Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 07/08/2025

Completed By: National TAB

PROJECT

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

5761 W. SUNSET AVE

SPRINGDALE, AR 72762

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

Table Of Contents

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

- Deep low rumble in kitchen
- RTU-1 and RTU-2 Unit number labels
- RTU-1 Economizer noise

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

Project Issue Information

Issue Name :	Deep low rumble in kitchen		
Description :	Deep low rumble can be heard on the kitchen side of the serving line and in the food prep corner left of the hood. This is not caused by airflow, recommend vibration isolation on RTU's.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	08/08/2025 - Cody Collett - National TAB		

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

Project Issue Information

Issue Name :	RTU-1 and RTU-2 Unit number labels		
Description :	RTU-1 and RTU-2 unit number labels are swapped incorrectly, (RTU-1 has the placard of RTU-2, RTU-2 has the placard of RTU-1).		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	08/08/2025 - Cody Collett - National TAB		

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

Project Issue Information

Issue Name :	RTU-1 Economizer noise		
Description :	RTU-1 Economizer makes a deep low rumble briefly on unit startup.		
Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	RTU1
Originated Date :	08/08/2025 - Cody Collett - National TAB		

NATIONAL TAB

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	3880	3250	3176	750	704	18.8%	18.1%						
RTU-2	DINING	4000	4136	3250	3425	750	711	18.8%	17.2%						
EF-1	COOK LINE											2550	2464		
EF-2	BATHROOM													150	159
MAU-1	HOOD									1300	1386				
TOTALS		8000	8016	6500	6601	1500	1415			1300	1386	2550	2464	150	159

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2801
TOTAL EXHAUST	2700	2623
NET AIRFLOW	100	178

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.016
SIDE	0.011
REAR	0.01
AVERAGE	**0.01**

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:MAU
- 04:Hoods
- 05: Final Tests

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/23/2025 - Kyle Henry - National TAB		
Completed Date :	08/08/2025 - Cody Collett - 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: Not specified to remove them on diffuser schedule.	
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: ES5	
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:	

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/23/2025 - Kyle Henry - National TAB		
Completed Date :	07/07/2025 - Cody Collett - 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:	

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

CheckList Information

Name :	03:MAU	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/23/2025 - Kyle Henry - National TAB		
Completed Date :	07/07/2025 - Cody Collett - 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:	

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

CheckList Information

Name :	04:Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/23/2025 - Kyle Henry - National TAB		
Completed Date :	07/07/2025 - Cody Collett - 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:	

08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

CheckList Information

Name :	05: Final Tests	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/23/2025 - Kyle Henry - National TAB		
Completed Date :	08/08/2025 - Cody Collett - 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:	

Free of Ventilation noise yes. Deep vibration can be heard on the kitchen side of the serving line and in food prep corner to the left of the hood.

List kitchen equipment turned on for testing	Yes
Comment:	

Griddle and Range.

List smoke candle type used

Comment:

45 second smoke candle.

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	07/08/2025
Comment:	
TAB tech name / Firm	
Comment:	
Cody Collett / NTI	
Site super name / Firm	
Comment:	
Matthew Briley / TMG Construction Management	
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:	

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	2123P61205
Model Num	48FCDM12	48FDCN12
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

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	3	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD

Test Data		
	Design	**Actual**
SF CFM	4000	3880
RA CFM	3250	3176
OA CFM	750	704
RL Voltage	208	213/211/213
RL Amperage	-	6.9/6.9/7.0
SF Rotation	-	CCW
SF System SetPt	-	Speed C 8.70VDC
RA Damper Position	-	85%
Min OA Damper Position	-	4.35V
Min OA Damper Type	-	Motorized
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.95"
Fan Suction SP	-	-1.49"
Fan Discharge SP	-	0.64"
Total ESP	.8"	1.59"
Fan Total SP	-	2.13"

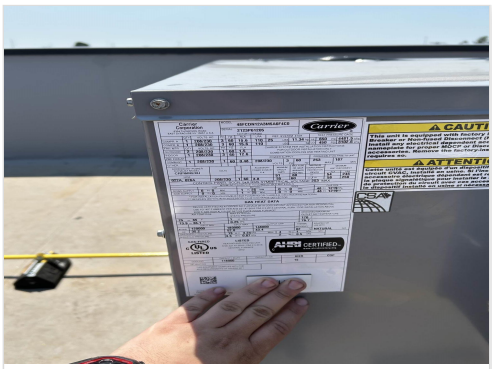
General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Cody Collett on 08/08/2025

Notes:
Economizer makes a deep rumble noise briefly when opening on unit startup.

Written By: Cody Collett on 08/08/2025

Unit Data - PHOTO LOG



08/08/2025

08/08/2025

08/08/2025

National TAB

Project:08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

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	123	95	137	91.3
RTU1-SGRD2	BACK	CD1	10"	300	1	292	223	315	105.0
RTU1-SGRD3	BACK	CD1	10"	300	1	143	108	280	93.3
RTU1-SGRD4	KITCHEN	CD1	10"	350	1	457	345	372	106.3
RTU1-SGRD5	KITCHEN	CD1	10"	350	1	485	362	317	90.6
RTU1-SGRD6	KITCHEN	CD1	10"	350	1	229	164	329	94.0
RTU1-SGRD7	KITCHEN	CD1	10"	350	1	316	244	382	109.1
RTU1-SGRD8	KITCHEN	CD1	10"	350	1	397	300	319	91.1
RTU1-SGRD9	KITCHEN	CD1	10"	350	1	457	348	350	100.0
RTU1-SGRD10	KITCHEN	CD1	10"	350	1	422	320	323	92.3
RTU1-SGRD11	HOOD	ACPSP	165x6	700	5.3625	884	681	756	108.0
Total				3900		4205	3190	3880	99.49%

Completed By: Cody Collett on 08/08/2025

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3923P72149
Model Num	48FCDM12	48FCDM12
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

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	3	3
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD

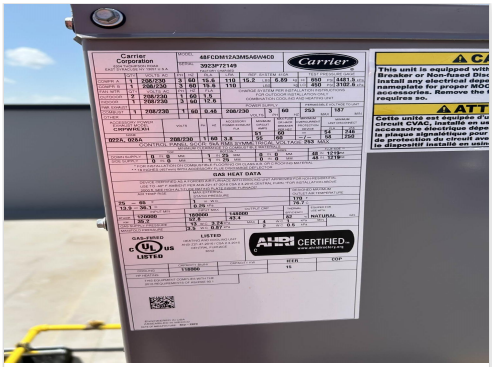
Test Data		
	Design	**Actual**
SF CFM	4000	4136
RA CFM	3250	3425
OA CFM	750	711
RL Voltage	-	215/218/216
RL Amperage	-	7.4
SF Rotation	-	CCW
SF System SetPt	-	Speed C 8.68VDC
RA Damper Position	-	88%
Min OA Damper Position	-	3.5V
Min OA Damper Type	-	Motorized
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.18"
Fan Suction SP	-	-1.60"
Fan Discharge SP	-	0.47"
Total ESP	.8"	1.65"
Fan Total SP	-	2.07"

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

Completed By: Cody Collett on 07/08/2025

Unit Data - PHOTO LOG



07/08/2025

07/08/2025

07/08/2025

National TAB

Project:08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

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	0.993	446	446	436	109.0
RTU2-SGRD2	DINING	SR2	6"	500	0.993	356	356	538	107.6
RTU2-SGRD3	DINING	SR1	14"	800	0.993	902	902	829	103.6
RTU2-SGRD4	DINING	SR1	14"	700	0.993	795	795	700	100.0
RTU2-SGRD5	DINING	SR1	14"	600	0.993	796	796	606	101.0
RTU2-SGRD6	DINING	SR1	14"	500	0.630	615	615	499	99.8
RTU2-SGRD7	DINING	SR1	14"	500	0.630	459	459	528	105.6
Total				4000		4369	4369	4136	103.4%

Completed By: Cody Collett on 07/08/2025

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6104716
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

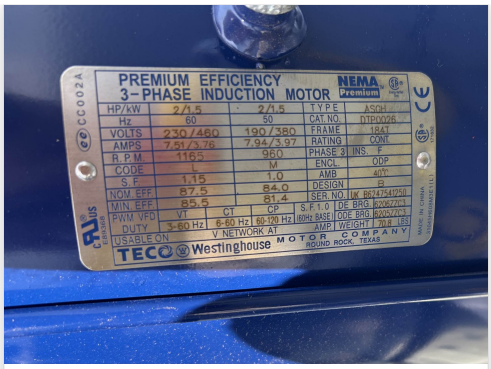
Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	7.51/3.76
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2464
Fan RPM	-	1110
Fan Rotation	-	CCW
Motor RPM	-	1110
System SetPt	-	52.7HZ
RL Voltage	-	103/103/103
RL Amperage	-	5.0/5.0/5.1
Total ESP	1.2"	0.87"
Fan Inlet SP	-	-0.87"
Fan Discharge SP	-	ATM

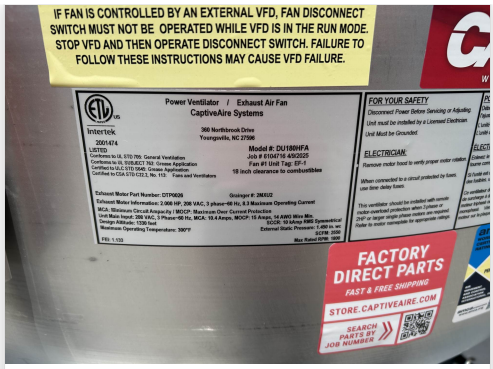
Completed By: Cody Collett on 07/08/2025

Unit Data - PHOTO LOG

07/08/2025



07/08/2025



07/08/2025

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6104716
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	159
Fan RPM	-	828
Fan Rotation	-	CCW
Motor RPM	-	828
System SetPt	-	46%
RL Voltage	-	118
RL Amperage	-	0.35
Total ESP	.6"	0.17"
Fan Inlet SP	-	-0.17"
Fan Discharge SP	-	ATM

Completed By: Cody Collett on 07/08/2025

Unit Data - PHOTO LOG

07/08/2025

07/08/2025

07/08/2025

National TAB

Project:08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOMS

Asset												
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	AK	VEL(1)	CFM(1)	VEL(2)	CFM(2)	FINAL CFM	% to design
EF2-1	NA	NA	ER1	6/6	75	0.594	129	77	129	77	77	102.7
EF2-2	NA	NA	ER1	6/6	75	0.594	138	82	138	82	82	109.3
Total					150			159		159	159	106%

Completed By: Cody Collett on 07/07/2025

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

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	-	6104716
Type	MAU	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.9/1.45
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	-	65
Air Flow Switch SP Actual	-	0.347"

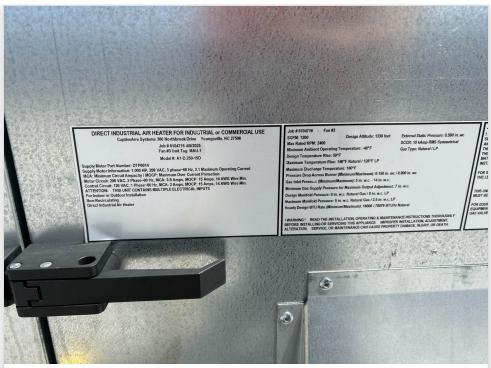
Test Data		
	Design	**Actual**
CFM	1300	1386
SF RPM	-	1380
Motor RPM	-	1380
SF System SetPt	-	47.6HZ
RL Voltage	208	112/112/112
RL Amperage	-	2.2/2.2/2.3

General	
	Actual
Fan Rotation Correct	YES

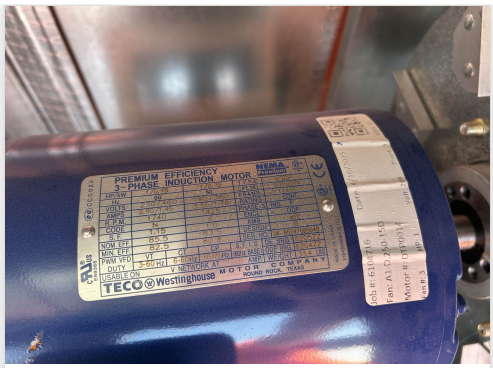
Completed By: Cody Collett on 07/08/2025

Unit Data - PHOTO LOG

07/08/2025



07/08/2025



07/08/2025

National TAB

Project: 08-04-25 CHIPOTLE #4722 SPRINGDALE, AR

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	-	6104716
Type	TYPE 1 CANOPY	TYPE 1 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	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	-	155
Filter2 FPM	-	163
Filter3 FPM	-	170
Filter4 FPM	-	196
Filter5 FPM	-	196
Filter6 FPM	-	188
Filter7 FPM	-	170
Filter8 FPM	-	148
Filter9 FPM	-	141
Filter Ave FPM(corr)	-	169
CFM	2550	2464

Cooking Equipment	
	Actual
Item 1	Fryer
Item 2	Rice Cooker
Item 3	Gas Range
Item 4	Gas Griddle

Test Data Supply		
	Design	**Actual**
Total Area	10.312	10.312
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	227
Reading2 FPM	-	171
Reading3 FPM	-	192
Reading4 FPM	-	176
Reading5 FPM	-	122
Reading6 FPM	-	173
Reading7 FPM	-	159
Reading8 FPM	-	110
Reading9 FPM	-	165
Ave FPM(corr)	-	166
CFM	1300	1386

Completed By: Cody Collett on 07/07/2025

Unit Data - PHOTO LOG

07/08/2025

07/08/2025