

**Report By:**

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SUITE 4210  
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**Report: TAB Report**  
**Function: Test, Adjust, & Balance**  
**Date: 08/06/2025**  
**Completed By: National TAB**

# PROJECT

**07-28-25 CHIPOTLE #5670 BRIGHTON, MA**

470 WASHINGTON ST

BRIGHTON, MA 02135

**Client**

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

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

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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 are further details 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.

### FCU's w/ Diffusers

Each of the FCU'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 FCU was then adjusted to within tolerance of the specified design. Each terminal diffuser was balanced to within tolerance of the engineer's design volume utilizing the provided hand damper located at the takeoff of the main & branch trunk line(s). Any equipment that fell outside of this 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.

### Ceiling Exhaust Fans

The ceiling exhaust fans were measured using a flow hood. If speed adjustment was provided, the fan speed was adjusted to within design tolerance. 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: Departure from Design Restricting Flow
- RTU1: Return Restricted by Misaligned Grille and Ductwork



**07-28-25 CHIPOTLE #5670 BRIGHTON, MA**

**Project Issue Information**

**Issue Name :** RTU1: Departure from Design Restricting Flow  
**Description :** Airflow restricted by departure from design. Main trunk line does not have long straightaway after main drop. Instead, there is a short undersized piece of duct that immediately elbows. Air supply to space barely within acceptable bounds, unable to adjust diffusers due to risk of decreasing airflow.

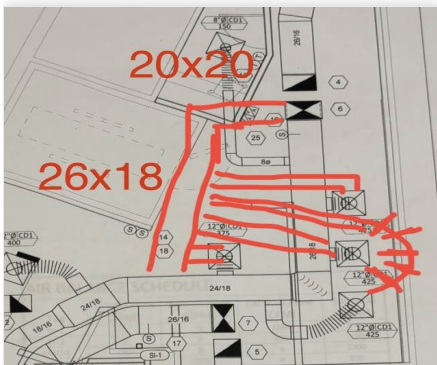
**Created By :** National TAB                      **Assigned To :** National TAB - Dan Hertenstein

**Status :** Open

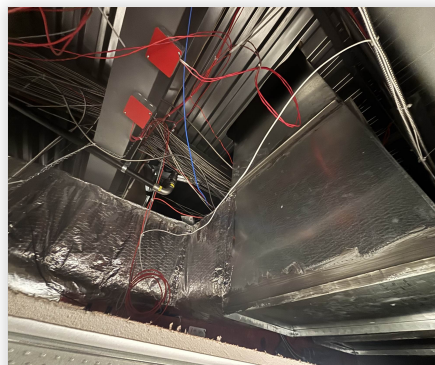
**Priority :** Low                                      **Asset Tag :**

**Originated Date :** 08/01/2025 - Ryan Smith - National TAB

Project Issue File Details



08/01/2025



08/01/2025

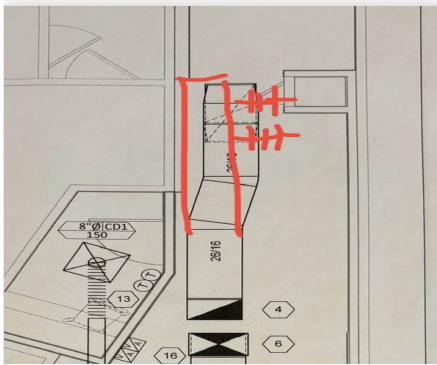


**07-28-25 CHIPOTLE #5670 BRIGHTON, MA**

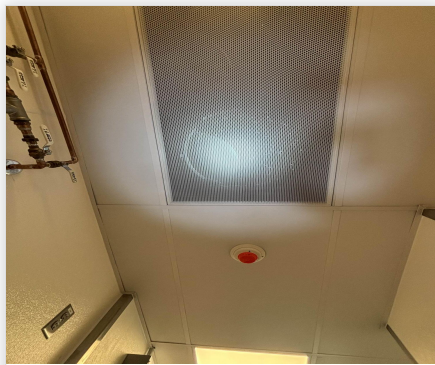
**Project Issue Information**

**Issue Name :** RTU1: Return Restricted by Misaligned Grille and Ductwork  
**Description :** Misaligned grill and ductwork are greatly increasing resistance to return flow. Increasing pressure in fan suction and decreasing supply.  
**Created By :** National TAB                      **Assigned To :** National TAB - Dan Hertenstein  
**Status :** Open  
**Priority :** Low                                      **Asset Tag :**  
**Originated Date :** 08/01/2025 - Ryan Smith - National TAB

