Report By:

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

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

Table Of Contents

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

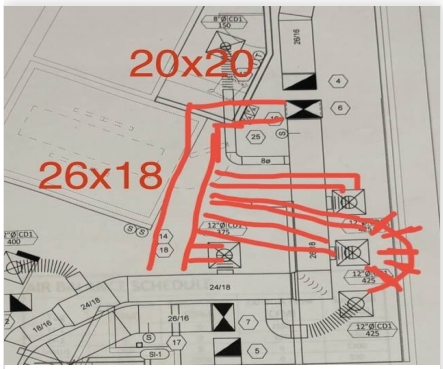
Status : Open

Priority : Low

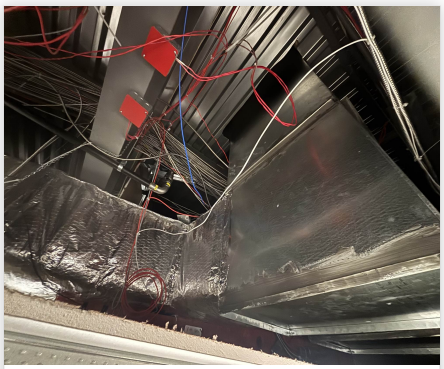
Asset Tag :

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

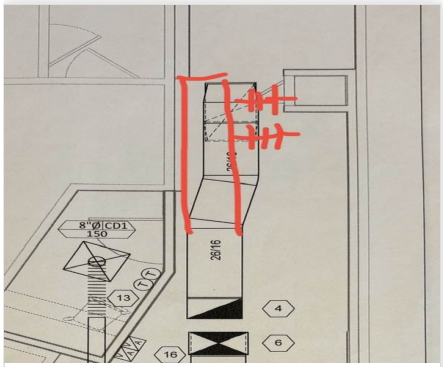
Project Issue Information

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



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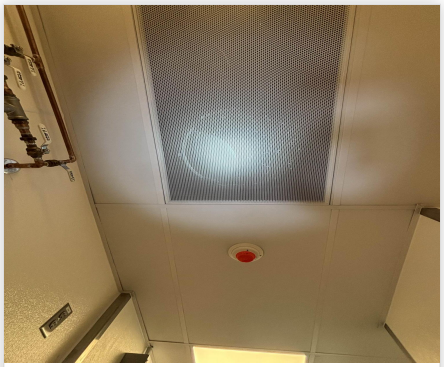

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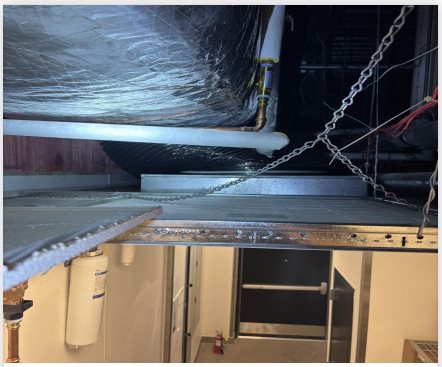


08/01/2025

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	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
TOTALS		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
NET AIRFLOW	100	168

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.036
SIDE	N/A
REAR	-0.011
AVERAGE	**0.0125**

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:

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

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 ouside 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

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

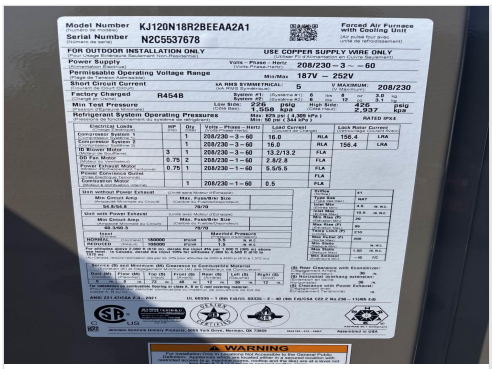
Notes:
All diffusers left fully open and unadjusted due to risk of decreasing airflow below acceptable limit.

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



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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

Unit Data - PHOTO LOG

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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		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	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

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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		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	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

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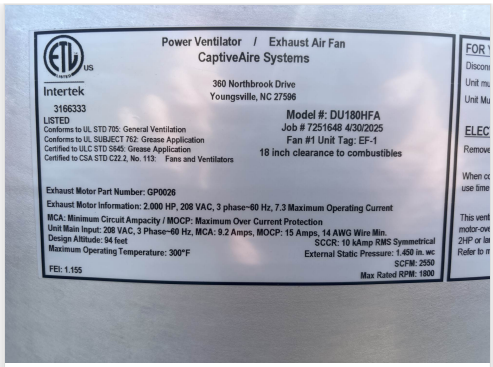

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National TAB

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

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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"

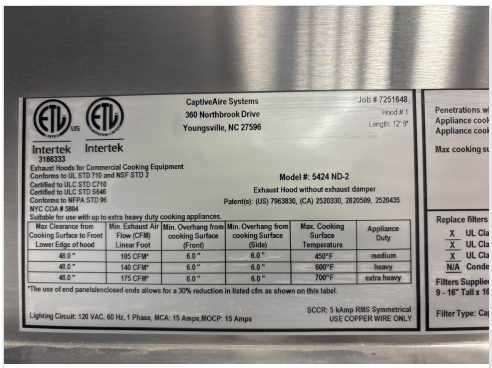
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	171
Filter2 FPM	-	170
Filter3 FPM	-	172
Filter4 FPM	-	186
Filter5 FPM	-	188
Filter6 FPM	-	186
Filter7 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



07/29/2025

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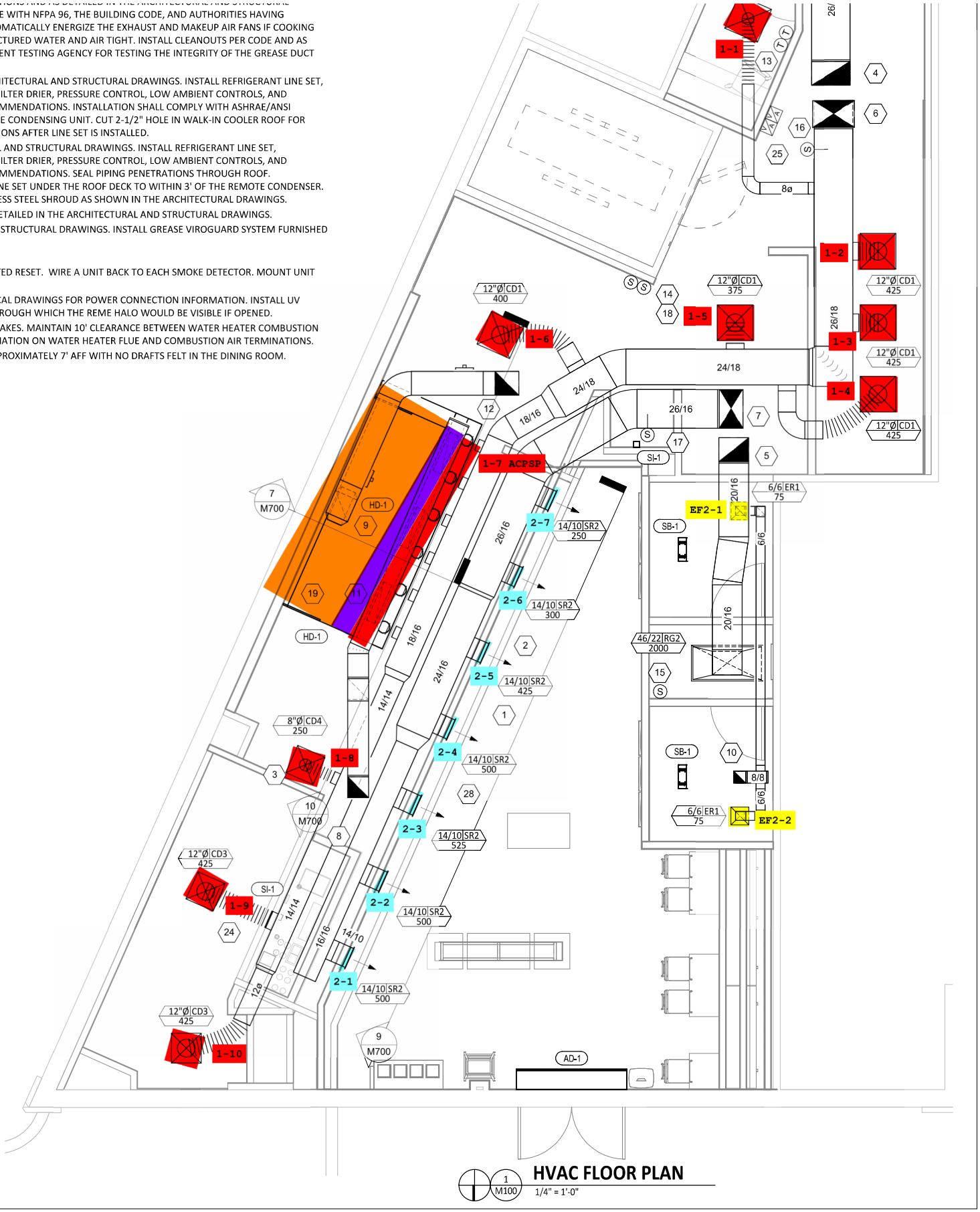
07/29/2025

G, IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING
SENSOR TO AUTOMATICALLY ENERGIZE THE EXHAUST AND MAKEUP AIR FANS IF COOKING
CTORY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS
DE AN INDEPENDENT TESTING AGENCY FOR TESTING THE INTEGRITY OF THE GREASE DUCT

ILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET,
L, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND
ACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI
WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR
ATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
E ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET,
L, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND
ACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF.
REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER.
WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.
CTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.
HITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED

700. TYPICAL.
MOTE KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR. MOUNT UNIT

700. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV
CESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION
OR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.
OF ROOM AT APPROXIMATELY 7' AFF WITH NO DRAFTS FELT IN THE DINING ROOM.



1 M100 **HVAC FLOOR PLAN**
1/4" = 1'-0"