

Report By:

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



Report: TAB

Function: Test, Adjust, & Balance

Date: 09/05/2024

PROJECT

**09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)**

40027 HWY 49

OAKHURST, CA 93644

Client

Chipotle Mexican Grill
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

Table Of Contents

| Section | Page # |
|---------------------|---------------|
| Summary | 3 |
| Balance Schedule | 4 |
| Checklist | 5 |
| AHU/RTU | 18 |
| FAN - Exhaust | 22 |
| FAN - Supply | 25 |
| Kitchen Hood Type I | 26 |
| GRD | 27 |

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 | 3306 | 2900 | 2770 | 500 | 536 | 14.7% | 16.2% | | | | | | |
| RTU-2 | DINING | 3400 | 3559 | 2400 | 2523 | 1000 | 1036 | 29.4% | 29.1% | | | | | | |
| MUA-1 | KITCHEN HOOD | | | | | | | | | 1950 | 1897 | | | | |
| EF-1 | KITCHEN HOOD | | | | | | | | | | | 3200 | 3256 | | |
| EF-2 | RESTROOM | | | | | | | | | | | | | 150 | 149 |
| TOTALS | | 6800 | 6865 | 5300 | 5293 | 1500 | 1572 | | | 1950 | 1897 | 3200 | 3256 | 150 | 149 |

NET BUILDING AIRFLOW CALCULATION

| TOTALS | DESIGN | ACTUAL |
|--------------------|--------|--------|
| TOTAL OA | 3450 | 3469 |
| TOTAL EXHAUST | 3350 | 3405 |
| NET AIRFLOW | 100 | 64 |

| DOOR TESTED | BUILDING PRESSURE MEASUREMENTS (IN. H2O) |
|----------------|--|
| FRONT | 0.0011 |
| SIDE | 0.0009 |
| REAR | -0.0011 |
| AVERAGE | 0.0003 |

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

- 00: SITE PICTURES
- 01: RTU's/AHU's
- 02: EF's
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

Name : 00: SITE PICTURES **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/15/2023 - Damian Binkowski - National TAB
Completed Date : 09/05/2024 - David Nicolas Sanchez - National TAB

CheckList Item Details

STORE FRONT

Comment:



09/05/2024

RTU-1

Comment:



09/05/2024

RTU-2

Comment:



09/05/2024

MUA

Comment:



09/05/2024

EF-1

Comment:



09/05/2024

EF-2

Comment:



09/05/2024

HOOD-1

Comment:



09/05/2024



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

Name : 01: RTU's/AHU's **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/18/2023 - Damian Binkowski - National TAB
Completed Date : 09/04/2024 - David Nicolas Sanchez - 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?

Yes

Comment:

If direct drive unit is the speed controller working?

N/A

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:



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/18/2023 - Damian Binkowski - National TAB

Completed Date : 09/04/2024 - David Nicolas Sanchez - 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:



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/18/2023 - Damian Binkowski - National TAB

Completed Date : 09/04/2024 - David Nicolas Sanchez - 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:



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 12/18/2023 - Damian Binkowski - National TAB

Completed Date : 09/04/2024 - David Nicolas Sanchez - 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:



09-02-24 CHIPOTLE #04-4316 OAKHURST (OAKHURST, CA)

CheckList Information

Name : 05: FINAL TESTS **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 12/18/2023 - Damian Binkowski - National TAB
Completed Date : 09/05/2024 - David Nicolas Sanchez - 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 N/A

Comment:

List smoke candle type used

Comment:

45 seconds CEO163

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

09/05/2024

Comment:

TAB tech name / Firm

Comment:

David Nicolas Sanchez / National TAB Intelligence

Site super name / Firm

Comment:

Jose Zamora / Tri-Quest Builders & Developers Inc.

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:

Front door: 0.0011 Front exit: 0.0009 Back exit: -0.0011

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: AHU/RTU

Asset: RTU-1

AREA:KITCHEN

| Unit Data | | |
|---------------------|----------|--------------------|
| | Design | Actual |
| MFG | YORK | YORK |
| Serial Num | - | N2C3549766 |
| Model Num | ZJ102 | ZJ102N18R2B5EAA2A3 |
| Type | RTU | RTU |
| Configuration | VERTICAL | VERTICAL |
| Num OA Filters 1 | - | 1 |
| OA Filter Size 1 | - | 22X30 |
| Num Final Filter 1 | - | 4 |
| Final Filter Size 1 | - | 20X24X2 |

| Motor Data | | |
|----------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | BALDOR |
| Frame | - | 56HZ |
| Horsepower | - | 3 |
| Motor Rpm | - | 1750 |
| Phase | 3 | 3 |
| Rated Voltage | 208 | 208 |
| Rated Amperage | - | 8.3 |

| Drive Data | |
|--------------------|----------------|
| | Actual |
| Motor Sheave Size | 5" |
| Motor Sheave SetPt | 3 TURNS OPENED |
| Fan Sheave Size | 7" |
| Fan Sheave Bore | 1" |
| Belt CL Distance | 18" |
| Num of Belts | 1 |
| Belt Size | A54 |
| Belt Alignment | VERIFIED |

| Test Data | | |
|------------------------|--------|----------------|
| | Design | Actual |
| SF CFM | 3400 | 3306 |
| SF RPM | - | 983 |
| RA CFM | 2900 | 2770 |
| OA CFM | 500 | 536 |
| RL Voltage | - | 206/206/207 |
| RL Amperage | - | 5.75/5.47/5.63 |
| SF Rotation | - | CCW |
| RA Damper Position | - | 81% |
| Min OA Damper Position | - | 9% |
| Min OA Damper Type | - | ECONOMIZER |
| OA Enthalpy Setpt | - | 27B/# |

| Performance Data | | |
|------------------|--------|--------|
| | Design | Actual |
| MA Plenum SP | - | -0.69" |
| Fan Suction SP | - | -0.83" |
| Fan Discharge SP | - | 0.51" |
| Total ESP | 0.80" | 1.34" |
| Fan Total SP | - | 1.20" |

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

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project:09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)

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 | 88 | 81 | 135 | 90.0 |
| SGRD2 | BOH | CD1 | 12" | 325 | 1 | 35 | 403 | 298 | 91.7 |
| SGRD3 | BOH | CD1 | 12" | 325 | 1 | 198 | 196 | 293 | 90.2 |
| SGRD4 | FOOD PREP | CD1 | 12" | 400 | 1 | 366 | 584 | 402 | 100.5 |
| SGRD5 | FOOD PREP | CD1 | 12" | 400 | 1 | 290 | 441 | 402 | 100.5 |
| SGRD6 | COOKLINE | CD2 | 8" | 250 | 1 | 140 | 205 | 227 | 90.8 |
| SGRD7 | COOKLINE | CD2 | 8" | 250 | 1 | 12 | 0 | 228 | 91.2 |
| SGRD8 | COOKLINE | CD2 | 8" | 250 | 1 | 146 | 210 | 235 | 94.0 |
| SGRD9 | COOKLINE | CD2 | 8" | 250 | 1 | 149 | 223 | 235 | 94.0 |
| SGRD10 | HOOD1 | ACPSP | 183"X6" | 800 | 5.95 | 603 | 952 | 851 | 106.4 |
| Total | | | | 3400 | | 2027 | 3295 | 3306 | 97.24% |

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: AHU/RTU

Asset: RTU-2

AREA: DINING

| Unit Data | | |
|---------------------|----------|--------------------|
| | Design | Actual |
| MFG | YORK | YORK |
| Serial Num | - | N2G3746290 |
| Model Num | ZJ102 | ZJ102N18R2B5EAA2A3 |
| Type | RTU | RTU |
| Configuration | VERTICAL | VERTICAL |
| Num OA Filters 1 | - | 1 |
| OA Filter Size 1 | - | 22X30 |
| Num Final Filter 1 | - | 1 |
| Final Filter Size 1 | - | 20X24X2 |

| Motor Data | | |
|----------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | BALDOR |
| Frame | - | 56HZ |
| Horsepower | - | 3 |
| Motor Rpm | - | 1750 |
| Phase | 3 | 3 |
| Rated Voltage | 208 | 208 |
| Rated Amperage | - | 8.3 |

| Drive Data | |
|--------------------|----------------|
| | Actual |
| Motor Sheave Size | 5" |
| Motor Sheave SetPt | 2 TURNS OPENED |
| Fan Sheave Size | 7" |
| Fan Sheave Bore | 1" |
| Belt CL Distance | 18" |
| Num of Belts | 1 |
| Belt Size | A54 |
| Belt Alignment | VERIFIED |

| Test Data | | |
|------------------------|--------|----------------|
| | Design | Actual |
| SF CFM | 3400 | 3559 |
| SF RPM | - | 886 |
| RA CFM | 2400 | 2523 |
| OA CFM | 1000 | 1036 |
| RL Voltage | - | 206/205/207 |
| RL Amperage | - | 5.35/5.17/5.25 |
| SF Rotation | - | CCW |
| RA Damper Position | - | 80% |
| Min OA Damper Position | - | 20% |
| Min OA Damper Type | - | ECONOMIZER |
| OA Enthalpy Setpt | - | 27B/# |

| Performance Data | | |
|------------------|--------|--------|
| | Design | Actual |
| MA Plenum SP | - | -0.45" |
| Fan Suction SP | - | -0.62" |
| Fan Discharge SP | - | 0.44" |
| Total ESP | 0.80" | 0.89" |
| Fan Total SP | - | 1.06" |

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

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project:09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)

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 | DINING | SR2 | 18"X6" | 400 | 1 | 370 | 316 | 373 | 93.3 |
| SGRD2 | DINING | SR2 | 18"X6" | 400 | 1 | 343 | 293 | 373 | 93.3 |
| SGRD3 | DINING | SR1 | 14" | 700 | 1 | 849 | 727 | 765 | 109.3 |
| SGRD4 | DINING | SR1 | 14" | 600 | 1 | 809 | 692 | 659 | 109.8 |
| SGRD5 | DINING | SR1 | 14" | 500 | 1 | 697 | 596 | 549 | 109.8 |
| SGRD6 | DINING | SR1 | 14" | 400 | 1 | 505 | 432 | 435 | 108.8 |
| SGRD7 | DINING | SR1 | 14" | 400 | 1 | 355 | 304 | 405 | 101.3 |
| Total | | | | 3400 | | 3928 | 3360 | 3559 | 104.68% |

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: FAN - Exhaust

Asset: EF-1

AREA:HD-1 - COOKLINE

| Unit Data | | |
|---------------|-------------|-------------|
| | Design | Actual |
| MFG | CAPTIVEAIRE | CAPTIVEAIRE |
| Model Num | DU240HFA | DU240HFA |
| Serial Num | - | 5755703 |
| Type | UPBLAST | UPBLAST |
| Configuration | VERTICAL | VERTICAL |

| Motor Data | | |
|------------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | NEMA |
| Frame | - | 213/5T |
| Horsepower | 3.000 | 3.0 |
| Motor Rpm | - | 1175 |
| Phase | 3 | 3 |
| Voltage (rated) | 208 | 208 |
| Amperage (rated) | - | 8.83 |
| Service Factor | - | 1.25 |

| Test Data | | |
|------------------|--------|-----------|
| | Design | Actual |
| CFM | 3200 | 3356 |
| Fan RPM | 887 | 828 |
| Fan Rotation | - | CCW |
| Motor RPM | - | 828 |
| System SetPt | - | 42.3 HZ |
| RL Voltage | - | 128 @ VFD |
| RL Amperage | - | 6.2 @ VFD |
| Total ESP | 1.500" | 0.68" |
| Fan Inlet SP | - | -0.68" |
| Fan Discharge SP | - | ATMS |

Completed By: David Nicolas Sanchez on 09/04/2024

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: FAN - Exhaust

Asset: EF-2

AREA:RR

| Unit Data | | |
|---------------|-------------|-------------|
| | Design | Actual |
| MFG | CAPTIVEAIRE | CAPTIVEAIRE |
| Model Num | DR12HFA | DR12HFA |
| Serial Num | - | 5755703 |
| Type | DOWNBLAST | DOWNBLAST |
| Configuration | VERTICAL | VERTICAL |

| Motor Data | | |
|------------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | NEMA |
| Frame | - | N/A |
| Horsepower | 0.250 | 0.25 |
| Motor Rpm | - | 1800 |
| Phase | 1 | 1 |
| Voltage (rated) | 115 | 115 |
| Amperage (rated) | - | N/A |
| Service Factor | - | N/A |

| Test Data | | |
|------------------|--------|--------|
| | Design | Actual |
| CFM | 150 | 149 |
| Fan RPM | 1339 | 1470 |
| Fan Rotation | - | CCW |
| Motor RPM | - | 1470 |
| System SetPt | - | 74P |
| RL Voltage | - | NA |
| RL Amperage | - | NA |
| Total ESP | 0.600" | 0.48" |
| Fan Inlet SP | - | -0.48" |
| Fan Discharge SP | - | ATMS |

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project:09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)

FAN - Exhaust



Diffuser Ret/Exh (GRD)

EF-2/RR

| Asset | | | | | | | | | |
|------------|----------|------|-------|------------|----|--------|--------|-----------|-------------|
| Asset Name | Location | Type | Size | DESIGN CFM | AK | CFM(1) | CFM(2) | FINAL CFM | % to design |
| EGRD1 | RR | ER1 | 6"X6" | 75 | 1 | 75 | 80 | 80 | 106.7 |
| EGRD2 | RR | ER1 | 6"X6" | 75 | 1 | 158 | 69 | 69 | 92.0 |
| Total | | | | 150 | | 233 | 149 | 149 | 99.33% |

