

BZA Case No. 21144
Applicant's Post-Hearing Submission

Clean List of Proposed Conditions with Exhibits A through E

1. **Exhibits Included as Part of Proposed Conditions.** The fast food restaurant shall be constructed and operated in accordance with these Proposed Conditions and the attached Exhibits, all of which are in the record at Exhibit ____ [*anticipated to be marked as Exhibit 40A in the public record for BZA Case No. 21144*].
2. **Term Limit and Applicant's Good Faith Commitment.** This approval shall be for a term of TEN (10) YEARS, beginning on the date upon which this order becomes final (the "Term"). Throughout the Term, Applicant commits to working in good faith with the community to address, improve, remedy, and/or resolve (i) concerns related to operations; and/or (ii) shortcomings in fulfilling the intent of the conditions which are to mitigate noise, odors and pests. For purposes of this condition, the Applicant designates Saleh Uddin as its primary point of contact (phone: 703-981-0987 / email: salehuddin@3754@gmail.com). In the event of continuing mechanical noise issues, Applicant shall engage ArtUSA to assist in resolving such issues.
3. **Deliveries.** Deliveries to the site shall be restricted to Monday through Friday, between 10:00 am to 4:00 pm.
4. **Hours of Operation.** Applicant's hours of operation may be from 7:00 am to 12:00 am (midnight), seven days a week. The walk-up service window may be open daily until 3:00 am but will only accommodate third party delivery services and mobile order pick-ups.
5. **Restaurant Trash and Recycling Pick-Ups.** Trash and recycling pick-ups shall occur no earlier than 7:00 am. Trash shall be picked up six (6) days a week. Recycling shall be picked up five (5) days per week. All trash pick-ups shall be from the abutting 8th Street, S.E. curb.
6. **Indoor Cooler.** As specified in Exhibit A to the Proposed Conditions, an indoor, walk-in style cooler, shall be used exclusively for the storage of all trash, recycling, and used cooking oil and grease.
7. **Condensers and Compressors.** As specified in Exhibit A to the Proposed Conditions, all condensers and compressors shall be located inside the leased portion of the building and shall not be located on the roof. These items include, but are not limited to, Pepsi, ICEE, food freezer/cooler and the trash/recycling cooler condensing units.
8. **HVAC.** As shown and specified in Exhibit B and Exhibit C to the Proposed Conditions, HVAC units shall be located on the roof of the building. No mechanical equipment beyond that specified in Exhibit D to the Proposed Conditions will be added to the roof of the building for any restaurant use. When replacement of HVAC equipment is required, the replacement equipment will be no louder than the acoustical measures specified in Exhibit D to the Proposed Conditions.

9. **Kitchen Exhaust Fan.** As shown and specified in Exhibit B and Exhibit C to the Proposed Conditions, the kitchen exhaust fan shall be located on the roof. Deflectors attached to the exhaust fan shall direct discharge toward the east. No mechanical equipment beyond that specified in Exhibit D to the Proposed Conditions will be added to the roof of the building for any restaurant use. When replacement of the kitchen exhaust fan is required, it shall involve a fan no louder than the acoustical measures specified in Exhibit D to the Proposed Conditions.
10. **Rooftop Sound Barriers.** Applicant has retained ArtUSA for installation of rooftop sound barriers as shown and specified in Exhibit B and Exhibit C to the Proposed Conditions. Sound barrier materials, including ArtWhisper sound absorbing material, shall be repaired and replaced when the materials begin to deteriorate.
11. **Maintenance of Mechanical Equipment.** The HVAC units and kitchen exhaust fan located on the rooftop shall be maintained in good working order via a maintenance contract including, at minimum, four annual service inspections.
12. **Non-Use of Rear Courtyard.** The rear courtyard shall not be used by employees or for storage purposes. No rear egress shall be made available from the building and rear doors will be alarmed. No outdoor seating will be provided for customers.
13. **Condition of Rear Courtyard.** The rear courtyard shall be maintained in good condition. Among other measures, commercially reasonable efforts shall be used to keep the courtyard free of debris, keep the existing drainage system clear and unobstructed, and rid the courtyard space of any rodent burrows and all rodent harborage.
14. **Pest Control.** Applicant shall use commercially reasonable efforts to conduct all operations in accordance with Exhibit E to the Proposed Conditions.
15. **Minor Design Flexibility.** Applicant is granted minor design flexibility from the Approved Plans, including the configuration of the rooftop structures, to respond to feedback from and/or modifications required by the Historic Preservation Office and/or the Historic Preservation Review Board.

BZA Application No. 21144

**Special Exception Request to Allow Fast Food Restaurant at 411 8th Street, SE
Proposed Conditions for Final BZA Order**

EXHIBITS TO PROPOSED CONDITIONS

EXHIBIT A
to Proposed Conditions

Equipment Plan prepared by GPD Group (Sheet A2.0)



CONTRACT DATE:	06.26.23
BUILDING TYPE:	Inline
PLAN VERSION:	MARCH 2021
BRAND DESIGNER:	DICKSON
SITE NUMBER:	315430
STORE NUMBER:	457345
PA/PM:	LA
DRAWN BY:	RS
JOB NO.:	2023088.19

TACO BELL

411 8th St. S.E.
Washington D.C. 20003



INLINE EQUIPMENT PLAN

A2.0

PLOT DATE: 6/10/2024 4:22:18 PM

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KEY NOTES

TACO BELL

411 8th St. S.E.
Washington D.C. 20003



INLINE EQUIPMENT PLAN

A2.0

PLOT DATE: 6/10/2024 4:22:18 PM

EXHIBIT B
to Proposed Conditions

Roof Plan prepared by GPD Group (Sheet A3.0)



334 EAST-WEST PARAPET WALL (5'-5") SHOULD BE FULLY COVERED
WITH ART WHISPER NAIL 1.0 FROM THE FRONT EDGE (EAST
336 EDGE) EXTENDING WEST 14'-0".
REMOVE EXISTING MECHANICAL EQUIPMENT AND DUNNAGE
RACK. PATCH AND REPAIR ROOF AS REQUIRED FOR LIKE NEW
CONDITION.
337 TWO LOUVRES TO BE ATTACHED TO THE TOP OF THE 10'-0"
SOUTH AND NORTH WALLS. ONE LOUVE ON EITHER SIDE OF
THE FANS THAT ARE PART OF THE WEST HVAC UNIT. EACH
LOUVE WILL BE 3'-0" IN WIDTH AND EXTEND TOWARD THE HVAC
UNIT AT A 45 DEGREE ANGLE TOWARD 9TH ST. BOTH SIDES OF
THE LOUVRES TO BE COVERED WITH ART WHISPER NAIL 1.0. THE
SAME LOUVE ARRANGEMENT TO BE INSTALLED ABOVE THE
EAST HVAC UNIT.

