Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 01/29/2026

Completed By: National TAB

PROJECT

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

165 LEVITTOWN PKWY

LEVITTOWN, PA 19055

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

Table Of Contents

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.

Issue List

- EF-2 Backdraft Damper

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

Project Issue Information

Issue Name : EF-2 Backdraft Damper

Description : A backdraft damper was not installed in EF-2.

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	02/18/2026 - Roman Ilovski - National TAB		

Project Issue File Details

02/18/2026

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	3400	3372	2635	2602	765	770	22.5%	22.8%						
RTU-2	DINING	3000	2972	2325	2270	675	702	22.5%	23.6%						
MUA-1	KITCHEN HD									1300	1311				
EF-1	KITCHEN HD											2550	2551		
EF-2	RESTROOM													150	161
TOTALS		6400	6344	4960	4872	1440	1472			1300	1311	2550	2551	150	161

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2740	2783
TOTAL EXHAUST	2700	2712
NET AIRFLOW	40	71

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.001
SIDE	0.001
REAR	0.0005
AVERAGE	**0.0008**

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

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/29/2026 - Trinity Dodds - National TAB		
Completed Date :	02/18/2026 - Tyler Youells - 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 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?	N/A
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A
Comment: DEFAULT 27BTU/# YORK	
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: VFDS ARE WORKING	
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:	

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/29/2026 - Trinity Dodds - National TAB		
Completed Date :	02/18/2026 - Tyler Youells - 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?	No
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/29/2026 - Trinity Dodds - National TAB		
Completed Date :	02/18/2026 - Tyler Youells - 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?	
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/29/2026 - Trinity Dodds - National TAB		
Completed Date :	02/18/2026 - Tyler Youells - 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?	No
Comment:	
Hood has Core low battery voltage alarm, does not effect fan operation, recommend calling CAS to resolve	
Hood is free of damage?	Yes
Comment:	
Quarter or full vertical end panels are installed if specified?	Yes
Comment:	

02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/29/2026 - Trinity Dodds - National TAB		
Completed Date :	02/21/2026 - Tyler Youells - 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: None on	
List smoke candle type used	
Comment: 45 Sec 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	02/18/2026

Comment:

TAB tech name / Firm

Comment:

Roman/Tyler-NTi

Site super name / Firm

Comment:

Not onsite During test

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:

Slight positive 0.001"

National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: AHU/RTU

Asset: RTU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2M5743391
Model Num	KJ102	KJ102N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30X23
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

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

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875”
Motor Sheave SetPt	4 TURNS OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1.0”
Belt CL Distance	19”
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	3400	3372
SF RPM	-	931
RA CFM	2635	2602
OA CFM	765	770
RL Voltage	-	211/211/211
RL Amperage	-	6.5 VFD
SF Rotation	-	CW
SF System SetPt	-	100%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	17%/25%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27BTU/# DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.69”
Fan Suction SP	-	-0.88”
Fan Discharge SP	-	0.55”
Total ESP	1.0"	1.24"
Fan Total SP	-	1.43"

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

Completed By: Roman Ilovski on 02/18/2026

Unit Data - PHOTO LOG

02/18/2026

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National TAB

Project:02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

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	KITCHEN	CD-1	12"	425	1	527	583	427	100.5
SGRD2	KITCHEN	CD-1	12"	425	1	428	472	428	100.7
SGRD3	KITCHEN	CD-2	8"	250	1	190	183	229	91.6
SGRD4	KITCHEN	CD-2	8"	250	1	240	221	253	101.2
SGRD5	KITCHEN	CD-2	8"	250	1	204	191	225	90.0
SGRD6	KITCHEN	CD-2	8"	250	1	175	168	226	90.4
SGRD7	KITCHEN HOOD	ACPSP	165X6	700	5.23	732	669	732	104.6
SGRD8	KITCHEN	CD-1	8"	125	1	174	167	120	96.0
SGRD9	BOH	CD-1	8"	125	1	249	235	128	102.4
SGRD10	OFFICE	CD-1	8"	150	1	239	223	154	102.7
SGRD11	BOH	CD-1	8"	225	1	261	246	230	102.2
SGRD12	BOH	CD-1	8"	225	1	183	175	220	97.8
Total				3400		3602	3533	3372	99.18%

Completed By: Roman Ilovski on 02/18/2026

National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: AHU/RTU

Asset: RTU-2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2M5761390
Model Num	KJ090	KJ090N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	30x23
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

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

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	0.875”
Motor Sheave SetPt	3 TURNS OUT
Fan Sheave Size	AK69
Fan Sheave Bore	1”
Belt CL Distance	19”
Num of Belts	1
Belt Size	A54
Belt Alignment	GOOD

Test Data		
	Design	**Actual**
SF CFM	3000	2972
SF RPM	-	919
RA CFM	2325	2270
OA CFM	675	702
RL Voltage	-	211/211/211
RL Amperage	-	6.2 VFD
SF Rotation	-	CW
SF System SetPt	-	85%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	16%/25%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	27 BTU/# DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.45”
Fan Suction SP	-	-0.58”
Fan Discharge SP	-	0.73”
Total ESP	1.0"	1.18"
Fan Total SP	-	1.31"

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

Completed By: Roman Ilovski on 02/18/2026

Notes:
[1] Unable to proportionally balance supply grilles. Grilles do not have proper dampers, only scoop dampers, which are not effective for balancing. Unit total supply is set.

Written By: Roman Ilovski on 02/18/2026

Unit Data - PHOTO LOG

02/18/2026

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National TAB

Project:02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

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	SR-3	24X12	250	1.337	276	276	276	110.4
SGRD2	DINING	SR-3	24X12	250	1.337	458	458	458	183.2
SGRD3	DINING	SR-3	24X12	250	1.337	189	189	189	75.6
SGRD4	DINING	SR-3	24X12	300	1.337	330	330	330	110.0
SGRD5	DINING	SR-3	24X12	250	1.337	197	197	197	78.8
SGRD6	DINING	SR-3	24X12	250	1.337	404	404	404	161.6
SGRD7	DINING	SR-3	24X12	600	1.337	328	328	328	54.7
SGRD8	DINING	SR-3	24X12	250	1.337	425	425	425	170.0
SGRD9	DINING	SR-3	24X12	600	1.337	365	365	365	60.8
Total				3000		2972	2972	2972	99.07%

Completed By: Roman Ilovski on 02/18/2026

National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7397595
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	2551
Fan RPM	-	856
Fan Rotation	-	CCW
Motor RPM	-	856
System SetPt	-	44.1HZ
RL Voltage	-	112 VFD
RL Amperage	-	5.4 VFD
Total ESP	1.45"	0.99"
Fan Inlet SP	-	-0.99"
Fan Discharge SP	-	ATM

Completed By: Tyler Youells on 02/18/2026

Unit Data - PHOTO LOG

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National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7397595
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	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

Test Data		
	Design	**Actual**
CFM	150	161
Fan RPM	-	828
Fan Rotation	-	CCW
Motor RPM	-	828
System SetPt	-	44%
RL Voltage	-	122.4
RL Amperage	-	NA
Total ESP	0.60"	0.21"
Fan Inlet SP	-	-0.21"
Fan Discharge SP	-	ATM

Completed By: Tyler Youells on 02/18/2026

Unit Data - PHOTO LOG

02/18/2026

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National TAB

Project:02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF-2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER-1	6X6	75	1	75	81	81	108.0
EGRD2	RESTROOM	ER-1	6X6	75	1	107	80	80	106.7
Total				150		182	161	161	107.33%

Completed By: Tyler Youells on 02/18/2026

National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: FAN - Supply

Asset: MAU-1 AREA:HOOD-1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7397595
Type	MAU	MUA
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	143T
Horsepower	1.00	1
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	-	0.30"

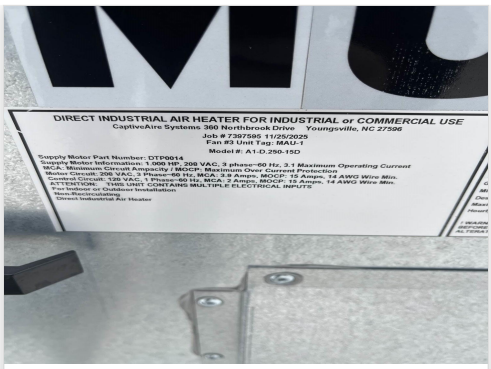
Test Data		
	Design	**Actual**
CFM	1300	1311
SF RPM	-	1557
Motor RPM	-	1557
SF System SetPt	-	53.7HZ
RL Voltage	-	101 VFD
RL Amperage	-	2.2 VFD
Fan Discharge SP	-	0.30"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Tyler Youells on 02/18/2026

Unit Data - PHOTO LOG

02/18/2026



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National TAB

Project: 02-16-26 CHIPOTLE #5777 LEVITTOWN, PA

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7397595
Type	TYPE I 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 FILTER	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	-	145
Filter2 FPM	-	143
Filter3 FPM	-	165
Filter4 FPM	-	179
Filter5 FPM	-	194
Filter6 FPM	-	205
Filter7 FPM	-	195
Filter8 FPM	-	175
Filter9 FPM	-	177
Filter Ave FPM(corr)	-	175
CFM	2550	2551

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

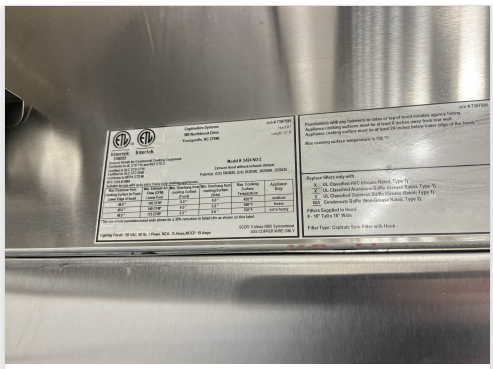
Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	160
Reading2 FPM	-	159
Reading3 FPM	-	171
Reading4 FPM	-	189
Reading5 FPM	-	155
Reading6 FPM	-	139
Reading7 FPM	-	132
Reading8 FPM	-	170
Reading9 FPM	-	139
Reading10 FPM	-	131
Reading11 FPM	-	168
Reading12 FPM	-	178
Ave FPM(corr)	-	157
CFM	1300	1311

Completed By: Roman Ilovski on 02/18/2026

Unit Data - PHOTO LOG

02/18/2026

02/18/2026



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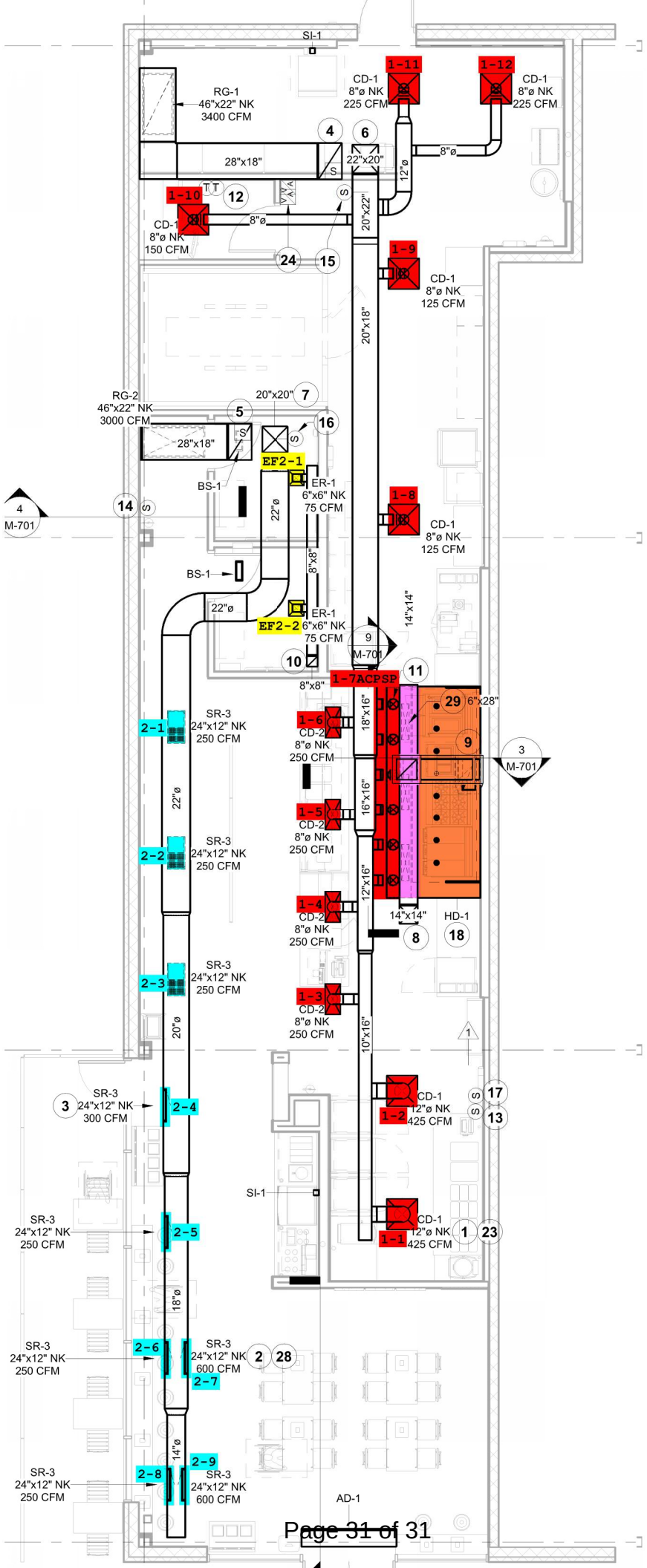
SI-1
RG-1
46"x22" NK
3400 CFM
28"x18"
CD-1
8"ø NK
225 CFM
1-11
1-12
8"ø
12"ø
22"x20"
20"x22"
1-10
CD-1
8"ø NK
150 CFM
1-9
CD-1
8"ø NK
125 CFM
20"x18"
RG-2
46"x22" NK
3000 CFM
28"x18"
20"x20"
EF2-1
BS-1
ER-1
6"x6" NK
75 CFM
1-8
CD-1
8"ø NK
125 CFM
22"ø
8"x8"
BS-1
EF2-2
ER-1
6"x6" NK
75 CFM
14"x14"
M-701
1-7ACPSP
8"x8"
6"x28"
SR-3
24"x12" NK
250 CFM
2-1
2-2
2-3
2-4
2-5
2-6
2-7
2-8
2-9
1-6
1-5
1-4
1-3
CD-2
8"ø NK
250 CFM
18"x16"
16"x16"
12"x16"
10"x16"
14"x14"
HD-1
SR-3
24"x12" NK
300 CFM
CD-1
12"ø NK
425 CFM
1-2
1-1
SR-3
24"x12" NK
600 CFM
AD-1