Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 12/13/2023

PROJECT

12-11-23 CULVERS OMAHA, NE

17202 Evans Street

Omaha, NE 68116

Client

Captive-Aire

National TAB

Project: 12-11-23 CULVERS OMAHA, NE

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.

NATIONAL TAB

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	6045	4400	4231	1750	1814	28.5%	30.0%						
RTU-2	KITCHEN	6150	6145	4450	4364	1700	1781	27.6%	29.0%						
PRV-2	HOOD 1											1500	1568		
PRV-3	HOOD 2											1500	1571		
PRV-1	RESTROOM													375	368
EF-1	MOP ROOM													75	43
TOTALS		12300	12190	8850	8595	3450	3595			0	0	3000	3139	450	411

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3595
TOTAL EXHAUST	3450	3550
NET AIRFLOW	0	45

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0014
SIDE	0.0034
REAR	0.001
AVERAGE	**0.0019**

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:

CheckList List

- SITE PICTURES
- TECH - STEP 1: INITIAL WALKTHROUGH
- TECH - STEP 2: UNIT DATA AND EVAL
- TECH - STEP 3: TEST, ADJUST AND BALANCE
- TECH - STEP 4: FINAL TESTS

12-11-23 CULVERS OMAHA, NE

CheckList Information

Name :	SITE PICTURES	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/10/2023 - Wale Odofin - National TAB		

CheckList Item Details

STORE FRONT

Comment:

Front(1)
12/12/2023

RTU-1

Comment:

RTU1
12/12/2023

RTU-2

Comment:

RTU2(1)
12/12/2023

PRV-1

Comment:

PRV1
12/12/2023

PRV-2

Comment:

PRV2
12/12/2023

PRV-3

Comment:

PRV3
12/12/2023

EF-1A

Comment:

EF1A
12/12/2023

HOOD 1

Comment:

HD1
12/12/2023

HOOD 2

Comment:

HD2
12/12/2023

PRODIGY BOARD WIRING

Comment:

NA

12-11-23 CULVERS OMAHA, NE

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/10/2023 - Wale Odofin - 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:	

12-11-23 CULVERS OMAHA, NE

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/10/2023 - Wale Odofin - 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?	N/A
Comment:	
If direct drive unit is the speed controller working.	Yes
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?	N/A

Comment:

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?	Yes

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?	Yes

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?	Yes

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?	Yes
Comment:	
Second stage Grease Grabber filters are installed on the griddle hood?	Yes
Comment:	
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	Yes
Comment:	

12-11-23 CULVERS OMAHA, NE

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/10/2023 - Wale Odofin - National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	

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

Comment:

N/A

12-11-23 CULVERS OMAHA, NE

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/10/2023 - Wale Odofin - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

FRYERS, GRILL

List smoke candle type used

Comment:

45 SECOND S102 SMOKE EMITTER

Smoke test capture - Perimeter of hood

Comment:

100%

- Open IMG_6229.mp4
12/13/2023

Smoke test capture - Top of cooking surface

Comment:

100%

- Open IMG_6228.mp4

12/13/2023

WITNESS	
Date test was completed	12/13/2023
Comment:	
TAB tech name / Firm	
Comment: JACOB DAVIDSON / NATIONAL TAB INTELLIGENCE	
Site super name / Firm	
Comment: CRAIG REDMAN / G4CM	
Owner representative name / Firm (if Applicable)	
Comment: GREG SANDERS / CULVER'S	
Building pressure at front & back doors (All Systems On)	
Comment: 0.0014 FRONT 0.0010 BACK	

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: YES	
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: 12-11-23 CULVERS OMAHA, NE

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING ROOM

Unit Data		
	Design	**Actual**
MFG	LENNOX	CAPTIVE AIRE
Serial Num	-	5905504
Model Num	ENLIGHT LGT	CASRTU3-I.300-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1 BIRD SCREEN
OA Filter Size 1	-	25.5X45.5
Num Final Filter 1	-	4 METAL MESH
Final Filter Size 1	-	16X25X2
Num Final Filter 2	-	8
Final Filter Size 2	-	20X25X2

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

Test Data		
	Design	**Actual**
SF CFM	6150	6045
SF RPM	-	1633
RA CFM	440042	4231
OA CFM	1750	1814
RL Voltage	-	178V VFD
RL Amperage	-	24.3 VFD
SF Rotation	-	CCW
RA Damper Position	-	70%
Min OA Damper Position	-	30%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.15"
Fan Discharge SP	-	0.30"
Total ESP	0.75"	0.45"

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

Completed By: Jacob Davidson on 12/12/2023

Notes:
SPEED SETPOINT: 56HZ

Written By: Jacob Davidson on 12/12/2023

National TAB

Project:12-11-23 CULVERS OMAHA, NE

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING ROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRY	SD3	8"	150	1	157	129	135	90.0
SGRD2	DINING	SD1	8"	150	1	126	61	136	90.7
SGRD3	DINING	SD1	8"	150	1	150	143	165	110.0
SGRD4	DINING	SD1	8"	150	1	164	142	160	106.7
SGRD5	DINING	SD1	8"	150	1	167	161	165	110.0
SGRD6	DINING	SD1	8"	150	1	134	116	135	90.0
SGRD7	DINING	SD1	8"	150	1	166	140	156	104.0
SGRD8	DINING	SD1	8"	150	1	48	104	136	90.7
SGRD9	DINING	SD1	8"	150	1	124	116	137	91.3
SGRD10	DINING	SD1	8"	150	1	272	247	161	107.3
SGRD11	DINING	SD1	8"	150	1	157	139	135	90.0
SGRD12	DINING	SD1	8"	150	1	281	241	143	95.3
SGRD13	DINING	SD1	8"	150	1	264	239	162	108.0
SGRD14	DINING	SD1	8"	150	1	270	237	160	106.7
SGRD15	DINING	SD1	8"	150	1	261	231	164	109.3
SGRD16	DINING	SD1	10"	300	1	267	242	274	91.3
SGRD17	ENTRY	SD1	8"	150	1	268	231	135	90.0
SGRD18	SUNDAE	SD1	12"	500	1	581	515	543	108.6
SGRD19	OFFICE	SD1	8	200	1	242	212	219	109.5
SGRD20	CUST. ORD	SD1	12"	450	1	574	491	420	93.3
SGRD21	CUST. ORD	SD1	10"	350	1	355	310	343	98.0
SGRD22	CUST. ORD	SD1	10"	350	1	190	165	334	95.4
SGRD23	CUST. ORD	SD1	10"	350	1	314	261	316	90.3
SGRD24	CUST. ORD	SD1	10"	350	1	279	253	319	91.1
SGRD25	DINING	SD1	8"	150	1	226	180	140	93.3
SGRD26	HALL	SD1	12"	450	1	353	315	425	94.4
SGRD27	RESTROOM	SD4	8"	150	1	187	158	164	109.3
SGRD28	RESTROOM	SD4	8"	150	1	178	166	163	108.7
Total				6150		6755	5945	6045	98.29%

Completed By: Jacob Davidson on 12/13/2023

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	CAPTIVE AIRE
Serial Num	-	5905504
Model Num	ENLIGHT LGT	CASRTU3-I.250-24-20T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1 BIRD SCREEN
OA Filter Size 1	-	25.5X45.5
Num Final Filter 1	-	4 METAL MESH
Final Filter Size 1	-	16X25X2
Num Final Filter 2	-	8
Final Filter Size 2	-	20X25X2

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

Test Data		
	Design	**Actual**
SF CFM	6150	6145
SF RPM	-	1721
RA CFM	4450	4364
OA CFM	1700	1781
RL Voltage	-	197V VFD
RL Amperage	-	26.1A VFD
SF Rotation	-	CCW
RA Damper Position	-	68%
Min OA Damper Position	-	32%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.12
Fan Discharge SP	-	0.43"
Total ESP	0.75"	0.55"

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

Completed By: Jacob Davidson on 12/13/2023

Notes:
Speed Setpoint: 59 HZ
Approved by Captive Aire to increase amperage above 24.3A but below 27.0A

Written By: Jacob Davidson on 12/12/2023

National TAB

Project:12-11-23 CULVERS OMAHA, NE

AHU/RTU

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	SUNDAE	SD1	12"	600	1	415	563	574	95.7
SGRD2	KITCHEN	SD1	12"	600	1	453	621	613	102.2
SGRD3	KITCHEN	SD5	8	200	1	183	217	205	102.5
SGRD4	KITCHEN	SD5	12"	375	1	517	369	373	99.5
SGRD5	KITCHEN	SD5	12"	400	1	675	423	417	104.3
SGRD6	KITCHEN	SD5	12"	400	1	438	458	405	101.3
SGRD7	KITCHEN	SD5	10"	250	1	251	270	271	108.4
SGRD8	KITCHEN	SD5	10"	275	1	282	283	293	106.5
SGRD9	KITCHEN	SD1	6"	75	1	31	112	74	98.7
SGRD10	KITCHEN	SD5	8"	125	1	186	158	129	103.2
SGRD11	KITCHEN	SD5	12"	350	1	491	370	374	106.9
SGRD12	KITCHEN	SD5	12"	350	1	366	344	353	100.9
SGRD13	KITCHEN	SD5	12"	350	1	292	408	382	109.1
SGRD14	UTILITY ROOM	SD1	12"	600	1	293	420	542	90.3
SGRD15	DRY GOODS	SD1	12"	600	1	298	521	567	94.5
SGRD16	DRY GOODS	SD1	12"	600	1	326	527	573	95.5
Total				6150		5497	6064	6145	99.92%

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: FAN - Exhaust

Asset: EF1 AREA:MOP SINK

Unit Data		
	Design	**Actual**
MFG	ACUREX	BROAN
Model Num	XCR-B80	NA
Serial Num	-	NA
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	NA
Motor Rpm	-	NA
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.3
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	75	76
Fan RPM	885	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
RL Voltage	-	119V
RL Amperage	-	0.20

Completed By: Jacob Davidson on 12/13/2023

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: FAN - Exhaust

Asset: PRV1 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XRED-090-VG	DR12HFA
Serial Num	-	5905504
Type	-	DOWNBLAST
Configuration	-	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	1800
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	2.9
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	375	368
Fan RPM	-	947
Fan Rotation	-	CCW
Motor RPM	-	947
System SetPt	-	52P
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	-	0.22"
Fan Inlet SP	-	-0.22"
Fan Discharge SP	-	ATM

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Project:12-11-23 CULVERS OMAHA, NE

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	M.RESTROOM	EG1	8X8	150	1	242	199	158	105.3
EGRD2	W.RESTROOM	EG1	8X8	150	1	213	178	137	91.3
EGRD3	TOILET	EG1	8X8	75	1	108	91	73	97.3
Total				375		563	468	368	98.13%

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: FAN - Exhaust

Asset: PRV2 AREA:HD1

Unit Data		
	Design	**Actual**
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XCUE-140-VG	DU85HFA
Serial Num	-	5905504
Type	CENTIFUGAL	UPBLAST
Configuration	VERTICAL	CENTRIFUGAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	1500	1568
Fan RPM	1702	1122
Fan Rotation	-	CCW
Motor RPM	-	1122
System SetPt	-	56P
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	1.8"	0.80
Fan Inlet SP	-	-0.80"
Fan Discharge SP	-	ATM

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: FAN - Exhaust

Asset: PRV3 AREA:HD2

Unit Data		
	Design	**Actual**
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XCUE-140-VG	DU85HFA
Serial Num	-	5905504
Type	CENTRIFUGAL	UPBLAST
Configuration	VERTICAL	CENTRIFUGAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	1500	1571
Fan RPM	1349	1091
Fan Rotation	-	CCW
Motor RPM	-	1091
System SetPt	-	55P
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	1.0"	0.58"
Fan Inlet SP	-	-0.58"
Fan Discharge SP	-	ATM

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:GRILL

Unit Data		
	Design	**Actual**
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XGEP-64-S	3347 BD-2
Job / Serial Num	-	5905504
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	64"	66"
Hood Width	23"	33"

Test Data Exhaust		
	Design	**Actual**
Filter Type	GREASE GRABBER	BAFFLE
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	-	247
Filter2 FPM	-	240
Filter3 FPM	-	245
Filter4 FPM	-	238
Filter Ave FPM(corr)	-	242
CFM	1500	1568

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

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Project: 12-11-23 CULVERS OMAHA, NE

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:FRYER

Unit Data		
	Design	**Actual**
MFG	ACCUREX	CAPTIVE AIRE
Model Num	XXEP-83-S	3347 BD-2
Job / Serial Num	-	5905504
Type	TYPE I	TYPE I LOW PROXIMITY
Hood length	83"	84"
Hood Width	23"	33"

Test Data Exhaust		
	Design	**Actual**
Filter Type	XTRACTOR	BAFFLE
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	-	193
Filter2 FPM	-	199
Filter3 FPM	-	203
Filter4 FPM	-	196
Filter5 FPM	-	179
Filter Ave FPM(corr)	-	194
CFM	1500	1571

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

Completed By: Jacob Davidson on 12/11/2023