

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 11/11/2025
Completed By: National TAB

PROJECT
11-03-25 CULVERS QUEEN CREEK, AZ

23651 S ELLSWORTH RD

QUEEN CREEK, AZ 85142

Client

Accurex
PO Box 410
Schofield, WI 54476

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

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National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ
Function: Test, Adjust, & Balance

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)

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.

Issue List

- RTU-2: KITCHEN DUCTWORK DEVIATES FROM DESIGN

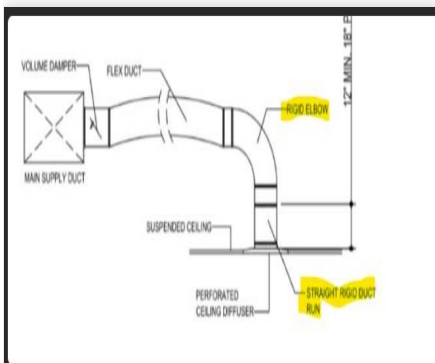


11-03-25 CULVERS QUEEN CREEK, AZ

Project Issue Information

Issue Name : RTU-2: KITCHEN DUCTWORK DEVIATES FROM DESIGN
Description : All diffusers are to have rigid 90 and rigid vertical duct at the connection to each diffuser. None of the diffusers are installed in this manner; flex is used instead. This can impact hood capture on cookline diffusers and may also contribute to airflow distribution. 3 supply diffusers on the RTU-2 are below design airflow with unit near FLA
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Medium **Asset Tag :** RTU1
Originated Date : 11/05/2025 - Christine Weale - National TAB

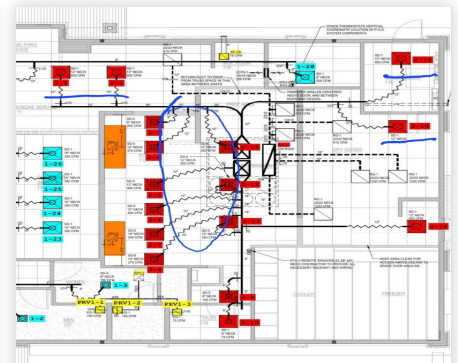
Project Issue File Details



11/05/2025



11/05/2025



11/11/2025

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	6147	4400	4235	1750	1912	28.5%	31.1%						
RTU-2	KITCHEN	6150	5832	4450	3952	1700	1880	27.6%	32.2%						
PRV-2	KITCHEN HD											1500	1388		
PRV-3	KITCHEN HD											1500	1408		
PRV-1	RESTROOM													375	400
EF-1	MOP ROOM													75	90
TOTALS		12300	11979	8850	8187	3450	3792			0	0	3000	2796	450	490

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3792
TOTAL EXHAUST	3450	3286
NET AIRFLOW	0	506

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.005
SIDE	0.003
REAR	0.002
AVERAGE	0.0033

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

- 01: RTU'S/AHU'S
- 02: EF'S
- 04: HOODS
- 05: FINAL TESTS



11-03-25 CULVERS QUEEN CREEK, AZ

CheckList Information

Name : 01: RTU'S/AHU'S **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 07/15/2025 - Tara Metcalf - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power? Pass

Comment:

All diffusers and grilles are installed and match design? Pass

Comment:

Economizers are assembled and functional? Pass

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D") N/A

Comment:

Motors are all operating below the FLA rating? Pass

Comment:

Are belts tight? N/A

Comment:

If direct drive unit is the speed controller working? Pass

Comment:

Is gas piping installed and valves turned on?

Pass

Comment:

Unit free of noticeable noise and vibration

Pass

Comment:

Final outside air damper position is marked with permanent marker?

Pass

Comment:



11-03-25 CULVERS QUEEN CREEK, AZ

CheckList Information

Name : 02: EF'S **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 07/15/2025 - Tara Metcalf - National TAB

CheckList Item Details

EF's

Rotation is correct? Pass

Comment:

Belts are tight? N/A

Comment:

Hinge kit installed on hood fans? Pass

Comment:

Lean any hood fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan? Pass

Comment:

Flex conduit is long enough so that fan can be completely tilted back? Pass

Comment:

There is no major leakage around base of fans? Pass

Comment:

Is the motor operating below the motor FLA rating? Pass

Comment:

For restroom fan(s) is the back draft damper installed if specified and can it fully open?

Comment:

Unit free of noticeable noise and vibration?

