

**Report By:**

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



**Report: TAB Report**  
**Function: Test, Adjust, & Balance**  
**Date: 05/06/2025**  
**Completed By: National TAB**

# PROJECT

## 05-05-25 CHIPOTLE #5558 OWATONNA, MN

135 ALLAN AVE

OWATONNA, MN 55060

### Client

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100  
Newport Beach, CA 92660

# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

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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.

## Issue List

- EF-1: Electrical Conduit
- Roof Hatch Not Sealed.
- RTU-2: Accessible Dampers Not Installed



**05-05-25 CHIPOTLE #5558 OWATONNA, MN**

**Project Issue Information**

**Issue Name :** EF-1: Electrical Conduit  
**Description :** Electrical conduit for EF-1 is restricted by viroguard when fan is hinged back for cleaning or guard is opened This may lead to wear or damage during future duct cleaning. Recommend conduit is lengthened or reconfigured.  
**Created By :** National TAB                      **Assigned To :** National TAB - Brianna Biggs  
**Status :** Open  
**Priority :** Low                                      **Asset Tag :**  
**Originated Date :** 05/06/2025 - Michael McDonnell - National TAB

Project Issue File Details



05/06/2025



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**05-05-25 CHIPOTLE #5558 OWATONNA, MN**

**Project Issue Information**

**Issue Name :** Roof Hatch Not Sealed.  
**Description :** Appears roof Hatch is existing. Does not fully close and seal.  
**Created By :** National TAB                      **Assigned To :** National TAB - Brianna Biggs  
**Status :** Open  
**Priority :** Low                                      **Asset Tag :**  
**Originated Date :** 05/06/2025 - Michael McDonnell - National TAB

Project Issue File Details



05/06/2025



05-05-25 CHIPOTLE #5558 OWATONNA, MN

**Project Issue Information**

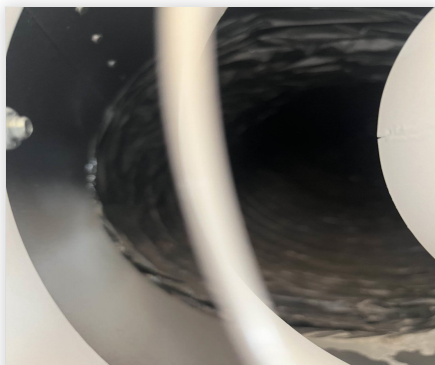
**Issue Name :** RTU-2: Accessible Dampers Not Installed  
**Description :** Per grille schedule, installed SR1 and SR2 grilles to have face accessible OBDs. None are installed. It appears dampers were installed closer to the takeoffs for several Grilles, but these are not accessible due to ceiling obstructions. Total airflow for the unit is at design and unit serves large space, not anticipated to cause issue.

**Created By :** National TAB                      **Assigned To :** National TAB - Brianna Biggs  
**Status :** Open  
**Priority :** Medium                                      **Asset Tag :**  
**Originated Date :** 05/06/2025 - Michael McDonnell - National TAB

Project Issue File Details



05/06/2025



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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	3423	2900	2893	500	530	14.7%	15.5%						
RTU-2	DINING	4000	4045	3000	3010	1000	1035	25.0%	25.6%						
EF-1	COOK LINE											2550	2552		
EF-2	BATHROOM													150	151
MAU-1	HOOD									1300	1374				
<b>TOTALS</b>		7400	7468	5900	5903	1500	1565			1300	1374	2550	2552	150	151

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2939
TOTAL EXHAUST	2700	2703
<b>NET AIRFLOW</b>	<b>100</b>	<b>236</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.008
SIDE	
REAR	0.005
<b>AVERAGE</b>	<b>0.0065</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- 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



05-05-25 CHIPOTLE #5558 OWATONNA, MN

CheckList Information

**Name :** 01: RTU'S/AHU'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 03/18/2025 - Kyle Henry - National TAB  
**Completed Date :** 05/06/2025 - Michael McDonnell - 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? Yes

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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05-05-25 CHIPOTLE #5558 OWATONNA, MN

CheckList Information

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

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 03/18/2025 - Kyle Henry - National TAB

**Completed Date :** 05/06/2025 - Michael McDonnell - National TAB

CheckList Item Details

EF's

<b>Rotation is correct?</b>	Yes
-----------------------------	-----

**Comment:**

<b>Belts are tight?</b>	N/A
-------------------------	-----

**Comment:**

<b>Viroguard installed on hood fan(s)?</b>	Yes
--	-----

**Comment:**

<b>Hinge kit installed installed on hood fan?</b>	Yes
---	-----

**Comment:**

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

**Comment:**

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

**Comment:**

However, conduit being caught on viroguard, recommend addressing.



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There is no major leakage around base of fan?

No

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:



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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 :** 03/18/2025 - Kyle Henry - National TAB

**Completed Date :** 05/06/2025 - Michael McDonnell - National TAB

**CheckList Item Details**

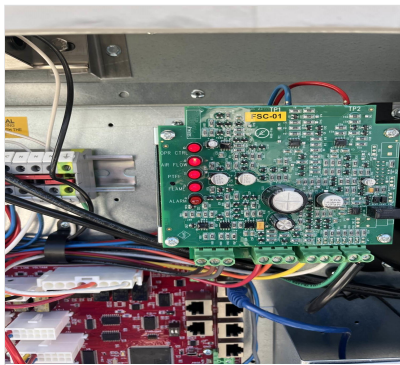
MUA

Rotation is correct? Yes

Comment:

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

Comment:



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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:**



05-05-25 CHIPOTLE #5558 OWATONNA, MN

**CheckList Information**

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

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 03/18/2025 - Kyle Henry - National TAB

**Completed Date :** 05/06/2025 - Michael McDonnell - 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:**

Full end panels installed per plans.



05-05-25 CHIPOTLE #5558 OWATONNA, MN

CheckList Information

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

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 03/18/2025 - Kyle Henry - National TAB

**Completed Date :** 05/06/2025 - 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

Comment:

None

List smoke candle type used

Comment:

45 second smoke emitter.

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**

05/06/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

Michael McDonnell / NTI

---

**Site super name / Firm**

**Comment:**

Cory Nasset / Strack CO

---

**Owner representative name / Firm (if Applicable)**

**Comment:**

---

**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: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	225212607L
Model Num	YSJ102A3S0L	YSJ102A3S0L
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	37.5X24
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	3	2.75
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.3

Test Data		
	Design	Actual
SF CFM	3400	3423
SF RPM	-	1312
RA CFM	2900	2893
OA CFM	500	530
RL Voltage	-	207/207/208
RL Amperage	-	3.1/3.2/3.2
SF Rotation	-	CORRECT
SF System SetPt	-	5.8VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.0 VDC LOW / 3.6 VDC HIGH
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.62"
Fan Suction SP	-	-0.92"
Fan Discharge SP	-	0.54"
Total ESP	.8"	1.16"
Fan Total SP	-	1.46"

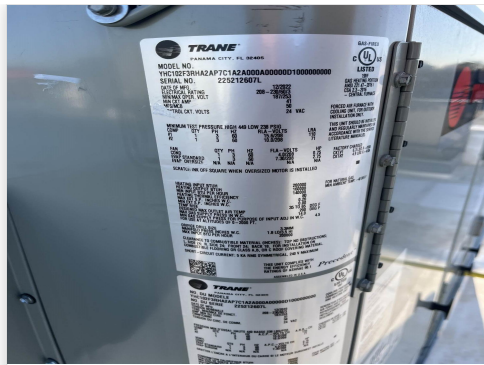
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Michael McDonnell on 05/06/2025

## Unit Data - PHOTO LOG



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# National TAB

Project:05-05-25 CHIPOTLE #5558 OWATONNA, MN

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU1/KITCHEN

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
RTU1-SGRD1	BACK	CD1	8"	150	1.0	153	160	153	102.0
RTU1-SGRD2	BACK	CD1	12"	350	1.0	527	552	336	96.0
RTU1-SGRD3	BACK	CD1	12"	350	1.0	507	531	339	96.9
RTU1-SGRD4	BACK	CD2	8"	250	1.0	258	270	271	108.4
RTU1-SGRD5	KITCHEN	CD2	8"	250	1.0	174	182	245	98.0
RTU1-SGRD6	KITCHEN	CD2	8"	250	1.0	167	175	231	92.4
RTU1-SGRD7	KITCHEN	CD2	8"	250	1.0	169	177	243	97.2
RTU1-SGRD8	KITCHEN	CD1	12"	425	1.0	383	401	432	101.6
RTU1-SGRD9	KITCHEN	CD1	12"	425	1.0	274	287	441	103.8
RTU1-SGRD10	HOOD	ACPSP	165X6	700	5.23	789	827	684	97.7
RTU1-SGRD11	RR	CD3	6"	50	1.0	42	44	48	96.0
Total				3450		3443	3606	3423	99.22%

Completed By: Michael McDonnell on 05/06/2025

# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	225110745L
Model Num	YSJ120A3S0M	YSJ120A3S0M
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	37.5X24
Num Final Filter 1	-	3
Final Filter Size 1	-	20X25X2
Num Final Filter 2	-	2
Final Filter Size 2	-	20X30X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	3	2.75
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.3

Test Data		
	Design	Actual
SF CFM	4000	4045
SF RPM	-	1115
RA CFM	3000	3010
OA CFM	1000	1035
RL Voltage	-	207/208/208
RL Amperage	-	2.1/2.2/2.2
SF Rotation	-	CORRECT
SF System SetPt	-	5.1 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	47% LOW / 27% HIGH
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.46"
Fan Suction SP	-	-0.62"
Fan Discharge SP	-	0.42"
Total ESP	.8"	0.88"
Fan Total SP	-	1.04"

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

Completed By: Michael McDonnell on 05/06/2025

Notes:

[1] FACE ACCESSIBLE OBDs NOT INSTALLED PER DIFFUSER SCHEDULE, UNABLE TO INDIVIDUALLY BALANCE DIFFUSERS. TOTAL IS AT DESIGN AIRFLOW, NOT ANTICIPATED TO CAUSE ANY ISSUE AS UNIT SERVES SINGLE LARGE OPEN SPACE.

Written By: Michael McDonnell on 05/06/2025



# National TAB

Project:05-05-25 CHIPOTLE #5558 OWATONNA, MN

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
RTU2-SGRD1	DINING	SR2	6"	400	1.0	451	451	426	106.5
RTU2-SGRD2	DINING	SR2	6"	500	1.0	536	536	507	101.4
RTU2-SGRD3	DINING	SR1	14"	800	1.0	1073	1073	1015	126.9
RTU2-SGRD4	DINING	SR1	14"	750	1.0	907	907	858	114.4
RTU2-SGRD5	DINING	SR1	14"	700	1.0	652	652	616	88.0
RTU2-SGRD6	DINING	SR1	14"	800	1.0	659	659	623	77.9
Total				3950		4278	4278	4045	102.41%

Completed By: Michael McDonnell on 05/06/2025

# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

System/Unit: FAN - Exhaust



Asset: EF1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7069776
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	
Frame	-	182T
Horsepower	2	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.44
Service Factor	-	1.25

Test Data		
	Design	Actual
CFM	2550	2552
Fan RPM	-	987
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	987
System SetPt	-	50.6 HZ
RL Voltage	-	97 @ VFD
RL Amperage	-	5.1 @ VFD
Total ESP	1.45"	0.789"
Fan Inlet SP	-	-0.789"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 05/06/2025

## Unit Data - PHOTO LOG



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# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7069776
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	151
Fan RPM	-	886
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	886
System SetPt	-	48%
RL Voltage	-	121
RL Amperage	-	1.2
Total ESP	.6"	0.21"
Fan Inlet SP	-	-0.21"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Completed By: Michael McDonnell on 05/06/2025

## Unit Data - PHOTO LOG



05/06/2025



05/06/2025

# National TAB

Project:05-05-25 CHIPOTLE #5558 OWATONNA, MN

## FAN - Exhaust



### Diffuser Ret/Exh (GRD)

#### EF2/RESTROOM

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EF2-1	RR	ER1	6"	75	1.0	91	73	73	97.3
EF2-2	RR	ER1	6"	75	1.0	94	78	78	104.0
Total				150		185	151	151	100.67%

Completed By: Michael McDonnell on 05/06/2025

# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

## System/Unit: FAN - Supply



Asset: MAU1

AREA:HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7069776
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1	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)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	60
Air Flow Switch SP Actual	-	0.331"

Test Data		
	Design	Actual
CFM	1300	1374
SF RPM	-	1465
Motor RPM	-	1465
SF System SetPt	-	50.5 HZ
RL Voltage	-	120 @ VFD
RL Amperage	-	2.4 @ VFD
Total ESP	-	0.461"
Fan Discharge SP	-	0.461"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Michael McDonnell on 05/06/2025

### Unit Data - PHOTO LOG



05/06/2025



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# National TAB

Project: 05-05-25 CHIPOTLE #5558 OWATONNA, MN

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA: COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7069776
Type	TYPE 1 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 Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	174
Reading2 FPM	-	117
Reading3 FPM	-	195
Reading4 FPM	-	193
Reading5 FPM	-	192
Reading6 FPM	-	168
Reading7 FPM	-	164
Reading8 FPM	-	146
Reading9 FPM	-	132
Ave FPM(corr)	-	133.29
CFM	1300	1374

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
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	-	166
Filter2 FPM	-	171
Filter3 FPM	-	178
Filter4 FPM	-	183
Filter5 FPM	-	194
Filter6 FPM	-	187
Filter7 FPM	-	170
Filter8 FPM	-	164
Filter9 FPM	-	162
Filter Ave FPM(corr)	-	175
CFM	2550	2552

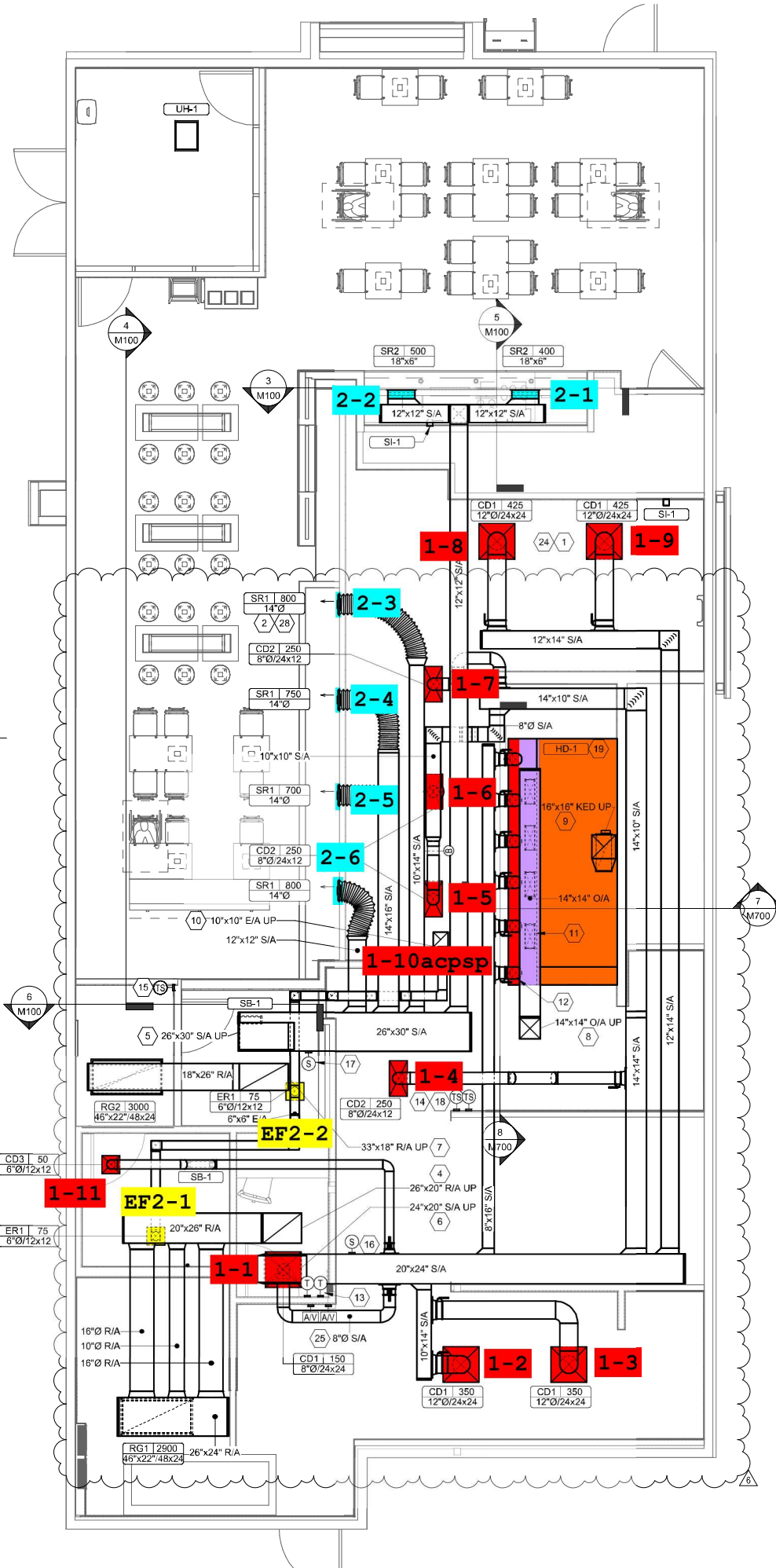
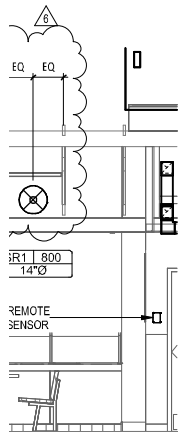
Cooking Equipment	
	Actual
Item 1	PLANCHA
Item 2	STOVE
Item 3	RICE COOKER
Item 4	FRYER

Completed By: Michael McDonnell on 05/06/2025

## Unit Data - PHOTO LOG



05/06/2025



1. See archit location, T
2. Paint duct
3. Not used.
4. Duct up fo have an in smoke def
5. Duct up fo have an in smoke def
6. Duct up fr connector
7. Duct up fr connector
8. Duct up th
9. Duct up fr radius elb
10. Duct up th
11. 16/6 duct- plenum of
12. 8" dia. duc opening si
13. Install Gric location at wiring as s
14. Install Gric location 7; equipment
15. Install Gric location 6; equipment
16. Install Gric ductwork i in detail 8/
17. Install Gric ductwork i in detail 8/
18. Install rem Coordinatu temperatu
19. Install kitel instruction Install hoo NFPA 96, have an in exhaust as duct syste cleanoute Chipotle v the grease
20. Install rem architectu expansion pressure c slope refri comply wil the roof de cooler roo installer
21. Install rem architectu expansion pressure c slope refratio penetratio Standard the remote view conc drawings.
22. Install roof detailed in
23. Install Exh and struct Chipotle o
24. Provide su Typical.
25. Provide at operated r AFF. Typi
26. Install REF See electr stickers or through w
27. Maintain 1 intakes. M and exha water heat
28. Adjust sup approxime