Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

CheckList Information

Name :	REMARKS	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

PRIORITY (HIGH/LOW/INFO ONLY)	
INFO ONLY	
INFO ONLY	
INFO ONLY	
INFO ONLY	

Notes/Comments :

Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

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?	
Perforated diffusers are installed on the cook line? (4-ways will disrupt hood capture)	
All hood filters installed and accounted for?	
Hoods are wired and have power?	
Thermostats have power?	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	
On the cookline diffusers neck is there 18" (12" minimum) straight rigid duct run attached?	

Notes/Comments :

Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	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?
- 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.)
- Motors are all operating below the FLA rating?
- Are belts tight?
- If direct drive unit is the speed controller working.
- Is gas piping installed and valves turned on?
- Unit free of noticeable noise and vibration

EF's

- Rotation is correct?
- Belts are tight?
- Grease cup installed on hood fan?
- Hinge kit installed installed on hood fan?
- Lean grease rated fans back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Flex conduit is long enough so that fan can be completely tilted back?	
There is no major leakage around base of fan?	
Is the motor operating below the motor FLA rating?	
For restroom fan(s) is the back draft damper installed and can it fully open?	
Unit free of noticeable noise and vibration?	
The hood exhaust fans are installed in correct positions and are not switched?	
HOODS	
Kitchen equipment installed in proper places?	
Can kitchen equipment be turned on for final smoke test?	
Second stage Grease Grabber filters are installed on the griddle hood?	
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	

Notes/Comments :

Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

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?	
Is space comfortable in all areas?	
Is the space free of ventilation noise?	
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	

Notes/Comments :

Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	
List smoke candle type used	
Smoke test capture - Perimeter of hood	
Smoke test capture - Top of cooking surface	
WITNESS	
Date test was completed	
TAB tech name / Firm	
Site super name / Firm	
Owner representative name / Firm (if Applicable)	
Building pressure at front & back doors (All Systems On)	
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	
Thermostats are programmed?	
PRODIGY SETTINGS FOR RTU'S	
Parameter 65 set to 0	

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

Notes/Comments :

Comfort. Under control.

06-20 CULVERS - HARTFORD, WI

CheckList Information

Name :	TECH - STEP 5: FINAL DOCUMENTATION	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL DOCUMENTATION

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

Notes/Comments :

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU1 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	LENNOX	LENNOX
Serial Num	-	5218587
Model Num	LGH240-H4B	LGH240-H4B
Type	-	DOAS
Configuration	-	VERTICAL
Num OA Filters 1	-	4
OA Filter Size 1	-	16X25X2
Num Final Filter 1	-	8
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	215T
Horsepower	-	10
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208/230	230/4600
Rated Amperage	-	24.3

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	6750	
SF RPM	-	
RA CFM	4795	
OA CFM	1955	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	-	
Fan Total SP	-	

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

Completed By: Brian Turnbough

Notes:

National TAB

Project:06-20 CULVERS - HARTFORD, WI

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/DINING

Asset							
SGRD1	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD2	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD3	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD4	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD5	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD6	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD7	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD8	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD9	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD10	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD11	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					

		-					
SGRD12	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD13	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD14	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD15	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD16	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD17	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD18	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DINING	SD1	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD19	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	HALL	SD1	12"	450			
	FINAL CFM	**% to design**					
		-					
SGRD20	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	MAIN ENTRY	SD3	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD21	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	MEN RR	SD4	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD22	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	WOMEN RR	SD4	8"	150			
	FINAL CFM	**% to design**					
		-					
SGRD23	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	CUSTOMER SERVICE	SD1	10"	350			
	FINAL CFM	**% to design**					
		-					
SGRD24	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	CUSTOMER SERVICE	SD1	10"	350			
	FINAL CFM	**% to design**					
		-					
SGRD25	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**

	CUSTOMER SERVICE	SD1	10"	350			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD26	CUSTOMER SERVICE	SD1	10"	350			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD27	CUSTOMER ORDER AREA	SD1	12"	450			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD28	DRINKS & CONDIMENTS	SD1	10"	300			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD29	SIDE ENTRY	SD1	10"	300			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD30	DRIVE THRU	SD1	12"	500			
	FINAL CFM	**% to design**					
		-					
	Location	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
SGRD31	OFFICE	SD1	10"	200			
	FINAL CFM	**% to design**					
		-					

Completed By:Brian Turnbough on

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	LENNOX	LENNOX
Serial Num	-	
Model Num	LGH210H4B	LGH210H4B
Type	-	
Configuration	-	
Num OA Filters 1	-	
OA Filter Size 1	-	
Num Final Filter 1	-	
Final Filter Size 1	-	
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	-	
Motor Rpm	-	
Phase	3	
Rated Voltage	208/230	
Rated Amperage	-	

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	
Belt Alignment	-	

Test Data		
	Design	**Actual**
SF CFM	6150	
SF RPM	-	
RA CFM	4655	
OA CFM	1495	
RL Voltage	-	
RL Amperage	-	
SF Rotation	-	
RA Damper Position	-	
Min OA Damper Position	-	
Min OA Damper Type	-	
OA Enthalpy Setpt	-	
Brake Horse Power	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	
Fan Suction SP	-	
Fan Discharge SP	-	
Total ESP	-	
Fan Total SP	-	

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

Completed By: Brian Turnbough

Notes:

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset							
SGRD1	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	SUNDAE SERVICE	SD1	12"	600			
	FINAL CFM	**% to design**					
		-					
SGRD2	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	SUNDAE SERVICE	SD1	12"	600			
	FINAL CFM	**% to design**					
		-					
SGRD3	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	COOK LINE	SD5	10"	200			
	FINAL CFM	**% to design**					
		-					
SGRD4	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	COOK LINE	SD5	12"	375			
	FINAL CFM	**% to design**					
		-					
SGRD5	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	FOOD PREP	SD5	12"	400			
	FINAL CFM	**% to design**					
		-					
SGRD6	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	FOOD PREP	SD5	12"	400			
	FINAL CFM	**% to design**					
		-					
SGRD7	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	COOK LINE	SD5	10"	250			
	FINAL CFM	**% to design**					
		-					
SGRD8	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	COOK LINE	SD5	10"	275			
	FINAL CFM	**% to design**					
		-					
SGRD9	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DISHWASHING	SD5	12"	350			
	FINAL CFM	**% to design**					
		-					
SGRD10	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DISHWASHING	SD5	12"	350			
	FINAL CFM	**% to design**					
		-					
SGRD11	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DISHWASHING	SD5	12"	350			
	FINAL CFM	**% to design**					

		-					
SGRD12	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	ALCOVE	SD5	8"	125			
	FINAL CFM	**% to design**					
		-					
SGRD13	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	EMPLOYEE RESTROOM	SD1	6"	75			
	FINAL CFM	**% to design**					
		-					
SGRD14	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DRY GOODS	SD1	12"	600			
	FINAL CFM	**% to design**					
		-					
SGRD15	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	DRY GOODS	SD1	12"	600			
	FINAL CFM	**% to design**					
		-					
SGRD16	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	UTILITY ROOM	SD1	12"	600			
	FINAL CFM	**% to design**					
		-					

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Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF-A1 AREA:MOP ROOM

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

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	0.0	
Motor Rpm	900	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	**Actual**
CFM	75	
Fan RPM	885	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.125	
Fan Inlet SP	-	
Fan Discharge SP	-	

Completed By: Brian Turnbough

Notes:

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: PRV1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED-095-D	XRED-095-D
Serial Num	-	
Type	DOWNBLAST	
Configuration	HORIZONTAL	

Motor Data		
	Design	**Actual**
Motor MFG	-	
Frame	-	
Horsepower	0.0667	
Motor Rpm	1550	
Phase	1	
Voltage (rated)	115	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	**Actual**
CFM	375	
Fan RPM	1479	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	0.5"	
Fan Inlet SP	-	
Fan Discharge SP	-	

Completed By: Brian Turnbough

Notes:

National TAB

Project:06-20 CULVERS - HARTFORD, WI

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

PRV1/RESTROOM

Asset							
EGRD1	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	MEN'S RESTROOM	EG-1	8X8	150			
	FINAL CFM	**% to design**					
		-					
EGRD2	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	WOMEN'S RESTROOM	EG-1	8X8	150			
	FINAL CFM	**% to design**					
		-					
EGRD3	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**
	EMPLOYEE RESTROOM	EG-1	8X8	75			
	FINAL CFM	**% to design**					
		-					

Completed By:Brian Turnbough on

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: PRV2 AREA:HD1 GRIDDLE

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRUB-160XP-15	XRUB-160XP-15
Serial Num	-	52185587
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	1.5	3/4
Motor Rpm	1725	1900
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.6
Service Factor	-	1.15

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	DD
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	

Test Data		
	Design	**Actual**
CFM	1500	
Fan RPM	2411	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	2.337"	

Completed By: Brian Turnbough

Notes:

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: PRV3 AREA:HD2 FRYER

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRUB-140-7	XRUB-140-7
Serial Num	-	5218587
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	Hass
Frame	-	NL
Horsepower	0.75	0.75
Motor Rpm	1725	1900
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.6
Service Factor	-	1.15

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	
Motor Bore Size	-	
Motor Sheave SetPt	-	
Fan Sheave Size	-	
Fan Sheave Bore	-	
Belt CL Distance	-	
Num of Belts	-	
Belt Size	-	

Test Data		
	Design	**Actual**
CFM	1500	
Fan RPM	1377	
Fan Rotation	-	
Motor RPM	-	
RL Voltage	-	
RL Amperage	-	
Suction ESP	-	
Discharge ESP	-	
Total ESP	1.0"	

Completed By: Brian Turnbough

Notes:

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:GRIDDLE

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XGEP-64-S	XGEP-64-S
Job / Serial Num	-	5218587
Type	TYPE I LOW PROXIMITY	TYPE I LOW
Hood length	64"	66"
Hood Width	23"	33"

Performance Data		
	Design	**Actual**
Smoke Generation Type	-	
Hood Capture %	-	
End Panels Installed (Y/N)	-	YES

General		
	Design	**Actual**
Third Party Witness	-	
Third Party Company	-	
Tech Witness	-	

Test Data Exhaust		
	Design	**Actual**
Filter Type	GREASE GRABBER	GREASE STOP SOLO FILTERS
Filter Size 1	16X16	16X16
Filter Qty 1	4	4
Filter AK factor size 1	1.53	1.62
Filter Total AK Area	6.12	6.48
Filter1 FPM	-	237
Filter2 FPM	-	233
Filter3 FPM	-	248
Filter4 FPM	-	245
Filter Ave FPM(corr)	-	240
CFM	-	1555

Cooking Equipment		
	Design	**Actual**
Item 1	-	FLAT TOP GRILL
Item 2	-	

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Notes:

Asset	Notes

National TAB

Project: 06-20 CULVERS - HARTFORD, WI

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD2 AREA:FRYERS

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEP-83-S	XXEP-83-S
Job / Serial Num	-	5218587
Type	TYPE I LOW PROXIMITY	TYPE I LOW
Hood length	83"	84"
Hood Width	23"	33"

Performance Data		
	Design	**Actual**
Smoke Generation Type	-	
Hood Capture %	-	
End Panels Installed (Y/N)	-	

General		
	Design	**Actual**
Third Party Witness	-	
Third Party Company	-	
Tech Witness	-	

Test Data Exhaust		
	Design	**Actual**
Filter Type	X-TRACTOR STAINLESS STEEL	GREASE STOPER SOLO
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	-	174
Filter2 FPM	-	187
Filter3 FPM	-	196
Filter4 FPM	-	190
Filter5 FPM	-	180
Filter Ave FPM(corr)	-	185
CFM	-	1498.5

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

Completed By: Brian Turnbough

Notes:

Asset	Notes