

Report By:

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

NATIONAL

TAB

Comfort. Under control.

Report: FINAL TAB REPORT
Function: Test, Adjust, & Balance
Date: 11/16/2022

PROJECT

11-14 TACO BELL - LEXINGTON, SC

1064 SOUTH LAKE DR

LEXINGTON, SC

Client

Flynn Restaurant Group
6200 Oak Tree Boulevard
Suite 250
Independence, OH 44131

National TAB

Project: 11-14 TACO BELL - LEXINGTON, SC

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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) w/ Diffusers

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. . Any EF's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles

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.



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Project Issue Information

Issue Name : AC1 & AC2 / TEMP. SENSORS

Description : TEMP. SENSORS ARE NOT COMMUNICATING WITH THERMOSTATS. BOTH SENSORS ARE WIRED BUT DO NOT REGISTER ON THERMOSTATS WHEN HEAT IS APPLIED. GC IS AWARE OF THIS ISSUE. WHILE ON SITE AC1 DINING ROOM THERMOSTAT 71F / DINING SPACE 63F AC2 KITCHEN THERMOSTAT 72F / KITCHEN SPACE 75F

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselTa4108da9bdbd4ac...



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Project Issue Information

Issue Name : AC2 / SGRD13 DAMPER NOT INSTALLED

Description : AC2 SGRD13 DAMPER IS NOT INSTALLED, UNABLE TO BALANCE OFFICE DIFFUSER TO DESIGN CFM.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselTfb093c4e729d4e2...



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Project Issue Information

Issue Name : AC2 / SGRD5 NOT INSTALLED

Description : AC2 KITCHEN UNIT SGRD5 IS NOT INSTALLED. DIFFUSER SGRD7, SGRD10, SGRD11, SGRD12 WERE INCREASED DUE TO THIS ISSUE.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselT5e0c6d93897d4fa...



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Project Issue Information

Issue Name : AC2 / SGRD9 NOT INSTALLED

Description : AC2 KITCHEN UNIT SGRD9 IS NOT INSTALLED. DIFFUSER SGRD7, SGRD10, SGRD11, SGRD12 WERE INCREASED DUE TO THIS ISSUE.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselT605082741ef74b0...



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Project Issue Information

Issue Name : EF1 / CONDUIT

Description : EF1 CONDUIT IS NOT LONG ENOUGH TO LEAN FAN BACK OFF OF CURB.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselT64f1ff3c12474d2...



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Project Issue Information

Issue Name : EF1 / GREASE TRAP

Description : EF1 GREASE TRAP IS NOT INSTALLED

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselTd85c84bf62b7414...



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Project Issue Information

Issue Name : EF2 / DAMPERS

Description : EF2 RR FAN, DAMPERS NOT INSTALLED. WOMENS RR IS HIGH OF DESIGN DUE TO THIS ISSUE. FAN TOTAL IS WITHIN DESIGN CFM.

Created By : National TAB

Assigned To : National TAB - Dale Wheeler

Status : Open

Originated Date : 11/15/2022 - Dale Wheeler - National TAB

Project Issue File Details



FuselT1cad4148a39745a...

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	2400	2399	1500	1582	900	817	37.5%	34.1%						
RTU-2	KITCHEN	4000	3845	3400	3194	600	651	15.0%	16.9%						
EF-1	HOOD 1											1050	1121		
EF-2	RESTROOMS													150	158
TOTALS		6400	6244	4900	4776	1500	1468			0	0	1050	1121	150	158

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	1500	1468
TOTAL EXHAUST	1200	1279
NET AIRFLOW	300	189

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.006
SIDE	0.001
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:



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11-14 TACO BELL - LEXINGTON, SC

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

STORE FRONT



FuseIT7db6aa0c4fb942f...

RTU-1



FuseITd9f0cf2242ba497...

RTU-2



FuseITdc49a54a1f9244e...

EF-1



FuseIT9bb1f2a81be6445...

EF-2



FuseITd927d611478e400...

HOOD-1



FuseITf822b2c112634ea...

Notes/Comments :



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CheckList Information

Name : TECH - STEP 1: INITIAL WALKTHROUGH **Status :** Submitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	YES / AC1 NO / AC2 SGRD5 & SGRD9 DIFFUSERS ARE NOT INSTALLED AIR WAS DISTRIBUTED TO SGRD7, SGRD10, SGRD11, SGRD12
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	N/A
Thermostats have power?	YES
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	NO / STORE IS OPEN LOCATION GC AND TRADES ARE NOT ON SITE.

Notes/Comments :

N/A



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CheckList Information

Name : TECH - STEP 2: UNIT DATA AND EVAL **Status :** Submitted

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?	YES
DCV Max damper opening position is set to minimum?	YES / AC1 & AC2
Free cooling enthalpy set point set for lowest setting (Typically "D")	YES / AC1 & AC2
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES/ AC2 AC1 / DD
If direct drive unit is the speed controller working.	YES
Is gas piping installed and valves turned on?	YES
Unit free of noticeable noise and vibration	YES

EF's

Rotation is correct?	YES
Belts are tight?	FANS ARE DD
Grease cup installed on hood fan?	NO / EF1
Hinge kit installed installed on hood fan?	YES / EF1
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	EF1 / CANNOT LEAN FAN BACK DUE TO CONDUIT NOT BEING LONG ENOUGH TO LEAN FAN BACK

Flex conduit is long enough so that fan can be completely tilted back?	EF1 / CANNOT LEAN FAN BACK DUE TO CONDUIT NOT BEING LONG ENOUGH TO LEAN FAN BACK
There is no major leakage around base of fan?	NO LEAKAGE OBSERVED
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?	YES
Unit free of noticeable noise and vibration?	YES

MUA

Rotation is correct?	N/A
Gas piping is installed and valves are in on position?	N/A
Heater tested and is functional?	N/A
Internal motorized damper is fully opening?	N/A
Motor is operating below the FLA rating?	N/A
Unit free of noticeable noise and vibration?	N/A

HOODS

Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	YES

DOCUMENTATION

Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	STORE IS OPEN LOCATION TRADES AND GC ARE NOT ON SITE
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Notes/Comments :

N/A



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CheckList Information

Name : TECH - STEP 3: TEST, ADJUST AND BALANCE **Status :** Submitted

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?	NO / AC1 DINING ROOM IS 63F THERMOSTAT IS READING 71F. I CANNOT GET THE THERMOSTAT AND TEMP. SENSOR TO COMMUNICATE WITH EACH OTHER, TEMP. SENSORS ARE WIRED. GC IS AWARE OF THIS ISSUE. AC2 THERMOSTAT AND TEMP SENSOR ARE NOT COMMUNICATING. KITCHEN THERMOSTAT IS READING 72F AND KITCHEN SPACE IS 75F
Is the space free of ventilation noise?	YES
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	YES / AC2 SGRD5 & SGRD9 DIFFUSERS ARE NOT INSTALLED AIR WAS DISTRIBUTED TO SGRD7, SGRD10, SGRD11, SGRD12 DUE TO THIS ISSUE AC2 / SGRD13 OFFICE DAMPER IS NOT INSTALLED GRILL CANNOT BE DAMPERED TO DESIGN CFM. OFFICE IS NOT UNCOMFORTABLE

Notes/Comments :

N/A



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11-14 TACO BELL - LEXINGTON, SC

CheckList Information

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

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing	FRYERS
List smoke candle type used	SMOKE EMITTER
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%

WITNESS

Date test was completed	11/15/2022
TAB tech name / Firm	DALE WHEELER / NTAB
Site super name / Firm	MYKEL MEHAFFEY / TACO BELL/BELL AMERICAN
Owner representative name / Firm (if Applicable)	N/A
Building pressure at front & back doors (All Systems On)	FRONT DOOR +0.006" / SIDE DOOR +0.001" / BACK DOOR +0.002" 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)	YES
Thermostats are programmed?	Yes

Notes/Comments :

N/A

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: AHU/RTU



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Asset: RTU1

AREA:DINING

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	222612563L
Model Num	YHC092	YHC092F3RLA4B93
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	15X36
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	2.75	2.75
Motor Rpm	-	N/L
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.3

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

Test Data		
	Design	Actual
SF CFM	2400	2399
SF RPM	972	DD
RA CFM	1500	1582
OA CFM	900	817
RL Voltage	-	212/212/211
RL Amperage	-	1.4/1.3/1.4
SF Rotation	-	CW
RA Damper Position	-	1.50"
Min OA Damper Position	-	12 7/8
Min OA Damper Type	-	ECON

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.122"
Fan Suction SP	-	-0.238"
Fan Discharge SP	-	0.269"
Total ESP	0.69"	0.391"
Fan Total SP	-	0.507"

General		
	Design	Actual
Fan Rotation Correct	-	YES
Unit Filters Clean	-	YES
Condensate Drain Installed	-	NO

Completed By: Dale Wheeler

Notes:

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Project: 11-14 TACO BELL - LEXINGTON, SC

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	DINING	S1	10"	315	1	477	334	332	105.4
SGRD2	DINING	S1	10"	315	1	457	309	324	102.9
SGRD3	DINING	S1	10"	315	1	536	341	315	100.0
SGRD4	DINING	S1	10"	315	1	505	378	346	109.8
SGRD5	DINING	S1	10"	315	1	495	349	296	94.0
SGRD6	CUSTOMER SERVICE	S1	10"	310	1	219	344	308	99.4
SGRD7	DINING	S1	10"	315	1	179	237	284	90.2
SGRD8	RR HALLWAY	S1	10"	100	1	183	94	98	98.0
SGRD9	RESTROOM	S2	6"	50	1	121	47	51	102.0
SGRD10	RESTROOM	S2	6"	50	1	140	35	45	90.0

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: AHU/RTU



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Asset: RTU2

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	223110807D
Model Num	YHD150	YHD150G3RLD4B93
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	17.5X60
Num Final Filter 1	-	3
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	4
Final Filter Size 2	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	3	3
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.4

Drive Data		
	Design	Actual
Motor Sheave Size	-	3.75"
Motor Bore Size	-	7/8
Motor Sheave SetPt	-	4 TURNS OUT
Fan Sheave Size	-	10.5"
Fan Sheave Bore	-	1 3/8
Belt CL Distance	-	22.5"
Num of Belts	-	1
Belt Size	-	BX68
Belt Alignment	-	GOOD

Test Data		
	Design	Actual
SF CFM	4000	3845
SF RPM	589	548
RA CFM	3400	3194
OA CFM	600	651
RL Voltage	-	209/208/208
RL Amperage	-	6.2/5.8/5.7
SF Rotation	-	CW
RA Damper Position	-	0.50"
Min OA Damper Position	-	6.50"
Min OA Damper Type	-	ECON

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.247"
Fan Suction SP	-	-0.377"
Fan Discharge SP	-	0.353"
Total ESP	0.74"	0.60"
Fan Total SP	-	0.73"

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

Completed By: Dale Wheeler

Notes: [1] AC2 SGRD5 & SGRD9 DIFFUSERS ARE NOT INSTALLED AIR WAS DISTRIBUTED TO SGRD7, SGRD10, SGRD11, SGRD12 DUE TO THIS ISSUE [2] SGRD13 OFFICE DAMPER IS NOT INSTALLED GRILL CANNOT BE DAMPERED TO DESIGN CFM. OFFICE IS NOT UNCOMFORTABLE

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Project: 11-14 TACO BELL - LEXINGTON, SC

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	BOH KITCHEN	S1	10"	300	1	337	313	295	98.3
SGRD2	BOH KITCHEN	S1	10"	300	1	368	355	317	105.7
SGRD3	BOH KITCHEN	S1	10"	300	1	285	318	302	100.7
SGRD4	FOOD PREP	S1	10"	300	1	308	304	290	96.7
SGRD5	FOOD PREP	S3	10"	330	1	0	0	0	0.0
SGRD6	COOKLINE	S3	10"	330	1	402	388	359	108.8
SGRD7	FOOD PREP	S3	10"	330	1	432	413	395	119.7
SGRD8	DRIVE THRU	S3	10"	340	1	228	371	340	100.0
SGRD9	FOOD PREP	S3	10"	330	1	0	0	0	0.0
SGRD10	FOOD PREP	S3	10"	330	1	453	439	391	118.5
SGRD11	FOOD PREP	S3	10"	330	1	503	493	464	140.6
SGRD12	KITCHEN	S1	10"	330	1	486	471	455	137.9
SGRD13	OFFICE	S1	8"	150	1	258	244	237	158.0

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: FAN - Exhaust



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Asset: EF1

AREA:HOOD 1

Unit Data		
	Design	Actual
MFG	STRATOVENT	STRATOVENT
Model Num	SVDU50HFA	SVDU50HFA
Serial Num	-	5466296
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	48Y
Horsepower	0.50	0.50
Motor Rpm	-	1380
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	7.6
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	1050	1121
Fan RPM	1344	1380 / DD
Fan Rotation	-	CCW
Motor RPM	-	1380 / DD
System SetPt	-	MED.
RL Voltage	-	118
RL Amperage	-	4.1
Total ESP	0.9"	-0.698"
Fan Inlet SP	-	0.698"
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler

Notes:

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: FAN - Exhaust



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Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	STRATOVENT	STRATOVENT
Model Num	SVDR10HFA	SVDR10HFA
Serial Num	-	5466296
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	N/L
Horsepower	0.166	1/6
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	N/L
Service Factor	-	1.0

Test Data		
	Design	Actual
CFM	150	158
Fan RPM	1095	1226
Fan Rotation	-	CCW
Motor RPM	-	1226
System SetPt	-	P-65
RL Voltage	-	119
RL Amperage	-	0.51
Total ESP	0.25"	0.196"
Fan Inlet SP	-	-0.196"
Fan Discharge SP	-	ATM

Completed By: Dale Wheeler

Notes: [1] DAMPERS WERE NOT INSTALLED UNABLE TO BALANCE EF2-2 TO DESIGN CFM. FAN TOTAL IS WITHIN DESIGN CFM.

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Project: 11-14 TACO BELL - LEXINGTON, SC

FAN - Exhaust



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Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset												
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	AK	VEL(1)	CFM(1)	VEL(2)	CFM(2)	FINAL CFM	% to design
EGRD1	NA	NA			75	1		139		55	68	90.7
EGRD2	NA	NA			75	1		119		83	90	120.0

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: Kitchen Hood Type I



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Asset: HD1

AREA:

Unit Data		
	Design	Actual
MFG	STRATOVENT	STRATOVENT
Model Num	SVBD2	SVBD2
Job / Serial Num	-	5466296
Type	TYPE I LOW PROXIMITY	TYPE I LOW PROX.
Hood length	75"	75"
Hood Width	36"	36"

Test Data Exhaust		
	Design	Actual
Filter Type	BAFFLE	BAFFLE
Filter Size 1	16X16	16X16
Filter Qty 1	4	4
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	6.48	6.48
Filter1 FPM	-	169
Filter2 FPM	-	185
Filter3 FPM	-	172
Filter4 FPM	-	166
Filter Ave FPM(corr)	-	173
CFM	1050	1121

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

Completed By: Dale Wheeler

Notes:

VILATION CALCULATIONS



COVER ALL HVAC DUCT OPENINGS TO PROTECT CONSTRUCTION DUST / CONTAMINATION FROM