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**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 07/11/2025**  
**Completed By: National TAB**

**PROJECT**  
**06-23-25 CHIPOTLE #4676 UPPER**  
**MARLBORO, MD**

10450 CAMPUS WAY S

UPPER MARLBORO, MD 20774

**Client**

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100  
Newport Beach, CA 92660

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

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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.

### MUA (Make Up Air Unit) w/ PSP

Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA'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.

### 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	KITCHEN	3800	3592	3200	3018	600	574	15.8%	16.0%						
RTU-2	DINING	4000	4205	3000	3185	1000	1020	25.0%	24.3%						
MUA-1	HOOD #1									1300	1303				
EF-1	HOOD #1											2550	2552		
EF-2	RESTROOM													260	263
<b>TOTALS</b>		7800	7797	6200	6203	1600	1594			1300	1303	2550	2552	260	263

**NET BUILDING AIRFLOW CALCULATION**

TOTALS	DESIGN	ACTUAL
TOTAL OA	2900	2897
TOTAL EXHAUST	2810	2815
<b>NET AIRFLOW</b>	<b>90</b>	<b>82</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.017
SIDE	0.023
REAR	0.016
<b>AVERAGE</b>	<b>0.0187</b>

**FINAL CHECKS**

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

## CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



**06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD**

**CheckList Information**

**Name :** 01: RTU'S/AHU'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 04/11/2025 - Nicole Seever - National TAB  
**Completed Date :** 06/24/2025 - Mark Johnson - National TAB

**CheckList Item Details**

RTU's/AHU's

Thermostats installed and have power? Yes

Comment:

All diffusers and grilles are installed and match design? Yes

Comment:

Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first) Yes

Comment:

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable) N/A

Comment:

Economizers are assembled and functional? Yes

Comment:

DCV Max damper opening position is set to minimum? Yes

Comment:

**Free cooling enthalpy set point set for lowest setting (Typically "D")**

Yes

**Comment:**

Free cooling disabled via controller

**Motors are all operating below the FLA rating?**

Yes

**Comment:**

**Are belts tight?**

Yes

**Comment:**

**If direct drive unit is the speed controller working?**

N/A

**Comment:**

Belt Drive

**Is gas piping installed and valves turned on?**

Yes

**Comment:**

**Unit free of noticeable noise and vibration**

Yes

**Comment:**

**Final outside air damper position is marked with permanent marker?**

N/A

**Comment:**



06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

CheckList Information

**Name :** 02: EF'S **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/11/2025 - Nicole Seever - National TAB

**Completed Date :** 06/25/2025 - Mark Johnson - National TAB

CheckList Item Details

EF's

<b>Rotation is correct?</b>	Yes
-----------------------------	-----

**Comment:**

<b>Belts are tight?</b>	N/A
-------------------------	-----

**Comment:**

Direct Drive

<b>Viroguard installed on hood fan(s)?</b>	Yes
--	-----

**Comment:**

<b>Hinge kit installed installed on hood fan?</b>	Yes
---	-----

**Comment:**

<b>Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?</b>	Yes
--	-----

**Comment:**

<b>Flex conduit is long enough so that fan can be completely tilted back?</b>	Yes
---	-----

**Comment:**

**There is no major leakage around base of fan?**

Yes

**Comment:**

**Is the motor operating below the motor FLA rating?**

Yes

**Comment:**

**For restroom fan(s) is the back draft damper installed and can it fully open?**

Yes

**Comment:**

**Unit free of noticeable noise and vibration?**

Yes

**Comment:**



**06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD**

**CheckList Information**

**Name :** 03: MUA **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/11/2025 - Nicole Seever - National TAB

**Completed Date :** 06/24/2025 - Mark Johnson - National TAB

**CheckList Item Details**

MUA

Rotation is correct?	Yes
----------------------	-----

Comment:

Gas piping is installed and valves are in on position?	Yes
--	-----

Comment:

Internal motorized damper is fully opening?	Yes
---	-----

Comment:

Motor is operating below the FLA rating?	Yes
--	-----

Comment:

Unit free of noticeable noise and vibration?	Yes
--	-----

Comment:



06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

CheckList Information

**Name :** 04: HOODS **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/11/2025 - Nicole Seever - National TAB

**Completed Date :** 06/24/2025 - Mark Johnson - National TAB

CheckList Item Details

HOODS

All hood filters installed and accounted for? Yes

Comment:

Hoods are wired and have power? Yes

Comment:

Hood is free of alarms? Yes

Comment:

Hood is free of damage? Yes

Comment:

Quarter or full vertical end panels are installed if specified? Yes

Comment:



06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

**CheckList Information**

**Name :** 05: FINAL TESTS **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 04/11/2025 - Nicole Seever - National TAB

**Completed Date :** 06/26/2025 - Mark Johnson - National TAB

**CheckList Item Details**

**FINAL CHECKS**

**Is space free of drafting?** Yes

**Comment:**

**Is space comfortable in all areas?** Yes

**Comment:**

**Is the space free of ventilation noise?** Yes

**Comment:**

**List kitchen equipment turned on for testing**

**Comment:**

None

**List smoke candle type used**

**Comment:**

45 sec. smoke candle

**HOOD CAPTURE TEST**

**Smoke test capture % - Perimeter of hood**

**Comment:**

100%

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**Smoke test capture % - Top of cooking surface**

**Comment:**

100%

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**WITNESS**

**Date test was completed**

06/24/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

Mark Johnson / NTi

---

**Site super name / Firm**

**Comment:**

Billy Jarrell / B&L Construction

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**Owner representative name / Firm (if Applicable)**

**Comment:**

N/A

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**BUILDING PRESSURE**

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**Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)**

Pass

**Comment:**

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

System/Unit: AHU/RTU



Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2B3471946
Model Num	ZJ120	ZJ120N18R2B5EAA2A3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29x20.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20x24x2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230/460
Rated Amperage	-	8.3-8.2/4.1

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8"
Motor Sheave SetPt	FACTORY DEFAULT
Fan Sheave Size	7"
Fan Sheave Bore	1"
Belt CL Distance	18-3/4"
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	3800	3592
SF RPM	-	972
RA CFM	3200	3018
OA CFM	600	574
RL Voltage	-	280 VFD
RL Amperage	-	7.89 VFD
SF Rotation	-	CW
SF System SetPt	-	60 HZ
RA Damper Position	-	86%
Min OA Damper Position	-	14%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.66"
Fan Suction SP	-	-0.80"
Fan Discharge SP	-	0.59"
Total ESP	0.80"	1.25"
Fan Total SP	-	1.39"

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

Completed By: Mark Johnson on 06/26/2025

## Unit Data - PHOTO LOG



06/24/2025

# National TAB

Project:06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	BOH	CD1	8"	200	1	162	180	180	90.0
SGRD2	BOH	CD1	12"	350	1	396	352	352	100.6
SGRD3	BOH	CD1	12"	350	1	424	350	350	100.0
SGRD4	KITCHEN	CD2	8"	250	1	184	227	227	90.8
SGRD5	KITCHEN	CD2	8"	250	1	241	242	242	96.8
SGRD6	KITCHEN	CD2	8"	250	1	198	226	226	90.4
SGRD7	KITCHEN	CD2	8"	250	1	227	232	232	92.8
SGRD8	KITCHEN	CD1	12"	550	1	589	543	543	98.7
SGRD9	KITCHEN	CD1	12"	550	1	325	543	543	98.7
SGRD10	MUA	ACPSP	8"	700	5.36	885	697	697	99.6
Total				3700		3631	3592	3592	97.08%

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2E3656287
Model Num	ZJ120	ZJ120N18R2B5EAA2A3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29x20.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20x24x2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230/460
Rated Amperage	-	8.3-8.2/4.1

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8"
Motor Sheave SetPt	FACTORY DEFAULT
Fan Sheave Size	7"
Fan Sheave Bore	1"
Belt CL Distance	18-3/4"
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	4000	4205
SF RPM	-	973
RA CFM	3000	3185
OA CFM	1000	1020
RL Voltage	-	282 VFD
RL Amperage	-	8.20 VFD
SF Rotation	-	CW
SF System SetPt	-	60 HZ
RA Damper Position	-	89%
Min OA Damper Position	-	11%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.62"
Fan Suction SP	-	-0.81"
Fan Discharge SP	-	0.50"
Total ESP	0.80"	1.12"
Fan Total SP	-	1.31"

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

Completed By: Mark Johnson on 06/26/2025

# National TAB

Project:06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	SR1	14"	500	1	574	531	531	106.2
SGRD2	DINING	SR1	14"	500	1	585	538	538	107.6
SGRD3	DINING	SR1	14"	600	1	640	630	630	105.0
SGRD4	DINING	SR1	14"	700	1	733	751	751	107.3
SGRD5	DINING	SR1	14"	800	1	724	814	814	101.8
SGRD6	DINING	SR2	18X6"	500	1	389	503	503	100.6
SGRD7	DINING	SR2	18X6"	400	1	549	438	438	109.5
Total				4000		4194	4205	4205	105.12%

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## System/Unit: FAN - Exhaust



Asset: EF1

AREA:HOOD #1

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6150612
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	7.51/3.76
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2550	2552
Fan RPM	-	1082
Fan Rotation	-	CCW
Motor RPM	-	1082
System SetPt	-	55.7 HZ
RL Voltage	-	128 VFD
RL Amperage	-	5.3 VFD
Total ESP	1.45"	0.67"
Fan Inlet SP	-	-0.67"
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 06/24/2025

### Unit Data - PHOTO LOG



06/24/2025

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6150612
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	1/4	1/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	260	263
Fan RPM	-	1131
Fan Rotation	-	CCW
Motor RPM	-	1131
System SetPt	-	59%
RL Voltage	-	121
RL Amperage	-	0.7
Total ESP	0.60"	0.12"
Fan Inlet SP	-	-0.12"
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 06/24/2025

## Unit Data - PHOTO LOG



06/24/2025

# National TAB

Project:06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## FAN - Exhaust



### Diffuser Ret/Exh (GRD)

#### EF2/RESTROOMS

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	RESTROOM	ER1	6X6"	130	1	171	112	133	102.3
EGRD2	RESTROOM	ER1	6X6"	130	1	172	101	130	100.0
Total				260		343	213	263	101.15%

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## System/Unit: FAN - Supply



Asset: MAU1

AREA:HOOD #1

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	6150612
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1300	1303
SF RPM	-	1569
Motor RPM	-	1569
SF System SetPt	-	54.1 HZ
RL Voltage	-	158 VFD
RL Amperage	-	2.5 VFD

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	-	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.90/1.45
Service Factor	-	1.15

General	
	Actual
Fan Rotation Correct	YES

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.31"

Completed By: Mark Johnson on 06/24/2025

### Unit Data - PHOTO LOG



06/24/2025

# National TAB

Project: 06-23-25 CHIPOTLE #4676 UPPER MARLBORO, MD

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	6150612
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTERS	CAPTRATE SOLO
Filter Size 1	16X16"	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	166
Filter2 FPM	-	163
Filter3 FPM	-	161
Filter4 FPM	-	199
Filter5 FPM	-	203
Filter6 FPM	-	199
Filter7 FPM	-	181
Filter8 FPM	-	159
Filter9 FPM	-	151
Filter Ave FPM(corr)	-	175
CFM	2550	2552

Cooking Equipment	
	Actual
Item 1	PLANCHA
Item 2	STOVE
Item 3	RICE COOKER
Item 4	FRYER

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	222
Reading2 FPM	-	187
Reading3 FPM	-	117
Reading4 FPM	-	161
Reading5 FPM	-	136
Reading6 FPM	-	149
Reading7 FPM	-	140
Reading8 FPM	-	133
Reading9 FPM	-	167
Ave FPM(corr)	-	156
CFM	1300	1303

Completed By: Mark Johnson on 06/24/2025

**Unit Data - PHOTO LOG**



**06/24/2025**

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