Pass

Comment:

For direct drive fans, mark the final setting on the speed controller with permanent marker

Pass

Comment:



11-03-25 CULVERS QUEEN CREEK, AZ

CheckList Information

Name : 04: HOODS **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 07/15/2025 - Tara Metcalf - National TAB

CheckList Item Details

HOODS

All hood filters installed and accounted for? Pass

Comment:

Hoods are wired and have power? Pass

Comment:

Hood is free of alarms? Pass

Comment:

Hood is free of damage? Pass

Comment:



11-03-25 CULVERS QUEEN CREEK, AZ

CheckList Information

Name : 05: FINAL TESTS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/15/2025 - Tara Metcalf - National TAB

Completed Date : 11/11/2025 - Christine Weale - National TAB

CheckList Item Details

FINAL CHECKS

Is space free of drafting? Pass

Comment:

Is space comfortable in all areas? Pass

Comment:

Is the space free of ventilation noise? Pass

Comment:

HOOD CAPTURE TEST

List kitchen equipment turned on for testing

Comment:

N/A

List smoke candle type used

Comment:

45s S102

Smoke test capture % - Perimeter of hood

Comment:

100

Smoke test capture % - Top of cooking surface

Comment:

100

WITNESS

Date test was completed

11/06/2025

Comment:

Andrew

TAB tech name / Firm

Comment:

Christine Weale, NTI

Site super name / Firm

Comment:

Will, Haworth Corp. Mechanical Foreman: Fabian, Tri-Mega 602-430-9332

Owner representative name / Firm (if Applicable)

Comment:

Corey

BUILDING PRESSURE

Building pressure at all doors:

Comment:

Front: 0.005 Side: 0.003 Rear: 0.002

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)

Pass

Comment:

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: AHU/RTU



Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	7486191
Model Num	ENLIGHT LGT	CAS-HVAC3-1.250-24-15T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	24X14
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO-WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

Test Data		
	Design	Actual
SF CFM	6150	5832
SF RPM	-	54 HZ
RA CFM	4450	3952
OA CFM	1700	1880
RL Voltage	-	158.0
RL Amperage	-	23.4
SF Rotation	-	CCW
SF System SetPt	-	54 HZ
RA Damper Position	-	2.0"
Min OA Damper Position	-	4.8V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NL

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.05"
Fan Suction SP	-	N/A
Fan Discharge SP	-	0.63"
Total ESP	0.75"	1.68"
Fan Total SP	-	N/A

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

Completed By: Christine Weale on 11/10/2025

Notes:
 [1] DUCTWORK DEVIATES FROM DESIGN. SOME LOW DIFFUSERS, UNABLE TO PUSH MORE AIR TO THOSE DIFFUSERS WITHOUT SACRFICING TOTAL SYSTEM PERFORMANCE. NOT ANTICIPATED TO CAUSE ANY ISSUE.

Written By: Michael McDonnell on 11/13/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

AHU/RTU



Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	SUNDAE SERVICE	SD-1	12"	600	1	454	545	545	90.8
SGRD2	SUNDAE SERVICE	SD1	12"	600	1	437	523	523	87.2
SGRD3	KITCHEN	SD-5	8"	200	1	200	222	222	111.0
SGRD4	KITCHEN	SD-5	12"	375	1	478	416	416	110.9
SGRD5	KITCHEN	SD-5	12"	400	1	249	402	402	100.5
SGRD6	KITCHEN	SD-5	12"	400	1	314	422	422	105.5
SGRD7	KITCHEN	SD-5	10"	250	1	370	261	261	104.4
SGRD8	KITCHEN	SD-5	10"	275	1	341	280	280	101.8
SGRD9	KITCHEN	SD-5	8"	350	1	280	362	362	103.4
SGRD10	KITCHEN	SD-1	6"	350	1	150	374	374	106.9
SGRD11	KITCHEN	SD-5	12"	350	1	502	346	346	98.9
SGRD12	KITCHEN	SD-5	12"	125	1	500	133	133	106.4
SGRD13	KITCHEN	SD-5	12"	75	1	509	74	74	98.7
SGRD14	DRY GOODS	SD-1	12"	600	1	415	620	620	103.3
SGRD15	DRY GOODS	SD-1	12"	600	1	365	476	476	79.3
SGRD16	UTILITY	SD-1	12"	600	1	295	375	375	62.5
Total				6150		5859	5831	5831	94.81%

Asset	Notes	Date	Written By
SGRD2	PUSHING MORE AIRFLOW TO THIS DIFFUSER WOULD NEGATIVELY IMPACT REST OF SYSTEM.	11/13/2025	Michael McDonnell
SGRD15	PUSHING MORE AIRFLOW TO THIS DIFFUSER WOULD NEGATIVELY IMPACT REST OF SYSTEM.	11/13/2025	Michael McDonnell
SGRD16	PUSHING MORE AIRFLOW TO THIS DIFFUSER WOULD NEGATIVELY IMPACT REST OF SYSTEM.	11/13/2025	Michael McDonnell

