

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 11/05/2025
Completed By: National TAB

PROJECT

12-22-25 CHIPOTLE # 5650 Cumberland, MD

218 WILLIAMS ST

CUMBERLAND, MD 21502

Client

Chipotle Mexican Grill
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

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Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD
Function: Test, Adjust, & Balance

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 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.

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	3419	2900	2903	500	516	14.7%	15.1%						
RTU-2	DINING	3500	3446	2500	2452	1000	994	28.6%	28.8%						
MUA-1	KITCHEN HD									1300	1278				
EF-1	KITCHEN HD											2550	2449		
EF-2	RESTROOM													240	243
TOTALS		6900	6865	5400	5355	1500	1510			1300	1278	2550	2449	240	243

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2788
TOTAL EXHAUST	2790	2692
NET AIRFLOW	10	96

CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS



12-22-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/18/2025 - Natasha Louw - National TAB

Completed Date : 11/05/2025 - John Barresi - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
--	-----

Comment:

Thermostats currently installed directly in units for fan control.

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 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:

Motors are all operating below the FLA rating?

Yes

Comment:

Are belts tight?

N/A

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:



12-22-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/18/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - John Barresi - 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:

No backdraft damper installed.

Unit free of noticeable noise and vibration?

Yes

Comment:



12-22-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name : 03: MUA **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 09/18/2025 - Natasha Louw - National TAB
Completed Date : 12/22/2025 - John Barresi - 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:



12-22-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/18/2025 - Natasha Louw - National TAB

Completed Date : 12/22/2025 - John Barresi - 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:



12-22-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 09/18/2025 - Natasha Louw - 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	Yes
---	-----

Comment:

GRIDDLE, STOVE, RICE COOKER, FRYER

List smoke candle type used

Comment:

Kitchen fired up and running, unable to test with smoke candle.

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

12/22/2025

Comment:

TAB tech name / Firm

Comment:

John Barresi / NTI

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

N/A

National TAB

Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: AHU/RTU



Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	3025P60553
Model Num	48FE_M09	48FE_M09
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"X19.3125"
Num Final Filter 1	-	4
Final Filter Size 1	-	16"X20"X4"

Motor Data		
	Design	Actual
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	2.4
Motor Rpm	-	N/L
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

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

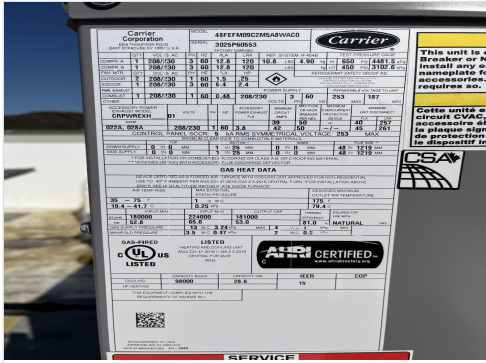
Test Data		
	Design	Actual
SF CFM	3400	3419
SF RPM	-	1754
RA CFM	2900	2903
OA CFM	500	516
RL Voltage	-	214.5/213.8/214.3
RL Amperage	-	4.8/5.0/4.8
SF Rotation	-	CCW
SF System SetPt	-	8.3VDC
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	3.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	33 BTU/lbm

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.86"
Fan Suction SP	-	-1.24"
Fan Discharge SP	-	0.53"
Total ESP	0.80"	1.39"
Fan Total SP	-	1.77"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	NO
Condensate Drain Installed	YES

Completed By: John Barresi on 10/28/2025

Unit Data - PHOTO LOG



10/28/2025



10/28/2025



10/28/2025

National TAB

Project:12-22-25 CHIPOTLE # 5650 Cumberland, MD

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	12"	425	1	501	461	417	98.1
SGRD2	KITCHEN	CD1	12"	425	1	481	442	441	103.8
SGRD3	KITCHEN	CD2	8"	250	1	366	337	266	106.4
SGRD4	KITCHEN	CD2	8"	250	1	320	294	228	91.2
SGRD5	KITCHEN HD	ACPSP	165X6	700	1	439	404	674	96.3
SGRD6	KITCHEN	CD2	8"	250	1	316	291	250	100.0
SGRD7	KITCHEN	CD2	8"	250	1	277	255	266	106.4
SGRD8	OFFICE	CD1	8"	150	1	239	220	154	102.7
SGRD9	BOH	CD1	12"	350	1	505	465	345	98.6
SGRD10	BOH	CD1	12"	350	1	396	364	378	108.0
Total				3400		3840	3533	3419	100.56%

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Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	3025P60552
Model Num	48FE_M12	48FE_M12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"X19.375"
Num Final Filter 1	-	4
Final Filter Size 1	-	16"X20"X4"

Motor Data		
	Design	Actual
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	2.4
Motor Rpm	-	N/L
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

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	3500	3446
SF RPM	-	1408
RA CFM	2500	2452
OA CFM	1000	994
RL Voltage	-	214.9/214.3/214.3
RL Amperage	-	2.6/2.6/2.5
SF Rotation	-	CCW
SF System SetPt	-	6.6VDC
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	5.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	33 BTU/lbm

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.42"
Fan Suction SP	-	-0.74"
Fan Discharge SP	-	0.29"
Total ESP	0.80"	0.71"
Fan Total SP	-	1.03"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	NO
Condensate Drain Installed	YES

Completed By: John Barresi on 10/28/2025

Notes:

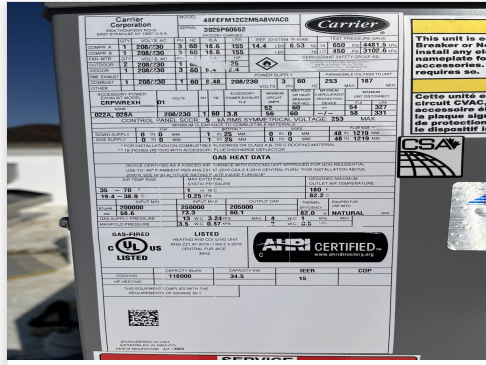
[1] Diffuser 2-3 and 2-7 are low. Dampers are fully open. Unit total meets design. No noise, vibration, or comfort issues.

Written By: Ryan Smith on 11/05/2025

Unit Data - PHOTO LOG



10/28/2025



10/28/2025



10/28/2025

National TAB

Project:12-22-25 CHIPOTLE # 5650 Cumberland, MD

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	18/6	350	1.12	653	516	347	99.1
SGRD2	DINING	SR2	18/6	450	1.12	495	391	451	100.2
SGRD3	DINING	SR1	14"	700	1	695	552	590	84.3
SGRD4	DINING	SR1	14"	600	1	842	665	664	110.7
SGRD5	DINING	SR1	14"	500	1	686	542	522	104.4
SGRD6	DINING	SR1	14"	450	1	583	461	469	104.2
SGRD7	DINING	SR1	14"	400	1	448	354	355	88.8
SGRD8	RESTROOM	CD3	6"	50	1	48	38	48	96.0
Total				3500		4450	3519	3446	98.46%

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Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7492018
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2	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	2449
Fan RPM	-	1072
Fan Rotation	-	CCW
Motor RPM	-	1072
System SetPt	-	55.2Hz
RL Voltage	-	117VFD
RL Amperage	-	5.1VFD
Total ESP	1.20"	1.47"
Fan Inlet SP	-	-1.47"
Fan Discharge SP	-	ATM

Completed By: John Barresi on 12/22/2025

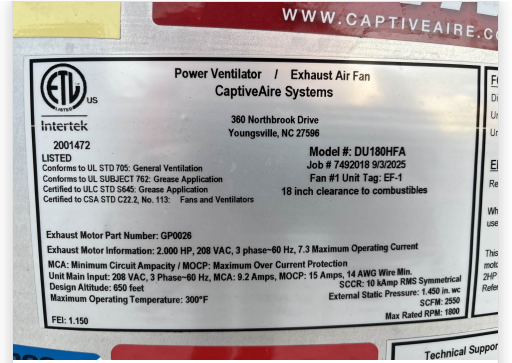
Unit Data - PHOTO LOG



10/28/2025



10/28/2025



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National TAB

Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7492018
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TELCO-GREEN
Frame	-	N/L
Horsepower	0.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	N/L

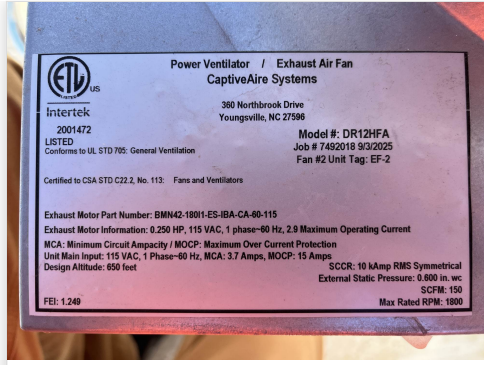
Test Data		
	Design	Actual
CFM	240	243
Fan RPM	-	1034
Fan Rotation	-	CCW
Motor RPM	-	1034
System SetPt	-	55%
RL Voltage	-	N/A
RL Amperage	-	N/A
Total ESP	0.60"	0.15"
Fan Inlet SP	-	0.15"
Fan Discharge SP	-	ATM

Completed By: John Barresi on 10/28/2025

Unit Data - PHOTO LOG



10/28/2025



10/28/2025



10/28/2025

National TAB

Project:12-22-25 CHIPOTLE # 5650 Cumberland, MD

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	120	1	171	101	111	92.5
EGRD2	RESTROOM	ER1	6/6	120	1	144	126	132	110.0
Total				240		315	227	243	101.25%

National TAB

Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

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	-	7492018
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	143T
Horsepower	1.0	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.28"

Test Data		
	Design	Actual
CFM	1300	1278
SF RPM	-	1375
Motor RPM	-	1375
SF System SetPt	-	47.3Hz
RL Voltage	-	116VFD
RL Amperage	-	2.3VFD

General	
	Actual
Fan Rotation Correct	YES

Completed By: John Barresi on 12/22/2025

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Project: 12-22-25 CHIPOTLE # 5650 Cumberland, MD

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	-	7492018
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

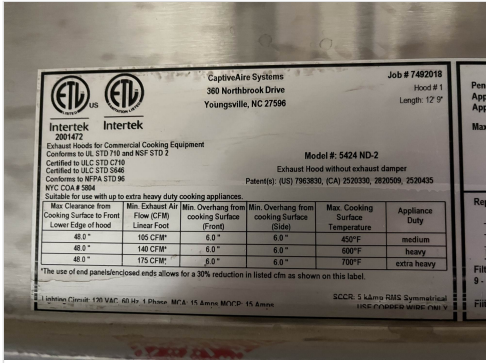
Test Data Exhaust		
	Design	Actual
Filter Type	-	CAPTRATE SOLO IFLTER
Filter Size 1	-	16"X16"
Filter Qty 1	-	9
Filter AK factor size 1	-	1.62
Filter Total AK Area	-	14.58
Filter1 FPM	-	146
Filter2 FPM	-	164
Filter3 FPM	-	166
Filter4 FPM	-	190
Filter5 FPM	-	208
Filter6 FPM	-	187
Filter7 FPM	-	166
Filter8 FPM	-	145
Filter9 FPM	-	142
Filter Ave FPM(corr)	-	168
CFM	2550	2449

Cooking Equipment	
	Actual
Item 1	GRIDDLE
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	-	159
Reading2 FPM	-	151
Reading3 FPM	-	157
Reading4 FPM	-	180
Reading5 FPM	-	160
Reading6 FPM	-	134
Reading7 FPM	-	138
Reading8 FPM	-	182
Reading9 FPM	-	155
Reading10 FPM	-	128
Reading11 FPM	-	134
Reading12 FPM	-	168
Ave FPM(corr)	-	153
CFM	1300	1278

Completed By: John Barresi on 12/22/2025

Unit Data - PHOTO LOG



10/28/2025



10/28/2025

FRONT PIPING TO
MUD AS SHOWN

AS AND AS

NATURAL AND
POTLE ON

TYPICAL.
KEY OPERATED
CAL.
SEE ELECTRICAL
SCHEDULES ON FACE OF
REME HALO

SIDE AIR
INTAKE AND
DISCHARGE ON WATER

