

Report By:

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CINCINNATI, OH 45246

**NATIONAL**

**TAB**

Comfort. Under control.

**Report: FINAL TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 09/26/2022**

**PROJECT**  
**09-19 CULVERS - LOGANSPOORT, IN**

3919 EAST MARKET STREET

LOGANSPOORT, IN 46947

Client

Captive-Aire Region #60

# National TAB

Project: 09-19 CULVERS - LOGANSPOORT, IN

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## 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.



### 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	5975	4400	4217	1750	1758	28.5%	29.4%						
RTU-2	KITCHEN	6150	6063	4450	4283	1700	1780	27.6%	29.4%						
PRV 1	RESTROOM													375	368
PRV2	HD1 GRIDDLE											1500	1522		
PRV3	HD2 FRYER											1500	1555		
EF1A	MOP ROOM													75	71
<b>TOTALS</b>		12300	12038	8850	8500	3450	3538			0	0	3000	3077	450	439

**NET BUILDING AIRFLOW CALCULATION**

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3538
TOTAL EXHAUST	3450	3516
<b>NET AIRFLOW</b>	<b>0</b>	<b>22</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.004
SIDE	0.0003
REAR	-0.0009
<b>AVERAGE</b>	<b>0.0011</b>

**FINAL CHECKS**

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✔

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✔

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- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✔

NOTES:



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## 09-19 CULVERS - LOGANSPOORT, IN

### CheckList Information

**Name :** TECH - SITE PICTURES **Status :** NotSubmitted

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

### CheckList Item Details

#### STORE FRONT



FuseIT539fdea6630044f...

#### RTU-1



FuseIT07340f864ac244e...



FuseITb66dfb93f10d4cf...

RTU-2



FuseIT50dbbe795c50433...



FuseIT2640f0439d4d4af...

PRV-1



FuseITdaa175aa19c840f...

PRV-2



FuseITce4a399536df4d2...

PRV-3



FuseIT513eabac13634b6...

EF-A1



FuseIT60c5487a0cd64bf...



FuseITd5a9d639fef5475...

HOOD-1



FuseIT3bbdae6e077c40e...

HOOD-2



FuseITd4a36f7ecf9b438...

Notes/Comments :



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### 09-19 CULVERS - LOGANSPORT, IN

#### 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?	Diffuser 2-14 and PRV1-3 do not yet have diffusers/grills installed. (Resolved)
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?	THERMOSTATS INSTALLED BUT DO NOT HAVE POWER. (RESOLVED)
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

#### Notes/Comments :



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## 09-19 CULVERS - LOGANSPORT, IN

### CheckList Information

<b>Name :</b>	TECH - STEP 2: UNIT DATA AND EVAL	<b>Status :</b>	NotSubmitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	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?	DOAS unit
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.)	DOAS unit, OA dampers open when unit turns on.
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?	INSTALLED BUT TURNED OFF
Unit free of noticeable noise and vibration	YES

##### EF's

Rotation is correct?	YES
Belts are tight?	ALL DD
Grease cup installed on hood fan?	NO
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?	GOOD
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?	NO
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?	NO
Second stage Grease Grabber filters are installed on the griddle hood?	NO CAPTRATE SOLO
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

**Notes/Comments :**

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### 09-19 CULVERS - LOGANSPORT, IN

#### 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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## 09-19 CULVERS - LOGANSPORT, IN

### CheckList Information

<b>Name :</b>	TECH - STEP 4: FINAL TESTS	<b>Status :</b>	Submitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	National TAB		

### CheckList Item Details

#### FINAL TESTS

#### HOOD CAPTURE TEST

List equipment turned on for testing	NONE
List smoke candle type used	45 SECOND SMOKE BOMB
Smoke test capture - Perimeter of hood	YES
Smoke test capture - Top of cooking surface	YES

#### WITNESS

Date test was completed	09/22/2022
TAB tech name / Firm	JACK BAIN / NATIONAL TAB
Site super name / Firm	ERIC
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	0.0040,0.0003,-0.0009

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

**Notes/Comments :**

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Project: 09-19 CULVERS - LOGANSPO, IN

System/Unit: AHU/RTU



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Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	5375083
Model Num	LGH 180 H4B	CASRTU3-I.400-24-20T-DOAS
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16x25x2"
Num Final Filter 1	-	8
Final Filter Size 1	-	20x25x2"

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

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	6150	5975
SF RPM	-	1553
RA CFM	4400	4217
OA CFM	1750	1758
RL Voltage	-	188
RL Amperage	-	20.4
SF Rotation	-	CCW
Min OA Damper Position	-	OPEN
Min OA Damper Type	-	DOAS
OA Enthalpy Setpt	-	DOAS

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.24
Fan Suction SP	-	-2.28
Fan Discharge SP	-	0.35
Total ESP	-	1.59"
Fan Total SP	-	2.63"

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

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Project:09-19 CULVERS - LOGANSPO, IN

## AHU/RTU



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### Diffuser Supply (GRD)

#### RTU1/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	193	226	160	106.7
SGRD2	DINING	SD-4	8"	150	1	67	80	140	93.3
SGRD3	DINING	SD-4	8"	150	1	180	207	160	106.7
SGRD4	DINING	SD-1	12"	450	1	331	362	418	92.9
SGRD5	DINING	SD-1	8"	150	1	173	206	154	102.7
SGRD6	DINING	SD-1	8"	150	1	196	234	164	109.3
SGRD7	DINING	SD-1	8"	150	1	156	157	163	108.7
SGRD8	DINING	SD-1	8"	150	1	129	136	153	102.0
SGRD9	DINING	SD-1	8"	150	1	114	124	146	97.3
SGRD10	DINING	SD-1	8"	150	1	140	153	150	100.0
SGRD11	DINING	SD-1	8"	150	1	179	200	131	87.3
SGRD12	DINING	SD-1	8"	150	1	204	241	135	90.0
SGRD13	DINING	SD-1	8"	150	1	164	173	144	96.0
SGRD14	DINING	SD-1	8"	150	1	167	177	158	105.3
SGRD15	DINING	SD-1	8"	150	1	211	221	147	98.0
SGRD16	DINING	SD-1	8"	150	1	144	164	162	108.0
SGRD17	DINING	SD-1	8"	150	1	177	207	162	108.0
SGRD18	DINING	SD-1	8"	150	1	147	145	165	110.0
SGRD19	DINING	SD-1	8"	150	1	140	157	164	109.3
SGRD20	DRINKS	SD-1	8"	300	1	149	179	280	93.3
SGRD21	ENTRY	SD-1	8"	150	1	256	269	140	93.3
SGRD22	CUSTOMER SER.	SD-1	12"	450	1	384	434	412	91.6
SGRD23	CUSTOMER SER.	SD-1	10"	350	1	224	241	324	92.6
SGRD24	CUSTOMER SER.	SD-1	10"	350	1	185	195	325	92.9
SGRD25	CUSTOMER SER.	SD-1	10"	350	1	248	287	343	98.0
SGRD26	CUSTOMER SER.	SD-1	10"	350	1	228	236	321	91.7
SGRD27	SUNDAE SERV.	SD-1	12"	500	1	262	303	455	91.0
SGRD28	OFFICE	SD-1	10"	200	1	193	182	199	99.5

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Project: 09-19 CULVERS - LOGANSPO, IN

System/Unit: AHU/RTU



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Asset: RTU2

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVEAIRE
Serial Num	-	5375083
Model Num	LGH 210 H4B	CASRTU3-I.400-24-20T-DOAS
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16x25x2"
Num Final Filter 1	-	8
Final Filter Size 1	-	20x25x2"

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

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
SF CFM	6150	6063
SF RPM	-	1604
RA CFM	4450	4283
OA CFM	1700	1780
RL Voltage	-	203
RL Amperage	-	19.9
SF Rotation	-	CCW
Min OA Damper Position	-	OPEN
Min OA Damper Type	-	DOAS

Performance Data		
	Design	Actual
MA Plenum SP	-	-2.05
Fan Suction SP	-	-2.65
Fan Discharge SP	-	0.35
Total ESP	-	2.40"
Fan Total SP	-	3.00"

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

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Notes:

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Project:09-19 CULVERS - LOGANSPO, IN

## AHU/RTU



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### Diffuser Supply (GRD)

#### RTU2/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	TOILET	SD-1	6"	75	1	145	80	80	106.7
SGRD2	KITCHEN	SD-5	8"	125	1	173	129	129	103.2
SGRD3	KITCHEN	SD-5	10"	275	1	417	252	252	91.6
SGRD4	KITCHEN	SD-5	10"	250	1	262	260	260	104.0
SGRD5	KITCHEN	SD-5	12"	400	1	456	420	420	105.0
SGRD6	KITCHEN	SD-5	12"	400	1	419	436	436	109.0
SGRD7	KITCHEN	SD-5	12"	375	1	522	355	355	94.7
SGRD8	KITCHEN	SD-5	10"	200	1	258	218	218	109.0
SGRD9	KITCHEN	SD-5	12"	350	1	509	365	365	104.3
SGRD10	KITCHEN	SD-5	12"	350	1	383	340	340	97.1
SGRD11	KITCHEN	SD-5	12"	350	1	386	323	323	92.3
SGRD12	DRY GOODS	SD-1	12"	600	1	484	604	604	100.7
SGRD13	DRY GOODS	SD-1	12"	600	1	287	548	548	91.3
SGRD14	UTILITY ROOM	SD-1	12"	600	1	200	563	563	93.8
SGRD15	DRIVE THRU	SD-1	12"	600	1	322	593	593	98.8
SGRD16	DRIVE THRU	SD-1	12"	600	1	417	577	577	96.2

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Project: 09-19 CULVERS - LOGANSPORT, IN

System/Unit: FAN - Exhaust



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Asset: EFA1

AREA:MOP ROOM

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	NA
<b>Model Num</b>	XCR B80	NA
<b>Serial Num</b>	-	NA
<b>Type</b>	CEILING	NA
<b>Configuration</b>	VERTICAL	NA

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	NA
<b>Frame</b>	-	NA
<b>Horsepower</b>	-	NA
<b>Motor Rpm</b>	900	NA
<b>Phase</b>	1	NA
<b>Voltage (rated)</b>	115	NA
<b>Amperage (rated)</b>	-	NA
<b>Service Factor</b>	-	NA

Test Data		
	Design	Actual
<b>CFM</b>	75	71
<b>Fan RPM</b>	885	NA
<b>Fan Rotation</b>	-	NA
<b>Motor RPM</b>	-	NA
<b>System SetPt</b>	-	NA
<b>RL Voltage</b>	-	NA
<b>RL Amperage</b>	-	NA
<b>Total ESP</b>	0.125"	NA
<b>Fan Inlet SP</b>	-	NA
<b>Fan Discharge SP</b>	-	ATM

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Notes:

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Project: 09-19 CULVERS - LOGANSPORT, IN

System/Unit: FAN - Exhaust



Comfort. Under control.

Asset: PRV1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRED 090 XG	DR12HFA
Serial Num	-	5375083
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.060	0.25
Motor Rpm	1725	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	1.0

Test Data		
	Design	Actual
CFM	375	368
Fan RPM	1465	877
Fan Rotation	-	CCW
Motor RPM	-	882
System SetPt	-	49P
RL Voltage	-	NA
RL Amperage	-	0.6
Total ESP	0.5"	0.11"
Fan Inlet SP	-	-0.11
Fan Discharge SP	-	ATM

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Project:09-19 CULVERS - LOGANSPO, IN

## FAN - Exhaust



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**Diffuser Ret/Exh (GRD)**

**PRV1/RESTROOM**

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	MEN RESTROOM	EG-1	8X8	150	0.68	182	85	136	90.7
EGRD2	WOMEN RESTROOM	EG-1	8X8	150	0.68	117	126	155	103.3
EGRD3	TOILET	EG-1	8X8	75	0.68	128	100	77	102.7

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Project: 09-19 CULVERS - LOGANSPOBT, IN

System/Unit: FAN - Exhaust



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Asset: PRV 2

AREA:HOOD 1 GRIDDLE

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRUB 160XP-15	DU85HFA
Serial Num	-	5375083
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	1.5	0.75
Motor Rpm	1725	1725
Phase	3	3
Voltage (rated)	208	208-230
Amperage (rated)	-	2.6
Service Factor	-	1.15

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
CFM	1500	1522
Fan RPM	1411	1431
Fan Rotation	-	CCW
Motor RPM	-	1431
RL Voltage	-	117
RL Amperage	-	2.1
Suction ESP	-	-0.77
Discharge ESP	-	ATM
Total ESP	2.337"	0.77"

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Project: 09-19 CULVERS - LOGANSFORT, IN

System/Unit: FAN - Exhaust



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Asset: PRV3

AREA:HOOD 2 FRYER

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XRUB 140-7	DU85HFA
Serial Num	-	5375083
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	0.75	0.75
Motor Rpm	1725	1725
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	2.6
Service Factor	-	1.15

Drive Data		
	Design	Actual

Test Data		
	Design	Actual
CFM	1500	1555
Fan RPM	1377	1427
Fan Rotation	-	CCW
Motor RPM	-	1427
RL Voltage	-	117
RL Amperage	-	1.9
Suction ESP	-	-0.53
Discharge ESP	-	ATM
Total ESP	1.0"	0.53"

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Project: 09-19 CULVERS - LOGANSPORT, IN

## System/Unit: Kitchen Hood Type I



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Asset: HD1

AREA:GRIDDLE

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	CAPTIVEAIRE
<b>Model Num</b>	XGEP64-S	3347-BD-2
<b>Job / Serial Num</b>	-	5375083
<b>Type</b>	TYPE 1 LOW PROXIMITY	TYPE 1 LOW PROXIMITY
<b>Hood length</b>	64	66
<b>Hood Width</b>	23	33

Test Data Exhaust		
	Design	Actual
<b>Filter Type</b>	GREASE GRABBER	CAPTRATE SOLO GREASE-STOP
<b>Filter Size 1</b>	16X16	16x16"
<b>Filter Qty 1</b>	4	4
<b>Filter AK factor size 1</b>	1.53	1.62
<b>Filter Total AK Area</b>	6.12	6.48
<b>Filter1 FPM</b>	-	225
<b>Filter2 FPM</b>	-	245
<b>Filter3 FPM</b>	-	237
<b>Filter4 FPM</b>	-	234
<b>Filter Ave FPM(corr)</b>	-	235
<b>CFM</b>	1500	1522

Cooking Equipment		
	Design	Actual
<b>Item 1</b>	-	GRILL

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Project: 09-19 CULVERS - LOGANSPO, IN

## System/Unit: Kitchen Hood Type I



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Asset: HD2

AREA:

Unit Data		
	Design	Actual
MFG	ACCUREX	CAPTIVEAIRE
Model Num	XXEP-83-S	3347 BD-2
Job / Serial Num	-	5375083
Type	TYPE 1 LOW PROXIMITY	TYPE I LOW PROXIMITY
Hood length	83	84
Hood Width	23	33

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	CAPTRATE SOLO GREASE-STOP
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	-	204
Filter2 FPM	-	191
Filter3 FPM	-	199
Filter4 FPM	-	187
Filter5 FPM	-	181
Filter Ave FPM(corr)	-	192
CFM	1500	1555

Cooking Equipment		
	Design	Actual
Item 1	-	FRYER

Completed By: Jack Bain

Notes:

HVAC PLAN

