

**Report By:**

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SUITE 4210  
CINCINNATI, OH 45246

**NATIONAL**

**TAB**

Comfort. Under control.

**Report: FINAL TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 7/14/2022**

**PROJECT**  
**07-11 CULVERS - ANGOLA, IN**

2207 N WAYNE STREET

ANGOLA, IN 46703

**Client**

Captive-Aire Region #60

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN

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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 recorded at +0.011" W.C. average. This pressure falls within the recommended tolerances by the International Mechanical Code of +0.02" W.C. to -0.02" W.C. The building is designed for a net positive pressure and this measurement coincides with that requirement.

The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat "off" and 100% capture was observed. Cooking equipment was not able to be turned on while the technician was on site.





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## 07-11 CULVERS - ANGOLA, IN

### Project Issue Information

**Issue Name :** DOAS condensate drain size.

**Description :** Due to high fan suction pressure on both units, recommend distance between inlet and outlet increased for condensate drains from 2" to 4" to help units efficiently drain.

**Created By :** National TAB

**Assigned To :** National TAB - Michael McDonnell

**Status :** Open

**Originated Date :** 07/14/2022 - Michael McDonnell - National TAB

#### Project Issue File Details



FuselTb19772e9f45f42658f709a  
2bae88d222.jpeg

#### Project Issue Response Details

- **07/14/2022**    **National TAB - Will Turnbough**
  - Recommend Captive Aire advise based on their experience if this is required.



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## 07-11 CULVERS - ANGOLA, IN

### Project Issue Information

**Issue Name :** PRV-2 and PRV-3 not secured to curb

**Description :** Recommend fans are secured to their curbs with screws.

**Created By :** National TAB

**Assigned To :** National TAB - Michael McDonnell

**Status :** Open

**Originated Date :** 07/12/2022 - Michael McDonnell - National TAB

#### Project Issue File Details



FuselT5d7911699c164576acdf77  
b0bceaff4d.jpeg

### 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	6300	6092	4625	4392	1675	1700	26.6%	27.9%						
RTU-2	KITCHEN	6150	5909	4450	4165	1700	1744	27.6%	29.5%						
PRV-1	RESTROOM													300	304
PRV-2	HD1 GRIDDLE											1500	1458		
PRV-3	HD2 FRYERS											1500	1531		
EF-1A	MOP ROOM													75	76
<b>TOTALS</b>		12450	12001	9075	8557	3375	3444			0	0	3000	2989	375	380

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3375	3444
TOTAL EXHAUST	3375	3369
<b>NET AIRFLOW</b>	<b>0</b>	<b>75</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.003
SIDE	0.004
REAR	0.004
<b>AVERAGE</b>	<b>0.0037</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:

[1] Building designed neutral. Set OA for both RTUs above design to push building slightly positive.



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## 07-11 CULVERS - ANGOLA, IN

### CheckList Information

**Name :** TECH - SITE PICTURES **Status :** NotSubmitted  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB

### CheckList Item Details

STORE FRONT



FuseIT6f4e8f95517f472c9481  
2db7b956d5a1.jpeg

RTU-1



**FuseIT11e1775e878f42f7a91  
e9aed9b11e721.jpeg**

RTU-2



**IMG\_6542.jpg**

PRV-1



**FuseITc8713b21ae1f427aa0b  
5862647afb75b.jpeg**

PRV-2



**FuseIT2901fe28cc1948b29d4  
ca15cdbf88f3d.jpeg**

PRV-3



**FuseIT028745279b294349958  
d1a70752ffec8.jpeg**

EF-1A



**FuseIT794e80aeb5db44148f6  
e9c8dc922ded1.jpeg**

HOOD 1



**FuseIT176fcb91970e4b7cb71  
4c4a61411678a.jpeg**

HOOD 2



**FuseITe8f73fc1685a42a097b9  
305b2e734554.jpeg**

PRODIGY BOARD WIRING

Captive Aire DOAS

Notes/Comments :



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### 07-11 CULVERS - ANGOLA, IN

#### CheckList Information

<b>Name :</b>	TECH - STEP 1: INITIAL WALKTHROUGH	<b>Status :</b>	NotSubmitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	National TAB		

#### CheckList Item Details

##### INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design? Yes

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



Screenshot\_2022\_07\_14\_101311.png

All hood filters installed and accounted for? Yes

Hoods are wired and have power? Yes

Thermostats have power? Yes

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

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



Screenshot\_2022\_07\_14\_101  
444.png

Notes/Comments :



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### 07-11 CULVERS - ANGOLA, 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?	Yes
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.)	Captive Aire DOAS units installed.
Motors are all operating below the FLA rating?	Yes
Are belts tight?	NA, all direct drive units.
If direct drive unit is the speed controller working.	Yes
Is gas piping installed and valves turned on?	No, building does not yet have gas.



FuseIT5af68fabled6f4d2e9d27  
65c05ff752cb.jpeg

Unit free of noticeable noise and vibration

RTU-2 (Kitchen) has slight vibration above 40 HZ. Set to 57 HZ. CAS is aware of this issue.

**EF's**

Rotation is correct?

Yes

Belts are tight?

NA, fans are direct drive

Grease cup installed on hood fan?

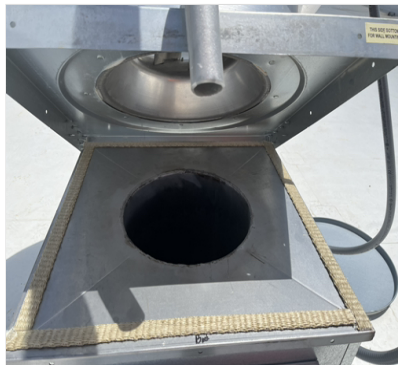
Yes

Hinge kit installed installed on hood fan?

Yes

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

Yes



**FuseITc768af96fbde4e8bb25e3dd6b2f43e1e.jpeg**

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

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

Yes



FuseITe0507750871540ecb11  
2e6523444619d.jpeg

Unit free of noticeable noise and vibration?	Yes
The hood exhaust fans are installed in correct positions and are not switched?	Yes
<b>HOODS</b>	
Kitchen equipment installed in proper places?	Yes
Can kitchen equipment be turned on for final smoke test?	No, building does not yet have gas.
Second stage Grease Grabber filters are installed on the griddle hood?	No, Captive Aire hoods.
<b>DOCUMENTATION</b>	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes

**Notes/Comments :**

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#### CheckList Information

<b>Name :</b>	TECH - STEP 3: TEST, ADJUST AND BALANCE	<b>Status :</b>	NotSubmitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	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?	Some minor noise in dining by returns due to DOAS unit. Should be cancelled out by store music and activity once operational.
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

##### Notes/Comments :



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### 07-11 CULVERS - ANGOLA, IN

#### CheckList Information

<b>Name :</b>	TECH - STEP 4: FINAL TESTS	<b>Status :</b>	NotSubmitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	National TAB		

#### CheckList Item Details

##### FINAL TESTS

##### HOOD CAPTURE TEST

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

##### WITNESS

Date test was completed	07/13/2022
TAB tech name / Firm	Michael McDonnell / National Tab
Site super name / Firm	Spencer Schultz / McCon Building Group
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	0.003"

##### ADDITIONAL

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

##### PRODIGY SETTINGS FOR RTU'S

Parameter 65 set to 0	[1]
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Parameter 78 set to 0	[1]
Parameter 105 set to 6	[1]
Parameter 156 set to 70 (Dining unit only)	[1]
Parameter 156 set to 65 (Kitchen Unit Only)	[1]
Parameter 170 set to 75 (Dining Unit Only)	[1]
Parameter 170 set to 70 (Kitchen Unit Only)	[1]
Parameter 131 set to the same % as OA minimum position?	[1]
Parameter 117 set to the same % as OA minimum position?	[1]

**Notes/Comments :**

[1] Captive Aire DOAS units installed.

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Project: 07-11 CULVERS - ANGOLA, IN

## System/Unit: AHU/RTU



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Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVE AIRE
Serial Num	-	5218690
Model Num	LGH240H4B	CASRTU3-1.400-24-20T-DOAS
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16X20
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208/230	230
Rated Amperage	-	24.3

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	62.0 HZ
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD
Belt Alignment	-	DD

Test Data		
	Design	Actual
SF CFM	6300	6092
SF RPM	-	1814
RA CFM	4625	4392
OA CFM	1675	1700
RL Voltage	-	211
RL Amperage	-	24.1
SF Rotation	-	CCW
RA Damper Position	-	NA
Min OA Damper Position	-	4.3V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA
Brake Horse Power	-	9.92

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.44"
Fan Suction SP	-	-3.20"
Fan Discharge SP	-	0.61"
Total ESP	-	2.05"
Fan Total SP	-	3.81"

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

Completed By: Michael McDonnell

Notes:

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Project:07-11 CULVERS - ANGOLA, IN

## AHU/RTU



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### Diffuser Supply (GRD)

#### RTU1/DINING

Asset	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
SGRD1	ENTRY	SD1	8"	150	1	145	146
	<b>FINAL CFM</b>	<b>% to design</b>					
	146	97.3					
SGRD2	MENS RR	SD4	8"	150	1	145	145
	<b>FINAL CFM</b>	<b>% to design</b>					
	145	96.7					
SGRD3	WOMENS RR	SD4	8"	150	1	130	139
	<b>FINAL CFM</b>	<b>% to design</b>					
	139	92.7					
SGRD4	HALL	SD1	8"	150	1	184	151
	<b>FINAL CFM</b>	<b>% to design</b>					
	151	100.7					
SGRD5	CUSTOMER ORDERING	SD1	8"	450	1	385	422
	<b>FINAL CFM</b>	<b>% to design</b>					
	422	93.8					
SGRD6	DINING	SD1	8"	150	1	175	148
	<b>FINAL CFM</b>	<b>% to design</b>					
	148	98.7					
SGRD7	DINING	SD1	8"	150	1	166	146
	<b>FINAL CFM</b>	<b>% to design</b>					
	146	97.3					
SGRD8	DINING	SD1	8"	150	1	118	149
	<b>FINAL CFM</b>	<b>% to design</b>					
	149	99.3					
SGRD9	DINING	SD1	8"	150	1	123	159
	<b>FINAL CFM</b>	<b>% to design</b>					
	159	106.0					
SGRD10	DINING	SD1	8"	150	1	136	153
	<b>FINAL CFM</b>	<b>% to design</b>					
	153	102.0					
SGRD11	DINING	SD1	8"	150	1	178	145
	<b>FINAL CFM</b>	<b>% to design</b>					

	145	96.7					
SGRD12	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	164	150
	<b>FINAL CFM</b>	<b>% to design</b>					
	150	100.0					
SGRD13	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	150	145
	<b>FINAL CFM</b>	<b>% to design</b>					
	145	96.7					
SGRD14	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	170	154
	<b>FINAL CFM</b>	<b>% to design</b>					
	154	102.7					
SGRD15	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	145	146
	<b>FINAL CFM</b>	<b>% to design</b>					
	146	97.3					
SGRD16	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	199	153
	<b>FINAL CFM</b>	<b>% to design</b>					
	153	102.0					
SGRD17	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	188	146
	<b>FINAL CFM</b>	<b>% to design</b>					
	146	97.3					
SGRD18	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	173	141
	<b>FINAL CFM</b>	<b>% to design</b>					
	141	94.0					
SGRD19	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	158	136
	<b>FINAL CFM</b>	<b>% to design</b>					
	136	90.7					
SGRD20	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DINING	SD1	8"	150	1	75	152
	<b>FINAL CFM</b>	<b>% to design</b>					
	152	101.3					
SGRD21	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DRINKS & CONDIMENT S	SD1	10"	300	1	341	298
	<b>FINAL CFM</b>	<b>% to design</b>					
	298	99.3					
SGRD22	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	ENTRY	SD1	8"	150	1	188	140
	<b>FINAL CFM</b>	<b>% to design</b>					
	140	93.3					
SGRD23	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	CUSTOMER ORDER AREA	SD1	12"	450	1	397	428
	<b>FINAL CFM</b>	<b>% to design</b>					
	428	95.1					
SGRD24	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	CUSTOMER SERVICE	SD1	10"	350	1	294	328
	<b>FINAL CFM</b>	<b>% to design</b>					
	328	93.7					
SGRD25	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>

	CUSTOMER SERVICE	SD1	10"	350	1	293	330
	<b>FINAL CFM</b>	<b>% to design</b>					
	330	94.3					
SGRD26	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	CUSTOMER SERVICE	SD1	10"	350	1	292	326
	<b>FINAL CFM</b>	<b>% to design</b>					
	326	93.1					
SGRD27	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	CUSTOMER SERVICE	SD1	10"	350	1	291	320
	<b>FINAL CFM</b>	<b>% to design</b>					
	320	91.4					
SGRD28	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DRIVE THRU	SD1	12"	500	1	562	495
	<b>FINAL CFM</b>	<b>% to design</b>					
	495	99.0					
SGRD29	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	OFFICE	SD1	8"	200	1	225	201
	<b>FINAL CFM</b>	<b>% to design</b>					
	201	100.5					

Completed By: Michael McDonnell on

Asset	Notes
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# National TAB

Project: 07-11 CULVERS - ANGOLA, IN

## System/Unit: AHU/RTU



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Asset: RTU2

AREA: KITCHEN

Unit Data		
	Design	Actual
<b>MFG</b>	LENNOX	CAPTIVE AIRE
<b>Serial Num</b>	-	5218690
<b>Model Num</b>	LGH210H4B	CASRTU3-1.400-24-20T-DOAS
<b>Type</b>	RTU	RTU
<b>Configuration</b>	VERTICAL	VERTICAL
<b>Num OA Filters 1</b>	-	4
<b>OA Filter Size 1</b>	-	16X20
<b>Num Final Filter 1</b>	-	8
<b>Final Filter Size 1</b>	-	20X25X2
<b>Num Final Filter 2</b>	-	NA
<b>Final Filter Size 2</b>	-	NA

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	WESTINGHOUSE
<b>Frame</b>	-	215T
<b>Horsepower</b>	-	10.0
<b>Motor Rpm</b>	-	1755
<b>Phase</b>	3	3
<b>Rated Voltage</b>	208/230	230
<b>Rated Amperage</b>	-	24.3

Drive Data		
	Design	Actual
<b>Motor Sheave Size</b>	-	DD
<b>Motor Bore Size</b>	-	DD
<b>Motor Sheave SetPt</b>	-	57.0 HZ
<b>Fan Sheave Size</b>	-	DD
<b>Fan Sheave Bore</b>	-	DD
<b>Belt CL Distance</b>	-	DD
<b>Num of Belts</b>	-	DD
<b>Belt Size</b>	-	DD
<b>Belt Alignment</b>	-	DD

Test Data		
	Design	Actual
<b>SF CFM</b>	6150	5909
<b>SF RPM</b>	-	1667
<b>RA CFM</b>	4450	4165
<b>OA CFM</b>	1700	1744
<b>RL Voltage</b>	-	187
<b>RL Amperage</b>	-	23.7
<b>SF Rotation</b>	-	CCW
<b>RA Damper Position</b>	-	NA
<b>Min OA Damper Position</b>	-	4.4V
<b>Min OA Damper Type</b>	-	ECONOMIZER
<b>OA Enthalpy Setpt</b>	-	NA
<b>Brake Horse Power</b>	-	9.75

Performance Data		
	Design	Actual
<b>MA Plenum SP</b>	-	-0.805"
<b>Fan Suction SP</b>	-	-2.39"
<b>Fan Discharge SP</b>	-	0.63"
<b>Total ESP</b>	-	1.435"
<b>Fan Total SP</b>	-	3.02"

General		
	Design	Actual
<b>Fan Rotation Correct</b>	-	YES
<b>Unit Filters Clean</b>	-	YES
<b>Condensate Drain Installed</b>	-	YES

Completed By: Michael McDonnell

Notes:

# National TAB

Project:07-11 CULVERS - ANGOLA, 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	SD1	12"	600	1	305	461
	<b>FINAL CFM</b>	<b>% to design</b>					
	548	91.3					
SGRD2	SUNDAE SERVICE	SD1	12"	600	1	298	461
	<b>FINAL CFM</b>	<b>% to design</b>					
	561	93.5					
SGRD3	COOKLINE	SD5	10"	200	1	235	278
	<b>FINAL CFM</b>	<b>% to design</b>					
	200	100.0					
SGRD4	COOKLINE	S5D	12"	375	1	290	333
	<b>FINAL CFM</b>	<b>% to design</b>					
	374	99.7					
SGRD5	FOOD PREP	SD5	12"	400	1	437	522
	<b>FINAL CFM</b>	<b>% to design</b>					
	395	98.8					
SGRD6	FOOD PREP	SD5	12"	400	1	390	442
	<b>FINAL CFM</b>	<b>% to design</b>					
	392	98.0					
SGRD7	COOKLINE	SD5	10"	250	1	351	421
	<b>FINAL CFM</b>	<b>% to design</b>					
	246	98.4					
SGRD8	COOKLINE	SD5	10"	275	1	273	343
	<b>FINAL CFM</b>	<b>% to design</b>					
	273	99.3					
SGRD9	TOILET	SD1	8"	75	1	184	209
	<b>FINAL CFM</b>	<b>% to design</b>					
	73	97.3					
SGRD10	ALCOVE	SD5	8"	125	1	189	238
	<b>FINAL CFM</b>	<b>% to design</b>					
	120	96.0					
SGRD11	DISHWASHING	SD5	12"	350	1	506	609
	<b>FINAL CFM</b>	<b>% to design</b>					

	346	98.9					
SGRD12	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DISHWASHING	SD5	12"	350	1	336	382
	<b>FINAL CFM</b>	<b>% to design</b>					
	330	94.3					
SGRD13	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	FOOD PREP	SD5	12"	350	1	225	284
	<b>FINAL CFM</b>	<b>% to design</b>					
	346	98.9					
SGRD14	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	UTILITY ROOM	SD1	12"	600	1	304	365
	<b>FINAL CFM</b>	<b>% to design</b>					
	558	93.0					
SGRD15	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DRY GOODS	SD1	12"	600	1	295	353
	<b>FINAL CFM</b>	<b>% to design</b>					
	546	91.0					
SGRD16	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>
	DRY GOODS	SD1	12"	600	1	381	422
	<b>FINAL CFM</b>	<b>% to design</b>					
	601	100.2					

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Asset	Notes
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# National TAB

Project: 07-11 CULVERS - ANGOLA, IN  
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EF-A1

AREA:MOP ROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XCR-B80	CFA 100CA
Serial Num	-	5218690
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	76
Fan RPM	885	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Voltage	-	119
RL Amperage	-	0.34
Suction ESP	-	ATM
Discharge ESP	-	0.09"
Total ESP	0.125"	0.09"

Motor Data		
	Design	Actual
Motor MFG	-	BROAN
Frame	-	NL
Horsepower	-	0.116
Motor Rpm	900	NL
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.1
Service Factor	-	NL

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

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Notes:

Asset	Notes

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN  
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV1

AREA:RESTROOMS

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	CAPTIVE AIRE
<b>Model Num</b>	XRED-095-D	DR12HFA
<b>Serial Num</b>	-	5218690
<b>Type</b>	DOWNBLAST	DOWNBLAST
<b>Configuration</b>	HORIZONTAL	VERTICAL

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	TELCO GREEN
<b>Frame</b>	-	NL
<b>Horsepower</b>	0.0667	0.25
<b>Motor Rpm</b>	1550	1800
<b>Phase</b>	1	1
<b>Voltage (rated)</b>	115	115
<b>Amperage (rated)</b>	-	2.9
<b>Service Factor</b>	-	NL

Test Data		
	Design	Actual
<b>CFM</b>	300	304
<b>Fan RPM</b>	1479	991
<b>Fan Rotation</b>	-	CCW
<b>Motor RPM</b>	-	991
<b>System SetPt</b>	-	54%
<b>RL Voltage</b>	-	119
<b>RL Amperage</b>	-	0.5
<b>Total ESP</b>	0.5"	0.21"
<b>Fan Inlet SP</b>	-	-0.21"
<b>Fan Discharge SP</b>	-	ATM

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Notes:

# National TAB

Project:07-11 CULVERS - ANGOLA, IN

## FAN - Exhaust



Comfort. Under control.

**Diffuser Ret/Exh (GRD)**

**PRV1/RESTROOMS**

Asset	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
EGRD1	WOMENS RR	EG1	10X10	75	1	82	64
	<b>FINAL CFM</b>	<b>% to design</b>					
	70	93.3					
EGRD2	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	MENS RR	EG1	10X10	75	1	115	81
	<b>FINAL CFM</b>	<b>% to design</b>					
	78	104.0					
EGRD3	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	TOILET	EF1	10X10	150	1	228	163
	<b>FINAL CFM</b>	<b>% to design</b>					
	156	104.0					

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Asset	Notes

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN  
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV2

AREA:HD1 GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XRUB-160XP-15	DU85HFA
Serial Num	-	5218690
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1458
Fan RPM	2411	1147
Fan Rotation	-	CCW
Motor RPM	-	1147
RL Voltage	-	209/210/210
RL Amperage	-	1.9/1.9/1.9
Suction ESP	-	-0.83"
Discharge ESP	-	ATM
Total ESP	2.337"	0.83"

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	1.5	0.75
Motor Rpm	1725	1725
Phase	3	3
Voltage (rated)	208	208-230
Amperage (rated)	-	2.6-2.5
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	38.9 HZ
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD

Completed By: Michael McDonnell

Notes:

Asset	Notes

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN  
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV3

AREA:HD2 FRYERS

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XRUB-140-7	DU85HFA
Serial Num	-	5218690
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1531
Fan RPM	1377	1118
Fan Rotation	-	CCW
Motor RPM	-	1118
RL Voltage	-	210/210/209
RL Amperage	-	2.0/1.9/2.0
Suction ESP	-	-0.71"
Discharge ESP	-	ATM
Total ESP	1.0"	0.71"

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	0.75	0.75
Motor Rpm	1725	1725
Phase	3	3
Voltage (rated)	208	208-230
Amperage (rated)	-	2.6-2.5
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	39.9 HZ
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD

Completed By: Michael McDonnell

Notes:

Asset	Notes

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN

## System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XGEP-64-S	3347 BD-2
Job / Serial Num	-	5218690
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROFILE
Hood length	64"	66"
Hood Width	23"	33"

Performance Data		
	Design	Actual
Smoke Generation Type	-	45 SEC SMOKE EMITTER
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	YES

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

Test Data Exhaust		
	Design	Actual
Filter Type	GREASE GRABBER	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	4	4
Filter AK factor size 1	1.53	1.62
Filter Total AK Area	6.12	6.48
Filter1 FPM	-	219
Filter2 FPM	-	226
Filter3 FPM	-	235
Filter4 FPM	-	218
Filter Ave FPM(corr)	-	225
CFM	-	1458

Cooking Equipment		
	Design	Actual
Item 1	-	GRIDDLE
Item 2	-	

Completed By: Michael McDonnell

Notes:

Asset	Notes

# National TAB

Project: 07-11 CULVERS - ANGOLA, IN

## System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD2

AREA:FRYERS

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XXEP-83-S	3347 BD-2
Job / Serial Num	-	5218690
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROFILE
Hood length	83"	84"
Hood Width	23"	33"

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	1.53	1.62
Filter Total AK Area	7.65	8.1
Filter1 FPM	-	189
Filter2 FPM	-	198
Filter3 FPM	-	194
Filter4 FPM	-	194
Filter5 FPM	-	170
Filter Ave FPM(corr)	-	189
CFM	-	1531

Cooking Equipment		
	Design	Actual
Item 1	-	FRYER
Item 2	-	

Completed By: Michael McDonnell

Notes:

Asset	Notes

Performance Data		
	Design	Actual
Smoke Generation Type	-	45 SEC SMOKE EMITTER
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	YES

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