CONTRACT DATE:	06.26.23
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PAPPA:	LA
DRAWN BY:	RS
JOB NO.:	2023088.19

411 8th St. S.E.
Washington D.C. 20003



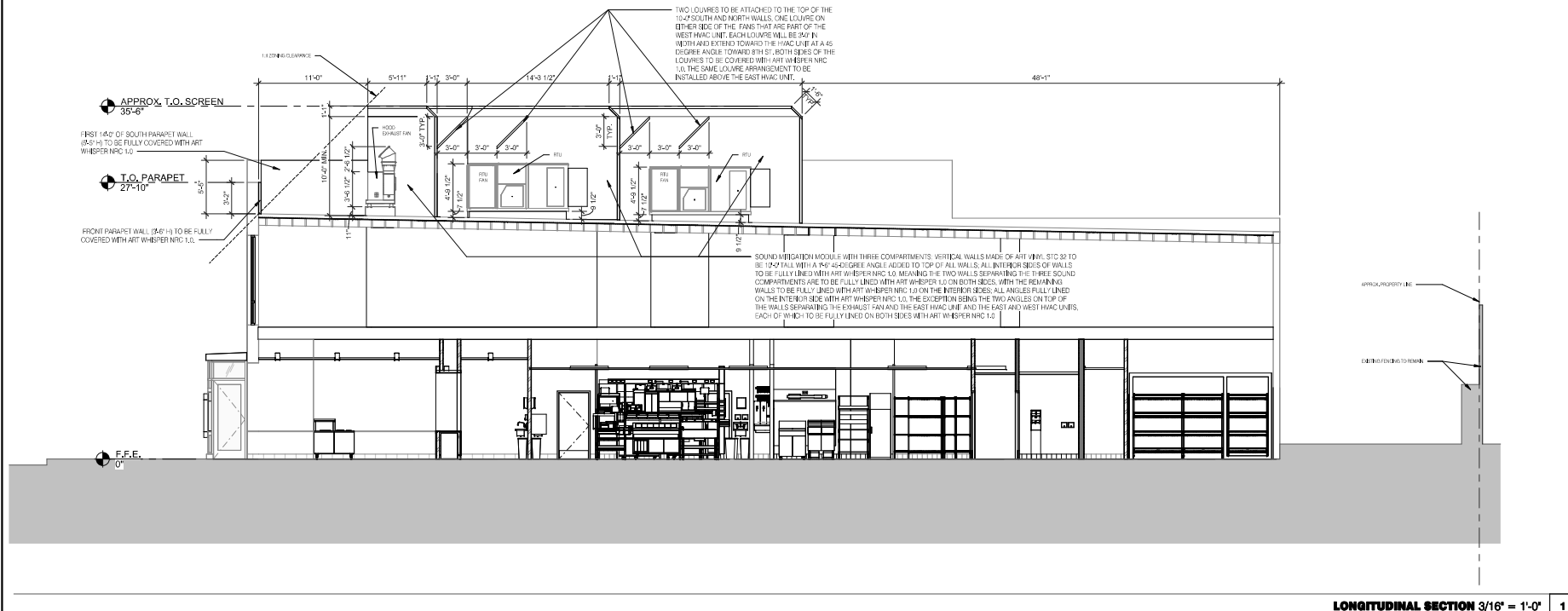
A3.0

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EXHIBIT C

to Proposed Conditions

Section prepared by GPD Group (Sheet A5.0)



LONGITUDINAL SECTION 3/16" = 1'-0"	1
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	DATE	REMARKS

CONTRACT DATE:	06.26.23
BUILDING TYPE:	Inline
PLAN VERSION:	MARCH 2021
BRAND DESIGNER:	DICKSON
SITE NUMBER:	315430
STORE NUMBER:	457345
PA/PM:	LA
DRAWN BY.:	
JOB NO.:	2023088.19

TACO BELL

411 8th St. S.E.
Washington D.C. 20003



SECTION

A5.0

PLOT DATE: 6/10/2024 4:22:22 PM

EXHIBIT D
to Proposed Conditions

Rooftop Structure Information and Modules



Job Name: GPD - Taco Bell DC
Prepared For:
Unit Tag: 12.5-HP
Quantity: 1

Trane Precedent Packaged Rooftop

Unit Overview - WHJ150A3S0G**02C0A101A0A0000000000000000

Application	Unit Size	Supply Fan		External Dimensions (in.)			Operating Weight	EER	IEER/SEER	Elevation
Heat Pump / Electric Heat	12.5 Ton - HP or eFlex	Airflow	Total Static Pressure	Height	Width	Length	2151.7 lb	12.30	18.30	0.00 ft
		5000 cfm	1,032 in H2O	4.92 ft	7.25 ft	10.25 ft				

Unit Features

Hinged Service Access/Filters	Hinged Access Panels with 2-in MERV 8
Through the Base Provisions	Electric
Disconnect / Circuit Breaker	Non-Fused Disconnect Switch
Refrigeration Systems Option	Modulating Hot Gas Reheat (HGRH)

Unit Electrical

Voltage/phase/hertz	208-230/60/3
MCA	119.00 A
MCA (230 w Electric Heat)	126.00 A
MOP	125.00 A
MOP (230 w Electric Heat)	150.00 A
Condenser Fan FLA	2.20 A
Evaporator Fan FLA	8.80 A
Electric Heat FLA	37.60 A
Electric heat FLA (230V)	43.40 A
Compressor 1 RLA	30.90 A
Compressor 2 RLA	16.40 A
Compressor Power	10.52 kW
System Power	12.67 kW



Controls

Unit Controls	Symbio 700
Communications Option	Advanced Controls and BACnet BAS
SupplyFan/Drive/MotorType	Single Zone VAV with Standard Motor
Smoke Detector	Return Air

Cooling Section

Entering Dry Bulb		Capacity	
Entering Dry Bulb	77.00 F	Gross Total	150.06 MBh
Entering Wet Bulb	66.00 F	Gross Latent	41.62 MBh
Ambient Temp	95.00 F	Gross Sensible	108.45 MBh
Leaving Coil Dry Bulb	56.88 F	Net Total	145.50 MBh
Leaving Coil Wet Bulb	56.03 F	Net Sensible	103.88 MBh
Leaving Unit Dry Bulb	58.25 F	Net Sensible Heat Ratio	71.40 %
Leaving Unit Wet Bulb	56.67 F	Fan Motor Heat	0.83 MBh
Saturated Discharge Temperature	117.55 F	Refrig Charge-Circuit 1	36.0 lb
Saturated Suction Temperature	49.55 F		

Reheat Section

Hot Gas Reheat		Capacity	
Hot Gas Reheat	Modulating Hot Gas Reheat (HGRH)	Dehumidification/Hot Gas Reheat	100.56 MBh
Entering Dry Bulb (in HGRH)	73.00 F	Reheat Mode Leaving Unit Temp	72.06 F
Entering Wet Bulb (in HGRH)	64.00 F	Leaving Unit Dew Point in HGRH	52.59 F
Evap Coil LAT DB (HGRH)	53.50 F	Reheat Coil Temperature Rise	17.45 F
Evap Coil LAT WB (HGRH)	52.69 F	Reheat Mode Moisture Removal	6.18 gph
Ambient DB (in HGRH)	70.00 F	Reheat Coil LAT (HGRH)	70.95 F
		Reheat Coil LWB (HGRH)	59.81 F

