

**Report By:**

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



**Report: TACO BELL**  
**Function: Test, Adjust, & Balance**  
**Date: 11/15/2022**

**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

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Project: 11-14 TACO BELL - LEXINGTON, SC

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: AHU/RTU



Comfort. Under control.

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

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: AHU/RTU



Comfort. Under control.

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

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Comfort. Under control.

**Diffuser Ret/Exh (GRD)**

**3EF2/RESTROOM**

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

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**Diffuser Supply (GRD)**

**3RTU1/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
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

**3RTU2/KITCHEN**

<b>Asset</b>									
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
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
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



Comfort. Under control.

Asset: EF1

AREA:HOOD 1

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

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

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

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Project: 11-14 TACO BELL - LEXINGTON, SC

System/Unit: FAN - Exhaust



Comfort. Under control.

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

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Project: 11-14 TACO BELL - LEXINGTON, SC

## System/Unit: Kitchen Hood Type I



Comfort. Under control.

Asset: HD1

AREA:

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

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

Cooking Equipment		
	Design	Actual
<b>Item 1</b>	-	FRYER
<b>Item 2</b>	-	FRYER

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Notes: