Report By:

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Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/17/2026

Completed By: National TAB

PROJECT

03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

1281 KEENE CENTER DR

NICHOLASVILLE, KY 40356

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

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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 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.

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P63058
Model Num	48FC_N12	48FC_N12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36"X18"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X20"X2"

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	3500	3655
SF RPM	-	1592
RA CFM	3000	3123
OA CFM	500	532
RL Voltage	208	216/216/215
RL Amperage	-	8.4/8.4/8.5
SF Rotation	-	CCW
SF System SetPt	-	9.1
Min OA Damper Position	-	2.15V
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.16"
Fan Suction SP	-	-1.53"
Fan Discharge SP	-	1.25"
Total ESP	.8"	2.41"
Fan Total SP	-	2.78

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

Completed By: Aaron Cosby on 11/25/2025

Notes:
Pressures are high due to the Ecoblue fan. Leakage and proper sealing were checked for all the ducts and drops but no issues were found

Written By: Aaron Cosby on 11/26/2025

Unit Data - PHOTO LOG

11/24/2025

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Project:03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU1-SGRD1	BACK	CD1	12"	375	1	564	564	564	150.4
RTU1-SGRD2	BACK	CD1	12"	375	1	569	569	569	151.7
RTU1-SGRD3	BACK	CD1	8"	150	1	124	124	156	104.0
RTU1-SGRD4	KITCHEN	CD2	8"	250	1	295	295	234	93.6
RTU1-SGRD5	KITCHEN	CD2	8"	250	1	220	220	229	91.6
RTU1-SGRD6	KITCHEN	CD2	8"	250	1	NOT INSTALLED	NOT INSTALLED		-
RTU1-SGRD7	KITCHEN	CD2	8"	250	1	173	173	249	99.6
RTU1-SGRD8	KITCHEN	CD1	12"	450	1	546	546	461	102.4
RTU1-SGRD9	KITCHEN	CD1	12"	450	1	578	578	432	96.0
RTU1-SGRD10	HOOD	ACPSP	165X6	700		950	950	761	108.7
Total				3500		4019	4019	3655	104.43%

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P63057
Model Num	48FC_N12	48FC_N12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36"X18"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X20"X2"

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	4650
SF RPM	-	1697
RA CFM	3000	3594
OA CFM	1000	1056
RL Voltage	208	214/215/214
RL Amperage	-	9.1/9.6/9.4
SF Rotation	-	CCW
SF System SetPt	-	9.7
Min OA Damper Position	-	4.0V
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.14"
Fan Suction SP	-	-1.58"
Fan Discharge SP	-	1.02"
Total ESP	.8"	2.16"
Fan Total SP	-	2.06"

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

Completed By: Aaron Cosby on 11/25/2025

Notes:
Pressures are high due to the Ecoblue fan. Leakage and proper sealing were checked for all the ducts and drops but no issues were found. Unit was left at 4650/4000 to leave room to diffuser balance effectively.

Written By: Aaron Cosby on 11/26/2025

Unit Data - PHOTO LOG

11/24/2025

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Project:03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU2-SGRD1	DINING	SR2	6"	400	1	152	152	152	38.0
RTU2-SGRD2	DINING	SR2	6"	500	1	155	155	155	31.0
RTU2-SGRD3	DINING	SR1	14"	800	1	988	988	988	123.5
RTU2-SGRD4	DINING	SR1	14"	700	1	658	658	658	94.0
RTU2-SGRD5	DINING	SR1	14"	600	1	1165	1165	1165	194.2
RTU2-SGRD6	DINING	SR1	14"	500	1	900	900	900	180.0
RTU2-SGRD7	DINING	SR1	14"	450	1	546	546	546	121.3
RTU2-SGRD8	RESTROOM	CD3	6"	50	1	86	86	86	172.0
Total				4000		4650	4650	4650	116.25%

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7371181
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Horsepower	2	2.0
Motor Rpm	-	1800
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	7.3

Test Data		
	Design	**Actual**
CFM	2550	2697
Fan RPM	-	1530
Fan Rotation	-	GOOD
System SetPt	-	53HZ
RL Voltage	208	215/215/216
RL Amperage	-	3.8/NA/NA
Total ESP	1.2"	0.70"
Fan Inlet SP	-	-0.70"
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 11/24/2025

Notes:
Only one line able to be amped because of wire congestion

Written By: Aaron Cosby on 11/24/2025

Unit Data - PHOTO LOG

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7371181
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Horsepower	.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9

Test Data		
	Design	**Actual**
CFM	150	158
Fan RPM	-	1300
Fan Rotation	-	CCW
System SetPt	-	66%
RL Voltage	120	115
RL Amperage	-	0.2
Total ESP	.6"	0.08"
Fan Inlet SP	-	-0.08"
Fan Discharge SP	-	ATM

Completed By: Aaron Cosby on 11/24/2025

Unit Data - PHOTO LOG

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Project:03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset												
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	AK	VEL(1)	CFM(1)	VEL(2)	CFM(2)	FINAL CFM	% to design
EF2-1	NA	NA	SQUARE	6"X6"	75	1	81	81	81	81	81	108.0
EF2-2	NA	NA	SQUARE	6"X6"	75	1	77	77	77	77	77	102.7
Total					150			158		158	158	105.33%

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: FAN - Supply

Asset: MAU1 AREA:HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	73711181
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Horsepower	2	1.0
Motor Rpm	-	2400
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	3.1

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	45
Discharge Air Temp SetPt	-	55

Test Data		
	Design	**Actual**
CFM	1300	1277
SF RPM	-	2440
SF System SetPt	-	61.5HZ
RL Voltage	208	216/216/217
RL Amperage	-	3.0 VFD
Total ESP	-	0.40"
Fan Discharge SP	-	0.40"

General	
	Actual
Fan Rotation Correct	GOOD

Completed By: Aaron Cosby on 11/24/2025

Unit Data - PHOTO LOG

11/24/2025

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Project: 03-30-26 CHIPOTLE #5159 NICHOLASVILLE, KY

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:COOK LINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7371181
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	51"	51"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16"X16"
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	166
Filter2 FPM	-	169
Filter3 FPM	-	186
Filter4 FPM	-	187
Filter5 FPM	-	192
Filter6 FPM	-	198
Filter7 FPM	-	192
Filter8 FPM	-	181
Filter9 FPM	-	194
Filter Ave FPM(corr)	-	185
CFM	2550	2697

Cooking Equipment	
	Actual
Item 1	STOVE
Item 2	GRILL

Test Data Supply		
	Design	**Actual**
Total Area	21.77	10.31
Kv factor (Vel)	.81	0.81
Num of Readings	-	9
Reading1 FPM	-	109
Reading2 FPM	-	100
Reading3 FPM	-	119
Reading4 FPM	-	142
Reading5 FPM	-	157
Reading6 FPM	-	171
Reading7 FPM	-	169
Reading8 FPM	-	207
Reading9 FPM	-	208
Ave FPM(corr)	-	153
CFM	1300	1277

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Unit Data - PHOTO LOG

11/25/2025

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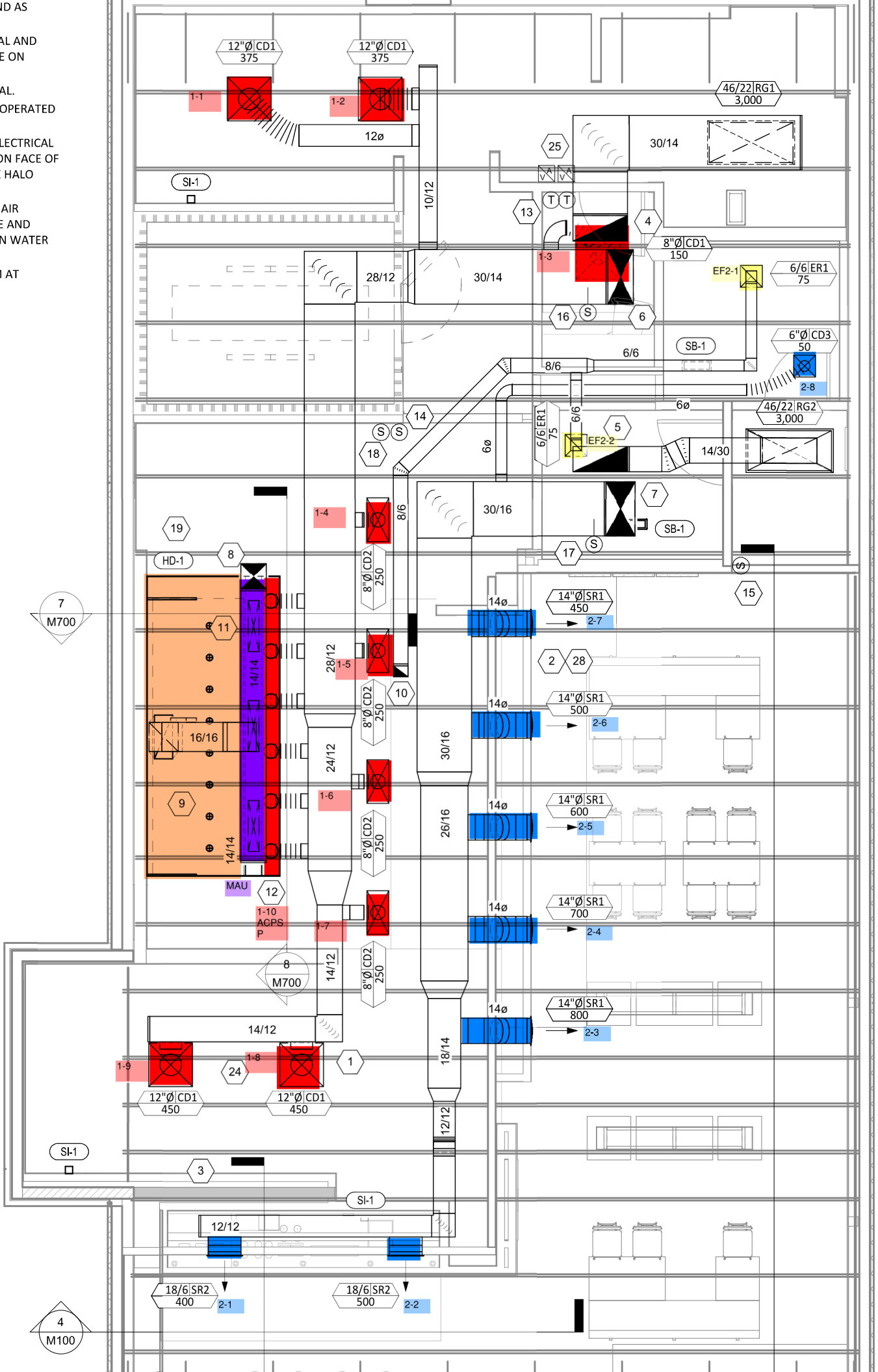

Date: 3/17/2026