

**Report By:**

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



**Report: Final Tab Report \_Test  
Function: Test, Adjust, & Balance  
Date: 8/17/2022**

**PROJECT  
07-11 CULVERS - FULSHEAR, TX**

6677 FLEWELLEN WAY

FULSHEAR, TX

**Client**

Accurex  
400 Ross Ave  
Schofield, WI 54476

# National TAB

Project: 07-11 CULVERS - FULSHEAR, TX

## Table Of Contents

Section	Page #
AHU/RTU	3

# National TAB

Project: 07-11 CULVERS - FULSHEAR, TX

System/Unit: AHU/RTU



Comfort. Under control.

Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	5622C08920
Model Num	LGH-240-H4B	LGH240H4BS4Y
Type	-	RTU
Configuration	-	VERTICAL DISCHARGE
Num OA Filters 1	-	3
OA Filter Size 1	-	16x24
Num Final Filter 1	-	6
Final Filter Size 1	-	24x24x2

Motor Data		
	Design	Actual
Motor MFG	-	US MOTORS
Frame	-	184TZ
Horsepower	-	5
Motor Rpm	-	1765
Phase	3	3
Rated Voltage	208/230	208
Rated Amperage	-	13.8

Drive Data		
	Design	Actual
Motor Sheave Size	-	1VP50
Motor Bore Size	-	1 1/8"
Motor Sheave SetPt	-	1.0 TURN OPEN
Fan Sheave Size	-	BK100
Fan Sheave Bore	-	1 3/16"
Belt CL Distance	-	20 1/2"
Num of Belts	-	1
Belt Size	-	BX61
Belt Alignment	-	CORRECT

Test Data		
	Design	Actual
SF CFM	6150	5908
SF RPM	-	870
RA CFM	4400	4119
OA CFM	1750	1789
RL Voltage	-	207/209/210
RL Amperage	-	9.7/9.6/9.9
SF Rotation	-	CCW
RA Damper Position	-	66%
Min OA Damper Position	-	34%
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.76"
Fan Suction SP	-	-1.02"
Fan Discharge SP	-	0.51"
Total ESP	-	1.27"
Fan Total SP	-	1.53"

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

Completed By: Dan Hertenstein

Notes:

# National TAB

Project:07-11 CULVERS - FULSHEAR, TX

## AHU/RTU



Comfort. Under control.

### Diffuser Supply (GRD)

#### RTU1/DINING

Asset							
Asset Name	Location	Type	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	MAIN ENTRY	SD4	150	192	202	143	95.3
SGRD2	MENS RR	SD4	150	252	259	158	105.3
SGRD3	WOMENS RR	SD4	150	228	244	157	104.7
SGRD4	HALL	SD1	450	510	537	439	97.6
SGRD5	DINING	SD1	150	237	255	152	101.3
SGRD6	DINING	SD1	150	139	140	143	95.3
SGRD7	DINING	SD1	150	155	166	140	93.3
SGRD8	DINING	SD1	150	140	147	137	91.3
SGRD9	DINING	SD1	150	152	160	162	108.0
SGRD10	DINING	SD1	150	102	108	138	92.0
SGRD11	DINING	SD1	150	155	164	160	106.7
SGRD12	DINING	SD1	150	114	119	136	90.7
SGRD13	DINING	SD1	150	43	45	137	91.3
SGRD14	DRINKS & CONDIMENT S	SD1	300	253	275	305	101.7
SGRD15	SIDE ENTRY	SD1	150	249	258	157	104.7
SGRD16	CUSTOMER ORDER AREA	SD1	450	327	339	411	91.3
SGRD17	DINING	SD1	150	192	204	153	102.0
SGRD18	DINING	SD1	150	215	223	148	98.7
SGRD19	DINING	SD1	150	141	143	139	92.7
SGRD20	DINING	SD1	150	188	197	157	104.7
SGRD21	DINING	SD1	150	179	188	160	106.7
SGRD22	DINING	SD1	150	114	120	137	91.3
SGRD23	CUSTOMER SERVICE	SD1	350	328	347	322	92.0
SGRD24	CUSTOMER SERVICE	SD1	350	392	408	319	91.1
SGRD25	CUSTOMER SERVICE	SD1	350	137	144	328	93.7
SGRD26	CUSTOMER SERVICE	SD1	350	215	223	320	91.4
SGRD27	DRIVE THRU	SD1	500	256	267	461	92.2
SGRD28	OFFICE	SD1	200	176	182	189	94.5