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	7486191
Model Num	ENLIGHT LGT	CAS-HVAC3-1.250-24-15T
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	24X14
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	TECO-WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	24.3

Test Data		
	Design	Actual
SF CFM	6150	6147
SF RPM	-	54 HZ
RA CFM	4400	4653
OA CFM	1750	1912
RL Voltage	-	158.0
RL Amperage	-	23.4
SF Rotation	-	CCW
SF System SetPt	-	54 HZ
RA Damper Position	-	2.0"
Min OA Damper Position	-	4.8V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.09"
Fan Suction SP	-	N/A
Fan Discharge SP	-	0.58"
Total ESP	0.75"	1.67"
Fan Total SP	-	N/A

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

Completed By: Christine Weale on 11/10/2025

Notes:
RTU1 ACTUALLY FEEDS KITCHEN, RTU2 SUPPLIES DINING.

Written By: Christine Weale on 11/11/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

AHU/RTU



Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	ENTRY	SD-3	8"	150	1	141	141	141	94.0
SGRD2	MENS RR	SD-4	8"	150	1	147	148	148	98.7
SGRD3	WOMENS RR	SD-4	8"	150	1	106	143	143	95.3
SGRD4	DINING	SD-1	12"	450	1	404	405	405	90.0
SGRD5	DINING	SD-1	8"	150	1	430	165	165	110.0
SGRD6	DINING	SD-1	8"	150	1	172	152	152	101.3
SGRD7	DINING	SD-1	8"	150	1	104	150	150	100.0
SGRD8	DINING	SD-1	8"	150	1	283	152	152	101.3
SGRD9	DINING	SD-1	8"	150	1	141	155	155	103.3
SGRD10	DINING	SD-1	8"	150	1	150	148	148	98.7
SGRD11	DINING	SD-1	8"	150	1	153	162	162	108.0
SGRD12	DINING	SD-1	8"	150	1	157	153	153	102.0
SGRD13	DINING	SD-1	8"	150	1	171	162	162	108.0
SGRD14	DINING	SD-1	8"	150	1	169	160	160	106.7
SGRD15	DINING	SD-1	8"	150	1	153	165	165	110.0
SGRD16	DINING	SD-1	8"	150	1	160	162	162	108.0
SGRD17	DINING	SD-1	8"	150	1	164	162	162	108.0
SGRD18	DINING	SD-1	8"	150	1	181	147	147	98.0
SGRD19	DINING	SD-1	8"	150	1	177	143	143	95.3
SGRD20	DINING	SD-1	10"	300	1	217	287	287	95.7
SGRD21	DINING	SD-1	8"	150	1	129	147	147	98.0
SGRD22	CUSTOMER ORDER	SD-1	12"	450	1	430	451	451	100.2
SGRD23	CUSTOMER SERVICE	SD-1	10"	350	1	319	343	343	98.0
SGRD24	CUSTOMER SERVICE	SD-1	10"	350	1	346	358	358	102.3
SGRD25	CUSTOMER SERVICE	SD-1	10"	350	1	351	372	372	106.3
SGRD26	CUSTOMER SERVICE	SD-1	10"	350	1	316	346	346	98.9
SGRD27	DRIVE-THRU	SD-1	12"	500	1	490	486	486	97.2
SGRD28	OFFICE	SD-1	8"	200	1	200	182	182	91.0
Total				6150		6361	6147	6147	99.95%

Completed By: Christine Weale on 11/10/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: FAN - Exhaust



Asset: EF1

AREA:MOP ROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	GREENHECK
Model Num	SP-B80	S33G182BB-22
Serial Num	-	27167232
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	75	90
Fan RPM	881	N/A
Fan Rotation	-	N/A
Motor RPM	-	N/A
System SetPt	-	9 - 10
RL Voltage	-	N/A
RL Amperage	-	N/A

Motor Data		
	Design	Actual
Motor MFG	-	GREENHECK
Frame	-	PH1
Horsepower	0	NL
Motor Rpm	-	900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.16
Service Factor	-	0.1

Completed By: Christine Weale on 11/11/2025

Notes:
SLIGHTLY ABOVE DESIGN DUE TO LACK OF ACCESS. NOT ANTICIPATED TO CAUSE ANY ISSUE.