Project Issue File Details



08/01/2025



08/01/2025



08/01/2025

### 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	3645	3500	3129	500	516	12.5%	14.2%						
RTU-2	DINNING	3000	2902	2000	1957	1000	945	33.3%	32.6%						
MUA-1	HOOD MUA									1300	1336				
EF-1	HOOD FAN											2550	2479		
EF-2	RESTROOMS													150	150
<b>TOTALS</b>		7000	6547	5500	5086	1500	1461			1300	1336	2550	2479	150	150

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2797
TOTAL EXHAUST	2700	2629
<b>NET AIRFLOW</b>	100	168

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.036
SIDE	N/A
REAR	-0.011
<b>AVERAGE</b>	<b>0.0125</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

---

- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

#### SYSTEM COMPONENTS TO ASSETS SCHEDULED ABOVE

UNIT	MANUFACTURER	FILTER TYPE/#/SIZE	MAU TYPE	SIZE	HOOD MAKE-UP	HOOD EXHAUST	NET CFM
HD							0
HD							0
HD							0
HD							0
HD							0
HD							0
HD							0
HD							0
HD							0
HD							0

## CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



07-28-25 CHIPOTLE #5670 BRIGHTON, MA

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 05/22/2025 - Corey Dick - National TAB

**Completed Date :** 08/01/2025 - Ryan Smith - 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)	Yes
--	-----

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:



07-28-25 CHIPOTLE #5670 BRIGHTON, MA

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 05/22/2025 - Corey Dick - National TAB

**Completed Date :** 08/01/2025 - Ryan Smith - 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?**

No

**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:**



**07-28-25 CHIPOTLE #5670 BRIGHTON, MA**

**CheckList Information**

**Name :** 03: MUA **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 05/22/2025 - Corey Dick - National TAB  
**Completed Date :** 08/01/2025 - Ryan Smith - 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:**



07-28-25 CHIPOTLE #5670 BRIGHTON, MA

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 05/22/2025 - Corey Dick - National TAB

**Completed Date :** 08/01/2025 - Ryan Smith - 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:**

Showing Core #01 Fault and Pressure Switch Fault and alarm is ringing. Filling and arming suppression system will end alarms and faults.

**Hood is free of damage?** Yes

**Comment:**

**Quarter or full vertical end panels are installed if specified?** Yes

**Comment:**



07-28-25 CHIPOTLE #5670 BRIGHTON, MA

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 05/22/2025 - Corey Dick - National TAB

**Completed Date :** 08/01/2025 - Ryan Smith - 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:

List smoke candle type used

Comment:

45 SEC SMOKE BOMB

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**

08/01/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

Ryan Smith / National TAB

---

**Site super name / Firm**

**Comment:**

---

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

**Comment:**

---

**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:**

0.0125"

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2C5537678
Model Num	KJ120	KJ120N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICLE	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30x22x1
Num Final Filter 1	-	4
Final Filter Size 1	-	20x24x2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875"
Motor Sheave SetPt	0.5 TURNS OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1"
Belt CL Distance	18.75"
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	4000	3645
SF RPM	-	NA
RA CFM	3500	3128
OA CFM	500	516
RL Voltage	-	NA
RL Amperage	-	8.2
SF Rotation	-	CW
SF System SetPt	-	0.5 TURNS OUT
RA Damper Position	-	90%
Min OA Damper Position	-	10%

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.94"
Fan Suction SP	-	-1.28"
Fan Discharge SP	-	0.66"
Total ESP	0.8"	1.6"
Fan Total SP	-	1.94"

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

Completed By: Ryan Smith on 08/01/2025

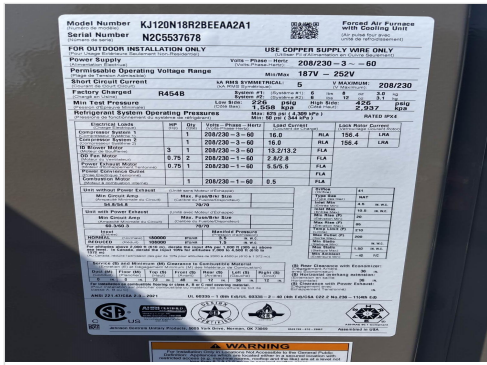
Notes:  
All diffusers left fully open and unadjusted due to risk of decreasing airflow below acceptable limit.

