

**Report By:**

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



**Report: TAB REPORT**  
**Function: Test, Adjust, & Balance**  
**Date: 03/25/2025**  
**Completed By: National TAB**

**PROJECT**

**03-24-25 CHIPOTLE #5326 GREENFIELD, WI**

8515 SURA LANE

GREENFIELD, WI 53228

**Client**

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100  
Newport Beach, CA 92660

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

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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

- 01. RTU-2: Curb Alignment - Leakage
- 02. RTU-2: Turbo Nozzle Diffusers Not Installed
- 03. RTU-1: Damper on diffuser 1-8



**03-24-25 CHIPOTLE #5326 GREENFIELD, WI**

**Project Issue Information**

**Issue Name :** 01. RTU-2: Curb Alignment - Leakage  
**Description :** RTU-2 (dining) is not fully aligned to curb. There is a small gap at the discharge panel side that is discharging air onto the roof. RTU needs to be correctly aligned.  
**Created By :** National TAB                      **Assigned To :** National TAB - Michael McDonnell  
**Status :** Open  
**Priority :** High                                      **Asset Tag :**  
**Originated Date :** 03/25/2025 - Michael McDonnell - National TAB

Project Issue File Details



03/25/2025



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**03-24-25 CHIPOTLE #5326 GREENFIELD, WI**

**Project Issue Information**

**Issue Name :** 02. RTU-2: Turbo Nozzle Diffusers Not Installed  
**Description :** Diffusers 2-3 thru 2-7 are not installed. Total supply air is balance to design. Unable to balance individual diffusers as installed dampers are not accessible and cannot be secured if adjusted. Turbo nozzles to be installed with face accessible dampers.

**Created By :** National TAB                      **Assigned To :** National TAB - Michael McDonnell

**Status :** Open

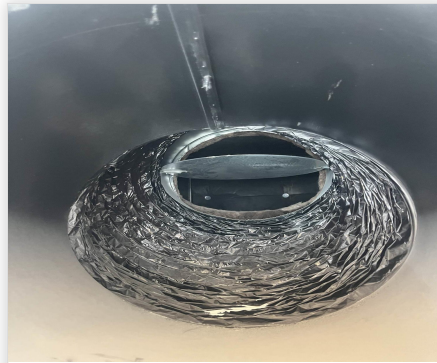
**Priority :** High                                      **Asset Tag :**

**Originated Date :** 03/25/2025 - Michael McDonnell - National TAB

Project Issue File Details



03/25/2025



03/25/2025

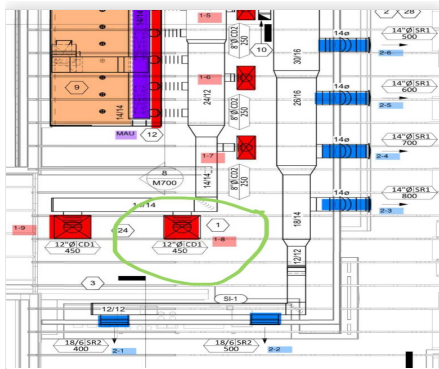


**03-24-25 CHIPOTLE #5326 GREENFIELD, WI**

**Project Issue Information**

**Issue Name :** 03. RTU-1: Damper on diffuser 1-8  
**Description :** Wingnut on damper for diffuser 1-8 is stripped and will not tighten down. Damper position will likely move. Recommend hardware is replaced and damper secured 25% shut as pictured.  
**Created By :** National TAB                      **Assigned To :** National TAB - Michael McDonnell  
**Status :** Open  
**Priority :** Medium                                      **Asset Tag :**  
**Originated Date :** 03/25/2025 - Michael McDonnell - National TAB

**Project Issue File Details**



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03/25/2025

### 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	3500	3521	3000	2981	500	540	14.3%	15.3%						
RTU-2	DINING	4000	3996	3000	2935	1000	1061	25.0%	26.6%						
EF-1	COOK LINE											2550	2639		
EF-2	BATHROOM													150	150
MAU-1	HOOD									1300	1253				
<b>TOTALS</b>		7500	7517	6000	5916	1500	1601			1300	1253	2550	2639	150	150

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2854
TOTAL EXHAUST	2700	2789
<b>NET AIRFLOW</b>	<b>100</b>	<b>65</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.003
SIDE	0.001
REAR	0.002
<b>AVERAGE</b>	<b>0.002</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- 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



**03-24-25 CHIPOTLE #5326 GREENFIELD, WI**

**CheckList Information**

**Name :** 01: RTU'S/AHU'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 03/12/2025 - Kyle Henry - National TAB  
**Completed Date :** 03/25/2025 - Michael McDonnell - National TAB

**CheckList Item Details**

**RTU's/AHU's**

**Thermostats installed and have power?** Yes

**Comment:**

Honeywell thermostats installed, not programmed.

**All diffusers and grilles are installed and match design?** No

**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:**

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03-24-25 CHIPOTLE #5326 GREENFIELD, WI

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 03/12/2025 - Kyle Henry - National TAB

**Completed Date :** 03/25/2025 - Michael McDonnell - 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?

Yes

Comment:



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Unit free of noticeable noise and vibration?

Yes

Comment:



03-24-25 CHIPOTLE #5326 GREENFIELD, WI

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 03/12/2025 - Kyle Henry - National TAB

**Completed Date :** 03/25/2025 - Michael McDonnell - 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:



03-24-25 CHIPOTLE #5326 GREENFIELD, WI

CheckList Information

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

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

**Requesting Organization :** National TAB

**Created Date :** 03/12/2025 - Kyle Henry - National TAB

**Completed Date :** 03/25/2025 - Michael McDonnell - 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:



## 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

### CheckList Information

**Name :** 05: FINAL TESTS **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 03/12/2025 - Kyle Henry - 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?** No

**Comment:**

Office diffuser has some noise due to proximity to drop. Pinched flex as well as installed face damper contributing to noise. Appears installed per plan. Recommend diffuser is ducted off of duct further away from drop in future to reduce noise.



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List kitchen equipment turned on for testing

Comment:

None

List smoke candle type used

Comment:

45 second smoke emitter.

**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

03/25/2025

Comment:

TAB tech name / Firm

Comment:

Michael McDonnell

Site super name / Firm

Comment:

Jerry / TW Chicago

Owner representative name / Firm (if Applicable)

Comment:

NA

**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)

Comment:

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P63021
Model Num	48FC_N12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	Actual
SF CFM	3500	3521
SF RPM	-	1913
RA CFM	3000	2981
OA CFM	500	540
RL Voltage	-	212/211/211
RL Amperage	-	4.9/5.0/4.8
SF Rotation	-	CORRECT
SF System SetPt	-	7.7 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	3.7V (21%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.64"
Fan Suction SP	-	-1.02"
Fan Discharge SP	-	0.656"
Total ESP	.8 "	1.296"
Fan Total SP	-	1.676"

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

Completed By: Michael McDonnell on 03/25/2025

## Unit Data - PHOTO LOG



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# National TAB

Project:03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## 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	BACK	CD1	12"	375	1	112	351	367	97.9
RTU1-SGRD2	BACK	CD1	12"	375	1	491	475	376	100.3
RTU1-SGRD3	BACK	CD1	8"	150	1	196	204	150	100.0
RTU1-SGRD4	KITCHEN	CD2	8"	250	1	214	229	234	93.6
RTU1-SGRD5	KITCHEN	CD2	8"	250	1	250	258	267	106.8
RTU1-SGRD6	KITCHEN	CD2	8"	250	1	229	239	228	91.2
RTU1-SGRD7	KITCHEN	CD2	8"	250	1	195	239	256	102.4
RTU1-SGRD8	KITCHEN	CD1	12"	450	1	481	514	427	94.9
RTU1-SGRD9	KITCHEN	CD1	12"	450	1	471	493	475	105.6
RTU1-SGRD10	HOOD	ACPSP	165X6	700	5.23	831	935	741	105.9
Total				3500		3470	3937	3521	100.6%

Completed By: Michael McDonnell on 03/25/2025

Asset	Notes	Date	Written By
RTU1-SGRD8	[1] WINGNUT STRIPPED, NEEDS NEW HARDWARE TO SECURE DAMPER.	03/25/2025	Michael McDonnell

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424963007
Model Num	48FC_N12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	3	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	Actual
SF CFM	4000	3996
SF RPM	-	1904
RA CFM	3000	2935
OA CFM	1000	1061
RL Voltage	-	212/212/212
RL Amperage	-	5.1/5.4/5.3
SF Rotation	-	CORRECT
SF System SetPt	-	8.1 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.9 V (35%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.72"
Fan Suction SP	-	-1.19"
Fan Discharge SP	-	0.67"
Total ESP	.8	1.39"
Fan Total SP	-	1.86"

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

Completed By: Michael McDonnell on 03/25/2025

Notes:

[1] NOT FULLY ALIGNED ON CURB. SOME LEAKAGE ON ROOF.

[2] TURBO DIFFUSERS 2-3 THRU 2-7 NOT INSTALLED. UNABLE TO BALANCE INDIVIDUAL DIFFUSERS AS A RESULT. NOT ANTICIPATED TO CAUSE ISSUE AS UNIT SERVES OPEN AREA.

Written By: Michael McDonnell on 03/25/2025

## Unit Data - PHOTO LOG



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# National TAB

Project:03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## AHU/RTU



### Diffuser Supply (GRD)

#### RTU2/DINING

Asset									
Asset Name	Location	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
RTU2-SGRD1	DINING	SR2	18"	400	1	355	406	386	96.5
RTU2-SGRD2	DINING	SR2	18"	500	1	256	309	293	58.6
RTU2-SGRD3	DINING	SR1	14"	800	1	823	909	863	107.9
RTU2-SGRD4	DINING	SR1	14"	700	1	712	817	776	110.9
RTU2-SGRD5	DINING	SR1	14"	600	1	461	574	545	90.8
RTU2-SGRD6	DINING	SR1	14"	500	1	577	699	664	132.8
RTU2-SGRD7	DINING	SR1	14"	450	1	388	442	420	93.3
RTU2-SGRD8	BACK	CD3	6"	50	1	44	52	49	98.0
Total				4000		3616	4208	3996	99.9%

Completed By: Michael McDonnell on 03/25/2025

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## System/Unit: FAN - Exhaust



Asset: EF1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7067009
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	WEG
Frame	-	182/4T
Horsepower	2	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.44
Service Factor	-	1.25

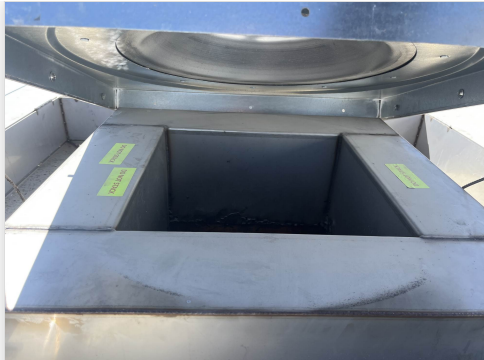
Test Data		
	Design	Actual
CFM	2550	2639
Fan RPM	-	998
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	998
System SetPt	-	51.2 HZ
RL Voltage	-	100 @VFD
RL Amperage	-	5.3 @VFD
Total ESP	1.2"	1.13"
Fan Inlet SP	-	-1.13"
Fan Discharge SP	-	

Completed By: Michael McDonnell on 03/25/2025

### Unit Data - PHOTO LOG



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# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7067009
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	150
Fan RPM	-	1057
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1057
System SetPt	-	56%
RL Voltage	-	121
RL Amperage	-	0.6
Total ESP	.6"	0.31"
Fan Inlet SP	-	-0.31"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9

Completed By: Michael McDonnell on 03/25/2025

### Unit Data - PHOTO LOG



03/25/2025

# National TAB

Project:03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## FAN - Exhaust



### Diffuser Ret/Exh (GRD)

#### EF2/RESTROOM

Asset										
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	AK	CFM(1)	CFM(2)	FINAL CFM	% to design
EF2-EGRD1	NA	NA	ER1	6"	75	1.0	104	86	78	104.0
EF2-EGRD2	NA	NA	ER1	6"	75	1.0	70	82	72	96.0
Total					150		174	168	150	100%

Completed By: Michael McDonnell on 03/25/2025

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

## System/Unit: FAN - Supply



Asset: MAU1

AREA:HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7067009
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	NL
Horsepower	1	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)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	60
Air Flow Switch SP Actual	-	0.321"

Test Data		
	Design	Actual
CFM	1300	1253
SF RPM	-	1285
Motor RPM	-	1285
SF System SetPt	-	44.3 HZ
RL Voltage	-	101 @ VFD
RL Amperage	-	2.1 @ VFD
Total ESP	-	0.64"
Fan Discharge SP	-	0.64"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Michael McDonnell on 03/25/2025

### Unit Data - PHOTO LOG



03/25/2025

# National TAB

Project: 03-24-25 CHIPOTLE #5326 GREENFIELD, WI

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA: COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7067009
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 Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	154
Reading2 FPM	-	142
Reading3 FPM	-	137
Reading4 FPM	-	145
Reading5 FPM	-	149
Reading6 FPM	-	144
Reading7 FPM	-	148
Reading8 FPM	-	156
Reading9 FPM	-	176
Ave FPM(corr)	-	121.5
CFM	1300	1253

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	-	165
Filter3 FPM	-	181
Filter4 FPM	-	200
Filter5 FPM	-	202
Filter6 FPM	-	199
Filter7 FPM	-	183
Filter8 FPM	-	177
Filter9 FPM	-	160
Filter Ave FPM(corr)	-	181
CFM	2550	2639

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

Completed By: Michael McDonnell on 03/25/2025

**Unit Data - PHOTO LOG**



**03/25/2025**



**03/25/2025**

INSTALLATION SHALL COMPLY WITH THE FOLLOWING INSTRUCTIONS:  
 1. THE CONDENSATE PAN SHALL BE SET UNDER THE ROOF DECK TO DRAIN TO THE EXTERIOR.  
 2. THE CONDENSATE PAN SHALL BE INSTALLED IN COOLER ROOF FOR CONDENSATE COLLECTION.  
 3. THE CONDENSATE PAN SHALL BE INSTALLED PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.

4. THE CONDENSATE PAN SHALL BE INSTALLED IN THE ARCHITECTURAL FLASHING AND SHALL BE SEaled WITH A HERMETIC SEALANT.  
 5. THE CONDENSATE PAN SHALL BE INSTALLED WITH A DRAIN, PRESSURE CONTROL, LOW VOLTAGE CUT-OFF, AND A SLOPE REFRIGERANT LINES PER THE MANUFACTURER'S INSTRUCTIONS THROUGH ROOF.

6. THE CONDENSATE PAN SHALL BE INSTALLED WITH A CONDENSATE PUMP. INSTALL THE REFRIGERANT LINE CONDENSATE PUMP WITH A CONDENSATE PUMP. IF REFRIGERANT PIPING TO THE CONDENSATE PUMP IS NOT PROVIDED, INSTALL A CONDENSATE PUMP WITH A CONDENSATE PUMP.

7. THE CONDENSATE PAN SHALL BE INSTALLED PER THE MANUFACTURER'S INSTRUCTIONS AND AS SHOWN.

8. THE CONDENSATE PAN SHALL BE INSTALLED IN THE ARCHITECTURAL FLASHING AND SHALL BE SEaled WITH A HERMETIC SEALANT. THE CONDENSATE PAN SHALL BE INSTALLED PER THE MANUFACTURER'S INSTRUCTIONS AND AS SHOWN.

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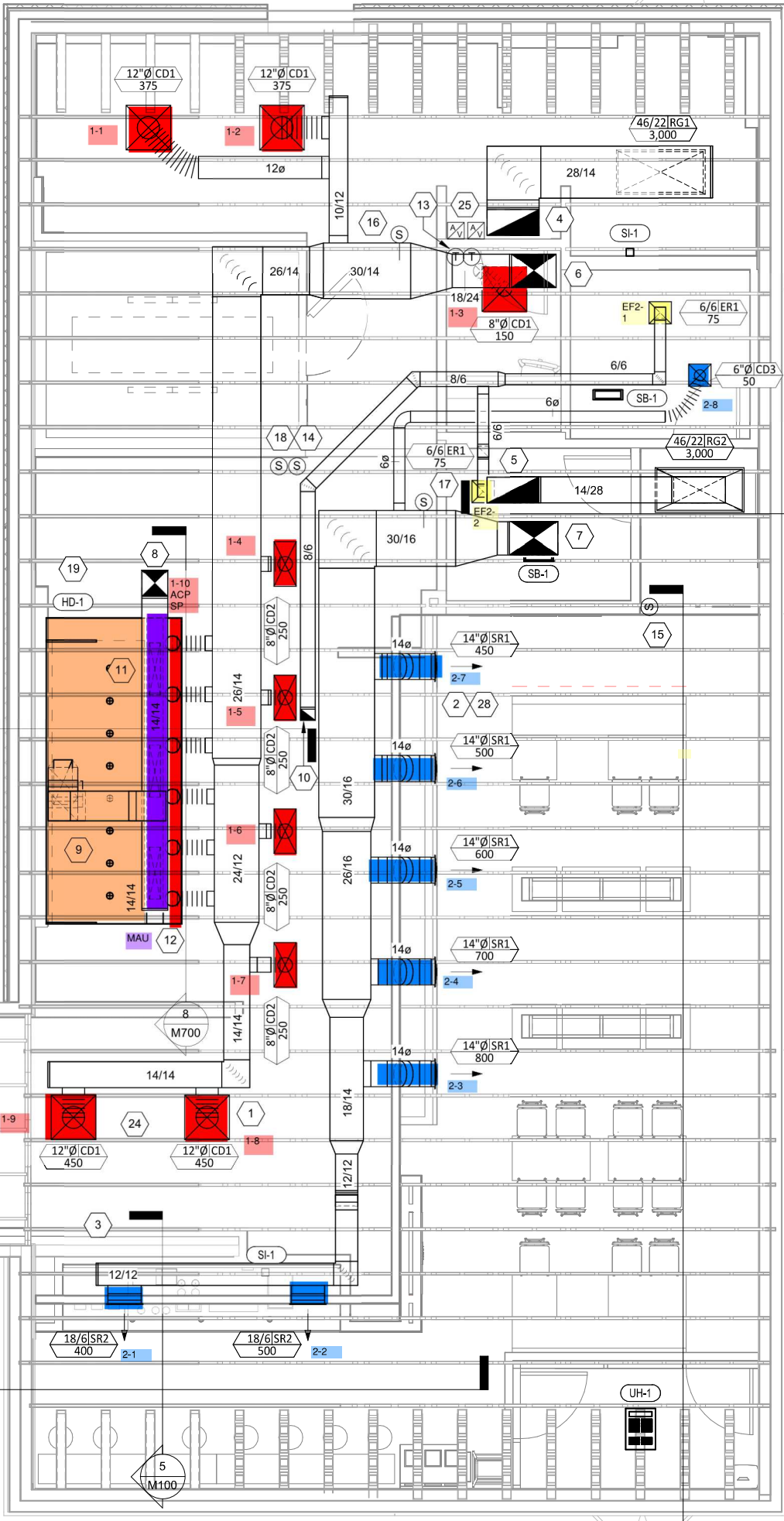
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 "GREENFIELD WI"

Issue Record:

08/26/2024	PERMITS
11/22/2024	BID SET
12/20/2024	CONSTRUCTION

Revisions:


Drawn: EEP  
 Project No. 2401016  
 Contents: HVAC PLAN