

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 - LECANTO,FL

CheckList Information

Name : REMARKS **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

PRIORITY (HIGH/LOW/INFO ONLY)

INFO ONLY

INFO ONLY

INFO ONLY

INFO ONLY

Notes/Comments :



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CheckList Information

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

CheckList Item Details

STORE FRONT	YES
RTU-1	YES
RTU-2	YES
PRV-1	YES
PRV-2	YES
PRV-3	YES
EF-1A	YES
HOOD 1	YES
HOOD 2	YES
PRODIGY BOARD WIRING	NA

Notes/Comments :

CATIVEAIRE UNITS, NO PRODIGY BOARD



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

Notes/Comments :



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CheckList Information

Name : TECH - STEP 2: UNIT DATA AND EVAL **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's

Economizers are assembled and functional?	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.)	YES
Motors are all operating below the FLA rating?	YES
Are belts tight?	DD
If direct drive unit is the speed controller working.	YES
Is gas piping installed and valves turned on?	NO GAS PIPING
Unit free of noticeable noise and vibration	YES

EF's

Rotation is correct?	YES
Belts are tight?	DD
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

Flex conduit is long enough so that fan can be completely tilted back?	YES
There is no major leakage around base of fan?	NO
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
Unit free of noticeable noise and vibration?	YES
The hood exhaust fans are installed in correct positions and are not switched?	YES

HOODS

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

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 :** 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?	YES
Is space comfortable in all areas?	YES
Is the space free of ventilation noise?	YES
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 - LECANTO,FL

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	NQ
List smoke candle type used	INSPECT USA
Smoke test capture - Perimeter of hood	YES
Smoke test capture - Top of cooking surface	YES

WITNESS

Date test was completed	07/14/2022
TAB tech name / Firm	IAN FULLER/NTAB
Site super name / Firm	CRAIG
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	YES

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

Notes/Comments :
CAPTIVEAIRE RTU, NO PRODIGY BOARD EQUIPMENT DID NOT HAVE STARTUPS SO NOT TURNED ON



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CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	Status :	NotSubmitted
Assigned Organization :	National TAB	Asset :	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL DOCUMENTATION

Marked Data capture complete for all assets?	YES
Picture file sent to processing team or uploaded?	YES
Balance schedule complete and uploaded?	YES
Prelim report generated and reviewed?	

Notes/Comments :

National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: AHU/RTU



Comfort. Under control.

Asset: RTU1

AREA:DINING ROOM

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	5212625
Model Num	LCH-240-H4	CASRTU3-E.302-24-20T-DOAS
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	45.75X34"
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Test Data		
	Design	Actual
SF CFM	6150	5785
SF RPM	-	1813
RA CFM	4400	3945
OA CFM	1750	1840
RL Voltage	-	208
RL Amperage	-	25.1
SF Rotation	-	CCW
RA Damper Position	-	3.9V
Min OA Damper Position	-	7.1V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA
Brake Horse Power	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208/230	230/460
Rated Amperage	-	24.3/12.2

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.48"
Fan Suction SP	-	-1.54"
Fan Discharge SP	-	0.99"
Total ESP	-	1.47"
Fan Total SP	-	2.53"

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

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

Completed By: Ian Fuller

Notes:

National TAB

Project:07-11 CULVERS - LECANTO,FL

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

RTU1/DINING ROOM

Asset	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
SGRD1	ENTRY	SD3	8"	150		198	136
	FINAL CFM	% to design					
	152	101.3					
SGRD2	MENS RR	SD4	8"	150		143	136
	FINAL CFM	% to design					
	138	92.0					
SGRD3	WOMENS RR	SD4	8"	150		226	147
	FINAL CFM	% to design					
	138	92.0					
SGRD4	HALL	SD1	12"	450		292	368
	FINAL CFM	% to design					
	425	94.4					
SGRD5	DINING	SD1	8"	150		185	145
	FINAL CFM	% to design					
	142	94.7					
SGRD6	DINING	SD1	8"	150		150	129
	FINAL CFM	% to design					
	135	90.0					
SGRD7	DINING	SD1	8"	150		133	137
	FINAL CFM	% to design					
	136	90.7					
SGRD8	DINING	SD1	8"	150		159	136
	FINAL CFM	% to design					
	136	90.7					
SGRD9	DINING	SD1	8"	150		176	174
	FINAL CFM	% to design					
	135	90.0					
SGRD10	DINING	SD1	8"	150		187	145
	FINAL CFM	% to design					
	136	90.7					
SGRD11	DINING	SD1	8"	150		135	124
	FINAL CFM	% to design					

	161	107.3					
SGRD12	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		165	137
	FINAL CFM	% to design					
	148	98.7					
SGRD13	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		221	280
	FINAL CFM	% to design					
	147	98.0					
SGRD14	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		115	147
	FINAL CFM	% to design					
	147	98.0					
SGRD15	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		135	148
	FINAL CFM	% to design					
	147	98.0					
SGRD16	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		116	144
	FINAL CFM	% to design					
	138	92.0					
SGRD17	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		152	160
	FINAL CFM	% to design					
	138	92.0					
SGRD18	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		126	147
	FINAL CFM	% to design					
	151	100.7					
SGRD19	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DINING	SD1	8"	150		119	142
	FINAL CFM	% to design					
	156	104.0					
SGRD20	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRINKS & CONDIMENT S	SD1	10"	300		265	299
	FINAL CFM	% to design					
	280	93.3					
SGRD21	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	ENTRY	SD1	8"	150		126	150
	FINAL CFM	% to design					
	138	92.0					
SGRD22	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER ORDER AREA	SD1	12"	450		281	317
	FINAL CFM	% to design					
	410	91.1					
SGRD23	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	SD1	10"	350		298	373
	FINAL CFM	% to design					
	339	96.9					
SGRD24	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	SD1	10"	350		270	301
	FINAL CFM	% to design					
	334	95.4					
SGRD25	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)

	CUSTOMER SERVICE	SD1	10"	350		238	267
	FINAL CFM	% to design					
	323	92.3					
SGRD26	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	CUSTOMER SERVICE	SD1	10"	350		197	219
	FINAL CFM	% to design					
	320	91.4					
SGRD27	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRIVE THRU	SD1	12"	500		255	332
	FINAL CFM	% to design					
	452	90.4					
SGRD28	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	OFFICE	SD1	10"	200		265	163
	FINAL CFM	% to design					
	183	91.5					

Completed By: Jack Bain on

Asset	Notes
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National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: AHU/RTU



Comfort. Under control.

Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	5212625
Model Num	LCH-240-H4	CASRTU3-E.302-24-20T-DOAS
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	45.75x34"
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208/230	230/460
Rated Amperage	-	24.3/12.2

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Motor Sheave SetPt	-	DD
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	6150	5554
SF RPM	-	1813
RA CFM	4450	3837
OA CFM	1700	1717
RL Voltage	-	208
RL Amperage	-	26.1
SF Rotation	-	CCW
RA Damper Position	-	3.9V
Min OA Damper Position	-	7.1V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA
Brake Horse Power	-	NA

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.0"
Fan Suction SP	-	-2.65"
Fan Discharge SP	-	0.55"
Total ESP	-	1.55"
Fan Total SP	-	3.2"

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

Completed By: Ian Fuller

Notes:

National TAB

Project:07-11 CULVERS - LECANTO,FL

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		360	402
	FINAL CFM	% to design					
	474	79.0					
SGRD2	SUNDAE SERVICE	SD1	12"	600		457	480
	FINAL CFM	% to design					
	561	93.5					
SGRD3	COOKLINE	SD5	10"	200		245	164
	FINAL CFM	% to design					
	196	98.0					
SGRD4	COOKLINE	SD5	12"	375		228	278
	FINAL CFM	% to design					
	320	85.3					
SGRD5	FOOD PREP	SD5	12"	400		220	326
	FINAL CFM	% to design					
	407	101.8					
SGRD6	FOOD PREP	SD5	12"	400		355	320
	FINAL CFM	% to design					
	396	99.0					
SGRD7	COOKLINE	SD5	10"	250		295	242
	FINAL CFM	% to design					
	243	97.2					
SGRD8	COOKLINE	SD5	10"	275		276	181
	FINAL CFM	% to design					
	250	90.9					
SGRD9	TOILET	SD1	8"	75		119	89
	FINAL CFM	% to design					
	82	109.3					
SGRD10	ALCOVE	SD5	8"	125		155	121
	FINAL CFM	% to design					
	129	103.2					
SGRD11	FOOD PREP	SD5	12"	350		440	302
	FINAL CFM	% to design					

	367	104.9					
SGRD12	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DISHWASHING	SD5	12"	350		374	293
	FINAL CFM	% to design					
	357	102.0					
SGRD13	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DISHWASHING	SD5	12"	350		202	267
	FINAL CFM	% to design					
	332	94.9					
SGRD14	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	UTILITY ROOM	SD1	12"	600		451	572
	FINAL CFM	% to design					
	518	86.3					
SGRD15	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRY GOODS	SD1	12"	600		350	409
	FINAL CFM	% to design					
	476	79.3					
SGRD16	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
	DRY GOODS	SD1	12"	600		327	391
	FINAL CFM	% to design					
	446	74.3					

Completed By: Jack Bain on

Asset	Notes
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National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: EF-A1

AREA:MOP ROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XCR-B80	CFA 100CA
Serial Num	-	5212625
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	87
Fan RPM	885	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Voltage	-	113
RL Amperage	-	1.0
Suction ESP	-	-0.02"
Discharge ESP	-	NA
Total ESP	0.125"	

Motor Data		
	Design	Actual
Motor MFG	-	UL
Frame	-	NA
Horsepower	-	0.116
Motor Rpm	900	640
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.1
Service Factor	-	NA

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

Completed By: Ian Fuller

Notes:

Asset	Notes

National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRED-090-D	DR12HFA
Serial Num	-	5212625
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	HORIZONTAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO
Frame	-	NA
Horsepower	0.0667	0.25
Motor Rpm	1550	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NA

Test Data		
	Design	Actual
CFM	375	363
Fan RPM	1479	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	68%
RL Voltage	-	118
RL Amperage	-	2.0
Total ESP	0.5"	
Fan Inlet SP	-	-0.17"
Fan Discharge SP	-	

Completed By: Ian Fuller

Notes:

National TAB

Project:07-11 CULVERS - LECANTO,FL

FAN - Exhaust



Comfort. Under control.

Diffuser Ret/Exh (GRD)

PRV1/RESTROOM

Asset	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)
EGRD1	MENS RR	EG1	8X8	150		215	208
	FINAL CFM	% to design					
	145	96.7					
EGRD2	WOMENS RR	EG1	8X8	150		115	204
	FINAL CFM	% to design					
	137	91.3					
EGRD3	TOILET	EF1	8X8	75		267	139
	FINAL CFM	% to design					
	81	108.0					

Completed By: Brianna Biggs on

Asset	Notes

National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV2

AREA:HD1 GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRUB-161XP-15	DU85HFA
Serial Num	-	5212625
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1448
Fan RPM	1411	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Voltage	-	208
RL Amperage	-	2.5
Suction ESP	-	-0.68"
Discharge ESP	-	NA
Total ESP	2.337"	

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NA
Horsepower	1.29	0.75
Motor Rpm	1725	1725/1425
Phase	3	3
Voltage (rated)	208	208- 230/460//190/380
Amperage (rated)	-	2.6- 2.5/1.3//2.8/1.48
Service Factor	-	1.15/1.0

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

Completed By: Ian Fuller

Notes:

Asset	Notes

National TAB

Project: 07-11 CULVERS - LECANTO,FL
System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV3

AREA:HD2 FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRUB-141-7	DU85HFA
Serial Num	-	5212625
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1497
Fan RPM	1377	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Voltage	-	207
RL Amperage	-	2.6
Suction ESP	-	-0.58"
Discharge ESP	-	NA
Total ESP	1.0"	

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NA
Horsepower	0.5	0.75
Motor Rpm	1725	1725//1425
Phase	3	3
Voltage (rated)	208	208-230/460//190/380
Amperage (rated)	-	2.6-2.5/1.3//2.8/1.48
Service Factor	-	1.15//1.0

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

Completed By: Ian Fuller

Notes:

Asset	Notes

National TAB

Project: 07-11 CULVERS - LECANTO,FL

System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD1

AREA:GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XGEP-64-S	3347 BD-2
Job / Serial Num	-	5212625
Type	TYPE I LOW PROXIMITY	TYPE 1 LOW PROXIMITY
Hood length	64"	66"
Hood Width	23"	33"

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

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

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	-	-261.8
Filter2 FPM	-	-261.8
Filter3 FPM	-	-258.2
Filter4 FPM	-	-260.8
Filter Ave FPM(corr)	-	-236.6
CFM	-	1448

Cooking Equipment		
	Design	Actual
Item 1	-	GRILL

Completed By: Ian Fuller

Notes:

Asset	Notes

National TAB

Project: 07-11 CULVERS - LECANTO,FL

System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD2

AREA:FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XXEP-83-S	3347 BD-2
Job / Serial Num	-	5212625
Type	TYPE I LOW PROXIMITY	TYPE 1 LOW PROXIMITY
Hood length	83"	84"
Hood Width	23"	33"

Performance Data		
	Design	Actual
Smoke Generation Type	-	SMOKE BOMB
Hood Capture %	-	95%
End Panels Installed (Y/N)	-	Y

General		
	Design	Actual
Third Party Witness	-	VIDEO TAKEN
Third Party Company	-	NA
Tech Witness	-	NA

