SECTION 15737 - VARIABLE REFRIGERANT FLOW HVAC SYSTEMS
Part 1 – GENERAL
1.1 SUMMARY
A. Section Includes:
1. Mini-Split and/or VRF style heat-pump units and air handling units.
1.2 SUBMITTALS
A. Product Data: Submit data including, cooling and heating capacities, dimensions, rough-in connections and connection requirements, duct connections, electrical requirements with electrical characteristics and connection requirements, controls and accessories.
B. Manufacturer's Installation Instructions: Submit assembly, support details, connection requirements, and include start-up instructions.
1.3 CLOSEOUT SUBMITTALS
A. Record of actual locations of equipment, lineset routing and controls installed remotely from units.
B. Operation and Maintenance Data: Submit manufacturer's descriptive literature, operating instructions, installation instructions, and maintenance repair data to owner's representative.
C. Maintain one copy of each document on site.
1.4 DELIVERY, STORAGE, AND HANDLING
A. Accept equipment on site in factory packaging. Inspect for damage.
B. Comply with manufacturer's installation instructions for rigging, unloading and transporting units.
C. Protect equipment from damage by providing temporary covers until construction is complete.
1.5 Coordination
A. Coordinate piping rough-in locations, and electrical rough-in locations to accommodate work of this section.
B. Coordinate installation of condensing units with roof structure.
C. Coordinate installation of air handling units with building structure.
1.6 WARRANTY
A. Furnish 5-year manufacturer's warranty for compressors.
Part 2 – PRODUCTS
2.1 MINI-SPLIT, AND/OR VRF SYSTEMS:
A. Manufacturers:
1. As shown on Mechanical Schedules Sheet.
2. Substitutions: None Permitted
B. Furnished and installed in accordance with local Authority Having Jurisdiction's standards.
C. Product description: Mini-Split or VRF system consisting of air handling unit(s), and condensing unit including, but not limited to, evaporator fan, refrigerant cooling/heating coil, compressor, refrigeration circuit, condenser, refrigerant controller, air filters, controls, accessories, and refrigeration specialties.
2.2 AIR HANDLING UNIT:
A. Configuration: As shown on plans and Mechanical Schedules.
B. Evaporator Coil: Constructed of copper tubes expanded onto aluminum fins. Factory leak tested under water.
C. Refrigeration System: As shown in Mechanical Schedules controlled by factory installed thermal expansion valve.
D. Accessories: As shown in Mechanical Schedules.
2.3 CONDENSING UNIT:
A. General: Factory assembled and tested air cooled condensing unit consisting of casing, compressors, condensers, coils, condenser fans and motors, and unit controls.
B. Compressor: As shown in Mechanical Schedules with rotary or hermetic reciprocating type compressors, resiliently mounted, with positive lubrication, and internal motor overload protection.
C. Condenser Coil: Constructed of copper tubing mechanically bonded to fins, factory leak and pressure tested.
D. Controls: Furnish operating and safety controls including high and low pressure cutouts. Control transformer. Furnish magnetic contactors for compressor and condenser fan motors.
E. Condenser Fans and Drives: Direct drive propeller fans statically and dynamically balanced. Wired to operate with compressor. Permanently lubricated ball bearing type motors with built-in thermal overload protection.
F. Accessories: As shown in Mechanical Schedules.
G. Refrigeration Specialties: Furnish the following for each circuit. Charge of compressor oil, holding charge of refrigerant, Replaceable core type filter drier, Liquid line sight glass and moisture indicator, shut-off valves on suction and liquid piping, liquid line solenoid valve, charging valve, oil level sight glass, crankcase heater, hot gas muffler, pressure relief device.
H. Refrigerant: Furnish charge of refrigerant.
2.4 CONTROLS:
A. Thermostat: 7 day programmable electronic space thermostat with single stage heating, and single stage cooling with automatic changeover and heating/cooling setback.
2.5 ELECTRICAL CHARACTERISTICS AND COMPONENTS:
A. Disconnect switch: As noted on mechanical schedules, and electrical plans.

Part 3 – EXECUTION
1.1 INSTALLATION – AIR HANDLING UNITS
A. Provide equipment per the manufacturer's installation instructions.
B. Install unit on drain pan on units where specified.
C. Install air handling units on vibration isolators.
D. Connect air handling units to supply and return ductwork (where applicable) with flexible connections.
E. Install condensate piping with trap and route from drain to location shown on plans.
F. Arrange all piping for easy dismantling to permit tube cleaning.
G. Install components furnished loose for field mounting.
H. Install connection to electrical power wiring in accordance with Section 16100.
1.2 INSTALLATION – CONDENSING UNITS
A. Install condensing units on vibration isolators.
B. Install refrigerant piping from air handling unit to condensing unit or heat recovery unit (refer to mechanical plans). Install refrigerant specialties furnished with unit.
C. Evacuate refrigerant piping and install initial charge of refrigerant. Install electrical devices furnished loose for field mounting.
D. Install control wiring between air handling units, heat-pump unit, field installed accessories and heat recovery unit(if applicable).
E. Install connection to electrical power in accordance with Section 16100.
1.3 INSTALLATION – HEAT RECOVERY UNIT
A. Install unit on vibration isolators.
B. Install refrigerant piping from unit to air handling unit and condensing unit.
C. Evacuate refrigerant piping and install initial charge of refrigerant. Install electrical devices furnished loose for field mounting.
D. Install control wiring between air handling units, heat-pump unit, field installed accessories and heat recovery unit.
E. Install connection to electrical power in accordance with Section 16100.
1.4 MANUFACTURER'S FIELD SERVICES
A. Furnish initial start-up and shutdown.
1.5 CLEANING
A. After construction is complete, including painting, clean exposed surfaces of units.
B. Vacuum clean coils and inside of cabinets.
C. Touch up marred or scratched surfaces of factory finished cabinets.
D. Install new throwaway filters in units after Substantial Completion.
END OF SECTION 15737

SECTION 15810 - DUCTS AND ACCESSORIES
PART 1 - GENERAL
1.1 SECTION REQUIREMENTS
A. Submittals: Product Data for fire and smoke dampers.
B. Comply with NFPA 90A for systems serving spaces more than 25,000 cu. ft. in volume or building Types II, IV, and V construction more than 3 stories in height.
C. Comply with NFPA 90B for systems serving spaces in 1 or 2 family dwellings or serving spaces less than 25,000 cu. ft..
D. Comply with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," for kitchen hood ducts.
E. Comply with UL 181 and UL 181A for ducts and closures.
F. Testing, Adjusting, and Balancing Agency Qualifications: AABC certified (to be furnished by Tenant).
PART 2 - PRODUCTS
2.1 DUCTS
A. Spiral Duct: Spiral Lock Seam, without insulation, G90 galvanized finish, ASTM A-653/924
1. Basis of Design Manufacturers: Lindab SPIROsafe, alternates to the basis of design must be submitted for review.
2. Fittings: Factory produced standing seam construction with internal sealing. Fittings with a major axis of 36" or smaller shall be 20 gauge. Fittings with a major axis of 37"-48" shall be 18 gauge.
B. Galvanized Steel Sheet: Forming steel, ASTM A 653/653M, G90 coating designation.
C. Duct Liner: ASTM C 1071, Type II, with an airstream surface coated with a temperature resistant coating. Thickness: 1-1/2 inch. R-value : 8.
1. Adhesive: ASTM C 916, Type I.
2. Mechanical Fasteners: Galvanized steel pin, length as required to penetrate liner plus a 1/8 inch projection maximum into the airstream.
D. Joint and Seam Tape: Comply with UL 181A.
E. Joint and Seam Sealant: Comply with UL 181A.
F. Rectangular Metal Duct Fabrication: Comply with SMACNA's "HVAC Duct Construction Standard" for metal thickness, reinforcing types and intervals, tie rod applications, and joint types and intervals.
2.2 ACCESSORIES
A. Volume-Control Dampers: Factory fabricated volume control dampers, complete with required hardware and accessories. Single blade and multiple opposed blade, standard leakage rating, and suitable for horizontal or vertical applications.
B. Fire Dampers: Factory-fabricated fire dampers, complete with required hardware and accessories. UL labeled according to UL 555, "Fire Dampers".
C. Flexible Connectors: Flame retardant or noncombustible fabrics, coatings, and adhesives complying with UL 181, Class 1.
D. Flexible Ducts: Factory fabricated, insulated, round duct, with an outer jacket enclosing 2 inch thick, glass fiber insulation, R-value: 6.0, around a continuous inner liner.
PART 3 - EXECUTION
3.1 INSTALLATION
A. Duct System Pressure Class: Construct and install each duct system with 2 inch positive and negative duct pressure classifications.
B. Conceal ducts from view in finished and occupied spaces. Except where noted as exposed.
C. Avoid passing through electrical equipment spaces and enclosures.
D. Support and connect metal ducts according to SMACNA's "HVAC Duct Construction Standard".
E. Install duct accessories according to applicable portions of details of construction as shown in SMACNA standards.
F. Install liner and/or insulation on ductwork per the material schedule on sheet M010.
G. Install volume control dampers in lined duct with methods to avoid damage to liner and to avoid erosion of duct liner.
H. Install fire and smoke dampers according to manufacturer's UL approved written instructions.
I. Install fusible links in fire dampers.
J. Provide saddle taps at tees for exposed ductwork.
3.2 TESTING, ADJUSTING, AND BALANCING
A. The Tenant will supply an independent balance agent to to balance and adjust the HVAC installation. The balance agent will be responsible for any pulley or belt changes required.
B. The GC is to have trained staffed available during the balancing to correct issues noted by the balance agent.
C. The balance agent is to balance airflow within distribution systems, including submains, branches, and terminals to indicated quantities +/- 10%. The hood exhaust system shall be balanced to a tolerance of -0+10% and the make-up air system to a tolerance of -10+0%.
D. The balance agent is to supply a copy of the balance report to the Tenant, engineer and general contractor for review.
END OF SECTION 15810

SECTION 15855 - DIFFUSERS, REGISTERS, AND GRILLES
PART 1 - GENERAL
1.1 SECTION REQUIREMENTS
A. Submittals: None.
PART 2 - PRODUCTS
2.1 OUTLETS AND INLETS
A. All air terminal devices:
1. Refer to Grills, Registers, and Diffusers Schedule for equipment schedule
2. Manufacturer: As scheduled (NO SUBSTITUTIONS)
3. Material: As scheduled.
4. Finish: As scheduled.
5. Mounting: As scheduled.
PART 3 - EXECUTION
3.1 INSTALLATION
A. Coordinate location and installation with duct installation and installation of other ceiling and wall mounted items.
B. Locate ceiling diffusers, registers, and grilles, as indicated on the architectural "reflected ceiling plans." Unless otherwise indicated, locate units in center of acoustical ceiling panels.
END OF SECTION 15855

CALIFORNIA GREEN BUILDING STANDARDS CODE
5.410 BUILDING MAINTENANCE AND OPERATION
5.410.4 TESTING AND ADJUSTING:
Testing and adjusting of systems installed shall be required for buildings less than 10,000 square feet or new systems to swerve an addition or alteration subject to Section 303.1.
5.410.4.2 SYSTEMS:
Develop a written plan of procedures for testing and adjusting systems. Systems to be included for testing and adjusting shall include at a minimum, as applicable to the project:
1. HVAC systems and controls
2. Indoor and outdoor lighting and controls
3. Water heating systems
4. Renewable energy systems
5. Landscape irrigation systems
6. Water reuse systems
5.410.4.3 PROCEDURES:
Perform testing and adjusting procedures in accordance with manufacturer's specifications and applicable standards on each system.
5.410.4.3.1 HVAC BALANCING:
In addition to testing and adjusting, before a new space-conditioning system serving a building or space is operated for normal use, the system shall be balanced in accordance with the procedures defined by the Testing Adjusting and Balancing Bureau National Standards; the National Environmental Balancing Bureau Procedural Standards; Associated Air Balance Council National Standards or as approved by the enforcing agency.
5.410.4.4 REPORTING:
After completion of testing, adjusting and balancing, provide a final report of testing signed by the individual responsible for performing these services.
5.410.4.5 OPERATION AND MAINTENANCE MANUAL:
Provide the building owner or representative with detailed operating and maintenance instructions and copies of guaranties/warranties for each system. O&M instructions shall be consistent with OSHA requirements in CCR, Title 8, Section 5142, and other related regulations.
5.410.4.5.1 INSPECTIONS AND REPORTS:
Include a copy of all inspection verifications and reports required by the enforcing agency.

5.504 POLLUTANT CONTROL
5.504.1 TEMPORARY VENTILATION:
The permanent HVAC system shall only be used during construction if necessary to condition the building or areas of addition or alteration within the required temperature range for material and equipment installation. If the HVAC system is used during construction, use return air filters with a Minimum Efficiency Reporting Value (MERV) of 8, based on ASHRAE 52.2-1999, or an average efficiency of 30% based on ASHRAE 52.1-1992. Replace air filters immediately prior to occupancy, or, if the building is occupied alteration, at the conclusion of construction.
5.504.3 COVERING OF DUCT OPENINGS OF MECHANICAL EQUIPMENT DURING CONSTRUCTION:
At the time of rough installation and during storage on the construction site until final startup of the heating, cooling and ventilating equipment, all duct and other related air distribution component openings shall be covered with tape, plastic, sheet metal, or other methods acceptable to the enforcing agency to reduce the amount of dust, water and debris which may collect in the system.

5.508 OUTDOOR AIR QUALITY
5.508.1 OZONE DEPLETION AND GREENHOUSE GAS REDUCTIONS:
Installations of HVAC, refrigeration, and fire suppression equipment shall comply with Section 5.508.1.1 and 5.508.1.2.
5.508.1.1 CHLOROFLUOROCARBONS (CFCS):
Install HVAC, refrigeration and fire suppression equipment that do not contain CFCs.
5.508.1.2 HALONS:
Install HVAC, refrigeration and fire suppression equipment that do not contain Halons.

HVAC GENERAL NOTES

A GENERAL NOTES APPLY TO HVAC SHEETS.
B WORK SHALL COMPLY WITH STATE AND LOCAL CODE REQUIREMENTS AS APPROVED AND AMENDED BY THE AUTHORITY HAVING JURISDICTION, INCLUDING APPLICABLE SECTIONS OF NFPA, THE MECHANICAL CODE, AND ANY INTERIM AMENDMENTS AT THE TIME OF THE PROPOSAL. PURCHASE PERMITS ASSOCIATED WITH THE WORK. OBTAIN INSPECTIONS REQUIRED BY CODE. SEE ARCHITECTURAL SHEETS FOR THE PREVAILING CODES.
C CONTRACTOR AND SUBCONTRACTORS SHALL REVIEW A COMPLETE SET OF THE CONSTRUCTION DOCUMENTS.
D COORDINATE WORK WITH THE WORK OF OTHER TRADES, EQUIPMENT FURNISHED BY OTHERS, REQUIREMENTS OF THE OWNER, AND OF THE EXISTING CONDITIONS AT THE PROJECT SITE.
E DRAWINGS FOR THE MECHANICAL WORK ARE DIAGRAMMATIC, SHOWING THE GENERAL LOCATION, TYPE, LAYOUT, AND EQUIPMENT REQUIRED. THE DRAWING SHALL NOT BE SCALED FOR EXACT MEASUREMENTS, REFER TO ARCHITECTURAL DRAWINGS FOR DIMENSIONS. REFER TO MANUFACTURER'S STANDARD INSTALLATION DRAWINGS FOR EQUIPMENT CONNECTIONS AND INSTALLATION REQUIREMENTS. PROVIDE DUCTWORK, CONNECTIONS, OFFSETS, ACCESSORIES, AND MATERIALS NECESSARY FOR A COMPLETE SYSTEM.
F DUCT DIMENSIONS ON PLANS INDICATE DIMENSIONS OF INTERNAL FREE AREA.
G PERFORATED CEILING DIFFUSERS SHALL BE 4-WAY UNLESS NOTED OTHERWISE.
H COORDINATE ROOF WORK WITH THE OWNER'S CONSTRUCTION MANAGER PRIOR TO CONSTRUCTION.
I UNLESS NOTED OTHERWISE RECTANGULAR DUCT ELBOWS GREATER THAN 45° SHALL BE MITERED ELBOWS WITH DOUBLE-THICKNESS TURNING VANES AND RECTANGULAR DUCT ELBOWS 45° OR LESS SHALL BE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF AT LEAST 1/2 THE WIDTH OF THE DUCT.
J REPLACE AIR FILTERS WITH NEW, CLEAN MERV 13 AIR FILTERS AT TURNOVER.
K THE TERM "FURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSION, FINISHING, CURING, PROTECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" MEANS TO FURNISH AND INSTALL, COMPLETE AND READY FOR THE INTENDED USE.
L PROVIDE LABELING CALLED FOR IN THE HVAC DRAWINGS USING ENGRAVED PHENOLIC PLATES.
M PROVIDE P3000 12 GA. UNISTRUT WITH PG FINISH FOR DUCT SUPPORTS AND OTHER UNISTRUT IN AREAS EXPOSED TO VIEW. SLOTTED UNISTRUT AND OTHER UNISTRUT WITH HOLES IS NOT ACCEPTABLE.

HVAC MATERIAL SCHEDULE

CATEGORY	APPLICATION	ALLOWABLE MATERIAL
DUCT	EXPOSED SUPPLY	RECT. LINED OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED RETURN	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED GEN. EXHAUST	RECTANGULAR OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC
	CONCEALED, SUPPLY	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, RETURN	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, GEN. EXHAUST	RECT. OR ROUND AS SHOWN
	CONCEALED, TYPE I HOOD EXHAUST	RECTANGULAR 16 GA. BLACK IRON W/ WRAP OR UL 1978 FACTORY-MANUFACTURED DUCT W/ WRAP (SUBMIT SHOP DRAWINGS FOR FACTORY-MANUFACTURED DUCT PRIOR TO ORDERING FOR APPROVAL)

HVAC ABBREVIATIONS

AFF	ABOVE FINISHED FLOOR
AFG	ABOVE FINISHED GRADE
CD	CEILING DIFFUSER
CU	CONDENSING UNIT
(E)	EXISTING
EF	EXHAUST FAN
ER	EXHAUST REGISTER
EXT'G	EXISTING
HD	HOOD
MUA	MAKEUP AIR UNIT
OBD	BLADE DAMPER
RG	RETURN GRILLE
RTU	ROOFTOP UNIT
SR	SUPPLY REGISTER
VSC	VARIABLE SPEED CONTROL
CO2AS	TENANT'S CO2 ALARM SUPPLIER
GC	GENERAL CONTRACTOR
HES	TENANT'S HVAC EQUIPMENT SUPPLIER
HS	TENANT'S HOOD SUPPLIER
KES	TENANT'S KITCHEN EQUIPMENT SUPPLIER
TAB	TENANT'S TEST AND BALANCE VENDOR
TCC	TENANT'S CABLING CONTRACTOR
TDC	TENANT'S DUCT CLEANER
TEMS	TENANT'S ENERGY MANAGEMENT SYSTEM SUPPLIER
TLS	TENANT'S LIGHT/LAMP SUPPLIER
TMB	TENANT'S MENU BOARD SUPPLIER
TMS	TENANT'S MILLWORK SUPPLIER
TP	TENANT'S PHONE SUPPLIER
TRS	TENANT'S RAILING SUPPLIER
TSV	TENANT'S SIGN VENDOR
TUV	TENANT'S UV SANITIZER SUPPLIER
WCS	TENANT'S WALK-IN COOLER SUPPLIER
WHS	TENANT'S WATER HEATER SUPPLIER

HVAC SYMBOLS

CEILING DIFFUSER
CEILING-MOUNTED RETURN OR EXHAUST REGISTER
SUPPLY REGISTER
RETURN GRILLE
FLEXIBLE DUCT
MITERED CORNER WITH TURNING VANES
DUCTWORK INTERNAL FREE DIMENSIONS (WIDTH/HEIGHT) RECTANGULAR TO ROUND DUCT TRANSITION
DUCT-MOUNTED SMOKE DETECTOR
MOTOR-OPERATED DAMPER
MANUAL VOLUME DAMPER
GREASE DUCT CLEANOUT
MITERED CORNER WITHOUT TURNING VANES
GRIDPOINT THERMOSTAT
GRIDPOINT ZONE SENSOR MODULE
GRIDPOINT SUPPLY PROBE
PLAN NOTE: SEE PLAN NOTES LISTED ON THE SAME SHEET FOR NOTE MEANING
CONNECT TO EXISTING
EQUIPMENT TAG: SEE EQUIPMENT SCHEDULE ON SHEET M600 FOR EQUIPMENT INFORMATION
AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET
GRILL, REGISTER, OR DIFFUSER TAG: TAG, NECK SIZE, AIRFLOW [CFM]

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com
REGISTERED PROFESSIONAL ENGINEER RICHARD T. JONES No. 30376 MECHANICAL STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:
09.17.2021 PERMIT ISSUE

Revisions:

Drawn: CEJ
Checked: CEJ

Project No.
2102007

Contents:
HVAC SPECIFICATIONS

M010

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 1 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

A. GENERAL INFORMATION

01	Project Location (city)	Oakland	04	Total Conditioned Floor Area	2,258
02	Climate Zone	3	05	Total Unconditioned Floor Area	0
03	Occupancy Types Within Project:		06	# of Stories (Habitable Above Grade)	1

☐ Office (B) ☐ Retail (M) ☐ Non-refrigerated Warehouse (S)
☐ Hotel/ Motel Guest Rooms (R-1) ☐ School (F) ☐ Healthcare Facility (H)
☐ High-Rise Residential (R-2/R-3) ☐ Relocatable Class Bldg (E) ☑ Other (Write In): Restaurant (A-2)

[1] *FOOTNOTES: Climate zone can be determined on the California Energy Commission's website at http://www.energy.ca.gov/maps/renewable/building_climate_zones.html*

B. PROJECT SCOPE

Table Instructions: Include any mechanical systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in §140.4, or §141.0(b)2 for alterations.

My project consists of (check all that apply)

01 Air System(s)	02 Wet System Components	03 Dry System Components
☑ Heating Air System	☐ Water Economizer	☐ Air Economizer
☑ Cooling Air System	☐ Pumps	☐ Electric Resistance Heat
Mechanical Controls	☐ Hydronic System Piping	☑ Fan Systems
☐ Mechanical Controls	☑ Cooling Towers	☑ Ductwork
	☐ Chillers	☑ Ventilation
	☐ Boilers	☐ Zonal Systems/ Terminal Boxes

C. COMPLIANCE RESULTS

Table Instructions: If any cell on this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D. for guidance.

01		02		03		04		05		06		07		08		09
System Summary §110.1, §110.2, §140.4	AND	Pumps §140.4(k)	AND	Fans/ Economizers §140.4(c), §140.4(e)	AND	System Controls §110.2, §120.2, §140.4(f)	AND	Ventilation §120.1	AND	Terminal Box Controls §140.4(d)	AND	Distribution §120.3, §140.4(l)	AND	Cooling Towers §110.2(e)2		**Compliance Results**
(See Table F)		(See Table G)		(See Table H)		(See Table I)		(See Table J)		(See Table K)		(See Table L)		(See Table M)		
Yes	AND		AND		AND	Yes	AND	No	AND		AND	Yes	AND			**DOES NOT COMPLY**
Mandatory Measures Compliance (See Table Q for Details)																**COMPLIES**

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 2 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

Transfer air is being used in at least one zone to meet minimum ventilation requirements. See Table J for detail.
Please review Table J for compliance: all fields which are not grey must be completed; either column 01 must indicate that ventilation calculations are attached to the permit application or each system must demonstrate that Outside Airflow + Transfer Air > Required Min. Outside Airflow.
Selections made in Table O have been changed by the permit applicant. See Table E. Additional Remarks for permit applicant's explanation.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Table Instructions: Complete the following equipment schedules to show compliance with mandatory requirements found in §110.1 and §110.2(a) and prescriptive requirements found in §140.4(a), §140.4(b) and §140.4(k) or §141.0(b)2 for alterations.

Dry System Equipment Sizing (includes air conditioners, condensers, heat pumps, VRF, furnaces and unit heaters)

01	02	03	04	05	06	07	08	09	10	11
				Equipment Sizing per Mechanical Schedule (Btu/h) §140.4 (a&b)						
				Heating Output[2,3]			Cooling Output[2,3]		Load Calculations[3,4]	
Name or Item Tag	Equipment Category per Tables 110.2	Equipment Type per Tables 110.2 & Title 20	Smallest Size Available[1] §140.4(a)	Sensible Per Design (kBtu/h)	Rated (kBtu/h)	Supp. Heating Output (kBtu/h)	Sensible Per Design (kBtu/h)	Rated (kBtu/h)	Total Heating Load (kBtu/h)	Total Sensible Cooling Load (kBtu/h)
CU-3	Variable Refrigerant Flow	VRF heat pump, air cooled	Yes	229	270	0	186	240	229	223

[1] *FOOTNOTES: Equipment shall be the smallest size, within the available options of the desired equipment line, necessary to meet the design heating and cooling loads of the building per §140.4(a). Healthcare facilities are excepted.*
[2] *It is common practice to show rated output capacity on the equipment schedule. Sensible cooling output comes from specification sheet tables.*
[3] *If equipment is heating only, leave cooling output and load blank. If equipment is cooling only, leave heating output and load blank.*
[4] *Authority Having Jurisdiction may ask for load calculations used for compliance per §140.4(b).*
Table Continued

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 3 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

Dry System Equipment Efficiency (other than Package Terminal Air Conditioners (PTAC) and Package Terminal Heat Pumps (PTHP))

01	02	03	04	05	06	07	08	09
		Heating Mode					Cooling Mode	
Name or Item Tag	Size Category (Btu/h)	Rating Condition (°F)	Efficiency Unit	Min Efficiency Required per Tables 110.2/ Title 20	Design Efficiency	Efficiency Unit	Min Efficiency Required per Tables 110.2/ Title 20	Design Efficiency
CU-3	≥240,000		COP			EER	9.5	11.7
						IEER	12.7	23.9

G. PUMPS

This Section Does Not Apply

[1] *FOOTNOTE: Computer room economizers must meet requirements of §140.9(a) and will be documented on the NRCC-PRC-E document.*
[2] *The unit used for HP must be consistent for all fans within a system.*

I. SYSTEM CONTROLS

Table Instructions: Complete the following Table to demonstrate compliance with mandatory controls in §110.2 and §120.2 and prescriptive controls in §140.4(f) and (n) or requirements in §141.0(b)2E for altered space conditioning systems.

01	02	03	04	05	06	07	08	09
System Name	System Zoning	Conditioned Floor Area Being Served (ft²)	Thermostats §110.2(b) & (c)[1], §120.2(a) or §141.0(b)2E	Shut-Off Controls §120.2(e)	Isolation Zone Controls §120.2(e)	Demand Response §110.12 and §120.2(b)	Supply Air Temp. Reset §140.4(f)	Window Interlocks per §140.4(n)
CU-3	multi-zone	≤ 25,000 ft²	Setback Thermostat	Auto Timeswitch	NA: Continuous Heat/Cool	Other*	NA: Single Zone	NA: No operable windows

Table Continued

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 4 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

01	02	03	04	05	06	07	08	09
System Name	System Zoning	Conditioned Floor Area Being Served (ft²)	Thermostats §110.2(b) & (c)[1], §120.2(a) or §141.0(b)2E	Shut-Off Controls §120.2(e)	Isolation Zone Controls §120.2(e)	Demand Response §110.12 and §120.2(b)	Supply Air Temp. Reset §140.4(f)	Window Interlocks per §140.4(n)

[1] *FOOTNOTES: Gravity gas wall heaters, gravity floor heaters, gravity room heaters, non-central electric heaters, fireplaces or decorative gas appliances, wood stoves are not required to have setback thermostats.*
** NOTES: Controls with a * require a note in the space below explaining how compliance is achieved.*
EX: System 1: SA Temp Reset: Exempt because zones compliant with §140.4(d); EXCEPTION 1 to §140.4(f)

CU-3	SA Temp Reset: Exempt because zone complies with 140.4(d) & Exception 1 to 140.4(f)

J. VENTILATION AND INDOOR AIR QUALITY

Table Instructions: Complete the following Table to demonstrate compliance with mandatory ventilation requirements in §120.1 and §120.2(e)3B for all nonresidential, high-rise residential and hotel/motel occupancies. For alterations, only ventilation systems being altered within the scope of the permit application need to be documented in this table. In lieu of this table, the required outdoor ventilation rates and airflows may be shown on the plans or the calculations can be presented in a spreadsheet.

01	☐	Check the box if the project is showing ventilation calculations on the plans, or attaching the calculations instead of completing this table.
02	☐	Check this box if the project includes new or altered high-rise residential dwelling units.
03	☐	Check the box if the project is using natural ventilation in any spaces to meet required ventilation rates per §120.1(c)2.

Table Continued

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 5 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

Table Continued

Nonresidential and Hotel/ Motel Ventilation Systems

04		05		06		07
System Name:	CU-3	System Design OA CFM Air Flow[1]:	1,500	System Design Transfer Air CFM:	150	Air Filtration per §120.1(c) and §141.0(b)2[2] Provided per §120.1(c) (NR & Hotel/ Motel)

08	09	10	11	12	13	14	15	16
		Mechanical Ventilation Required per §120.1(c)3[3]				Exh. Vent. per §120.1(c)4		
Space Name or Item Tag	Occupancy Type[4]	Conditioned Floor Area (ft²)	# of showerheads/ toilets	# of people[5]	Required Min OA CFM	Required Minimum CFM	Provided per Design CFM	DCV or Occupant Sensor Controls per §120.1(d)3, §120.1(d)5 & §120.2(e)3[6]
DINING ROOM	Cafeteria/ fast-food dining	720			360			DCV: NA: Not required per §120.1(d)3
								Occ Sensor:
KITCHEN	Kitchen (cooking)	1,186			177.9	830.2	3,200	DCV: NA: Not required per §120.1(d)3
								Occ Sensor:
RESTROOMS	Toilet (public)	352	3		52.8	210	450	DCV: NA: Not required per §120.1(d)3
								Occ Sensor:

17	Total System Required Min OA CFM	590.7	18	Ventilation for this System Complies?	Yes

[1] *FOOTNOTES: System CFM should include both mechanical and natural ventilation for the zone/system.*
[2] *Air filtration requirements apply to the following three system types per §120.1(c)1A: space conditioning systems utilizing ducts to supply air to occupiable space; supply-only ventilation systems providing outside air to occupiable space; supply side of balanced ventilation systems including heat recovery and energy recovery ventilation systems providing outside air to occupiable space.*
[3] *Uniform Mechanical Code may have more stringent ventilation requirements; the most stringent code requirement takes precedence.*

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 6 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

[4] *See Standards Tables 120.1-A and 120.1-B.*
[5] *For lecture halls with fixed seating, the expected number of occupants shall be determined in accordance with the California Building Code.*
[6] *§120.2(e)3 requires systems serving rooms that are required by §130.1(c) to have lighting occupancy sensing controls to also have occupancy sensing zone controls for ventilation. Examples of spaces which require lighting occupancy sensors include offices 250ft² or smaller, multipurpose rooms less than 1,000ft², classrooms, conference rooms, restrooms, aisles and open areas in warehouses, library book stack aisles, corridors, stairwells, parking garages, and loading and unloading zones, unless excepted by §130.1(c).*

K. TERMINAL BOX CONTROLS

This Section Does Not Apply

L. DISTRIBUTION (DUCTWORK AND PIPING)

Table Instructions: Complete the following tables to show compliance with mandatory pipe insulation requirements found in §120.3 and prescriptive requirements found in §140.4(l) for duct leakage testing.

Duct Leakage Sealing

The answers to the questions below apply to the following duct system(s):		CU-3	Duct leakage testing triggered for these systems?	No
11	No	The scope of the project includes only duct systems serving healthcare facilities.		
12	Yes	Duct system provides conditioned air to an occupiable space for a constant volume, single zone, space-conditioning system.		
13	Yes	The space conditioning system serves less than 5,000 ft² of conditioned floor area.		
14	No	The combined surface area of the ducts in the following locations is more than 25% of the total surface area of the entire duct system:		
		☐ Outdoors		
		☐ In a space directly under a roof that has a U-factor greater than the U-factor of the ceiling, or if the roof does not meet the requirements of §140.3(a)1B or if the roof has fixed vents or openings to the outside/ unconditioned spaces		
		☐ In an unconditioned crawlspace		
		☐ In other unconditioned spaces		
15	No	The scope of the project includes extending an existing duct system, which is constructed, insulated or sealed with asbestos.		
16	No	The scope of the project includes an existing duct system that is documented to have been previously sealed as confirmed through field verification and diagnostic testing in accordance with procedures in the Reference Nonresidential Appendix NA2.		
17		Duct system shall be sealed in accordance with the California Mechanical Code.		

M. COOLING TOWERS

This Section Does Not Apply

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 7 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

N. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCI/

YES	NO	Form/Title	Field Inspector Pass	Fail
◉	○	NRCI-MCH-01-E - Must be submitted for all buildings.	☐	☐

O. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/

YES	NO	Form/Title	Field Inspector Pass	Fail
◉	○	NRCA-MCH-02-A Outdoor Air must be submitted for all newly installed HVAC units. *Note: MCH02-A can be performed in conjunction with MCH-07-A Supply Fan VFD Acceptance (if applicable) since testing activities overlap.*	☐	☐
◉	○	NRCA-MCH-03-A Constant Volume Single Zone HVAC NOTE: This form does not automatically move to "Yes". If Constant Volume Single Zone HVAC Systems are included in the scope, permit applicant should move this form to "Yes".	☐	☐
○	◉	NRCA-MCH-04-A Air Distribution Duct Leakage	☐	☐
○	◉	NRCA-MCH-05-A Air Economizer Controls	☐	☐
○	◉	NRCA-MCH-06-A Demand Control Ventilation Systems Acceptance must be submitted for all systems required to employ demand controlled ventilation (refer to §120.1(c)3) can vary outside ventilation flow rates based on maintaining interior carbon dioxide (CO2) concentration setpoints.	☐	☐
○	◉	NRCA-MCH-07-A Supply Fan Variable Flow Controls	☐	☐
○	◉	NRCA-MCH-08-A Valve Leakage Test	☐	☐
○	◉	NRCA-MCH-09-A Supply Water Temperature Reset Controls	☐	☐
○	◉	NRCA-MCH-10-A Hydronic System Variable Flow Controls	☐	☐
○	◉	NRCA-MCH-11-A Automatic Demand Shed Controls	☐	☐
○	◉	NRCA-MCH-12-A FDD for Packaged Direct Expansion Units	☐	☐
○	◉	NRCA-MCH-13-A Automatic FDD for Air Handling Units and Zone Terminal Units Acceptance	☐	☐
○	◉	NRCA-MCH-14-A Distributed Energy Storage DX AC Systems Acceptance *NOTE: This form does not automatically move to "Yes". If Distributed Energy Storage DX AC Systems are included in the scope, permit applicant should move this form to "Yes".*	☐	☐
○	◉	NRCA-MCH-15-A Thermal Energy Storage (TES) System Acceptance *NOTE: This form does not automatically move to "Yes". If Chilled Water Storage, Ice-on-Coil Internal Melt, Ice-on-Coil External Melt, Ice Harvester, Brine, Ice-Slurry, Eutectic Salt, Clathrate Hydrate Slurry (CHS), Cryogenic or Encapsulated (Ice Ball) Systems are included in the scope, permit applicant should move this form to "Yes".*	☐	☐
○	◉	NRCA-MCH-16-A Supply Air Temperature Reset Controls	☐	☐
○	◉	NRCA-MCH-17-A Condenser Water Temperature Reset Controls	☐	☐
○	◉	NRCA-MCH-18 Energy Management Control Systems	☐	☐
○	◉	NRCA-MCH-19 Occupancy Sensor Controls	☐	☐
○	◉	NRCA-MCH-20 Multi-Family Ventilation	☐	☐
○	◉	NRCA-MCH-21 Multi-Family Envelope Leakage	☐	☐

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 8 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
Project Name: Chipotle - 1300 Broadway	Report Page:	Page 9 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

P. DECLARATION OF REQUIRED CERTIFICATES OF VERIFICATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be completed by a HERS Rater and provided to the building inspector during construction. The final documents must be created by a HERS Providers registry, but drafts can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCV/

YES	NO	Form/Title	Field Inspector Pass	Fail
○	◉	NRCV-MCH-04-H Duct Leakage Test *NOTE: Must be completed by a HERS Rater*	☐	☐
○	◉	NRCV-MCH-24 Enclosure Air Leakage Worksheet *NOTE: Must be completed by a HERS Rater*	☐	☐
○	◉	NRCV-MCH-27 High-rise Residential *NOTE: Must be completed by a HERS Rater*	☐	☐
○	◉	NRCV-MCH-32 Local Mechanical Exhaust *NOTE: Must be completed by a HERS Rater*	☐	☐

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com

REGISTERED PROFESSIONAL ENGINEER
RICHARD T. JONES
No. 30376
MECHANICAL
STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:

09.17.2021	PERMIT ISSUE

Revisions:

Drawn: CEJ Checked: CEJ

Project No. 2102007

Contents:

MECHANICAL TITLE 24 COMPLIANCE

M020

STATE OF CALIFORNIA
Process Systems
NRCC-PRC-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PRC-E

Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 1 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

A. GENERAL INFORMATION

01	Project Location (city)	Oakland	04	Total Conditioned Floor Area	2,258
02	Climate Zone	3	05	Total Unconditioned Floor Area	0
03	Occupancy Types Within Project:		06	# of Stories (Habitable Above Grade)	1

☐ Office	☑ Retail	☐ Non-refrigerated Warehouse
☐ Hotel/ Motel	☐ School	☐ Healthcare Facility
☐ High-Rise Residential	☐ Relocatable Class Bldg	☐ Other (Write In):

B. PROJECT SCOPE

Table Instructions: Include any process systems listed below within the scope of the permit application that are demonstrating compliance with mandatory requirements in §120.6 or prescriptive requirements in §140.9.

My project consists of (check all that apply):

01	02
☐ Refrigerated Spaces <3,000 ft² Total (no Title 24, Pt 6 requirements)	☐ Elevator Lighting & Ventilation Controls (mandatory §120.6(f))
☐ Refrigerated Spaces ≥3,000 ft² Total (mandatory §120.6(a))	☐ Escalator & Moving Walkway Speed Controls (mandatory §120.6(a))
☐ Food Stores > 8,000 ft² cfa (mandatory §120.6(b))	☐ Computer Rooms > 20W/ft² Power Density (prescriptive §140.9(a))[1]
☐ Enclosed Parking Garage Exhaust ≥ 10,000 cfm (mandatory §120.6(c))	☑ Commercial Kitchen Ventilation/Exhaust (prescriptive §140.9(b))[1]
☐ Newly Installed Process Boilers (mandatory §120.6(d))	☐ Laboratory Exhaust/Factory Exhaust & Fume Hood (prescriptive §140.9(c))[1]
☐ Compressed Air Systems Combined HP ≥ 25 (mandatory §120.6(e))	

[1] *FOOTNOTES: These building features can comply using the performance method. If using the performance method for these features, compliance should be demonstrated on the NRCC-PRF-E compliance document.*

C. COMPLIANCE RESULTS

Table Instructions: If any cell on this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D. for guidance.

01	02	03	04	05	06	07	08	09	10	11
Refrigerated Warehouse/ Space §120.6(a)	Commercial Refrigeration §120.6(b)	Parking Garage Exhaust §120.6(c)	Process Boilers §120.6(d)	Compressed Air Systems §120.6(e)	Elevators §120.6(f)	Escalators & Moving Walkways §120.6(g)	Computer Rooms §140.9(a)	Commercial Kitchens §140.9(b)	Laboratory Exhaust §140.9(c)	**Compliance Results**
(See Table F)	(See Table G)	(See Table H)	(See Table I)	(See Table J)	(See Table K)	(See Table L)	(See Table M)	(See Table N)	(See Table O)	
								Yes		**COMPLIES**

STATE OF CALIFORNIA
Mechanical Systems
NRCC-MCH-E (Created 9/21) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-MCH-E

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 10 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

Q. MANDATORY MEASURES DOCUMENTATION LOCATION

Table Instructions: Indicate where mandatory measures are documented in the plan set or construction documentation. For any mandatory measures that do not apply, mark the plan sheet or construction document location as "N/A", any active cells that are left blank will result in non-compliance in Table C.

01		02
		Plan sheet or construction document location
Compliance with Mandatory Measures documented through MCH Mandatory Measures Note Block:	Yes	M010

STATE OF CALIFORNIA
Process Systems
NRCC-PRC-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PRC-E

Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 2 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

No exceptional conditions apply to this project.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. REFRIGERATED WAREHOUSE/SPACES

This Section Does Not Apply

G. COMMERCIAL REFRIGERATION

This Section Does Not Apply

H. ENCLOSED PARKING GARAGE EXHAUST

This Section Does Not Apply

I. PROCESS BOILER

This Section Does Not Apply

J. COMPRESSED AIR SYSTEMS

This Section Does Not Apply

K. ELEVATOR LIGHTING AND VENTILATION

This Section Does Not Apply

L. ESCALATORS AND MOVING WALKWAYS SPEED CONTROLS

This Section Does Not Apply

STATE OF CALIFORNIA
Process Systems
NRCC-PRC-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PRC-E

Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 4 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

O. LABORATORY AND FACTORY EXHAUST AND FUME HOODS

This Section Does Not Apply

P. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://ww2.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/.

YES	NO	Form/Title	Field Inspector Pass	Field Inspector Fail
◉	○	NRCI-PRC-01-E Covered Process	☐	☐

Q. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://ww2.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/.

YES	NO	Form/Title	Field Inspector Pass	Field Inspector Fail
○	◉	NRCA-PRC-01-F Compressed Air Systems	☐	☐
◉	○	NRCA-PRC-02-F Kitchen Exhaust	☐	☐
○	◉	NRCA-PRC-03-F Garage Exhaust	☐	☐
○	◉	NRCA-PRC-04-F Refrigerated Warehouses - Evaporator Fan Motor Controls	☐	☐
○	◉	NRCA-PRC-05-F Refrigerated Warehouses - Evaporative Condenser Controls	☐	☐
○	◉	NRCA-PRC-06-Refrigerated Warehouses - Air Cooled Condenser Controls	☐	☐
○	◉	NRCA-PRC-16-Refrigerated Warehouses - Adiabatic Condenser Controls	☐	☐
○	◉	NRCA-PRC-07 Refrigerated Warehouses - Variable Speed Compressor	☐	☐
○	◉	NRCA-PRC-08-F Refrigerated Warehouses - Electric Resistance Underslab Heating System	☐	☐
○	◉	NRCA-PRC-12-F Elevator Lighting & Ventilation Controls	☐	☐
○	◉	NRCA-PRC-13-F Escalators & Moving Walkways Speed Controls	☐	☐
○	◉	NRCA-PRC-14-F Lab Exhaust Ventilation Systems	☐	☐
○	◉	NRCA-PRC-15-F Fume Hood Automatic Sash Closure Systems	☐	☐

STATE OF CALIFORNIA
Mechanical Systems
NRCC-MCH-E (Created 9/21) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-MCH-E

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 11 of 11
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

1. I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name:	Richard T. Jones, PE	Documentation Author Signature:	
Company:	National Engineering, Ltd.	Signature Date:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	CEA/ HERS Certification Identification (if applicable):	
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following under penalty of perjury, under the laws of the State of California:

1. **The information provided on this Certificate of Compliance is true and correct.**
2. **I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)**
3. **The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.**
4. **The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.**
5. **I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.**

Responsible Designer Name:	Richard T. Jones, PE	Responsible Designer Signature:	
Company :	National Engineering, Ltd.	Date Signed:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	License:	30376
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

STATE OF CALIFORNIA
Process Systems
NRCC-PRC-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PRC-E

Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 3 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

M. COMPUTER ROOM SYSTEM SUMMARY

This Section Does Not Apply

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION

Table Instructions: Complete the following table to demonstrate compliance with prescriptive requirements found in §140.9(b)1. Requirements only apply to new hoods or replacement hoods being installed as part of the permitted scope. Existing hoods not being replaced, or any hoods within a healthcare facility do not need to meet requirements.

Kitchen Ventilation §140.9(b)2

01	☐	Existing kitchen hoods not being replaced as part of an addition or alteration (do not need to meet requirements)
		Requirements
		Replacement Air to Hood Compliance Method §140.9(b)1A
02		Providing replacement air directly to the hood(s) that does not exceed 10% of the hood(s) exhaust rate.

	Mechanically cooled or heated makeup air delivered to any space with a kitchen hood is designed per §140.9(b)2A to not exceed the greater of:
03	The supply flow required to meet the space heating and cooling load

05	The kitchen /dining facility has a total Type I and Type II kitchen hood exhaust airflow rate > 5000 cfm and is dign to have one of the following per 140.9(b)2B:
	NA: Not a kitchen /dining facility having a total Type I and Type II kitchen hood exhaust airflow rate > 5,000 cfm

Kitchen Exhaust: Airflow Rate §140.9(b)2

01	Kitchen Name or Tag	Kitchen	Compliance Method per §140.9(b)1B	NA: Kitchen/ dining facility has a total Type I and Type II hood exhaust rate < 5,000 cfm.		
02	03	04	05	06	07	08
Name or Item Tag	Hood Type[1]	Hood Style	Hood Length (ft)	Equipment Duty	Design Hood Exhaust Rate (CFM)	Max Hood Exhaust Rate Allowed (CFM)
HD-1	Type I				3,200	

[1] *FOOTNOTE: Type II hoods do not have a max hood exhaust air rate per Part 6 §140.9(b)1B.*

STATE OF CALIFORNIA
Process Systems
NRCC-PRC-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PRC-E

Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: Chipotle - 1300 Broadway		Report Page:	Page 5 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612		Date Prepared:	09.17.2021

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

1. I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name:	Richard T. Jones, PE	Documentation Author Signature:	
Company:	National Engineering, Ltd.	Signature Date:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	CEA/ HERS Certification Identification (if applicable):	
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following under penalty of perjury, under the laws of the State of California:

1. **The information provided on this Certificate of Compliance is true and correct.**
2. **I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)**
3. **The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.**
4. **The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.**
5. **I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.**

Responsible Designer Name:	Richard T. Jones, PE	Responsible Designer Signature:	
Company :	National Engineering, Ltd.	Date Signed:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	License:	30376
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

Add Responsible Person | Remove Last

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com

REGISTERED PROFESSIONAL ENGINEER — RICHARD T. JONES — No. 30376 — MECHANICAL — STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:
09.17.2021 PERMIT ISSUE

Revisions:

Drawn: CEJ
Checked: CEJ

Project No.
2102007

Contents:
MECHANICAL TITLE 24 COMPLIANCE

M021

STATE OF CALIFORNIA
Domestic Water Heating System
NRCC-PLB-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PLB-E

This document is used to demonstrate compliance for nonresidential occupancies with requirements in §110.1, §110.3, §120.3, and §140.5, and with requirements in §141.0 for additions and alterations, for domestic water heating scopes using the prescriptive path. For high-rise residential and hotel/motel occupancies, compliance is demonstrated with requirements in §110.1, §110.3, §120.3, §150.0 and §150.1(c)8, and with requirements in §150.2 for additions and alterations.

Project Name: Chipotle - 1300 Broadway	Report Page:	Page 1 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

A. GENERAL INFORMATION

01	Project Location (city)	Oakland	02	Climate Zone	3

03 Occupancy Types Within Project (select all that apply):

☐ Nonresidential ☐ High-Rise Residential ☐ Hotel/ Motel
☐ State Building ☐ Healthcare Facility ☐ Other (Write In): Restaurant (A-2)

B. PROJECT SCOPE

Table Instructions: Include any domestic water heating systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive paths outlined in §140.5, §150.1(c)8, and §141.0(a), and §141.0(b)2N for additions or alterations. Solar water heating systems should be documented on the NRCC-SRA compliance document. Combined hydronic water heating systems should be documented on the NRCC-MCH compliance document.

01	02	03		
My project consists of (check all that apply):	System Type[1,2]	System Components		
☑ New System (DHW system being installed for the first time in newly constructed building)	Individual System (serving nonresidential spaces)[1]	☑ Equipment	☑ Distribution	☑ Controls
☐ System Alteration (equipment, distribution or controls)		☐ Equipment	☐ Distribution	☐ Controls

[1] *FOOTNOTE: Point of use water heaters, or other non-central systems used to serve nonresidential spaces, are considered individual systems.*
[2] *Dwelling units refers to hotel/ motel guest rooms and units in a high-rise residential occupancy.*

C. COMPLIANCE RESULTS

Table Instructions: Table C will indicate if the project data input into the compliance document is compliant with water heating requirements. This table is not editable by the user. If this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D., or the table indicated as not compliant for guidance.

01	02	03	04
Domestic Hot Water Equipment	Distribution Systems	Controls	**Compliance Results**
(See Table F)	(See Table G)	(See Table H)	
Yes	Yes	Yes	**COMPLIES**

STATE OF CALIFORNIA
Domestic Water Heating System
NRCC-PLB-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PLB-E

Project Name: Chipotle - 1300 Broadway	Report Page:	Page 2 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

No exceptional conditions apply to this project.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. DOMESTIC HOT WATER EQUIPMENT

Table Instructions: Complete the following table to demonstrate compliance with mandatory equipment requirements in §110.1 and §110.3. For high-rise residential and hotel/ motel occupancies, compliance with prescriptive requirements in §150.1(c)8 must also be demonstrated and with §150.2 for addition and alteration scopes.

Equipment Schedule: Individual Systems

01	02	03	04	05	06
Name or Item Tag	Equipment Type	Volume (gal)	Max GPM/ First Hour Rating (FHR)	Rated Uniform Energy Factor (UEF)	Minimum Required Uniform Energy Factor (UEF)[1]
DWH-1 & P	Gas-Fired Instantaneous (50,000-200,000 BTUH)	≤2	GPM ≥ 4.0	0.96	0.81

[1] *FOOTNOTE: Compliant equipment may be found in the Modernized Appliance Efficiency Database System (MAEDBS) on the Energy Commission website: https://cacertappliances.energy.ca.gov/Pages/Search/AdvancedSearch.aspx*

Water Heating Equipment All Occupancies

	Yes	No	Not Applicable	Requirement
18	○	○	◉	Unfired storage tank insulation shall have Internal + External ≥ R-16 OR External ≥ R-12. Label required per §110.3(c)3
19	○	○	◉	New state buildings 60% of energy for service water heating from site solar energy or recovered energy per §110.3(c)5
20	◉	○	○	Isolation valves for instantaneous water heater with input rating > 6.8 kBTUH or 2 kW has been specified per §110.3(c)6

G. DOMESTIC HOT WATER DISTRIBUTION SYSTEM

Table Instructions: Complete the following table to demonstrate compliance for nonresidential occupancies with distribution requirements in §120.3 and §140.5. For high-rise residential and hotel/motel occupancies, compliance is demonstrated with requirements in §110.3(c), §120.3, §150.0, §150.1.
Table Continued

STATE OF CALIFORNIA
Domestic Water Heating System
NRCC-PLB-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PLB-E

Project Name: Chipotle - 1300 Broadway	Report Page:	Page 3 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

Table Continued

Mandatory Pipe Insulation All Occupancies

12	☑	For systems serving nonresidential spaces, pipe insulation for the following applications is specified to comply with Table 120.3-A (see below) per §120.3: - Recirculating system piping, including supply and return piping of the water heater - The first 8 ft of hot and cold outlet piping for a nonrecirculating storage system - Pipes that are externally heated
13	☑	Insulation shall be protected from damage, including that due to sunlight, moisture, equipment maintenance, and wind. Insulation exposed to weather shall be installed with a cover suitable for outdoor service per §120.3(b) and §150.0(j)3

TABLE 120.3-A PIPE INSULATION THICKNESS

Fluid Temperature Range (°F)	Conductivity Range (Btu-in per hour per ft² per °F)	Insulation Mean Rating Temp (°F)	Nominal Pipe Diameter (in)		
			<1	1 to < 1.5	1.5 to < 4
			Minimum Insulation Required		
105-140	0.22-0.28	100	**1.0 in or R-7.7**	**1.5 in or R-12.5**	**1.5 in or R-11**

H. DOMESTIC HOT WATER SYSTEM CONTROLS

Table Instructions: Complete the following table to demonstrate compliance with controls requirements in §110.3 for all occupancies. For high-rise residential and hotel/motel occupancies, compliance is demonstrated with requirements in §150.1(c)8.

	Yes	No	Not Applicable	Requirement
01	◉	○	○	Construction documents require manufacturer certification that service water-heating systems are equipped with automatic temperature controls capable of adjusting temperature settings per §110.3(a)
02	○	○	◉	Systems with capacity > 167,000 BTUH equipped with outlet temperature controls per §110.3(c)1 unless covered by California Plumbing Code Section 613.0.
03	◉	○	○	Controls for circulating pumps or electrical heat trace systems are capable of automatically turning off the system per §110.3(c)2 unless system serves healthcare facility.
04	○	○	◉	For recirculation systems serving multiple dwelling units, design includes automatic pump controls per §150.1(c)8Bii, or §150.2 for additions or alterations
05	○	○	◉	For recirculation systems serving individual dwelling units, design includes manual on/off controls as specified in Reference Appendix RA 4.4.9 per §150.1(c)8.
06	○	○	◉	For replacement single heat pump water heaters serving individual dwelling units in climate zones 1-15, design includes communication interface that meets demand responsive control requirements of §110.12(a) per §150.2(b)1Hii.

STATE OF CALIFORNIA
Domestic Water Heating System
NRCC-PLB-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PLB-E

Project Name: Chipotle - 1300 Broadway	Report Page:	Page 4 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

I. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCI/

YES	NO	Form/Title	Field Inspector Pass	Field Inspector Fail
◉		NRCI-PLB-01-E - Must be submitted for all buildings	☐	☐
○	◉	NRCI-PLB-02-E - Must be submitted for high-rise residential and hotel/ motel central hot water distribution systems to be recognized for compliance.	☐	☐
○	◉	NRCI-PLB-03-E - Must be submitted for high-rise residential and hotel/ motel single dwelling unit hot water distribution systems to be recognized for compliance.	☐	☐

J. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

There are no Certificates of Acceptance applicable to service water heating requirements.

K. DECLARATION OF REQUIRED CERTIFICATES OF VERIFICATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be completed by a HERS Rater and provided to the building inspector during construction. The final documents must be created by a HERS Providers registry, but drafts can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCV/

YES	NO	Form/Title	Field Inspector Pass	Field Inspector Fail
○	◉	NRCV-PLB-21-H High-rise Residential Central Hot Water Distribution HERS Verification	☐	☐
○	◉	NRCV-PLB-22-H High-rise Residential Individual Dwelling Unit Hot Water Distribution HERS Verification	☐	☐

STATE OF CALIFORNIA
Domestic Water Heating System
NRCC-PLB-E (Created 11/19) — CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE — NRCC-PLB-E

Project Name: Chipotle - 1300 Broadway	Report Page:	Page 5 of 5
Project Address: 1302-1304 Broadway, Oakland, CA 94612	Date Prepared:	09.17.2021

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

I certify that this Certificate of Compliance documentation is accurate and complete

Documentation Author Name:	Richard T. Jones, PE	Documentation Author Signature:	Richard T. Jones
Company:	National Engineering, Ltd.	Signature Date:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	CEA/ HERS Certification Identification (if applicable):	
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

RESPONSIBLE PERSON'S DECLARATION STATEMENT
I certify the following under penalty of perjury, under the laws of the State of California:
1. The information provided on this Certificate of Compliance is true and correct.
2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)
3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
5. I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Designer Name:	Richard T. Jones, PE	Responsible Designer Signature:	Richard T. Jones
Company :	National Engineering, Ltd.	Date Signed:	09.17.2021
Address:	4635 Trueman Blvd. Suite 250	License:	30376
City/State/Zip:	Hilliard, OH 43026	Phone:	614-751-9610

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com

REGISTERED PROFESSIONAL ENGINEER — RICHARD T. JONES — No. 30376 — MECHANICAL — STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:
09.17.2021 PERMIT ISSUE

Revisions:

Drawn: CEJ
Checked: CEJ

Project No.
2102007

Contents:
MECHANICAL TITLE 24 COMPLIANCE

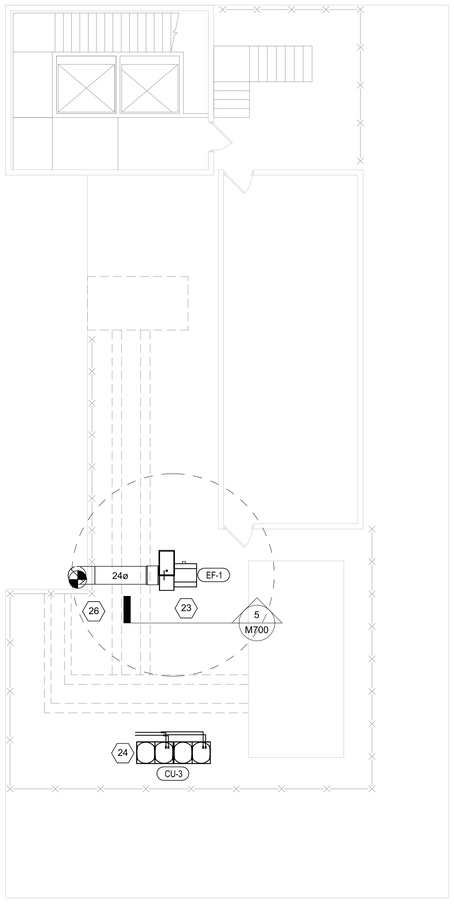
M022

HVAC PLAN NOTES

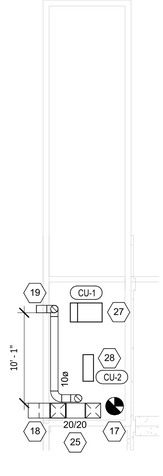
1. SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
2. PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS AND RETURN GRILL BLACK. TYPICAL.
3. REFER TO ARCHITECTURAL SHEETS FOR SUPPLY REGISTER ELEVATIONS AND LOCATIONS.
4. 14" DIA PRE-FABRICATED DUCTS UP FROM HOOD TO 24" DIA PRE-FABRICATED DUCT TO EXISTING VERTICAL PREFABRICATED EXHAUST DUCT RUN TO ROOF COMPLIANT WITH NFPA 96. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT. INSTALL EXHAUST DUCT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
5. 28/10 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 3.
6. INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR DINING VRF UNITS AT THIS LOCATION 60" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
7. INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR KITCHEN VRF UNITS AT THIS LOCATION 66" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
8. 20/20 DUCT INTO TRANSITION TO MAU-1 SUPPLY CONNECTION.
9. INSTALL GRIDPOINT THERMOSTATS FURNISHED BY TEMS FOR DINING AND KITCHEN VRF EQUIPMENT AT THIS LOCATION AT 48" AFF. COORDINATE WITH ELECTRICAL SWITCHING IN THIS AREA. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
10. 10" DIA DUCT INTO EF-2.
11. INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 60" AFF. COORDINATE LOCATION WITH EQUIPMENT. PROVIDE (2) #18 G. THERMISTOR CABLE FROM TEMPERATURE SENSOR TO HOOD CONTROL PANEL.
12. 8" DIA. DUCT DOWN TO AC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL. CAP UNUSED DUCT CONNECTIONS.
13. INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR AIR HANDLING SYSTEM IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
14. INSTALL KITCHEN HOOD, HD-1. SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL HOOD ACCORDING TO THE REQUIREMENTS OF ITS LISTING, IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION. HOOD SHALL HAVE AN INTEGRAL DUCT COLLAR TEMPERATURE SENSOR TO AUTOMATICALLY ENERGIZE THE EXHAUST AND MAKEUP AIR FANS IF COOKING TEMPERATURES ARE DETECTED. EXHAUST DUCT SYSTEM TO BE WELDED OR FACTORY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS SHOWN. INSTALL HOOD PER DETAILS 2 AND 4/M700. CHIPOTLE WILL PROVIDE AN INDEPENDENT TESTING AGENCY FOR TESTING THE INTEGRITY OF THE GREASE DUCT SYSTEM.
15. PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 1/M700. TYPICAL.

HVAC PLAN NOTES

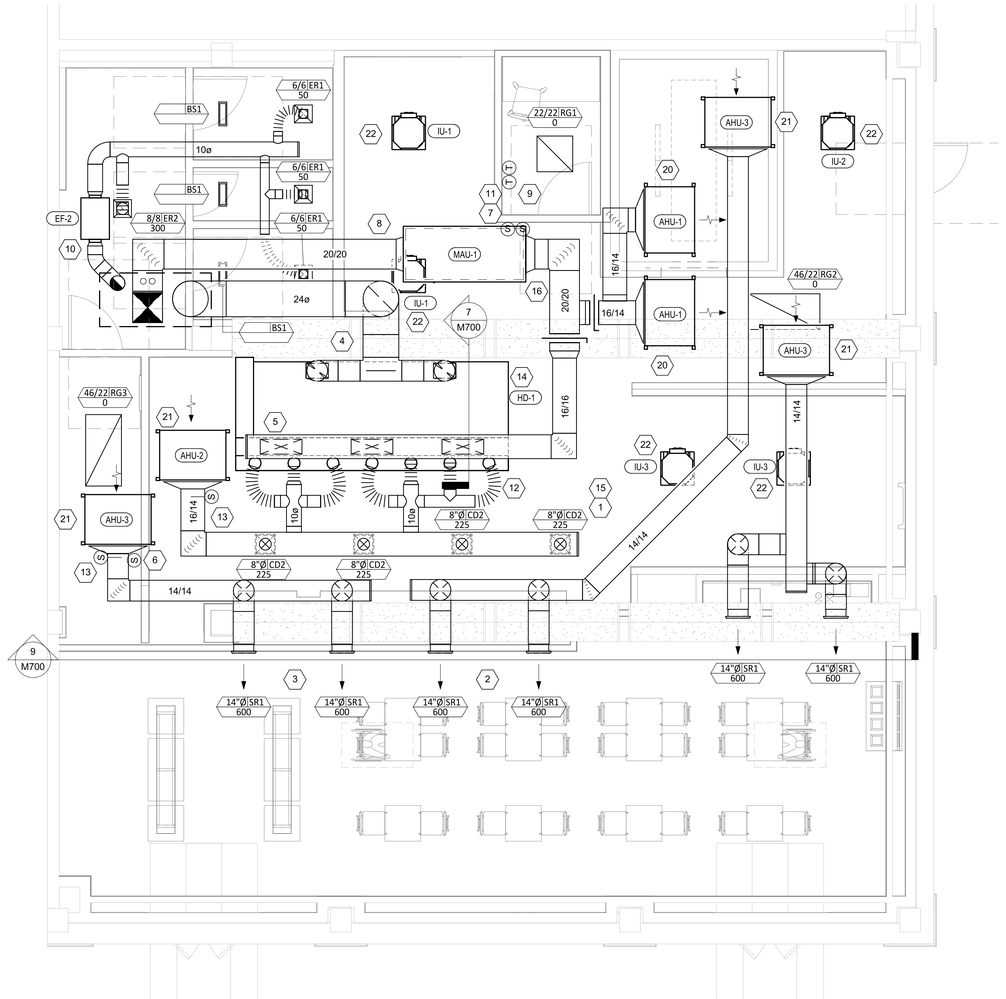
16. INSTALL REME HALO AIR PURIFIER FURNISHED BY TUV IN SUPPLY AIRSTREAM IMMEDIATELY DOWNSTREAM OF MAKEUP AIR. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV WARNING STICKERS ON FACE OF ENCLOSURE PER DETAIL AND ON ANY ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
17. CONTRACTOR TO FIELD VERIFY LOCATION OF EXISTING TYPE I PRE-FABRICATED EXHAUST DUCT BEFORE CONNECTING.
18. 20/20 DUCT FOR MAU. DUCT TO EXTEND ABOVE EXISTING ADJACENT WALL. DUCT IS TO BE SUPPORTED BY SCAFFOLDING AND IS NOT TO BE MOUNTED TO EXISTING BUILDING. TERMINATE DUCT WITH A BIRDSCREEN AT AN ANGLE FACING DOWNWARD.
19. 10" DIA DUCT FOR EF-2. DUCT TO EXTEND ABOVE EXISTING ADJACENT WALL. DUCT IS TO BE SUPPORTED BY SCAFFOLDING AND IS NOT TO BE MOUNTED TO EXISTING BUILDING. TERMINATE DUCT WITH A BIRDSCREEN AT AN ANGLE FACING DOWNWARD.
20. INSTALL VRF OUTSIDE AIR DUCTED AIR HANDLER PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND DIAGRAMS.
21. INSTALL VRF DUCTED AIR HANDLER PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND DIAGRAMS.
22. INSTALL VRF CEILING CASSETT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND DIAGRAMS.
23. INSTALL EXHAUST FAN EF-1 PER DETAIL 5/M700 AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED BY CHIPOTLE ON EXHAUST FAN, EF-1.
24. INSTALL VRF CONDENSING UNIT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
25. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER FLUE TERMINATION AND OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST FAN EF-1 DISCHARGE. SEE PLUMBING DRAWINGS FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.
26. CONNECT TO EXISTING 24" DIA PRE-FABRICATED GREASE DUCT. VERIFY LOCATION PRIOR TO CONNECTION.
27. INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER IN LIGHT WELL AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR REFRIGERANT LINE SET AND SEAL PER THE COOLER MANUFACTURER'S INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
28. INSTALL REMOTE CONDENSER FOR ICE MACHINE IN LIGHT WELL AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. IF REFRIGERANT PIPING TO ICE MAKER IS EXPOSED TO PUBLIC VIEW CONCEAL WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.



3/M100 **HVAC UPPER ROOF PLAN**
1/8" = 1'-0"



2/M100 **HVAC LOWER ROOF PLAN**
1/8" = 1'-0"



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

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com
REGISTERED PROFESSIONAL ENGINEER
RICHARD T. JONES
No. 30376
MECHANICAL
STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:
09.17.2021 PERMIT ISSUE

Revisions:

Drawn: CEJ
Checked: CEJ

Project No.
2102007

Contents:
HVAC PLAN

M100

GRILLS, REGISTERS, AND DIFFUSERS SCHEDULE

TAG	DESCRIPTION	FACE SIZE	MATERIAL	FINISH	MOUNTING	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		NOTES
								MANUFACTURER	MODEL	
BS1	BATHROOM AIR PURIFICATION UNIT	5.44" X 16"	ALUMINUM	STAINLESS STEEL	GYP CEILING	TUV	GC	RGF ENVIRONMENTAL GROUP	BRU ASSEMBLY	SEE ELECTRICAL SHEETS FOR CONNECTION INFORMATION
CD2	PERFORATED CEILING DIFFUSER	12" X 12"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4320A TYPE S	PROVIDE INTEGRAL OBD, REMOVE 4-WAY DEFLECTOR
ER1	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4330R TYPE S	PROVIDE INTEGRAL OBD
ER2	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4330R TYPE S	PROVIDE INTEGRAL OBD
RG1	PERFORATED CEILING RETURN	24" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4330R TYPE L	
RG2	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4330R TYPE L	
RG3	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4330R TYPE S	
SR1	ADJUSTABLE TURBO NOZZLE	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	SEIHO	NT14	PROVIDE FACE-ACCESSIBLE OBD

FAN SCHEDULE

TAG	DRIVE TYPE	EXHAUST FLOW [CFM]	E.S.P. [in W.C.]	WEIGHT [lbs]	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
					MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
EF-1	DIRECT	3200 CFM	2.00 in-wg	650	5 HP	208/3/60	HS	GC	CAPTIVE-AIRE	USBI24DD-RM	WITH DISCONNECT, GREASE BOX, VFD, AND RAIN CAP
EF-2	DIRECT	450 CFM	1.00 in-wg	115	0.5	120/1/60	HS	GC	CAPTIVE-AIRE	SIF11DD	WITH DISCONNECT, VARIABLE SPEED CONTROLLER, BACKDRAFT DAMPER, AND INLINE ADAPTER KIT

MAKEUP AIR UNIT SCHEDULE

TAG	DESCRIPTION	AIRFLOW		HEATING CAPACTIY				APPROXIMATE WEIGHT [lbs]	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
		SUPPLY FLOW [CFM]	E.S.P. [in. W.C.]	INPUT [MBH]	OUTPUT [MBH]	MAXIMUM TURNDOWN	EAT		MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
MAU-1	MAKEUP AIR UNIT	3450	1.00	132	122	12.5:1	42 °F	775	3 HP	208/3/60	HS	GC	CAPTIVE-AIRE	A2-D.250-20D	FURNISHED WITH DISCONNECT, MOTORIZED DAMPER, INLINE KIT, UNISTRUT BASE, VIBRATION ISOLATORS, AND WASHABLE ALUMINUM FILTERS

CONDENSING UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY [TONS]	NUMBER OF COMPRESSORS	NUMBER OF CIRCUITS	REFRIGERANT TYPE	REFRIGERANT CHARGE	WEIGHT	ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
								MOCP	FLA	V/P/H			MANUFACTURER	MODEL	
CU-1	WALK-IN COOLER REMOTE CONDENSING UNIT	--	1	1	R-404A		200	15 A	6.5 A	208/3/60	WCS	GC	HARFORD	PCL99MOP-3	FURNISHED WITH WALK-IN COOLER
CU-2	ICE MAKER - REMOTE CONDENSER	--	0	1	R-404A	11 lbs 7.4 oz	100			120/1/60	KES	GC	-	-	FURNISHED WITH ICE MAKER
CU-3	OUTDOOR VRF HEAT PUMP WITH HEAT RECOVERY SYSTEM	20	4	2	R-410A	34 lbs 4 oz	1245	60 A	41.0 A	208/3/60	HES	GC	MITSUBISHI	PURY-EP240TSNU-A	FURNISHED WITH BC CONTROLLER, TWINNING KIT, LOW AMBIENT KIT, AND COATED HAIL GUARD

VRF AIR HANDLING UNITS

TAG	QTY	DESCRIPTION	NOMINAL CAPACITY [TONS]	AIRFLOW		COOLING CAPACITY		NUMBER OF CIRCUITS	HEATING CAPACITY		APPROXIMATE WEIGHT [lbs]	ELECTRICAL			BASIS FOR DESIGN		REMARKS
				TOTAL [CFM]	OA [CFM]	TOTAL [MBH]	COND. EAT [Deg. F]		HEATING CAPACITY [MBH]	HEATING EAT [Deg. F]		MOCP	FLA	V/P/H	MANUFACTURER	MODEL	
AHU-1	2	OUTSIDE AIR VRF AIR HANDLING UNIT	4	600	600	23	80	1	24	70	110	15 A	3.3 A	208/1/60	MITSUBISHI	PEFY-P48NMHU-E-OA	FURNISHED WITH VIBRATION ISOLATORS, DRAIN PUMP, AND FILTER BOX
AHU-2	1	KITCHEN VRF AIR HANDLING UNIT	4	1500	0	48	75	1	54	70	90	15 A	3.4 A	208/1/60	MITSUBISHI	PEFY-P48NMHU-E2	FURNISHED WITH VIBRATION ISOLATORS, DRAIN PUMP, AND FILTER BOX
AHU-3	3	DINING VRF AIR HANDLING UNIT	3	1200	0	36	75	1	48	70	90	15 A	3.2 A	208/1/60	MITSUBISHI	PEFY-P36NMHU-E2	FURNISHED WITH VIBRATION ISOLATORS, DRAIN PUMP, AND FILTER BOX
IU-1	2	2x2 VRF 4-WAY CEILING CASSETTE	0.67	300	0	8	75	1	7	70	35	15 A	0.3 A	208/1/60	MITSUBISHI	PLFY-P08NCMU-E	
IU-2	1	2x2 VRF 4-WAY CEILING CASSETTE	1	400	0	12	75	1	10	70	50	15 A	0.4 A	2081/60	MITSUBISHI	PLFY-P12NCMU-E	
IU-3	2	2x2 VRF 4-WAY CEILING CASSETTE	1.25	500	0	15	75	1	12	70	50	15 A	0.4 A	208/1/60	MITSUBISHI	PLFY-P15NCMU-E	

KITCHEN HOOD SCHEDULE

TAG	DESCRIPTION	MAX COOKING TEMP.	EXHAUST PLENUM						PERFORATED SUPPLY PLENUMS										NUMBER OF LIGHT FIXTURES	APPROXIMATE WEIGHT [lbs]	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
			AIRFLOW [CFM]	SP [in. W.C]	DUCT COLLARS			LENGTH	WIDTH	SP [in. W.C.]	SUPPLY PLENUM LENGTH	SUPPLY PLENUM WIDTH	MAU PLENUM				AC PLENUM								MANUFACTURER	MODEL	
					NO.	WIDTH	LENGTH						AIRFLOW [CFM]	NO.	DUCT COLLARS WIDTH	DUCT COLLARS LENGTH	AIRFLOW [CFM]	DUCT COLLARS NO.	DUCT COLLARS DIAMETER						
HD-1	TYPE I CANOPY HOOD WITH PERFORATED MAU AND AC SUPPLY PLENUMS	600°F	3200	0.86	2	10"	15"	14' - 3"	4' - 3"	0.2	15' - 3"	22"	2250	3	10"	28"	800	7	8"	10	1200	HS	GC	CAPTIVE-AIRE	5424 ND-2-ACPSP-F	MAT'L: 18 GA. TYPE 430 SS. PROVIDE WITH 16" TALL HE SS FILTERS, INTEGRAL UTILITY CABINET, ANSUL SYSTEM, DUCT COLLAR TEMPERATURE SENSOR, PREWIRE PACKAGE, SPARE FIRE SYSTEM DRY CONTACT, AND 4-POLE 20A CONTACTOR

AIR BALANCE SCHEDULE

Tag	Supply Flow [CFM]	Return Flow [CFM]	Exhaust Flow [CFM]	Subtotal [CFM]
EF-1	0	0	3200	-3200
EF-2	0	0	450	-450
MAU-1	3450	0	0	3450
Net Pressurization [CFM]				-200

VRF PRE-INSTALLATION REQUIREMENTS

1. INSTALLING CONTRACTORS MUST BE CERTIFIED TO INSTALL MITSUBISHI VRF SYSTEMS THROUGH THE CITY MULTI ESSENTIALS 3-DAY TRAINING COURSE. SUCCESSFUL COMPLETION OF THE COURSE FROM THE INSTALLING CONTRACTOR EXTENDS THE STANDARD 5-YEAR WARRANTY ON THE INSTALLED EQUIPMENT TO 10 YEARS. COST AND DETAIL CAN BE FOUND AT: WWW.MITSUBISHIPRO.COM/TRAINING
2. CONTRACTOR TO VERIFY AS-BUILT PIPING LENGTH TO PROVIDE TO TRANE PRIOR TO RELEASE OF EQUIPMENT. AS-BUILT PIPING LENGTHS ARE REQUIRED TO ENSURE PROPER PIPE SIZE, ACCURATE ADDITIONAL REFRIGERANT CHARGE AND ARE REQUIRED FOR EXTENDED WARRANTY.

CONTROL FUNCTIONS

A. THE MAIN COOKING EXHAUST FAN AND MAKE-UP AIR UNIT SHALL BE INTERLOCKED TO OPERATE TOGETHER. THIS CONTROL CIRCUIT IS ACTIVATED BY A SWITCH AND INCLUDES A FIRE PROTECTION OVERRIDE.
B. THE TEMPERATURE IN EACH ZONE IS CONTROLLED BY SPACE TEMPERATURE SENSORS CONNECTED TO THE THERMOSTATS LOCATED IN THE OFFICE. ALL ZONES SHALL OPERATE WITH CONTINUOUS FAN OPERATION DURING OCCUPIED TIMES AND INTERMITTENTLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN THE HOOD SYSTEM IS ON AND SHALL BE CLOSED DURING UNOCCUPIED PERIODS.
C. THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com

REGISTERED PROFESSIONAL ENGINEER
RICHARD T. JONES
No. 30376
MECHANICAL
STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:
09.17.2021 PERMIT ISSUE

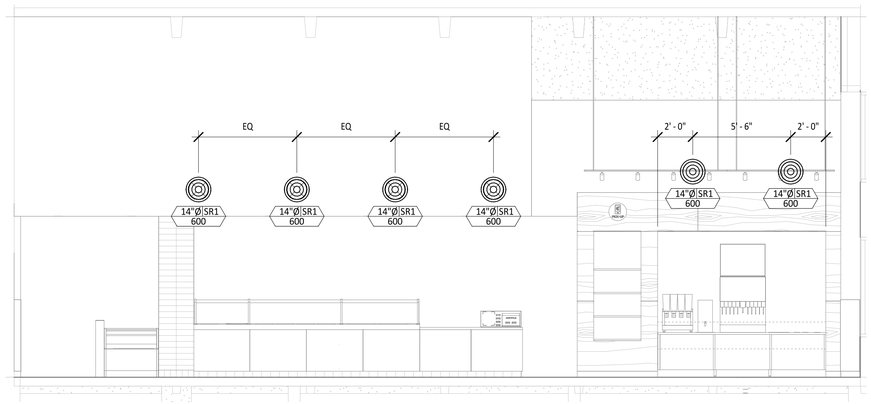
Revisions:

Drawn: CEJ
Checked: CEJ

Project No.
2102007

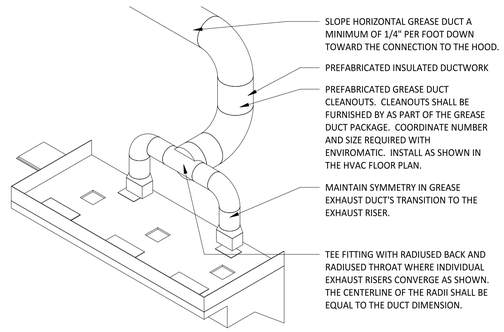
Contents:
HVAC SCHEDULES

M600



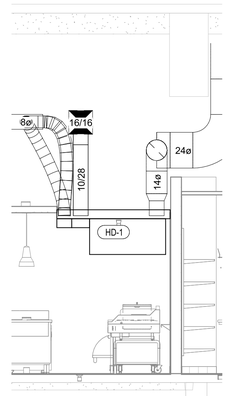
9 M700 HVAC DINING ROOM SECTION

1/4" = 1'-0"



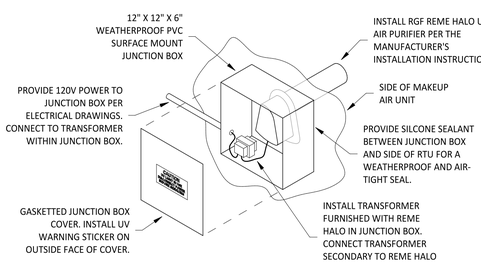
8 M700 HOOD EXHAUST ISOMETRIC

N.T.S.



7 M700 DUCT SECTION AT HOOD

1/4" = 1'-0"

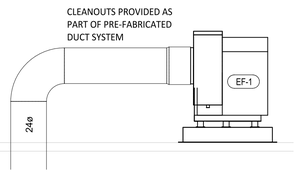


INSTALLATION LOCATION

INSTALL AIR PURIFIER WITH JUNCTION BOX ON OUTSIDE FACE OF ROOFTOP UNIT AND WITH UV LAMP TUBE EXTENDING INTO THE INTERIOR OF THE ROOFTOP UNIT. FIELD VERIFY EXACT LOCATION TO AVOID DAMAGING, TOUCHING, OR INTERFERING WITH ANY MAU INTERIOR COMPONENTS.

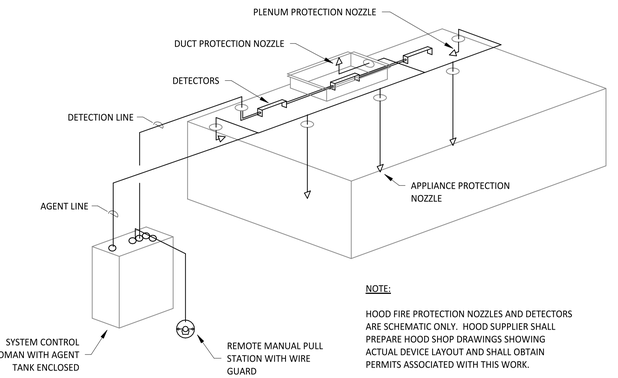
6 M700 UV AIR PURIFIER INSTALLATION

N.T.S.



5 M700 HOOD EXHAUST FAN DETAIL

N.T.S.

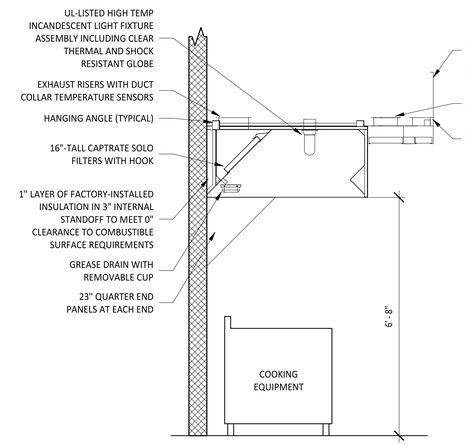


NOTE:

HOOD FIRE PROTECTION NOZZLES AND DETECTORS ARE SCHEMATIC ONLY. HOOD SUPPLIER SHALL PREPARE HOOD SHOP DRAWINGS SHOWING ACTUAL DEVICE LAYOUT AND SHALL OBTAIN PERMITS ASSOCIATED WITH THIS WORK.

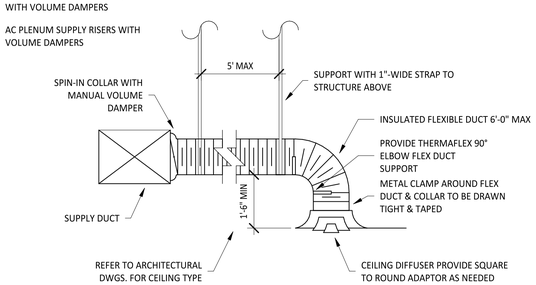
4 M700 FIRE SUPPRESSION SYSTEM SCHEMATIC

N.T.S.



2 M700 HOOD SECTION VIEW

N.T.S.



NOTE:

1. METHOD OF INSTALLATION FOR AIRTIGHT SEAL IS TYPICAL FOR ALL FLEX CONNECTIONS TO AIR DISTRIBUTION DEVICES.

1 M700 DIFFUSER CONNECTION

N.T.S.

Consultant:
NATIONAL ENGINEERING
4635 Trueman Blvd. Suite 250
Hilliard, Ohio 43026
Phone: (614) 751-9610
Fax: (614) 552-5240
Contact: CAITLIN JONES
(303) 532-6433
cjones@nationalengineering.com

REGISTERED PROFESSIONAL ENGINEER
RICHARD T. JONES
No. 30376
MECHANICAL
STATE OF CALIFORNIA

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 318-2400
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4110
1300 BROADWAY
1302-1304 Broadway
Oakland, CA 94612

Issue Record:

09.17.2021	PERMIT ISSUE

Revisions:

Drawn: CEJ
Checked: CEJ

Project No.: 2102007

Contents:

HVAC DETAILS

M700