Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 08/28/2025

Completed By: National TAB

PROJECT

08-25-25 CHIPOTLE #5659 PEKIN, IL

3440 COURT ST

PEKIN, IL 61554

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

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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.

NATIONAL TAB

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	4000	3882	3500	3364	500	518	12.5%	13.3%						
RTU-2	DINING	3600	3764	2600	2721	1000	1043	27.8%	27.7%						
MUA-1	KITCHEN HD									1300	1328				
EF-1	KITCHEN HD											2550	2610		
EF-2	RESTROOMS													150	160
TOTALS		7600	7646	6100	6085	1500	1561			1300	1328	2550	2610	150	160

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2889
TOTAL EXHAUST	2700	2770
NET AIRFLOW	100	119

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.001
SIDE	0.002
REAR	0.002
AVERAGE	**0.0017**

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:

CheckList List

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

08-25-25 CHIPOTLE #5659 PEKIN, IL

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/22/2025 - Natasha Louw - National TAB		
Completed Date :	08/29/2025 - Michael McDonnell - 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:	

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

Economizers are assembled and functional?	No
Comment:	

RTU-2 econ controller unplugged on arrival. NTAB plugged in and update installed. Econ now operational. [1] Note Econs are set to same position for very different airflows. RTU-2 17% is 1.5" open while RTU-1 17% is cracked. Marked on economizers.

DCV Max damper opening position is set to minimum?	Yes
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Comment:	

Motors are all operating below the FLA rating?	Yes
Comment:	

York installed VFDs giving varying readings. Fluctuation.

Are belts tight?	Yes
Comment:	

If direct drive unit is the speed controller working?	N/A
Comment:	

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?	Yes
Comment:	

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Note Photos

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Notes/Comments :

[1] RTU Returns are ducted with two 16” flex runs. Plans indicate hard duct should be installed at full size indicated. [2] ACPSP ducting comes off top of duct with flex and is pinched in some instances, plenum at design.

Date :08/29/2025

08-25-25 CHIPOTLE #5659 PEKIN, IL

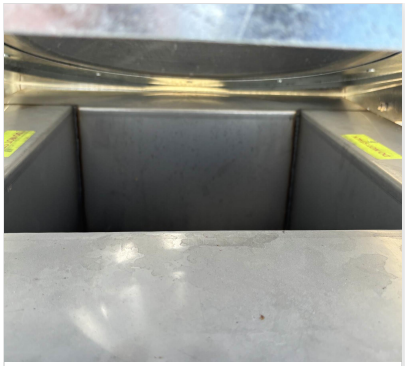
CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/22/2025 - Natasha Louw - National TAB		
Completed Date :	08/29/2025 - Michael McDonnell - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Yes
Comment:	
Belts are tight?	N/A
Comment:	
Viroguard installed on hood fan(s)?	Yes
Comment:	
Hinge kit installed installed on hood fan?	Yes
Comment:	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
Comment:	



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Flex conduit is long enough so that fan can be completely tilted back?	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:	

08-25-25 CHIPOTLE #5659 PEKIN, IL

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/22/2025 - Natasha Louw - National TAB		
Completed Date :	08/29/2025 - Michael McDonnell - 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?	No
Comment:	

Unit has slight vibration. Not anticipated to cause issue.

08-25-25 CHIPOTLE #5659 PEKIN, IL

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/22/2025 - Natasha Louw - National TAB		
Completed Date :	08/29/2025 - Michael McDonnell - 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:	
Installed as specified	

08-25-25 CHIPOTLE #5659 PEKIN, IL

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/22/2025 - Natasha Louw - National TAB		
Completed Date :	08/29/2025 - Michael McDonnell - 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?	No

Comment:

Some ventilation noise from diffuser deflectors and face dampers. Face dampers were installed in some instances, are unnecessary, and cause unneeded noise. For future, recommend ony takeoff dampers are installed, unless takeoff is totally inaccessible.