Unable to fully reduce motor pulley without over amping motor.

Supply airflow is restricted by immediate elbow in supply trunkline and misaligned return grille.

Written By: Ryan Smith on 08/01/2025

# Unit Data - PHOTO LOG



07/29/2025



07/29/2025



07/29/2025

# National TAB

Project:07-28-25 CHIPOTLE #5670 BRIGHTON, MA

## 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	LOBBY	SUPPLY	8	150	1	97	115	115	76.7
SGRD2	LOBBY	SUPPLY	12	425	1	323	370	370	87.1
SGRD3	LOBBY	SUPPLY	12	425	1	349	401	401	94.4
SGRD4	LOBBY	SUPPLY	12	425	1	383	432	432	101.6
SGRD5	LOBBY	SUPPLY	12	375	1	375	461	461	122.9
SGRD6	LINE	SUPPLY	12	400	1	297	330	330	82.5
SGRD7	HOOD	SUPPLY	18/16	700	1	617	716	716	102.3
SGRD8	KITCHEN	SUPPLY	8	250	1	144	215	215	86.0
SGRD9	KITCHEN	SUPPLY	12	425	1	289	316	316	74.4
SGRD10	KITCHEN	SUPPLY	12	425	1	248	289	289	68.0
Total				4000		3122	3645	3645	91.12%

Completed By: Ryan Smith on 08/01/2025

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

## System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2D5632985
Model Num	KJ090	KJ090N18P2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICLE	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30x22x1
Num Final Filter 1	-	4
Final Filter Size 1	-	20x24x2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR RELIANCE
Frame	-	56HZ
Horsepower	-	1.5
Motor Rpm	-	1740
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	4.3

Drive Data	
	Actual
Motor Sheave Size	1VL40
Motor Bore Size	0.875"
Motor Sheave SetPt	3 TURNS OUT
Fan Sheave Size	AK69
Fan Sheave Bore	1"
Belt CL Distance	19.25"
Num of Belts	1
Belt Size	A52
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	3000	2902
SF RPM	-	794 RPM
RA CFM	2000	1957
OA CFM	1000	945
RL Voltage	-	NA
RL Amperage	-	3.9 VFD
SF Rotation	-	CW
SF System SetPt	-	3 TURNS OUT
RA Damper Position	-	81%
Min OA Damper Position	-	19%

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.31"
Fan Suction SP	-	-0.55"
Fan Discharge SP	-	0.47"
Total ESP	0.8"	0.78"
Fan Total SP	-	1.02"

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

Completed By: Ryan Smith on 08/01/2025



# National TAB

Project:07-28-25 CHIPOTLE #5670 BRIGHTON, MA

## 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	DINNING	SUPPLY	14/10	500	1	583	502	499	99.8
SGRD2	DINNING	SUPPLY	14/10	500	1	517	521	527	105.4
SGRD3	DINNING	SUPPLY	14/10	525	1	451	424	483	92.0
SGRD4	DINNING	SUPPLY	14/10	500	1	496	500	476	95.2
SGRD5	DINNING	SUPPLY	14/10	425	1	448	401	393	92.5
SGRD6	DINNING	SUPPLY	14/10	300	1	283	261	277	92.3
SGRD7	DINNING	SUPPLY	14/10	250	1	240	251	247	98.8
Total				3000		3018	2860	2902	96.73%

Completed By: Ryan Smith on 08/01/2025

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

System/Unit: FAN - Exhaust



Asset: EF2

AREA:

Unit Data	
	Actual
MFG	CAPTIVE-AIRE
Model Num	DR12HFA
Serial Num	7251648

Test Data		
	Design	Actual
CFM	150	150
RL Voltage	-	NA
RL Amperage	-	NA

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Horsepower	0.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.8 A

Completed By: Ryan Smith on 07/29/2025

Notes:

Motor set to 48%

Written By: Ryan Smith on 07/29/2025

# Unit Data - PHOTO LOG



07/29/2025



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07/29/2025

# National TAB

Project:07-28-25 CHIPOTLE #5670 BRIGHTON, MA

## FAN - Exhaust



### Diffuser Supply (GRD)

EF2/

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	BATHROOM	ER1	6"	75	1	135	83	82	109.3
SGRD2	BATHROOM	ER1	6"	75	1	130	67	68	90.7
Total				150		265	150	150	100%

Completed By: Ryan Smith on 07/29/2025

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

System/Unit: FAN - Exhaust



Asset: KEF1

AREA:

Unit Data	
	Actual
MFG	CAPTIVE-AIRE
Model Num	DU180HFA
Serial Num	7251648

Test Data		
	Design	Actual
CFM	2550	2479
RL Voltage	-	139
RL Amperage	5.8	5.8

Motor Data		
	Design	Actual
Motor MFG	-	TECO Westinghouse
Horsepower	2	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.56

Completed By: Ryan Smith on 07/29/2025

Notes:

Motor set to 59.7 Hz

Written By: Ryan Smith on 07/30/2025

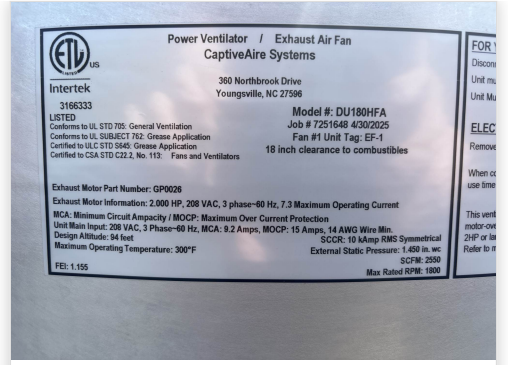
# Unit Data - PHOTO LOG



07/29/2025



07/29/2025



07/29/2025

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

## System/Unit: FAN - Supply



Asset: MAU1

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7251648
Type	MUA	MUA
Configuration	VERTICLE	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO Westinghouse
Frame	-	143T
Horsepower	1	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.9
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	y
Flame Status (pass/fail)	-	y
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.3"

Test Data		
	Design	Actual
CFM	1300	1336
SF RPM	-	1250
Motor RPM	-	1250
SF System SetPt	-	43.1 Hz
RL Voltage	-	97 VFD
RL Amperage	-	1.9 VFD
Total ESP	-	0.25"
Fan Discharge SP	-	0.25"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Ryan Smith on 07/30/2025

# Unit Data - PHOTO LOG



07/29/2025



07/29/2025



07/29/2025

**DIRECT INDUSTRIAL AIR HEATER FOR INDUSTRIAL or COMMERCIAL USE**  
 CaptiveAire Systems 360 Northbrook Drive Youngsville, NC 27596  
 Job # 7251648 - F  
 SCFM: 1300  
 Max Rated RPM: 2400  
 Minimum Ambient Dry  
 Design Temperature 0  
 Maximum Temperature  
 Maximum Discharge Td  
 Pressure Drop Across F  
 Gas Inlet Pressure (Min)  
 Minimum Gas Supply Pn  
 Design Manifold Pressure  
 Maximum Manifold Press  
 Hourly Design BTU Rate 0

Supply Motor Part Number: DDP0614  
 Supply Motor Information: 1300 RPM, 208 VAC, 3 phase-60 Hz, 3.1 Maximum Operating Current  
 MCA: Minimum Circuit Ampacity / MOCP: Maximum Over Current Protection  
 Motor Circuit: 208 VAC, 3 Phase-60 Hz, MCA: 3.8 Amps, MOCP: 15 Amps, 14 AWG Wire Min.  
 Control Circuit: 120 VAC, 1 Phase-60 Hz, MCA: 2 Amps, MOCP: 15 Amps, 14 AWG Wire Min.  
**ATTENTION: THIS UNIT CONTAINS MULTIPLE ELECTRICAL INPUTS**  
 For Indoor or Outdoor Installation  
 Non-Recirculating  
 Direct Industrial Air Heater

