Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/09/2026

Completed By: National TAB

PROJECT

03-16-26 Chipotle #5814 Ramsey, MN

14701 Armstrong Blvd NW

Ramsey, MN 55303

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 03-16-26 Chipotle #5814 Ramsey, MN

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Project Summary

Project Summary
The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report is further detail about your building performance including recommendations, asset data, and pictures. Our focus is to work with the trades to remedy any issues or deficiencies during the actual field balancing and not after the balancing has occurred to achieve a positive environment and outcome. The level of success is determined by the availability of the trades, possible parts needed, or time constraints.

RTU's (Roof Top Units) w/ Diffusers
Each of the RTU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each RTU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. The outside air damper was adjusted until the airflow was within the design requirements. Any equipment that fell outside of that tolerance is noted throughout the report.

Kitchen Exhaust Hood & Associated Fans
Each kitchen exhaust fan was measured at the hood filter bay utilizing a velocity matrix and a manufacturer's correction factor. Each filter velocity is multiplied by the manufacturer's corrected area. The sum of these readings equals the total flow of the exhaust fans. The total flow of the exhaust was then adjusted to within tolerance of the design flow. . Any EF's that fell outside of this tolerance is noted throughout the report.

MUA (Make Up Air Unit) w/ PSP
Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles
The general exhaust fans were measured by reading each air device with a flow hood. The total airflow for each fan is equivalent to the sum of these readings. Fan speed was then adjusted so that the airflow was within tolerance of design. Each terminal device was balanced to within tolerance of the design volume using the installed volume dampers. Any equipment that fell outside of this tolerance is noted throughout the report.

Final Building Tests
After completing the test and balance the final building pressure was measured. It was confirmed that the building pressure fell within acceptable tolerances of -0.02" wc to +0.02" wc and that the pressure measurement coincides with the actual and design net airflow. Any deviations from these standards are noted throughout the report. The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat on to ensure satisfactory hood capture and containment.

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AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	3400	3372	2650	2600	750	772	22.1%	22.9%						
RTU-2	DINING	4000	3988	3250	3220	750	768	18.8%	19.3%						
MUA-1	KITCHEN HD									1300	1279				
EF-1	KITCHEN HD											2550	2494		
EF-2	RESTROOM													150	157
TOTALS		7400	7360	5900	5820	1500	1540			1300	1279	2550	2494	150	157

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2819
TOTAL EXHAUST	2700	2651
NET AIRFLOW	100	168

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0029
SIDE	0.0031
REAR	0.0023
AVERAGE	**0.0028**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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

NOTES:

CheckList List

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

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CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/09/2026 - Trinity Dodds - National TAB		
Completed Date :	03/18/2026 - Luke Gustafson - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
Comment:	
All diffusers and grilles are installed and match design?	Yes
Comment:	
Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	N/A
Comment:	
Economizer blank plate is installed below the ouside air intake (Trane only) (N/A = not applicable)	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")	Yes
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?	Yes
Comment:	

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CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/09/2026 - Trinity Dodds - National TAB		
Completed Date :	03/18/2026 - Luke Gustafson - 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?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

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CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/09/2026 - Trinity Dodds - National TAB		
Completed Date :	03/18/2026 - Luke Gustafson - 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:	

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CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/09/2026 - Trinity Dodds - National TAB		
Completed Date :	03/18/2026 - Luke Gustafson - 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:	

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CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/09/2026 - Trinity Dodds - National TAB		
Completed Date :	03/19/2026 - Michael McDonnell - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	
List kitchen equipment turned on for testing	Yes
Comment:	
List smoke candle type used	
Comment:	
45 SECOND	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100

Smoke test capture % - Top of cooking surface

Comment:

100

WITNESS

Date test was completed	03/18/2026

Comment:

TAB tech name / Firm

Comment:

LUKE GUSTAFSON / NATIONAL TAB

Site super name / Firm

Comment:

Strackco

Owner representative name / Firm (if Applicable)

Comment:

NA

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:

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: AHU/RTU

Asset: RTU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0226P69659
Model Num	48FEFN09B3M5	48FEFN09B3M5A8W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	3.0
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Test Data		
	Design	**Actual**
SF CFM	3400	3372
SF RPM	-	1668
RA CFM	2650	2600
OA CFM	750	772
RL Voltage	-	210.6/210.5/210.8
RL Amperage	-	3.6/3.4/3.5
SF Rotation	-	CORRECT
SF System SetPt	-	7.12 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	22 BTU

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.674”
Fan Suction SP	-	-0.982”
Fan Discharge SP	-	0.487”
Total ESP	0.50"	1.161"
Fan Total SP	-	1.469"

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

Completed By: Luke Gustafson on 03/18/2026

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Project:03-16-26 Chipotle #5814 Ramsey, MN

AHU/RTU

Diffuser Supply (GRD)

RTU-1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	OFFICE	CD1	8"	150	1.0	149	149	149	99.3
SGRD2	BOH	CD1	10"	350	1.0	319	321	321	91.7
SGRD3	BOH	CD1	10"	350	1.0	311	319	319	91.1
SGRD4	KITCHEN	CD2	8"	250	1.0	199	232	232	92.8
SGRD5	KITCHEN	CD2	8"	250	1.0	219	227	227	90.8
SGRD6	KITCHEN	CD2	8"	250	1.0	221	231	231	92.4
SGRD7	KITCHEN	CD2	8"	250	1.0	224	228	228	91.2
SGRD8	KITCHEN HOOD	ACPSP	165X6	700	5.36	842	758	758	108.3
SGRD9	KITCHEN	CD1	12"	425	1.0	428	448	448	105.4
SGRD10	KITCHEN	CD1	12"	425	1.0	479	459	459	108.0
Total				3400		3391	3372	3372	99.18%

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: AHU/RTU

Asset: RTU-2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	4625P67770
Model Num	48FEFN12B3M5	48FEFN12B3M5A8W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	5.0
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	3988
SF RPM	-	1664
RA CFM	3250	3220
OA CFM	750	768
RL Voltage	-	210.8/210.7/211.1
RL Amperage	-	3.8/3.7/4.0
SF Rotation	-	CORRECT
SF System SetPt	-	7.18 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.1V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	22 BTU

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.537”
Fan Suction SP	-	-0.926”
Fan Discharge SP	-	0.621”
Total ESP	0.50"	1.158"
Fan Total SP	-	1.547"

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

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Project:03-16-26 Chipotle #5814 Ramsey, MN

AHU/RTU

Diffuser Supply (GRD)

RTU-2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	RESTROOM	CD3	6"	50	1.0	65	53	53	106.0
SGRD2	DINING	SR1	14"	450	1.0	560	459	485	107.8
SGRD3	DINING	SR1	14"	500	1.0	669	549	495	99.0
SGRD4	DINING	SR1	14"	600	1.0	763	626	621	103.5
SGRD5	DINING	SR1	14"	700	1.0	912	748	700	100.0
SGRD6	DINING	SR1	14"	800	1.0	912	748	792	99.0
SGRD7	DINING	SR2	18X6	500	0.59	511	422	458	91.6
SGRD8	DINING	SR2	18X6	400	0.59	474	386	384	96.0
Total				4000		4866	3991	3988	99.7%

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	8264076
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2.00	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	2494
Fan RPM	-	1100
Fan Rotation	-	CORRECT
Motor RPM	-	1100
System SetPt	-	56.4 HZ
RL Voltage	-	119 @ VFD
RL Amperage	-	5.1 @ VFD
Total ESP	1.45"	0.786"
Fan Inlet SP	-	-0.786”
Fan Discharge SP	-	ATM

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	8264076
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	157
Fan RPM	-	946
Fan Rotation	-	CORRECT
Motor RPM	-	946
System SetPt	-	50%
RL Voltage	-	NA
RL Amperage	-	0.07
Total ESP	0.60"	0.236"
Fan Inlet SP	-	-0.236”
Fan Discharge SP	-	ATM

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Project:03-16-26 Chipotle #5814 Ramsey, MN

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF-2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	12X12	75	1.0	172	81	81	108.0
EGRD2	RESTROOM	ER1	12X12	75	1.0	91	76	76	101.3
Total				150		263	157	157	104.67%

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: FAN - Supply

Asset: MAU-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	8264076
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.00	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.9
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.334"

Test Data		
	Design	**Actual**
CFM	1300	1279
SF RPM	-	884
Motor RPM	-	884
SF System SetPt	-	45.3 HZ
RL Voltage	-	109 @ VFD
RL Amperage	-	2.1 @ VFD
Fan Discharge SP	-	0.071”

General	
	Actual
Fan Rotation Correct	YES

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Project: 03-16-26 Chipotle #5814 Ramsey, MN

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2
Job / Serial Num	-	8264076
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	155
Filter2 FPM	-	159
Filter3 FPM	-	168
Filter4 FPM	-	187
Filter5 FPM	-	179
Filter6 FPM	-	187
Filter7 FPM	-	185
Filter8 FPM	-	156
Filter9 FPM	-	163
Filter Ave FPM(corr)	-	171
CFM	2550	2494

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	RICE COOKER
Item 3	GRILL
Item 4	PLANCHA

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	158
Reading2 FPM	-	126
Reading3 FPM	-	147
Reading4 FPM	-	130
Reading5 FPM	-	98
Reading6 FPM	-	118
Reading7 FPM	-	113
Reading8 FPM	-	105
Reading9 FPM	-	129
Ave FPM(corr)	-	124
CFM	1300	1279

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