Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 02/21/2025

Completed By: National TAB

PROJECT

02-17-25 CULVERS ALMA, MI

7520 N ALGER RD

ALMA , MI 48801

Client

Accurex

PO Box 410

Schofield, WI 54476

National TAB

Project: 02-17-25 CULVERS ALMA, MI

Table Of Contents

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

- Missing dampers on RTU-2 (Kitchen)
- PRV-1 RR Exhaust not operational
- RTU-1 not operational

02-17-25 CULVERS ALMA, MI

Project Issue Information

Issue Name : Missing dampers on RTU-2 (Kitchen)

Description : Diffuser 1-3,1-11,1-12 missing dampers. 1-3 is high on flow at 455/350CFM 1-11 is very high on flow at 782/350CFM unable to reduce airflow to these diffusers. Diffuser 1-12 was able to be restricted with duct straps to bring flow to design. Recommend Mechanical Contractor install dampers so these diffusers can be sufficiently balanced.

Created By : National TAB

Assigned To : National TAB - Dylan Crisman

Status : Open

Priority : High

Asset Tag :

Originated Date : 02/18/2025 - Dylan Crisman - National TAB

Project Issue File Details

02/18/2025

02/18/2025

02/18/2025

02-17-25 CULVERS ALMA, MI

Project Issue Information

Issue Name : PRV-1 RR Exhaust not operational

Description : PRV-1 Restroom Exhaust fan is not operational. Getting voltage at the breaker as well as at the fan but fan will not operate, motor will not kick on. Recommend electrician/mechanical inspection to diagnose problems with PRV-1.

Created By : National TAB

Assigned To : National TAB - Dylan Crisman

Status : Open

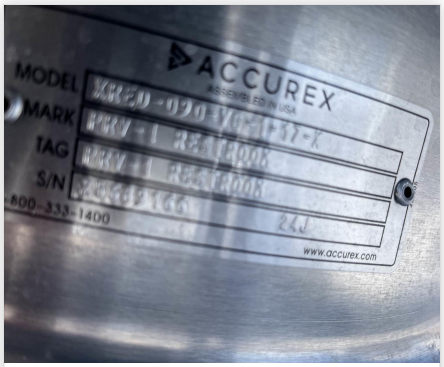
Priority : Urgent

Asset Tag :

Originated Date : 02/18/2025 - Dylan Crisman - National TAB

Project Issue File Details

02/18/2025



02/18/2025

02/18/2025

02-17-25 CULVERS ALMA, MI

Project Issue Information

Issue Name : RTU-1 not operational

Description : RTU-1 (Dining Unit) is not operational due to an electrical wiring issue, the control board has shorted out. We were able to get an initial airflow reading before the unit shut down but were unable to balance diffusers, total airflow, and OA airflow to design. Captive aire is scheduled by the GC to be here tomorrow to diagnose and correct RTU-1.

Created By : National TAB

Assigned To : National TAB - Dylan Crisman

Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 02/18/2025 - Dylan Crisman - National TAB

Project Issue File Details

02/18/2025

02/18/2025

02/18/2025

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 ALMA, MI

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/11/2025 - Brianna Biggs - 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:	
On the cookline diffusers neck is there 18" (12" minimum) straight rigid duct run attached?	

Comment:

02-17-25 CULVERS ALMA, MI

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/11/2025 - Brianna Biggs - 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:

NA/DD

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:

NA/DD

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?

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?

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?

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?	
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?	
Comment:	

02-17-25 CULVERS ALMA, MI

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/11/2025 - Brianna Biggs - National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?

Comment:

Is space comfortable in all areas?

Comment:

Is the space free of ventilation noise?

Comment:

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

Comment:

02-17-25 CULVERS ALMA, MI

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/11/2025 - Brianna Biggs - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

NONE

List smoke candle type used

Comment:

Smoke test capture - Perimeter of hood

Comment:

Smoke test capture - Top of cooking surface

Comment:

WITNESS

Date test was completed 02/18/2025

Comment:

TAB tech name / Firm

Comment:

Dylan Crisman / NTi

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

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

Comment:

ADDITIONAL

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

Comment:

Thermostats are programmed?	Yes

Comment:

PRODIGY SETTINGS FOR RTU'S

Parameter 65 set to 0	N/A

Comment:

Parameter 78 set to 0	N/A

Comment:

Parameter 105 set to 6	N/A

Comment:

Parameter 156 set to 70 (Dining unit only)	N/A

Comment:

Parameter 156 set to 65 (Kitchen Unit Only)	N/A

Comment:	
Parameter 170 set to 75 (Dining Unit Only)	N/A
Comment:	
Parameter 170 set to 70 (Kitchen Unit Only)	N/A
Comment:	
Parameter 131 set to the same % as OA minimum position?	N/A
Comment:	
Parameter 117 set to the same % as OA minimum position?	N/A
Comment:	

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: AHU/RTU

Asset: RTU1 AREA:

Unit Data		
	Design	**Actual**
MFG	Lennox	CAPTIVE-AIRE
Serial Num	-	6879169
Model Num	Enlight LGT	CAS-HVAC3-I.300-24-20T
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-WESTINGHOUSE
Frame	-	215T
Horsepower	-	5.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

Test Data		
	Design	**Actual**
SF CFM	6150	5376
SF RPM	-	
RA CFM	4400	
OA CFM	1750	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	CW
SF System SetPt	-	
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	
Min OA Damper Type	-	ECONOMIZER

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

Unit Data - PHOTO LOG

02/17/2025

02/17/2025

02/17/2025

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Project:02-17-25 CULVERS ALMA, MI

AHU/RTU

Diffuser Supply (GRD)

RTU1/

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU1-SGRD1	ENTRY	SD-1	8"	150	1.0	49		49	32.7
RTU1-SGRD2	DRINKS & CONDIMENTS	SD-1	10"	300	1.0	236		236	78.7
RTU1-SGRD3	DINING	SD-1	8"	150	1.0	154		154	102.7
RTU1-SGRD4	DINING	SD-1	8"	150	1.0	198		198	132.0
RTU1-SGRD5	DINING	SD-1	8"	150	1.0	164		164	109.3
RTU1-SGRD6	DINING	SD-1	8"	150	1.0	170		170	113.3
RTU1-SGRD7	DINING	SD-1	8"	150	1.0	149		149	99.3
RTU1-SGRD8	DINING	SD-1	8"	150	1.0	167		167	111.3
RTU1-SGRD9	DINING	SD-1	8"	150	1.0	167		167	111.3
RTU1-SGRD10	DINING	SD-1	8"	150	1.0	191		191	127.3
RTU1-SGRD11	DINING	SD-1	8"	150	1.0	186		186	124.0
RTU1-SGRD12	DINING	SD-1	8"	150	1.0	179		179	119.3
RTU1-SGRD13	DINING	SD-1	8"	150	1.0	172		172	114.7
RTU1-SGRD14	DINING	SD-1	8"	150	1.0	38		38	25.3
RTU1-SGRD15	DINING	SD-1	8"	150	1.0	173		173	115.3
RTU1-SGRD16	DINING	SD-1	8"	150	1.0	167		167	111.3
RTU1-SGRD17	DINING	SD-1	8"	150	1.0	234		234	156.0
RTU1-SGRD18	HALL	SD-1	12"	450	1.0	406		406	90.2
RTU1-SGRD19	ENTRY	SD-4	8"	150	1.0	66		66	44.0
RTU1-SGRD20	CUSTOMER ORDER AREA	SD-1	12"	450	1.0	326		326	72.4
RTU1-SGRD21	CUSTOMER SERVICE	SD-1	10"	350	1.0	267		267	76.3
RTU1-SGRD22	DINING	SD-1	10"	350	1.0	322		322	92.0
RTU1-SGRD23	DINING	SD-1	10"	350	1.0	269		269	76.9
RTU1-SGRD24	DINING	SD-1	10"	350	1.0	240		240	68.6
RTU1-SGRD25	SUNDAE SERVICE	SD-1	12"	500	1.0	293		293	58.6
RTU1-SGRD26	OFFICE	SD-1	8"	200	1.0	106		106	53.0
RTU1-SGRD27	WOMENS RESTROOM	SD-4	8"	150	1.0	145		145	96.7
RTU1-SGRD28	MENS RESTROOM	SD-4	8"	150		142		142	94.7
Total				6150		5376	0	5376	87.41%

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: AHU/RTU

Asset: RTU2 AREA:

Unit Data		
	Design	**Actual**
MFG	Lennox	CAPTIVE-AIRE
Serial Num	-	687916911
Model Num	Enlight LGT	CAS-HVAC3-I.300-24-20T
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-WESTINGHOUSE
Frame	-	215T
Horsepower	-	5.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

