

**Report By:**

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



**Report: TAB**

**Function: Test, Adjust, & Balance**

**Date: 02/14/2025**

**Completed By: National TAB**

# **PROJECT**

**02-10-25 CHIPOTLE #29-4929 AVENEL  
(AVENEL, NJ)**

1560 St Georges Avnue

AVENEL, NJ 07001

## **Client**

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## Table Of Contents

Section	Page #
SUMMARY	3
REMARKS	4
BALANCE SCHEDULE	10
CHECKLIST	11
RTU	19
EXHAUST	24
HOOD	27
GRD LAYOUT	29

## 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

- EF1: Flexible grease spout kinked in viroguard
- RTU1-1: No damper on this diffuser
- RTU1: Overramping blower motor
- RTU2-6: Damper is jammed.
- RTUs: Economizers on both RTUs do not function



**02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)**

**Project Issue Information**

**Issue Name :** EF1: Flexible grease spout kinked in viroguard  
**Description :** Viroguard is sitting on and blocking flow through a flexible grease spout out of EF1. Install hard spout or modify Viroguard according to manufacturer guidance.

**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough

**Status :** Open

**Priority :** Low                                      **Asset Tag :**

**Originated Date :** 02/13/2025 - Ryan Smith - National TAB

Project Issue File Details



02/13/2025



**02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)**

**Project Issue Information**

**Issue Name :** RTU1-1: No damper on this diffuser  
**Description :** Diffuser 1 on RTU1 does not have an accessible damper installed at the face or the diffuser.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** High                                      **Asset Tag :**  
**Originated Date :** 02/14/2025 - Ryan Smith - National TAB

Project Issue File Details



02/14/2025



**02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)**

**Project Issue Information**

**Issue Name :** RTU1: Overamping blower motor  
**Description :** Unit is unable to reach design total airflow (4000CFM) and had to be proportionally balanced to 3342 CFM due to over amping. Static pressure in the discharge 0.78" implies there may be a restriction in the supply duct work. Recommend to have ductwork inspected.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** High                                      **Asset Tag :**  
**Originated Date :** 02/14/2025 - Ryan Smith - National TAB



**02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)**

**Project Issue Information**

**Issue Name :** RTU2-6: Damper is jammed.  
**Description :** Unable to adjust damper for this diffuser.  
**Created By :** National TAB                      **Assigned To :** National TAB - Brianna Biggs  
**Status :** Open  
**Priority :** Low                                      **Asset Tag :**  
**Originated Date :** 02/15/2025 - Ryan Smith - National TAB



**02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)**

**Project Issue Information**

**Issue Name :** RTUs: Economizers on both RTUs do not function  
**Description :** Economizers on both RTUs do not show up in control terminal menus. Have loosened dampers off of actuators and will adjust by hand then mark with sharpie. Consult with mechanical contractor or manufacturer to service RTUs, then set economizer to marked position.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** High                                      **Asset Tag :**  
**Originated Date :** 02/13/2025 - Ryan Smith - 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	3342	2600	1872	1400	1470	35.0%	44.0%						
RTU-2	DINING	4000	3768	3150	2934	850	834	21.3%	22.1%						
EF-1	COOK LINE											1900	1848		
EF-2	BATHROOM													150	149
<b>TOTALS</b>		8000	7110	5750	4806	2250	2304			0	0	1900	1848	150	149

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2250	2304
TOTAL EXHAUST	2050	1997
<b>NET AIRFLOW</b>	<b>200</b>	<b>307</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0091
SIDE	0.0096
REAR	0.0075
<b>AVERAGE</b>	<b>0.0087</b>

#### 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
- 04: HOODS
- 05: FINAL TESTS



02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/23/2024 - Kyle Henry - National TAB

**Completed Date :** 02/15/2025 - Ryan Smith - 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?	No
---	----

Comment:

Diffuser RTU1-1 does not have a damper at the face or diffuser.

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?	No
---	----

Comment:

Economizers are assembled and attached but not functional. Control board does not communicate with economizers. Requires servicing.

DCV Max damper opening position is set to minimum?	N/A
--	-----

**Comment:**

Economizer not operational

---

**Free cooling enthalpy set point set for lowest setting (Typically "D")**

N/A

---

**Comment:**

Economizer not operational.

---

**Motors are all operating below the FLA rating?**

Yes

---

**Comment:**

---

**Are belts tight?**

Yes

---

**Comment:**

---

**If direct drive unit is the speed controller working?**

Yes

---

**Comment:**

---

**Is gas piping installed and valves turned on?**

N/A

---

**Comment:**

---

**Unit free of noticeable noise and vibration**

Yes

---

**Comment:**

---

**Final outside air damper position is marked with permanent marker?**

Yes

---

**Comment:**



02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/23/2024 - Kyle Henry - National TAB

**Completed Date :** 02/15/2025 - Ryan Smith - 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:**

**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:**



02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/23/2024 - Kyle Henry - National TAB

**Completed Date :** 02/15/2025 - Ryan Smith - 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:**



02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

**CheckList Information**

**Name :** 05: FINAL TESTS **Status :** Not Completed

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

**Requesting Organization :** National TAB

**Created Date :** 12/23/2024 - Kyle Henry - National TAB

**CheckList Item Details**

**FINAL CHECKS**

<b>Is space free of drafting?</b>	Yes
-----------------------------------	-----

**Comment:**

<b>Is space comfortable in all areas?</b>	Yes
---	-----

**Comment:**

<b>Is the space free of ventilation noise?</b>	Yes
--	-----

**Comment:**

<b>List kitchen equipment turned on for testing</b>	Yes
---	-----

**Comment:**

Plancha

**List smoke candle type used**

**Comment:**

45 second smoke bomb

**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**

02/13/2025

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

Ryan Smith / National TAB Intelligence

---

**Site super name / Firm**

**Comment:**

Wyck Priore

---

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

**Comment:**

---

**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)**

**Comment:**

-0.0048"

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

System/Unit: AHU/RTU



Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2F4447028
Model Num	ZJ120	ZJ120E36R2B5EAA2A3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30"X22"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X24"X2"
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56HZ
Horsepower	3	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.6

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875"
Motor Sheave SetPt	3
Fan Sheave Size	AK74
Fan Sheave Bore	1"
Belt CL Distance	19"
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	4000	3342
SF RPM	-	950
RA CFM	2600	1872
OA CFM	1400	1470
RL Voltage	-	209.8/211.9/210.8
RL Amperage	-	9.6/8.51/6.94
SF Rotation	-	CW
SF System SetPt	-	96%
RA Damper Position	-	~85% 5.5"
Min OA Damper Position	-	~15% 7/8"
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.48"
Fan Suction SP	-	-0.79"
Fan Discharge SP	-	0.78"
Total ESP	.8"	1.26"
Fan Total SP	-	1.57"

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

Completed By: Ryan Smith on 02/14/2025

Notes:  
Total flow decreased to eliminate overramping.

Written By: Ryan Smith on 02/14/2025



# National TAB

Project:02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## 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	BACK	CD1	12"	325	1	422	381	511	157.2
SGRD2	BACK	CD1	12"	325	1	615	561	269	82.8
SGRD3	BACK	CD1	8"	150	1	213	190	147	98.0
SGRD4	KITCHEN	CD2	10"	250	1	109	97	122	48.8
SGRD5	KITCHEN	CD2	10"	350	1	199	174	228	65.1
SGRD6	KITCHEN	CD2	10"	350	1	298	276	304	86.9
SGRD7	KITCHEN	CD2	10"	275	1	233	213	249	90.5
SGRD8	KITCHEN	CD1	12"	400	1	750	685	417	104.3
SGRD9	KITCHEN	CD1	12"	400	1	119	125	130	32.5
SGRD10	KITCHEN	CD2	10"	275	1	289	263	228	82.9
SGRD11	KITCHEN	CD2	10"	325	1	233	210	271	83.4
SGRD12	KITCHEN	CD2	10"	325	1	236	211	278	85.5
SGRD13	KITCHEN	CD2	10"	250	1	161	140	188	75.2
Total				4000		3877	3526	3342	83.55%

Completed By: Ryan Smith on 02/14/2025

Asset	Notes	Date	Written By
SGRD3	No damper installed at face or diffuser. Unable to balance.	02/14/2025	Ryan Smith
SGRD8	Damper not able to be properly adjusted.	02/14/2025	Ryan Smith

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2F4447029
Model Num	ZJ120	ZJ120E36R2B5EAA2A3
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30"X22"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X24"X2"
Num Final Filter 2	-	
Final Filter Size 2	-	

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56HZ
Horsepower	3	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.6

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875"
Motor Sheave SetPt	3
Fan Sheave Size	AK74
Fan Sheave Bore	1"
Belt CL Distance	19"
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	Actual
SF CFM	4000	3768
SF RPM	-	942
RA CFM	3150	2933
OA CFM	850	834
RL Voltage	-	208.6/211.2/209.8
RL Amperage	-	10.17/7.11/8.81
SF Rotation	-	CW
SF System SetPt	-	96%
RA Damper Position	-	~95% 5.75"
Min OA Damper Position	-	~5% 0.25"
Min OA Damper Type	-	MOTORIZED
OA Enthalpy Setpt	-	NA

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.56
Fan Suction SP	-	-0.87
Fan Discharge SP	-	0.66
Total ESP	.8"	1.22
Fan Total SP	-	1.53

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

Completed By: Ryan Smith on 02/14/2025

Notes:

Diffusers proportionally balanced to 37688 CFM.

Diffuser 3 is low despite having a fully open damper. Diffuser 6 has a jammed damper and cannot minimize airflow.

Written By: Ryan Smith on 02/14/2025

# National TAB

Project:02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## 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	DINING	SR2	6"	400	0.46	683	368	398	99.5
SGRD2	DINING	SR2	6"	500	0.46	370	449	469	93.8
SGRD3	DINING	SR1	14"	800	1	398	545	545	68.1
SGRD4	DINING	SR1	14"	700	1	487	658	658	94.0
SGRD5	DINING	SR1	14"	600	1	580	525	525	87.5
SGRD6	DINING	SR1	14"	500	1	556	728	728	145.6
SGRD7	DINING	SR1	14"	500	1	598	445	445	89.0
Total				4000		3672	3718	3768	94.2%

Completed By: Ryan Smith on 02/14/2025

Asset	Notes	Date	Written By
SGRD3	Diffuser is fully open but still low.	02/14/2025	Ryan Smith
SGRD6	Damper is jammed. Unable to adjust.	02/14/2025	Ryan Smith

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## System/Unit: FAN - Exhaust



Asset: EF1

AREA: KITCHEN HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU85HFA
Serial Num	-	6338466
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	1900	1848
Fan RPM	-	1224
Fan Rotation	-	CCW
Motor RPM	-	1224
System SetPt	-	68%
RL Voltage	-	122.4
RL Amperage	-	7.84
Total ESP	1.2"	1.08"
Fan Inlet SP	-	-1.08"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	2	1
Motor Rpm	-	1800
Phase	3	1
Voltage (rated)	208	115
Amperage (rated)	-	11.6
Service Factor	-	NL

Completed By: Ryan Smith on 02/14/2025

Notes:  
Unit is DU85HFA instead of specced DU180HFA due to redesign for all electric appliances.

Written By: Ryan Smith on 02/13/2025

### Unit Data - PHOTO LOG



02/13/2025



02/13/2025



02/13/2025

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOMS

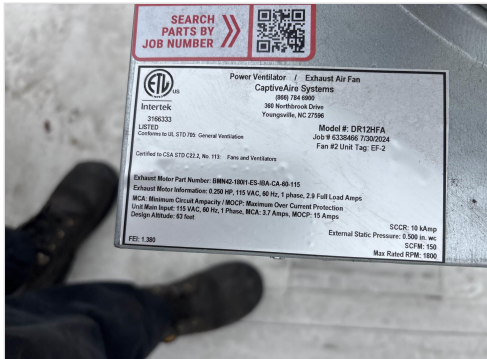
Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6338466
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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	149
Fan RPM	-	1344
Fan Rotation	-	CCW
Motor RPM	-	1344
System SetPt	-	70%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	.6"	0.34"
Fan Inlet SP	-	-0.34"
Fan Discharge SP	-	ATM

Completed By: Ryan Smith on 02/13/2025

## Unit Data - PHOTO LOG



02/13/2025



02/13/2025



02/13/2025

# National TAB

Project:02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## 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-EGRD1	NA	NA	ER1	6/6	75	1	N/A	59	N/A	78	74	98.7
EF2-EGRD2	NA	NA	ER1	6/6	75	1	N/A	55	N/A	71	75	100.0
Total					150			114		149	149	99.33%

Completed By: Ryan Smith on 02/13/2025

# National TAB

Project: 02-10-25 CHIPOTLE #29-4929 AVENEL (AVENEL, NJ)

## System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2	5424 ND-2
Job / Serial Num	-	6338466
Type	TYPE 1 CANOPY HOOD	TYPE 1 CANOPY HOOD
Hood length	112"	112"
Hood Width	54"	54"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16x16	16x16
Filter Qty 1	7	7
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	11.34	11.34
Filter1 FPM	-	160
Filter2 FPM	-	161
Filter3 FPM	-	181
Filter4 FPM	-	189
Filter5 FPM	-	172
Filter6 FPM	-	152
Filter7 FPM	-	123
Filter Ave FPM(corr)	-	163
CFM	1900	1848

Cooking Equipment	
	Actual
Item 1	PLANCHA
Item 2	6 BURNER STOVE & DEEP FRYER

Completed By: Ryan Smith on 02/13/2025

# Unit Data - PHOTO LOG



02/13/2025



02/13/2025



02/13/2025

		CaptivaAir Systems 390 Northbrook Drive Youngsville, NC 27596 (866) 784 6900		Job # 8338469 hood # 1 Length: 9' 0"	Penetrations with Appliance cookin Appliance cookin Max cooking surf																								
Intertek 318633 Certified Hood for Commercial Cooking Equipment Complies to UL STD 718 and NSF STD 3 Certified to UL C 513 078 Certified to NFPA 97-16		Model # 5424 ND-2 Exhaust Hood without exhaust damper (Part # 5424 ND-2)		Replace filters on X UL Class X UL Class X UL Class N/A Condens Filters Supplied i 7 - 18" Tall x 18" Filter Type: Capt																									
NVC CCA # 264 Suitable for use with up to extra heavy duty cooking appliances.																													
<table border="1"> <thead> <tr> <th>Min. Clearance from Cooking Surface to Front Edge of Hood</th> <th>Min. Exhaust Air Flow (CFM) Linear Foot</th> <th>Min. Overhang from cooking Surface (Front)</th> <th>Min. Overhang from cooking Surface (Side)</th> <th>Max. Cooking Surface Temperature</th> <th>Appliance Duty</th> </tr> </thead> <tbody> <tr> <td>48"</td> <td>95 CFM</td> <td>6.5"</td> <td>6.5"</td> <td>400° F</td> <td>medium</td> </tr> <tr> <td>48"</td> <td>140 CFM</td> <td>6.5"</td> <td>6.5"</td> <td>600° F</td> <td>heavy</td> </tr> <tr> <td>48"</td> <td>175 CFM</td> <td>6.5"</td> <td>6.5"</td> <td>700° F</td> <td>extra heavy</td> </tr> </tbody> </table>						Min. Clearance from Cooking Surface to Front Edge of Hood	Min. Exhaust Air Flow (CFM) Linear Foot	Min. Overhang from cooking Surface (Front)	Min. Overhang from cooking Surface (Side)	Max. Cooking Surface Temperature	Appliance Duty	48"	95 CFM	6.5"	6.5"	400° F	medium	48"	140 CFM	6.5"	6.5"	600° F	heavy	48"	175 CFM	6.5"	6.5"	700° F	extra heavy
Min. Clearance from Cooking Surface to Front Edge of Hood	Min. Exhaust Air Flow (CFM) Linear Foot	Min. Overhang from cooking Surface (Front)	Min. Overhang from cooking Surface (Side)	Max. Cooking Surface Temperature	Appliance Duty																								
48"	95 CFM	6.5"	6.5"	400° F	medium																								
48"	140 CFM	6.5"	6.5"	600° F	heavy																								
48"	175 CFM	6.5"	6.5"	700° F	extra heavy																								
*The use of steel panels/hood adds allowed for a 30% reduction in listed cfm as shown on the label.																													
Lighting Circuit: 120 VAC, 60 Hz, 1 Phase, MCA: 15 Amps, MOCP: 15 Amps SCCR: 5 Mins USE COPPER WIRE ONLY																													

ARCHITECTURAL AND  
ANSION VALVE, SOLENOID  
OL, LOW AMBIENT  
VES PER MANUFACTURER'S  
ION SHALL COMPLY WITH  
OF DECK TO WITHIN 3'  
D TO PUBLIC VIEW  
AL DRAWINGS.  
IONS AND AS DETAILED IN

TECTURAL AND  
CHIPOTLE ON EXHAUST

00. TYPICAL.  
OTE KEY OPERATED RESET.

00. SEE ELECTRICAL  
TICKERS ON FACE OF  
HE REME HALO WOULD BE

OUTSIDE AIR INTAKES.  
AND EXHAUST FAN EF-1  
HEATER FLUE AND

OF ROOM AT

OLLOW ALL

