

Report By:

National TAB
1329 E Kemper Rd, Ste 4210
Cincinnati, OH 45246



Report: Test and Balance
Date: 4/3/2018

PROJECT
CHIPOTLE - EAST GREENBUSH #31-3240
(RENSSELAER, NY)

279 Troy Road Unit 5
Rensselaer, NY 12144

Client

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

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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)

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Deficiency List

Assigned Organization: National TAB

Status: Not Submitted

Asset:

PRIORITY (HIGH/LOW/INFO ONLY)	
LOW	Unable to access dampers for the AC-PSP and as a result the diffusers for RTU-1 could not all be balanced within +/-10% of design. The additional airflow to the AC-PSP did not affect hood performance. However the smoke test had to be performed with kitchen equipment off since ansul system installation not completed. Recommend once the kitchen equipment is functional to steam griddle and observe containment to ensure it is still 100%.

Notes/Comments:



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Project Summary

Preface

The summary below provides a quick understanding of how well your HVAC systems balanced in respect to the design criteria. The summary concludes with a quick understanding of your building environment and possible suggestions for each of your systems after testing has been performed. 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. Our focus is 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. Also, enclosed are pictures of building assets and items listed below that will provide your team with more insight

Facility Identification and TAB Requirements

Chipotle #31-3240 is located at 279 Troy Road Unit 5 Rensselaer, NY 12144. The mechanical equipment to be tested, adjusted, and balanced includes: (2) Two Roof Top Units (RTU), (2) Two Exhaust Fans (EF), (1) One Make Up Air Units (MUA), (1) One Kitchen Hood, and all associated air devices.

Constant Volume RTU's with Lay-In Ceiling Diffusers

Each of the RTU's were measured at their terminal devices utilizing a flow hood. The sum of these readings is equal to the total flow for that particular unit. The total flow of each RTU was then adjusted to +/-10% of the specified design. Each terminal diffuser was balanced to within +/-10% of the engineer's design volume utilizing the provided hand damper located at the takeoff of the main & branch trunk line(s).

NOTE: ON RTU-1 THE DAMPERS FOR THE ACPSP WERE INACCESSIBLE. THERE WAS DUCTWORK AND LIGHTING IN THE WAY, INCLUDING THE DAMPERS BEING UNDERNEATH THE FLEX STRAP.

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 +/-10% of the engineers design flow. 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 +/-10% of design criteria.

General Exhaust Fans

EF-2 was 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 +/-10% of design. Each terminal device was balanced to within +/-10% of the design volume using the installed volume dampers.

Final Building Tests

After completing the test and balance, the final building pressure was recorded at 0.006" W.C. average. This pressure falls within the recommended tolerances by the International Mechanical Code of +0.02" W.C. to -0.02" W.C. The building is designed for a net positive pressure and this measurement coincides with that requirement.

The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat "off" and 100% capture was observed.

NOTE: SMOKE TEST WAS PERFORMED WITH KITCHEN EQUIPMENT OFF BECAUSE THE ANSUL SYSTEM HAS NOT BEEN STARTED UP.



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	2600	2603	2100	2088	500	515	19.2%	19.8%						
RTU-2	DINING	3000	3110	2000	2122	1000	988	33.3%	31.8%						
MUA-1	HD-1									1775	1708				
EF-1	HD-1											2925	2931		
EF-2	RR													200	199
TOTALS		5600	5713	4100	4210	1500	1503			1775	1708	2925	2931	200	199

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3275	3211
TOTAL EXHAUST	3125	3130
NET AIRFLOW	150	81

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H ₂ O)
FRONT	0.008
SIDE	0.005
REAR	0.007
AVERAGE	0.0067

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:

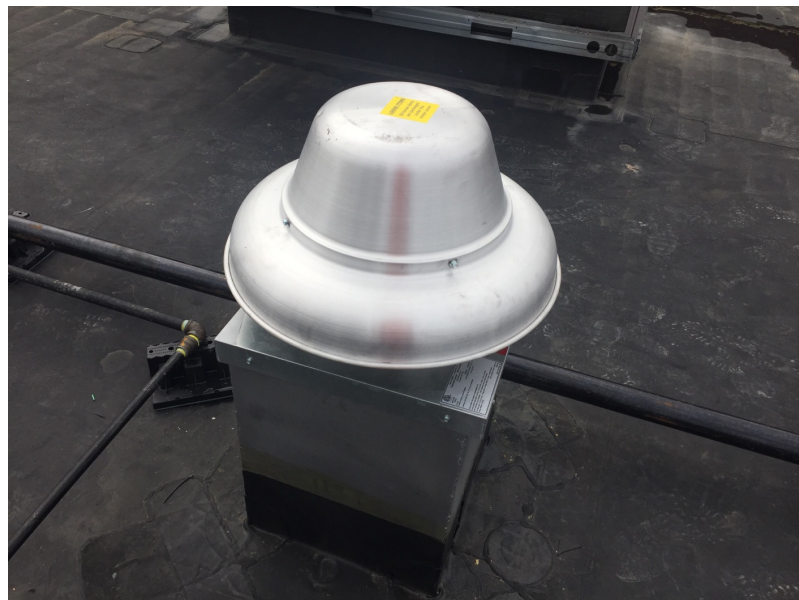
FRONT OF STORE

HD-1



GREASE DUCT

EF-2



RTU-1



RTU-2

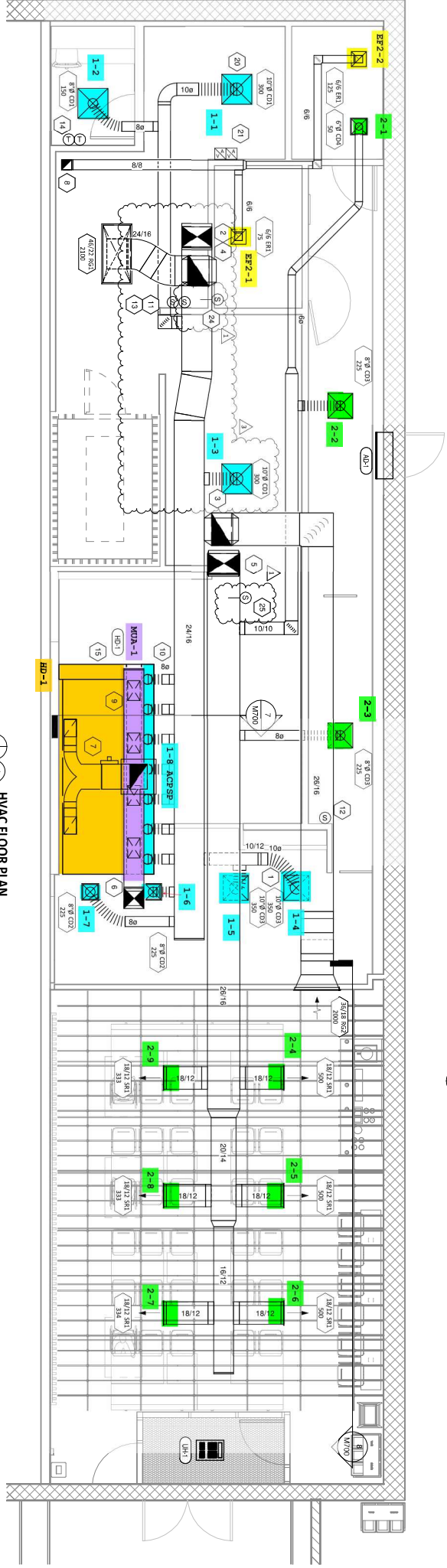


EF-1



MAU





1
 HVAC FLOOR PLAN
 1/8" = 1'-0"

17 16
 1
 HVAC ROOF PLAN
 1/8" = 1'-0"



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSELAER, NY)



TECH - STEP 1: INITIAL SITE WALKTHROUGH

Assigned Organization: National TAB

Status: Submitted

Asset:

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?	Yes
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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TECH - STEP 2: UNIT DATA AND EVALUATION

Assigned Organization: National TAB

Status: Submitted

Asset:

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?	Yes
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?	Yes
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	



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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?	No
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
Grease duct	Yes

Notes/Comments:



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TECH - STEP 3: TEST ADJUST AND BALANCE

Assigned Organization: National TAB

Status: Submitted

Asset:

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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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSELAER, NY)



TECH - STEP 4: FINAL TESTS

Assigned Organization: National TAB

Status: Submitted

Asset:

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	NONE
List smoke candle type used	45 SEC SMOKE CANDLE
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	3/29/2018
TAB tech name / Firm	JUSTIN MCFALL / NATIONAL TAB
Site super name / Firm	JOHN ROBERTS / CONBOY & MANNION CONTRACTING INC.
Owner representative name / Firm (if Applicable)	N/A
Building pressure at front & back doors (All Systems On)	FRONT: 0.008/SIDE:0.005/BACK: 0.007
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)	NA

Notes/Comments:



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: AHU/RTU

Asset: RTU-1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	YORK	YORK
Model Num	ZJ078	ZJ078
Serial Num	-	N1B8556146
Type	RTU	RTU
Configuration	VERTICAL DISCHARGE	VERTICAL DISCHARGE
Num OA Filters 1	-	1
OA Filter Size 1	-	29X20-3/4"
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2
Num Final Filter 2	-	N/A
Final Filter Size 2	-	N/A

Test Data		
	Design	Actual
SF CFM	2600	2603
SF RPM	-	838
RA CFM	2100	2088
OA CFM	500	515
RL Voltage	-	204/205/205
RL Amperage	-	3.8/3.8/3.5
SF Rotation	-	CW
RA Damper Position	-	84%
Min OA Damper Position	-	16%
Min OA Damper Type	-	ECONOMIZER
Brake Horse Power	-	1.11

Motor Data		
	Design	Actual
Motor MFG	-	CENTURY
Frame	-	56H
Horsepower	-	1.5
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	5.0

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.61
Fan Suction SP	-	-0.84
Fan Discharge SP	-	0.64
Total ESP	0.80"	1.25
Fan Total SP	-	1.48

Drive Data		
	Design	Actual
Motor Sheave Size	-	VL40
Motor Bore Size	-	7/8"
Motor Sheave SetPt	-	1 TURN OPEN
Fan Sheave Size	-	7.0"
Fan Sheave Bore	-	1.0"
Belt CL Distance	-	19-1/2"
Num of Belts	-	1
Belt Size	-	A53
Belt Alignment	-	YES

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

Completed By: Justin McFall on 03/28/2018

Notes:



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: AHU/RTU

Diffuser Supply (GRD)

RTU-1 / KITCHEN

Asset	Area Served	Type	Size	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	PREP	CD1	10"	300	249	278	278	92.7
SGRD2	OFFICE	CD1	8"	150	107	139	139	92.7
SGRD3	PREP	CD1	10"	300	268	277	277	92.3
SGRD4	SERVICE LINE	CD3	10"	350	249	265	265	75.7
SGRD5	SERVICE LINE	CD3	10"	350	201	244	244	69.7
SGRD6	SERVICE LINE	CD2	8"	225	166	204	204	90.7
SGRD7	SERVICE LINE	CD2	8"	225	188	208	208	92.4
SGRD8	ACPSP	ACPSP	168X6	700	845	988	988	141.1

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Asset	Area Served	Notes
SGRD8	ACPSP	[1] CANNOT REACH DAMPERS ON DINING SIDE OF HOOD. LIGHT FIXTURES AND DUCT ARE OBSTRUCTING.