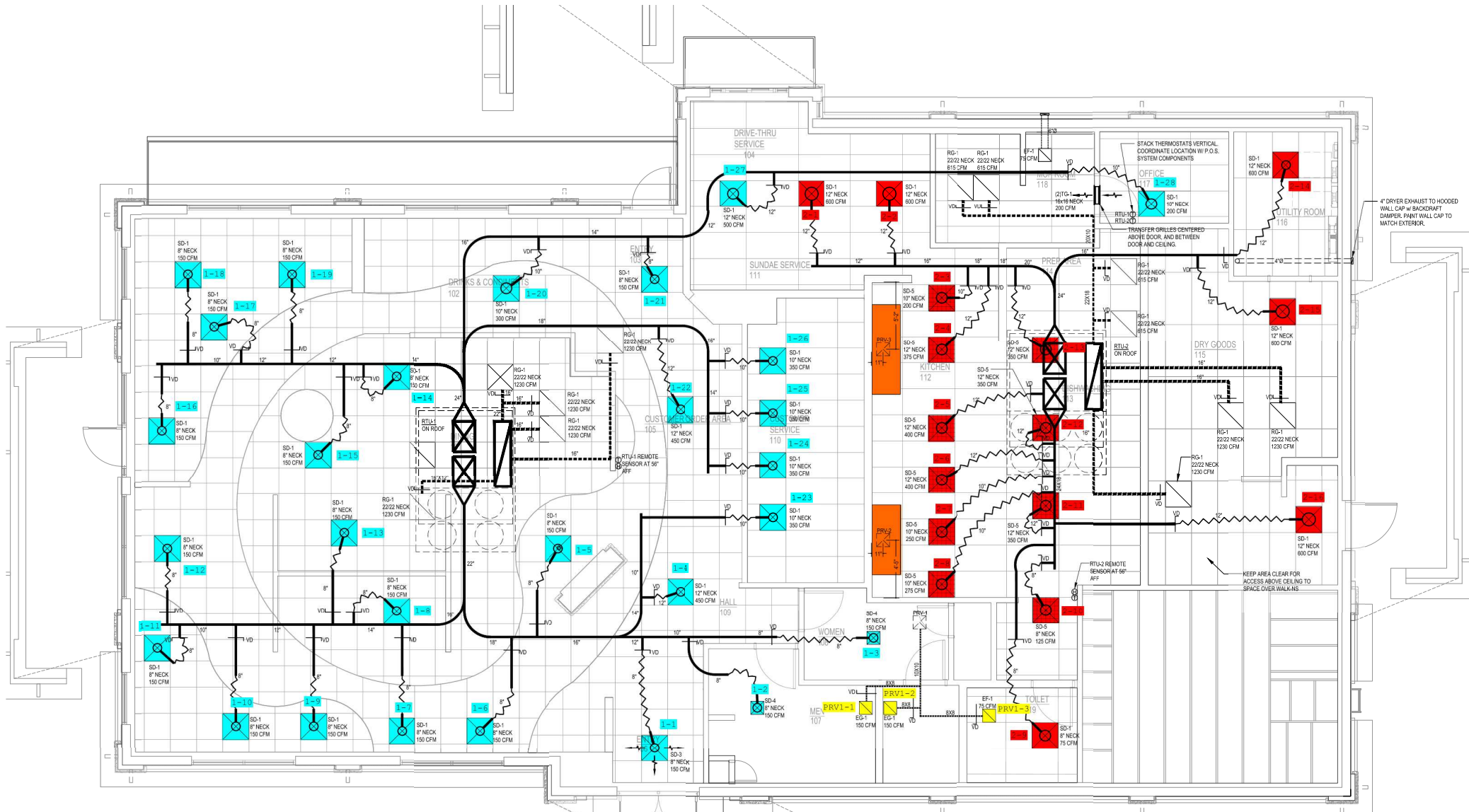
Test Data Exhaust		
	Design	Actual
Filter Type	X- TRACTOR	GREASE GRABBER
Filter Size 1	16X16	16X16
Filter Qty 1	5	5
Filter AK factor size 1	1.53	1.53
Filter Total AK Area	7.65	7.65
Filter1 FPM	-	-212.7
Filter2 FPM	-	-216.7
Filter3 FPM	-	-220.3
Filter4 FPM	-	-213.9
Filter5 FPM	-	-211.5
Filter Ave FPM(corr)	-	-195.65
CFM	-	1497

Cooking Equipment		
	Design	Actual
Item 1	-	FRYER

Completed By: Ian Fuller

Notes:

Asset	Notes



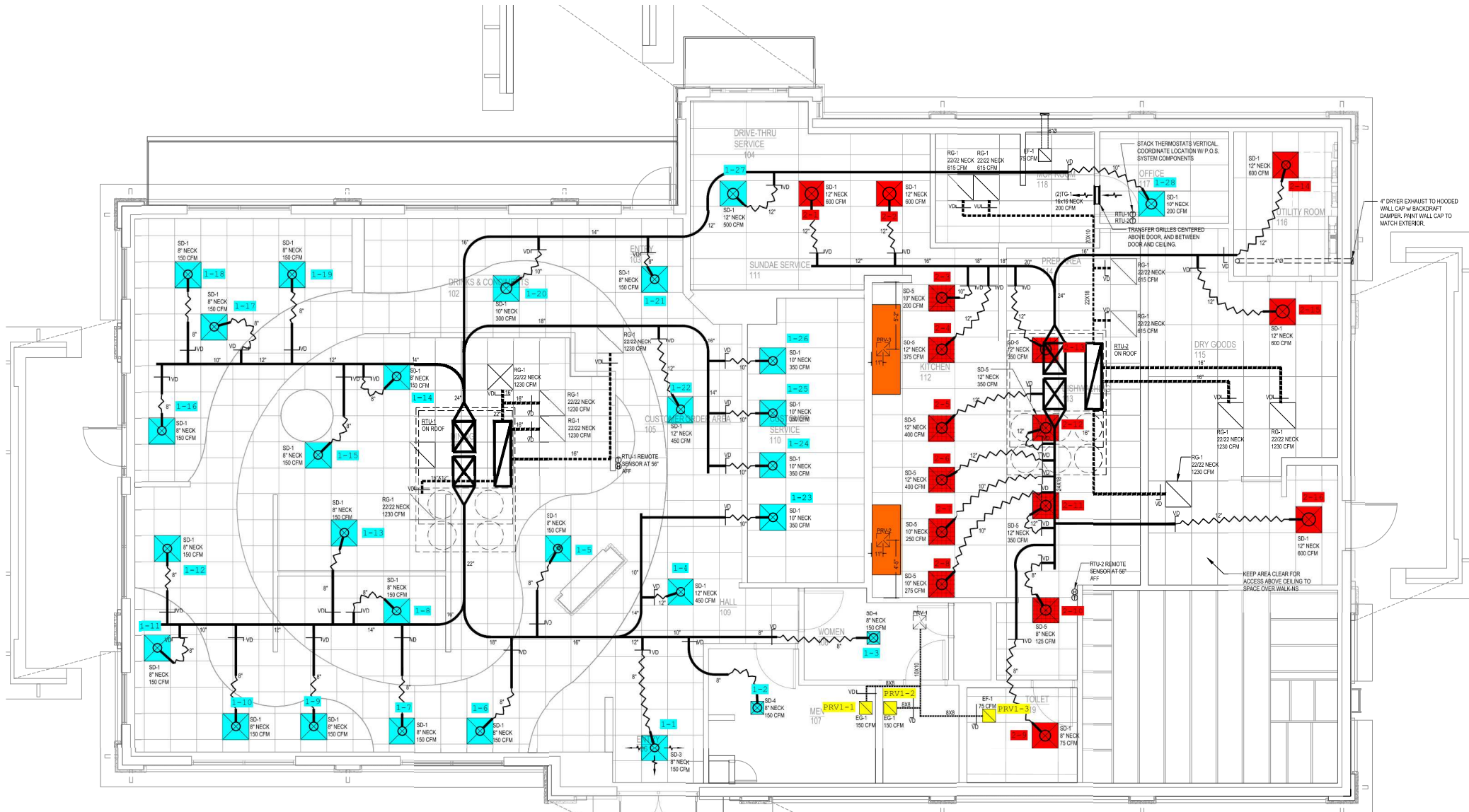
SUPPLY DUCTWORK SIZING TABLE*

ROUND	RECTANGULAR		
ZE	CFM RANGE	SIZE	CFM RANGE
1"	115 - 235	8" x 8"	205 - 300
1 1/2"	240 - 425	10" x 10"	315 - 450

NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.
 HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES.

E5 HVAC PLAN
 SCALE: 1/4" = 1'-0"





4" DRYER EXHAUST TO HOODED WALL CAP w BACKDRAFT DAMPER. PAINT WALL CAP TO MATCH EXTERIOR.

KEEP AREA CLEAR FOR ACCESS ABOVE CEILING TO SPACE OVER WALKWAYS

SUPPLY DUCTWORK SIZING TABLE*

ROUND	RECTANGULAR		
ZE	CFM RANGE	SIZE	CFM RANGE
1"	115 - 235	8" x 8"	205 - 300
2"	240 - 425	10" x 10"	315 - 490

NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.
 HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES.

E5 HVAC PLAN
 SCALE: 1/4" = 1'-0"

