Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 06/02/2025

Completed By: National TAB

PROJECT

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

249 ROUTE 33

MERCERVILLE, NJ 08619

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

Table Of Contents

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.

Issue List

- EF-2 Backdraft damper
- Low Flow Diffusers 1-4 to 1-7

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

Project Issue Information

Issue Name : EF-2 Backdraft damper

Description : EF-2 Backdraft damper is not installed. Damper needs to be installed so OA and pest can not enter the space when the fan is off.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

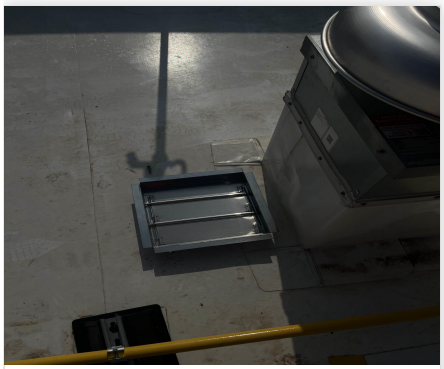
Status : Open

Priority : Low

Asset Tag :

Originated Date : 06/02/2025 - Tyler Youells - National TAB

Project Issue File Details



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Project Issue Information

Issue Name : Low Flow Diffusers 1-4 to 1-7

Description : Diffusers 1-4 thru 1-7 are all low on flow. Approximately 60-70% flow due to the flex duct being pinched underneath of RTU-2 supply duct. Hood ACPSP left high on flow to try to account for missing air on the serve line.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

Status : Open

Priority : High

Asset Tag :

Originated Date : 06/02/2025 - Tyler Youells - National TAB

Project Issue File Details

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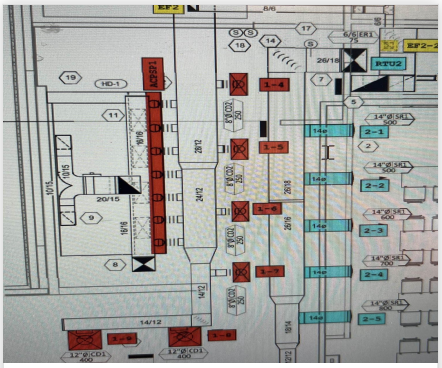

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AIR BALANCE SCHEDULE

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	3400	3412	2900	2885	500	527	14.7%	15.4%						
RTU-2	DINING	4000	4142	3000	3077	1000	1065	25.0%	25.7%						
MUA-1	HOOD #1									1950	2017				
EF-1	KITCHEN											3200	3159		
EF-2	RESTROOMS													150	155
TOTALS		7400	7554	5900	5962	1500	1592			1950	2017	3200	3159	150	155

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3609
TOTAL EXHAUST	3350	3314
NET AIRFLOW	100	295

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0078
SIDE	0.009
REAR	0.0064
AVERAGE	**0.0077**

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

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	04/14/2025 - Nicole Seever - National TAB		
Completed Date :	06/02/2025 - Tyler Youells - 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 ouside 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: ES5 FOR CARRIER UNITS	
Motors are all operating below the FLA rating?	Yes
Comment:	
Are belts tight?	N/A
Comment:	
If direct drive unit is the speed controller working?	Yes
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:	

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	04/14/2025 - Nicole Seever - National TAB		
Completed Date :	06/02/2025 - Tyler Youells - 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:	
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?	No
Comment: NOT INSTALLED	
Unit free of noticeable noise and vibration?	Yes
Comment:	

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	04/14/2025 - Nicole Seever - National TAB		
Completed Date :	06/02/2025 - Tyler Youells - 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:	

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	04/14/2025 - Nicole Seever - National TAB		
Completed Date :	06/02/2025 - Tyler Youells - 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?	No
Comment:	
Hood is free of damage?	Yes
Comment:	
Quarter or full vertical end panels are installed if specified?	
Comment:	

06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	04/14/2025 - Nicole Seever - National TAB		
Completed Date :	06/02/2025 - Tyler Youells - 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	Yes
Comment:	
6-BURNER STOVE	
List smoke candle type used	
Comment:	
45 SEC SMOKE	

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	06/02/2025

Comment:

TAB tech name / Firm

Comment:

TYLER/NTI

Site super name / Firm

Comment:

ROB/VICEROY

Owner representative name / Firm (if Applicable)

Comment:

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:

+0.007"

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Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	1923P60236
Model Num	48HC_D09	48FCDM09A3M5A6W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Drive Data	
	Actual
Belt Alignment	

Test Data		
	Design	**Actual**
SF CFM	3400	3412
SF RPM	-	NA
RA CFM	2900	2885
OA CFM	500	527
RL Voltage	-	210.4/210.0/209.9
RL Amperage	-	4.3/4.3/4.4
SF Rotation	-	CCW
SF System SetPt	-	7.3V
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	3.7V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.75”
Fan Suction SP	-	-1.01”
Fan Discharge SP	-	0.50”
Total ESP	0.80"	1.25”
Fan Total SP	-	1.51”

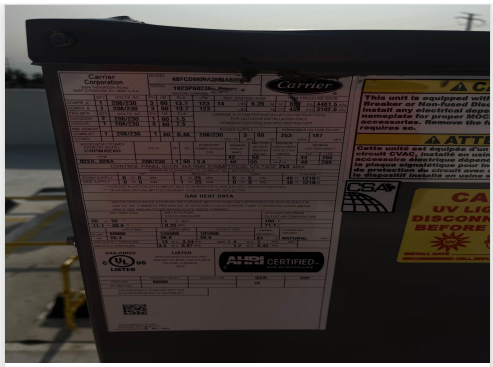
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG

06/02/2025

06/02/2025



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Project:06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

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"	150	1	207	178	154	102.7
SGRD2	BOH	CD1	12"	325	1	504	439	334	102.8
SGRD3	BOH	CD1	12"	325	1	589	499	344	105.8
SGRD4	KITCHEN	CD2	8"	250	1	133	115	150	60.0
SGRD5	KITCHEN	CD2	8"	250	1	144	128	175	70.0
SGRD6	KITCHEN	CD2	8"	250	1	145	120	164	65.6
SGRD7	KITCHEN	CD2	8"	250	1	163	128	193	77.2
SGRD8	KITCHEN	CD2	12"	400	1	507	424	414	103.5
SGRD9	KITCHEN	CD2	12"	400	1	671	565	429	107.3
SGRD10	HOOD #1	ACPSP	8"	800	5.8	1032	1009	1055	131.9
Total				3400		4095	3605	3412	100.35%

Completed By: Tyler Youells on 06/02/2025

Asset	Notes	Date	Written By
SGRD4	[1] FLEX DUCT IS PINCHED BETWEEN DIFFUSER AND RTU-2 CSUPPLY DUCT. DESIGN FLOW NOT ACHIEVABLE.	06/02/2025	Tyler Youells
SGRD5	[1] FLEX DUCT IS PINCHED BETWEEN DIFFUSER AND RTU-2 CSUPPLY DUCT. DESIGN FLOW NOT ACHIEVABLE.	06/02/2025	Tyler Youells
SGRD6	[1] FLEX DUCT IS PINCHED BETWEEN DIFFUSER AND RTU-2 CSUPPLY DUCT. DESIGN FLOW NOT ACHIEVABLE.	06/02/2025	Tyler Youells
SGRD7	[1] FLEX DUCT IS PINCHED BETWEEN DIFFUSER AND RTU-2 CSUPPLY DUCT. DESIGN FLOW NOT ACHIEVABLE.	06/02/2025	Tyler Youells
SGRD10	[1]BALANCED ABOVE DESIGN FLOW TO ACCOUNT FOR MISSING CFM FROM DIFFUSERS 4-7	06/02/2025	Tyler Youells

National TAB

Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	1823P79275
Model Num	48HC_D11	48FCEM12A3M5A6W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	4142
SF RPM	-	NA
RA CFM	3000	3077
OA CFM	1000	1065
RL Voltage	-	210.4/209.9/209.8
RL Amperage	-	4.3/4.4/4.3
SF Rotation	-	CCW
SF System SetPt	-	7.2V
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	4.75V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

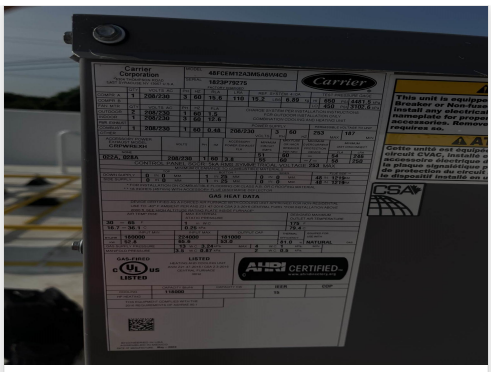
Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.82”
Fan Suction SP	-	-1.10”
Fan Discharge SP	-	0.36”
Total ESP	0.80"	1.18”
Fan Total SP	-	1.46”

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

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG

06/02/2025



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National TAB

Project:06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

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	737	663	546	109.2
SGRD2	DINING	SR1	14"	500	1	636	566	516	103.2
SGRD3	DINING	SR1	14"	600	1	702	625	625	104.2
SGRD4	DINING	SR1	14"	700	1	823	727	708	101.1
SGRD5	DINING	SR1	14"	800	1	778	694	802	100.3
SGRD6	DINING	SR2	18X6"	500	1	521	461	509	101.8
SGRD7	DINING	SR2	18X6"	400	1	541	442	436	109.0
Total				4000		4738	4178	4142	103.55%

Completed By: Tyler Youells on 06/02/2025

National TAB

Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN

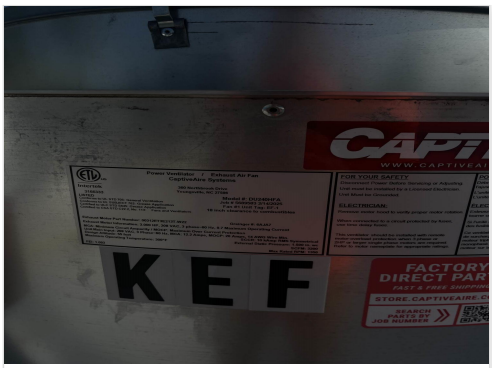
Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU240HFA	DU240HFA
Serial Num	-	5689583
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	213/5T
Horsepower	3	3
Motor Rpm	-	1175
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	8.83
Service Factor	-	1.25

Test Data		
	Design	**Actual**
CFM	3200	3159
Fan RPM	-	815
Fan Rotation	-	CCW
Motor RPM	-	815
System SetPt	-	41.6HZ
RL Voltage	-	132 VFD
RL Amperage	-	6.4 VFD
Total ESP	1.5"	1.32”
Fan Inlet SP	-	-1.32”
Fan Discharge SP	-	ATM

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG



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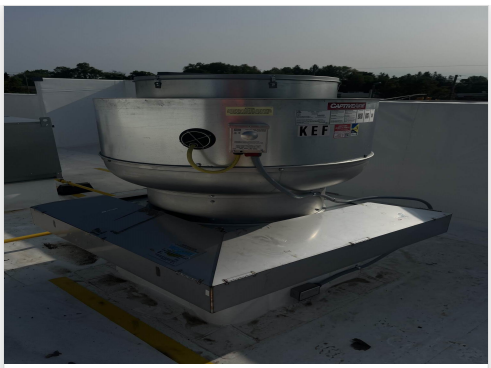

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Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	5689583
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	**Actual**
CFM	150	155
Fan RPM	-	892
Fan Rotation	-	CCW
Motor RPM	-	892
System SetPt	-	47%
RL Voltage	-	120.2
RL Amperage	-	0.63
Total ESP	0.60"	0.25"
Fan Inlet SP	-	-0.25"
Fan Discharge SP	-	ATM

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG

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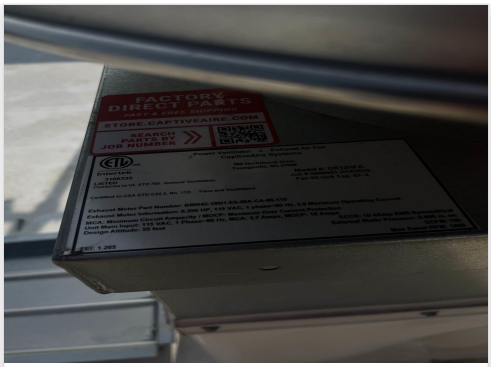

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National TAB

Project:06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

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	RESTROOMS	ER1	6X6"	75	1	87	79	79	105.3
EGRD2	RESTROOMS	ER1	6X6"	75	1	82	76	76	101.3
Total				150		169	155	155	103.33%

Completed By: Tyler Youells on 06/02/2025

National TAB

Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

System/Unit: FAN - Supply

Asset: MAU1 AREA:HOOD #1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-G10	A1-D.250-G10
Serial Num	-	5689583
Type	MAU	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	145T
Horsepower	2	2
Motor Rpm	-	1745
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	5.64
Service Factor	-	1.15

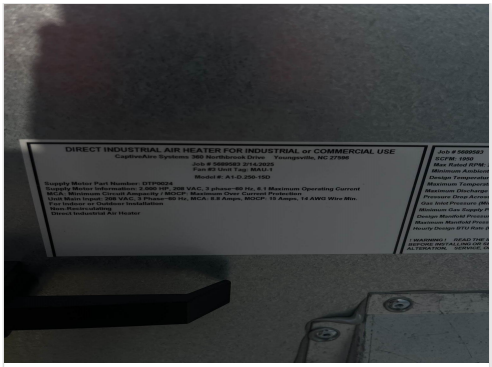
Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.437”

Test Data		
	Design	**Actual**
CFM	1950	2017
SF RPM	-	2045
Motor RPM	-	2045
SF System SetPt	-	70.3HZ
RL Voltage	-	165 VFD
RL Amperage	-	5.4 VFD
Total ESP	-	0.75”
Fan Discharge SP	-	0.75”

General	
	Actual
Fan Rotation Correct	YES

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG



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Project: 06-02-25 CHIPOTLE #4119 MERCERVILLE, NJ

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	-	5689583
Type	CANOPY	CANOPY
Hood length	171"	171"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	12"	12"
Supply Plenum Length	183"	183"

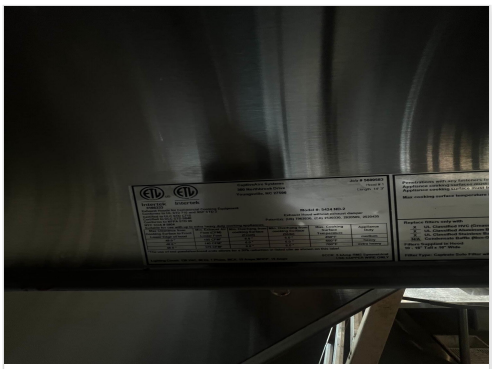
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTERS	CAPTRATE SOLO
Filter Size 1	16X16"	16X16
Filter Qty 1	10	10
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	16.2"	16.2
Filter1 FPM	-	202
Filter2 FPM	-	204
Filter3 FPM	-	205
Filter4 FPM	-	186
Filter5 FPM	-	177
Filter6 FPM	-	173
Filter7 FPM	-	193
Filter8 FPM	-	207
Filter9 FPM	-	206
Filter10 FPM	-	200
Filter Ave FPM(corr)	-	195
CFM	3200	3159

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	6-BURNER STOVE
Item 3	RICE COOKER
Item 4	CHIP FRYER

Test Data Supply		
	Design	**Actual**
Total Area	15.25	15.25
Kv factor (Vel)	0.87	0.87
Num of Readings	-	12
Reading1 FPM	-	158
Reading2 FPM	-	126
Reading3 FPM	-	159
Reading4 FPM	-	207
Reading5 FPM	-	136
Reading6 FPM	-	135
Reading7 FPM	-	161
Reading8 FPM	-	160
Reading9 FPM	-	149
Reading10 FPM	-	120
Reading11 FPM	-	158
Reading12 FPM	-	162
Ave FPM(corr)	-	152
CFM	1950	2017

Completed By: Tyler Youells on 06/02/2025

Unit Data - PHOTO LOG



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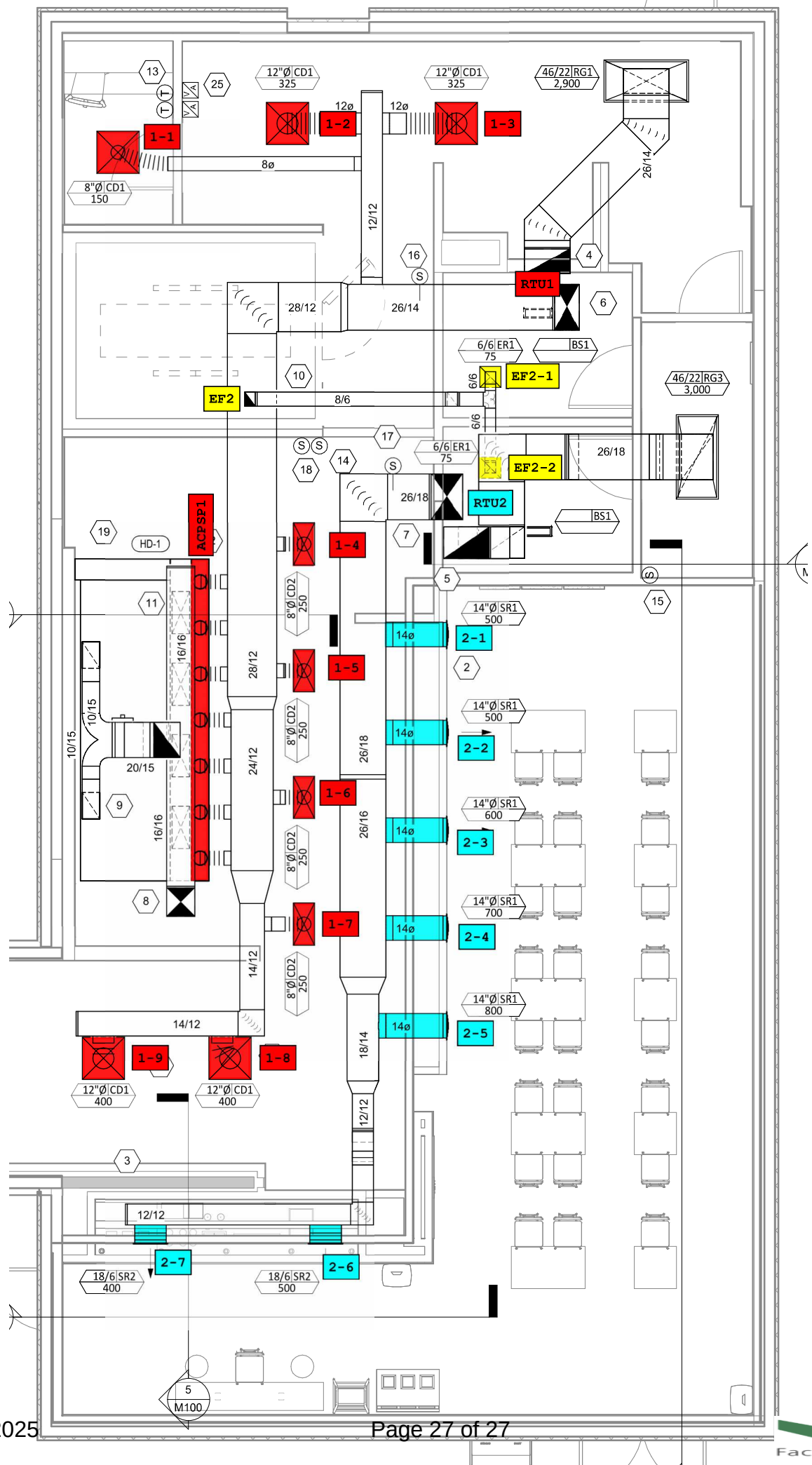
1-1
1-2
1-3
1-4
1-5
1-6
1-7
1-8
1-9
2-1
2-2
2-3
2-4
2-5
2-6
2-7
RTU1
RTU2
EF2
EF2-1
EF2-2
ACPSP1
HD-1
12"Ø CD1 325
12"Ø CD1 325
46/22 RG1 2,900
8"Ø CD1 150
8"Ø CD2 250
14"Ø SR1 500
14"Ø SR1 500
14"Ø SR1 600
14"Ø SR1 700
14"Ø SR1 800
6/6 ER1 75
6/6 ER1 75
BS1
BS1
46/22 RG3 3,000
12"Ø CD1 400
12"Ø CD1 400
18/6 SR2 400
18/6 SR2 500
M100