

Report By:

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



Report: TAB Report

Function: Test, Adjust, & Balance

Date: 10/17/2025

Completed By: United Test & Balance, Inc.

PROJECT

10-06-25 CHIPOTLE #5565 PENDLETON, OR

1701 SW COURT AVE

PENDLETON, OR 97801

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

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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.

CheckList List

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



10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

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

Assigned Organization : MULTIPLE **Asset :**

Requesting Organization : National TAB

Created Date : 08/29/2025 - Natasha Louw - National TAB

Completed Date : 10/17/2025 - Guy Nunez - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
---------------------------------------	-----

Comment:

All diffusers and grilles are installed and match design?	Yes
---	-----

Comment:

Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	Yes
--	-----

Comment:

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable)	N/A
--	-----

Comment:

Economizers are assembled and functional?	Yes
---	-----

Comment:

DCV Max damper opening position is set to minimum?	N/A
--	-----

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")

N/A

Comment:

Motors are all operating below the FLA rating?

Yes

Comment:

Are belts tight?

N/A

Comment:

If direct drive unit is the speed controller working?

Yes

Comment:

Is gas piping installed and valves turned on?

Yes

Comment:

Unit free of noticeable noise and vibration

Yes

Comment:

Final outside air damper position is marked with permanent marker?

N/A

Comment:

Set and Saved in Siemens Controller (see TAB Report)



10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

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

Assigned Organization : MULTIPLE **Asset :**

Requesting Organization : National TAB

Created Date : 08/29/2025 - Natasha Louw - National TAB

Completed Date : 10/17/2025 - Guy Nunez - National TAB

CheckList Item Details

EF's

Rotation is correct?	Yes
-----------------------------	-----

Comment:

Belts are tight?	N/A
-------------------------	-----

Comment:

Viroguard installed on hood fan(s)?	Yes
--	-----

Comment:

Hinge kit installed installed on hood fan?	Yes
---	-----

Comment:

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
--	-----

Comment:

Flex conduit is long enough so that fan can be completely tilted back?	Yes
---	-----

Comment:

There is no major leakage around base of fan?

Yes

Comment:

Is the motor operating below the motor FLA rating?

Yes

Comment:

For restroom fan(s) is the back draft damper installed and can it fully open?

N/A

Comment:

Unit free of noticeable noise and vibration?

Yes

Comment:

Notes/Comments :

Ceiling Fan

Date :10/17/2025



10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name : 03: MUA **Status :** Completed

Assigned Organization : MULTIPLE **Asset :**

Requesting Organization : National TAB

Created Date : 08/29/2025 - Natasha Louw - National TAB

Completed Date : 10/17/2025 - Guy Nunez - National TAB

CheckList Item Details

MUA

Rotation is correct?	Yes
----------------------	-----

Comment:

Gas piping is installed and valves are in on position?	Yes
--	-----

Comment:

Internal motorized damper is fully opening?	Yes
---	-----

Comment:

Motor is operating below the FLA rating?	Yes
--	-----

Comment:

Unit free of noticeable noise and vibration?	Yes
--	-----

Comment:



10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

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

Assigned Organization : MULTIPLE **Asset :**

Requesting Organization : National TAB

Created Date : 08/29/2025 - Natasha Louw - National TAB

Completed Date : 10/17/2025 - Guy Nunez - National TAB

CheckList Item Details

HOODS

All hood filters installed and accounted for? Yes

Comment:

Hoods are wired and have power? Yes

Comment:

Hood is free of alarms? Yes

Comment:

Hood is free of damage? Yes

Comment:

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

Comment:



10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

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

Assigned Organization : MULTIPLE **Asset :**

Requesting Organization : National TAB

Created Date : 08/29/2025 - Natasha Louw - National TAB

Completed Date : 10/17/2025 - Guy Nunez - National TAB

CheckList Item Details

FINAL CHECKS

Is space free of drafting? Yes

Comment:

Is space comfortable in all areas? Yes

Comment:

Is the space free of ventilation noise? Yes

Comment:

Slight fan noise from ceiling exhaust fans in restrooms.