**TRANE**

Job Name: GPD - Taco Bell DC
Prepared For:
Unit Tag: 12.5-HP
Quantity: 1

Heating Section

Heating	18 kW Electric Heat
Output Heating Capacity	61.47 MBh
Heating EAT	65.00 F
Heating LAT	76.16 F
Heating Temp Rise	11.16 F
Heat Pump	
Heat pump Heating Capacity	83.51 MBh
Heat pump EAT	65.00 F
Heat pump LAT	82.93 F
Heat pump heating ambient temperature	17.00 F
Heat pump heating temperature rise	17.93 F
Heat pump heating ambient relative humid	70.00 %
AHRI COP @ 47 F	3.80 Number
AHRI COP @ 17 F	2.32 Number

Fan Section

Indoor Fan Data		Indoor Fan Performance	
Airflow Application	Horizontal	Airflow	5000 cfm
Design ESP	0.800 in H2O	Supply Motor Horsepower	2.900 hp
Component SP	0.222 in H2O	Indoor Motor Operating Power	1.643 hp
Heat SP	0.010 in H2O	Indoor RPM	1082 rpm
Total SP	1.032 in H2O	Outdoor Fan Data	
Supply Fan Count	1.00 Number	Outdoor Fan Drive Type	Direct
Indoor Fan Drive Type	Variable Direct	Outdoor Fan Quantity	2.00 Number
Indoor Fan Quantity	2.00 Number	Outdoor Fan Type	Propeller
Indoor Fan Type	BC Plenum		

Field Installed Accessories

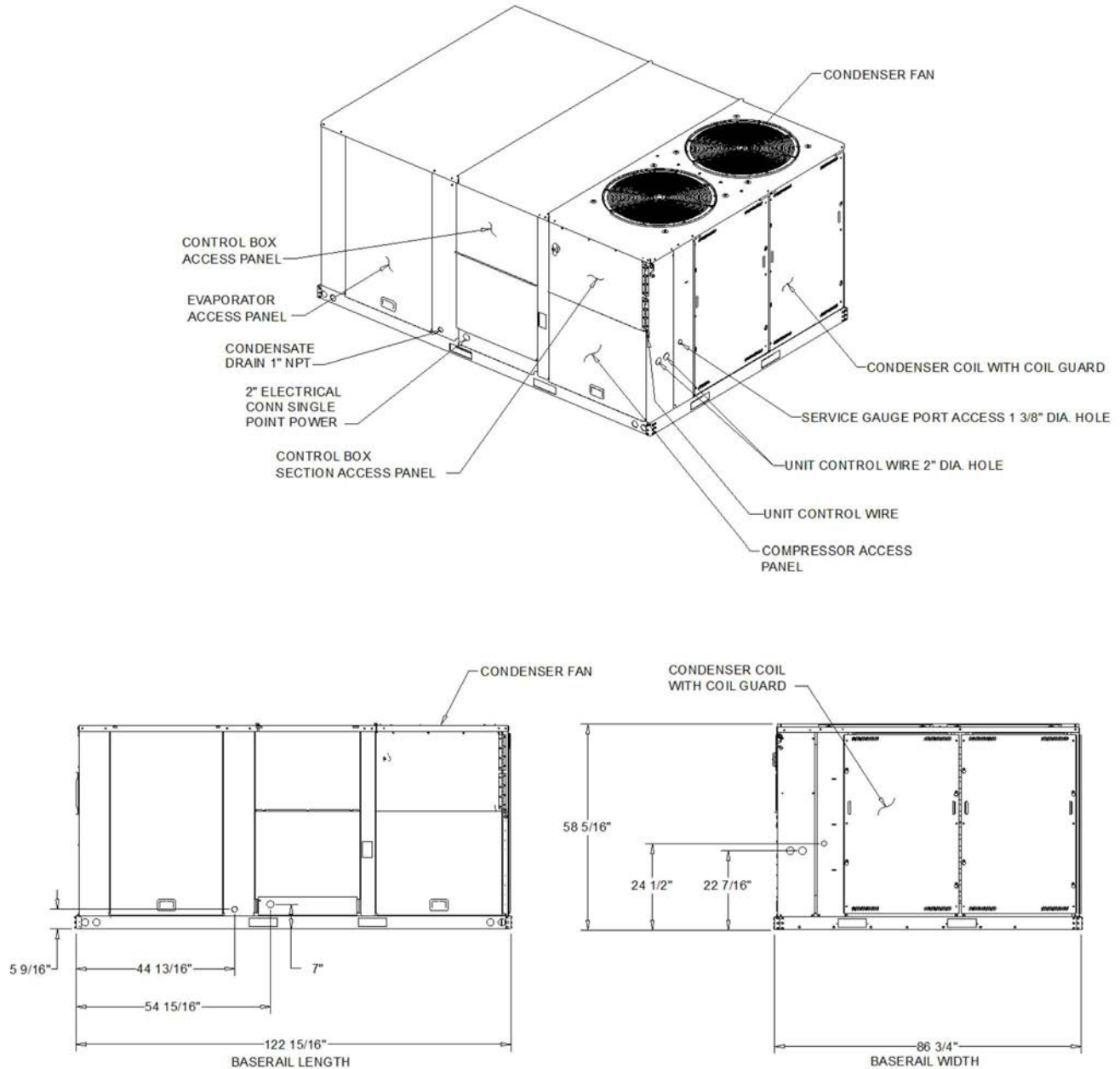
Roof curb	14" Full Perimeter Knockdown Curb
Fresh air selection	0-100% Economizer, dry bulb control, Hor
Low Ambient Kit	None

Acoustics

Sound Path	63 Hz	125 Hz	250 Hz	500 Hz	1 kHz	2 kHz	4 kHz	8 kHz
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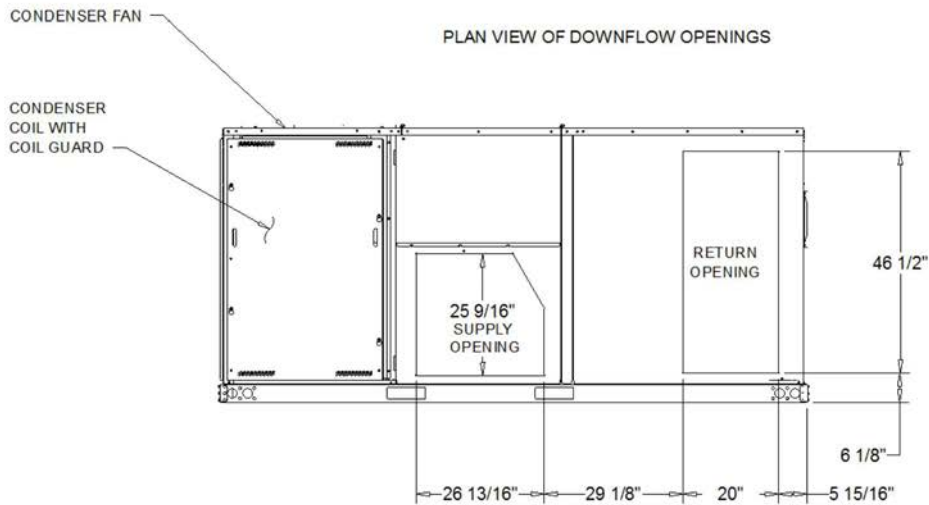
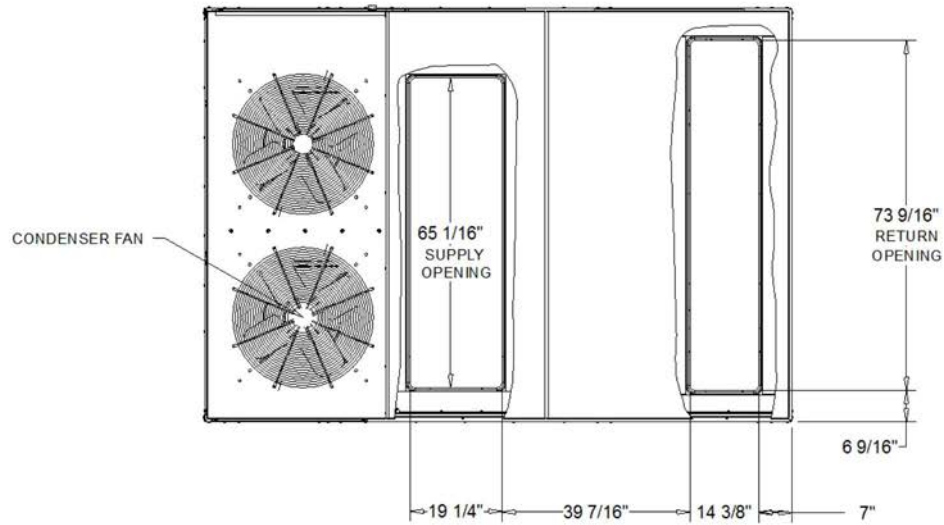
NOTES:

1. THRU -THE -BASE ELECTRICAL IS NOT STANDARD ON ALL UNITS.
2. VERIFY WEIGHT, CONNECTION, AND ALL DIMENSION WITH INSTALLER DOCUMENTS BEFORE INSTALLATION



HEAT PUMP / ELECTRIC HEAT HIGH EFFICIENCY

DIMENSION DRAWING



HORIZONTAL AIR FLOW OPENING

HEAT PUMP / ELECTRIC HEAT HIGH EFFICIENCY

DIMENSION DRAWING



Job Name: GPD - Taco Bell DC
Prepared For:
Unit Tag: 12.5-HP
Quantity: 1

- NOTES:
1. APPROX. INSTALLED WEIGHT INCLUDES ALL SELECTED OPTIONS AND ACCESSORIES.
 2. CORNER WEIGHTS ARE FOR BASE UNIT ONLY AND DO NOT INCLUDE OPTIONS OR ACCESSORIES.
 3. WEIGHT INCLUDES BOTH FACTORY AND FIELD INSTALLED ACCESSORY.

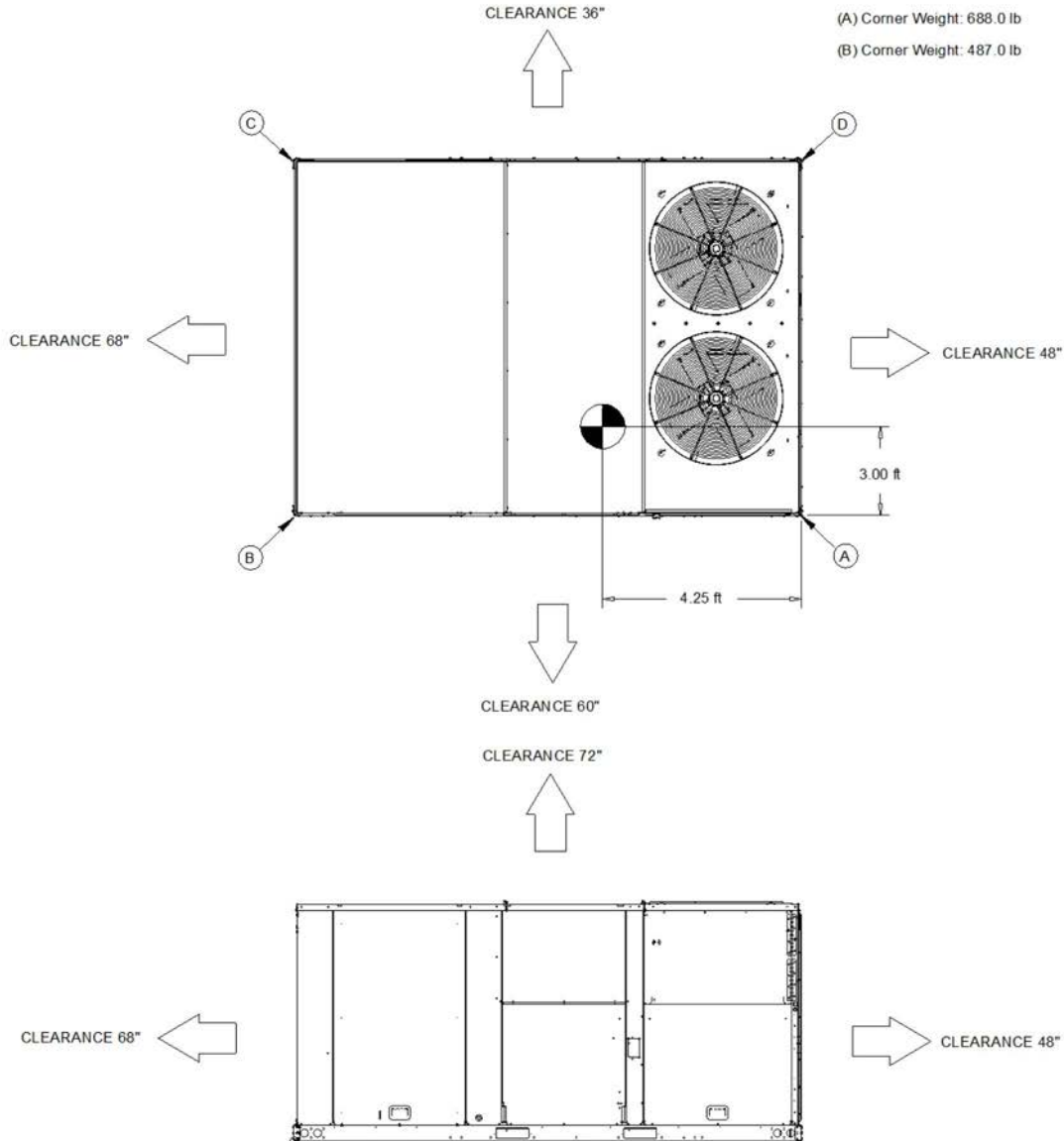
Approximate Installed Weight: 2,151.7 lb

(A) Corner Weight: 688.0 lb

(C) Corner Weight: 344.0 lb

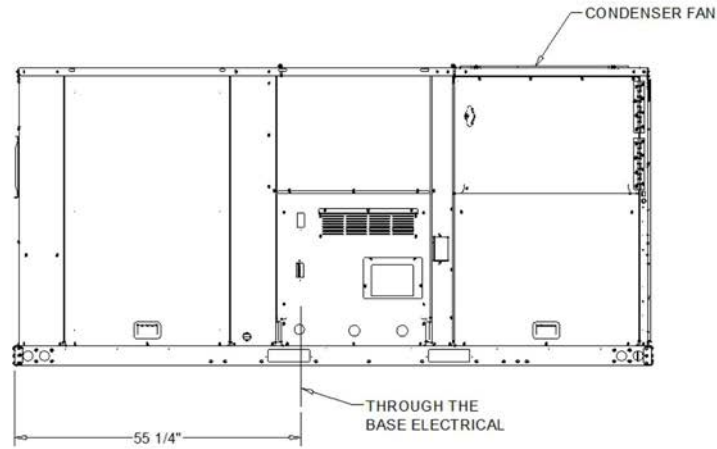
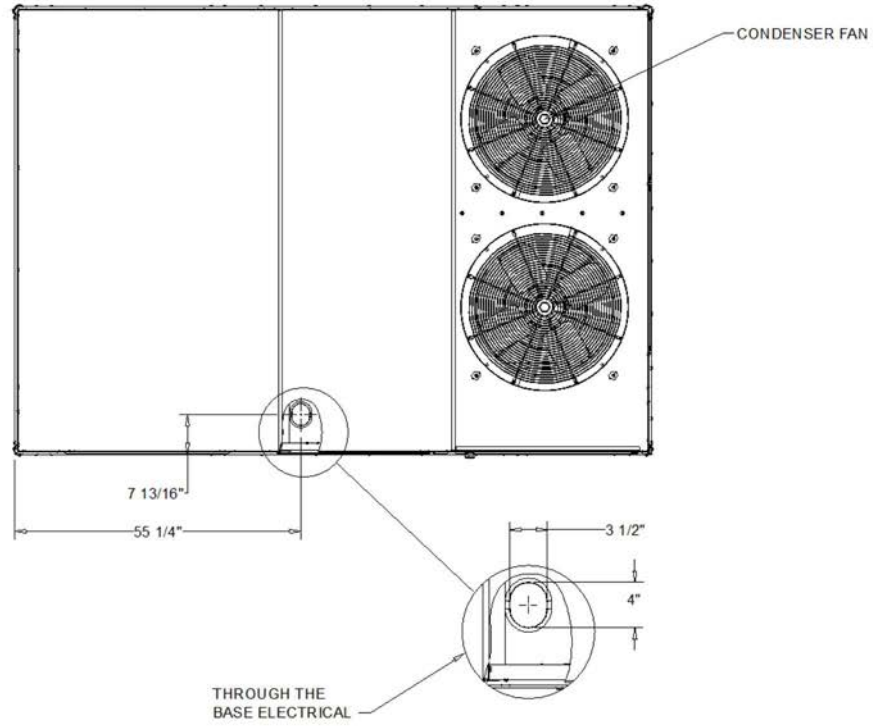
(B) Corner Weight: 487.0 lb

(D) Corner Weight: 486.0 lb



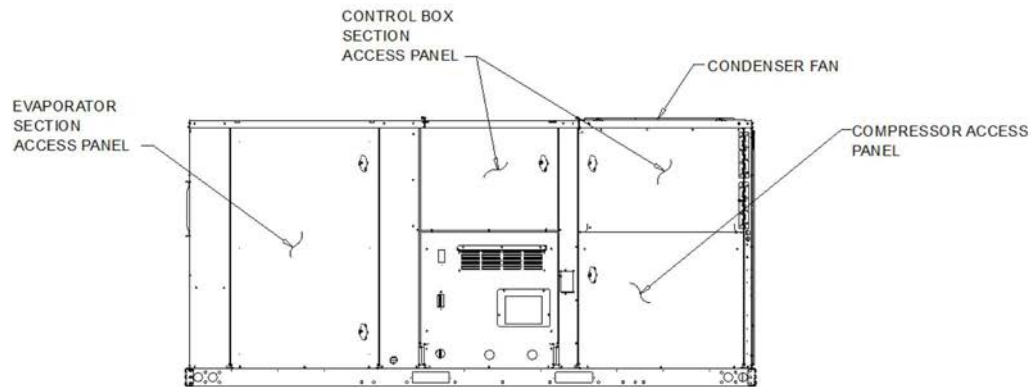
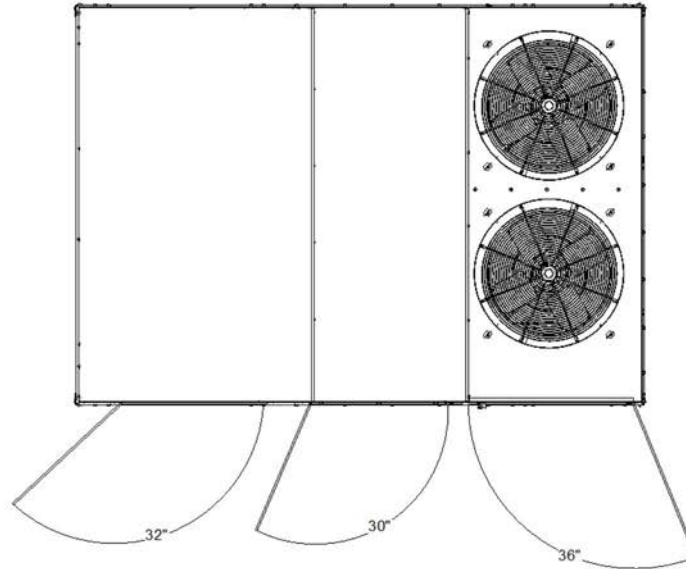
HEAT PUMP / ELECTRIC HEAT HIGH EFFICIENCY

WEIGHTS AND CLEARANCES



THROUGH-THE-BASE ELECTRICAL (OPTION)

HEAT PUMP / ELECTRIC HEAT HIGH EFFICIENCY



SWING DIAMETER FOR HINGED DOOR(S) (OPTION)

HEAT PUMP / ELECTRIC HEAT HIGH EFFICIENCY

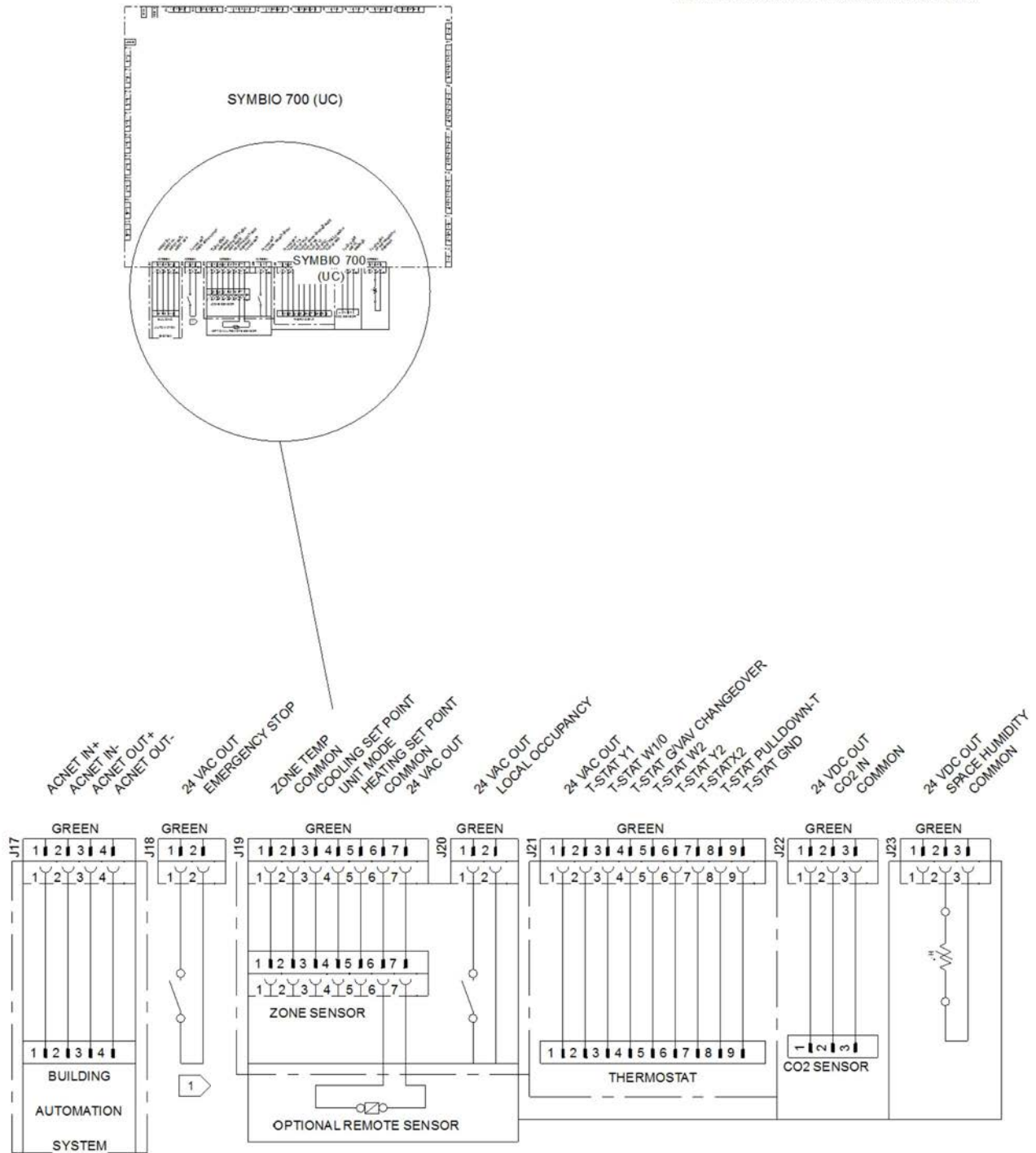


TRANE

Job Name: GPD - Taco Bell DC
Prepared For:
Unit Tag: 12.5-HP
Quantity: 1

NOTES:

1. VERIFY WEIGHT, CONNECTION, AND ALL DIMENSION WITH INSTALLER DOCUMENTS BEFORE INSTALLATION



SYMBIO 700 (J17, J18, J19, J20, J21, J22, AND J23)

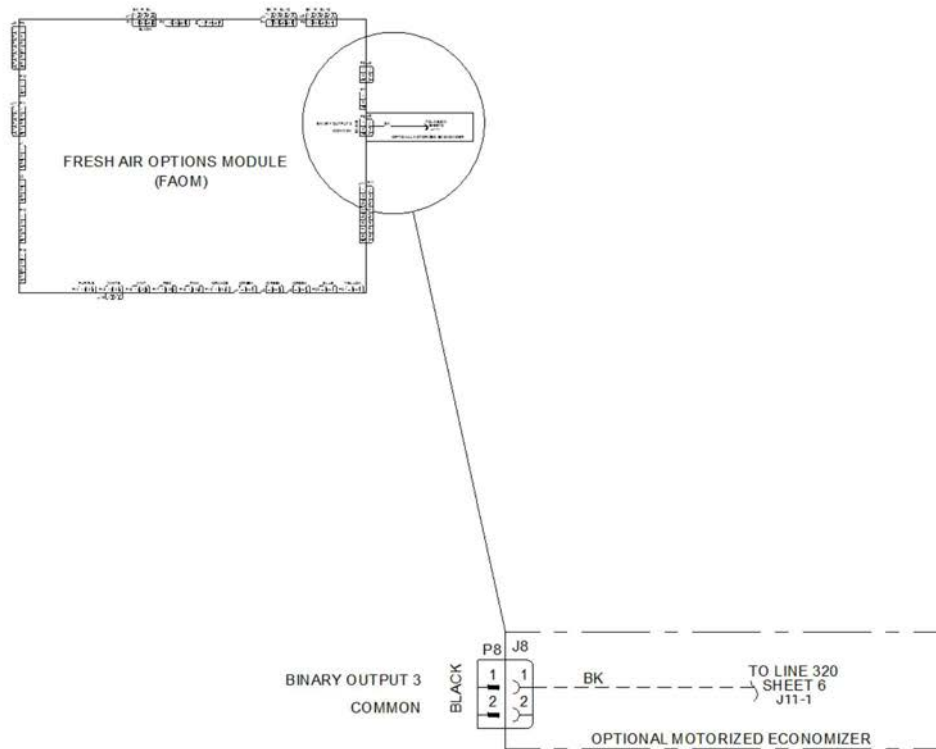
FIELD WIRING DRAWING



Job Name: GPD - Taco Bell DC
Prepared For:
Unit Tag: 12.5-HP
Quantity: 1

NOTES:

1. VERIFY WEIGHT, CONNECTION, AND ALL DIMENSION WITH INSTALLER DOCUMENTS BEFORE INSTALLATION



OPTIONAL MOTORIZED ECONOMIZER (J8)
FIELD WIRING DRAWING (INDOOR OPTION MODULE)



Heatpump - General

- Packaged rooftop units cooling, heating capacities, and efficiencies are AHRI Certified within scope of AHRI Standard 210-240 for 12.5 to 25 Tons and ANSI Z21.47 and 10 CFR Part 431 pertaining to Commercial Warm Air Furnaces (all gas heating units).
- Convertible airflow.
- Symbio controls operating range between 40.0 F and 125.0 F in cooling mode standard from the factory. Factory or field-installed low ambient kit extended operating range down to 0°F.
- Factory assembled, internally wired, fully charged with R-410A, and 100 percent run tested to check cooling operation, fan and blower rotation, and control sequence before leaving the factory.
- Colored and numbered wiring internal to the unit for simplified identification.
- Units cULus listed and labeled, classified in accordance for Central Cooling Air Conditioners.

Heatpump - Casing

- Zinc coated, heavy gauge, galvanized steel.
- Weather resistant pre-painted metal with galvanized substrate.
- Meets ASTM B117, 672 hour salt spray test.
- Removable single side maintenance access panels.
- Lifting handles in maintenance access panels (can be removed and reinstalled by removing fasteners while providing a water and air tight seal).
- Exposed vertical panels and top covers in the indoor air section insulated with a cleanable foil-faced, fire-retardant permanent, odorless glass fiber material.
- Base pan shall have no penetrations within the perimeter of the curb other than the raised 1 inch high downflow supply/return openings to provide an added water integrity precaution, if the condensate drain backs up.
- Base of the unit insulated with 1/8 inch, foil-faced, closed-cell insulation.
- Unit base provisions for forklift and/or crane lifting on three sides of unit.

Heatpump - Coils

Evaporator and Condenser

- Internally finned, 5/16" copper tubes mechanically bonded to a configured aluminum plate fin are standard.
- Coils are leak tested at the factory to ensure integrity.
- Evaporator coil and condenser coil are leak tested to 600 psig.
- Assembled unit is leak tested to 465 psig.
- Condenser coil is patent pending 1+1+1 hybrid coil, designed with slight gaps for cleaning ease.
- Composite, dual-sloped, removable condensate drain pan is standard.

