Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/12/2026

Completed By: National TAB

PROJECT

03-09-26 Culvers - Brooklyn, OH

5080 Tiedeman Rd

Brooklyn, OH 44144

Client

Accurex

PO Box 410

Schofield, WI 54476

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

Table Of Contents

Project Summary

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) w/ Diffusers
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. Any EF's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles
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

- PRV-1 missing a backdraft damper
- PRV-2 & PRV-3 missing grease cups
- RTU-1 & RTU-2 dirty filters
- RTU-1 & RTU-2 missing occupancy wiring
- RTU-1-16 missing damper
- RTU-2-12 missing damper

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name : PRV-1 missing a backdraft damper

Description : The backdraft damper was not found at the store. Recommend installing one and ensuring it fully opens to not impact airflow.

Created By : National TAB

Assigned To : National TAB - Brianna Biggs

Status : Open

Priority : Low

Asset Tag :

Originated Date : 03/11/2026 - Aaron Cosby - National TAB

Project Issue File Details

03/11/2026

03/11/2026

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name : PRV-2 & PRV-3 missing grease cups

Description : Grease cups were not shipped with the units. Recommend requesting them from Accurex to prevent grease buildup on roof

Created By : National TAB

Assigned To : National TAB - Brianna Biggs

Status : Open

Priority : Low

Asset Tag :

Originated Date : 03/11/2026 - Aaron Cosby - National TAB

Project Issue File Details

03/11/2026

03/11/2026

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name : RTU-1 & RTU-2 dirty filters

Description : Filters were not changed after construction. Recommend replacing (12x 24''X24''X2'')

Created By : National TAB

Assigned To : National TAB - Brianna Biggs

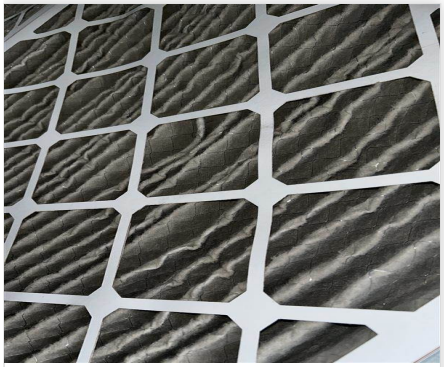
Status : Open

Priority : Medium

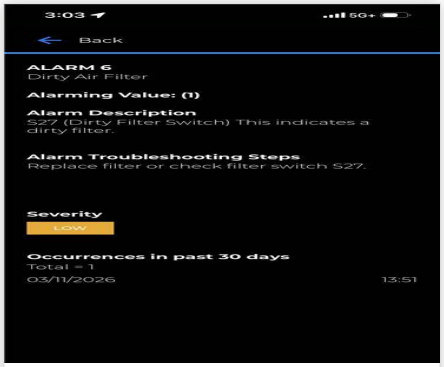
Asset Tag :

Originated Date : 03/11/2026 - Aaron Cosby - National TAB

Project Issue File Details



03/11/2026



03/11/2026

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Project Issue Response Details

- **03/12/2026 National TAB - Aaron Cosby**
  - Filters will be replaced 3/16/26 or 3/17/26

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name : RTU-1 & RTU-2 missing occupancy wiring

Description : Both RTUs need thermostat wire run from OCP on each RTU to their respective Ec terminal. Without it, economizing will be disrupted and Humiditrol reheat will not operate. This will cause negative building pressure and compromise the unit's ability to remove moisture from the air. A jumper was temporarily installed during balancing

