

**Report By:**

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



**Report: TAB**

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

**Date: 12/09/2024**

**Completed By: National TAB**

# PROJECT

**12-09-24 CHIPOTLE #5255 AUBURN, AL  
(AUBURN MALL)**

1700 OPEILKA RD

AUBURN, AL

## Client

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

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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

- Diffuser 2-1 - No Damper Installed
- EF-2 - Backdraft Damper
- Restroom Exhaust - No Dampers Installed



**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**Project Issue Information**

**Issue Name :** Diffuser 2-1 - No Damper Installed  
**Description :** Supply diffuser 2-1 (restroom) is outputting 121 CFM (242% design) and cannot be adjusted as there is no face-accessible damper installed. This high flow is causing the restroom to have slightly positive pressure. Recommend installing OBD's.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** High                                      **Asset Tag :** RTU 2-SGRD1  
**Originated Date :** 12/15/2024 - Mark Johnson - National TAB

Project Issue File Details





**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**Project Issue Information**

**Issue Name :** EF-2 - Backdraft Damper  
**Description :** The backdraft damper for EF-2 is installed too close to the base of the fan, preventing it from opening fully. Recommend moving backdraft damper per mechanical plans.  
**Created By :** National TAB                      **Assigned To :** National TAB - Will Turnbough  
**Status :** Open  
**Priority :** Low                                      **Asset Tag :** EF2  
**Originated Date :** 12/16/2024 - Mark Johnson - National TAB

Project Issue File Details



12/16/2024



**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**Project Issue Information**

**Issue Name :** Restroom Exhaust - No Dampers Installed  
**Description :** No face-accessible dampers are installed to balance the individual restroom exhaust grilles. EF-2 is within design total (143 CFM), but the exhaust is split disproportionately between the two restrooms (103 CFM and 40 CFM). Recommend installing dampers and inspecting duct for possible restriction.

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

**Status :** Open

**Priority :** Medium                                      **Asset Tag :** EF2

**Originated Date :** 12/15/2024 - Mark Johnson - National TAB

Project Issue File Details



### 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	3910	3000	3139	750	771	18.8%	19.7%						
RTU-2	DINING	4050	4048	3000	3291	750	757	18.5%	18.7%						
EF-1	COOKLINE											2550	2552		
EF-2	BATHROOMS													150	143
MAU1	ACSP									1300	1319				
<b>TOTALS</b>		8050	7958	6000	6430	1500	1528			1300	1319	2550	2552	150	143

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2847
TOTAL EXHAUST	2700	2695
<b>NET AIRFLOW</b>	<b>100</b>	<b>152</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.018
SIDE	-
REAR	-0.013
<b>AVERAGE</b>	<b>-0.0155</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
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**CheckList Information**

**Name :** 01: RTU'S/AHU'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 12/10/2024 - Laura Robinson - National TAB  
**Completed Date :** 12/15/2024 - Mark Johnson - 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 for removal



12/15/2024

**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:**

ES5

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

**Comment:**

**Are belts tight?**

N/A

**Comment:**

Direct Drive

**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:**

---



12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/10/2024 - Laura Robinson - National TAB

**Completed Date :** 12/15/2024 - Mark Johnson - National TAB

CheckList Item Details

EF's

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

**Comment:**

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

**Comment:**

Direct Drive

<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?

No

Comment:

Cannot fully open, too close to fan



12/15/2024

Unit free of noticeable noise and vibration?

