

**Report By:**

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



**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 12/23/2025**  
**Completed By: National TAB**

**PROJECT**  
**Chipotle #5692**

520 E CLOUD AVE

ANDOVER, KS 67002

**Client**

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

# National TAB

Project: Chipotle #5692

## Table Of Contents

<b>Section</b>	<b>Page #</b>
Summary Data	3
Issue Data	4
Balance Schedule	6
Checklist Data	7
AHU/RTU	16
FAN - Exhaust	22
Kitchen Hood Type I	27
FAN - Supply	29
GRD	31



# National TAB

Project: Chipotle #5692  
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.

## Issue List

- RTU1: Missing Damper



## Chipotle #5692

### Project Issue Information

**Issue Name :** RTU1: Missing Damper  
**Description :** There is not a damper for diffuser 1-11. Unable to adjust airflow. The design airflow is supposed to be 50 CFM. The airflow measured is 85 CFM.

**Created By :** National TAB                      **Assigned To :** National TAB - Kalen Kemp  
**Status :** Open  
**Priority :** Urgent                                      **Asset Tag :**  
**Originated Date :** 12/23/2025 - Kalen Kemp - 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	3946	3250	3136	750	810	18.8%	20.5%						
RTU-2	DINING	4000	4090	3250	3290	750	800	18.8%	19.6%						
MUA-1	KITCHEN HD									1300	1328				
EF-1	KITCHEN HD											2550	2567		
EF-2	RESTROOM													150	146
<b>TOTALS</b>		8000	8036	6500	6426	1500	1610			1300	1328	2550	2567	150	146

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2938
TOTAL EXHAUST	2700	2713
<b>NET AIRFLOW</b>	<b>100</b>	<b>225</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0061
SIDE	0.005
REAR	0.0058
<b>AVERAGE</b>	<b>0.0056</b>

#### 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



### Chipotle #5692

#### CheckList Information

**Name :** 01: RTU'S/AHU'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/09/2025 - Natasha Louw - National TAB  
**Completed Date :** 12/23/2025 - Kalen Kemp - 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) N/A

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? N/A

Comment:

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

N/A

Comment:

Motors are all operating below the FLA rating?

Yes

Comment:

Are belts tight?

Yes

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:



## Chipotle #5692

### CheckList Information

**Name :** 02: EF'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/09/2025 - Natasha Louw - National TAB  
**Completed Date :** 12/23/2025 - Kalen Kemp - 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?**

Yes

**Comment:**

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

Yes

**Comment:**



## Chipotle #5692

### CheckList Information

**Name :** 03: MUA **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/09/2025 - Natasha Louw - National TAB  
**Completed Date :** 12/23/2025 - Kalen Kemp - 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:



## Chipotle #5692

### CheckList Information

**Name :** 04: HOODS **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 10/09/2025 - Natasha Louw - National TAB  
**Completed Date :** 12/23/2025 - Kalen Kemp - 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:



## Chipotle #5692

### CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 10/09/2025 - Natasha Louw - National TAB

**Completed Date :** 12/23/2025 - Kalen Kemp - 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:**

GRIDDLE, RANGE, RICE COOKER, FRYER

**List smoke candle type used**

**Comment:**

OBSERVED COOKING

#### 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**

12/23/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

KALEN KEMP / NATIONAL TAB

---

**Site super name / Firm**

**Comment:**

---

**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:**

# National TAB

Project: Chipotle #5692

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	1123P75317
Model Num	48FDCM12	48FDCM12A3M5A6W4C0
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

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	3946
RA CFM	3250	3136
OA CFM	750	810
RL Voltage	208	210/211/212
RL Amperage	12.6	5.9/5.9/6.1
SF Rotation	-	CCW
SF System SetPt	-	SWITCH C DIAL 30
RA Damper Position	-	83%
Min OA Damper Position	-	3.65 VOLTS
Min OA Damper Type	-	OPPOSED BLADE
OA Enthalpy Setpt	-	ESP5

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.06
Fan Suction SP	-	-1.36
Fan Discharge SP	-	0.69
Total ESP	0.8"	1.75
Fan Total SP	-	2.05

