

Report By:

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

NATIONAL

TAB

Comfort. Under control.

Report: FINAL TAB REPORT
Function: Test, Adjust, & Balance
Date: 10/31/2022

PROJECT
10-24 CULVERS - PERRYSBURG, OH

10380 FREMONT PIKE

PERRYSBURG, OH 43551

Client

Accurex

400 Ross Ave

Schofield, WI 54476

National TAB

Project: 10-24 CULVERS - PERRYSBURG, OH

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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 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.



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Project Issue Information

Issue Name : DIFFUSER 2-7

Description : Takeoff is coming off the duct, HVAC will be on site to remedy tomorrow morning. I do not have the tools on site to fix.

Created By : National TAB

Assigned To : National TAB - Will Turnbough

Status : Pending

Originated Date : 10/26/2022 - Austin McFall - National TAB

Project Issue File Details



IMG_0077.jpg

Project Issue Response Details

- **10/27/2022 National TAB - Austin McFall**
 - GC was able to put HVAC tape to help with sealing the ductwork. Was able to complete the TAB, MC will be on site tomorrow AM to fix the issue 100%

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	6150	6238	4350	4342	1800	1896	29.3%	30.4%						
RTU-2	KITCHEN	6225	6307	4525	4559	1700	1748	27.3%	27.7%						
PRV-1	RESTROOM													300	311
PRV-2	KITCHEN											1500	1536		
PRV-3	KITCHEN											1500	1614		
EF1A	MOP ROOM													75	69
EF1A(2)	RESTROOM													75	70
TOTALS		12375	12545	8875	8901	3500	3644			0	0	3000	3150	450	450

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3500	3644
TOTAL EXHAUST	3450	3600
NET AIRFLOW	50	44

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.006
SIDE	0.008
REAR	0.005
AVERAGE	0.0063

FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✔

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✔

- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✔

NOTES:



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CheckList Information

Name : SITE PICTURES **Status :** Submitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

RTU-1



FuseIT01bbe0d1c0fe4dd...

RTU-2



FuseITe395069978fe42a...

PRV1



FuseITfea0579d05a84ec...

PRV-2



FuseIT70b7f2166cd74aa...

PRV-3



FuseITaf402211bb4f43a...

EF-1A



FuseIT9a584e067725415...

HOOD-1



FuseIT49b7fc1afa774c9...

HOOD-2



FuseITa14273d7d3534d4...

Notes/Comments :



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CheckList Information

Name : TECH - STEP 1: INITIAL WALKTHROUGH **Status :** Submitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	Diffusers and grilles are installed and matched design
Perforated diffusers are installed on the cook line? (4-ways will disrupt hood capture)	Perforated diffusers are installed where intended.
All hood filters installed and accounted for?	Hood filters are accounted for.
Hoods are wired and have power?	Hoods are wired and have power.
Thermostats have power?	Stats have power.
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes.

Notes/Comments :



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CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	Status :	Submitted
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?	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.)	Jumper has been installed.
Motors are all operating below the FLA rating?	Motors are currently operating above FLA but within service factor.
Are belts tight?	Belts are tight.
If direct drive unit is the speed controller working.	NA
Is gas piping installed and valves turned on?	Gas piping installed and turn on.
Unit free of noticeable noise and vibration	Free of noise and vibration.

EF's

Rotation is correct?	Rotation is correct.
Belts are tight?	Belts are tight.
Grease cup installed on hood fan?	Grease cups installed.
Hinge kit installed installed on hood fan?	Hinge kits installed.
Lean grease rated fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Ductwork is adequate.

Flex conduit is long enough so that fan can be completely tilted back?	Flex conduit is long enough to to tilt fan back.
There is no major leakage around base of fan?	No leakage around base of fan
Is the motor operating below the motor FLA rating?	Motors operating below FLA.
For restroom fan(s) is the back draft damper installed and can it fully open?	Damper installed, can fully open.
Unit free of noticeable noise and vibration?	No noise or vibration.
The hood exhaust fans are installed in correct positions and are not switched?	Exhaust are installed in correct positions.

