Report By:

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

Report: PRELIM REPORT

Function: Test, Adjust, & Balance

Date: 04/03/2024

PROJECT

04-01-24 CULVERS ONTARIO, OH

1364 N Lexington Springmill Rd

Ontario, OH 44906

Client

Accurex

400 Ross Ave

Schofield, WI 54476

National TAB

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- Open BALANCE_SCHEDULE_ONTARIO_CULVERS.xlsx

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.

CheckList List

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

04-01-24 CULVERS ONTARIO, OH

CheckList Information

Name : SITE PICTURES **Status :** Not Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 03/27/2024 - Wale Odofin - National TAB

CheckList Item Details

STORE FRONT

Comment:

IMG_3465
04/03/2024

RTU-1

Comment:

IMG_3474
04/03/2024

RTU-2

Comment:

IMG_3475
04/03/2024

PRV-1

Comment:

IMG_3471
04/03/2024

PRV-2

Comment:

IMG_3472
04/03/2024

PRV-3

Comment:

IMG_3473
04/03/2024

PRV-4

Comment:

IMG_3470
04/03/2024

EF-1A

Comment:

IMG_3469
04/03/2024

HOOD 1

Comment:

IMG_3467
04/03/2024

HOOD 2

Comment:

IMG_3466
04/03/2024

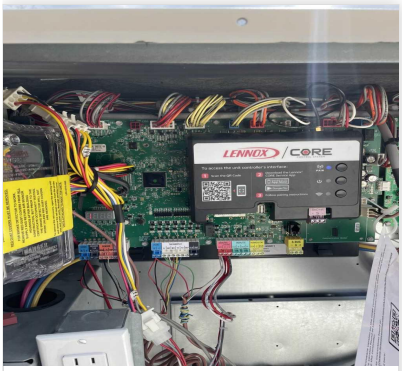
HOOD 3

Comment:

IMG_3468
04/03/2024

PRODIGY BOARD WIRING

Comment:



IMG_3491
04/03/2024

04-01-24 CULVERS ONTARIO, OH

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/27/2024 - Wale Odofin - 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 :	TECH - STEP 2: UNIT DATA AND EVALUATION	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/27/2024 - Wale Odofin - 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.)	Yes
Comment:	
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: N/A	

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: N/A	
Grease cup installed on hood fan?	Yes
Comment:	
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?	No
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?	Yes

Comment:

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?	No

Comment:

Second stage Grease Grabber filters are installed on the griddle hood?	Yes

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 :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/27/2024 - Wale Odofin - 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

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CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/27/2024 - Wale Odofin - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

None

List smoke candle type used

Comment:

S-102 45 Second

Smoke test capture - Perimeter of hood

Comment:

100%

Smoke test capture - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	04/03/2024

Comment:

TAB tech name / Firm

Comment:

Jordan Best / NTi

Site super name / Firm

Comment:

Tim Clogg / Wolverine Construction

Owner representative name / Firm (if Applicable)

Comment:

Chance Meylan

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

Comment:

-0.0001 0.0005 0.0001

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	No

Comment:

Setting parameter 6 triggers error 103. Troubleshooting guide refers to configuration ID 1, verified this is correct, set back to 7 to enable unit to run. Recommend MC contact Lennox to determine proper set point

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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:	

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CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	Not Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/27/2024 - Wale Odofin - 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:	

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Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	LENNOX
Serial Num	-	5624A01842
Model Num	13H15	LGT180H4MM1Y
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	24”X16”
Num Final Filter 1	-	6
Final Filter Size 1	-	24”X24”X2”

Motor Data		
	Design	**Actual**
Motor MFG	-	INTER-LINK
Frame	-	56 HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.0

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.75”
Motor Bore Size	-	0.875”
Motor Sheave SetPt	-	4.5 TURNS OUT
Fan Sheave Size	-	BK72-1-3/16
Fan Sheave Bore	-	BK72-1-3/16
Belt CL Distance	-	20.5”
Num of Belts	-	1
Belt Size	-	BX55
Belt Alignment	-	BERIFIED

Test Data		
	Design	**Actual**
SF CFM	6150	6163
SF RPM	-	714
RA CFM	4250	4310
OA CFM	1900	1853
RL Voltage	-	210.4/208.9/209.8
RL Amperage	-	6.42/6.33/6.29
SF Rotation	-	CCW
RA Damper Position	-	53%
Min OA Damper Position	-	47%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.31”
Fan Suction SP	-	-0.52”
Fan Discharge SP	-	0.61”
Total ESP	-	0.92”
Fan Total SP	-	1.13”

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

Completed By: Jordan Best on 04/03/2024

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Project:04-01-24 CULVERS ONTARIO, 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	ENTRY	CD13	8"	150	1	169	135	160	106.7
SGRD2	DINING	CD10	8"	150	1	140	113	164	109.3
SGRD3	DINING	CD10	8"	150	1	132	117	158	105.3
SGRD4	DINING	CD10	8"	150	1	208	176	162	108.0
SGRD5	DINING	CD10	8"	150	1	202	181	158	105.3
SGRD6	DINING	CD10	8"	150	1	266	226	162	108.0
SGRD7	DINING	CD10	8"	150	1	283	222	166	110.7
SGRD8	DINING	CD10	8"	150	1	280	237	162	108.0
SGRD9	DINING	CD10	8"	150	1	222	180	159	106.0
SGRD10	DINING	CD10	8"	150	1	124	111	153	102.0
SGRD11	DINING	CD10	8"	150	1	263	229	143	95.3
SGRD12	DINING	CD10	8"	150	1	258	216	138	92.0
SGRD13	DINING	CD10	8"	150	1	259	247	137	91.3
SGRD14	DINING	CD10	8"	150	1	309	275	163	108.7
SGRD15	DINING	CD10	8"	150	1	296	245	164	109.3
SGRD16	DINING	CD18	10"	300	1	442	363	327	109.0
SGRD17	DINING	CD10	8"	150	1	347	292	153	102.0
SGRD18	DINING	CD11	10"	500	1	512	425	519	103.8
SGRD19	DINING	CD12	8"	200	1	246	202	187	93.5
SGRD20	CUS. SERV.	CD16	12"	450	1	182	159	408	90.7
SGRD21	CUS. SERV.	CD17	10"	350	1	250	209	319	91.1
SGRD22	CUS. SERV.	CD17	10"	350	1	193	155	322	92.0
SGRD23	CUS. SERV.	CD17	10"	350	1	275	231	334	95.4
SGRD24	CUS. SERV.	CD17	10"	350	1	216	179	321	91.7
SGRD25	CUS. SERV.	CD10	8"	150	1	104	93	138	92.0
SGRD26	HALL	CD16	12"	450	1	519	415	409	90.9
SGRD27	M. RR	CD15	8"	150	1	203	163	162	108.0
SGRD28	W. RR	CD15	8"	150	1	100	95	131	87.3
SGRD29	EMPLOYEE RR	CD14	8"	75	1	127	98	84	112.0
Total				6225		7127	5989	6163	99%

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Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	LENNOX
Serial Num	-	5624A01934
Model Num	13H15	LGT210H4MM1Y
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	24"X16"
Num Final Filter 1	-	6
Final Filter Size 1	-	24"X24"X2"

Motor Data		
	Design	**Actual**
Motor MFG	-	INTER-LINK
Frame	-	56 HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.0

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.75"
Motor Bore Size	-	0.875"
Motor Sheave SetPt	-	4 TURNS OUT
Fan Sheave Size	-	BK72-1-3/16
Fan Sheave Bore	-	BK72-1-3/16
Belt CL Distance	-	20.5
Num of Belts	-	1
Belt Size	-	BX 55
Belt Alignment	-	VERIFIED

Test Data		
	Design	**Actual**
SF CFM	6675	6397
SF RPM	-	764
RA CFM	4250	4554
OA CFM	1900	1843
RL Voltage	-	211.3/212.1/212
RL Amperage	-	7.60/7.85/7.44
SF Rotation	-	CCW
RA Damper Position	-	55%
Min OA Damper Position	-	45%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.63”
Fan Suction SP	-	-0.74”
Fan Discharge SP	-	0.58”
Total ESP	-	1.21”
Fan Total SP	-	1.32”

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

Completed By: Jordan Best on 04/03/2024

National TAB

Project:04-01-24 CULVERS ONTARIO, 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	HALL	CD	12"	600	1	439	483	572	95.3
SGRD2	HALL	CD	12"	600	1	458	509	548	91.3
SGRD3	KITCHEN	CD	10"	200	1	338	289	191	95.5
SGRD4	KITCHEN	CD	12"	375	1	427	409	370	98.7
SGRD5	KITCHEN	CD	12"	400	1	348	294	399	99.8
SGRD6	KITCHEN	CD	12"	400	1	481	371	389	97.3
SGRD7	KITCHEN	CD	10"	250	1	320	402	263	105.2
SGRD8	KITCHEN	CD	10"	275	1	401	374	282	102.5
SGRD9	KITCHEN	CD	8"	125	1	256	221	117	93.6
SGRD10	KITCHEN	CD	12"	350	1	495	409	342	97.7
SGRD11	KITCHEN	CD	12"	350	1	389	374	338	96.6
SGRD12	KITCHEN	CD	12"	350	1	336	343	321	91.7
SGRD13	KITCHEN	CD	12"	600	1	414	487	589	98.2
SGRD14	STORE	WD	12"	600	1	498	487	549	91.5
SGRD15	STORE	CD	12"	600	1	480	509	578	96.3
SGRD16	DRY GOODS	WD	12"	600	1	553	562	549	91.5
Total				6675		6633	6523	6397	95.84%

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System/Unit: FAN - Exhaust

Asset: EFA1 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCRB80	XCR-B80
Serial Num	-	23688339
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	NA
Motor Rpm	-	NA
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NA
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	75	69
Fan Rotation	-	CCW
Fan Discharge SP	-	ATM

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System/Unit: FAN - Exhaust

Asset: PRV1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED090-VG	XRED090-VG-1-17-X
Serial Num	-	23689241
Type	CENTRIFUGAL	CENTRIFUGAL
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI GREEN
Frame	-	NA
Horsepower	-	0.166
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.2
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	375	361
Fan RPM	1465	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	7
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.5'	0.08”
Fan Inlet SP	-	-0.08”
Fan Discharge SP	-	ATM

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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	M RR	EG2	8"	150	1	202	121	140	93.3
EGRD2	W RR	EG2	8"	150	1	231	127	143	95.3
EGRD3	EMPLOYEE RR	EG1	8"	75	1	204	118	78	104.0
Total				375		637	366	361	96.27%

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Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: FAN - Exhaust

Asset: PRV2 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-10-VG-1-26-C
Serial Num	-	23689243
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI GREEN
Frame	-	NA
Horsepower	-	1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	1500	1505
Fan Rotation	-	CCW
System SetPt	-	8.5 VDC
RL Voltage	-	121.7
RL Amperage	-	7.21
Total ESP	1.80"	1.01”
Fan Inlet SP	-	-1.01”
Fan Discharge SP	-	ATM

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National TAB

Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: FAN - Exhaust

Asset: PRV3 AREA:HOOD 2

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-140-VG	XCUE-140-10-VG-1-26-C
Serial Num	-	23689244
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI GREEN
Frame	-	NA
Horsepower	-	1
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	1500	1422
Fan Rotation	-	CCW
System SetPt	-	6.4
RL Voltage	-	122
RL Amperage	-	3.47
Total ESP	1.00"	0.29”
Fan Inlet SP	-	-0.29”
Fan Discharge SP	-	ATM

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Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: FAN - Exhaust

Asset: PRV4 AREA:HOOD 3

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED-095-VG	XRED-095-VG-1-17-X
Serial Num	-	23689242
Type	CENTRIFUGAL	CENTRIFUGAL
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NA
Horsepower	-	0.166
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.2
Service Factor	-	NA

Test Data		
	Design	**Actual**
CFM	350	334
Fan RPM	1486	NA
Fan Rotation	-	CCW
Motor RPM	-	NA
System SetPt	-	6
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.60"	0.33”
Fan Inlet SP	-	-0.33”
Fan Discharge SP	-	ATM

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Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64.00-S
Job / Serial Num	-	23693904
Type	TYPE I	TYPE I
Hood length	64"	64"
Hood Width	23"	23"

Test Data Exhaust		
	Design	**Actual**
Filter Type	GREASE GRABBER	GREASE GRABBER
Filter Size 1	16"X16"	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	-	256
Filter2 FPM	-	235
Filter3 FPM	-	232
Filter4 FPM	-	262
Filter Ave FPM(corr)	-	246
CFM	1500	1505

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRIDDLE
Item 2	-	GRIDDLE

Completed By: Jordan Best on 04/02/2024

National TAB

Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83.00-S
Job / Serial Num	-	23693901
Type	TYPE I	TYPE I
Hood length	83"	83"
Hood Width	23"	23"

Test Data Exhaust		
	Design	**Actual**
Filter Type	XTRACTOR	XTRACTOR
Filter Size 1	16"X16"	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	-	200
Filter2 FPM	-	178
Filter3 FPM	-	175
Filter4 FPM	-	170
Filter5 FPM	-	207
Filter Ave FPM(corr)	-	186
CFM	1500	1422

Cooking Equipment		
	Design	**Actual**
Item 1	-	FRYER
Item 2	-	FRYER

Completed By: Jordan Best on 04/02/2024

National TAB

Project: 04-01-24 CULVERS ONTARIO, OH

System/Unit: Kitchen Hood Type II

Asset: HD3 AREA:

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XD3-42-S	XD3-42.00-S
Serial Num	-	23693897
Type	TYPE II	TYPE II
Hood length	42"	42"
Hood Width	42"	42"

Test Data		
	Design	**Actual**
Exhaust CFM	350	