**RTU1/DINING**

Asset							
Asset Name	Location	Type	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	MAIN ENTRY	SD4	150	192	202	143	95.3
SGRD2	MENS RR	SD4	150	252	259	158	105.3
SGRD3	WOMENS RR	SD4	150	228	244	157	104.7
SGRD4	HALL	SD1	450	510	537	439	97.6
SGRD5	DINING	SD1	150	237	255	152	101.3
SGRD6	DINING	SD1	150	139	140	143	95.3
SGRD7	DINING	SD1	150	155	166	140	93.3
SGRD8	DINING	SD1	150	140	147	137	91.3
SGRD9	DINING	SD1	150	152	160	162	108.0
SGRD10	DINING	SD1	150	102	108	138	92.0
SGRD11	DINING	SD1	150	155	164	160	106.7
SGRD12	DINING	SD1	150	114	119	136	90.7
SGRD13	DINING	SD1	150	43	45	137	91.3
SGRD14	DRINKS & CONDIMENT S	SD1	300	253	275	305	101.7
SGRD15	SIDE ENTRY	SD1	150	249	258	157	104.7
SGRD16	CUSTOMER ORDER AREA	SD1	450	327	339	411	91.3
SGRD17	DINING	SD1	150	192	204	153	102.0
SGRD18	DINING	SD1	150	215	223	148	98.7
SGRD19	DINING	SD1	150	141	143	139	92.7
SGRD20	DINING	SD1	150	188	197	157	104.7
SGRD21	DINING	SD1	150	179	188	160	106.7
SGRD22	DINING	SD1	150	114	120	137	91.3
SGRD23	CUSTOMER SERVICE	SD1	350	328	347	322	92.0
SGRD24	CUSTOMER SERVICE	SD1	350	392	408	319	91.1
SGRD25	CUSTOMER SERVICE	SD1	350	137	144	328	93.7
SGRD26	CUSTOMER SERVICE	SD1	350	215	223	320	91.4
SGRD27	DRIVE THRU	SD1	500	256	267	461	92.2
SGRD28	OFFICE	SD1	200	176	182	189	94.5

**Diffuser Supply (GRD)**

**RTU1/DINING**

<b>Asset</b>							
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>DESIGN CFM</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
SGRD1	MAIN ENTRY	SD4	150	192	202	143	95.3
SGRD2	MENS RR	SD4	150	252	259	158	105.3
SGRD3	WOMENS RR	SD4	150	228	244	157	104.7
SGRD4	HALL	SD1	450	510	537	439	97.6
SGRD5	DINING	SD1	150	237	255	152	101.3
SGRD6	DINING	SD1	150	139	140	143	95.3
SGRD7	DINING	SD1	150	155	166	140	93.3
SGRD8	DINING	SD1	150	140	147	137	91.3
SGRD9	DINING	SD1	150	152	160	162	108.0
SGRD10	DINING	SD1	150	102	108	138	92.0
SGRD11	DINING	SD1	150	155	164	160	106.7
SGRD12	DINING	SD1	150	114	119	136	90.7
SGRD13	DINING	SD1	150	43	45	137	91.3
SGRD14	DRINKS & CONDIMENT S	SD1	300	253	275	305	101.7
SGRD15	SIDE ENTRY	SD1	150	249	258	157	104.7
SGRD16	CUSTOMER ORDER AREA	SD1	450	327	339	411	91.3
SGRD17	DINING	SD1	150	192	204	153	102.0
SGRD18	DINING	SD1	150	215	223	148	98.7
SGRD19	DINING	SD1	150	141	143	139	92.7
SGRD20	DINING	SD1	150	188	197	157	104.7
SGRD21	DINING	SD1	150	179	188	160	106.7
SGRD22	DINING	SD1	150	114	120	137	91.3
SGRD23	CUSTOMER SERVICE	SD1	350	328	347	322	92.0
SGRD24	CUSTOMER SERVICE	SD1	350	392	408	319	91.1
SGRD25	CUSTOMER SERVICE	SD1	350	137	144	328	93.7
SGRD26	CUSTOMER SERVICE	SD1	350	215	223	320	91.4
SGRD27	DRIVE THRU	SD1	500	256	267	461	92.2
SGRD28	OFFICE	SD1	200	176	182	189	94.5

**RTU1/DINING**

<b>Asset</b>							
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>DESIGN CFM</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
SGRD1	MAIN ENTRY	SD4	150	192	202	143	95.3
SGRD2	MENS RR	SD4	150	252	259	158	105.3
SGRD3	WOMENS RR	SD4	150	228	244	157	104.7
SGRD4	HALL	SD1	450	510	537	439	97.6
SGRD5	DINING	SD1	150	237	255	152	101.3
SGRD6	DINING	SD1	150	139	140	143	95.3
SGRD7	DINING	SD1	150	155	166	140	93.3
SGRD8	DINING	SD1	150	140	147	137	91.3
SGRD9	DINING	SD1	150	152	160	162	108.0
SGRD10	DINING	SD1	150	102	108	138	92.0
SGRD11	DINING	SD1	150	155	164	160	106.7
SGRD12	DINING	SD1	150	114	119	136	90.7
SGRD13	DINING	SD1	150	43	45	137	91.3
SGRD14	DRINKS & CONDIMENT S	SD1	300	253	275	305	101.7
SGRD15	SIDE ENTRY	SD1	150	249	258	157	104.7
SGRD16	CUSTOMER ORDER AREA	SD1	450	327	339	411	91.3
SGRD17	DINING	SD1	150	192	204	153	102.0
SGRD18	DINING	SD1	150	215	223	148	98.7
SGRD19	DINING	SD1	150	141	143	139	92.7
SGRD20	DINING	SD1	150	188	197	157	104.7
SGRD21	DINING	SD1	150	179	188	160	106.7
SGRD22	DINING	SD1	150	114	120	137	91.3
SGRD23	CUSTOMER SERVICE	SD1	350	328	347	322	92.0
SGRD24	CUSTOMER SERVICE	SD1	350	392	408	319	91.1
SGRD25	CUSTOMER SERVICE	SD1	350	137	144	328	93.7
SGRD26	CUSTOMER SERVICE	SD1	350	215	223	320	91.4
SGRD27	DRIVE THRU	SD1	500	256	267	461	92.2
SGRD28	OFFICE	SD1	200	176	182	189	94.5

Completed By: Dan Hertenstein on

# National TAB

Project: 07-11 CULVERS - FULSHEAR, TX

System/Unit: AHU/RTU



Comfort. Under control.

Asset: RTU2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	LENNOX
Serial Num	-	5622C08912
Model Num	LGH-240-H4B	LGH240H4BS4Y
Type	-	RTU
Configuration	-	VERTICAL DISCHARGE
Num OA Filters 1	-	3
OA Filter Size 1	-	16x24
Num Final Filter 1	-	6
Final Filter Size 1	-	24x24x2

Motor Data		
	Design	Actual
Motor MFG	-	US MOTORS
Frame	-	184TZ
Horsepower	-	5
Motor Rpm	-	1765
Phase	3	3
Rated Voltage	208/230	208
Rated Amperage	-	13.8

Drive Data		
	Design	Actual
Motor Sheave Size	-	1VP50
Motor Bore Size	-	1 1/8"
Motor Sheave SetPt	-	1.0 TURN OPEN
Fan Sheave Size	-	BK100
Fan Sheave Bore	-	1 3/16"
Belt CL Distance	-	20 1/2"
Num of Belts	-	1
Belt Size	-	BX61
Belt Alignment	-	CORRECT

Test Data		
	Design	Actual
SF CFM	6225	5849
SF RPM	-	871
RA CFM	4525	4102
OA CFM	1700	1747
RL Voltage	-	209/210/211
RL Amperage	-	9.0/9.0/9.3
SF Rotation	-	CCW
RA Damper Position	-	68%
Min OA Damper Position	-	32%
Min OA Damper Type	-	OPPOSED BLADE

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.82"
Fan Suction SP	-	-1.09"
Fan Discharge SP	-	0.53"
Total ESP	-	1.35"
Fan Total SP	-	1.62"

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

Completed By: Wesley John

Notes:

# National TAB

Project:07-11 CULVERS - FULSHEAR, TX

## AHU/RTU



Comfort. Under control.

### Diffuser Supply (GRD)

#### RTU2/KITCHEN

Asset							
Asset Name	Location	Type	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	SUNDAE SERVICE	SD1	600	421	450	572	95.3
SGRD2	SUNDAE SERVICE	SD1	600	399	453	556	92.7
SGRD3	COOKLINE	SD5	275	246	279	269	97.8
SGRD4	COOKLINE	SD5	250	146	154	234	93.6
SGRD5	FOOD PREP	SD5	400	421	449	387	96.8
SGRD6	FOOD PREP	SD5	400	147	161	381	95.3
SGRD7	COOKLINE	SD5	375	72	80	348	92.8
SGRD8	COOKLINE	SD5	200	546	583	188	94.0
SGRD9	FOOD PREP	SD5	350	508	546	342	97.7
SGRD10	DISHWASHING	SD5	350	684	735	330	94.3
SGRD11	DISHWASHING	SD5	350	413	443	329	94.0
SGRD12	EMPLOYEE RR	SD4	75	90	101	72	96.0
SGRD13	DRY GOODS	SD1	600	241	261	549	91.5
SGRD14	DRY GOODS	SD1	200	332	373	189	94.5
SGRD15	DRY GOODS	SD1	600	381	426	556	92.7
SGRD16	UTILITY ROOM	SD1	600	302	385	547	91.2

Completed By: Brianna Biggs on