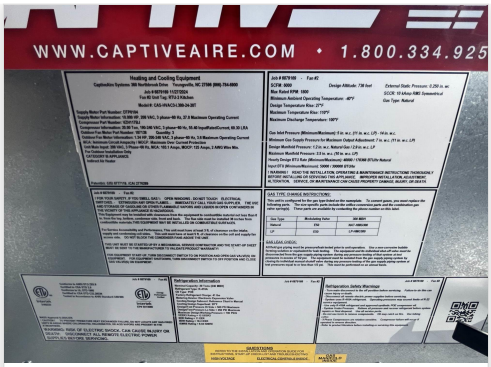
Test Data		
	Design	**Actual**
SF CFM	6225	6559
SF RPM	-	1655
RA CFM	4525	4779
OA CFM	1700	1780
RL Voltage	-	186
RL Amperage	-	24.2
SF Rotation	-	CW
SF System SetPt	-	56.6Hz
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	4.0V
Min OA Damper Type	-	ECONOMIZER

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

Completed By: Dylan Crisman on 02/18/2025

Unit Data - PHOTO LOG

02/17/2025



02/17/2025

02/17/2025

National TAB

Project:02-17-25 CULVERS ALMA, MI

AHU/RTU

Diffuser Supply (GRD)

RTU2/

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	SD-1	12"	600	1.0	470	540	552	92.0
SGRD2	KITCHEN	SD-1	12"	600	1.0	231	266	585	97.5
SGRD3	KITCHEN	SD-12	12"	350	1.0	405	466[1]	455	130.0
SGRD4	KITCHEN	SD-5	10"	275	1.0	416	478	249	90.5
SGRD5	KITCHEN	SD-5	10"	250	1.0	325	374	234	93.6
SGRD6	KITCHEN	SD-5	12"	400	1.0	239	275	399	99.8
SGRD7	KITCHEN	SD-5	12"	350	1.0	393	452	326	93.1
SGRD8	KITCHEN	SD-5	12"	400	1.0	475	546	372	93.0
SGRD9	KITCHEN	SD-5	12"	375	1.0	165	190	346	92.3
SGRD10	KITCHEN	SD-5	10"	200	1.0	53	61	185	92.5
SGRD11	KITCHEN	SD-5	12"	350	1.0	535	615[1]	782	223.4
SGRD12	RESTROOM	SD-4	6"	75	1.0	102	117	74	98.7
SGRD13	DRY GOODS	SD-1	10"	300	1.0	193	222	317	105.7
SGRD14	DRY GOODS	SD-1	10"	400	1.0	245	282	413	103.3
SGRD15	DRY GOODS	SD-1	10"	300	1.0	300	345	312	104.0
SGRD16	DRY GOODS	SD-1	10"	400	1.0	210	241	417	104.3
SGRD17	UTILITY	SD-1	12"	600	1.0	375	431	581	96.8
Total				6225		5132	4820	6599	106.01%

Completed By: Dylan Crisman on 02/18/2025

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: FAN - Exhaust

Asset: EF-A1 AREA:MOP SINK

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCR-B80	XCR-B80
Serial Num	-	25683899
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Motor Rpm	900	900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.16

Test Data		
	Design	**Actual**
CFM	75	75
Fan RPM	881	900
Fan Rotation	-	CCW
Motor RPM	-	900
System SetPt	-	MAX SPEED @ SPEED DIAL
Fan Discharge SP	-	ATM

Completed By: Dylan Crisman on 02/18/2025

Unit Data - PHOTO LOG

02/17/2025

02/17/2025

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: FAN - Exhaust

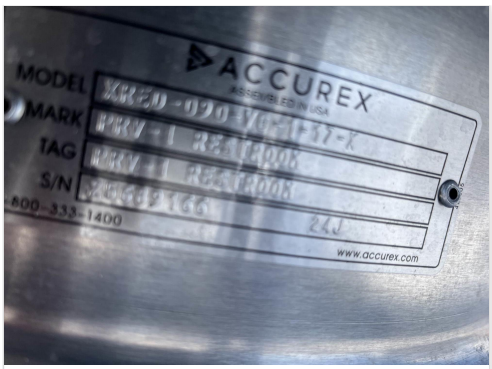
Asset: PRV1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED-090-VG	XRED-090-VG
Serial Num	-	26689166
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	**Actual**
CFM	375	0
Fan RPM	1466	0
Fan Rotation	-	CCW
Fan Discharge SP	-	ATM

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	0.1	0.1
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.73
Service Factor	-	1.15

Unit Data - PHOTO LOG



02/17/2025

02/17/2025

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Project:02-17-25 CULVERS ALMA, MI

FAN - Exhaust

Diffuser Ret/Exh (GRD)

PRV1/RESTROOMS

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	MENS RR	EG-1	10X10	150	1.0				-
EGRD2	WOMENS RR	EG-1	10X10	150	1.0				-
EGRD3	EMPLOYEE RR	EG-1	10X10	75	1.0				-
Total				375		0	0	0	0%

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: FAN - Exhaust

Asset: PRV2 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-10-VG	XCUE-140-10-V-1-26-GG
Serial Num	-	25699713
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	-	1.0
Motor Rpm	-	1750
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	5.8
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	-	1487
Fan RPM	-	1155
Fan Rotation	-	CCW
Motor RPM	-	1155
System SetPt	-	6.6VDC
RL Voltage	-	120
RL Amperage	-	5.1
Total ESP	-	0.60"
Fan Inlet SP	-	-0.60"
Fan Discharge SP	-	ATM

Completed By: Dylan Crisman on 02/19/2025

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Project: 02-17-25 CULVERS ALMA, MI

System/Unit: FAN - Exhaust

Asset: PRV3 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG-1-26-G
Serial Num	-	25699764
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

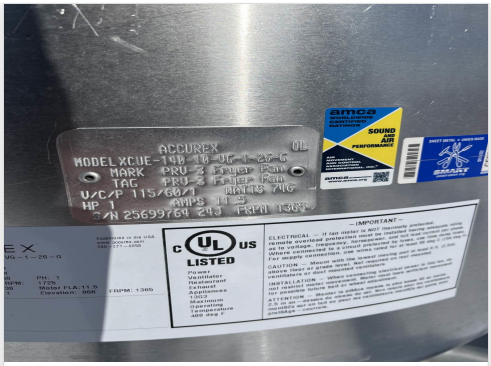
Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	1	1.0
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	5.8
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1500	1530
Fan RPM	1365	1069
Fan Rotation	-	CCW
Motor RPM	-	1069
System SetPt	-	6.2VDC
RL Voltage	-	119
RL Amperage	-	5.5
Total ESP	1	0.77"
Fan Inlet SP	-	-0.77"
Fan Discharge SP	-	ATM

Completed By: Dylan Crisman on 02/19/2025

Unit Data - PHOTO LOG

02/17/2025



02/17/2025

National TAB

Project: 02-17-25 CULVERS ALMA, MI

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:COOKLINE

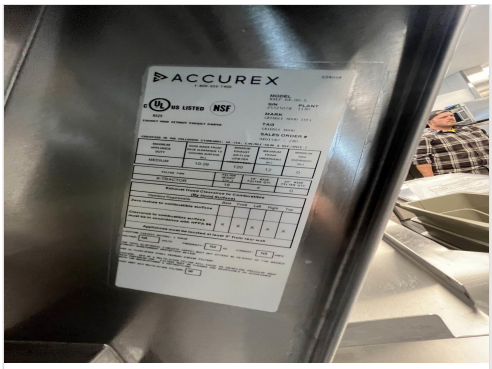
Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64-S
Job / Serial Num	-	25725078
Type	TYPE I -LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	64	64"
Hood Width	23	23"

Test Data Exhaust		
	Design	**Actual**
Filter Type	GREASE GRABBER	GREASE GRABBER
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	-	263
Filter2 FPM	-	236
Filter3 FPM	-	227
Filter4 FPM	-	249
Filter Ave FPM(corr)	-	243
CFM	1500	1487

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Dylan Crisman on 02/17/2025

Unit Data - PHOTO LOG



02/17/2025

02/17/2025

National TAB

Project: 02-17-25 CULVERS ALMA, MI

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:COOKLINE

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83-S
Job / Serial Num	-	25725077
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	83"	83"
Hood Width	23"	23"

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	-	210
Filter2 FPM	-	192
Filter3 FPM	-	190
Filter4 FPM	-	184
Filter5 FPM	-	225
Filter Ave FPM(corr)	-	200
CFM	1500	1530

Cooking Equipment	
	Actual
Item 1	FRYER

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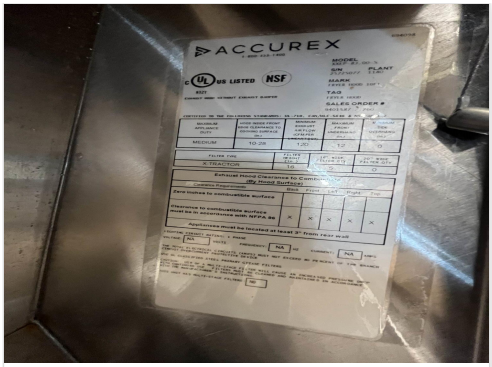
Unit Data - PHOTO LOG