Created By : National TAB

Assigned To : National TAB - Brianna Biggs

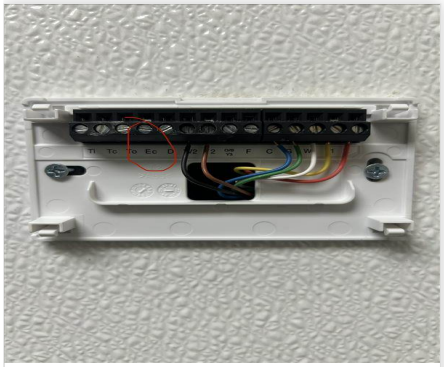
Status : Open

Priority : Medium

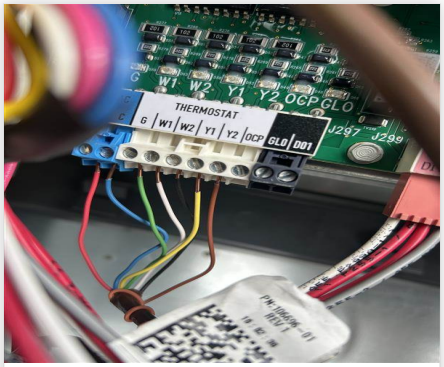
Asset Tag :

Originated Date : 03/11/2026 - Aaron Cosby - National TAB

Project Issue File Details



03/11/2026



03/11/2026

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name :	RTU-1-16 missing damper		
Description :	The diffuser is producing 223/150 cfm and cannot be controlled		
Created By :	National TAB	**Assigned To :**	National TAB - Brianna Biggs
Status :	Open		
Priority :	High	**Asset Tag :**	
Originated Date :	03/12/2026 - Aaron Cosby - National TAB		

03-09-26 Culvers - Brooklyn, OH

Project Issue Information

Issue Name :	RTU-2-12 missing damper		
Description :	The diffuser is producing 661/350 cfm and cannot be manipulated.		
Created By :	National TAB	**Assigned To :**	National TAB - Brianna Biggs
Status :	Open		
Priority :	High	**Asset Tag :**	
Originated Date :	03/12/2026 - Aaron Cosby - National TAB		

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	5990	4400	4158	1750	1832	28.5%	30.6%						
RTU-2	KITCHEN	6150	6610	4450	4829	1700	1781	27.6%	26.9%						
PRV-2	KITCHEN HD											1500	1542		
PRV-3	KITCHEN HD											1500	1637		
PRV-1	RESTROOM													375	352
EF-1	MOP ROOM													75	68
TOTALS		12300	12600	8850	8987	3450	3613			0	0	3000	3179	450	420

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3613
TOTAL EXHAUST	3450	3599
NET AIRFLOW	0	14

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0095
SIDE	0.0065
REAR	0.0058
AVERAGE	**0.0073**

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

- STEP 1: INITIAL WALKTHROUGH
- STEP 2: UNIT DATA AND EVAL
- STEP 3: TEST, ADJUST AND BALANCE
- STEP 4: FINAL TESTS
- STEP 5: FINAL DOCUMENTATION

03-09-26 Culvers - Brooklyn, OH

CheckList Information

Name :	STEP 1: INITIAL WALKTHROUGH	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/10/2026 - Natasha Louw - National TAB		
Completed Date :	03/11/2026 - Aaron Cosby - 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:

YES

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CheckList Information

Name :	STEP 2: UNIT DATA AND EVAL	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/10/2026 - Natasha Louw - National TAB		
Completed Date :	03/12/2026 - Aaron Cosby - 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.)	No
Comment: Temporary jumper used during TAB. MC set to run the wires	
Motors are all operating below the FLA rating?	Yes
Comment:	

Are belts tight?

Comment: YES

If direct drive unit is the speed controller working.

Comment: YES

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: YES	
Grease cup installed on hood fan?	No
Comment: PRV-1 & PRV-2 ARE MISSING GREASE CUPS	
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?	No

Comment:

BACK DRAFT DAMPER NOT INSTALLED

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?	N/A

Comment:

DOCUMENTATION

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

Comment:

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CheckList Information

Name :	STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/10/2026 - Natasha Louw - National TAB		
Completed Date :	03/11/2026 - Aaron Cosby - 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:

NA

03-09-26 Culvers - Brooklyn, OH

CheckList Information

Name :	STEP 4: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/10/2026 - Natasha Louw - National TAB		
Completed Date :	03/11/2026 - Aaron Cosby - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

HD-1 HD-2

List smoke candle type used

Comment:

45 SEC SMOKE EMITTER

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	03/11/2026

Comment:

TAB tech name / Firm

Comment:

AARON COSBY / NTAB

Site super name / Firm

Comment:

ALBERT / NA

Owner representative name / Firm (if Applicable)

Comment:

NA

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

Comment:

0.0073''

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	Yes

Comment:

Parameter 78 set to 0	Yes

Comment:

Parameter 105 set to 6	Yes

Comment:	
Parameter 156 set to 70 (Dining unit only)	Yes
Comment:	
Parameter 156 set to 65 (Kitchen Unit Only)	Yes
Comment:	
Parameter 170 set to 75 (Dining Unit Only)	Yes
Comment:	
Parameter 170 set to 70 (Kitchen Unit Only)	Yes
Comment:	
Parameter 131 set to the same % as OA minimum position?	Yes
Comment:	
Parameter 117 set to the same % as OA minimum position?	Yes
Comment:	

03-09-26 Culvers - Brooklyn, OH

CheckList Information

Name :	STEP 5: FINAL DOCUMENTATION	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/10/2026 - Natasha Louw - National TAB		
Completed Date :	03/11/2026 - Aaron Cosby - National TAB		

CheckList Item Details

FINAL DOCUMENTATION

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

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	ACCUREX	LENNOX
Serial Num	-	5625L03497
Model Num	XRT-70-15L-G-G0	LGT240H5MS1Y
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	25”X13”
Num Final Filter 1	-	6
Final Filter Size 1	-	24”X24”X2”

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	184TZ
Horsepower	5.0	5.0
Motor Rpm	1800	1765
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	13.0

Drive Data	
	Actual
Motor Sheave Size	4.125”
Motor Bore Size	1”
Motor Sheave SetPt	3 TURNS OUT
Fan Sheave Size	8.125”
Fan Sheave Bore	1”
Belt CL Distance	20”
Num of Belts	1
Belt Size	BX61
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	6150	5990
SF RPM	2503	979
RA CFM	4400	4158
OA CFM	1750	1832
RL Voltage	-	214/215/216
RL Amperage	-	12.18 VFD
SF Rotation	-	CCW
SF System SetPt	-	74 HZ
Min OA Damper Position	-	42%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	10 mA

Performance Data	
	Actual
MA Plenum SP	-0.47”
Fan Suction SP	-1.36”
Fan Discharge SP	0.66”
Total ESP	1.13"
Fan Total SP	2.02"

General	
	Actual
Fan Rotation Correct	PASS
Unit Filters Clean	FAIL
Condensate Drain Installed	PASS

Completed By: Aaron Cosby on 03/12/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project:03-09-26 Culvers - Brooklyn, OH

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRANCE	SD-3	8"	150	1	134	134	139	92.7
SGRD2	RESTROOM	SD-4	8"	150	1	96	96	142	94.7
SGRD3	RESTROOM	SD-4	8"	150	1	92	92	145	96.7
SGRD4	DINING	SD-1	12"	450	1	269	269	409	90.9
SGRD5	DINING	SD-1	8"	150	1	164	164	148	98.7
SGRD6	DINING	SD-1	8"	150	1	177	177	146	97.3
SGRD7	DINING	SD-1	8"	150	1	147	147	152	101.3
SGRD8	DINING	SD-1	8"	150	1	89	89	151	100.7
SGRD9	DINING	SD-1	8"	150	1	117	117	163	108.7
SGRD10	DINING	SD-1	8"	150	1	129	129	144	96.0
SGRD11	DINING	SD-1	8"	150	1	135	135	138	92.0
SGRD12	DINING	SD-1	8"	150	1	119	119	156	104.0
SGRD13	DINING	SD-1	8"	150	1	185	185	147	98.0
SGRD14	DINING	SD-1	8"	150	1	206	206	143	95.3
SGRD15	DINING	SD-1	8"	150	1	123	123	149	99.3
SGRD16	DINING	SD-1	8"	150	1	104	104	233	155.3
SGRD17	DINING	SD-1	8"	150	1	156	156	155	103.3
SGRD18	DINING	SD-1	8"	150	1	129	129	146	97.3
SGRD19	DINING	SD-1	8"	150	1	143	143	143	95.3
SGRD20	DINING	SD-1	10"	300	1	95	95	289	96.3
SGRD21	DINING	SD-1	8"	150	1	228	228	141	94.0
SGRD22	DINING	SD-1	12"	450	1	170	170	422	93.8
SGRD23	SERVICE AREA	SD-1	10"	350	1	253	253	359	102.6
SGRD24	SERVICE AREA	SD-1	10"	350	1	240	240	325	92.9
SGRD25	SERVICE AREA	SD-1	10"	350	1	199	199	321	91.7
SGRD26	SERVICE AREA	SD-1	10"	350	1	188	188	318	90.9
SGRD27	DRIVE-TRHU	SD-1	12"	500	1	288	288	467	93.4
SGRD28	OFFICE	SD-1	8"	200	1	128	128	199	99.5
Total				6150		4503	4503	5990	97.4%

