

**Report By:**

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**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: 03-16-26 Chipotle #5814 Ramsey, MN  
Function: Test, Adjust, & Balance

## 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.

### 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
<b>TOTALS</b>		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
<b>NET AIRFLOW</b>	<b>100</b>	<b>168</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0029
SIDE	0.0031
REAR	0.0023
<b>AVERAGE</b>	<b>0.0028</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

---

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- 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



03-16-26 Chipotle #5814 Ramsey, MN

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 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")

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:



**03-16-26 Chipotle #5814 Ramsey, MN**

**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:**



**03-16-26 Chipotle #5814 Ramsey, MN**

**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:



**03-16-26 Chipotle #5814 Ramsey, MN**

**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:**



**03-16-26 Chipotle #5814 Ramsey, MN**

**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

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**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

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**BUILDING PRESSURE**

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**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:**

# National TAB

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

**National TAB**  
 Project:03-16-26 Chipotle #5814 Ramsey, MN  
**AHU/RTU**



**Diffuser Supply (GRD)**

**RTU-1/KITCHEN**

<b>Asset</b>									
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
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
<b>Total</b>				<b>3400</b>		<b>3391</b>	<b>3372</b>	<b>3372</b>	<b>99.18%</b>

Completed By: Luke Gustafson on 03/18/2026

# National TAB

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

Completed By: Luke Gustafson on 03/18/2026

**National TAB**  
 Project:03-16-26 Chipotle #5814 Ramsey, MN  
**AHU/RTU**



**Diffuser Supply (GRD)**

**RTU-2/DINING**

<b>Asset</b>									
<b>Asset Name</b>	<b>Location</b>	<b>Type</b>	<b>Size</b>	<b>DESIGN CFM</b>	<b>AK</b>	<b>CFM(1)</b>	<b>CFM(2)</b>	<b>FINAL CFM</b>	<b>% to design</b>
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
<b>Total</b>				<b>4000</b>		<b>4866</b>	<b>3991</b>	<b>3988</b>	<b>99.7%</b>

Completed By: Luke Gustafson on 03/18/2026

# National TAB

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
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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# National TAB

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	-	50P
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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# National TAB

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%

Completed By: Luke Gustafson on 03/18/2026

# National TAB

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

Completed By: Luke Gustafson on 03/18/2026

# National TAB

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

Completed By: Luke Gustafson on 03/18/2026