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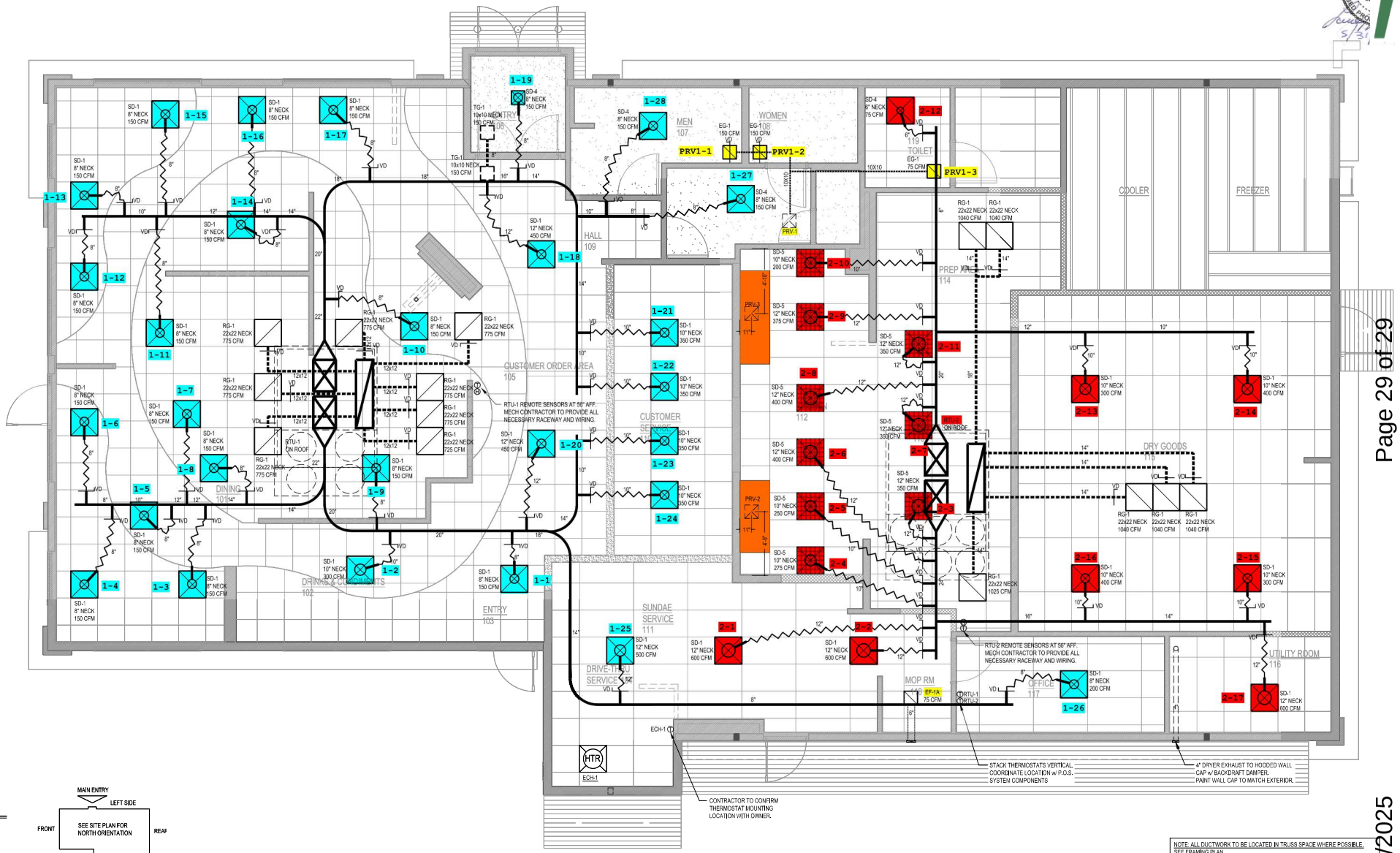
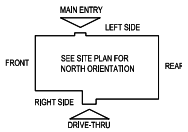


E5 HVAC PLAN

SCALE : 1/4" = 1'-0"



NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.

HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES:
1. DINING: HEATING 70°, COOLING 72°
2. KITCHEN: HEATING 68°, COOLING 74°

Date: 2/21/2025