

1. LOCATE, CUT AND FRAME ROOF OPENINGS AS SHOWN FOR ALL HVAC EQUIPMENT AND EXHAUST FANS.
2. IT IS VERY IMPORTANT THAT ACCURATE MEASUREMENTS ARE USED WHEN LOCATING EXHAUST FAN ROOF OPENINGS TO ENSURE THAT NO ADDITIONAL OFF-SETS ARE REQUIRED IN THE EXHAUST DUCTWORK. COORDINATE ROOF OPENINGS WITH THE KITCHEN EQUIPMENT.
3. PROVIDE ANY FRAMING REQUIRED FOR DIFFUSER INSTALLATION IN HARD CEILING.

1. INSTALLATION SHALL CONFORM TO THE ENERGY CONSERVATION DESIGN MANUAL STANDARDS FOR NONRESIDENTIAL BUILDINGS.
2. ALL WORK AND MATERIALS SHALL COMPLY WITH GOVERNING CODES, SAFETY ORDERS AND REGULATIONS.
3. OBTAIN AND PAY FOR ALL NECESSARY PERMITS, FEES AND INSPECTIONS REQUIRED BY GOVERNING AUTHORITIES.
4. E.C. SHALL PROVIDE CONDUIT FOR LINE AND LOW VOLTAGE WIRING, LINE VOLTAGE WIRING SWITCHES, AND FINAL CONNECTIONS.
5. M.C. SHALL PROVIDE 24V CONTROL WIRING AND FINAL CONNECTIONS. ANY EQUIPMENT THAT IS SUBSTITUTED SHALL FIT IN THE SPACE PROVIDED WITH ADEQUATE ROOM FOR SERVICING, INCLUDING SUBSTITUTE EQUIPMENT NAMED IN THE SPECIFICATIONS. SUBMIT A 1/4" SCALE DRAWING OF ALL EQUIPMENT SUBSTITUTED FOR APPROVAL PRIOR TO INSTALLATION, INCLUDING, BUT NOT LIMITED TO, STRUCTURAL AND ARCHITECTURAL IMPACT, CLEARANCE REQUIREMENTS AND UTILITY REQUIREMENTS.
6. FOR INSTALLATION OF RECHARGEABLE REFRIGERANT LINES FROM ICE MACHINE TO CONDENSER ON ROOF, SEE SCOPE OF WORK.
7. HVAC UNITS SHALL BE MOUNTED LEVEL ON ROOF CURBS.
8. ALL SUPPLY / RETURN DUCTWORK SHALL BE EXTERNALLY INSULATED.
9. ALL SUPPLY / RETURN DUCTS SHALL BE RIGID, WITH THE EXCEPTION OF THE LAST 5'-0", WHICH MAY BE FLEX.
10. SMOKE DETECTOR SHALL BE INSTALLED IN THE RETURN AIR DUCT, PRIOR TO ANY OUTSIDE AIR CONNECTIONS, AND SHALL DEACTIVATE ROOFTOP UNIT UPON SENSING SMOKE. INCLUDE SMOKE DETECTOR IN THE SUPPLY AIR DUCT ONLY IF REQUIRED BY LOCAL CODE.
11. ALL HOOD EXHAUST DUCTS SHALL BE RIGID 16 GA MINIMUM, WELDED DUCT. GRIND ALL WELDS SMOOTH. PROVIDE 3M FIRE BARRIER DUCT WRAP FOR ALL HOOD EXHAUST DUCTS. SEE 15/M4.0.
12. ALL BRANCH DUCTS FEEDING INDIVIDUAL DIFFUSERS SHALL HAVE DAMPERS AT TAKEOFFS FOR AIR BALANCING. PROVIDE ACCESS PANELS TO DAMPERS. SEE 8/M4.0.
13. ALL UTILITY PIPING FOR RTU'S SHALL RUN UP THROUGH ROOF INSIDE EACH UNIT'S ROOF CURB.
14. ALL OUTSIDE AIR INTAKES SHALL BE A MINIMUM OF 10'-0" FROM EXHAUST FANS AND / OR VENTS.
15. SEE 8/M1.0 AND SCOPE OF WORK FOR DESCRIPTION OF HVAC PACKAGE TO BE PURCHASED THROUGH YUM! BRANDS NATIONAL CONTRACT.
16. FINAL HVAC SYSTEM TESTING AND BALANCING SHALL BE PERFORMED BY INDEPENDENT AGENT ORDERED BY THE OWNER AND COORDINATED BY THE G.C. A RE-TEST IS MANDATORY FOR A FALSE START (I.E. NO POWER UPON AGENT'S ARRIVAL, EQUIPMENT NOT WIRED, ETC.) AND SHALL BE A COST INCURRED BY THE G.C. IN THE EVENT A SYSTEM / STORE RECEIVES A GRADE OF 5 OR BELOW AS A RESULT OF THE HVAC SYSTEM PERFORMANCE OR OPERATIONAL DEFICIENCIES, OWNER WILL REQUEST A RE-TEST AND THE COST FOR SAME SHALL BE ALSO INCURRED BY THE GENERAL CONTRACTOR.
17. THERMOSTAT & REMOTE WALL MOUNTED TEMPERATURE AND CEILING MOUNTED HUMIDITY SENSOR PROVIDED AND INSTALLED BY M.C.

## 10

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
## 12

SCHEDULE NOTES:

1. LISTED CAPACITY IS THE STANDARD UNIT'S NET COOLING CAPACITY AT MIXED AIR CONDITIONS AND 102.2°F AMBIENT. OUTDOOR DESIGN CONDITION, SUMMER 97.2°F & 75.3°F WB, WINTER 23.5°F. THERMOSTAT SHALL BE PROGRAMMED FOR 73°F IN SUMMER AND 68°F IN WINTER WITH 2°F ADJ. FUNCTION UP OR DOWN. THE UNOCCUPIED TEMP SHALL BE SET TO THE STORE SCHEDULE AND 60°F MINIMUM.
2. SPECIFIED RTUS ARE DOWN DISCHARGE PACKAGED GAS / ELECTRIC ROOFTOP UNITS WITH MINIMUM 2-STAGE COOLING. INCLUDES THROUGH THE ROOF CURB POWER, GAS & CONDENSATE DRAIN. GAS PIPING SHALL BE FACTORY PIPED WITH SHUT-OFF OUTSIDE OF UNIT.
3. SPECIFIED UNIT INCLUDES HINGED ACCESS DOORS, 2" PLEATED FILTERS, LOW AMBIENT CONTROL TO 0 DEG. F., MODULATING ECONOMIZER (REFERENCE ENTHALPY) CIRCUIT BREAKER WITH SINGLE POINT WIRING, HAIL GUARD, AND FACTORY FABRICATED, KNOCK DOWN ROOF CURB.
4. ENHANCED DEHUMIDIFICATION OPTION IS REQUIRED FOR BOTH RTUS. HUMIDITY SENSOR TO BE MOUNTED ON THE CEILING NEAR THE RETURN. THIS OPTION IS REQUIRED FOR DESIGN WET BULB TEMPERATURE 74 DEG. F AND ABOVE.
5. THERMOSTAT AND REMOTE SENSOR PROVIDED AND INSTALLED BY M.C.. THERMOSTAT TO BE HONEYWELL T7300 PROGRAMMABLE ZONE THERMOSTAT W/ REMOTE SENSOR.

DESIGNER NOTES:

1. TACO BELL CORPORATE RTU UNITS BASIS OF DESIGN IS TRANE. LENNOX MAY BE USED AS FRANCHISE OPTION. M.C. AND G.C. REQUIRED TO COORDINATE CHANGES IF LENNOX IS SELECTED.



## 1

REMARKS:	
1.	UL 762 LISTED (GREASE)
2.	UL706 LISTED (HEAT OR STEAM)
3.	FLAT ROOF CURB, 19.5" X 19.5" X 26"H, VENTED
4.	FLAT ROOF CURB, 17.5" X 17.5" X 19"H
5.	GREASE CUP WITH DRAIN
6.	FACTORY ATTACHED HINGES
7.	WEATHERPROOF PRE-WIRED DISCONNECT SWITCH
8.	PROVIDE PRE-WIRED SOLID STATE SPEED CONTROLLER
9.	GRAVITY BACKDRAFT DAMPER
10.	PROVIDED BY OWNER WITH HOOD PACKAGE
11.	PROVIDE WITH DAMPER TRAY

## 2

**NOTES:**

1. SEE HVAC PLAN FOR DIFFUSER QUANTITIES.
2. DIFFUSERS IN SURFACE MOUNTED CEILINGS SHALL BE PROVIDED WITH OPPOSED BLADE DAMPERS. SEE ARCHITECTURAL DRAWINGS FOR CEILING TYPES.
3. FURNISH DIFFUSERS WITH INSULATED TOPS.
4. SUPPLY AND RETURN DIFFUSERS THROUGHOUT WILL BE WHITE.
5. PROVIDE SQUARE TO ROUND TRANSITION FROM DUCT SHOWN ON PLAN TO DIFFUSER AS REQUIRED.

## 3

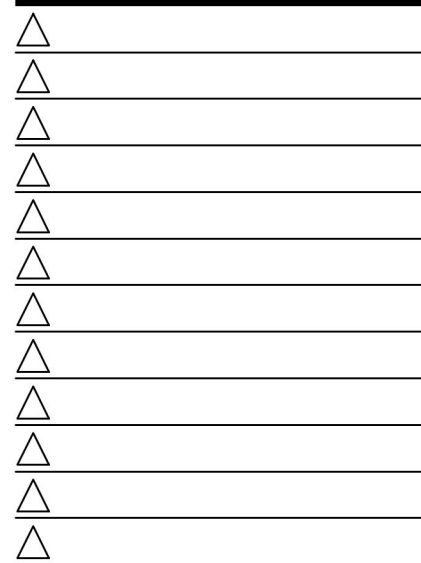
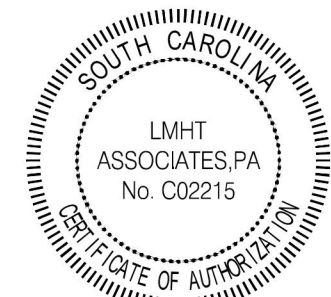
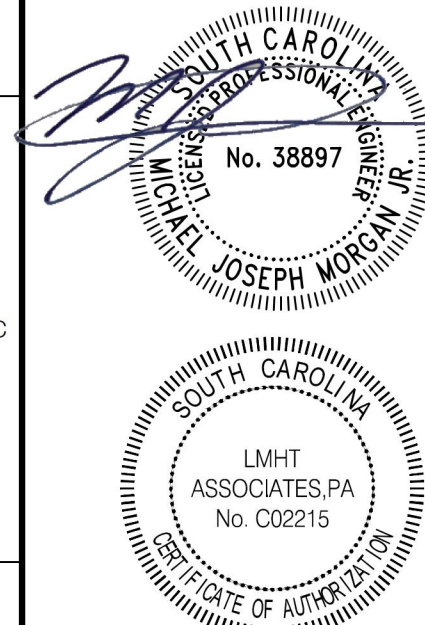
NOTE:  
THE OUTSIDE PERCENTAGE OF TOTAL SUPPLY AIR IS 30.0% FOR RTU-1 AND 12% FOR RTU-2.

## 4

## SEE THE SCOPE OF WORK SHEETS FOR ADDITIONAL INFORMATION

N.T.S





CONTRACT DATE: XXXXX  
BUILDING TYPE: END. MED 40  
PLAN VERSION: SEPT 2021  
SITE NUMBER: 315669  
STORE NUMBER:

TACO BELL

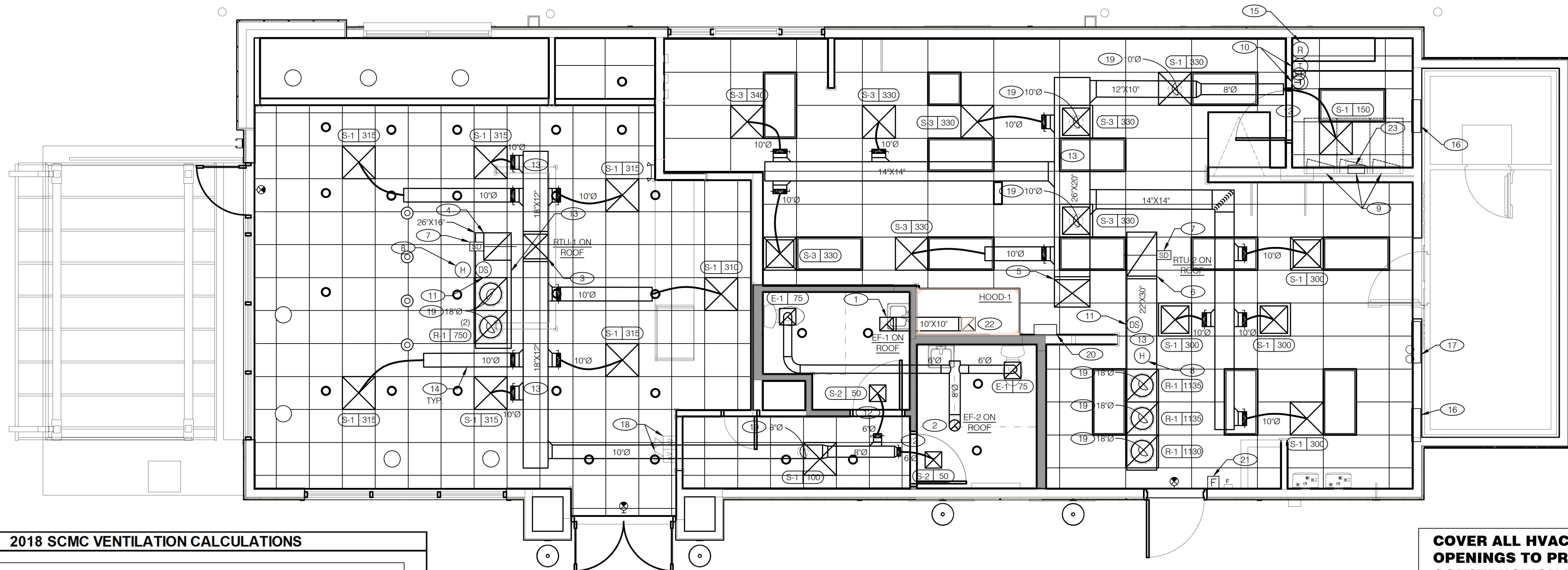
2036 McCRAYS MILL RD.  
SUMTER, SC 29154



ENDEAVOR 2.0

**DUCT AND  
DIFFUSER  
PLAN**

**M2.0**



**COVER ALL HVAC DUCT SYSTEM  
OPENINGS TO PROTECT FROM  
CONSTRUCTION DUST AND DEBRIS UNTIL  
CONSTRUCTION IS COMPLETE. IF THE  
HVAC SYSTEM IS OPERATED BEFORE  
CONSTRUCTION IS COMPLETE, PROVIDE  
MERV8 FILTERS AT ALL AIR INTAKES  
INSIDE THE BUILDING.**

**2018 SCMC VENTILATION CALCULATIONS**

DINING AREA	
* SECTION 403.3.1.1 - EQUATION 4-1	
Rp=	7.5 CFM/PERSON (TABLE 403.3)
Pz=	40 PEOPLE (SEATS)
Ra=	0.18 CFM/FT <sup>2</sup> (TABLE 403.3)
Az=	750 FT <sup>2</sup>
Vbz=	435 CFM MIN. OUTDOOR AIRFLOW AT THE BREATHING ZONE
* SECTION 6.2.2.3 - EQUATION 6-2	
Vbz=	435 CFM MIN. OUTDOOR AIRFLOW AT THE BREATHING ZONE
Ez=	0.80 ZONE AIR DISTRIBUTION EFFECTIVENESS (TABLE 403.3.1.2)
Voz=	544 CFM MIN. ZONE OUTDOOR AIRFLOW
CORRIDOR	
* SECTION 403.3.1.1 - EQUATION 4-1	
Rp=	0 CFM/PERSON (TABLE 403.3)
Pz=	0 PEOPLE
Ra=	0.06 CFM/FT <sup>2</sup> (TABLE 403.3)
Az=	73 FT <sup>2</sup>
Vbz=	4 CFM MIN. OUTDOOR AIRFLOW AT THE BREATHING ZONE
* SECTION 6.2.2.3 - EQUATION 6-2	
Vbz=	4 CFM MIN. OUTDOOR AIRFLOW AT THE BREATHING ZONE
Ez=	0.80 ZONE AIR DISTRIBUTION EFFECTIVENESS (TABLE 403.3.1.2)
Voz=	5 CFM MIN. ZONE OUTDOOR AIRFLOW

**2018 SCMC EXHAUST CALCULATIONS**

KITCHEN	
* SECTION 403.3	
	0.7 CFM/FT <sup>2</sup> (TABLE 403.3)
	982 FT <sup>2</sup>
EXHAUST RATE=	687 CFM MIN. REQUIRED EXHAUST RATE
TOILETS	
* SECTION 403.3	
	70 CFM/UNIT (TABLE 403.3)
	2 UNITS
EXHAUST RATE=	140 CFM MIN. REQUIRED EXHAUST RATE

**2018 SCMC VENTILATION SCHEDULE**

AREA	UNIT	VENT./EXHAUST REQ'D.	MIN. REQUIRED VENT. (CFM)	TOTAL REQ. VENT. (CFM)	PROVIDED VENT. (CFM)	MIN. REQUIRED EXHAUST (CFM)	PROVIDED EXHAUST (CFM)
DINING ROOM	RTU-1	SEE 2018 SCMC CALCS	544	549	900	-	-
ENTRY LOBBY		SEE 2018 SCMC CALCS	5		-	-	-
KITCHEN	RTU-2	SEE 2018 SCMC CALCS	-	-	600	687	1,050
MEN'S/WOMEN'S TOILET		SEE 2018 SCMC CALCS	-	-	TRANSFER	140	150
TOTALS				549	1,500	827	1,200

**DUCT AND DIFFUSER PLAN 1/4"=1'-0"**

- DINING ROOM LIGHT FIXTURE LOCATIONS ARE CRITICAL. COORDINATE DUCTWORK LOCATIONS SO AS NOT TO CONFLICT WITH LIGHT FIXTURE LOCATIONS.
- THERMOSTATS SHALL BE PROGRAMMABLE THERMOSTAT WITH SUBBASE, REMOTE TEMPERATURE SENSOR, AND REMOTE HUMIDITY SENSOR.
- HUMIDITY SENSORS SHALL BE CEILING MOUNTED NEAR RETURN GRILLES.
- COORDINATE DUCTWORK LOCATIONS WITH LIGHTING AND STRUCTURAL.
- SEE DETAIL 16/M4.0 FOR TYPICAL DUCTWORK DETAILS.

- 10"x10" GREASE EXHAUST AIR DUCT UP THROUGH ROOF TO EF-1. SEE HOOD DETAILS ON M3.0. SEE DETAIL 15 ON SHEET M4.0 FOR FIRE PROTECTION OF DUCT WORK. SEE DETAIL 18 ON SHEET M4.0 FOR EXHAUST DUCT TRANSITION.
- 8"Ø EXHAUST AIR DUCT UP THROUGH ROOF TO EF-2.
- 18"x18" SUPPLY AIR DUCT UP. CONNECT TO SUPPLY AIR PLENUM AT ROOFTOP UNIT RTU-1.
- 20"x20" RETURN AIR DUCT UP. CONNECT TO RETURN AIR PLENUM AT ROOFTOP UNIT RTU-1.
- 26"x20" SUPPLY AIR DUCT UP. CONNECT TO SUPPLY AIR PLENUM AT ROOFTOP UNIT RTU-2.
- 22"x30" RETURN AIR DUCT UP. CONNECT TO RETURN AIR PLENUM AT ROOFTOP UNIT RTU-2.
- FURNISH AND INSTALL SMOKE DETECTOR IN THE RETURN AIR DUCT, IN ACCORDANCE WITH LOCAL CODES. DUCT SMOKE DETECTOR WIRED BY ELECTRICAL CONTRACTOR, SEE SHEET E3.2.
- CEILING HUMIDITY SENSORS (REMOTE). VERIFY EXACT LOCATION.
- NO DUCT SHALL BE ROUTED OVER ELECTRICAL PANELS.
- LOCATE THERMOSTAT CONTROLS ON WALL IN OFFICE AT 48" A.F.F. COORD. LOCATION WITH LIGHT SWITCHES.
- MOUNT REMOTE TEMPERATURE SENSOR IN RETURN DUCT.
- UNDERCUT DOORS MIN. 3/4" FOR MAKE-UP AIR.

- RUN DUCTWORK BETWEEN TRUSSES AS HIGH AS POSSIBLE.
- RUN DUCT THROUGH OPEN WEBBING OF ROOF JOISTS (WHERE POSSIBLE). COORDINATE WITH TRUSS DESIGN PRIOR TO DUCTWORK FABRICATION.
- NEW SMOKE DETECTOR RESET SWITCH WITH KEY. MFR. IS "SYSTEM SENSOR" MODEL # RT5151 KEY. MOUNT NEXT TO THERMOSTATS @ 48" A.F.F. - INSTALL PER MFR. SPECIFICATIONS.
- AIR TRANSFER GRILLES. SEE SECTION "C" ON SHEET A5.1.
- ACCESS OPENING TO SPACE ABOVE WALK-IN. SEE SHEET A7.1.
- PROVIDE AUDIBLE/VISIBLE ALARM DEVICES IN APPROVED LOCATION TO SIGNAL DUCT DETECTOR ACTIVATION. MOUNT AT 6'-6" A.F.F. M.C. AND E.C. SHALL TEST AND VERIFY THE SMOKE DETECTION SYSTEM WORKS PROPERLY AND MEETS ALL LOCAL AND STATE CODE REQUIREMENTS.
- TAP OFF BOTTOM OF DUCT AND CONNECT TO DIFFUSER OR GRILLE. PROVIDE BALANCING DAMPER IN BRANCH DUCT IF ACCESSIBLE, OTHERWISE PROVIDE FACE ADJUSTABLE BALANCING DAMPER IN DIFFUSER OR GRILLE.
- M.C. SHALL INSTALL HOOD ANSUL CABINET AT CEILING WHERE SHOWN.
- M.C. SHALL INSTALL MANUAL FIRE PULL AT 48" A.F.F. AT LOCATION SHOWN. ENSURE FIRE PULL IS LOCATED BETWEEN 10 AND 20 FEET FROM COOKING EQUIPMENT WHICH IT SERVES OR IS LOCATED AS DIRECTED BY LOCAL INSPECTOR. M.C. SHALL LABEL (FOR EASY IDENTIFICATION) THE FIRE PULL FOR CORRESPONDING HOOD NUMBER SHOWN ON PLAN.
- 10"x10" EXHAUST AIR DUCT DOWN AND TRANSITION TO FIELD CUT EXHAUST CONNECTION AT HOOD.

- M.C. SHALL INSTALL HOOD CONTROL PANEL AT CEILING WHERE SHOWN. COORDINATE WITH E.C.

NOT USED

F

GENERAL NOTES

E

KEY NOTES

B



# EF-1. PERFORMANCE DATA:

MODEL: STRATOVENT, SVDU50  
 AIRFLOW: 1050 CFM, 0.9" STATIC PRESSURE  
 FAN RPM: 1344"  
 POWER: 0.26 BHP  
 MOTOR: 0.50 HP, 115V, 1PH, 8.1 FLA

**\*\*DIRECT DRIVEN WITH PREWIRED  
 SPEED CONTROLLER**

## STRATOVENT UL-762 EXHAUST FAN 6'-3" LONG TACO BELL HOOD

### **ATTENTION!**

INSTALLER MUST  
 READ LABEL NEAR  
 DISCONNECT SWITCH  
 MESSAGE ON LABEL  
 INSTALLER SHOULD  
 SUPPLY ENOUGH  
 ELECTRICAL CORD  
 TO ALLOW FAN TO  
 MAKE COMPLETE  
 SWING

INSTALLER TO PROVIDE SIF ISOLANT  
 TO BE USED TO LOCK HINGE IN  
 OPEN & CLOSED POSITION.  
 HOLES ARE PREPUNCHED.

NOTE: ALL DIMENSIONS (INCHES)

WEIGHTS  
 65 LBS (FAN)  
 45 LBS (CURB)

**amca**  
 CERTIFIED  
 RATINGS

**FOUND**  
 AND  
**AIR**  
 PERFORMANCE

- RESTAURANT MODEL
- UL-762, GREASE RATED
- DIRECT DRIVEN
- VARIABLE SPEED CONTROL
- WEATHERPROOF DISCONNECT
- OPTIONAL:
  - HIGH VELOCITY WIND DESIGN
- MIAMI, DADE/FLORIDA
- PRODUCT APPROVAL

DO NOT REMOVE  
 THIS INFORMATION  
 FROM CURB  
 INFORMATION

**STRATOVENT**

REDDING, CA - RALEIGH, NC

800-474-0037

WWW.STRATOVENT.COM

THIS DRAWING IS PROVIDED FOR REFERENCE ONLY. HOOD CONTRACTOR SHALL SELECT AND CERTIFY ALL EXHAUST/M.U. AIR FANS. ALL SYSTEMS SHALL MEET ALL APPLICABLE REQUIREMENTS OF STATE AND LOCAL CODES AND OTHER REQUIREMENTS AS SHOWN IN DESIGN DRAWINGS.

### INSTALLATION: DUCT TEMPERATURE SWITCH SENSOR DETAIL

#### FAN CONTROL CIRCUIT (BY OTHERS, SEE E6.0)

NOTE: GENERIC WIRING DEPICTION. SEE PLANS FOR PROPER INTEGRATION.

- NORMALLY OPEN DRY CONTACT, CLOSSES ON TEMPERATURE RISE ABOVE 85F. WIRED IN PARALLEL TO NORMAL CONTROLS CIRCUIT.
- FIELD WIRED AS SAFETY SWITCH (NOT PRIMARY MEANS OF FAN POWER), TO ENERGIZE HOOD EXHAUST FANS WHEN COOKING EQUIPMENT GENERATES HEAT
- FAN CONTACTOR BY OTHERS, SEE E6.0 SHEET FOR DETAILS.

#### SPECIFICATIONS:

- \* VULCAN CALSTAT, 1E2B9-85, NORMALLY OPEN DRY CONTACT
- \* SENSOR FACTORY SET AT 85F
- \* FIELD ADJUSTED INSET SCREW, CCW INCREASE, CW DECREASE, 90F PER REVOLUTION
- \* RATED FOR 10 AMPS @ 120 VAC, 5 AMPS @ 240 VAC
- \* SHIPPED LOOSE BY HOOD VENDOR FOR FIELD INSTALLATION

MODIFIED: 05-05-2017

HOOD #	1 OF 1	MODEL #	STRATOVENT SVBD2
LENGTH (IN):	6'-3"	WIDTH (IN):	36"
HEIGHT (IN):	14"		
EXHAUST CFM:	1050	SUPPLY CFM:	BY RTU-SEE M1.0
EXHAUST SP:	0.9" (HOOD+DUCT)	SUPPLY SP:	NA
EXHAUST FPM:	1512	SUPPLY FPM:	NA
EXH. SIZE:	10"X10"	SUP SIZE:	NA
FILTERS: (4)	16" X 16"	FILTERS: ( )	300 LBS
FIRE SUPPRESSION:	ANSUL-R102	FILTER TYPE:	STAINLESS BAFFLE
LIGHT QTY: (3)	A19/ CFL	CONTROL SWITCH:	BY OTHERS

3" INTEGRAL REAR STAND-OFF. FACTORY INSULATED HOOD ASSEMBLY IS LISTED AND LABELED FOR ZERO CLEARANCE TO COMBUSTIBLE IN THE REAR. ARCHITECT MUST VERIFY COMPLIANCE WITH ALL LOCAL CODES CONCERNING CLEARANCES.

**PLAN VIEW**

25" TALL DUCT ENCLOSURE PANELS, FRONT, LEFT & RIGHT SIDES (PROVIDED WITH HOOD, GC INSTALLED).

TOP EDGE OF HOOD.

LOWER, LEADING EDGE OF HOOD, 71" ABOVE FINISHED FLOOR.

TRIANGLE, END PANELS, PROVIDED BY STRATOVENT, SEE SIDE VIEW DETAIL. FIELD INSTALLED BY GC.

104"H X 111"L, BACKSPASH, COVERING HOOD WALL AND 18" BEYOND THE HOOD. MINIMUM 20 GA. STAINLESS STEEL PROVIDED BY GENERAL CONTRACTOR.

**FRONT VIEW**

DESIGN NOTES:

- STRATOVENT HOODS ARE ETL LISTED TO UL-710 STANDARDS, 3054804-001
- MODEL SVBD2 IS A NON-CANOPY HOOD, 'LISTED' VALUES ARE UTILIZED FOR AIRFLOW, OVERHANGS AND TEMPERATURE RATINGS.
- 18/20 GAUGE MINIMUM S/S ON EXPOSED SURFACES PER NFPA.
- HOOD IS PRE-PIPED FOR ANSUL SYSTEM INSTALL BY OTHERS.
- INSTALLER TO REVIEW E6.0 SHEET FOR HOOD AND FAN WIRING. NO CONTACTOR OR CONTROL BOX IS FURNISHED WITH HOOD, UNLESS SOURCED DIRECT FROM STRATOVENT BY INSTALLER.

**HOOD DETAIL 1: CORNER HANGING ANGLE (4) TYP. PER HOOD**

HOOD DETAIL 2: TIMER MOUNTING CHANNEL-POWER OUTLET

**HOOD DETAIL 2: TIMER MOUNTING CHANNEL-POWER OUTLET**

TOP OF S/S BACKSPLASH, SLIGHTLY ABOVE DROP CEILING.

8'-10" HIGH, DROP CEILING (TYPICAL). HOOD PROVIDER MUST BE NOTIFIED IF CEILING HEIGHT VARIES.

HOOD DETAIL 2: 42"L x 3"H, FACTORY ATTACHED MOUNTING CHANNEL FOR CUSTOMER SUPPLIED TIMERS. DUAL 115V/1PH OUTLET FACE MOUNTED ABOVE CHANNEL WITH J-BOX ON TOP OF HOOD.

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 800-474-0037 - WWW.STRATOVENT.COM - 251-490-6114

(UL-710 Standard)

(NSF/ANSI Standard 2)

NFPA

ETL-LISTED FILE #3054804-001 / TESTED TO UL-710

<b>TACO BELL HOOD FIRE SUPPRESSION SYSTEM PLAN</b>	N.T.S.	<b>14</b>
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<b>HEAT SENSOR ATTACHMENT</b>		N.T.S.	1
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**PROJECT: TACO BELL**

System Size: ANSUL-3.0 Gallons Total, R102  
Flow Points: 8 Design, 11 (max)

Hood #1: 6'-6" L x 36" W x 14" H  
Exhaust Riser Size: 10" x 10"

8 FLOW POINTS

3.0 GA. R102  
ANSUL SYSTEM

2'-0" APPROX

1N  
3NS 3NS

12" 16" 50" 75"

FIELD CUT

1W

12" 16" 50" 75"

**PLAN VIEW**

6'-3"

1N 1W 3NS 3NS

HEAT-ONLY APPLIANCES

**FRONT VIEW**

NOTES

- FIELD PIPE DROPS AS SHOWN: SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY STRATOVENT FOR HOOD-BASED PIPING.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE, MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- ALL NOZZLE HEIGHT AND PLACEMENT TO BE DETERMINED BY INSTALLER AND AHJ PER ANSUL GUIDELINES.
- ALL PIPING TO BE 3/8" SCH 40 BLACK IRON.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS.
- SYSTEM INSTALLATION AND FINAL HOOKUP SOURCED BY GEN CONTRACTOR. SYSTEM PARTS OPTIONALLY PURCHASED FROM STRATOVENT BY OWNER OR G.C..

**LEGEND - WALL MOUNTED ANSUL SYSTEM**

1B 3.0 GALLON TANK  
2 AUTOMAN RELEASE  
2 ANSULEX LIQUID AGENT (3.0 GAL.)  
7 CARTRIDGE (101-20)  
10 TEST LINK  
11 DOUBLE MICROSWITCH  
1W NOZZLE ASSEMBLY (419336)  
1N NOZZLE ASSEMBLY (419335)  
3N NOZZLE ASSEMBLY (419338)  
28 DETECTOR BRACKET  
30 HIGH TEMP FUSIBLE LINK  
MGV MECHANICAL GAS VALVE  
34 REMOTE MANUAL PULL STATION  
S SWIVEL ADAPTOR

FACTORY PIPING  
FIELD PIPING

LOCATION OF PULL STATION PER LOCAL CODES.

**STRATOVENT**

PROVIDED BY: STRATOVENT  
RALEIGH, NC - REDDING, CA  
CONTACT: JEFF JOHNSON  
PH: 251-490-6114, Fax: 919-573-4251  
JEFF.JOHNSON@STRATOVENT.COM

REVISED: 05-05-2014

polish. All unexposed surfaces shall be constructed of minimum 18 gauge aluminized steel.

2. UL classified aluminum or stainless steel baffle-type filters shall be easily removed for cleaning. Filter housing shall terminate in a pitched grease trap that drains into a removable stainless steel grease cup.

3. UL listed and NSF approved vapor proof incandescent light fixtures wired to junction box at top of hood in accordance with NEC 70.

4. Pre-piped fire suppression systems shall be located on the top of the hood and provided with the hood or by a certified technician. Final location of all nozzles and fire suppression drops to be locally approved and inspected.

shall bear the NSF Seal of Approval. Hoods shall be listed under UL 710 EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT. Certified by ETL under FILE# 3054804-001.

THIS HOOD DESIGN IS BASED UPON STRATOVENT, MODEL SVND2. MANUFACTURED BY STRATOVENT VENTILATION HOODS, RALEIGH, NC 27616  
CONTACT: JEFF JOHNSON, 251-490-6114

**HOOD NOTES AND SPECS (TYP)**

UL T.S.

**INSTALLATION: DUCT TEMPERATURE SWITCH**

**HOOD DETAIL**

**STRATOVENT**

OPTION #2:  
THROUGH ROOF OF HOOD  
INTO PLENUM AREA BEHIND  
FILTERS. LEFT OR RIGHT OF  
DUCT OPENING.

DUCT

OPTION #1:  
DUCT - JUST ABOVE EXHAUST  
OPENING. (MUST BE  
REACHABLE FROM BELOW OR  
THROUGH CLEAN-OUT DOOR  
FOR CLEANING)

REAR OF HOOD

OPTION #3:  
INTO HOOD CAVITY

NOTE:  
SENSOR MUST BE INSTALLED WITH INCLUDED  
UL-LISTED QUICK SEAL KIT PER FACTORY  
GUIDELINES (SEE EXPLODED PARTS VIEW).

**SIDE VIEW**

ADDITIONAL QUESTIONS??  
CONTACT, STRATOVENT VENTILATION HOODS,  
919-573-4250 - 251-490-6114  
JEFF.JOHNSON@STRATOVENT.COM

MODIFIED: 05-05-2014

## LOW-PROFILE HOOD

### HOOD #1

**DUCT TERMINATION SHALL EXPAND TO MINIMUM OF 2" LARGER THAN FAN INLET DIAMETER. DO NOT OBSTRUCT FAN INLET.**

**42" L X 3" H X 1.25" W, TIMER MOUNTING CHANNEL, FACTORY ATTACHED. DUAL 115V, 1PH POWER OUTLET FLUSH MOUNTED ON FACE OF HOOD WITH JBOX ON TOP.**

STRAUTOVENT HOODS  
BUILT IN COMPLIANCE WITH

NFPA #96  
 NSF STANDARD #2  
 UL STANDARD 710  
 ETL FILE NO. 3054804-001

### NON-CANOPY HOOD DESIGN BASED ON:

MANUFACTURER: STRATOVENT, MODEL SVBD2  
 ETL LISTED TO UL-710: FILE # 3054804-001  
 MIN. "LISTED" AIRFLOW: 150 CFM PER LINEAR FT  
 DESIGN AIRFLOW: 168 CFM PER LINEAR FT  
 MAX. DIST. ABOVE COOK SURFACE: 47"  
 MAX. COOK SURFACE FRONT UNDERHANG: - 3"  
 MIN. SIDE COOK SURFACE OVERHANG: 0"  
 MAX. APPLIANCE COOKING TEMPERATURE: 450 F

HOOD DESIGN QUESTIONS?  
 STRATOVENT KITCHEN VENTILATION  
 PHONE: 251.490.6114  
 JEFF.JOHNSON@STRAUTOVENT.COM

## SIDE VIEW

TACO BELL HOOD FIRE SUPPRESSION SCHEDULE		N.T.S.	10
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HEAT SENSOR LOCATION		1
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**TACO BELL HOOD SECTION** 1/2" = 1'-0" 4

CONTRACT DATE: XXXX  
BUILDING TYPE: END. MED 4  
PLAN VERSION: SEPT 202  
SITE NUMBER: 31566  
STORE NUMBER:

TACO BELL  
2036 McCRAYS MILL RD  
SUMTER, SC 29154

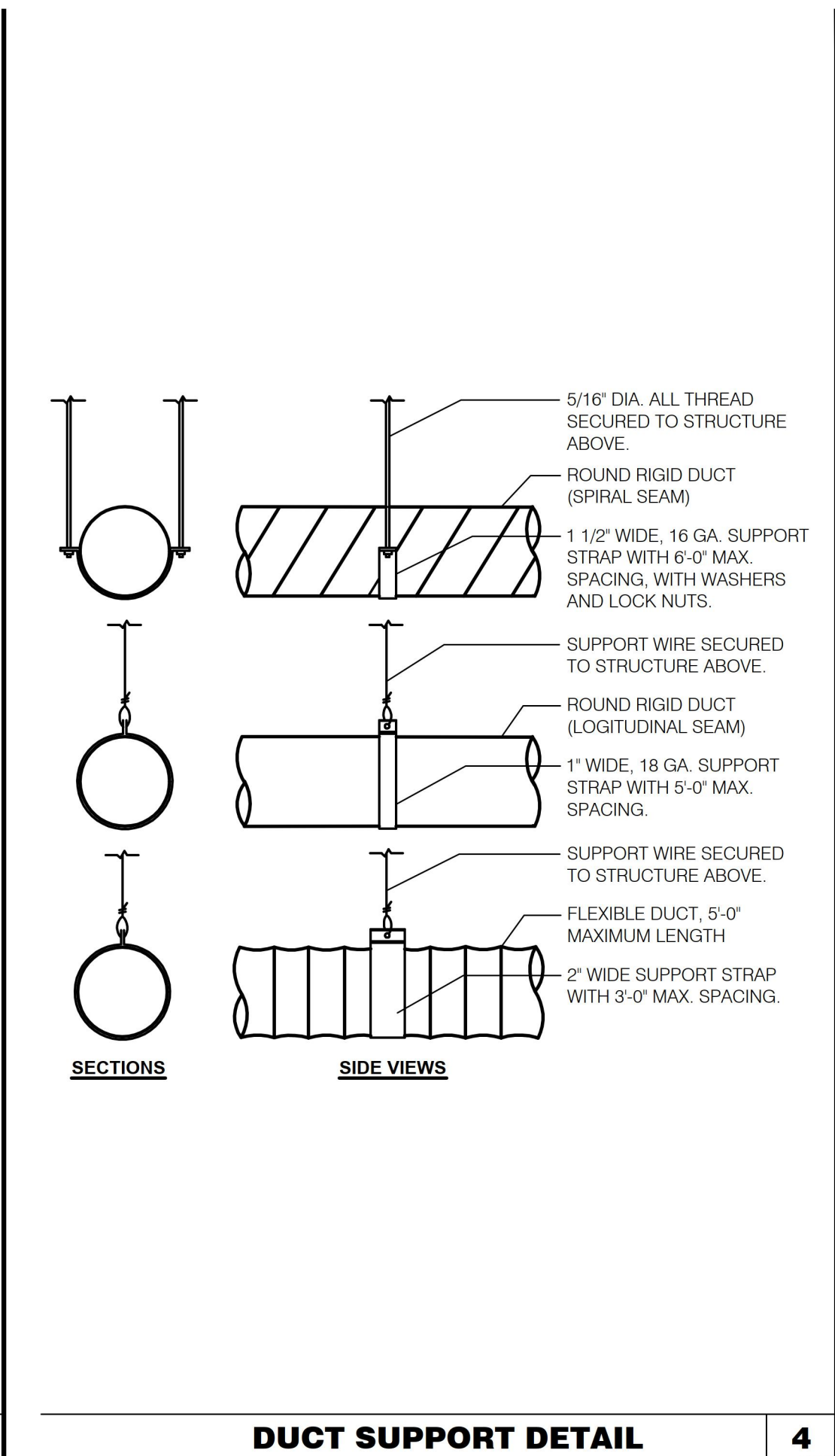
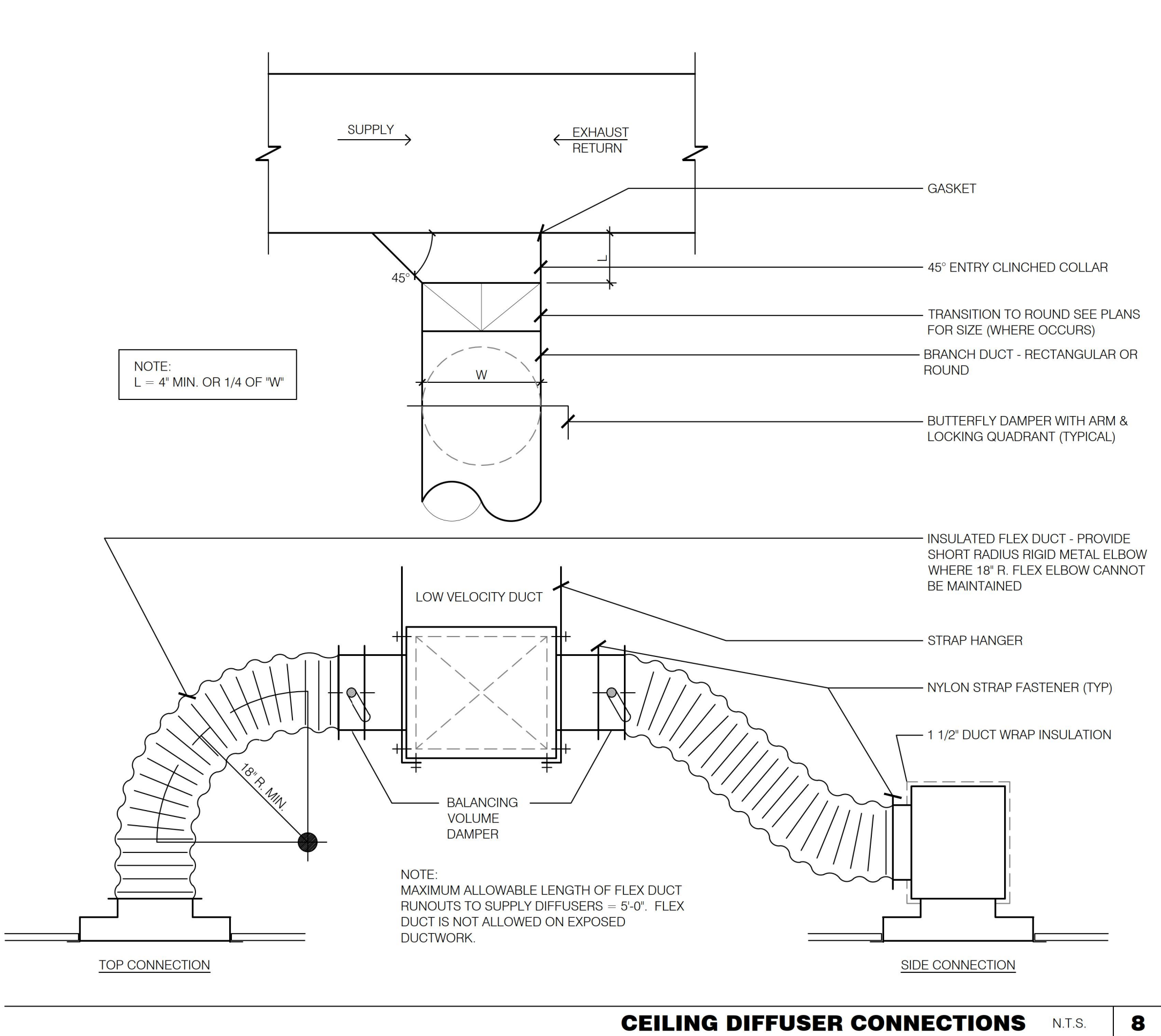
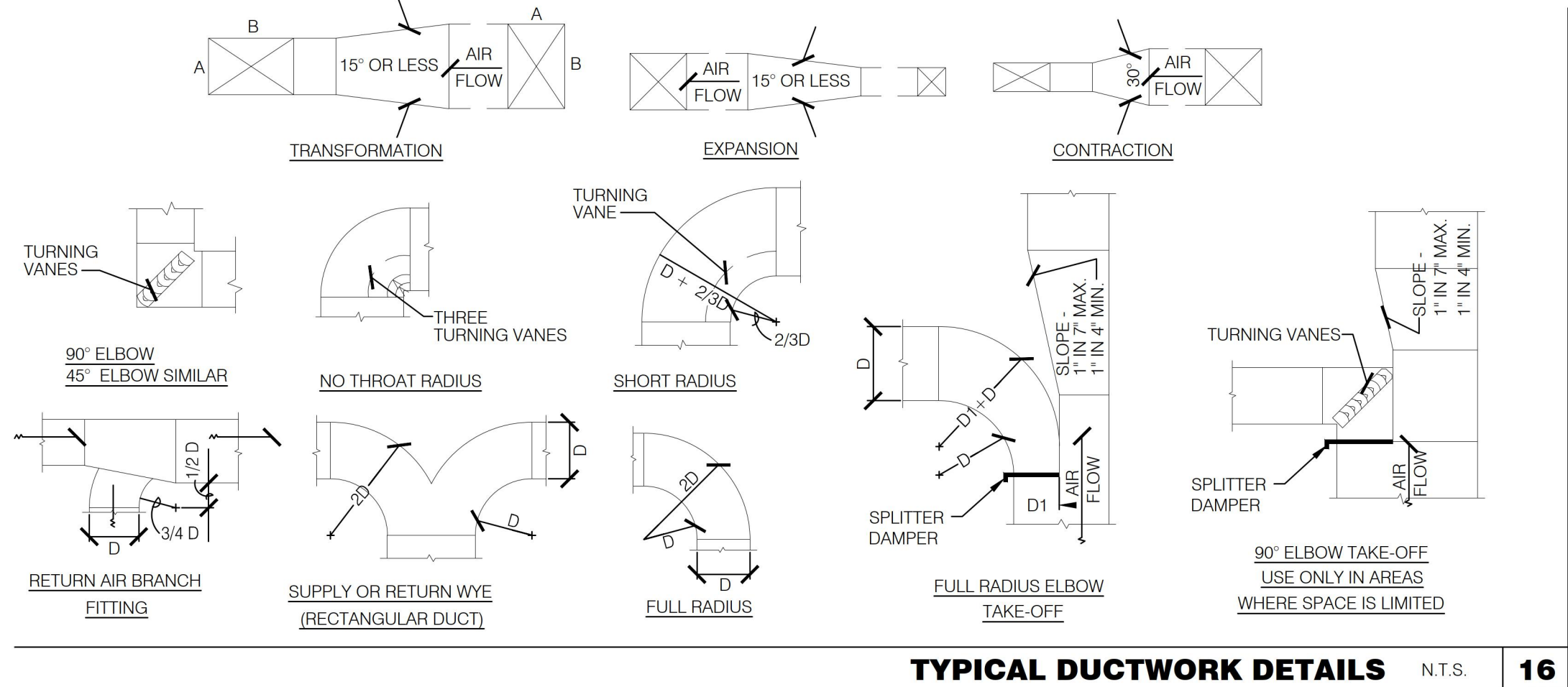
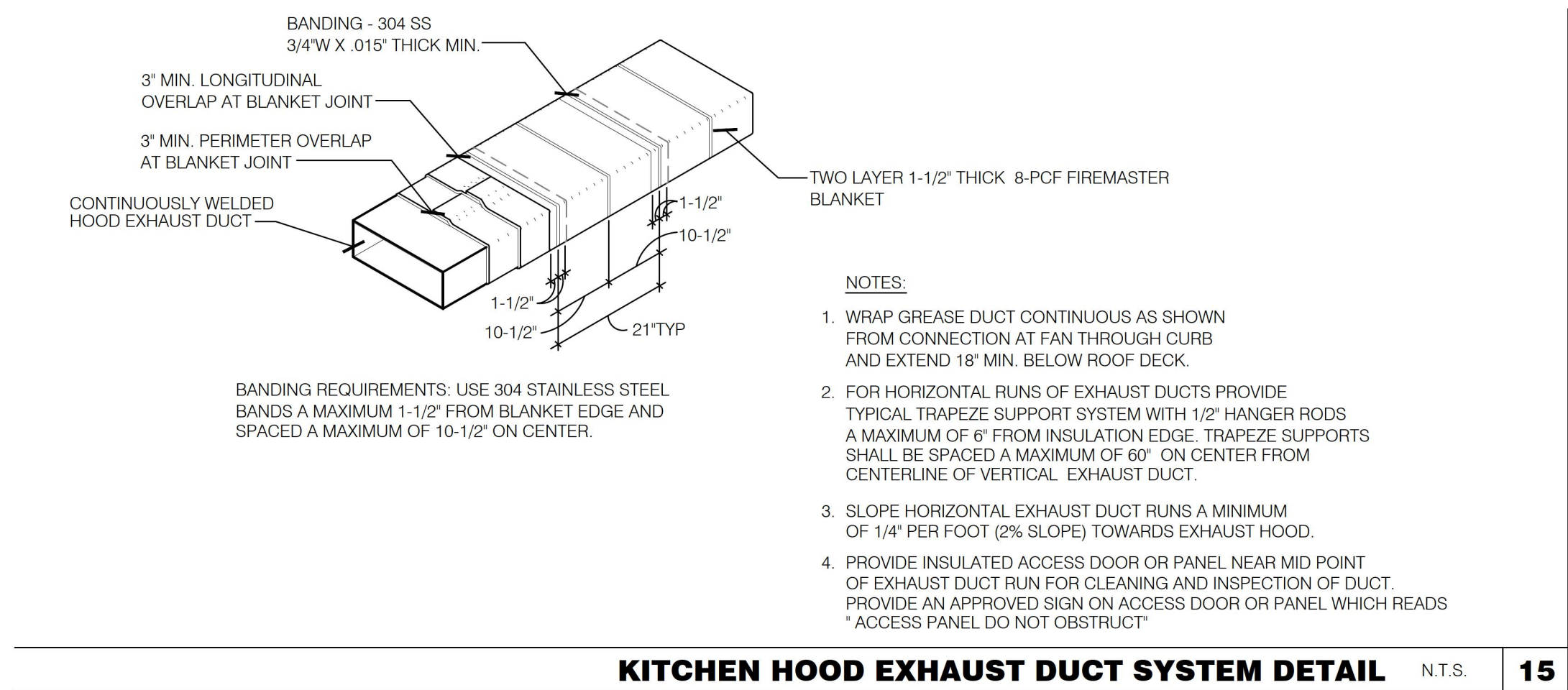
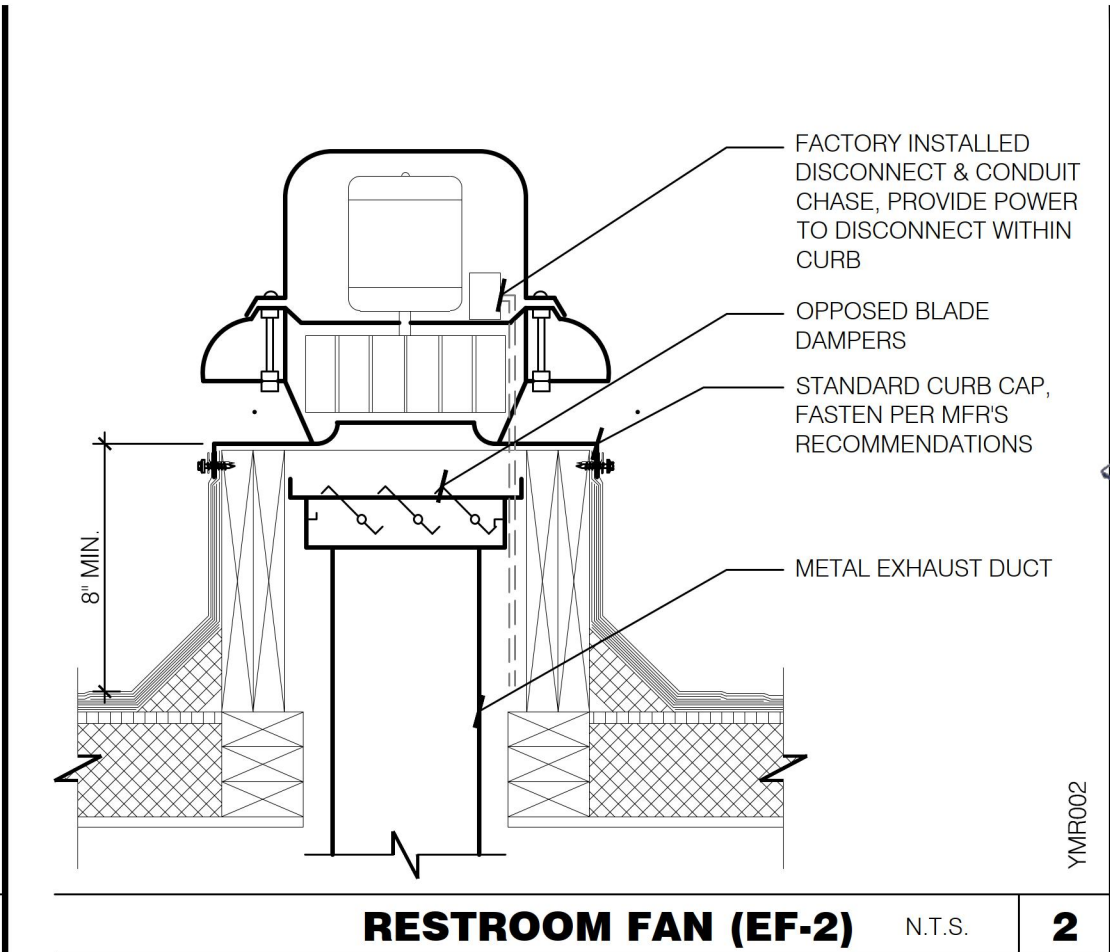
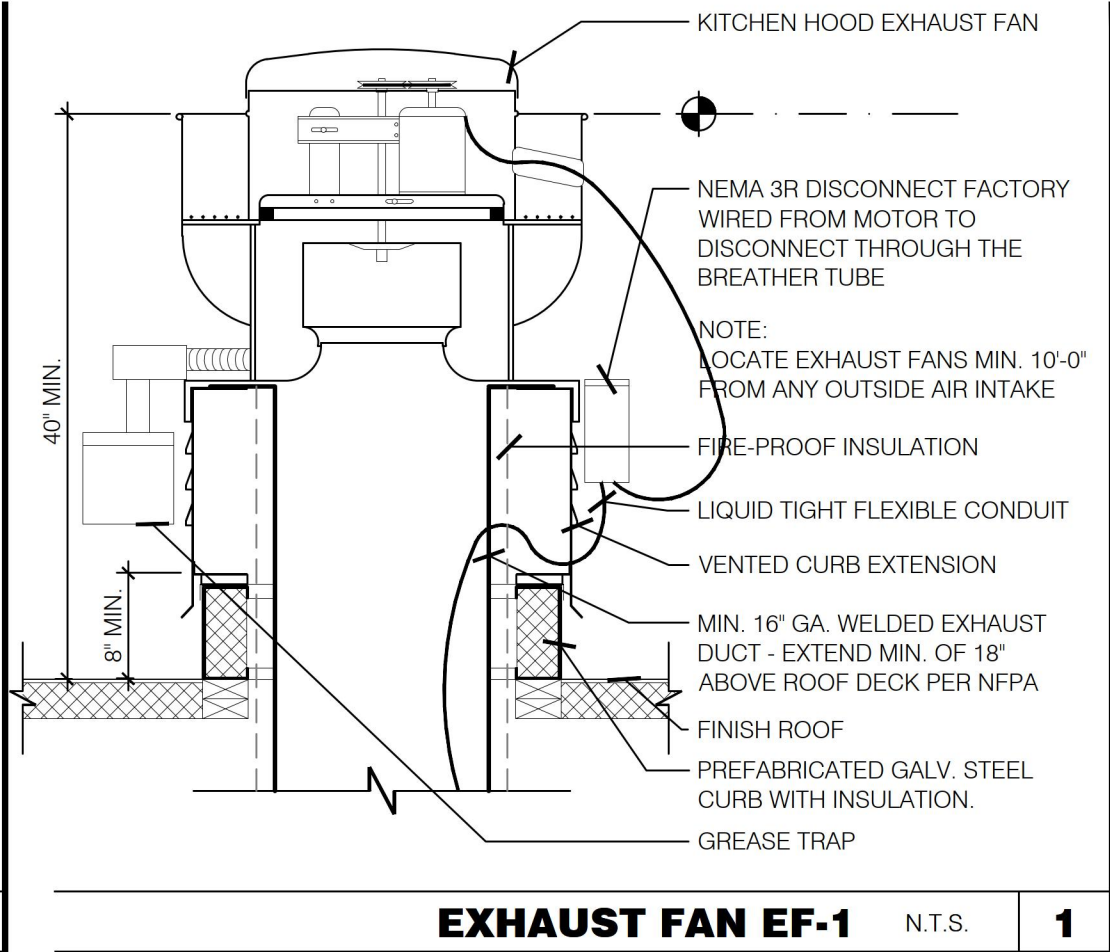
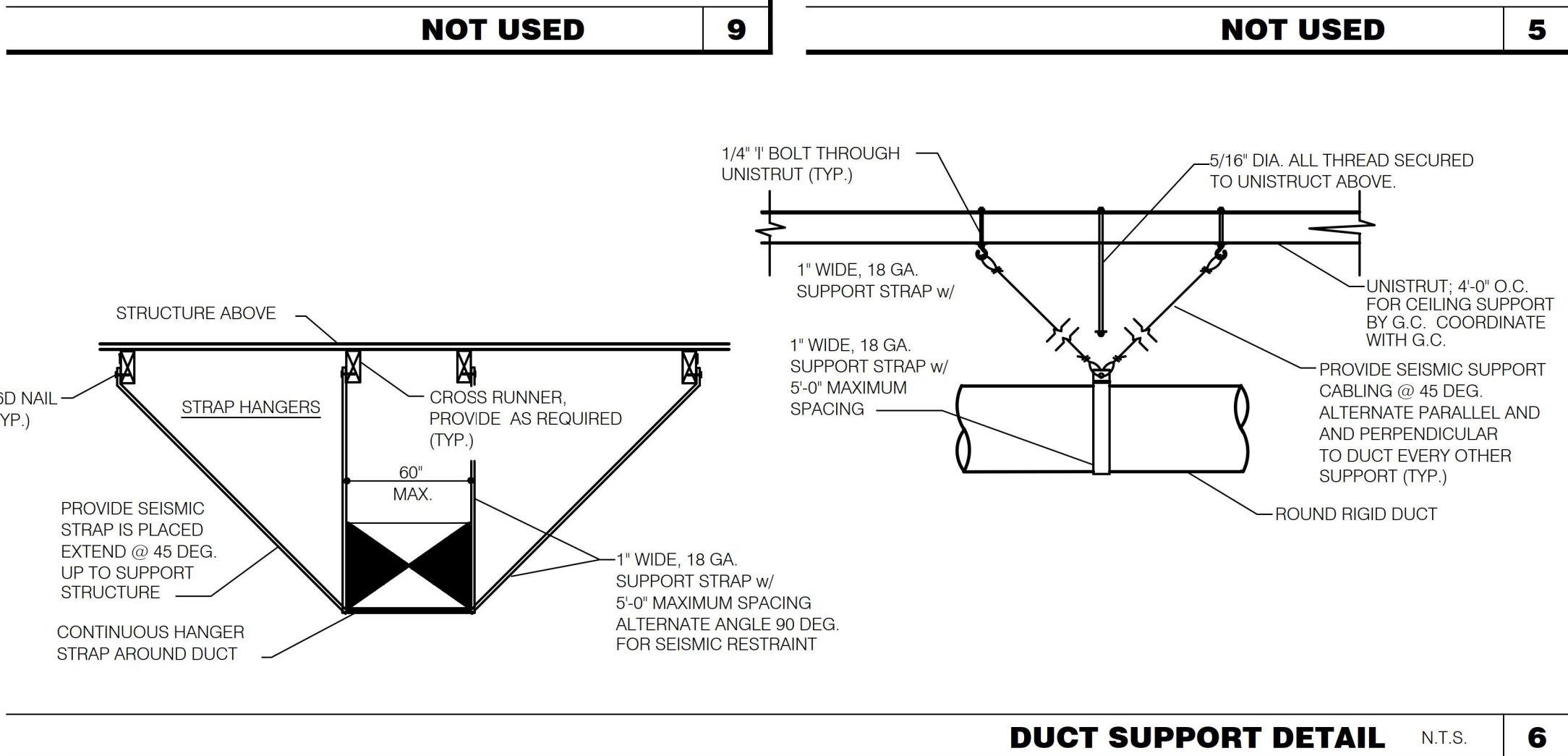
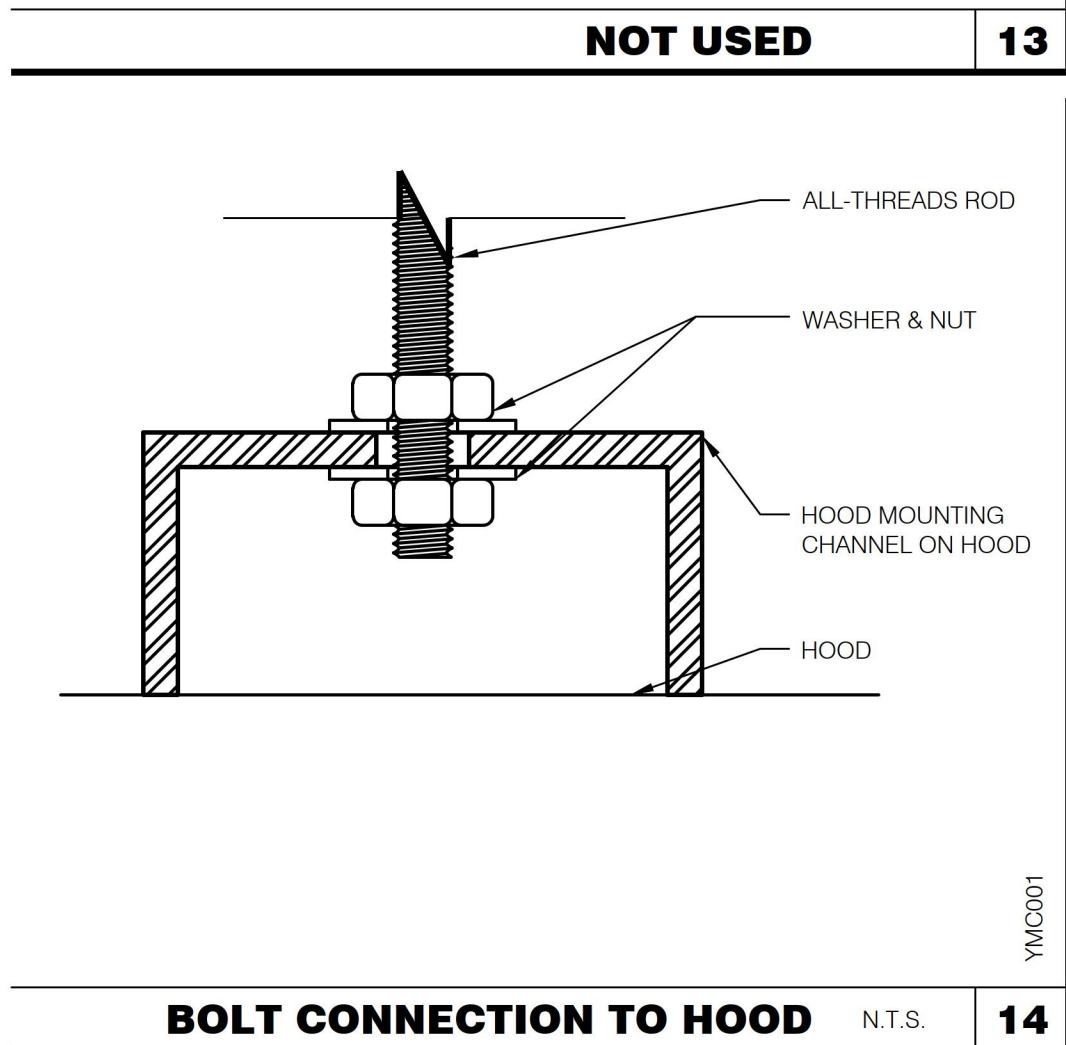
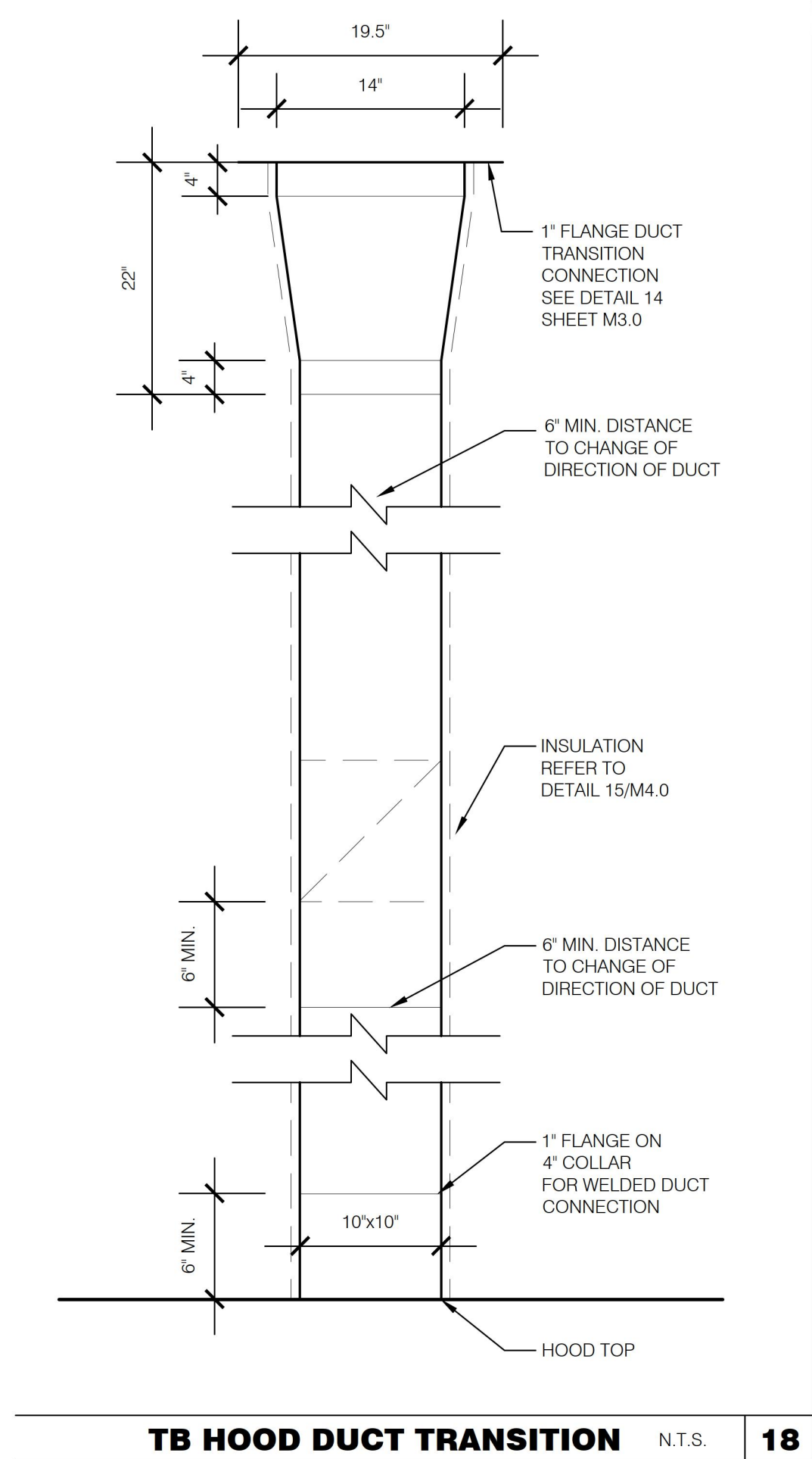


ENDEAVOR 2.0

## HOOD DETAILS

# M3.0







M.C. SHALL SET THERMOSTAT 'OCCUPIED' AND 'UNOCCUPIED' MODES TO OWNER'S OPERATION SCHEDULE. EVAPORATOR FANS SHALL BE SET TO "ON" UNDER NORMAL CONDITIONS. RTU-1, WHEN ACTIVATED BY THE "OCCUPIED" SWITCH (INTERIOR OVERRIDE SWITCH) LOCATED ON THE CONTROL PANEL, SHALL FORCE EVAPORATOR FANS TO RUN.

NORMAL OPERATION (OCCUPIED):  
EF-1; EVAPORATOR FANS, AND ECONOMIZERS (IF APPLICABLE) ON RTU-1 SHALL OPERATE CONTINUOUSLY UPON ACTIVATION OF THE "OCCUPIED" SWITCH. NORMALLY OPEN CONTACTS FOR THIS ARE INCLUDED INTERNALLY IN THE CONTROL BOX. SEE DETAILS THIS SHEET AND SHEET E6.0.

THE TEMPERATURE SCHEDULE SET POINTS SHALL BE SPECIFIC FOR EACH RTU AND SHALL BE FIELD ADJUSTABLE.  
SPACE TEMPERATURE SET POINTS: RTU-1: 73°F COOLING, 68°F HEATING

SPACE HUMIDITY SET POINTS:      RTU-1:                      50% RH

EF-2 SHALL BE CONTROLLED BY THE DINING ROOM LIGHTING CIRCUIT

EVAPORATOR FANS, AND ECONOMIZERS (IF APPLICABLE) ON RTU-2 SHALL BE SET TO OWNER'S OPERATION SCHEDULE.

THE TEMPERATURE SCHEDULE SET POINTS SHALL BE SPECIFIC FOR EACH RTU AND SHALL BE FIELD ADJUSTABLE.  
SPACE TEMPERATURE SET POINTS: RTU-2: 73°F COOLING, 68°F HEATING

SPACE HUMIDITY SET POINTS:      RTU-2:                      50% RH

ALL RTU'S COOLING/HEATING SWITCH/OVER SHALL BE AUTOMATIC BASED ON THE SPACE DEMAND. EVAPORATOR FANS SHALL BE SET TO RUN CONTINUOUSLY(ON) DURING "OCCUPIED" PERIODS. OUTSIDE AIR INTAKE ON ECONOMIZERS OR DAMPERS SHALL BE IN MINIMUM OPEN POSITION TO DELIVER CFMS INDICATED IN AIR BALANCE SCHEDULE ON SHEET M1.0 OR SHALL FOLLOW THE ECONOMIZER OPERATION DESCRIBED BELOW.

UPON DEACTIVATION OF THE "OCCUPIED" SWITCH THE KITCHEN AND DINING ROOM LIGHTS, EF-1 AND EF-2, EVAPORATOR FANS AND ECONOMIZERS ON RTU-1 AND RTU-2 SHALL START TIME DELAYED OFF (SUBJECT TO HOODSTAT AND/OR ZONESENSOR OVERRIDE).

ECONOMIZER OPERATION (IF APPLICABLE)

THE RTU'S EQUIPPED WITH ECONOMIZERS (SEE UNITS SCHEDULE ON SHEET M1.0) SHALL UTILIZE "FREE COOLING" AS THE FIRST STAGE OF COOLING. WHEN OUTDOOR AIR ENTHALPY IS LOWER THAN THE MIXED AIR ENTHALPY, OUTSIDE AIR INTAKE DAMPERS SHALL MODULATE FROM MIN. TO MAX. OPEN. POSITION AND SPACE RETURN AIR DAMPERS SHALL MODULATE FROM MAX. TO MIN. RELIEF DAMPERS SHALL BE CONTROLLED RESPECTIVELY VIA INTEGRAL RTU CONTROL. IF THE OUTSIDE AIR ALONE CANNOT SATISFY THE SPACE COOLING DEMAND, THE COMPRESSORS SHALL BE ENERGIZED IN STAGES. WHEN OUTDOOR AIR ENTHALPY IS HIGHER THAN MIXED AIR ENTHALPY, OR WHEN THE LOW LIMIT SENSOR LOCATED IN DISCHARGE AIR REACHES ITS SET POINT (55F -ADJ.), THEN OUTDOOR AIR AND RETURN AIR DAMPERS SHALL BE SET TO DELIVER MINIMUM O.A. CFM'S INDICATED IN THE AIR BALANCE SCHEDULE.

NIGHT SETBACK OPERATION (UNOCCUPIED)

SPACE TEMPERATURE SET POINTS: RTU-1 AND RTU-2: 85°F COOLING, 60°F HEATING.

ALL RTU'S EVAPORATOR FANS, COMPRESSORS AND HEATER SHALL RUN ON DEMAND ONLY.(AUTO) ANY MOTORIZED OUTSIDE AIR DAMPERS SHALL BE IN CLOSED POSITION. M.C. SHALL VERIFY REQUIREMENT FOR AUTOMATIC SETBACK CONTROL WITH LOCAL AUTHORITIES AND COORDINATE WITH EQUIPMENT SUPPLIER.

FIRE PROTECTION GLOBAL SHUTDOWN:

IF LOCAL CODE OFFICIAL REQUIRES GLOBAL SHUTDOWN OF ALL RTU's UPON SMOKE DETECTION IN ANY RTU DUCTWORK, THE MECHANICAL CONTRACTOR SHALL PROVIDE A RELAY IN EACH RTU TIED TO THE STAND ALONE SMOKE ALARM SMOKE DETECTION SYSTEM TO SHUT DOWN ALL RTU's SIMULTANEOUSLY.

HOOD:

THE INTERIOR OVERRIDE SWITCH SHOULD BE TURNED ON BY THE MANAGER UPON ARRIVAL. WHEN FINISHED FOR THE DAY, THE MANAGER SHOULD TURN THE INTERIOR OVERRIDE SWITCH OFF AND TIME DELAYED OFF (SUBJECT TO HOODSTAT AND/OR ZONESENSOR OVERRIDE) COMMENCES.

AUTOMATIC BACK-UP OPERATION: WHEN THE HOOD TEMPERATURES ARE GREATER THAN 15 DEGREES ABOVE THE ROOM TEMPERATURE (AS MEASURED BY DUCT STAT IN HOOD RISER AND COMPARED TO BASE ROOM SENSOR TEMPERATURE), ALL FAN LIGHTS WILL BE FORCED ON IF NOT PREVIOUSLY ON BY OTHER MEANS (SWITCH).

FAN/LIGHTS WILL REMAIN ON AS LONG AS EITHER OF THE FOLLOWING CONDITIONS EXIST 1) "OCCUPIED" SWITCH IS IN THE "ON" POSITION, OR 2) AUTOMATIC OPERATION I.E. HOOD TEMPERATURES ARE GREATER THAN 15 DEGREES ABOVE ROOM TEMPERATURE.

☐ = Responsible Party  
Initial When Completed

Standard Unit	Reference #
	1
X	2
X	3
X	4
X	5
X	6
X	7
X	8
X	9
X	10
X	11
X	12
X	13
X	14
X	15
X	16
X	17
X	18
X	19
X	20
X	21
X	22
X	23
X	24
	25
	26
	27
X	28
X	29
X	30
X	31
X	32
X	33
	34
	35
X	36
X	37
X	38
X	39
X	40
X	41
X	42
X	43
X	44
	45
	46
X	47
X	48
X	49
X	50
X	51
X	52
	53
	54
X	55
X	56
X	57
X	58
X	59
X	60
X	61
X	62
X	63
	64
	65
	66
	67

	1	<b>Package Units</b>	
X	X	2	Reference and abide to all instructions in manufacturers Installation, Startup, Operation and Maintenance literature
X	X	3	Units are set level
X	X	4	Unit and plenums align to each other
X	X	5	Units and plenums are properly sealed to each other
X	X	6	All loose shipped components are relocated and installed per manufacturers instructions
X	X	7	a) economizer eyebrow, skirts and mist eliminator installed
X	X	8	b) economizer dampers and linkage installed and operable
X	X	9	c) economizer wiring connected and completed
X	X	10	d) relief damper or power exhauster installed and operable
X	X	11	e) smoke detectors and sample tubes relocated and installed per manufacturers instructions
X	X	12	Utilities are installed and ON to the units
X	X	13	a) power on and breakers sized to unit rating
X	X	14	b) phases correct
X	X	15	c) gas on
X	X	16	d) gas gooseneck or pipe capacity meets or exceeds unit capacity
X	X	17	e) condensate line is piped per plan
X	X	18	f) condensate vent is on leaving side of trap
X	X	19	Discharge Temperature Limit potentiometer is set to the 9 o'clock position
X	X	20	No thermostat, smoke detector, remote enunciator or any other wiring runs through the plenums
X	X	21	Manufacturers start up procedure has been followed and all units evaporator fan operates through all fan stages per manufacturers instructions
X	X	22	Manufacturers start up procedure has been followed and all units cycle through all heating stages per manufacturers instructions
X	X	23	Manufacturers start up procedure has been followed and all units cycle through all cooling stages per manufacturers instructions
X	X	24	Manufacturers start up procedure has been followed and all units cycle through all economizer stages per manufacturers instructions
		25	
		26	
		27	
		28	<b>Ductwork</b>
X	X	29	All ductwork and registers are installed per plan
X	X	30	All starters and or take offs are radiused per plan.
X	X	31	Ductwork from the exhaust register over production line to EF-2 fan base is 100% rigid per plan
X	X	32	Balance dampers are in sleeves on axles with locking quadrant, not located in any starter collars, "T"s or "Y"s and located per plan
X	X	33	Balance damper handles are flagged to identify their location
		34	
		35	
		36	<b>Economizer</b>
X	X	37	All mechanical components related to the economizer have been installed
X	X	38	"Blank off" plate under economizer eyebrow has been installed
X	X	39	Barometric relief damper operates freely
X	X	40	Input sensors for the Economizer have been properly located and connected to the Economizer
X	X	41	Economizer has been tested to perform "Free" cooling when ambient conditions are below 55 degrees
X	X	42	Mechanical cooling stages on when Economizer cooling is not available
X	X	43	Mechanical cooling stages on with the Economizer cooling when
X	X	44	Economizer damper positions to minimum damper position when set
		45	
		46	
		47	<b>Smoke Detectors</b>
X	X	48	Smoke detector option has been included in package unit
X	X	49	Return side smoke detector has been relocated from its shipping position to the factory provided installation location in the return section of the package unit
X	X	50	All smoke detector sample tubes are properly located per manufacturers design
X	X	51	The return smoke detector in each unit has been tested for unit shutdown
X	X	52	The supply smoke detector in each unit has been tested for unit shutdown
		53	
		54	<b>Remote Smoke Detector Enunciators and Resets</b>
X	X	55	A remote smoke detector enunciator and reset has been installed in the managers office for each package unit
X	X	56	RTU 1 return side smoke detector alarm sets off the visual and audible
X	X	57	After triggering RTU 1 return side smoke detector alarm, resetting the remote smoke detector reset for RTU 1 returns RTU 1 to normal operation
X	X	58	RTU 1 return side smoke detector alarm sets off the visual and audible remote enunciator alarms and shuts down RTU 1
X	X	59	After triggering RTU 1 return side smoke detector alarm, resetting the remote smoke detector reset for RTU 1 returns RTU 1 to normal operation
X	X	60	RTU 2 return side smoke detector alarm sets off the visual and audible remote enunciator alarms and shuts down RTU 2
X	X	61	After triggering RTU 2 return side smoke detector alarm, resetting the remote smoke detector reset for RTU 2 returns RTU 2 to normal operation
X	X	62	RTU 2 return side smoke detector alarm sets off the visual and audible remote enunciator alarms and shuts down RTU 2
X	X	63	After triggering RTU 2 return side smoke detector alarm, resetting the remote smoke detector reset for RTU 2 returns RTU 2 to normal operation

		64
		65
		66
		67
		68

☐ = Responsible Party  
Initial When Completed

Standard Unit suffix	Reference #
	69
	X 70
	X 71
	X 72
	X 73
	X 74
	X 75
	X 76
	X 77
	X 78
	X 79
	81
	82
X	83
X	84
	X 85
	X 86
	X 87
	88
X	X 89
X	X 90
X	X 91
	92
	93
	94
X	X 95
X	X 96
X	X 97
X	X 98
X	X 99
X	X 100
X	X 101
X	X 102
X	X 103
	104
	105
X	106
X	X 107
X	X 108
X	X 109
	110
	111
	112
	113
	114
X	X 115
X	X 116
X	X 117
X	X 118
X	X 119
X	X 120
X	X 121
X	X 122
	123
	124
	125
	126
	127
X	X 128
X	X 129
X	X 130
X	X 131
	X 132
X	X 133
X	X 134
X	X 135
X	X 136
X	X 137
X	X 138
	139
	140
	141
	142

	69	<b>Zonesensor</b>
X	70	Baysens 135 Zonesensor is installed
X	71	Zonesensor to unit wiring is landed on proper terminals per detail
X	72	Remote sensor wiring is landed on proper terminals (8 and 9) of Zonesensor per detail
X	73	Jumpers on back of Zonesensor is configured for remote sensor
X	74	Zonesensor is set up for eFlex operation
X	75	a) Fahrenheit selected
X	76	b) Whole degrees selected
X	77	c) Dual Setpoint selected
X	78	d) Heat/Cool/Auto/Off selected
X	79	e) Occupancy (Timed Override) Disabled
X	80	Zonesensor is programmed to Taco Bell parameters
	81	
	82	<b>Thermostat</b>
X	83	Thermostats are wired to package units per thermostat and unit wiring diagrams
X	84	Package units equipped with two stage cooling have each cooling stage individually wired and controlled from their thermostat.
X	85	Package units equipped with two stage heating have each heating stage individually wired and controlled from their thermostat.
X	86	Thermostats are wired to Interlock Control Box per Detail on plan sheet E-6
X	87	Thermostats are programmed to Taco Bell parameters
	88	<b>Hoodstat</b>
X	89	Hoodstat has been installed in duct or hood per plan
X	90	Hoodstat is wired to terminals 1 and 2 of the Interlock Control Box
X	91	Hoodstat microswitch closes at 85 degrees
	92	
	93	
	94	<b>Interlock</b>
X	95	Unswitched power is provided to H=HOT and N=Neutral terminals in the Control Box
X	96	Hoodstat wires are landed on terminals 1 and 2 of the Control Box
X	97	Terminal 16 of Control Box is wired to terminal 11 of RTU 1 RTRM (J6)
X	98	Terminal 17 of Control Box is wired to terminal 12 of RTU 1 RTRM (J6)
X	99	Terminal 19 of Control Box is wired to terminal 11 of RTU 2 RTRM (J6)
X	100	Terminal 20 of Control Box is wired to terminal 12 of RTU 2 RTRM (J6)
X	101	"Occupied" switch is installed so that it is "Hot" when switch is in "Unoccupied or OFF" position and landed on terminal 7 of the Control Box
X	102	"Occupied" switch in "ON" position activates Kitchen Lights, EF-1, RTU 1 and "Occupied" switch in "OFF" position turns off Kitchen Lights, Dining Room lights, EF-2 and starts time delayed off of EF-1 and RTU 1 & 2 evaporator fans (subject to Hoodstat and/or Zonesensor override)
X	103	

		104
		105
		106
		107

X	X	108	Metal jumper clip on EPO terminals 5 and 6 of RTU 2 LTB 1 has been removed
X	X	109	Terminals 5 and 6 of RTU 2 LTB 1 are wired to "Closed when Cocked"
X	X	110	Upon activation of the fire suppression system discharge (microswitch opens) RTU 2 immediately shuts off
		111	
		112	
		113	
		114	<b>Lighting</b>
X	X	115	A 3 way switch, installed as a single switch and open in the UP throw position, has been installed as an "Occupied" switch in the managers office
X	X	116	Up position of "Occupied" switch activates kitchen lighting via Control Box
X	X	117	Up position of "Occupied" switch provides power, via the Control Box, to the Dining Room light switch in the managers office
X	X	118	Photocell is wired to the Greengate Box per detail
X	X	119	Exterior lights are wired to the Greengate Box per detail
X	X	120	Sign lights are wired to the Greengate Box per detail
X	X	121	Greengate Box is programmed to Taco Bell parameters
X	X	122	Manual override of Greengate box activates lighting circuits

X	X	115	A 3 way switch, installed as a single switch and open in the UP throw position, has been installed as an "Occupied" switch in the managers office
X	X	116	Up position of "Occupied" switch activates kitchen lighting via Control Box
X	X	117	Up position of "Occupied" switch provides power, via the Control Box, to the Dining Room light switch in the managers office
X	X	118	Photocell is wired to the Greengate Box per detail
X	X	119	Exterior lights are wired to the Greengate Box per detail
X	X	120	Sign lights are wired to the Greengate Box per detail
X	X	121	Greengate Box is programmed to Taco Bell parameters
X	X	122	Manual override of Greengate box activates lighting circuits

X	X	128	Balancing performed in accordance to ASHRAE Standard 111-2008, NEBB, TAB8 or AABC standards
X	X	129	Perform full fan speed adjustments after exhaust fan adjustments and supply air distribution adjustments have been made
X	X	130	Perform outside air adjustment after all other balance adjustments are complete
X	X	131	Perform outside air adjustment at full evaporator fan speed operating point
X	X	132	Perform outside air adjustment at medium fan speed operating point
X	X	133	Perform outside air adjustment at low fan speed operating point
X	X	134	Verify lobby doors closures have been adjusted for ADA compliance
X	X	135	Verify lobby doors closure operation during full economizer function of both package units and note result in air balance report
X	X	136	Verify pressure relief system operation in full economizer operation
X	X	137	Adjust power exhauster "ON" and "OFF" positions to mitigate door closure issues. Note if no power exhauster is available.
X	X	138	Provide copy of air balance report to Commissioning Agent

X	X	138	Provide copy of air balance report to Commissioning Agent
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**NRD** national  
restaurant  
designers  
**ARCHITECTS & ENGINEERS**  
72028 ACC BLVD., 2ND FLOOR, RALEIGH NC 27617  
ph: 919 544 0087 fax: 919 544 9399  
A Division of LMHT Associates

5.20.22



CONTRACT DATE: XXXXX  
BUILDING TYPE: END. MED 40  
PLAN VERSION: SEPT 2021  
SITE NUMBER: 315669  
STORE NUMBER:

TACO BELL

2036 McCRAYS MILL RD  
SUMTER, SC 29154



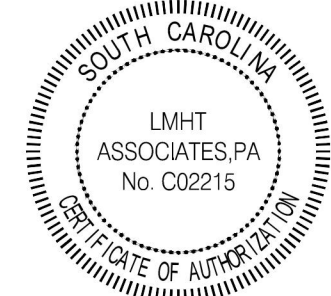
# ENDEAVOR 2.0

## INSTALLATION START-UP PRE-COMM CHECK LIST

# M5.0



5.20.22



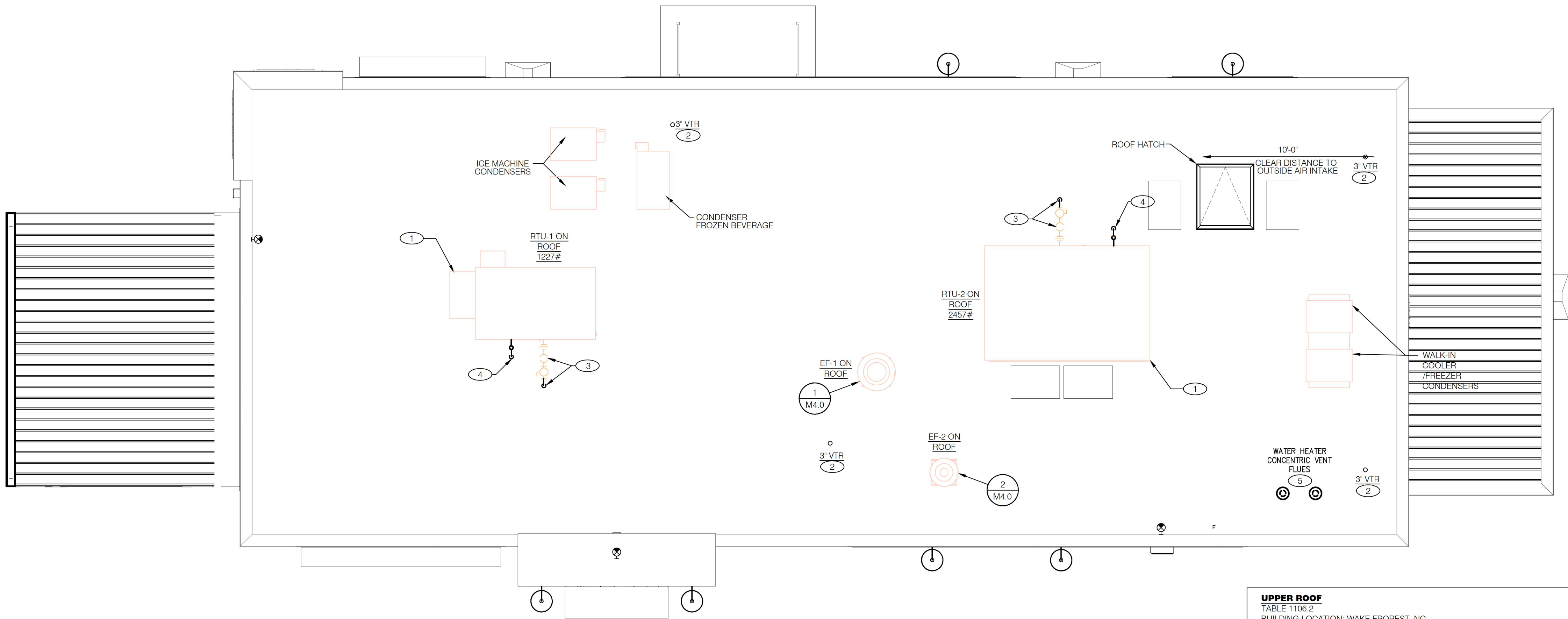
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CONTRACT DATE: XXXXX  
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2036 McCRAYS MILL RD.  
SUMTER, SC 29154

**ENDEAVOR 2.0**  
**MP ROOF**  
**PLAN**

**MP1.0**



**UPPER ROOF**  
TABLE 1106.2  
BUILDING LOCATION: WAKE FROREST, NC  
HORIZONTAL ROOF AREA = 1,900 SF + 508 SF VERTICAL WALL AREA = 2,408 SF  
NO. CONDUCTORS = 2 @ 5"x4"  
RAINFALL RATE = 3.75 IN/HR OR 12.5 GPM

**LOWER ROOF**  
TABLE 1106.2  
BUILDING LOCATION: WAKE FROREST, NC  
HORIZONTAL ROOF AREA = 162 SF + 87 SF VERTICAL WALL AREA = 149 SF  
NO. CONDUCTORS = 1 @ 5"x4"  
RAINFALL RATE = 3.75 IN/HR OR 0.77 GPM

MEP ROOF PLAN 1/4"=1'-0"

- 1 MAINTAIN AT LEAST 10'-0" BETWEEN ALL EX-HAUST OUTLETS AND OUTSIDE AIR INTAKES.
- 2 ENSURE VTR IS MINIMUM 10'-0" FROM ALL OUTSIDE AIR INTAKES.
- 3 ROUTE GAS PIPE THROUGH ROOF TO RTU GAS CONNECTION. PROVIDE GAS COCK, DIRT LEG AND UNION AT EACH RTU.
- 4 ROUTE 1" CONDENSATE DRAIN WITH P-TRAP TROUGH ROOF DECK, DOWN INSIDE WALL AND TERMINATE INDIRECTLY OVER FLOOR FIXTURE WITH AIR GAP TWICE THE DIAMETER OF DRAIN PIPE.
- 5 THE PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL FLUE GAS EX-HAUST VENT FOR WATER HEATER. MAINTAIN 10'-0" MINIMUM HORIZONTAL OR 3' VERTICAL CLEARANCE TO AIR INTAKES.

NOT USED

F

NOT USED

E

KEY NOTES

B