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

Completed By: Yoni Guevara on 11/19/2025

Notes:

[1] THERE IS NO DAMPER TO ADJUST DIFFUSER 1-11

Written By: Kalen Kemp on 12/23/2025

## Unit Data - PHOTO LOG



11/17/2025

# National TAB

Project: Chipotle #5692

## 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	KITCHEN	CD1	12"	500	1.0	544	505	505	101.0
SGRD2	KITCHEN	CD1	12"	500	1.0	532	493	493	98.6
SGRD3	KITCHEN	CD1	10"	350	1.0	402	338	338	96.6
SGRD4	KITCHEN	CD1	10"	350	1.0	383	351	351	100.3
SGRD5	KITCHEN HD	ACPSP	165x6	700	5.36	402	680	680	97.1
SGRD6	KITCHEN	CD1	10"	350	1.0	310	316	316	90.3
SGRD7	KITCHEN	CD1	10"	350	1.0	318	320	320	91.4
SGRD8	OFFICE	CD1	8"	150	1.0	138	136	136	90.7
SGRD9	BOH	CD1	10"	350	1.0	402	383	383	109.4
SGRD10	BOH	CD1	10"	350	1.0	370	339	339	96.9
SGRD11	RESTROOM	CD3	6"	50	1.0	108	85	85	170.0
Total				4000		3909	3946	3946	98.65%

Completed By: Kalen Kemp on 12/23/2025

Asset	Notes	Date	Written By
SGRD11	-NO DAMPER INATALLED. UNABLE TO ADJUST AIRFLOW.	12/23/2025	Kalen Kemp

# National TAB

Project: Chipotle #5692

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	3123P66706
Model Num	48FDCM12	48FDCM12A3M5A6W4C0
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

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	4090
SF RPM	-	DIRECT DRIVE
RA CFM	3250	3290
OA CFM	750	800
RL Voltage	208	211/211/212
RL Amperage	12.6	6.0/5.9/5.8
SF Rotation	-	CCW
SF System SetPt	-	SWITCH C DIAL 40
RA Damper Position	-	80%
Min OA Damper Position	-	3.50 VOLTS
Min OA Damper Type	-	OPPOSED BLADE
OA Enthalpy Setpt	-	ESP5

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.03
Fan Suction SP	-	-1.40
Fan Discharge SP	-	0.60
Total ESP	0.8"	1.63
Fan Total SP	-	2.00

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

Completed By: Yoni Guevara on 11/19/2025

## Unit Data - PHOTO LOG



11/17/2025

# National TAB

Project: Chipotle #5692

## 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	SR2	14"	600	1.0	530	418	575	95.8
SGRD2	DINING	SR2	14"	600	1.0	457	432	650	108.3
SGRD3	DINING	SR1	14"	600	1.0	844	816	593	98.8
SGRD4	DINING	SR1	14"	700	1.0	968	940	769	109.9
SGRD5	DINING	SR1	14"	700	1.0	906	820	663	94.7
SGRD6	DINING	SR1	18/6	400	1.0	316	506	418	104.5
SGRD7	DINING	SR1	18/6	400	1.0	421	320	422	105.5
Total				4000		4442	4252	4090	102.25%

Completed By: Kalen Kemp on 12/23/2025

# National TAB

Project: Chipotle #5692

## System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN HD

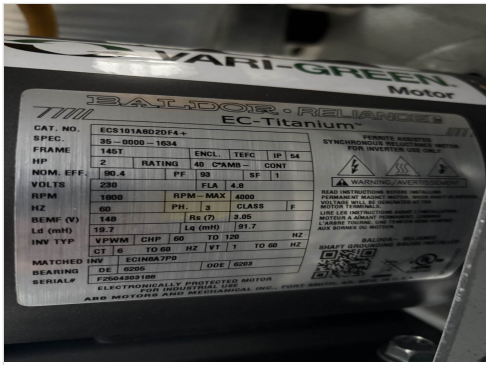
Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XCUE-160-VG	XCUE-160-VG
Serial Num	-	27425901 25G
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	145T
Horsepower	2.0	2.00
Motor Rpm	-	1800
Phase	1	3
Voltage (rated)	208	230
Amperage (rated)	-	4.8
Service Factor	-	1

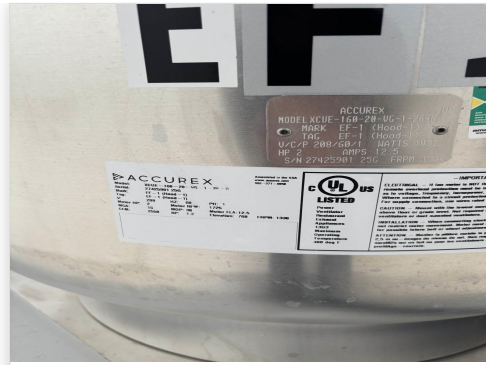
Test Data		
	Design	Actual
CFM	2550	2567
Fan RPM	1330	NA
Fan Rotation	-	CW
Motor RPM	-	NA
System SetPt	-	7.2 VDC
RL Voltage	-	210
RL Amperage	-	3.83
Total ESP	1.2"	0.56"
Fan Inlet SP	-	-0.56"
Fan Discharge SP	-	ATM

Completed By: Kalen Kemp on 12/23/2025

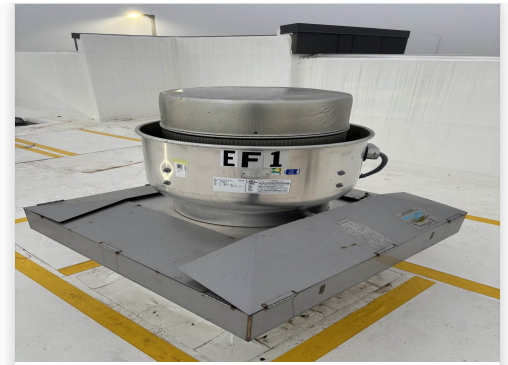
# Unit Data - PHOTO LOG



12/23/2025



12/23/2025



12/23/2025

# National TAB

Project: Chipotle #5692

## System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

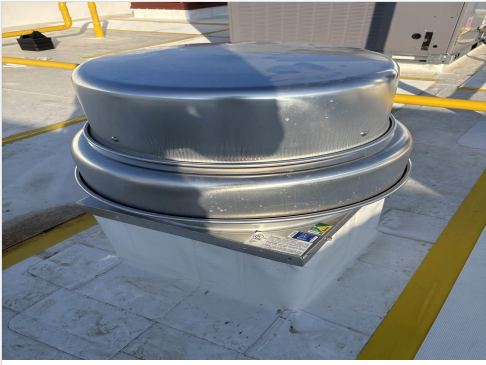
Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XRED-097-VG	XRED-097-VG
Serial Num	-	27415743
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	VARI-GREEN
Horsepower	0.25	0.25
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.5
Service Factor	-	1.25

Test Data		
	Design	Actual
CFM	150	146
Fan RPM	1330	NA
Fan Rotation	-	CW
Motor RPM	-	NA
System SetPt	-	5
RL Voltage	-	110
RL Amperage	-	0.9
Total ESP	0.6"	0.08
Fan Inlet SP	-	-0.08
Fan Discharge SP	-	ATM

Completed By: Yoni Guevara on 11/18/2025

**Unit Data - PHOTO LOG**



**11/17/2025**

# National TAB

Project: Chipotle #5692

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	95	70	70	93.3
EGRD2	RESTROOM	ER1	6/6	75	1.0	95	76	76	101.3
Total				150		190	146	146	97.33%

Completed By: Kalen Kemp on 12/23/2025

# National TAB

Project: Chipotle #5692



## System/Unit: Kitchen Hood Type I

Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	ACCUREX	ACCUREX
Model Num	XXEW-153-S	XXEW-153-S
Job / Serial Num	-	27427179
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	PSP
Supply Plenum Width	14"	14"
Supply Plenum Length	82.5"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	X-TRACTOR	X-TRACTOR
Filter Size 1	16X20	16X20
Filter Size 2	20X20	20X20
Filter Qty 1	2	2
Filter Qty 2	6	6
Filter AK factor size 1	2.26	2.26
Filters AK factor size 2	3.0	3.0
Filter Total AK Area	22.52	22.52
Filter1 FPM	-	99
Filter2 FPM	-	106
Filter3 FPM	-	123
Filter4 FPM	-	132
Filter5 FPM	-	133
Filter6 FPM	-	116
Filter7 FPM	-	108
Filter8 FPM	-	95
Filter Ave FPM(corr)	-	114
CFM	2550	2567

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

Test Data Supply		
	Design	Actual
Total Area	8.02	16.04
Kv factor (Vel)	0.89	0.89
Num of Readings	-	14
Reading1 FPM	-	67
Reading2 FPM	-	81
Reading3 FPM	-	68
Reading4 FPM	-	81
Reading5 FPM	-	83
Reading6 FPM	-	85
Reading7 FPM	-	66
Reading8 FPM	-	85
Reading9 FPM	-	71
Reading10 FPM	-	87
Reading11 FPM	-	88
Reading12 FPM	-	155
Reading13 FPM	-	156
Reading14 FPM	-	123
Ave FPM(corr)	-	93
CFM	1300	1328

Completed By: Kalen Kemp on 12/23/2025

**Unit Data - PHOTO LOG**



**12/23/2025**

# National TAB

Project: Chipotle #5692

## System/Unit: FAN - Supply



Asset: MAU1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
<b>MFG</b>	ACCUREX	ACCUREX
<b>Model Num</b>	XDGX-P115-H05-VG	XDGX-P115-H05-VG
<b>Serial Num</b>	-	27419000
<b>Type</b>	MAU	MAU
<b>Configuration</b>	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
<b>Motor MFG</b>	-	VARI-GREEN
<b>Frame</b>	-	NL
<b>Horsepower</b>	1.0	1.0
<b>Motor Rpm</b>	1725	1750
<b>Phase</b>	1	1
<b>Voltage (rated)</b>	115	115
<b>Amperage (rated)</b>	-	11.5
<b>Service Factor</b>	-	NL

Gas Heat		
	Design	Actual
<b>Heater Operates (y/n)</b>	-	YES
<b>Flame Status (pass/fail)</b>	-	PASS
<b>Inlet Air Temp SetPt</b>	55	55
<b>Discharge Air Temp SetPt</b>	60	60
<b>Air Flow Switch SP Actual</b>	-	0.40"

Test Data		
	Design	Actual
<b>CFM</b>	1300	1328
<b>SF RPM</b>	-	NA
<b>Motor RPM</b>	-	DIRECT DRIVE
<b>SF System SetPt</b>	-	6.5 VDC
<b>RL Voltage</b>	-	122
<b>RL Amperage</b>	-	5.56
<b>Total ESP</b>	-	0.25"
<b>Fan Discharge SP</b>	-	0.25"

General	
	Actual
<b>Fan Rotation Correct</b>	YES

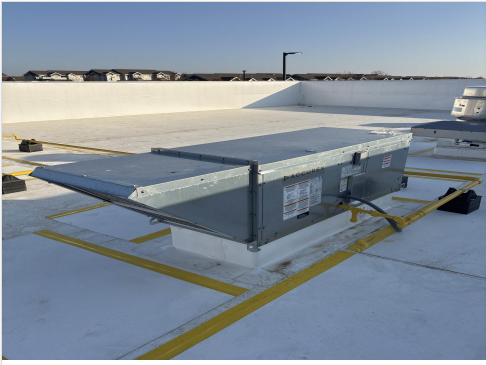
Completed By: Kalen Kemp on 12/23/2025

Notes:

-FAN SPEED SET USING SPEED DIAL INSIDE UNIT.

Written By: Kalen Kemp on 12/23/2025

## Unit Data - PHOTO LOG



11/17/2025

LINES PER  
 ERANT LINE  
 NT PIPING TO  
 AS SHOWN  
  
 ND AS  
  
 RAL AND  
 LE ON  
  
 CAL  
 / OPERATED  
  
 ELECTRICAL  
 ON FACE OF  
 IE HALO  
  
 E AIR  
 KE AND  
 ON WATER  
  
 M AT

