

**Report By:**

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**Report: TAB Report**  
**Function: Test, Adjust, & Balance**  
**Date: 01/07/2026**  
**Completed By: National TAB**

**PROJECT**  
**12-29-25 CHIPOTLE #5135 SCHERTZ, TX**

5498 CIBOLO VALLEY DR

SCHERTZ, TX 78108

**Client**

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

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

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Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX  
Function: Test, Adjust, & Balance

## Project Summary

### 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	4000	3777	3500	3263	500	514	12.5%	13.6%						
RTU-2	DINING	4000	4066	3000	3003	1000	1063	25.0%	26.1%						
MUA-1	HOOD									1300	1370				
EF-1	KITCHEN HD											2550	2596		
EF-2	RESTROOM													150	160
<b>TOTALS</b>		8000	7843	6500	6266	1500	1577			1300	1370	2550	2596	150	160

**NET BUILDING AIRFLOW CALCULATION**

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2947
TOTAL EXHAUST	2700	2756
<b>NET AIRFLOW</b>	100	191

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.003
SIDE	
REAR	0.007
<b>AVERAGE</b>	<b>0.005</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



12-29-25 CHIPOTLE #5135 SCHERTZ, TX

CheckList Information

**Name :** 01: RTU'S/AHU'S **Status :** Completed

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

**Requesting Organization :** National TAB

**Created Date :** 11/24/2025 - Tyce Fox - National TAB

**Completed Date :** 12/29/2025 - Bayley Morvant - 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:

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:



12-29-25 CHIPOTLE #5135 SCHERTZ, TX

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 11/24/2025 - Tyce Fox - National TAB

**Completed Date :** 12/30/2025 - Bayley Morvant - National TAB

CheckList Item Details

EF's

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

**Comment:**

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

**Comment:**

<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:**



12-29-25 CHIPOTLE #5135 SCHERTZ, TX

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 11/24/2025 - Tyce Fox - National TAB

**Completed Date :** 12/30/2025 - Bayley Morvant - 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:



12-29-25 CHIPOTLE #5135 SCHERTZ, TX

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 11/24/2025 - Tyce Fox - National TAB

**Completed Date :** 12/29/2025 - Bayley Morvant - 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:**



12-29-25 CHIPOTLE #5135 SCHERTZ, TX

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 11/24/2025 - Tyce Fox - National TAB

**Completed Date :** 12/30/2025 - Bayley Morvant - 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** N/A

**Comment:**

Unable to turn on kitchen equipment during testing.

**List smoke candle type used**

**Comment:**

45 SECOND CARTRIDGE

HOOD CAPTURE TEST

- [Open](#) CHIPOTLE\_5135\_SMOKE\_TEST\_1375189651.mp4  
12/30/2025

---

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

100%

---

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

100%

---

**WITNESS****Date test was completed**

12/30/2025

**Comment:**

12/30/2025

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**TAB tech name / Firm****Comment:**

Bayley Morvant / National TAB Intelligence

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**Site super name / Firm****Comment:**

NA / NA

---

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

NA / NA

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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: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0524P63468
Model Num	48FEFN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X21
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

Drive Data	
	Actual
Motor Sheave Size	DIRECT DRIVE
Motor Bore Size	DIRECT DRIVE
Motor Sheave SetPt	DIRECT DRIVE
Fan Sheave Size	DIRECT DRIVE
Fan Sheave Bore	DIRECT DRIVE
Belt CL Distance	DIRECT DRIVE
Num of Belts	DIRECT DRIVE
Belt Size	DIRECT DRIVE
Belt Alignment	DIRECT DRIVE

Test Data		
	Design	Actual
SF CFM	4000	3777
SF RPM	-	DIRECT DRIVE
RA CFM	3500	3263
OA CFM	500	514
RL Voltage	208	213/212/213
RL Amperage	12.6	7.5/7.5/7.2
SF Rotation	-	CCW
SF System SetPt	-	SETTING C 50%
RA Damper Position	-	90% OPEN
Min OA Damper Position	-	3.00 VOLTS
Min OA Damper Type	-	OPOSED BLADE
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.85
Fan Suction SP	-	-1.28
Fan Discharge SP	-	1.29
Total ESP	1"	2.14
Fan Total SP	-	2.57

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

Completed By: Bayley Morvant on 12/30/2025

## Unit Data - PHOTO LOG



12/29/2025

# National TAB

Project:12-29-25 CHIPOTLE #5135 SCHERTZ, TX

## 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	HOOD	ACPSP	165x8	700	5.36	1327	1202	651	93.0
SGRD2	KITCHEN	CD1	10"	250	1327	320	251	239	95.6
SGRD3	KITCHEN	CD1	10"	250		429	244	231	92.4
SGRD4	SERVELINE	CD2	8"	350		146	210	324	92.6
SGRD5	ORDERLINE	CD2	8"	350		189	258	341	97.4
SGRD6	ORDERLINE	CD2	8"	350		184	262	328	93.7
SGRD7	ORDERLINE	CD2	8"	350		210	305	336	96.0
SGRD8	BOH	CD1	10"	350		104	143	335	95.7
SGRD9	OFFICE	CD1	8"	150		188	156	143	95.3
SGRD10	BOH	CD1	12"	450		537	416	419	93.1
SGRD11	BOH	CD1	12"	450		382	429	430	95.6
Total				4000		4016	3876	3777	94.42%

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63062
Model Num	48FEFN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X21
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

Drive Data	
	Actual
Motor Sheave Size	DIRECT DRIVE
Motor Bore Size	DIRECT DRIVE
Motor Sheave SetPt	DIRECT DRIVE
Fan Sheave Size	DIRECT DRIVE
Fan Sheave Bore	DIRECT DRIVE
Belt CL Distance	DIRECT DRIVE
Num of Belts	DIRECT DRIVE
Belt Size	DIRECT DRIVE
Belt Alignment	DIRECT DRIVE

Test Data		
	Design	Actual
SF CFM	4000	4066
SF RPM	-	DIRECT DRIVE
RA CFM	3000	3003
OA CFM	1000	1063
RL Voltage	208	213/213/212
RL Amperage	12.6	6.7/6.8/6.5
SF Rotation	-	CCW
SF System SetPt	-	SETTING C 45%
RA Damper Position	-	80% OPEN
Min OA Damper Position	-	4.50 VOLTS
Min OA Damper Type	-	OPOSED BLADE
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.92
Fan Suction SP	-	-1.42
Fan Discharge SP	-	0.81
Total ESP	1"	1.73
Fan Total SP	-	2.23

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

Completed By: Bayley Morvant on 12/30/2025

Notes:

DIFFUSER #8 SERVES A RESTROOM. DIFFUSER IS SHOWN ON REFLECTED CEILING DRAWINGS, BUT NOT ON MECHANICAL DRAWINGS. DIFFUSER WAS BALANCED TO 50 CFM TO KEEP RESTROOM NEGATIVE, THIS CFM WAS TAKEN FROM THE 5 SR1 DIFFUSERS IN THE DINING ROOM. THESE 5 SR1 DIFFUSERS WILL NOW BE BALANCED TO 630 CFM PER INSTEAD OF 640 CFM PER.

Written By: Bayley Morvant on 12/29/2025

## Unit Data - PHOTO LOG



12/29/2025

# National TAB

Project:12-29-25 CHIPOTLE #5135 SCHERTZ, TX

## 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	BEVERAGE	SR2	18/6	400		333	386	386	96.5
SGRD2	BEVERAGE	SR2	18/6	400		427	391	391	97.8
SGRD3	ORDERLINE	SR1	14"	630		857	616	616	97.8
SGRD4	ORDERLINE	SR1	14"	630		764	620	620	98.4
SGRD5	ORDERLINE	SR1	14"	630		686	634	634	100.6
SGRD6	ORDERLINE	SR1	14"	630		638	679	679	107.8
SGRD7	ORDERLINE	SR1	14"	630		486	691	691	109.7
SGRD8	RESTROOM	NA		50		103	49	49	98.0
Total				4000		4294	4066	4066	101.65%

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

System/Unit: FAN - Exhaust



Asset: EF1

AREA:HOOD

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	ACCUREX
<b>Model Num</b>	XCUE-160-VG	XCUE-160-20-1-26-G
<b>Serial Num</b>	-	26931069
<b>Type</b>	UPBLAST	UPBLAST
<b>Configuration</b>	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	BALDOR
<b>Frame</b>	-	145T
<b>Horsepower</b>	2	2.00
<b>Motor Rpm</b>	1725	1800
<b>Phase</b>	1	3
<b>Voltage (rated)</b>	208	230
<b>Amperage (rated)</b>	-	4.8
<b>Service Factor</b>	-	1.00

Test Data		
	Design	Actual
<b>CFM</b>	2550	2596
<b>Fan RPM</b>	1330	DIRECT DRIVE
<b>Fan Rotation</b>	-	CCW
<b>Motor RPM</b>	-	DIRECT DRIVE
<b>System SetPt</b>	-	6.7 VDC
<b>RL Voltage</b>	230	213
<b>RL Amperage</b>	4.8	3.3
<b>Total ESP</b>	1.2"	0.27
<b>Fan Inlet SP</b>	-	-0.27
<b>Fan Discharge SP</b>	-	ATM

Completed By: Bayley Morvant on 12/30/2025

## Unit Data - PHOTO LOG



12/29/2025

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-097-VG	XRED-097-4-VG-1-19-X
Serial Num	-	26901061
Type	DOWNBLAST	DOWBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BROAD-OCEAN
Horsepower	0.25	0.25
Motor Rpm	1725	300-1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.85
Service Factor	-	1.25

Test Data		
	Design	Actual
CFM	150	160
Fan RPM	1330	DIRECT DRIVE
Fan Rotation	-	CCW
Motor RPM	-	DIRECT DRIVE
System SetPt	-	6.5
RL Voltage	115	121
RL Amperage	2.85	0.8
Total ESP	0.6"	0.24
Fan Inlet SP	-	-0.24
Fan Discharge SP	-	ATM

Completed By: Bayley Morvant on 12/30/2025

**Unit Data - PHOTO LOG**



**12/29/2025**

# National TAB

Project:12-29-25 CHIPOTLE #5135 SCHERTZ, TX

## 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		92	77	77	102.7
EGRD2	RESTROOM	ER1	6/6	75		138	83	83	110.7
Total				150		230	160	160	106.67%

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

## System/Unit: FAN - Supply



Asset: MAU1

AREA:HOOD

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XDGX-P115-P115-H05-VG	XDGX-P115-H05-VG
Serial Num	-	26912748
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Horsepower	0.68	1.00
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	556
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.30

Test Data		
	Design	Actual
CFM	1300	1370
SF RPM	-	DIRECT DRIVE
Motor RPM	-	DIRECT DRIVE
SF System SetPt	-	4.5
RL Voltage	-	122
RL Amperage	-	2.0
Total ESP	-	[1]
Fan Discharge SP	-	[1]

General	
	Actual
Fan Rotation Correct	YES

Completed By: Bayley Morvant on 12/30/2025

Notes:

[1] UNABLE TO OBTAIN DISCHARGE STATIC PRESSURE DUE TO CEILING TILE LAY OUT AND LIMITED ACCESS TO SUPPLY DUCT DROP.

Written By: Bayley Morvant on 12/30/2025

## Unit Data - PHOTO LOG



12/30/2025

# National TAB

Project: 12-29-25 CHIPOTLE #5135 SCHERTZ, TX

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:COOKLINE

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEW-153-S	XXEW-153.00-S
Job / Serial Num	-	9549024/190
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	PSP
Supply Plenum Width	14"	14"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	XTRACTOR	XTRACTOR
Filter Size 1	16X20	20X16
Filter Size 2	20X20	20X20
Filter Qty 1	2	2
Filter Qty 2	6	6
Filter AK factor size 1	2	2.00
Filters AK factor size 2	3	3.00
Filter Total AK Area	22	22.00
Filter1 FPM	-	113
Filter2 FPM	-	111
Filter3 FPM	-	121
Filter4 FPM	-	133
Filter5 FPM	-	143
Filter6 FPM	-	118
Filter7 FPM	-	106
Filter8 FPM	-	106
Filter Ave FPM(corr)	-	118
CFM	2550	2596

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	RICE COOKER
Item 3	GAS STOVE
Item 4	FLAT TOP

Test Data Supply		
	Design	Actual
Total Area	16.04	16.04
Kv factor (Vel)	0.89	0.89
Num of Readings	-	14
Reading1 FPM	-	143
Reading2 FPM	-	105
Reading3 FPM	-	106
Reading4 FPM	-	157
Reading5 FPM	-	133
Reading6 FPM	-	97
Reading7 FPM	-	112
Reading8 FPM	-	66
Reading9 FPM	-	58
Reading10 FPM	-	100
Reading11 FPM	-	60
Reading12 FPM	-	64
Reading13 FPM	-	71
Reading14 FPM	-	75
Ave FPM(corr)	-	96
CFM	1300	1370

Completed By: Bayley Morvant on 12/29/2025

**Unit Data - PHOTO LOG**



**12/29/2025**



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