Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/31/2026

Completed By: National TAB

PROJECT

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

208 MAIN ST

WILMINGTON, MA 01887

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

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Project Summary

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	4296	4215	3796	3691	500	524	11.6%	12.4%						
RTU-2	DINING	4400	4416	3400	3434	1000	982	22.7%	22.2%						
MUA-1	KITCHEN HD									1300	1336				
EF-1	KITCHEN HD											2550	2552		
EF-2	RESTROOM													150	155
TOTALS		8696	8631	7196	7125	1500	1506			1300	1336	2550	2552	150	155

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2842
TOTAL EXHAUST	2700	2707
NET AIRFLOW	100	135

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0017
SIDE	0.0019
REAR	0.0011
AVERAGE	**0.0016**

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

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	04/01/2026 - Roman Ilovski - 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:	
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?	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?	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:	

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	04/01/2026 - Roman Ilovski - 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:	

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	04/01/2026 - Roman Ilovski - 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:	

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	04/01/2026 - Roman Ilovski - 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:	

03-30-26 CHIPOTLE #4712 WILMINGTON, MA

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	04/01/2026 - Roman Ilovski - 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:	

Equipment was not turned on due to no oil.

List smoke candle type used

Comment:

45-second smoke.

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	03/31/2026

Comment:

TAB tech name / Firm

Comment:

Roman Ilovski / National TAB intelligence

Site super name / Firm

Comment:

Frank Rousseau / Corner Stone Design

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)	Pass

Comment:

National TAB

Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2G5268590
Model Num	KJ150	KJ150N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30X22
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	184T
Horsepower	-	5
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	13.5

Drive Data	
	Actual
Motor Sheave Size	1VP56
Motor Bore Size	1.0”
Motor Sheave SetPt	4 TURNS OUT
Fan Sheave Size	BK77
Fan Sheave Bore	0.875”
Belt CL Distance	19.5”
Num of Belts	1
Belt Size	BX56
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	4296	4215
SF RPM	-	1104
RA CFM	3796	3691
OA CFM	500	524
RL Voltage	-	217
RL Amperage	-	9.99
SF Rotation	-	CW
SF System SetPt	-	4 TURNS OUT + 96%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	13%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27 BTU/#

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.71”
Fan Suction SP	-	-1.07”
Fan Discharge SP	-	1.05”
Total ESP	0.80"	1.76"
Fan Total SP	-	2.12"

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

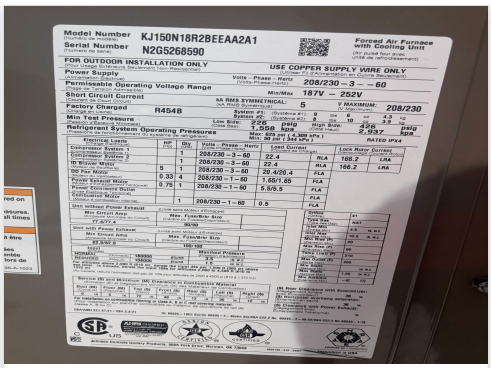
Completed By: Roman Ilovski on 03/31/2026

Notes:
[1] DIFFUSERS 1-3 AND 1-6 REMAIN OUTSIDE OF 10% DESIGN DUE TO RESTRICTIONS ON DUCT. THESE DIFFUSERS WERE UNABLE TO REACH 275 CFM DESIGN BUT WILL KEEP SPACE COMFORTBALE IN KITCHEN LINE AREA.

Written By: Roman Ilovski on 03/31/2026

Unit Data - PHOTO LOG

03/30/2026



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Project:03-30-26 CHIPOTLE #4712 WILMINGTON, MA

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	KITCHEN	CD1	14"	500	1	674	635	527	105.4
SGRD2	KITCHEN	CD1	14"	500	1	599	569	501	100.2
SGRD3	KITCHEN	CD2	8"	275	1	139	136	229	83.3
SGRD4	KITCHEN	CD2	8"	275	1	210	173	267	97.1
SGRD5	KITCHEN HD	ACPSP	165X6	696	5.225	930	815	726	104.3
SGRD6	KITCHEN	CD2	8"	275	1	147	154	207	75.3
SGRD7	KITCHEN	CD2	8"	275	1	163	159	259	94.2
SGRD8	HALLWAY	CD1	12"	300	1	532	486	282	94.0
SGRD9	OFFICE	CD1	8"	150	1	200	193	145	96.7
SGRD10	BOH	CD1	12"	350	1	512	460	349	99.7
SGRD11	BOH	CD1	12"	350	1	471	432	382	109.1
SGRD12	BOH	CD1	12"	350	1	348	308	341	97.4
Total				4296		4925	4520	4215	98.11%

Completed By: Roman Ilovski on 03/31/2026

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Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2L5713206
Model Num	KJ150	KJ150N24R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30X22
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	184T
Horsepower	-	5
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	13.5

Drive Data	
	Actual
Motor Sheave Size	1VP56
Motor Bore Size	1.0”
Motor Sheave SetPt	4 TURNS OUT
Fan Sheave Size	BK77
Fan Sheave Bore	0.875”
Belt CL Distance	19.5”
Num of Belts	1
Belt Size	BX56
Belt Alignment	GOOD

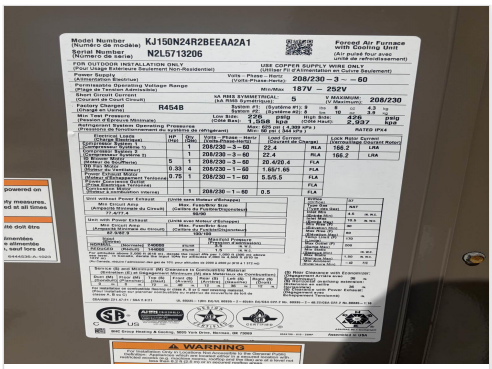
Test Data		
	Design	**Actual**
SF CFM	4400	4416
SF RPM	-	1143
RA CFM	3400	3434
OA CFM	1000	982
RL Voltage	-	216
RL Amperage	-	11.0
SF Rotation	-	CW
SF System SetPt	-	4 TURNS OUT + 100%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	18%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27 BTU/#

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.74”
Fan Suction SP	-	-1.2”
Fan Discharge SP	-	1.02”
Total ESP	0.80"	1.76
Fan Total SP	-	2.22"

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

Completed By: Roman Ilovski on 03/31/2026

Unit Data - PHOTO LOG



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National TAB

Project:03-30-26 CHIPOTLE #4712 WILMINGTON, MA

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	SR1	14"	450	1	687	615	477	106.0
SGRD2	DINING	SR1	14"	500	1	718	618	502	100.4
SGRD3	DINING	SR1	14"	650	1	606	510	697	107.2
SGRD4	DINING	SR1	14"	750	1	849	747	695	92.7
SGRD5	DINING	SR1	14"	800	1	708	636	811	101.4
SGRD6	DINING	SR2	18/6	600	0.611	520	475	595	99.2
SGRD7	DINING	SR2	18/6	600	0.611	619	546	584	97.3
SGRD8	RESTROOM	CD3	6"	50	1	81	72	55	110.0
Total				4400		4788	4219	4416	100.36%

Completed By: Roman Ilovski on 03/31/2026

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Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7530720
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

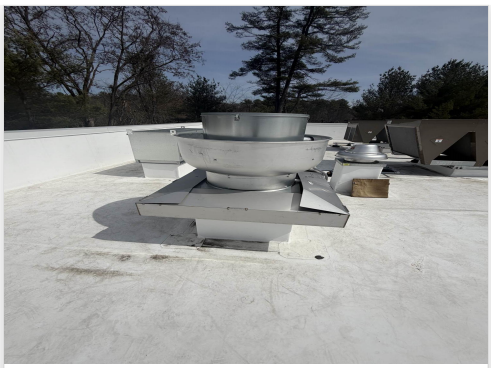
Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2.00	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2552
Fan Rotation	-	CCW
Motor RPM	-	1062
System SetPt	-	54.7 HZ
RL Voltage	-	216
RL Amperage	-	5.2 VFD
Total ESP	1.450"	1.06”
Fan Inlet SP	-	-1.06”
Fan Discharge SP	-	ATM

Completed By: Roman Ilovski on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026



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Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7530720
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.250	0.250
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	155
Fan Rotation	-	CCW
Motor RPM	-	1030
System SetPt	-	55%
RL Voltage	-	NA
RL Amperage	-	0.092
Total ESP	0.60"	0.24”
Fan Inlet SP	-	-0.24”
Fan Discharge SP	-	ATM

Completed By: Roman Ilovski on 03/30/2026

Unit Data - PHOTO LOG

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Project:03-30-26 CHIPOTLE #4712 WILMINGTON, MA

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6/6	75	1	72	79	79	105.3
EGRD2	RESTROOM	ER1	6/6	75	1	63	76	76	101.3
Total				150		135	155	155	103.33%

Completed By: Roman Ilovski on 03/30/2026

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Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	75300720
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	143T
Horsepower	1.00	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.9
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	-	0.35”

Test Data		
	Design	**Actual**
CFM	1300	1336
Motor RPM	-	1218
SF System SetPt	-	42 HZ
RL Voltage	-	216
RL Amperage	-	2.0
Total ESP	-	0.24"
Fan Discharge SP	-	0.24"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Roman Ilovski on 03/31/2026

Unit Data - PHOTO LOG

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National TAB

Project: 03-30-26 CHIPOTLE #4712 WILMINGTON, MA

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
Job / Serial Num	-	7530720
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	165"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

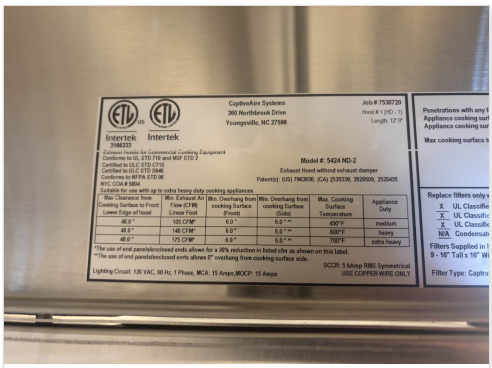
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	156
Filter2 FPM	-	164
Filter3 FPM	-	176
Filter4 FPM	-	195
Filter5 FPM	-	202
Filter6 FPM	-	182
Filter7 FPM	-	176
Filter8 FPM	-	165
Filter9 FPM	-	159
Filter Ave FPM(corr)	-	175
CFM	2550	2552

Cooking Equipment	
	Actual
Item 1	DOUBLE BANK FRYER
Item 2	RICE COOKER
Item 3	6 BURNER STOVE
Item 4	3 BANK GRILL PRESS

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	143
Reading2 FPM	-	144
Reading3 FPM	-	153
Reading4 FPM	-	177
Reading5 FPM	-	166
Reading6 FPM	-	141
Reading7 FPM	-	159
Reading8 FPM	-	155
Reading9 FPM	-	167
Reading10 FPM	-	171
Reading11 FPM	-	168
Reading12 FPM	-	176
Ave FPM(corr)	-	160
CFM	1300	1336

Completed By: Roman Ilovski on 03/31/2026

Unit Data - PHOTO LOG



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