**WARNING! READ THE BEFORE INSTALLING OR ALTERATION, SERVICE!**

# National TAB

Project: 07-28-25 CHIPOTLE #5670 BRIGHTON, MA

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7251648
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	51"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	19"	9"
Supply Plenum Length	165"	165"

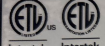
Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	171
Filter2 FPM	-	170
Filter3 FPM	-	172
Filter4 FPM	-	186
Filter5 FPM	-	188
Filter6 FPM	-	186
Filter7 FPM	-	164
Filter8 FPM	-	153
Filter9 FPM	-	144
Filter Ave FPM(corr)	-	170
CFM	2550	2479

Cooking Equipment	
	Actual
Item 1	PLANCHA
Item 2	6 STOVE BURNER
Item 3	BOILER
Item 4	DEEP FRYER

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	-	0.81
Num of Readings	-	13
Reading1 FPM	-	166
Reading2 FPM	-	167
Reading3 FPM	-	169
Reading4 FPM	-	169
Reading5 FPM	-	170
Reading6 FPM	-	163
Reading7 FPM	-	168
Reading8 FPM	-	118
Reading9 FPM	-	126
Reading10 FPM	-	172
Reading11 FPM	-	171
Reading12 FPM	-	154
Reading13 FPM	-	167
Ave FPM(corr)	-	160
CFM	1300	1336

Completed By: Ryan Smith on 07/30/2025

# Unit Data - PHOTO LOG


**Caplivoire Systems** Job # 7251648  
 360 Northbrook Drive Hood # 1  
 Youngsville, NC 27596 Length: 12' 9"

**Intertek Intertek**  
 3168333  
 Exhaust Hoods for Commercial Cooking Equipment  
 Confirms to UL STD 710 and NSF STD 7  
 Certified to UL C STD 2170  
 Certified to UL C STD 2546  
 Confirms to NFPA 96  
 NYC COA # 2884  
 Suitable for use with up to extra heavy duty cooking appliances.

Model #: 5424 ND-2  
 Exhaust Hood without exhaust damper  
 Patent(s) (US) 7962653, (CA) 2530303, 2520669, 2520435

Max Clearance from Cooking Surface to Front Lower Edge of hood	Min. Exhaust Air Flow (CFM)	Min. Overhang from cooking Surface (Front)	Min. Overhang from cooking Surface (Side)	Max. Cooking Surface Temperature	Appliance Duty
48.0"	195 CFM	6.0"	6.0"	450°F	medium
48.0"	140 CFM	6.0"	6.0"	500°F	heavy
48.0"	175 CFM	6.0"	6.0"	700°F	extra heavy

\*The use of end panelenclosed ends allows for a 30% reduction in listed cfm as shown on this label.

Lighting Circuit: 120 VAC, 60 Hz, 1 Phase, IACA: 15 Amps, MOCP: 15 Amps  
 SCCR: 3 kAmp RMS Symmetrical  
 USE COPPER WIRE ONLY

Penetrations w/ Appliance cool  
 Appliance cool  
 Max cooking s  
 Replace filters  
 X UL Cla  
 X UL Cla  
 X UL Cla  
 N/A Conde  
 Filters Supplie  
 9 - 18" Tall x 16  
 Filter Type: Ca

07/29/2025



07/29/2025



07/29/2025

...INSTRUCTIONS AND AS DETAIL IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION, INSTALL SMOKE DETECTOR(S) TO AUTOMATICALLY ENERGIZE THE EXHAUST AND MAKEUP AIR FANS IF COOKING UTILITY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS DETAIL IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.

...IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, INSULATION, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND VALVES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15.5 WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR CONDENSING UNIT. SEE INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.

...IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, INSULATION, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND VALVES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALL REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. CONDENSING UNIT SHALL BE INSTALLED WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS. CONDENSING UNIT SHALL BE INSTALLED AND AS DETAIL IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.