Heatpump - Coil Guards

Provides condenser coil protection.

Heatpump - Compressors

- All units have direct-drive, hermetic, scroll type compressors with centrifugal type oil pumps.
- Suction gas-cooled motor with voltage utilization range of plus or minus 10 percent of unit nameplate voltage.
- Internal overloads standard with scroll compressors.
- Crankcase heaters are standard on all compressors.
- All units have dual compressors.
- Three stages of cooling available on 12.5 to 17.5 tons units and four stages of cooling available on 20 and 25 tons units.

Heatpump - Filters

- Standard throwaway filters
- Optional 2 inch MERV 8 and MERV 13 filters

Heatpump - Froststat

- Utilized as a safety device.
- Opens to prevent freezing temperatures on evaporator coil.
- Temperature will need to rise to 50.0 F before closing.
- Utilized in low airflow or high outside air applications (cooling only).



Heatpump - Indoor Fan

- Direct drive plenum fan design - 12.5 to 25 tons units.
- Plenum fan design- backward-curved fan wheel along with an external rotor direct drive variable speed indoor motor.
- Supply fan speed adjustments can be made using the Symbio 700 or Mobile App.
- Motors are thermally protected.
- Variable speed direct drive motors are high efficiency - 12.5 to 25 tons.

Heatpump - Through-the-Base Electrical with Disconnect Switch

- 3-pole, molded case, disconnect switch with provisions for through-the-base electrical connections.
- Disconnect switch installed within unit in a water tight enclosure.
- Wiring provided from the switch to the unit high voltage terminal block.
- Switch cULus agency recognized.

Note:

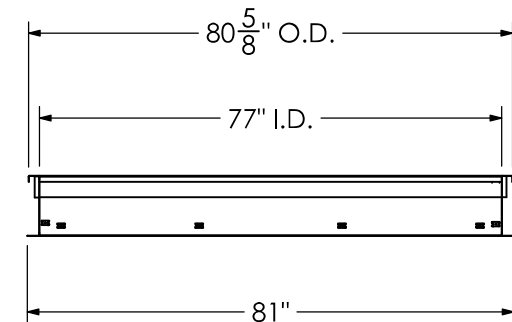
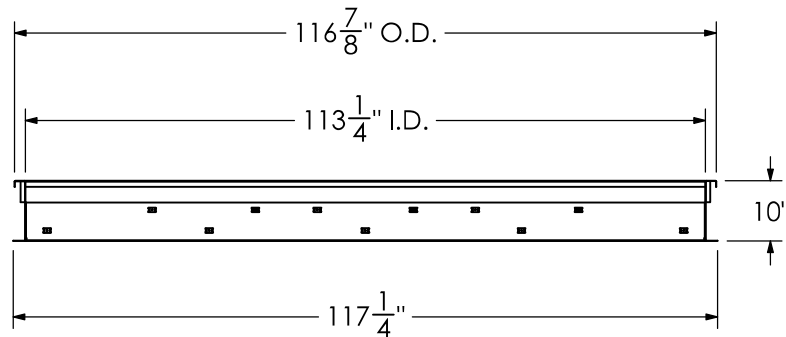
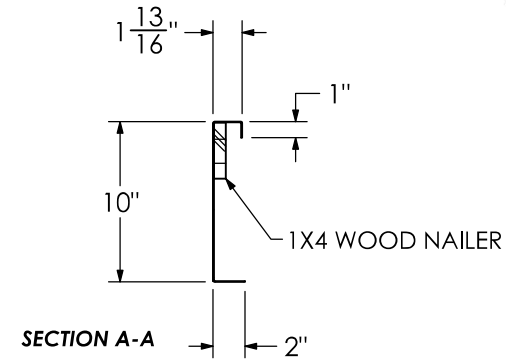
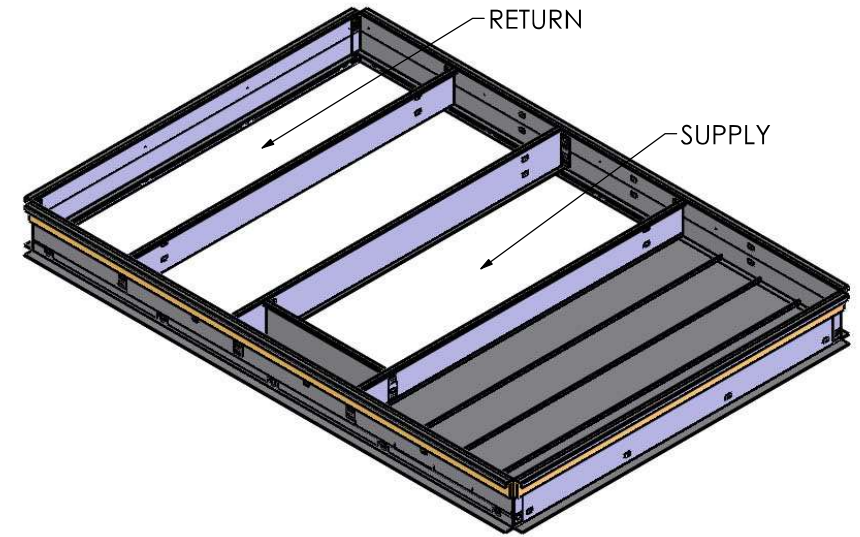
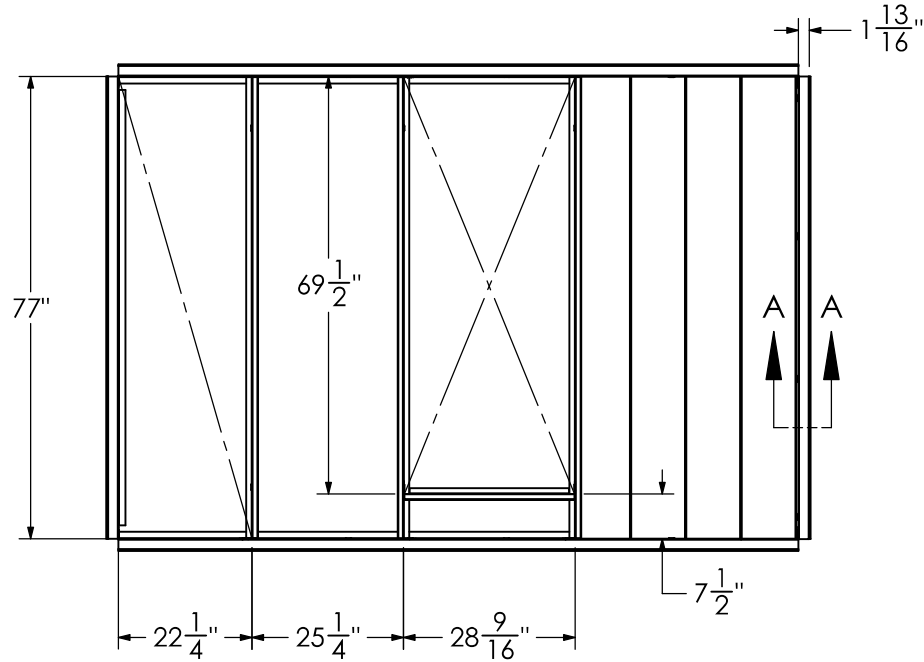
Disconnect switch sized per NEC and cULus guidelines but will not be used in place of unit overcurrent protection

Heatpump - Roof Curb

- Designed to mate with the unit's downflow supply and return.
- Provide support and a water tight installation when installed properly.
- Shall allow field-fabricated rectangular supply/return ductwork to be connected directly to the curb.
- Curb shall be shipped knocked down for field assembly.
- Shall include wood nailer strips.

NOTES:

1. INSTALLING CONTRACTOR MUST VERIFY DIMENSIONS PRIOR TO SETTING CURB AND UNIT
2. THIS CURB SHIPS KNOCKED DOWN FOR FIELD ASSEMBLY
3. 1X4 WOOD NAILER WILL BE INSTALLED UNDERNEATH TOP FLANGE OF CURB
4. PANS INSULATED WITH 1" THICK, 1.5 PCF DUCTLINER



75 FT GASKET

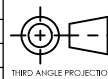
DIMENSIONS ARE IN INCHES UNLESS OTHERWISE SPECIFIED. DO NOT SCALE DRAWING.

KCC-TT5-KD-10



2716 GRASSLAND DRIVE
LOUISVILLE, KY 40299
1-800-382-2872
FAX: (502) 491-1739

DRAWN BY	REVISED BY
KEB	-
DRAWN DATE	REVISED DATE
5/11/2022	-



PART:
KCC-TT5-KD-10

DRAWING DESCRIPTION:
BAY027 Knockdown Curb, 10" Tall

MATERIAL:
18 GA (.0478") GALVANIZED STEEL

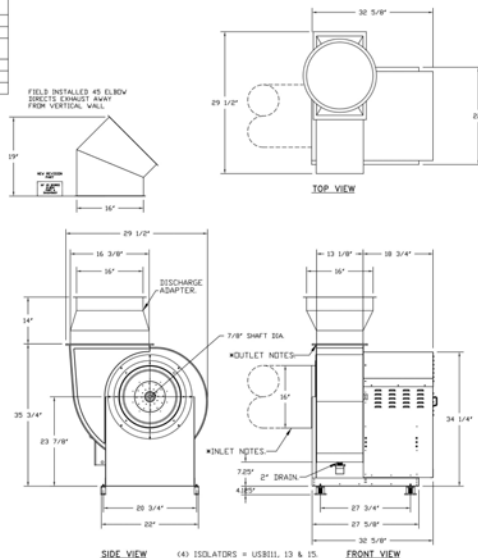
SHEET 1 OF 1	MODEL REV: A
WEIGHT: 178 LBS.	DWG REV: A

EXHAUST FAN INFORMATION - J089106627																
FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1		1	SV-USB1500	STRATOVENT	1050	2.500	1829	ODP PREMIUM	2.000	1.0340	3	208	6.1	730 FPM	284	23.0

FAN OPTIONS			
FAN UNIT	TAG	QTY	DESCRIPTION
1		1	B115 = INLET SERVICE DUCT CONNECTION USED TO CONNECT TO STANDARD 16" GREASE DUCT OR FIELD WELDED BUCT. INCLUDES (2) 7/8" RISERS BOLTED TO STANDARD INLET RISER
		1	UTILITY SET = GREASE DUCT
		1	B115 = INLET CONNECTION STANDARD 16" FLANGED GREASE DUCT
		1	UTILITY SET = SPRING VIBRATION ISOLATORS + B111 THRU B115 / EQUIVALENT SIZED UTILITY SET = INDOOR/OUTDOOR USE
		1	B1 = DISCHARGE ORIENTATION VERTICAL UPPER LEFT + CW INLET SIDE
			B115 = 16" DISCHARGE ADAPTER
			2.15'AF PANELS, VARRANTY

FAN UNIT NO	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						

FAN #1 SV-US81500 - EXHAUST FAN



* INLET/OUTLET NOTES:
LENGTH OF THE STRAIGHT DUCT ON THE INLET AND OUTLET TO BE 3 TIMES
THE EQUIVALENT DUCT DIAMETER BEFORE CONNECTING TO ANY
FITTINGS SUCH AS ELBOWS TO AVOID SYSTEM EFFECT.

UNIT PLAN VIEW CORNER WEIGHTS:

(62 LBS)

SI LBS

CORNER WEIGHTS ARE CALCULATED BASED ON VERTICAL DISCHARGE.
SUPPORT DUCT PROPERLY BEFORE FAN TO ENSURE CORNER WEIGHTS
ARE NOT AFFECTED.

NORMAL TEMPERATURE TEST DIRECT DRIVE EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 350°F (176°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

FEATURES:

- ROOF MOUNTED FANS.
- UL705.
- UL768 AND UL6-5645 (RESTAURANT MODEL).
- HIGH HEAT OPERATION DIRECT DRIVE 350°F (176°C).
- HEAT SLINGER.
- NEMA 3R SAFETY DISCONNECT SWITCH.
- GREASE CLASSIFICATION TESTING.
- 2" DRAIN.
- MOTOR WEATHER COVER.
- FULLY SEALED SCROLL HOUSING.
- SCROLL ACCESS DOOR.
- FLANGE 1 3/4".

OPTIONS

- B015 - INLET SERVICE DUCT CONNECTION USED TO CONNECT TO STANDARD 16" GREASE DUCT OR FIELD WELDED DUCT. INCLUDES 629 7" RISERS BOLTED TO STANDARD INLET RISER.
- UTILITY SET GREASE CUP.
- B015 - INLET CONNECTION STANDARD 16" FIELD GREASE DUCT.
- UTILITY SET WORKING VIBRATION ISOLATORS = B011 THRU B015 / EQUIVALENT SIZED UTILITY SET - INDOOR/OUTDOOR USE.
- B0 = DISCHARGE ORIENTATION VERTICAL.
- UPPER LEFT = CW INLET SIZE.
- DIMENSIONS = 16" INLET DIAMETER.
- 2 YEAR PARTS WARRANTY.

[illegible]

REVISIONS	
DESCRIPTION	DATE
△	
△	
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Stratovient

TACO BELL RESTAURANT
411 8TH ST SW
Washington, DC, 20003

DATE: 07/14/2023

DWG.#:
6106827

DRAWN BY: REG24-J.

SCALE:

MASTER DRAWING

SHEET NO.
3

FOR
REFERENCE
ONLY

	DATE	REMARKS
1	09.01.23	NTP Comments

CONTRACT DATE: 06.26.23

BUILDING TYPE: CANTINA

PLAN VERSION: MARCH 2021

PLAN VERSION: MARCH 2021

BRAND DESIGNER: DICKSON

SITE NUMBER: 315430

STORE NUMBER: 457345

PA/PM: LA

DRAWN BY: 5.1

DRAWN BY: BJ

TACO BELL

411 8th St. SE

Washington D.C. 20003



ENDEAVOR 1.0 HOOD EXHAUST SYSTEM DETAILS & AND SCHEDULES

M5.0

PLOT DATE: 4/22/2024 8:55:21 AM

EXHIBIT E

to Proposed Conditions

Pest Prevention Guide prepared by GPD Group (Sheet G3.0)