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: FAN - Supply

Asset: MUA-1

AREA:HD-1 - COOKLINE

| Unit Data | | |
|---------------|--------------|--------------|
| | Design | Actual |
| MFG | CAPTIVEAIRE | CAPTIVEAIRE |
| Model Num | A1-D.250-15D | A1-D.250-15D |
| Serial Num | - | 5755703 |
| Type | MUA | MUA |
| Configuration | VERTICAL | VERTICAL |

| Motor Data | | |
|------------------|--------|--------|
| | Design | Actual |
| Motor MFG | - | NEMA |
| Frame | - | 145T |
| Horsepower | 2.000 | 2.0 |
| Motor Rpm | - | 1745 |
| Phase | 3 | 3 |
| Voltage (rated) | 208 | 208 |
| Amperage (rated) | - | 5.64 |
| Service Factor | - | 1.15 |

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

| Gas Heat | | |
|---------------------------|--------|--------|
| | Design | Actual |
| Heater Operates (y/n) | - | Y |
| Flame Status (pass/fail) | - | PASS |
| Inlet Air Temp SetPt | 55 | 55 |
| Discharge Air Temp SetPt | 60 | 60 |
| Air Flow Switch SP Actual | - | 0.44" |

| Test Data | | |
|------------------|--------|---------|
| | Design | Actual |
| CFM | 1950 | 1897 |
| SF RPM | 2150 | 1745 |
| Motor RPM | - | 1745 |
| RL Voltage | - | 158@VFD |
| RL Amperage | - | 4.2@VFD |
| Total ESP | - | N/A |
| Fan Discharge SP | - | N/A |

| General | |
|----------------------|--------|
| | Actual |
| Fan Rotation Correct | YES |

Completed By: David Nicolas Sanchez on 09/05/2024

National TAB

Project: 09-02-24 CHIPOTLE #04-4316 OAKHURST
(OAKHURST, CA)



System/Unit: Kitchen Hood Type I

Asset: HD-1

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 | - | 5755703 |
| Type | TYPE I CANOPY | TYPE I CANOPY |
| Hood length | 171" | 171" |
| Hood Width | 54" | 54" |
| Supply Plenum Type | - | ACPSP |
| Supply Plenum Width | 12" | 12" |
| Supply Plenum Length | 183" | 183" |

| Test Data Exhaust | | |
|-------------------------|---------------|---------------|
| | Design | Actual |
| Filter Type | CAPTRATE SOLO | CAPTRATE SOLO |
| Filter Size 1 | 16"X16" | 16"X16" |
| Filter Qty 1 | 10 | 10 |
| Filter AK factor size 1 | 1.62 | 1.62 |
| Filter Total AK Area | 16.2 | 16.2 |
| Filter1 FPM | - | 172 |
| Filter2 FPM | - | 212 |
| Filter3 FPM | - | 187 |
| Filter4 FPM | - | 213 |
| Filter5 FPM | - | 184 |
| Filter6 FPM | - | 197 |
| Filter7 FPM | - | 221 |
| Filter8 FPM | - | 221 |
| Filter9 FPM | - | 210 |
| Filter10 FPM | - | 198 |
| Filter Ave FPM(corr) | - | 201 |
| CFM | 3200 | 3256 |

| Cooking Equipment | |
|-------------------|--------|
| | Actual |
| Item 1 | GRILL |
| Item 2 | STOVE |
| Item 3 | FRYER |
| Item 4 | FRYER |

| Test Data Supply | | |
|------------------|--------|--------|
| | Design | Actual |
| Total AK Area | 15.25 | 15.25 |
| Kv factor (Vel) | 0.87 | 0.87 |
| Num of Readings | - | 12 |
| Reading1 FPM | - | 168 |
| Reading2 FPM | - | 120 |
| Reading3 FPM | - | 129 |
| Reading4 FPM | - | 143 |
| Reading5 FPM | - | 162 |
| Reading6 FPM | - | 122 |
| Reading7 FPM | - | 126 |
| Reading8 FPM | - | 153 |
| Reading9 FPM | - | 151 |
| Reading10 FPM | - | 133 |
| Reading11 FPM | - | 124 |
| Reading12 FPM | - | 185 |
| Ave FPM(corr) | - | 143 |
| CFM | 1950 | 1897 |

Completed By: David Nicolas Sanchez on 09/04/2024