HOODS

Kitchen equipment installed in proper places?	Kitchen equipment installed in proper places.
Can kitchen equipment be turned on for final smoke test?	Yes.
Second stage Grease Grabber filters are installed on the griddle hood?	Grease grabbers installed for griddle hood.

DOCUMENTATION

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



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CheckList Information

Name : TECH - STEP 3: TEST, ADJUST AND BALANCE **Status :** Submitted

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?	Space is free if drafting
Is space comfortable in all areas?	Space is comfortable in all areas.
Is the space free of ventilation noise?	Free of ventilation noise.
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

Notes/Comments :



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CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	Status :	Submitted
Assigned Organization :	National TAB	Asset :	
Requesting Organization :	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	10/27/2022
TAB tech name / Firm	AUSTIN MCFALL//NATIONAL TAB
Site super name / Firm	NA/NA
Owner representative name / Firm (if Applicable)	NA/NA
Building pressure at front & back doors (All Systems On)	FRONT:0.006"//BACK:0.005"

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

Notes/Comments :

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: AHU/RTU



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Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	5622C02456
Model Num	LGH210-H4B	LGH210-H4B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	13X23.25"
Num Final Filter 1	-	6
Final Filter Size 1	-	24X24X2

Test Data		
	Design	Actual
SF CFM	6150	6238
RA CFM	4350	4342
OA CFM	1800	1896
RL Voltage	-	212/212/212
RL Amperage	-	9.4/9.1/9.0
SF Rotation	-	CW
RA Damper Position	-	66%
Min OA Damper Position	-	34%
Min OA Damper Type	-	ECON

Motor Data		
	Design	Actual
Motor MFG	-	INTERLINK
Frame	-	56HZ
Horsepower	-	3.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208/230	208
Rated Amperage	-	8.0

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.34"
Fan Suction SP	-	-0.69"
Fan Discharge SP	-	0.38"
Total ESP	-	0.72"
Fan Total SP	-	1.07"

Drive Data		
	Design	Actual
Motor Sheave Size	-	MVL40
Motor Bore Size	-	0.875"
Motor Sheave SetPt	-	MINIMUM
Fan Sheave Size	-	7.25"
Fan Sheave Bore	-	1.125"
Belt CL Distance	-	20.75"
Num of Belts	-	1
Belt Size	-	BX55
Belt Alignment	-	GOOD

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

Completed By: Austin McFall

Notes:

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Project:10-24 CULVERS - PERRYSBURG, OH

AHU/RTU



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Diffuser Supply (GRD)

RTU1/DINING

Asset								
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
SGRD1	ENTRY	SD4	8"	150	1	183	159	106.0
SGRD2	DINING	SD1	8"	150	1	252	155	103.3
SGRD3	DINING	SD1	8"	150	1	209	147	98.0
SGRD4	DINING	SD1	8"	150	1	219	151	100.7
SGRD5	DINING	SD1	8"	150	1	192	158	105.3
SGRD6	DINING	SD1	8"	150	1	210	155	103.3
SGRD7	DINING	SD1	8"	150	1	154	150	100.0
SGRD8	DINING	SD1	8"	150	1	203	160	106.7
SGRD9	DINING	SD1	8"	150	1	211	147	98.0
SGRD10	DINING	SD1	8"	150	1	246	144	96.0
SGRD11	DINING	SD1	8"	150	1	204	151	100.7
SGRD12	DINING	SD1	8"	150	1	214	156	104.0
SGRD13	DINING	SD1	8"	150	1	194	158	105.3
SGRD14	DINING	SD1	8"	150	1	218	152	101.3
SGRD15	DINING	SD1	10"	300	1	209	289	96.3
SGRD16	ENTRY103	SD1	8"	150	1	232	154	102.7
SGRD17	DINING	SD1	10"	350	1	307	366	104.6
SGRD18	DINING	SD1	10"	350	1	243	361	103.1
SGRD19	DINING	SD1	10"	350	1	269	344	98.3
SGRD20	DINING	SD1	10"	350	1	294	342	97.7
SGRD21	RESTROOM	SD4	8"	150	1	144	155	103.3
SGRD22	RESTROOM	SD4	8"	150	1	162	162	108.0
SGRD23	DINING	SD1	12"	450	1	421	466	103.6
SGRD24	DINING	SD1	12"	450	1	478	455	101.1
SGRD25	DINING	SD1	8"	150	1	214	152	101.3
SGRD26	DINING	SD1	8"	150	1	231	151	100.7
SGRD27	SUNDAE	SD1	12"	500	1	481	489	97.8
SGRD28	OFFICE	SD1	8"	200	1	162	209	104.5