Written By: Michael McDonnell on 11/13/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

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	-	27123096
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	25F
Horsepower	0.01	0.10
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.38
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	375	400
Fan RPM	1466	N/A
Fan Rotation	-	CW
Motor RPM	-	N/A
System SetPt	-	5
RL Voltage	-	N/A
RL Amperage	-	0.4
Total ESP	0.50"	0.11"
Fan Inlet SP	-	-0.11"
Fan Discharge SP	-	ATMS

Completed By: Christine Weale on 11/10/2025

National TAB
 Project:11-03-25 CULVERS QUEEN CREEK, AZ
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	MENS RR	EG1	8X8	150	1	270	154	154	102.7
EGRD2	WOMENS RR	EG1	8X8	150	1	337	176	164	109.3
EGRD3	EMPLOYEE RR	EG1	8X8	75	1	244	75	82	109.3
Total				375		851	405	400	106.67%

Completed By: Christine Weale on 11/10/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: FAN - Exhaust



Asset: PRV2

AREA: KITCHEN FRYER HD

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	27154635
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1388
Fan RPM	1725	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	5.7VDC
RL Voltage	-	126.8
RL Amperage	-	2.74
Total ESP	1.801"	0.32"
Fan Inlet SP	-	-0.32"
Fan Discharge SP	-	ATMS

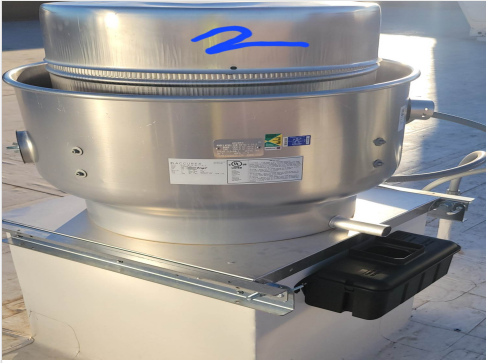
Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	25F
Horsepower	1.0	1.0
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	NL

Completed By: Christine Weale on 11/10/2025

Notes:
PRV-2 AND PRV-3 ARE SWAPPED ON THE ROOF. SAME MODEL FAN FOR BOTH HOODS.

Written By: Michael McDonnell on 11/13/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: FAN - Exhaust



Asset: PRV3

AREA: KITCHEN GRIDDLE HD

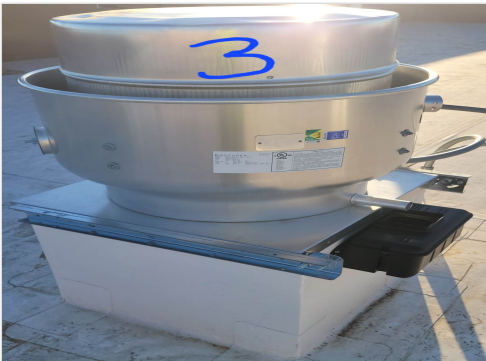
Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	27154693
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1408
Fan RPM	1349	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	6.2VDC
RL Voltage	-	125.0
RL Amperage	-	3.56
Total ESP	1.00"	0.46"
Fan Inlet SP	-	-0.46"
Fan Discharge SP	-	ATMS

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	25F
Horsepower	1.0	1.0
Motor Rpm	-	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	7.0
Service Factor	-	NL

Completed By: Christine Weale on 11/10/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA: KITCHEN GRIDDLE

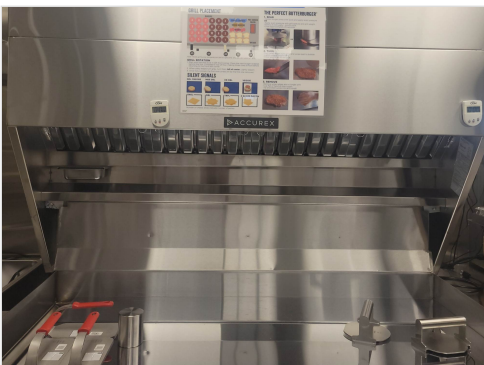
Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEP-64-S	XXEP-64-S
Job / Serial Num	-	27133771
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	64"	64"
Hood Width	23"	17"

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	X-TRACTOR
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	-	243
Filter2 FPM	-	222
Filter3 FPM	-	210
Filter4 FPM	-	245
Filter Ave FPM(corr)	-	230
CFM	1500	1408

Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Christine Weale on 11/10/2025

Unit Data - PHOTO LOG



11/11/2025

National TAB

Project: 11-03-25 CULVERS QUEEN CREEK, AZ

System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:FRYER HOOD

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83-S
Job / Serial Num	-	27133770
Type	TYPE I LOW PROXIMILTY	TYPE I LOW PROXIMITY
Hood length	83"	83"
Hood Width	23"	17"

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	X-TRACTOR
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	-	185
Filter2 FPM	-	175
Filter3 FPM	-	180
Filter4 FPM	-	180
Filter5 FPM	-	187
Filter Ave FPM(corr)	-	181.4
CFM	1500	1388

Cooking Equipment	
	Actual
Item 1	FRYERS

Completed By: Christine Weale on 11/10/2025

Unit Data - PHOTO LOG



11/11/2025