List kitchen equipment turned on for testing	Yes

Comment:

stove, plancha

List smoke candle type used

Comment:

45 second smoke emitter

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood	
Comment:	
100%	
Smoke test capture % - Top of cooking surface	
Comment:	
100%	
WITNESS	
Date test was completed	08/28/2025
Comment:	
TAB tech name / Firm	
Comment:	
Michael McDonnell / NTi	
Site super name / Firm	
Comment:	
Tom Stasica / Stasica Co.	
Owner representative name / Firm (if Applicable)	
Comment:	
NA	
BUILDING PRESSURE	
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:	

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Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2F5137689
Model Num	KJ120	KJ120
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	21X29
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	-	3.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230
Rated Amperage	-	8.3/8.2

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8”
Motor Sheave SetPt	2.5 TURNS OPEN
Fan Sheave Size	AK74
Fan Sheave Bore	1”
Belt CL Distance	19.5”
Num of Belts	1
Belt Size	A54
Belt Alignment	VERIFIED

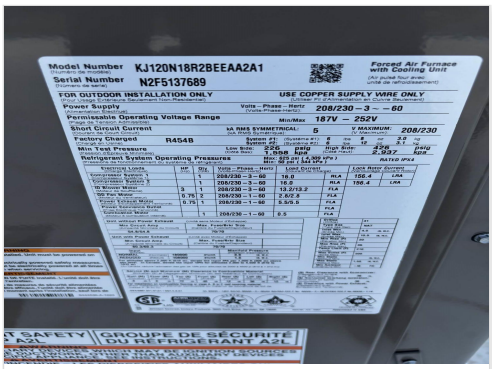
Test Data		
	Design	**Actual**
SF CFM	4000	3882
SF RPM	-	996
RA CFM	3500	3364
OA CFM	500	518
RL Voltage	-	206/206/208
RL Amperage	-	8.1/8.3/8.5
SF Rotation	-	CW, CORRECT
SF System SetPt	-	60 HZ
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	17%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.76"
Fan Suction SP	-	-1.0"
Fan Discharge SP	-	0.61"
Total ESP	0.8"	1.37"
Fan Total SP	-	1.61"

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

Completed By: Michael McDonnell on 08/29/2025

Unit Data - PHOTO LOG



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Project:08-25-25 CHIPOTLE #5659 PEKIN, IL

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	FOH	CD1	14"	550	1.0	450	460	526	95.6
SGRD2	FOH	CD1	14"	550	1.0	452	469	512	93.1
SGRD3	KITCHEN	CD2	8"	250	1.0	156	153	181	72.4
SGRD4	KITCHEN	CD2	8"	250	1.0	150	170	226	90.4
SGRD5	KITCHEN	CD2	8"	250	1.0	136	145	229	91.6
SGRD6	KITCHEN	CD2	8"	250	1.0	124	144	229	91.6
SGRD7	KITCHEN HD	ACPSP	165X6	700	5.23	695	842	674	96.3
SGRD8	KITCHEN	CD1	8"	150	1.0	187	201	138	92.0
SGRD9	KITCHEN	CD1	12"	450	1.0	418	457	429	95.3
SGRD10	KITCHEN	CD1	12"	450	1.0	426	487	418	92.9
SGRD11	KITCHEN	CD1	8"	150	1.0	257	269	139	92.7
Total				4000		3451	3797	3701	92.52%

Completed By: Michael McDonnell on 08/28/2025

Asset	Notes	Date	Written By
SGRD3	Takeoff installed in close proximity to the duct drop (per plan). Unable to push more air to this dif fuser due to takeoff location. Not anticipated to cause any issue, open area.	08/28/2025	Michael McDonnell

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Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2F5129273
Model Num	KJ120	KJ120
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	21X29
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	56 HZ
Horsepower	-	3.0
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230
Rated Amperage	-	8.3-8.2

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8”
Motor Sheave SetPt	4 TURNS OPEN
Fan Sheave Size	AK74
Fan Sheave Bore	1”
Belt CL Distance	19”
Num of Belts	1
Belt Size	A54
Belt Alignment	VERIFIED

Test Data		
	Design	**Actual**
SF CFM	3600	3764
SF RPM	-	936
RA CFM	2600	2721
OA CFM	1000	1043
RL Voltage	-	206/208/26
RL Amperage	-	7.9/7.9/8.1
SF Rotation	-	CW, CORRECT
SF System SetPt	-	60 HZ
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	17%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.68"
Fan Suction SP	-	-0.93"
Fan Discharge SP	-	0.53"
Total ESP	0.8"	1.21"
Fan Total SP	-	1.46"

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

Completed By: Michael McDonnell on 08/29/2025

Unit Data - PHOTO LOG

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Project:08-25-25 CHIPOTLE #5659 PEKIN, IL

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	10"	300	0.52	306	327	327	109.0
SGRD2	DINING	SR1	10"	300	0.52	319	305	305	101.7
SGRD3	DINING	SR1	10"	300	0.52	264	326	326	108.7
SGRD4	DINING	SR1	10"	275	0.52	509	290	290	105.5
SGRD5	DINING	SR1	10"	300	0.52	336	316	316	105.3
SGRD6	DINING	SR1	10"	275	0.52	303	299	299	108.7
SGRD7	DINING	SR1	10"	450	0.52	319	438	438	97.3
SGRD8	DINING	SR1	10"	450	0.52	390	471	471	104.7
SGRD9	DINING	SR1	10"	450	0.52	503	448	448	99.6
SGRD10	DINING	SR1	10"	450	0.52	617	490	490	108.9
SGRD11	RESTROOM	CD4	6"	50	1.0	72	54	54	108.0
Total				3600		3938	3764	3764	104.56%

Completed By: Michael McDonnell on 08/28/2025

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Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7363954
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2.000	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	6.0
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2610
Fan RPM	1229	1035
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1035
System SetPt	-	53.1 HZ
RL Voltage	-	108 @ VFD
RL Amperage	-	4.8 @ VFD
Total ESP	1.450"	0.82"
Fan Inlet SP	-	-0.82"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 08/29/2025

Unit Data - PHOTO LOG

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Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7363954
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.250	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	160
Fan RPM	1293	1132
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1132
System SetPt	-	58%
RL Voltage	-	118
RL Amperage	-	1.3
Total ESP	0.600"	0.32"
Fan Inlet SP	-	-0.32"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 08/29/2025

Unit Data - PHOTO LOG

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Project:08-25-25 CHIPOTLE #5659 PEKIN, IL

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6/6	75	1.0	81	81	81	108.0
EGRD2	RESTROOM	ER1	6/6	75	1.0	79	79	79	105.3
Total				150		160	160	160	106.67%

Completed By: Michael McDonnell on 08/28/2025

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Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7363954
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.000	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

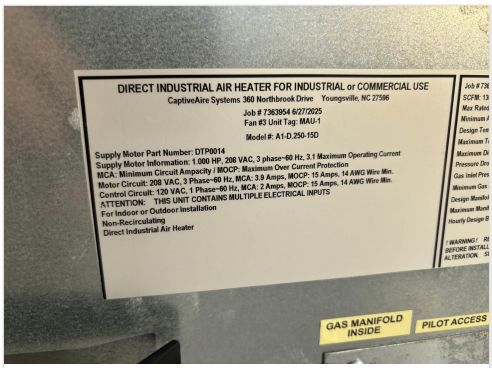
Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.326"

Test Data		
	Design	**Actual**
CFM	1300	1328
SF RPM	1555	1314
Motor RPM	-	1314
SF System SetPt	-	45.3 HZ
RL Voltage	-	108 @ VFD
RL Amperage	-	2.2 @ VFD
Total ESP	-	0.46"
Fan Discharge SP	-	0.46"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Michael McDonnell on 08/29/2025

Unit Data - PHOTO LOG



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National TAB

Project: 08-25-25 CHIPOTLE #5659 PEKIN, IL

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7363954
Type	TYPE 1 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 FILTER	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	-	174
Filter2 FPM	-	166
Filter3 FPM	-	177
Filter4 FPM	-	202
Filter5 FPM	-	195
Filter6 FPM	-	206
Filter7 FPM	-	178
Filter8 FPM	-	166
Filter9 FPM	-	153
Filter Ave FPM(corr)	-	179
CFM	2550	2610

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	-	12
Reading1 FPM	-	163
Reading2 FPM	-	126
Reading3 FPM	-	156
Reading4 FPM	-	150
Reading5 FPM	-	163
Reading6 FPM	-	160
Reading7 FPM	-	167
Reading8 FPM	-	168
Reading9 FPM	-	177
Reading10 FPM	-	156
Reading11 FPM	-	161
Reading12 FPM	-	167
Ave FPM(corr)	-	128.79
CFM	1300	1328

Completed By: Michael McDonnell on 08/28/2025