Yes

Comment:



**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/10/2024 - Laura Robinson - National TAB

**Completed Date :** 12/15/2024 - Mark Johnson - 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:



**12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)**

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/10/2024 - Laura Robinson - National TAB

**Completed Date :** 12/15/2024 - Mark Johnson - 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:**



12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

**CheckList Information**

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

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

**Requesting Organization :** National TAB

**Created Date :** 12/10/2024 - Laura Robinson - 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:**

Plancha, stove

**List smoke candle type used**

**Comment:**

Observed cooking (employee training)

**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**

12/12/2024

**Comment:**

---

**TAB tech name / Firm**

**Comment:**

Mark Johnson / NTi

---

**Site super name / Firm**

**Comment:**

---

**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)**

Fail

**Comment:**

Design and actual net building airflows are positive, while building pressure is slightly negative

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## System/Unit: AHU/RTU

Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63006
Model Num	48FCFN12	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

Motor Data		
	Design	Actual
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

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

Test Data		
	Design	Actual
SF CFM	4000	3910
SF RPM	-	2015
RA CFM	3250	3139
OA CFM	750	771
RL Voltage	-	215/215/214
RL Amperage	-	NA/7.4/7.0
SF Rotation	-	CCW
SF System SetPt	-	C55
RA Damper Position	-	5.70 V
Min OA Damper Position	-	4.30 V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.91"
Fan Suction SP	-	-1.45"
Fan Discharge SP	-	0.85"
Total ESP	0.8	1.76"
Fan Total SP	-	2.30"

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

Completed By: Mark Johnson on 12/12/2024

Notes:  
Line 1 wire (black) not accessible for amp reading

Written By: Mark Johnson on 12/12/2024

## Unit Data - PHOTO LOG



12/12/2024

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

## 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	BOH	CD1	12	450	1	527	442	442	98.2
RTU1-SGRD2	BOH	CD1	12	450	1	631	448	448	99.6
RTU1-SGRD3	BOH	CD1	8	200	1	171	206	206	103.0
RTU1-SGRD4	KITCHEN	CD1	10	300	1	337	294	294	98.0
RTU1-SGRD5	KITCHEN	CD1	10	300	1	246	297	297	99.0
RTU1-SGRD6	KITCHEN	CD1	10	300	1	207	241	241	80.3
RTU1-SGRD7	KITCHEN	CD1	10	300	1	316	301	301	100.3
RTU1-SGRD8	KITCHEN	CD1	12	500	1	399	458	458	91.6
RTU1-SGRD9	KITCHEN	CD1	12	500	1	400	456	456	91.2
RTU1-SGRD10	KITCHEN	ACPSP	165X6	700	5.3625	708	767	767	109.6
Total				4000		3942	3910	3910	97.75%

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## System/Unit: AHU/RTU

Asset: RTU 2

AREA: DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P62830
Model Num	48FCFN12	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

Motor Data		
	Design	Actual
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

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

Test Data		
	Design	Actual
SF CFM	4050	4048
SF RPM	-	2153
RA CFM	3300	3291
OA CFM	750	757
RL Voltage	-	213/213/215
RL Amperage	-	9.5/NA/NA
SF Rotation	-	CCW
SF System SetPt	-	C80
RA Damper Position	-	6.15 V
Min OA Damper Position	-	3.85 V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.03"
Fan Suction SP	-	-1.72"
Fan Discharge SP	-	0.82"
Total ESP	0.8	1.85"
Fan Total SP	-	2.54"

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

Completed By: Mark Johnson on 12/12/2024

Notes:  
Lines 2 and 3 (yellow and blue) not accessible for amp readings

Written By: Mark Johnson on 12/12/2024

## Unit Data - PHOTO LOG



12/12/2024

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

## 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
RTU 2-SGRD1	DINING	CD3	6	50	1	125	121	121	242.0
RTU 2-SGRD2	DINING	SR1	12	600	1	586	660	660	110.0
RTU 2-SGRD3	DINING	SR1	12	600	1	342	391	391	65.2
RTU 2-SGRD4	DINING	SR1	12	600	1	570	608	608	101.3
RTU 2-SGRD5	DINING	SR1	12	600	1	582	625	625	104.2
RTU 2-SGRD6	DINING	SR1	12	600	1	593	640	640	106.7
RTU 2-SGRD7	DINING	SR2	18/6	500	1	360	511	511	102.2
RTU 2-SGRD8	DINING	SR2	18/6	500	1	444	492	492	98.4
Total				4050		3602	4048	4048	99.95%

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## System/Unit: FAN - Exhaust

Asset: EF1

AREA:HOOD 1

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6726669
Type	DD	DD
Configuration	UPBLAST	UPBLAST

Test Data		
	Design	Actual
CFM	2550	2552
Fan RPM	-	1076
Fan Rotation	-	CCW
Motor RPM	-	1076
System SetPt	-	55.2 HZ
RL Voltage	-	118 VFD
RL Amperage	-	5.4 VFD
Total ESP	1.20	0.51"
Fan Inlet SP	-	-0.51"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	WEG
Frame	-	182/4T
Horsepower	1	2.0
Motor Rpm	-	1170
Phase	1	3
Voltage (rated)	120	230/460
Amperage (rated)	-	6.44/3.22
Service Factor	-	1.25

Completed By: Mark Johnson on 12/12/2024

### Unit Data - PHOTO LOG



12/12/2024

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## System/Unit: FAN - Exhaust

Asset: EF2

AREA:RESTROOMS

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6726669
Type	DD	DD
Configuration	DOWNBLAST	DOWNBLAST

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	Actual
CFM	150	143
Fan RPM	-	1043
Fan Rotation	-	CCW
Motor RPM	-	1043
System SetPt	-	55%
RL Voltage	-	124
RL Amperage	-	0.6
Total ESP	0.60	0.35"
Fan Inlet SP	-	-0.35"
Fan Discharge SP	-	ATM

Completed By: Mark Johnson on 12/12/2024

Notes:

NO FACE ACCESSIBLE DAMPERS INSTALLED. POSSIBLE RESTRICTION IN DUCT ABOVE HARD CEILING, NOT ACCESSIBLE.

Written By: Mark Johnson on 12/12/2024

### Unit Data - PHOTO LOG



12/12/2024

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)

## FAN - Exhaust



Diffuser Ret/Exh (GRD)

### EF2/RESTROOMS

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EF2-EGRD1	RR W/ SUPPLY	ER1	6/6	75	1	93	100	103	137.3
EF2-EGRD2	RR W/O SUPPLY	ER1	6/6	75	1	23	22	40	53.3
Total				150		116	122	143	95.33%

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## System/Unit: FAN - Supply

Asset: MUA 1

AREA:HOOD 1

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	6726669
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1	1
Motor Rpm	-	1750
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.90/1.45
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.14"

Test Data		
	Design	Actual
CFM	1300	1319
SF RPM	-	1146
Motor RPM	-	1146
SF System SetPt	-	39.3 HZ
RL Voltage	-	80 VFD
RL Amperage	-	1.9 VFD

General	
	Actual
Fan Rotation Correct	YES

Completed By: Mark Johnson on 12/12/2024

### Unit Data - PHOTO LOG



12/12/2024

# National TAB

Project: 12-09-24 CHIPOTLE #5255 AUBURN, AL (AUBURN MALL)



## 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	-	6726669
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 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	-	167
Filter2 FPM	-	152
Filter3 FPM	-	198
Filter4 FPM	-	193
Filter5 FPM	-	197
Filter6 FPM	-	196
Filter7 FPM	-	162
Filter8 FPM	-	165
Filter9 FPM	-	150
Filter Ave FPM(corr)	-	175
CFM	2550	2552

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

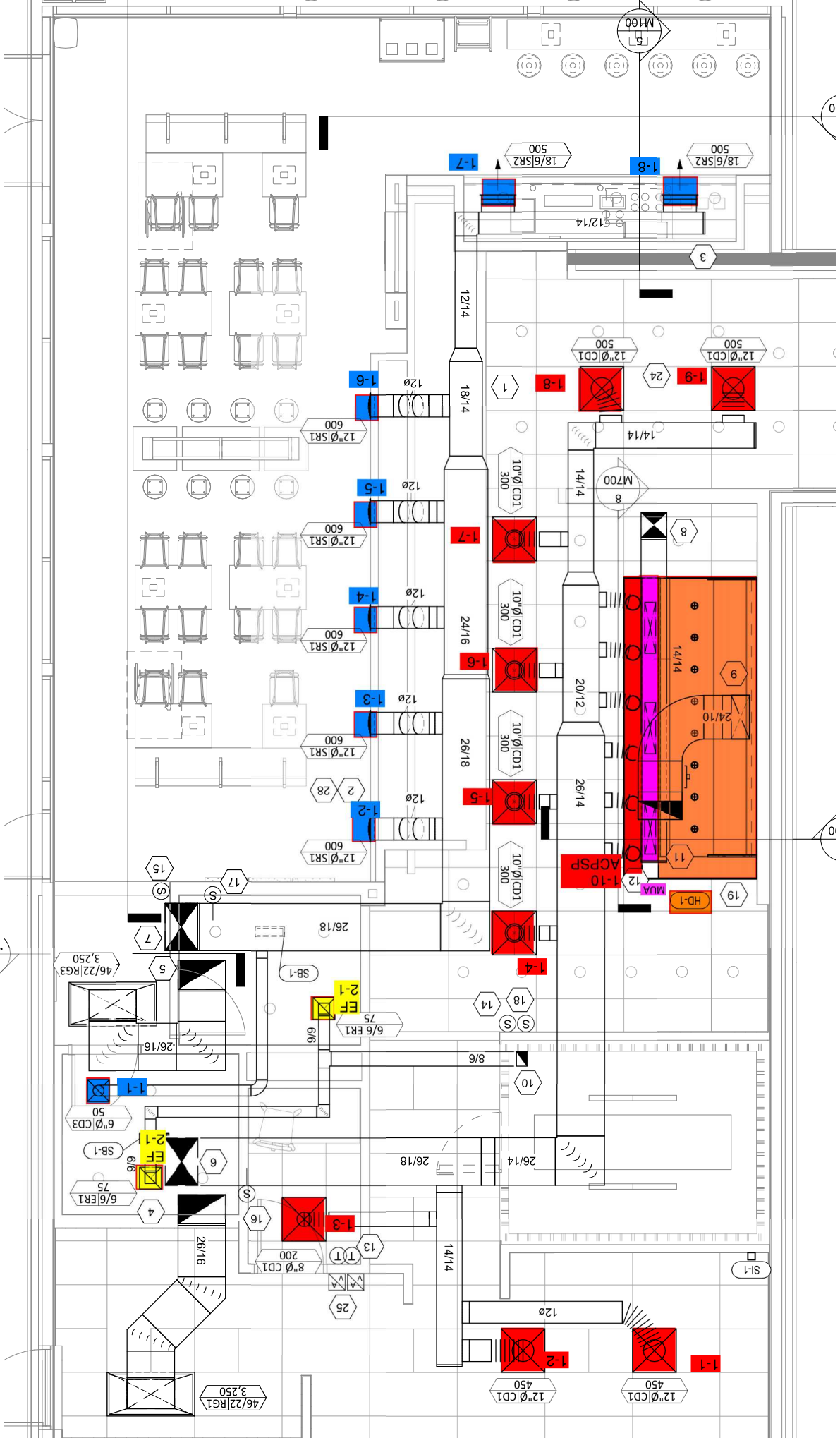
Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	148
Reading2 FPM	-	136
Reading3 FPM	-	126
Reading4 FPM	-	132
Reading5 FPM	-	158
Reading6 FPM	-	144
Reading7 FPM	-	156
Reading8 FPM	-	167
Reading9 FPM	-	192
Reading10 FPM	-	159
Reading11 FPM	-	180
Reading12 FPM	-	204
Ave FPM(corr)	-	158
CFM	1300	1319

Completed By: Mark Johnson on 12/11/2024

## Unit Data - PHOTO LOG



12/12/2024



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