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: AHU/RTU



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Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	5622E01866
Model Num	LGH210-H4B	LGH210-H4B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	13"X23.25"
Num Final Filter 1	-	6
Final Filter Size 1	-	24X24X2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	Actual
Motor MFG	-	INTERLINK
Frame	-	56HZ
Horsepower	-	3.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208/230	208
Rated Amperage	-	8.0

Drive Data		
	Design	Actual
Motor Sheave Size	-	VP3.75"
Motor Bore Size	-	0.875"
Motor Sheave SetPt	-	MINIMIM
Fan Sheave Size	-	BK72
Fan Sheave Bore	-	1.125"
Belt CL Distance	-	20.5"
Num of Belts	-	1
Belt Size	-	BX55
Belt Alignment	-	GOOD

Test Data		
	Design	Actual
SF CFM	6225	6307
RA CFM	4525	4559
OA CFM	1700	1748
RL Voltage	-	212/213/212
RL Amperage	-	9.0/8.7/8.7
SF Rotation	-	CW
RA Damper Position	-	72%
Min OA Damper Position	-	28%
Min OA Damper Type	-	ECON

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.43"
Fan Suction SP	-	-0.76"
Fan Discharge SP	-	0.42"
Total ESP	-	0.85"
Fan Total SP	-	1.18"

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

Completed By: Austin McFall

Notes:

National TAB

Project:10-24 CULVERS - PERRYSBURG, OH

AHU/RTU



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Diffuser Supply (GRD)

RTU2/KITCHEN

Asset								
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	FINAL CFM	% to design
SGRD1	KITCHEN	SD5	10"	200	1	394	212	106.0
SGRD2	KITCHEN	SD5	12"	375	1	651	385	102.7
SGRD3	KITCHEN	SD5	12"	350	1	502	367	104.9
SGRD4	KITCHEN	SD5	12"	400	1	334	424	106.0
SGRD5	KITCHEN	SD5	12"	350	1	480	343	98.0
SGRD6	KITCHEN	SD5	12"	400	1	169	378	94.5
SGRD7	KITCHEN	SD5	10"	250	1	339	256	102.4
SGRD8	KITCHEN	SD5	12"	350	1	593	381	108.9
SGRD9	KITCHEN	SD5	10"	275	1	439	273	99.3
SGRD10	KITCHEN	SD1	12"	600	1	553	633	105.5
SGRD11	KITCHEN	SD1	12"	600	1	566	641	106.8
SGRD12	KITCHEN	SD4	6"	75	1	151	79	105.3
SGRD13	UTILITY ROOM	SD1	12"	600	1	384	578	96.3
SGRD14	KITCHEN	SD1	12"	600	1	396	589	98.2
SGRD15	DRY GOODS	SD1	12"	600	1	283	556	92.7
SGRD16	DRY GOODS	SD1	10"	200	1	288	212	106.0

Completed By: Wale Odofin on

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: FAN - Exhaust



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Asset: EF1(2)

AREA:TOILET

Unit Data		
	Design	Actual
MFG	ACCUREX	NA
Model Num	XCR-B80	BPT13-14MG
Serial Num	-	156339
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	70
Fan RPM	885	850
Fan Rotation	-	CCW
RL Voltage	-	116
RL Amperage	-	0.14

Motor Data		
	Design	Actual
Phase	1	1
Voltage (rated)	115	120
Amperage (rated)	-	0.18

Completed By: Austin McFall

Notes:

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EFA1

AREA:MOP ROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCR-B80	XCR-B80
Serial Num	-	20260970
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	69
Fan RPM	885	814
Fan Rotation	-	CCW
Motor RPM	-	900
System SetPt	-	HIGH SPEED
RL Voltage	-	116
RL Amperage	-	0.14

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED090VG	XRED090VG
Serial Num	-	20253971
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	VARIGREEN
Horsepower	0.1	0.10
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.38

Test Data		
	Design	Actual
CFM	300	311
Fan RPM	1465	1518
Fan Rotation	-	CCW
Motor RPM	-	300-1750
System SetPt	-	5.0
RL Voltage	-	116
RL Amperage	-	1.1
Total ESP	0.5"	0.33"
Fan Inlet SP	-	-0.33"
Fan Discharge SP	-	ATM

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Project:10-24 CULVERS - PERRYSBURG, OH

FAN - Exhaust



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Diffuser Ret/Exh (GRD)

PRV1/RESTROOM

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	MEN'S RR	EG-1	8"	150	1	155	139	152	101.3
EGRD2	WOMEN'S RR	EG-1	8"	150	1	255	187	159	106.0

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: FAN - Exhaust



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Asset: PRV2

AREA:HD1 GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRUB160XP-15	XRUB160XP-15
Serial Num	-	20254066
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	MARATHON
Frame	-	56
Horsepower	1.5	1.15
Motor Rpm	1725	1760
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	4.2
Service Factor	-	1.25

Drive Data		
	Design	Actual
Motor Sheave Size	-	VP44
Motor Bore Size	-	0.625"
Fan Sheave Size	-	3.75"
Fan Sheave Bore	-	1"
Belt CL Distance	-	6.5"
Num of Belts	-	1
Belt Size	-	AX24

Test Data		
	Design	Actual
CFM	1500	1536
Fan RPM	2411	2468
Fan Rotation	-	CCW
Motor RPM	-	1760
RL Voltage	-	212/211/212
RL Amperage	-	2.7/2.8/2.7
Suction ESP	-	1.21"
Discharge ESP	-	ATM
Total ESP	2.337"	1.21'

Completed By: Austin McFall

Notes:

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Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV3

AREA:HD2 FRYERS

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRUB140-7	XRUB140-7
Serial Num	-	20254129
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	MARATHONG
Frame	-	56
Horsepower	0.75	0.75
Motor Rpm	1725	1760
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.30
Service Factor	-	1.25

Drive Data		
	Design	Actual
Motor Sheave Size	-	VP36
Motor Bore Size	-	0.625"
Motor Sheave SetPt	-	5 TURNS OPEN
Fan Sheave Size	-	AK41
Fan Sheave Bore	-	0.75
Belt CL Distance	-	5"
Num of Belts	-	1
Belt Size	-	A23

Test Data		
	Design	Actual
CFM	1500	1614
Fan RPM	1377	1481
Fan Rotation	-	CCW
Motor RPM	-	1760
RL Voltage	-	211/212/212
RL Amperage	-	1.7/1.8/1.7
Suction ESP	-	-0.78"
Discharge ESP	-	ATM
Total ESP	1"	0.78"

Completed By: Austin McFall

Notes:

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Project: 10-24 CULVERS - PERRYSBURG, OH
System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XGEP64-S	XGEP64-S
Job / Serial Num	-	20209523
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROX
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	-	284
Filter2 FPM	-	253
Filter3 FPM	-	232
Filter4 FPM	-	234
Filter Ave FPM(corr)	-	251
CFM	1500	1536

Cooking Equipment		
	Design	Actual
Item 1	-	GRIDDLE

Completed By: Austin McFall

Notes:

National TAB

Project: 10-24 CULVERS - PERRYSBURG, OH

System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD2

AREA:FRYERS

Unit Data

	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEP83-S	XXEP83-S
Job / Serial Num	-	20209522
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROX
Hood length	83	83"
Hood Width	23	23"

Test Data Exhaust

	Design	Actual
Filter Type	XTRACTOR	XTRACTOR
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	-	224
Filter2 FPM	-	203
Filter3 FPM	-	204
Filter4 FPM	-	208
Filter5 FPM	-	218
Filter Ave FPM(corr)	-	211
CFM	1500	1614

Cooking Equipment

	Design	Actual
Item 1	-	FRYER

Completed By: Austin McFall

Notes:

FF HVAC PLAN

