

Report By:

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



Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 07/10/2025
Completed By: National TAB

PROJECT
07-07-25 CULVERS EVANSVILLE, WI

60 N UNION RD

EVANSVILLE, WI 53536

Client

Accurex
PO Box 410
Schofield, WI 54476

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

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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.

Issue List

- INFO ONLY: Accurex Hood Control Panel
- PRV-1 & PRV-2: Grease Cups Not Installed
- PRV-1 (RR): No Backdraft Damper Installed.
- PRV-2 & PRV-3: Fan Lids Damaged and Need Replacement.
- RTU Ductwork: Rigid Elbows
- RTU-2 (Kitchen): Return Drop Has Hole

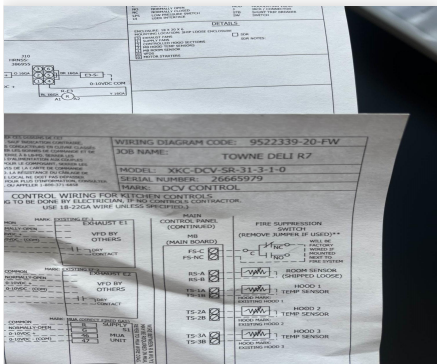


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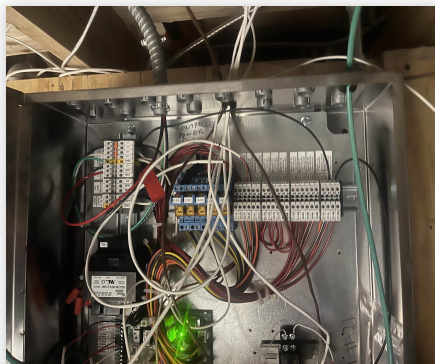
Project Issue Information

Issue Name : INFO ONLY: Accurex Hood Control Panel
Description : Accurex Hood control Panel does not appear intended for this job. The Wiring Diagram indicates "TOWNE DELI." The control panel is set up for additional exhaust fans and an MUA. Panel has all the components necessary for this store and is operating properly. Information only.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : InfoOnly **Asset Tag :**
Originated Date : 07/09/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/09/2025



07/09/2025



07/09/2025



07-07-25 CULVERS EVANSVILLE, WI

Project Issue Information

Issue Name : PRV-1 & PRV-2: Grease Cups Not Installed
Description : Hood exhaust fans do not have their grease cups installed on the roof. Could not locate cups. Recommend they are located and installed.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 07/09/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/09/2025



07/09/2025



07-07-25 CULVERS EVANSVILLE, WI

Project Issue Information

Issue Name : PRV-1 (RR): No Backdraft Damper Installed.
Description : Plans call for damper, none installed. Recommend it is located and installed low enough in the duct so it can fully open and does not impede airflow.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 07/09/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/09/2025

Project Issue Response Details

- **07/09/2025 National TAB - Michael McDonnell**
 - Duct is also not fully sealed at connection to fan. Fan is pulling from ceiling space.



07-07-25 CULVERS EVANSVILLE, WI

Project Issue Information

Issue Name : PRV-2 & PRV-3: Fan Lids Damaged and Need Replacement.
Description : Fan lids have several dents in them. Unsure how this could have occurred. Recommend lids are replaced; these are brand new fans.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 07/10/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/10/2025



07/10/2025



07/10/2025



07-07-25 CULVERS EVANSVILLE, WI

Project Issue Information

Issue Name : RTU Ductwork: Rigid Elbows
Description : Diffusers are to have rigid 90s installed to vertical rigid duct at connection to diffuser. This is especially important on the Kitchen Cookline Diffusers for proper hood capture. See Detail C6 on M201. Rigid 90s and rigid duct is NOT installed per plan; flex is used for the entirety of most all diffuser runs.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : High **Asset Tag :**
Originated Date : 07/09/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/09/2025



07/09/2025



07/09/2025

Project Issue Response Details

- **07/09/2025 National TAB - Michael McDonnell**
 - RTUs are achieving design airflow.



07-07-25 CULVERS EVANSVILLE, WI

Project Issue Information

Issue Name : RTU-2 (Kitchen): Return Drop Has Hole
Description : The return Drop has a hole cut out. Recommend hole is patched so all return is drawn from the space. Insulation is also hanging from return drop.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 07/09/2025 - Michael McDonnell - National TAB

Project Issue File Details



07/09/2025



07/09/2025

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	6093	4450	4253	1700	1840	27.6%	30.2%						
RTU-2	KITCHEN	6150	5830	4475	4040	1675	1790	27.2%	30.7%						
PRV 2	GRILL HOOD											1500	1622		
PRV 3	FRYER HOOD											1500	1593		
PRV-1	RESTROOM													375	380
TOTALS		12300	11923	8925	8293	3375	3630			0	0	3000	3215	375	380

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3375	3630
TOTAL EXHAUST	3375	3595
NET AIRFLOW	0	35

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.003
SIDE	0.004
REAR	0.002
AVERAGE	0.003

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 WALKTHRU
- STEP 2: UNIT DATA AND EVAL
- STEP 3: TEST, ADJUST AND BALANCE
- STEP 4: FINAL TESTS



07-07-25 CULVERS EVANSVILLE, WI

CheckList Information

Name : STEP 1: INITIAL WALKTHRU **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 04/21/2025 - Tara Metcalf - National TAB

Completed Date : 07/10/2025 - Michael McDonnell - National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design? No

Comment:

Serveline Diffusers on dining unit (RTU-1) have been changed to 16x12 grilles instead of SD1 diffusers.

All hood filters installed and accounted for? Yes

Comment:

Hoods are wired and have power? Yes

Comment:

Hood is free of alarms? No

Comment:

Hood was not configured properly on arrival. Would not shut off. Appears control panel is not intended for this store. Was able to configure panel; operational.

Thermostats have power? Yes

Comment:

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

Comment:

Yes



07-07-25 CULVERS EVANSVILLE, WI

CheckList Information

Name : STEP 2: UNIT DATA AND EVAL **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 04/21/2025 - Tara Metcalf - National TAB

Completed Date : 07/10/2025 - Michael McDonnell - 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:

DCV Max damper opening position is set to minimum? Yes

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D") Yes

Comment:

Motors are all operating below the FLA rating? Yes

Comment:

Are belts tight?

Comment:

NA, units are direct drive.

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:

NA, fans are direct drive.

Grease cup installed on hood fan?

No

Comment:

Grease cups are not installed on hood fans.

Hinge kit installed installed on hood fan?

Yes

Comment:

Lean fan 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:

Backdraft damper is not installed.

Unit free of noticeable noise and vibration?	Yes
---	-----

Comment:

HOODS

Kitchen equipment installed in proper places?	Yes
--	-----

Comment:

Can kitchen equipment be turned on for final smoke test?	Yes
---	-----

Comment:

DOCUMENTATION

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

Comment:

Notes/Comments :

RTUS have bolts installed around blower door. This is not typical and requires them to be removed with tool instead of quick release handles. Exhaust Fans have damage to their lids, as if someone could not get the lid back on. Recommend they are replaced.

Date :07/10/2025



07-07-25 CULVERS EVANSVILLE, WI

CheckList Information

Name : STEP 3: TEST, ADJUST AND BALANCE **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 04/21/2025 - Tara Metcalf - National TAB

Completed Date : 07/10/2025 - Michael McDonnell - 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



07-07-25 CULVERS EVANSVILLE, WI

CheckList Information

Name : STEP 4: FINAL TESTS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 04/21/2025 - Tara Metcalf - National TAB

Completed Date : 07/10/2025 - Michael McDonnell - National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

None

List smoke candle type used

Comment:

45 second smoke emitter

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed

07/10/2025

Comment:

TAB tech name / Firm

Comment:

Michael McDonnell / National TAB

Site super name / Firm

Comment:

Todd Weber / Campbell Construction

Owner representative name / Firm (if Applicable)

Comment:

NA

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

Comment:

0.003"

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:

Left unoccupied Cooling at 74 degrees for comfort until store is open. Informed owner of this and showed her how to make adjustments.