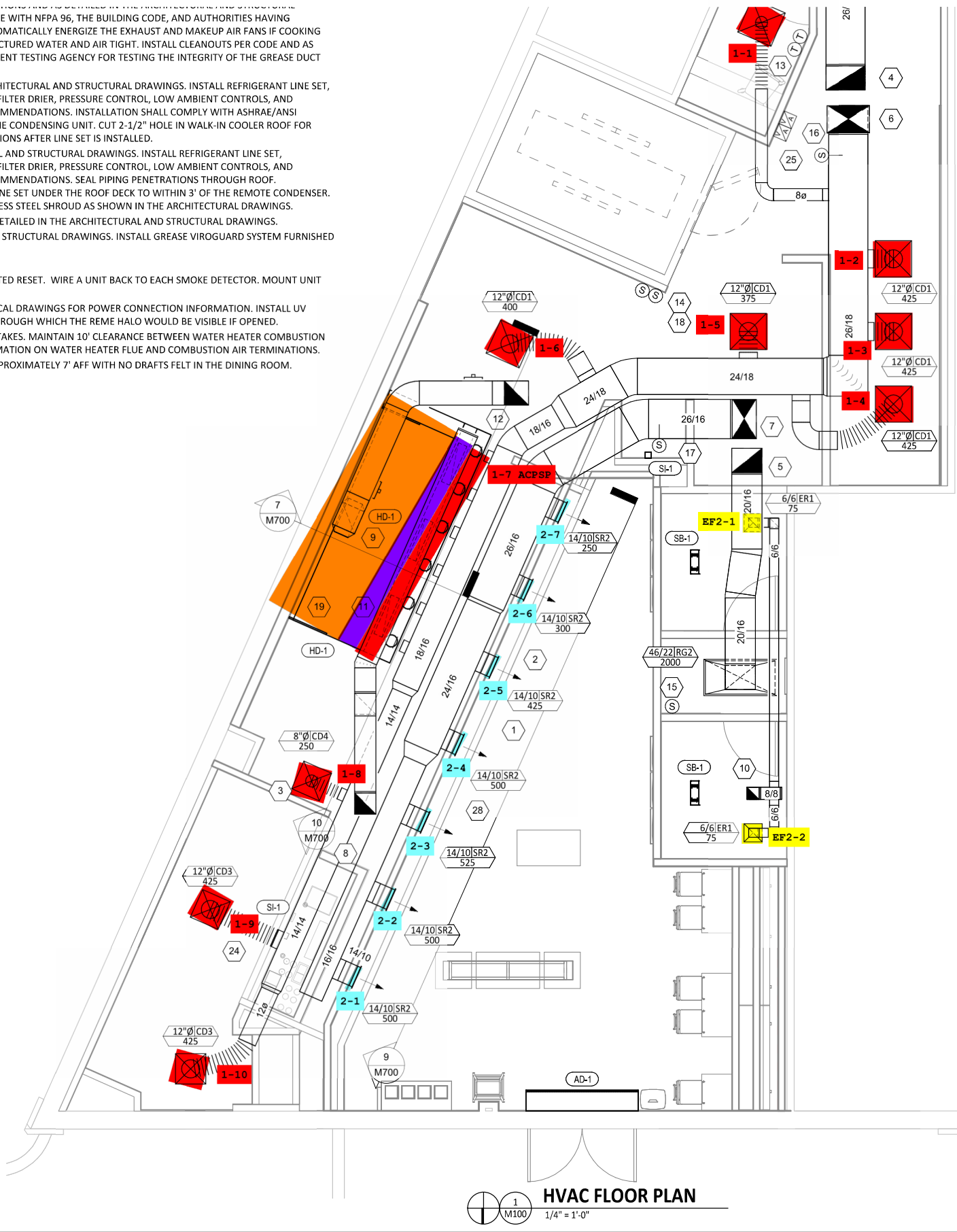
...IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED BY THE MANUFACTURER.

...TYPICAL.

...MANUAL KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR. MOUNT UNIT TO THE WALL.

...SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL WALK-IN COOLER ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.

...OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST. FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS. SEE THE ARCHITECTURAL DRAWING OF ROOM AT APPROXIMATELY 7' AFF WITH NO DRAFTS FELT IN THE DINING ROOM.



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