List kitchen equipment turned on for testing N/A

Comment:

List smoke candle type used

Comment:

90 sec smoke emitter cartridge

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100% - see video

Smoke test capture % - Top of cooking surface

Comment:

100% - see video

WITNESS

Date test was completed

10/12/2025

Comment:

Marc, Western Construction

TAB tech name / Firm

Comment:

Guy Nunez, UTAB

Site super name / Firm

Comment:

Justin Douglas, Western Const.

Owner representative name / Firm (if Applicable)

Comment:

BUILDING PRESSURE

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)

Pass

Comment:

FD = -0.003; SD 1 = 0.005; SD 2 = -0.002; BD = 0.01

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63032
Model Num	48FCFN09	48FCFN09
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	20x30
Num Final Filter 1	-	4
Final Filter Size 1	-	20x20x2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	Actual
Motor MFG	-	No Motor Tag
Frame	-	-
Horsepower	-	-
Motor Rpm	-	-
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	3400	3307
SF RPM	-	N/A
RA CFM	2650	2553
OA CFM	750	770
RL Voltage	-	212
RL Amperage	-	5.9
SF Rotation	-	cw
SF System SetPt	-	N/A
RA Damper Position	-	N/A
Min OA Damper Position	-	21%
Min OA Damper Type	-	OB
OA Enthalpy Setpt	-	N/A

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.55
Fan Suction SP	-	-1.02
Fan Discharge SP	-	0.31
Total ESP	0.8"	0.86
Fan Total SP	-	

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

Completed By: Guy Nunez on 10/17/2025

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Project:10-06-25 CHIPOTLE #5565 PENDLETON, OR

AHU/RTU



Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	KITCHEN	CD2	8"	250	1.0	275		238	95.2
SGRD2	KITCHEN	CD2	8"	250	1.0	280		230	92.0
SGRD3	KITCHEN	CD2	8"	250	1.0	187		227	90.8
SGRD4	KITCHEN	CD2	8"	250	1.0	166		236	94.4
SGRD5	KITCHEN	ACPSP	165X6	700	5.7	855		722	103.1
SGRD6	KITCHEN	CD1	8"	200	1.0	151		186	93.0
SGRD7	KITCHEN	CD1	10"	300	1.0	447		319	106.3
SGRD8	KITCHEN	CD1	10"	350	1.0	343		329	94.0
SGRD9	BOH	CD1	10"	300	1.0	205		283	94.3
SGRD10	BOH	CD1	10"	300	1.0	220		296	98.7
SGRD11	BOH	CD1	8"	250	1.0	194		241	96.4
Total				3400		3323	0	3307	97.26%

Completed By: Guy Nunez on 10/16/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63011
Model Num	48FCFN12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	20x30
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	Actual
Motor MFG	-	No Motor Tag
Frame	-	-
Horsepower	-	-
Motor Rpm	-	-
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	Actual
SF CFM	4000	4126
SF RPM	-	Not Accessible
RA CFM	3250	3293
OA CFM	750	784
RL Voltage	-	212
RL Amperage	-	5.3
SF Rotation	-	cw
SF System SetPt	-	100%
RA Damper Position	-	-
Min OA Damper Position	-	22%
Min OA Damper Type	-	OB
OA Enthalpy Setpt	-	-

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.50
Fan Suction SP	-	-1.0
Fan Discharge SP	-	0.37
Total ESP	0.8"	0.87
Fan Total SP	-	-

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

Completed By: Guy Nunez on 10/17/2025

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Project:10-06-25 CHIPOTLE #5565 PENDLETON, OR

