	

Completed By: Brianna Biggs

Notes:

Asset	Notes

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	-	

Completed By: Brianna Biggs

Notes:

National TAB

Project:05-30 CULVERS - HAMMOND, IN

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

PRV1/RESTROOMS

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

Completed By:Brianna Biggs on

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"	

Completed By: Brianna Biggs

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	

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"	

Completed By: Brianna Biggs

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	-	

Completed By: Brianna Biggs

Notes:

Asset	Notes

National TAB

Project: 05-30 CULVERS - HAMMOND, IN

System/Unit: Kitchen Hood Type I

Comfort. Under control.

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"	

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	-	

Cooking Equipment		
	Design	**Actual**
Item 1	-	
Item 2	-	

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

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

Completed By: Brianna Biggs

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"	

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	-	

Cooking Equipment		
	Design	**Actual**
Item 1	-	
Item 2	-	

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

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

Completed By: Brianna Biggs

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