

Report By:

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Report: TAB

Function: Test, Adjust, & Balance

Date: 10/08/2025

Completed By: National TAB

PROJECT

**10-06-25 CHIPOTLE #5536 MODESTO, CA
(DALE & GREWAL)**

4602 DALE ROAD

MODESTO, CA 95356

Client

Chipotle Mexican Grill
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)
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	4000	4117	3315	3418	685	699	17.1%	17.0%						
RTU-2	DINING	3400	3453	2585	2626	815	827	24.0%	24.0%						
MUA-1	KITCHEN HD									1300	1344				
EF-1	KITCHEN HD											2550	2580		
EF-2	RESTROOM													150	153
TOTALS		7400	7570	5900	6044	1500	1526			1300	1344	2550	2580	150	153

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2870
TOTAL EXHAUST	2700	2733
NET AIRFLOW	100	137

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H ₂ O)
FRONT	0.0022
SIDE	0.003
REAR	0.0024
AVERAGE	0.0025

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



10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/01/2025 - Natasha Louw - National TAB

Completed Date : 10/08/2025 - Zack Eismin - 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?

No

Comment:

Unit free of noticeable noise and vibration

Yes

Comment:

Final outside air damper position is marked with permanent marker?

Yes

Comment:



10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/01/2025 - Natasha Louw - National TAB

Completed Date : 10/08/2025 - Zack Eismin - 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:



10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/01/2025 - Natasha Louw - National TAB

Completed Date : 10/08/2025 - Zack Eismin - National TAB

CheckList Item Details

MUA

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

Comment:

Gas piping is installed and valves are in on position?	No
---	----

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 #5536 MODESTO, CA (DALE & GREWAL)

CheckList Information

Name : 04: HOODS **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 10/01/2025 - Natasha Louw - National TAB
Completed Date : 10/08/2025 - Zack Eismin - 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 #5536 MODESTO, CA (DALE & GREWAL)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 10/01/2025 - Natasha Louw - National TAB

Completed Date : 10/08/2025 - Zack Eismin - 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 No

Comment:

List smoke candle type used

Comment:

45 SECONDS

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

10/08/2025

Comment:

TAB tech name / Firm

Comment:

ZACK / NATINAL TAB

Site super name / Firm

Comment:

DANIEL / K6

Owner representative name / Firm (if Applicable)

Comment:

N/A

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:

0.0025"

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: AHU/RTU

Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63033
Model Num	48FCDN12B3M5-6W4F0	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	
Final Filter Size 2	-	

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

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

Test Data		
	Design	Actual
SF CFM	4000	4117
SF RPM	-	2102
RA CFM	3315	3418
OA CFM	685	699
RL Voltage	-	209/209/209
RL Amperage	-	8.1/8.1/8.1
SF Rotation	-	CCW
SF System SetPt	-	7.7VDC
RA Damper Position	-	81%
Min OA Damper Position	-	19%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.61"
Fan Suction SP	-	0.91"
Fan Discharge SP	-	0.77"
Total ESP	0.80"	1.38"
Fan Total SP	-	1.68"

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

Completed By: Zack Eismin on 10/08/2025

Unit Data - PHOTO LOG



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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



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	CD1	12"	500	1	609	512	512	102.4
SGRD2	KITCHEN	CD1	12"	495	1	556	503	503	101.6
SGRD3	KITCHEN	CD2	8"	290	1	170	291	291	100.3
SGRD4	KITCHEN	CD2	8"	290	1	150	281	281	96.9
SGRD5	KITCHEN	CD2	8"	290	1	126	303	303	104.5
SGRD6	KITCHEN	CD2	8"	290	1	182	309	309	106.6
SGRD7	KITCHEN HD	ACPSP	165X6	700	5.36	804	762	762	108.9
SGRD8	OFFICE	CD1	8"	150	1	164	150	150	100.0
SGRD9	BOH	CD1	12"	495	1	531	507	507	102.4
SGRD10	BOH	CD1	12"	500	1	525	499	499	99.8
Total				4000		3817	4117	4117	102.92%

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: AHU/RTU

Asset: RTU2

AREA: DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0524P63364
Model Num	48FCDN09B3M5-6W4F0	48FCFN09D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	
Final Filter Size 2	-	

Test Data		
	Design	Actual
SF CFM	3400	3453
SF RPM	-	1420
RA CFM	2585	2626
OA CFM	815	827
RL Voltage	-	209/209/209
RL Amperage	-	2.75/2.76/2.75
SF Rotation	-	CCW
SF System SetPt	-	5.2VDC
RA Damper Position	-	75%
Min OA Damper Position	-	25%
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	ES5

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

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.49"
Fan Suction SP	-	0.72"
Fan Discharge SP	-	0.53"
Total ESP	0.80"	1.02"
Fan Total SP	-	1.25"

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

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

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Unit Data - PHOTO LOG



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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)

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	RESTROOM	CD3	6"	50	1	61	53	53	106.0
SGRD2	DINING	SR1	14"	510	1	668	511	511	100.2
SGRD3	DINING	SR1	14"	510	1	805	521	521	102.2
SGRD4	DINING	SR1	14"	510	1	733	509	509	99.8
SGRD5	DINING	SR1	14"	510	1	1005	527	527	103.3
SGRD6	DINING	SR1	14"	510	1	686	502	502	98.4
SGRD7	DINING	SR2	18/6	400	1	384	409	409	102.3
SGRD8	DINING	SR2	18/6	400	1	540	421	421	105.3
Total				3400		4882	3453	3453	101.56%

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: FAN - Exhaust

Asset: EF1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7628881
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2.00	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	6.0
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2550	2580
Fan RPM	1221	1047
Fan Rotation	-	CCW
Motor RPM	-	1047
System SetPt	-	53.7HZ
RL Voltage	-	164/164/164
RL Amperage	-	4.85/4.85/4.86
Total ESP	1.450"	1.13"
Fan Inlet SP	-	-1.13"
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG



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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: FAN - Exhaust

Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7628881
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.250	0.250
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	150	153
Fan RPM	1282	1290
Fan Rotation	-	CCW
Motor RPM	-	1290
System SetPt	-	65%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.600"	0.49"
Fan Inlet SP	-	-0.49"
Fan Discharge SP	-	ATM

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Unit Data - PHOTO LOG



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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



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
EGRD1	RESTROOM	ER1	6/6	75	1	102	71	71	94.7
EGRD2	RESTROOM	ER1	6/6	75	1	111	82	82	109.3
Total				150		213	153	153	102%

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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: FAN - Supply

Asset: MAU1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7628881
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	143T
Horsepower	1.00	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	2.9
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	NO
Flame Status (pass/fail)	-	FAIL
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.47"

Test Data		
	Design	Actual
CFM	1300	1344
SF RPM	1548	1540
Motor RPM	-	1540
SF System SetPt	-	53.1
RL Voltage	-	185/185/185
RL Amperage	-	2.5/2.5/2.5
Total ESP	-	NA
Fan Discharge SP	-	NA

General	
	Actual
Fan Rotation Correct	YES

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Unit Data - PHOTO LOG



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Project: 10-06-25 CHIPOTLE #5536 MODESTO, CA (DALE & GREWAL)



System/Unit: Kitchen Hood Type I

Asset: HD1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7164532
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	PERFORATED
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	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	-	165
Filter2 FPM	-	168
Filter3 FPM	-	169
Filter4 FPM	-	208
Filter5 FPM	-	220
Filter6 FPM	-	228
Filter7 FPM	-	167
Filter8 FPM	-	141
Filter9 FPM	-	130
Filter Ave FPM(corr)	-	177
CFM	2550	2580

Cooking Equipment	
	Actual
Item 1	FLAT TOP GRILL
Item 2	STOVE TOP RANGE
Item 3	RICE COOKER
Item 4	FRYER
Item 5	

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	136
Reading2 FPM	-	142
Reading3 FPM	-	139
Reading4 FPM	-	169
Reading5 FPM	-	174
Reading6 FPM	-	141
Reading7 FPM	-	121
Reading8 FPM	-	188
Reading9 FPM	-	186
Reading10 FPM	-	166
Reading11 FPM	-	193
Reading12 FPM	-	182
Ave FPM(corr)	-	161
CFM	1300	1344

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Unit Data - PHOTO LOG



10/08/2025