AHU/RTU



Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
SGRD1	DINING	SR1	12"	600	1.0	896		642	107.0
SGRD2	DINING	SR1	12"	600	1.0	848		621	103.5
SGRD3	DINING	SR1	12"	600	1.0	792		648	108.0
SGRD4	DINING	SR1	12"	350	1.0	656		370	105.7
SGRD5	DINING	SR2	16/6	300	1.0	481		328	109.3
SGRD6	DINING	SR2	16/6	300	1.0	247		311	103.7
SGRD7	DINING	SR1	12"	500	1.0	251		473	94.6
SGRD8	DINING	SR1	12"	600	1.0	428		585	97.5
SGRD9	RESTROOM	CD3	6"	50	1.0	45		47	94.0
SGRD10	RESTROOM	CD3	6"	50	1.0	65		52	104.0
SGRD11	RESTROOM	CD3	6"	50	1.0	49		49	98.0
Total				4000		4758	0	4126	103.15%

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7307741
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2.000	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.0
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2550	2566
Fan RPM	1242	Not accessible
Fan Rotation	-	yes
Motor RPM	-	Not accessible
System SetPt	-	52.8 Hz
RL Voltage	-	212
RL Amperage	-	3.3
Total ESP	1.20"	1.17
Fan Inlet SP	-	-1.06
Fan Discharge SP	-	0.11

Completed By: Guy Nunez on 10/12/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM (TAB ID #1)

Unit Data		
	Design	Actual
MFG	COOK	COOK
Model Num	GC-148	GC-148
Serial Num	-	N/A
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	QUEACE
Frame	-	-
Horsepower	-	15w
Motor Rpm	-	1550
Phase	1	1
Voltage (rated)	120	120
Amperage (rated)	-	.40
Service Factor	-	-

Test Data		
	Design	Actual
CFM	75	78
Fan RPM	-	N/A
Fan Rotation	-	CCW
Motor RPM	-	N/A
System SetPt	-	MEDIUM
RL Voltage	-	N/A
RL Amperage	-	N/A
Total ESP	-	N/A
Fan Inlet SP	-	No good access
Fan Discharge SP	-	No good access

Completed By: Guy Nunez on 10/17/2025

Notes:

EF-2 Not installed due to roof slope. Individual ceiling exhaust fans were installed in each restroom, with speed controllers.

Written By: Guy Nunez on 10/12/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Supply



Asset: MAU1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7307741
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	143t
Horsepower	1.000	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	y
Flame Status (pass/fail)	-	P
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.23

Test Data		
	Design	Actual
CFM	1300	1324
SF RPM	1564	Not Accessible
Motor RPM	-	Not Accessible
SF System SetPt	-	42.6 Hz
RL Voltage	-	211
RL Amperage	-	1.40
Total ESP	-	0.71
Fan Discharge SP	-	0.30

General	
	Actual
Fan Rotation Correct	Y

Completed By: Guy Nunez on 10/12/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7307741
Type	TYPE 1 CANOPY	
Hood length	153"	153'
Hood Width	54"	54"
Supply Plenum Type	-	Perforated
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	153"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	
Filter Size 1	16X16	
Filter Qty 1	9	
Filter AK factor size 1	1.62	
Filter Total AK Area	14.58	
Filter1 FPM	-	
Filter2 FPM	-	
Filter3 FPM	-	
Filter4 FPM	-	
Filter5 FPM	-	
Filter6 FPM	-	
Filter7 FPM	-	
Filter8 FPM	-	
Filter9 FPM	-	
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	
CFM	2550	

Cooking Equipment	
	Actual
Item 1	
Item 2	
Item 3	
Item 4	
Item 5	

Test Data Supply		
	Design	Actual
Total Area	10.31	
Kv factor (Vel)	0.81	
Num of Readings	-	
Reading1 FPM	-	
Reading2 FPM	-	
Reading3 FPM	-	
Reading4 FPM	-	
Reading5 FPM	-	
Reading6 FPM	-	
Reading7 FPM	-	
Reading8 FPM	-	
Reading9 FPM	-	
Reading10 FPM	-	
Reading11 FPM	-	
Reading12 FPM	-	
Reading13 FPM	-	
Reading14 FPM	-	
Ave FPM(corr)	-	
CFM	1300	

Completed By: Guy Nunez on 10/12/2025