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: AHU/RTU

Asset: RTU-2

AREA: DINING

Unit Data		
	Design	Actual
MFG	YORK	YORK
Model Num	ZJ090	ZJ090
Serial Num	-	N1B8556148
Type	RTU	RTU
Configuration	VERTICAL DISCHARGE	VERTICAL DISCHARGE
Num OA Filters 1	-	1
OA Filter Size 1	-	29X20-1/2"
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2
Num Final Filter 2	-	N/A
Final Filter Size 2	-	N/A

Motor Data		
	Design	Actual
Motor MFG	-	CENTURY
Frame	-	56HZ
Horsepower	-	3.0
Motor Rpm	-	1725
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.4

Drive Data		
	Design	Actual
Motor Sheave Size	-	VM50
Motor Bore Size	-	7/8"
Motor Sheave SetPt	-	3 TURNS OPEN
Fan Sheave Size	-	AK69
Fan Sheave Bore	-	1.0"
Belt CL Distance	-	19-1/2"
Num of Belts	-	1
Belt Size	-	A54
Belt Alignment	-	YES

Test Data		
	Design	Actual
SF CFM	3000	3110
SF RPM	-	1031
RA CFM	2000	3122
OA CFM	1000	988
RL Voltage	-	205/204/205
RL Amperage	-	7.9/7.7/7.7
SF Rotation	-	CW
RA Damper Position	-	78%
Min OA Damper Position	-	22%
Min OA Damper Type	-	ECONOMIZER
Brake Horse Power	-	2.48

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.83
Fan Suction SP	-	-1.10
Fan Discharge SP	-	0.63
Total ESP	0.80"	1.46
Fan Total SP	-	1.73

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

Completed By: Justin McFall on 03/28/2018

Notes:



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: AHU/RTU

Diffuser Supply (GRD)

RTU-2 / DINING

Asset	Area Served	Type	Size	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	RR	CD4	6"	50	67	52	52	104.0
SGRD2	PASSAGE	CD3	8"	225	97	207	207	92.0
SGRD3	PASSAGE	CD3	8"	225	88	211	211	93.8
SGRD4	DINING	SR1	18X12	500	669	521	521	104.2
SGRD5	DINING	SR1	18X12	500	644	534	534	106.8
SGRD6	DINING	SR1	18X12	500	622	544	544	108.8
SGRD7	DINING	SR1	18X12	334	488	342	342	102.4
SGRD8	DINING	SR1	18X12	333	471	351	351	105.4
SGRD9	DINING	SR1	18X12	333	442	348	348	104.5

Completed By: Joe Hertenstein on

Asset	Area Served	Notes



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: FAN - Supply

Asset: MUA-1

AREA: HD-1

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-G10	A1-D.250-G10
Serial Num	-	3269796
Type	MUA	MAU
Configuration	VERTICAL DISCHARGE	VERTICAL DISCHARGE

Test Data		
	Design	Actual
CFM	1775	1708
SF RPM	-	914
Motor RPM	-	1759
RL Voltage	-	204/205/205
RL Amperage	-	2.4/2.6/2.4
Total ESP	0.80"	NA
Fan Discharge SP	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	WEG
Frame	-	56HZ
Horsepower	2	2.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	5.95
Service Factor	-	1.15

General		
	Design	Actual
Fan Rotation Correct	-	YES

Drive Data		
	Design	Actual
Motor Sheave Size	-	VL40
Motor Bore Size	-	7/8"
Fan Sheave Size	-	AK54
Fan Sheave Bore	-	3/4"
Belt CL Distance	-	14-1/8"
Num of Belts	-	1
Belt Size	-	AX-40
Belt Alignment Verified	-	YES

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	-	0.32"

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Notes:



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: FAN - Exhaust

Asset: EF-1

AREA: HD-1

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	NCA24HPFA	NCA24HPFA
Serial Num	-	3269796
Type	CENTRIFUGAL	CENTRIFUGAL
Configuration	UP-BLAST	UPBLAST

Motor Data		
	Design	Actual
Motor MFG	-	WEG
Frame	-	56HZ
Horsepower	2	2.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	5.95
Service Factor	-	1.15

Drive Data		
	Design	Actual
Motor Sheave Size	-	2VP42
Motor Bore Size	-	7/8"
Motor Sheave SetPt	-	2-1/2 TURNS OPEN
Fan Sheave Size	-	2BK80H
Fan Sheave Bore	-	1.0"
Belt CL Distance	-	7-1/4"
Num of Belts	-	2
Belt Size	-	BX-31

Test Data		
	Design	Actual
CFM	2925	2931
Fan RPM	-	860
Fan Rotation	-	CCW
Motor RPM	-	1765
RL Voltage	-	205/205/206
RL Amperage	-	4.2/4.6/4.4
Suction ESP	-	-1.08
Discharge ESP	-	ATM
Total ESP	1.20"	1.08
Brake Horse Power	-	1.48

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Notes:



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: FAN - Exhaust

Asset: EF-2

AREA: RR

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	3269796
Type	CENTRIFUGAL	CENTRIFUGAL
Configuration	DOWNBLAST	DOWNBLAST

Test Data		
	Design	Actual
CFM	200	199
Fan RPM	-	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	LOW
RL Voltage	-	116
RL Amperage	-	1.4
Total ESP	0.60"	0.39
Fan Inlet SP	-	-0.39
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	HSSA
Frame	-	42Y
Horsepower	0.18	1/6
Motor Rpm	-	1625
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	1.90
Service Factor	-	1.0

Completed By: Justin McFall on 03/28/2018

Notes:

Diffuser Ret/Exh (GRD)

EF-2 / RR

Asset	Area Served	Type	Size	DESIGN CFM	CFM(1)	CFM(2)	FINAL CFM	% to design
EGRD1	RR	ER1	6X6	75	96	77	77	102.7
EGRD2	RR	ER1	6X6	125	142	122	122	97.6

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Asset	Area Served	Notes



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)



System/Unit: Kitchen Hood Type I

Asset: HD1

AREA: COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	3269796
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	156	156"
Hood Width	54	54"
Supply Plenum Type	ACPSP	ACPSP
Supply Plenum Width	12	12"
Supply Plenum Length	168	168"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO	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	-	197
Filter2 FPM	-	206
Filter3 FPM	-	203
Filter4 FPM	-	216
Filter5 FPM	-	201
Filter6 FPM	-	198
Filter7 FPM	-	212
Filter8 FPM	-	193
Filter9 FPM	-	183
Filter Ave FPM(corr)	-	201
CFM	2925	2931

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

Test Data Supply		
	Design	Actual
AK factor	1	1
Total AK Area	14	14
Kv factor (Vel)	0.87	0.87
Reading1 FPM	-	186
Reading2 FPM	-	129
Reading3 FPM	-	139
Reading4 FPM	-	164
Reading5 FPM	-	129
Reading6 FPM	-	130
Reading7 FPM	-	140
Reading8 FPM	-	198
Reading9 FPM	-	137
Reading10 FPM	-	122
Reading11 FPM	-	127
Reading12 FPM	-	120
Reading13 FPM	-	104
Ave FPM(corr)	-	122
CFM	1775	1708

Performance Data		
	Design	Actual
Exh-Supply Net CFM	1150	1223
Smoke Generation Type	-	45 SEC SMOKE CANDLE
Cooking Equip Heat On	-	NONE
Hood Capture %	-	100%
End Panels Installed (Y/N)	-	YES
Space Offset Temp Riser 1	-	15
Riser Temp F (idle) Riser 1	-	70
Ambient Room Temp	-	71
100% override functional	-	YES

General		
	Design	Actual
Third Party Witness	-	JOHN ROBERTS
Third Party Company	-	CONBOY & MANNION CONTRACTING INC.
Tech Witness	-	JUSTIN MCFALL
Tech Company	-	NATIONAL TAB

Completed By: Justin McFall on 03/28/2018



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Project: CHIPOTLE - EAST GREENBUSH #31-3240 (RENSSELAER, NY)

System/Unit: Kitchen Hood Type I



Notes: