Report By:

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

NATIONAL TAB

Comfort. Under control.

Report: FINAL TAB REPORT
Function: Test, Adjust, & Balance
Date: 7/21/2022

PROJECT

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

413 PINNACLE PKWY

BRISTOL, TN 37620

Client

Chipotle Mexican Grill

1401 Wynkoop Street, Suite 500

Denver, CO 80202

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

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.

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	4250	3949	3750	3416	500	533	11.8%	13.5%						
RTU-2	DINING	4000	3232	3000	2324	1000	908	25.0%	28.1%						
MUA-1	KITCHEN HOOD									1950	1964				
EF-1	KITCHEN HOOD											3200	3208		
EF-2	RESTROOM													150	153
TOTALS		8250	7181	6750	5740	1500	1441			1950	1964	3200	3208	150	153

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3450	3405
TOTAL EXHAUST	3350	3361
NET AIRFLOW	100	44

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.004
SIDE	
REAR	0.002
AVERAGE	**0.003**

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:

GENERAL

Assigned To EF1

Unit picture

GENERAL

Assigned To EF2

Unit picture

GENERAL

Assigned To MAU

Unit picture

GENERAL

Assigned To RTU1

Unit picture

GENERAL

Assigned To RTU2

Unit picture

GENERAL

Assigned To HD

Unit picture

GENERAL

Assigned To HD

Grease duct above hood

GENERAL

Assigned To RTUs

Gridpoint system installed

GENERAL

Assigned To Store

Front of store.

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

Project Issue Information

Issue Name : KEF-1 HINGE: SECURING CABLE IS NOT INSTALLED

Description : KEF-1 HINGE: SECURING CABLE IS NOT INSTALLED

Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein

Status : Open

Originated Date : 07/21/2022 - Dan Hertenstein - National TAB

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

Project Issue Information

Issue Name : MUA-EXPOSED ELECTRICAL WIRE'S IN THE DIRECT GAS FIRED HEATER SECTION

Description : MUA-EXPOSED ELECTRICAL WIRE'S IN THE DIRECT GAS FIRED HEATER SECTION. UNIT WAS NOT TESTED FOR HEAT, ELECTRICIAN NEEDS TO REMOVE/SEAL EXPOSED WIRING.

Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein

Status : Open

Originated Date : 07/21/2022 - Dan Hertenstein - National TAB

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06-20 CHIPOTLE #41-4287 - BRISTOL, TN

Project Issue Information

Issue Name : RTU-2 ECONOMIZER NOT FUNCTIONING

Description : RTU-2 ECONOMIZER NOT FUNCTIONING: EXISTING UNIT, O.A. DAMPER WAS SET MANUALLY. DAMPER IS NOT ABLE TO ECONOMIZE UNLESS CORRECTED.

Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein

Status : Open

Originated Date : 07/21/2022 - Dan Hertenstein - National TAB

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06-20 CHIPOTLE #41-4287 - BRISTOL, TN

Project Issue Information

Issue Name : RTU-2 IS 8 TON, PER DRAWINGS SCHEDULED TO BE 10 TONS

Description : RTU-2 IS AN EXISTING UNIT. IT IS AN 8 TON UNIT. PER DRAWINGS SCHEDULED TO BE 10 TONS. UNIT WAS BALANCED PROPORTIONALLY TO 3200 CFM

Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein

Status : Open

Originated Date : 07/21/2022 - Dan Hertenstein - National TAB

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

CheckList Information

Name :	TECH - STEP 1: INITIAL WALKTHROUGH	**Status :**	Submitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

INITIAL SITE WALKTHROUGH

All diffusers and grilles are installed and match design?	YES
Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	PER DRAWING THEY ARE TO BE LEFT IN
All hood filters installed and accounted for?	YES
Hoods are wired and have power?	YES
Hood is free of alarms?	YES
Thermostats have power?	YES
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES

Notes/Comments :

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

CheckList Information

Name :	TECH - STEP 2: UNIT DATA AND EVAL	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

UNIT DATA AND EVALUATION WHILE GATHERING UNIT DATA CHECK THE FOLLOWING:

RTU's/AHU's	
Economizer blank plate is installed below the ouside air intake (Trane only) (N/A = not applicable)	NA
Economizers are assembled and functional?	NO, MANUALLY SET
DCV Max damper opening position is set to minimum?	NA
Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Motors are all operating below the FLA rating?	Yes
Are belts tight?	YES
If direct drive unit is the speed controller working.	NA
Is gas piping installed and valves turned on?	YES
Unit free of noticeable noise and vibration	YES
EF's	
Rotation is correct?	YES
Belts are tight?	YES
Grease cup installed on hood fan?	YES
Hinge kit installed installed on hood fan?	YES

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	CABLE TO STOP THE FAN FROM LEANING BACK TO FAR IS NOT INSTALLED
Flex conduit is long enough so that fan can be completely tilted back?	YES
There is no major leakage around base of fan?	YES
Is the motor operating below the motor FLA rating?	YES
For restroom fan(s) is the back draft damper installed and can it fully open?	YES
Unit free of noticeable noise and vibration?	YES
MUA	
Rotation is correct?	YES
Gas piping is installed and valves are in on position?	YES
Heater tested and is functional?	YES
Internal motorized damper is fully opening?	YES
Motor is operating below the FLA rating?	YES
Unit free of noticeable noise and vibration?	YES
HOODS	
Kitchen equipment installed in proper places?	YES
Can kitchen equipment be turned on for final smoke test?	YES
DOCUMENTATION	
Have trades/general contractor been notified about any issues and are they created on FaciliBuild?	YES
PICTURES TAKEN OF:	
All Issues	YES
Each Piece of equipment	YES
Each Hood	YES
Front of Store	YES
Grease duct	YES

Notes/Comments :

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

CheckList Information

Name :	TECH - STEP 3: TEST, ADJUST AND BALANCE	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

TEST, ADJUST, AND BALANCE ALL EQUIPMENT:

DURING TESTING MAKE NOTE OF THE FOLLOWING:

Is space free of drafting?	YES
Is space comfortable in all areas?	YES
Is the space free of ventilation noise?	YES
If deviations from design were necessary to resolve 1-3 what were they? Otherwise put "NA".	NA

Notes/Comments :

Comfort. Under control.

06-20 CHIPOTLE #41-4287 - BRISTOL, TN

CheckList Information

Name :	TECH - STEP 4: FINAL TESTS	**Status :**	NotSubmitted
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		

CheckList Item Details

FINAL TESTS	
HOOD CAPTURE TEST	
List equipment turned on for testing	GRIDDLE, RANGE
List smoke candle type used	SMOKE EMITTER
Smoke test capture - Perimeter of hood	100%
Smoke test capture - Top of cooking surface	100%
WITNESS	
Date test was completed	06/22/2022
TAB tech name / Firm	TRAVIS HALTER / NATIONAL TAB
Site super name / Firm	ALAN OBERLANER / HORIZON CONSTRUCTION
Owner representative name / Firm (if Applicable)	NA
Building pressure at front & back doors (All Systems On)	0.003” AVE
ADDITIONAL	
Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	YES
Thermostats are programmed? (If Lightstats put "N/A")	GRIDPOINT
If Lightstats, are the dimmers set to dim (Otherwise put N/A)	NA

Notes/Comments :

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: AHU/RTU

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Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	LENNOX
Serial Num	-	5615M02182
Model Num	48HCEE11B3A5	KGA120S4BH3Y
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	14.25x23
Num Final Filter 1	-	4
Final Filter Size 1	-	20x25x2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	**Actual**
Motor MFG	-	INTERLINK
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1745
Phase	3	3
Rated Voltage	208	200-230
Rated Amperage	-	7.8-7.4

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	4.5”
Motor Bore Size	-	0.875”
Motor Sheave SetPt	-	5
Fan Sheave Size	-	7”
Fan Sheave Bore	-	1”
Belt CL Distance	-	22”
Num of Belts	-	1
Belt Size	-	A58
Belt Alignment	-	GOOD

Test Data		
	Design	**Actual**
SF CFM	4250	3949
SF RPM	-	914
RA CFM	3750	3419
OA CFM	500	533
RL Voltage	-	212/212/212
RL Amperage	-	6.0/6.0/6.0
SF Rotation	-	CW, CORRECT
RA Damper Position	-	3.875”
Min OA Damper Position	-	0.125”
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.44”
Fan Suction SP	-	-0.77”
Fan Discharge SP	-	0.69”
Total ESP	1.0"	1.13”
Fan Total SP	-	1.46”

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

Completed By: Damian Binkowski

Notes:DIFFUSER DESIGN TOTALS =4148CFM. UNIT SCHEDULED AT 4250CFM.

National TAB

Project:06-20 CHIPOTLE #41-4287 - BRISTOL, TN

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset						
SGRD1	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	BOH	CD1	400	610	415	103.8
SGRD2	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	BOH	CD1	400	605	379	94.8
SGRD3	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	HALL	SR2	150	111	136	90.7
SGRD4	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	HALL	SR2	150	119	139	92.7
SGRD5	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	OFFICE	CD1	150	231	165	110.0
SGRD6	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	KITCHEN	CD1	300	202	271	90.3
SGRD7	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	COOKLINE	CD2	300	185	272	90.7
SGRD8	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	COOKLINE	CD2	300	173	277	92.3
SGRD9	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	COOKLINE	CD2	300	165	279	93.0
SGRD10	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	COOKLINE	CD2	300	213	271	90.3
SGRD11	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	FOOD PREP	CD3	600	611	579	96.5
SGRD12	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
	HOOD1	ACPS	798	726	766	96.0

Completed By:Brianna Biggs on

Asset	Notes

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: AHU/RTU

Comfort. Under control.

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	LENNOX
Serial Num	-	5615M02144
Model Num	48HCEE11B3A5	KGA102S4BM2Y
Type	-	RTU
Configuration	-	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	14.25x23
Num Final Filter 1	-	4
Final Filter Size 1	-	20x25x2
Num Final Filter 2	-	NA
Final Filter Size 2	-	NA

Motor Data		
	Design	**Actual**
Motor MFG	-	INTERLINK
Frame	-	56HZ
Horsepower	-	2
Motor Rpm	-	1755
Phase	3	3
Rated Voltage	208	200-230
Rated Amperage	-	5.6-5.8

Drive Data		
	Design	**Actual**
Motor Sheave Size	-	3.25”
Motor Bore Size	-	0.875”
Motor Sheave SetPt	-	MAX
Fan Sheave Size	-	6”
Fan Sheave Bore	-	1”
Belt CL Distance	-	21.5”
Num of Belts	-	1
Belt Size	-	A54
Belt Alignment	-	Good

Test Data		
	Design	**Actual**
SF CFM	4000	3232
SF RPM	-	878
RA CFM	3000	2324
OA CFM	1000	908
RL Voltage	-	211/211/211
RL Amperage	-	4.9/4.9/4.9
SF Rotation	-	CW, CORRECT
RA Damper Position	-	3.375”
Min OA Damper Position	-	0.375”
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.57”
Fan Suction SP	-	-0.85”
Fan Discharge SP	-	0.55”
Total ESP	1.0"	1.12”
Fan Total SP	-	1.40”

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

Completed By: Travis Halter

Notes:[1] Unit is existing [2] OA damper does not function, OA was manually set. [3] Current unit is 8.5 tons instead of 10 tons, unit has been balanced down proportionally to 3200 CFM. New unit is to be 10 tons per drawings.

National TAB

Project:06-20 CHIPOTLE #41-4287 - BRISTOL, TN

AHU/RTU

Comfort. Under control.

Diffuser Supply (GRD)

RTU2/DINING

Asset							
SGRD1	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR1	500	1	302	384	76.8
SGRD2	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR1	500	1	385	420	84.0
SGRD3	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR1	600	1	401	491	81.8
SGRD4	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR1	700	1	439	551	78.7
SGRD5	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR1	800	1	368	613	76.6
SGRD6	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR2	500	0.95	316	398	79.6
SGRD7	**Location**	**Type**	**DESIGN CFM**	**AK**	**CFM(1)**	**FINAL CFM**	**% to design**
	DINING	SR2	400	0.95	361	375	93.8

Completed By:Brianna Biggs on

Asset	Notes

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF1 AREA:HOOD 1

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU240HFA	DU240HFA
Serial Num	-	5294058
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	213T
Horsepower	3	3
Motor Rpm	-	1175
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	9.2/4.6
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	3200	3208
Fan RPM	793	811
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	811
System SetPt	-	41.4 HZ
RL Voltage	-	212/212/212
RL Amperage	-	6.2/6.2/6.2
Total ESP	1.2"	1.08”
Fan Inlet SP	-	-1.08”
Fan Discharge SP	-	ATM

Completed By: Travis Halter

Notes:[1] Cables to ensure that fan does not tip back to far are not installed.

Asset	Notes

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Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: FAN - Exhaust

Comfort. Under control.

Asset: EF2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	5294058
Type	DOWNBLAST	DOWNBLAST
Configuration	HORIZONTAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	1.0

Test Data		
	Design	**Actual**
CFM	150	153
Fan RPM	1316	720
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	720
System SetPt	-	40%
RL Voltage	-	118
RL Amperage	-	0.8
Total ESP	0.6"	0.22"
Fan Inlet SP	-	-0.22"
Fan Discharge SP	-	ATM

Completed By: Travis Halter

Notes:

National TAB

Project:06-20 CHIPOTLE #41-4287 - BRISTOL, TN

FAN - Exhaust

Comfort. Under control.

Diffuser Ret/Exh (GRD)

EF2/RESTROOMS

Asset							
EGRD1	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
	RR	RG	75	267	76	76	101.3
EGRD2	**Location**	**Type**	**DESIGN CFM**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
	RR	RG	75	266	77	77	102.7

Completed By:Brianna Biggs on

Asset	Notes

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: FAN - Supply

Comfort. Under control.

Asset: MAU1 AREA:COOKLINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	5294058
Type	MAU	MAU
Configuration	HORIZONTAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	145T
Horsepower	2	2
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	5.48/2.78
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	N.T.
Flame Status (pass/fail)	-	N.T.
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	60
Air Flow Switch SP Actual	-	0.35”

Test Data		
	Design	**Actual**
CFM	1950	1964
SF RPM	2053	1618
Motor RPM	-	1618
SF System SetPt	-	55.8 HZ
RL Voltage	-	212/212/212
RL Amperage	-	2.4/2.4/2.4
Total ESP	-	NA
Fan Discharge SP	-	NA

General		
	Design	**Actual**
Fan Rotation Correct	-	YES

Completed By: Travis Halter

Notes:[1] Found exposed wire in the burner compartment, unable to test heat mode. Gas valve in unit left off until exposed wires are properly protected.

Asset	Notes

National TAB

Project: 06-20 CHIPOTLE #41-4287 - BRISTOL, TN

System/Unit: Kitchen Hood Type I

Comfort. Under control.

Asset: HD1 AREA:

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2
Job / Serial Num	-	5294058
Type	TYPE I LOW PROXIMITY	TYPE I
Hood length	171"	171"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	22"	12"
Supply Plenum Length	183"	183"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
Filter Size 1	16X16	16X16
Filter Qty 1	10	10
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	16.2	16.2
Filter1 FPM	-	203
Filter2 FPM	-	211
Filter3 FPM	-	198
Filter4 FPM	-	206
Filter5 FPM	-	195
Filter6 FPM	-	183
Filter7 FPM	-	191
Filter8 FPM	-	200
Filter9 FPM	-	203
Filter10 FPM	-	192
Filter Ave FPM(corr)	-	198
CFM	3200	3208

Cooking Equipment		
	Design	**Actual**
Item 1	-	GRIDDLE
Item 2	-	RANGE
Item 3	-	RICE COOKER
Item 4	-	FRYER

Test Data Supply		
	Design	**Actual**
Total AK Area	28	15.25
Kv factor (Vel)	0.87"	0.87
Num of Readings	-	14
Reading1 FPM	-	122
Reading2 FPM	-	103
Reading3 FPM	-	101
Reading4 FPM	-	151
Reading5 FPM	-	167
Reading6 FPM	-	121
Reading7 FPM	-	175
Reading8 FPM	-	164
Reading9 FPM	-	155
Reading10 FPM	-	146
Reading11 FPM	-	182
Reading12 FPM	-	144
Reading13 FPM	-	153
Reading14 FPM	-	180
Ave FPM(corr)	-	148
CFM	1950	1964

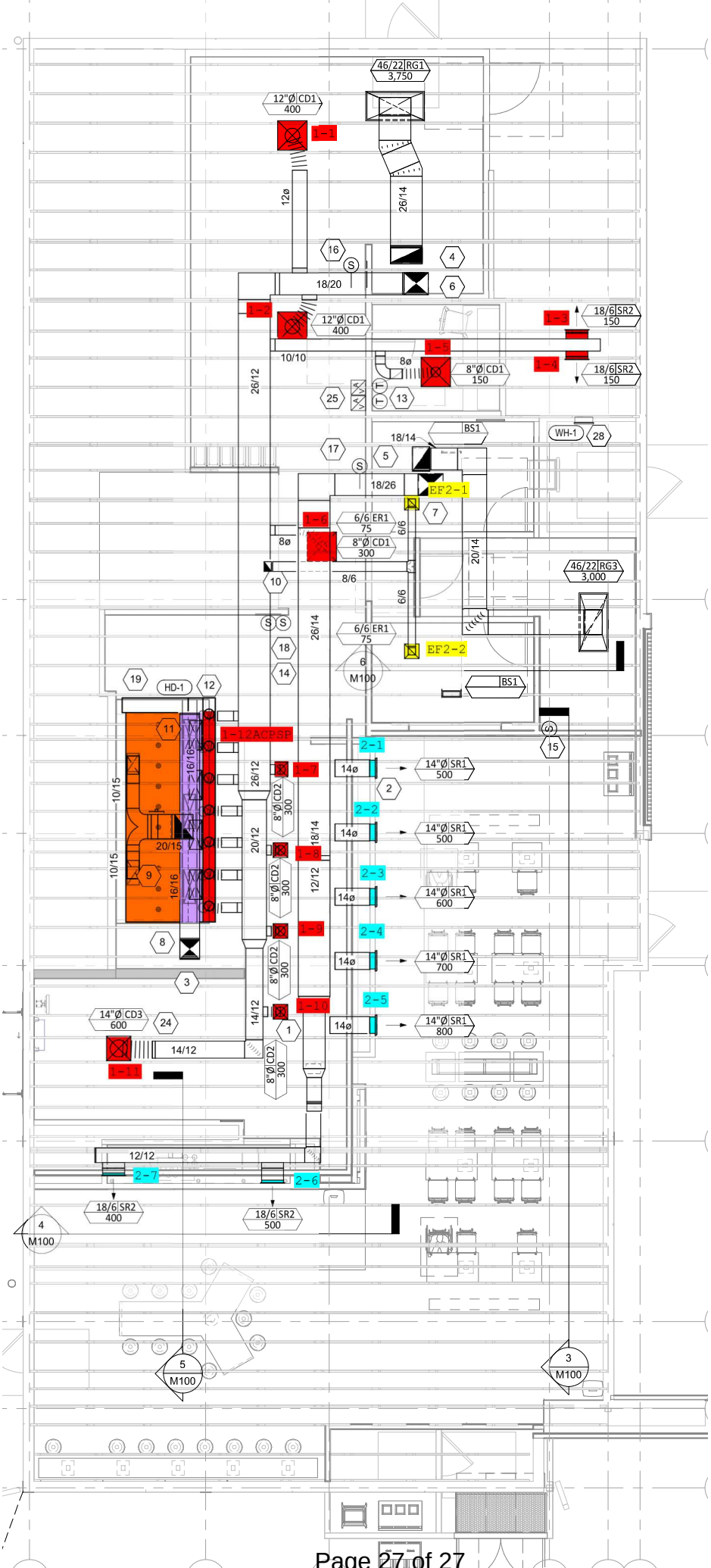
Performance Data		
	Design	**Actual**
Exh-Supply Net CFM	1250	1244
Smoke Generation Type	-	SMOKE EMITTER
Cooking Equip Heat On	-	
Hood Capture %	-	
End Panels Installed (Y/N)	-	YES
Space Offset Temp Riser 1	-	15.0
Space Offset Temp Riser 2	-	15.0
Riser Temp F (idle) Riser 1	-	76.4
Riser Temp F (idle) Riser 2	-	77.0
Ambient Room Temp	-	72.8

General		
	Design	**Actual**
Third Party Witness	-	ALAN OBERLANER
Third Party Company	-	HORIZON CONSTRUCTION
Tech Witness	-	TRAVIS HALTER

Completed By: Travis Halter

Notes:

Asset	Notes



CHIPOTLE MEXICAN GRILL, IN
PO BOX 182566
COLUMBUS, OH 43218-256
TELEPHONE: (614) 318-240
INTERNET: WWW.CHIPOTLE.C