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: AHU/RTU



Asset: RTU1

AREA: DINING

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVE AIRE
Serial Num	-	7174774
Model Num	ENLIGHT LGT	CAS-HVAC3-1.300-24-20T
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 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	6093
SF RPM	-	1667
RA CFM	4450	4253
OA CFM	1700	1840
RL Voltage	-	188 @ VFD
RL Amperage	-	23.2 @ VFD
SF Rotation	-	CCW, CORRECT
SF System SetPt	-	57.0 HZ
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.5 V
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
Fan Discharge SP	-	1.08"

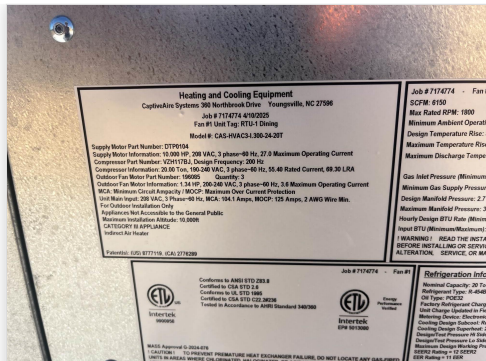
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Michael McDonnell on 07/10/2025

Unit Data - PHOTO LOG



07/09/2025



07/09/2025

National TAB

Project:07-07-25 CULVERS EVANSVILLE, WI

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	OFFICE	SD1	8"	200	1.0	272	206	202	101.0
SGRD2	DRIVE THRU	SD1	12"	500	1.0	516	525	516	103.2
SGRD3	ENTRY	SD1	10"	150	1.0	231	149	146	97.3
SGRD4	DRINKS/CONDIMENTS	SD1	8"	300	1.0	318	318	312	104.0
SGRD5	DRINKS/CONDIMENTS	SD1	8"	150	1.0	95	146	143	95.3
SGRD6	DRINKS/CONDIMENTS	SD1	8"	150	1.0	175	140	140	93.3
SGRD7	DINING	SD1	8"	150	1.0	193	162	137	91.3
SGRD8	DINING	SD1	8"	150	1.0	139	164	161	107.3
SGRD9	DINING	SD1	8"	150	1.0	201	162	159	106.0
SGRD10	DINING	SD1	8"	150	1.0	179	161	158	105.3
SGRD11	DINING	SD1	8"	150	1.0	104	138	135	90.0
SGRD12	DINING	SD1	8"	150	1.0	161	144	141	94.0
SGRD13	DINING	SD1	8"	150	1.0	170	159	156	104.0
SGRD14	DINING	SD1	8"	150	1.0	158	150	147	98.0
SGRD15	DINING	SD1	8"	150	1.0	174	163	160	106.7
SGRD16	DINING	SD1	8"	150	1.0	138	147	144	96.0
SGRD17	DINING	SD1	8"	150	1.0	117	159	156	104.0
SGRD18	DINING	SD1	8"	150	1.0	175	153	150	100.0
SGRD19	ENTRY	SD3	8"	150	1.0	173	147	144	96.0
SGRD20	HALL	SD1	12"	450	1.0	379	474	465	103.3
SGRD21	DINING	SD1	8"	150	1.0	194	165	162	108.0
SGRD22	CUSTOMER ORDER AREA	SD1	12"	450	1.0	387	427	419	93.1
SGRD23	CUSTOMER SERVICE	NL	16x12	350	1.05	318	349	342	97.7
SGRD24	CUSTOMER SERVICE	NL	16x12	350	1.05	278	322	316	90.3
SGRD25	CUSTOMER SERVICE	NL	16x12	350	1.05	437	370	363	103.7
SGRD26	CUSTOMER SERVICE	NL	16x12	350	1.05	341	349	342	97.7
SGRD27	WOMENS RR	SD4	8"	150	1.0	191	144	141	94.0
SGRD28	MENS RR	SD4	8"	150	1.0	211	139	136	90.7
Total				6150		6425	6232	6093	99.07%

Completed By: Michael McDonnell on 07/10/2025

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: AHU/RTU



Asset: RTU2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	LENNOX	CAPTIVE AIRE
Serial Num	-	7174774
Model Num	ENLIGHT LGT	CAS-HVAC3-1.300-24-20T
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 WESTINGHOUSE
Frame	-	215T
Horsepower	-	10.0
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	24.3

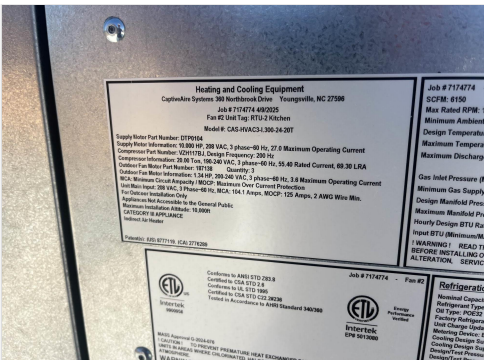
Test Data		
	Design	Actual
SF CFM	6150	5830
SF RPM	-	1740
RA CFM	4475	4040
OA CFM	1675	1790
RL Voltage	-	202 @ VFD
RL Amperage	-	24.0 @ VFD
SF Rotation	-	CCW, CORRECT
SF System SetPt	-	59.5 HZ
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.3 VDC
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
Fan Discharge SP	-	0.91"

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

Completed By: Michael McDonnell on 07/10/2025

Unit Data - PHOTO LOG



07/09/2025



07/09/2025

National TAB

Project:07-07-25 CULVERS EVANSVILLE, WI

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 SERVICE	SD1	12"	600	1.0	354	400	547	91.2
SGRD2	SUNDAE SERVICE	SD1	12"	600	1.0	381	403	548	91.3
SGRD3	ENTRY	SD1	8"	200	1.0	129	140	185	92.5
SGRD4	KITCHEN	SD5	12"	375	1.0	431	448	376	100.3
SGRD5	KITCHEN	SD5	12"	350	1.0	361	376	354	101.1
SGRD6	UTILITY ROOM	SD1	12"	600	1.0	367	391	549	91.5
SGRD7	KITCHEN	SD1	12"	600	1.0	302	322	527	87.8
SGRD8	KITCHEN	SD5	12"	350	1.0	388	392	349	99.7
SGRD9	KITCHEN	SD5	12"	400	1.0	706	742	395	98.8
SGRD10	KITCHEN	SD5	12"	400	1.0	454	510	403	100.8
SGRD11	KITCHEN	SD5	10"	250	1.0	281	313	263	105.2
SGRD12	KITCHEN	SD5	12"	350	1.0	491	544	346	98.9
SGRD13	KITCHEN	SD1	12"	600	1.0	323	376	542	90.3
SGRD14	MOP ROOM	SD5	8"	200	1.0	191	216	182	91.0
SGRD15	KITCHEN	SD5	10"	275	1.0	292	295	264	96.0
Total				6150		5451	5868	5830	94.8%

Completed By: Michael McDonnell on 07/09/2025

Asset	Notes	Date	Written By
SGRD7	[1] RTU AT FLA; UNABLE TO PUSH MORE AIR TO THIS DIFFUSER WITHOUT SACRIFICING OTHERS. NOT ANTICIPATED TO CAUSE ANY ISSUE.	07/09/2025	Michael McDonnell

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: FAN - Exhaust



Asset: PRV1

AREA: RESTROOMS

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-090-VG	XRED-090-VG
Serial Num	-	26473472
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	375	380
Fan RPM	1466	DD
Fan Rotation	-	CW, CORRECT
Motor RPM	-	DD
System SetPt	-	5 ON SPEED CONTROLLER
RL Voltage	-	119
RL Amperage	-	0.40
Total ESP	0.50"	0.10"
Fan Inlet SP	-	-0.10"
Fan Discharge SP	-	ATM

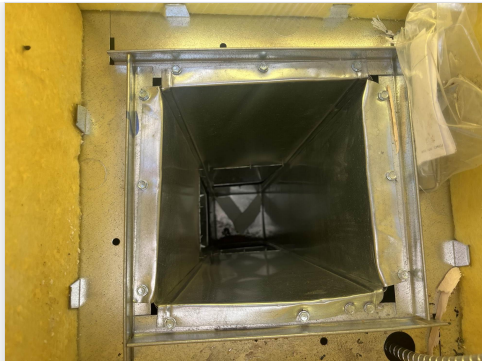
Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Horsepower	0.1	0.10
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.38
Service Factor	-	NL

Completed By: Michael McDonnell on 07/10/2025

Unit Data - PHOTO LOG



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National TAB
 Project:07-07-25 CULVERS EVANSVILLE, WI
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	MENS RR	EG1	8X8	150	1.0	152	122	152	101.3
EGRD2	RESTROOM	EG1	8X8	150	1.0	155	122	154	102.7
EGRD3	MOP ROOM	EG1	8X8	75	1.0	174	143	74	98.7
Total				375		481	387	380	101.33%

Completed By: Michael McDonnell on 07/10/2025

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: FAN - Exhaust



Asset: PRV2

AREA:GRIDDLE FAN

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	26473473
Type	UPBLAST	CRE UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1622
Fan RPM	-	1242
Fan Rotation	-	CW, CORRECT
Motor RPM	-	1242
System SetPt	-	7.1 VDC
RL Voltage	115	119
RL Amperage	-	4.7
Total ESP	1.801"	1.08"
Fan Inlet SP	-	-1.08"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1	1.0
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5

Completed By: Michael McDonnell on 07/10/2025

Unit Data - PHOTO LOG



07/09/2025



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National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: FAN - Exhaust



Asset: PRV3

AREA:FRYER FAN

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-VG
Serial Num	-	26473474
Type	UPBLAST	CRE UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1500	1593
Fan RPM	-	1155
Fan Rotation	-	CW, CORRECT
Motor RPM	-	1155
System SetPt	-	6.6 VDC
RL Voltage	115	119
RL Amperage	-	3.6
Total ESP	1.00"	0.99"
Fan Inlet SP	-	-0.99"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Horsepower	1	1.0
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5

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Unit Data - PHOTO LOG



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National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI
System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:GRIDDLE HOOD

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64-S
Job / Serial Num	-	26472258
Type	TYPE - LOW PROXIMITY	TYPE I- LOW PROFILE
Hood length	64"	64"
Hood Width	23"	23"

Test Data Exhaust		
	Design	Actual
Filter Type	XTRACTOR	XTRACTOR
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	-	273
Filter2 FPM	-	253
Filter3 FPM	-	254
Filter4 FPM	-	280
Filter Ave FPM(corr)	-	265
CFM	1500	1622

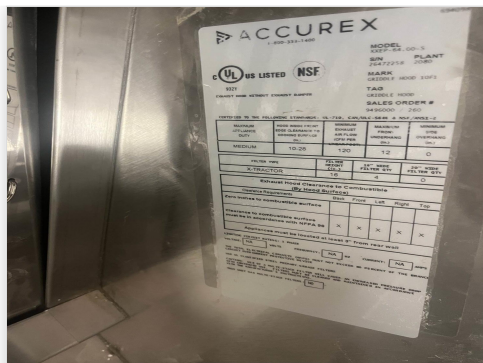
Cooking Equipment	
	Actual
Item 1	GRIDDLE

Completed By: Michael McDonnell on 07/09/2025

Unit Data - PHOTO LOG



07/09/2025



07/09/2025

National TAB

Project: 07-07-25 CULVERS EVANSVILLE, WI

System/Unit: Kitchen Hood Type I



Asset: HD2

AREA:FRYER HOOD

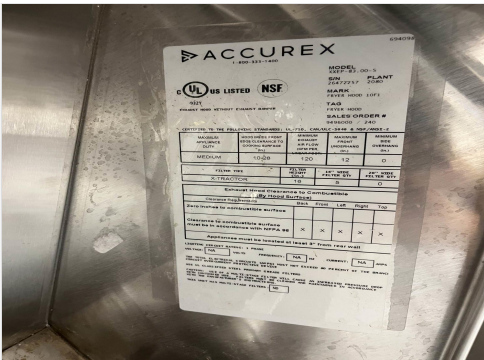
Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83-S
Job / Serial Num	-	26472257
Type	TYPE - LOW PROXIMITY	TYPE I - LOW PROFILE
Hood length	83"	83"
Hood Width	23"	23"

Test Data Exhaust		
	Design	Actual
Filter Type	XTRACTOR	XTRACTOR
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	-	215
Filter2 FPM	-	207
Filter3 FPM	-	201
Filter4 FPM	-	197
Filter5 FPM	-	221
Filter Ave FPM(corr)	-	208.20
CFM	1500	1593

Cooking Equipment	
	Actual
Item 1	FRYER

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Unit Data - PHOTO LOG



07/09/2025



07/09/2025

