

Report By:

National TAB
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SUITE 4210
CINCINNATI, OH 45246

NATIONAL

TAB

Comfort. Under control.

Report: TAB REPORT
Function: Test, Adjust, & Balance
Date: 12/01/2022

PROJECT

**11-28 CHIPOTLE #37-4138 FEASTERVILLE,
PA (FEASTERVILLE)**

120 E Street Rd

FEASTERVILLE, PA 19053

Client

Chipotle Mexican Grill
1401 Wynkoop Street, Suite 500
Denver, CO 80202

National TAB

Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

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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.



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11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

Project Issue Information

Issue Name : HOOD ALARM MISSING TEMP SENSOR

Description : There is a hood alarm for missing temperature sensor, the general contractor is aware of this issue and the repair is scheduled for DEC 2, This did not affect the ability to perform the TAB.

Created By : National TAB

Assigned To : National TAB - Andrew Loignon

Status : Open

Originated Date : 12/01/2022 - Andrew Loignon - National TAB

Project Issue File Details



HOOD_HMI_ALARM.jpeg

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	3416	2900	2885	500	531	14.7%	15.5%						
RTU-2	DINING	4000	3994	3000	2964	1000	1030	25.0%	25.8%						
MUA-1	KITCHEN HOOD									1950	1844				
EF-1	KITCHEN HOOD											3200	3078		
EF-2	RESTROOM													150	156
TOTALS		7400	7410	5900	5849	1500	1561			1950	1844	3200	3078	150	156

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3405
TOTAL EXHAUST	3350	3234
NET AIRFLOW	100	171

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0096
SIDE	0.0163
REAR	0.0211
AVERAGE	0.0157

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:



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CheckList Information

Name : SITE PICTURES **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

STORE FRONT



STORE_FRONT.jpeg

RTU-1



RTU_1.jpeg

RTU-2



RTU_2.jpeg

MAU-1



MUA.jpeg

EF-1



EF_1.jpeg

EF-2



EF_2.jpeg

HOOD-1



HOOD.jpeg

Notes/Comments :



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11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

CheckList Information

Name : TECH - STEP 1: INITIAL SITE WALKTHROUGH **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	YES
Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	YES
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	NO, MISSING TEMP SENSOR.
Thermostats have power?	YES
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :



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11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

CheckList Information

Name : TECH - STEP 2: UNIT DATA AND EVALUATION **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable)	N/A
Economizers are assembled and functional?	YES
DCV Max damper opening position is set to minimum?	YES
Free cooling enthalpy set point set for lowest setting (Typically "D")	YES
Motors are all operating below the FLA rating?	YES
Are belts tight?	YES
If direct drive unit is the speed controller working.	N/A
Is gas piping installed and valves turned on?	YES
Unit free of noticeable noise and vibration	YES

EF's

Rotation is correct?	YES
Belts are tight?	N/A
Grease cup installed on hood fan?	YES
Hinge kit installed installed on hood fan?	YES

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	YES
Flex conduit is long enough so that fan can be completely tilted back?	YES
There is no major leakage around base of fan?	NO LEAKAGE
Is the motor operating below the motor FLA rating?	YES
For restroom fan(s) is the back draft damper installed and can it fully open?	YES
Unit free of noticeable noise and vibration?	YES
MUA	
Rotation is correct?	YES
Gas piping is installed and valves are in on position?	YES
Heater tested and is functional?	YES
Internal motorized damper is fully opening?	YES
Motor is operating below the FLA rating?	YES
Unit free of noticeable noise and vibration?	YES
HOODS	
Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	YES
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES
PICTURES TAKEN OF:	
All Issues	YES
Each Piece of equipment	YES
Each Hood	YES
Front of Store	YES

Notes/Comments :



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11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

CheckList Information

Name : TECH - STEP 3: TEST ADJUST AND BALANCE **Status :** NotSubmitted

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	YES
Is space comfortable in all areas?	YES
Is the space free of ventilation noise?	YES
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	N/A

Notes/Comments :



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11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

CheckList Information

Name : TECH - STEP 4: FINAL TESTS **Status :** NotSubmitted
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing	GRILL, GRIDDLE
List smoke candle type used	SMOKE EMITTER
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%

WITNESS

Date test was completed	12/01/2022
TAB tech name / Firm	ANDREW LOIGNON / NATIONAL TAB
Site super name / Firm	GREG BRANDIMARTE / GIA CONSTRUCTION
Owner representative name / Firm (if Applicable)	N/A
Building pressure at front & back doors (All Systems On)	FRONT 0.0096 SIDE 0.0163 REAR 0.0211

ADDITIONAL

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	YES
Thermostats are programmed? (If Lightstats put "N/A")	YES
If Lightstats, are the dimmers set to dim (Otherwise put N/A)	N/A

Notes/Comments :

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

System/Unit: AHU/RTU



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Asset: RTU-1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	2122P76229
Model Num	48HC_D09	48HCED09B2M5A6W4J0
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

Test Data		
	Design	Actual
SF CFM	3400	3416
SF RPM	-	933
RA CFM	2900	2885
OA CFM	500	531
RL Voltage	-	217/216/216
RL Amperage	-	4.4/4.3/4.8
SF Rotation	-	CCW
RA Damper Position	-	4.30V
Min OA Damper Position	-	1"

Motor Data		
	Design	Actual
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	-	NL
Motor Rpm	-	1670
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.7

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.35"
Fan Suction SP	-	-0.41"
Fan Discharge SP	-	0.38"
Total ESP	0.80"	0.73"
Fan Total SP	-	0.79"

Drive Data		
	Design	Actual
Motor Sheave Size	-	4"
Motor Bore Size	-	5/8"
Motor Sheave SetPt	-	3 TURNS OUT
Fan Sheave Size	-	AFD7
Fan Sheave Bore	-	1"
Belt CL Distance	-	15"
Num of Belts	-	1
Belt Size	-	A48
Belt Alignment	-	GOOD

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

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Notes:

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Project:11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

AHU/RTU



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Diffuser Supply (GRD)

RTU-1/KITCHEN

Asset											
Asset Name	Location	Type	MFG	Size	Model Num	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	OFFICE	CD1	SUPPLY	8"	NA	150	1	129	151	143	95.3
SGRD2	BOH	CD1	SUPPLY	10"	NA	300	1	181	213	293	97.7
SGRD3	BOH	CD1	SUPPLY	12"	NA	350	1	360	403	357	102.0
SGRD4	BOH	CD1	SUPPLY	12"	NA	350	1	372	337	346	98.9
SGRD5	FOOD PREP	CD1	SUPPLY	14"	NA	550	1	610	404	539	98.0
SGRD6	SERVICE LINE	CD2	SUPPLY	8"	NA	225	1	174	172	229	101.8
SGRD7	SERVICE LINE	CD2	SUPPLY	8"	NA	225	1	120	166	222	98.7
SGRD8	SERVICE LINE	CD2	SUPPLY	8"	NA	225	1	131	156	218	96.9
SGRD9	SERVICE LINE	CD2	SUPPLY	8"	NA	225	1	168	164	220	97.8
SGRD10	HOOD1	ACPSP	SUPPLY	183"X6"	NA	800	5.95	1172	1247	849	106.1

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

System/Unit: AHU/RTU



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Asset: RTU-2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	1722P81054
Model Num	48HC_D11	48HCDD11B2M5A6W4J0
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

Test Data		
	Design	Actual
SF CFM	4000	3994
SF RPM	-	998
RA CFM	3000	2964
OA CFM	1000	1030
RL Voltage	-	216/215/216
RL Amperage	-	6.7/6.8/7.2
SF Rotation	-	CCW
RA Damper Position	-	4.50V
Min OA Damper Position	-	1.25"

Motor Data		
	Design	Actual
Motor MFG	-	MARATHON
Frame	-	56HZ
Horsepower	-	NL
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	230
Rated Amperage	-	9.2

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.32"
Fan Suction SP	-	-0.38"
Fan Discharge SP	-	0.49"
Total ESP	0.80"	0.81"
Fan Total SP	-	0.87"

Drive Data		
	Design	Actual
Motor Sheave Size	-	5"
Motor Bore Size	-	5/8"
Motor Sheave SetPt	-	2.5 TURNS OUT
Fan Sheave Size	-	AFD74
Fan Sheave Bore	-	1"
Belt CL Distance	-	14.5"
Num of Belts	-	1
Belt Size	-	AX49
Belt Alignment	-	GOOD

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

Completed By: Andrew Loignon

Notes:

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Project:11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

AHU/RTU



Comfort. Under control.

Diffuser Supply (GRD)

RTU-2/DINING

Asset											
Asset Name	Location	Type	MFG	Size	Model Num	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	CORRIDOR	CD4	SUPPLY	6"	NA	50	1	84	102	51	102.0
SGRD2	CORRIDOR	CD4	SUPPLY	6"	NA	50	1	64	88	53	106.0
SGRD3	DINING	SR1	SUPPLY	14"X10"	NA	400	1	500	396	389	97.3
SGRD4	DINING	SR1	SUPPLY	14"X10"	NA	400	1	629	408	393	98.3
SGRD5	DINING	SR1	SUPPLY	14"X10"	NA	400	1	321	413	422	105.5
SGRD6	DINING	SR1	SUPPLY	14"X10"	NA	450	1	333	402	451	100.2
SGRD7	DINING	SR1	SUPPLY	14"X10"	NA	450	1	343	598	462	102.7
SGRD8	DINING	SR2	SUPPLY	18"X12"	NA	600	1	971	579	598	99.7
SGRD9	DINING	SR1	SUPPLY	14"X10"	NA	600	1	511	628	593	98.8
SGRD10	DINING	SR1	SUPPLY	14"X10"	NA	600	1	261	382	582	97.0

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

System/Unit: FAN - Exhaust



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Asset: EF-1

AREA:HD-1 - COOKLINE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU240HFA	DU240HFA
Serial Num	-	5182401
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	213T
Horsepower	3	3
Motor Rpm	-	1175
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	9.2
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	3200	3078
Fan RPM	-	695
Fan Rotation	-	CCW
Motor RPM	-	695
System SetPt	-	35.5
RL Voltage	-	99
RL Amperage	-	5.5
Total ESP	1.20"	1.03"
Fan Inlet SP	-	-1.03"
Fan Discharge SP	-	ATM

Completed By: Andrew Loignon

Notes:

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

System/Unit: FAN - Exhaust



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Asset: EF-2

AREA:RR

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	5182401
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	0.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	3.7
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	150	156
Fan RPM	-	1227
Fan Rotation	-	CCW
Motor RPM	-	1227
System SetPt	-	65P
RL Voltage	-	115
RL Amperage	-	0.5
Total ESP	0.60"	0.42"
Fan Inlet SP	-	-0.42"
Fan Discharge SP	-	ATM

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Notes:

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Project:11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

FAN - Exhaust



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Diffuser Ret/Exh (GRD)

EF-2/RR

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	RR	ER1	6"X6"	75	1	99	85	80	106.7
EGRD2	RR	ER1	6"X6"	75	1	68	81	76	101.3

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)

System/Unit: FAN - Supply



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Asset: MUA-1

AREA:HD-1 - COOKLINE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	5182401
Type	MUA	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	145T
Horsepower	2	2
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	5.48
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	DD
Motor Bore Size	-	DD
Fan Sheave Size	-	DD
Fan Sheave Bore	-	DD
Belt CL Distance	-	DD
Num of Belts	-	DD
Belt Size	-	DD
Belt Alignment Verified	-	DD

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.39"

Test Data		
	Design	Actual
CFM	1950	1844
SF RPM	-	1600
Motor RPM	-	1600
RL Voltage	-	85
RL Amperage	-	2.9
Total ESP	-	0.53"
Fan Discharge SP	-	0.53"

General		
	Design	Actual
Fan Rotation Correct	-	YES

Completed By: Andrew Loignon

Notes:

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Project: 11-28 CHIPOTLE #37-4138 FEASTERVILLE, PA (FEASTERVILLE)



System/Unit: Kitchen Hood Type I

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Asset: HD-1

AREA:COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	5424 ND-2
Job / Serial Num	-	5182401
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	171"	171"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	12"	12"
Supply Plenum Length	183"	183"

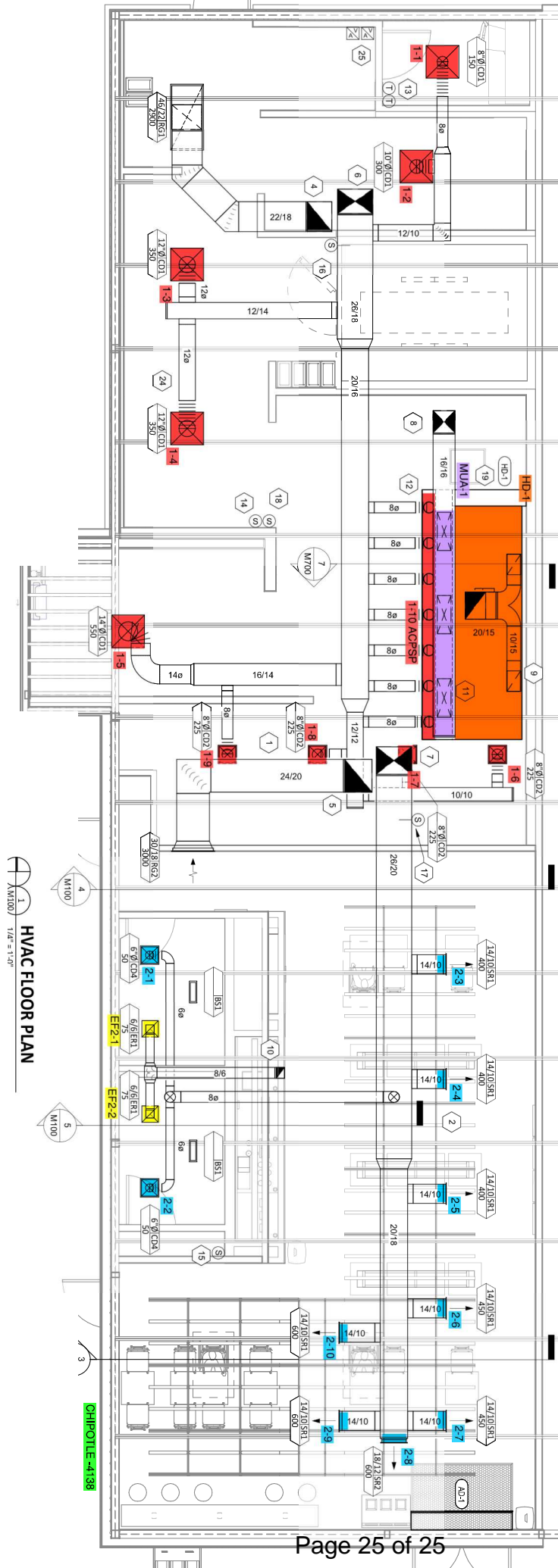
Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	10	10
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	16.2	16.2
Filter1 FPM	-	194
Filter2 FPM	-	237
Filter3 FPM	-	199
Filter4 FPM	-	193
Filter5 FPM	-	171
Filter6 FPM	-	169
Filter7 FPM	-	179
Filter8 FPM	-	192
Filter9 FPM	-	195
Filter10 FPM	-	169
Filter Ave FPM(corr)	-	308
CFM	3200	3078

Cooking Equipment		
	Design	Actual
Item 1	-	FRYER
Item 2	-	RICE COOKER
Item 3	-	GRILL
Item 4	-	GRIDDLE

Test Data Supply		
	Design	Actual
Total AK Area	15.25	15.25
Kv factor (Vel)	0.87	0.87
Num of Readings	-	12
Reading1 FPM	-	158
Reading2 FPM	-	179
Reading3 FPM	-	143
Reading4 FPM	-	173
Reading5 FPM	-	151
Reading6 FPM	-	126
Reading7 FPM	-	122
Reading8 FPM	-	128
Reading9 FPM	-	146
Reading10 FPM	-	73
Reading11 FPM	-	127
Reading12 FPM	-	148
Ave FPM(corr)	-	121
CFM	1950	1844

Completed By: Andrew Loignon

Notes:



HVAC FLOOR PLAN
 1/4" = 1'-0"