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	ACCUREX	LENNOX
Serial Num	-	5625L03496
Model Num	XRT-70-15L-G-G0	LGT240H5MS1Y
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	25"X13"
Num Final Filter 1	-	6
Final Filter Size 1	-	24"X24"X2"

Motor Data		
	Design	**Actual**
Motor MFG	-	US MOTORS
Frame	-	184TZ
Horsepower	5.0	5.0
Motor Rpm	1800	1765
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	13.0

Drive Data	
	Actual
Motor Sheave Size	4.125"
Motor Bore Size	1"
Motor Sheave SetPt	3 TURNS OUT
Fan Sheave Size	8.125"
Fan Sheave Bore	1"
Belt CL Distance	20"
Num of Belts	1
Belt Size	BX61
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	6150	6610
SF RPM	2503	846
RA CFM	4450	4829
OA CFM	1700	1781
RL Voltage	-	215/213/214
RL Amperage	-	10.59 VFD
SF Rotation	-	CCW
SF System SetPt	-	64 HZ
Min OA Damper Position	-	38%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	10 mA

Performance Data	
	Actual
MA Plenum SP	-0.35”
Fan Suction SP	-0.84”
Fan Discharge SP	0.52”
Total ESP	0.87"
Fan Total SP	1.36"

General	
	Actual
Fan Rotation Correct	GOOD
Unit Filters Clean	FAIL
Condensate Drain Installed	GOOD

Completed By: Aaron Cosby on 03/12/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project:03-09-26 Culvers - Brooklyn, OH

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	DRIVE-THRU	SD-1	12"	600	1	534	534	574	95.7
SGRD2	DRIVE-THRU	SD-1	12"	600	1	493	493	589	98.2
SGRD3	KITCHEN	SD-5	8"	200	1	204	204	216	108.0
SGRD4	KITCHEN	SD-5	12"	375	1	783	783	364	97.1
SGRD5	KITCHEN	SD-5	12"	400	1	371	371	408	102.0
SGRD6	KITCHEN	SD-5	12"	400	1	397	397	412	103.0
SGRD7	KITCHEN	SD-5	10"	250	1	344	344	253	101.2
SGRD8	KITCHEN	SD-5	10"	275	1	433	433	282	102.5
SGRD9	KITCHEN	SD-5	8"	125	1	266	266	130	104.0
SGRD10	RESTROOM	SD-1	6"	75	1	128	128	68	90.7
SGRD11	KITCHEN	SD-5	12"	350	1	593	593	367	104.9
SGRD12	KITCHEN	SD-5	12"	350	1	436	436	661	188.9
SGRD13	KITCHEN	SD-5	12"	350	1	520	520	371	106.0
SGRD14	DRY GOODS	SD-1	12"	600	1	457	457	633	105.5
SGRD15	DRY GOODS	SD-1	12"	600	1	521	521	627	104.5
SGRD16	UTILITY ROOM	SD-1	12"	600	1	585	585	655	109.2
Total				6150		7065	7065	6610	107.48%

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: FAN - Exhaust

Asset: EF1 AREA:MOP ROOM

Unit Data		
	Design	**Actual**
MFG	ACCUREX	GREENHECK
Model Num	XCR-B80	SP-B80
Serial Num	-	28149193
Type	CEILING	CEILING

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Horsepower	0	NL
Motor Rpm	-	900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.16

Test Data		
	Design	**Actual**
CFM	75	68
Fan RPM	881	900
System SetPt	-	MAX
RL Voltage	-	115
RL Amperage	-	0.1
Fan Inlet SP	-	NA
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project:03-09-26 Culvers - Brooklyn, OH

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/MOP ROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	MOP ROOM	EF-1A	6"	75	1	68	68	68	90.7
Total				75		68	68	68	90.67%

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: FAN - Exhaust

Asset: PRV1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED-090-VG	XRED-090-VG
Serial Num	-	28153660
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	0.1	0.1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.38

Test Data		
	Design	**Actual**
CFM	375	352
Fan Rotation	-	CW
Motor RPM	-	1312
System SetPt	-	75%
RL Voltage	-	115
RL Amperage	-	1.2
Total ESP	0.50"	0.44”
Fan Inlet SP	-	-0.44”
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project:03-09-26 Culvers - Brooklyn, OH

FAN - Exhaust

Diffuser Ret/Exh (GRD)

PRV1/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	EG-1	8X8	150	1	232	162	145	96.7
EGRD2	RESTROOM	EG-1	8X8	150	1	212	155	135	90.0
EGRD3	RESTROOM	EG-1	8X8	75	1	91	71	72	96.0
Total				375		535	388	352	93.87%

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: FAN - Exhaust

Asset: PRV2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	281660118
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Horsepower	1.0	1.0
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5

Test Data		
	Design	**Actual**
CFM	1500	1542
Fan Rotation	-	CW
Motor RPM	-	1138
System SetPt	-	6.6 VDC
RL Voltage	-	115
RL Amperage	-	3.8
Total ESP	1.80"	0.41"
Fan Inlet SP	-	-0.41"
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: FAN - Exhaust

Asset: PRV3 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	281660119
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	1.0	1.0
Motor Rpm	-	1725
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5

Test Data		
	Design	**Actual**
CFM	1500	1637
Fan Rotation	-	CW
Motor RPM	-	1121
System SetPt	-	6.5 VDC
RL Voltage	-	115
RL Amperage	-	3.7
Total ESP	1.0"	0.45"
Fan Inlet SP	-	-0.45"
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEC-64-S	XXEC-64-S
Job / Serial Num	-	28157423
Type	TYPE 1 CANOPY	TYPE I LOW PROXIMITY
Hood length	64"	64"
Hood Width	30"	26"

Test Data Exhaust		
	Design	**Actual**
Filter Type	X-TRACTOR	X-TRACTOR
Filter Size 1	16X16	16"X16"
Filter Qty 1	4	4
Filter AK factor size 1	1.53	1.53
Filter Total AK Area	6.12	6.12
Filter1 FPM	-	278
Filter2 FPM	-	228
Filter3 FPM	-	239
Filter4 FPM	-	265
Filter Ave FPM(corr)	-	252
CFM	1500	1542

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026

National TAB

Project: 03-09-26 Culvers - Brooklyn, OH

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEC-83-S	XXEC-83-S
Job / Serial Num	-	28157422
Type	TYPE 1 CANOPY	TYPE I LOW PROXIMITY
Hood length	83"	83"
Hood Width	30"	26"

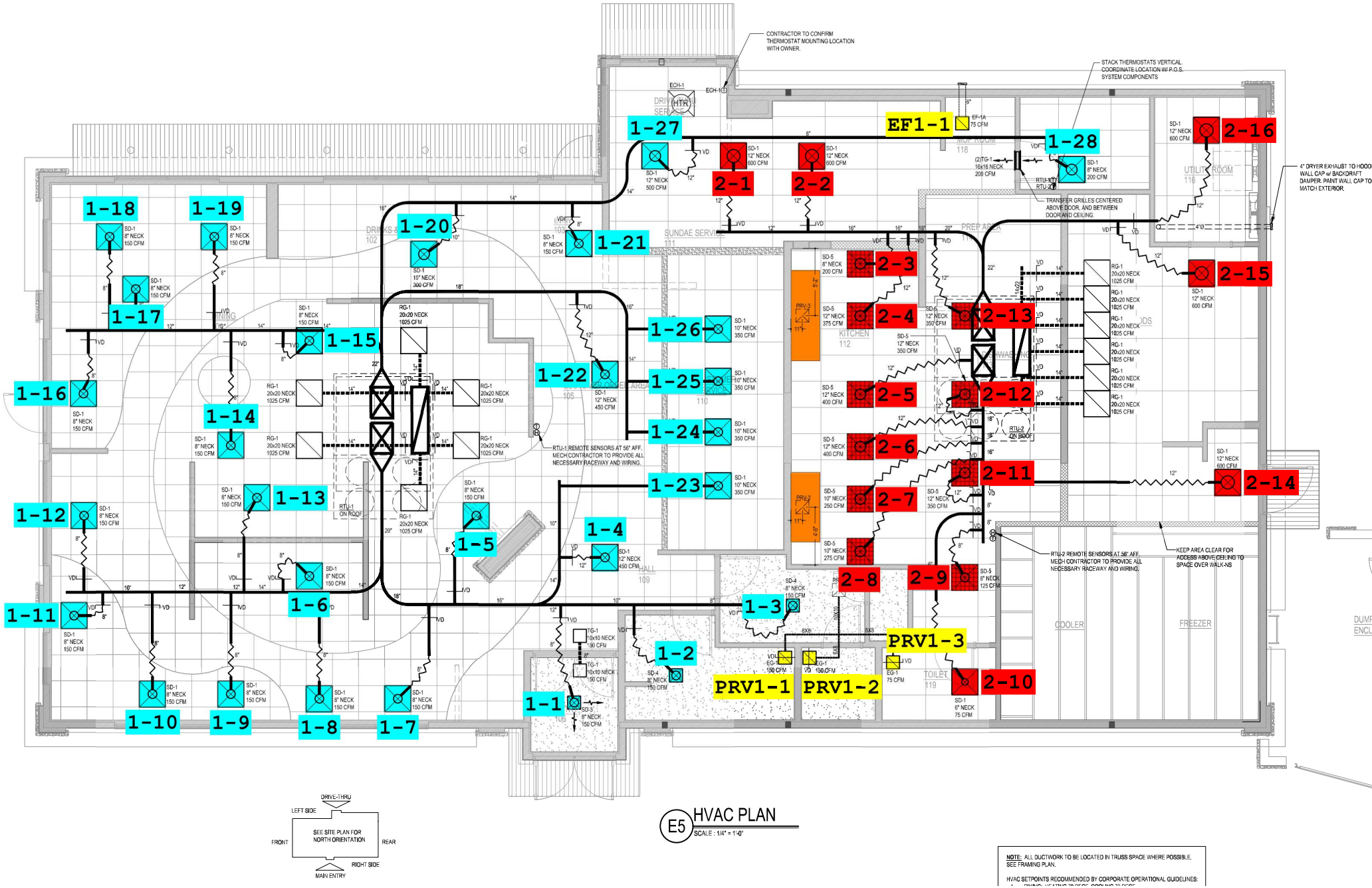
Test Data Exhaust		
	Design	**Actual**
Filter Type	X-TRACTOR	X-TRACTOR
Filter Size 1	16X16	16"X16"
Filter Qty 1	5	5
Filter AK factor size 1	1.53	1.53
Filter Total AK Area	7.65	7.65
Filter1 FPM	-	233
Filter2 FPM	-	214
Filter3 FPM	-	211
Filter4 FPM	-	180
Filter5 FPM	-	232
Filter Ave FPM(corr)	-	214
CFM	1500	1637

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Aaron Cosby on 03/11/2026

Unit Data - PHOTO LOG

03/11/2026



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: