Report By:

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

Report: INSPECTION REPORT

Function: Test, Adjust, & Balance

Date: 12/12/2024

Completed By: National TAB

PROJECT

12-09-24 CHIPOTLE #5052 MONTICELLO, MN

779 CHELSEA RD EAST

MONTICELLO, MN 55362

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

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

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0524P63207
Model Num	48FCFN09D3M5	48FCFN09D3M5
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
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

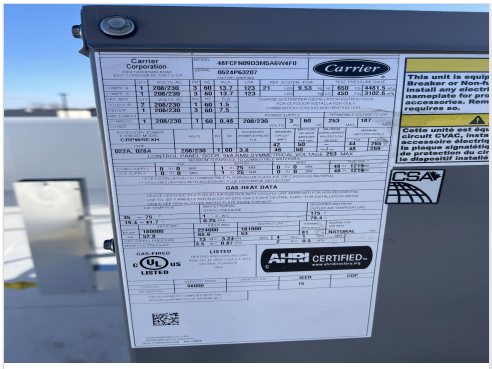
Test Data		
	Design	**Actual**
SF CFM	3400	3406
SF RPM	-	1838
RA CFM	2900	2875
OA CFM	500	531
RL Voltage	-	206/206/206
RL Amperage	-	4.9/5.0/4.8
SF Rotation	-	CORRECT
SF System SetPt	-	7.8 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	3.35 V (16%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.79"
Fan Suction SP	-	-1.12"
Fan Discharge SP	-	0.52"
Total ESP	0.80"	1.31"
Fan Total SP	-	1.64"

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

Completed By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG



12/12/2024

12/12/2024

National TAB

Project:12-09-24 CHIPOTLE #5052 MONTICELLO, MN

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	BACK	CD1	10"	350	1.0	379	333	354	101.1
SGRD2	BACK	CD1	10"	350	1.0	400	383	363	103.7
SGRD3	BACK	CD1	8"	150	1.0	263	248	151	100.7
SGRD4	KITCHEN	CD2	8"	250	1.0	201	207	228	91.2
SGRD5	KITCHEN	CD2	8"	250	1.01	182	168	231	92.4
SGRD6	KITCHEN	CD2	8"	250	1.0	240	229	259	103.6
SGRD7	KITCHEN	CD2	8"	250	1.0	189	216	233	93.2
SGRD8	KITCHEN	CD1	12"	425	1.0	529	510	431	101.4
SGRD9	KITCHEN	CD1	12"	425	1.0	474	454	430	101.2
SGRD10	HOOD	ACPSP	165X6	700	5.23	936	902	726	103.7
Total				3400		3793	3650	3406	100.18%

Completed By: Michael McDonnell on 12/11/2024

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P62816
Model Num	48FCFN12D3M5	48FCFN12D3M5
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
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	4088
SF RPM	-	1590
RA CFM	3000	3046
OA CFM	1000	1042
RL Voltage	-	206/206/206
RL Amperage	-	4.2/4.2/4.1
SF Rotation	-	CORRECT
SF System SetPt	-	6.8 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	5.0 V (36%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.62"
Fan Suction SP	-	-0.88"
Fan Discharge SP	-	0.45"
Total ESP	.5	1.07"
Fan Total SP	-	1.33"

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

Completed By: Michael McDonnell on 12/12/2024

Notes:
[1] DAMPERS MISSING ON DIFFUSERS 2-1 AND 2-2. NOT ANTICIPATED TO CAUSE ANY ISSUE. UNIT SERVES SINGLE OPEN AREA.

Written By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG

12/12/2024

12/12/2024

National TAB

Project:12-09-24 CHIPOTLE #5052 MONTICELLO, MN

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	6"	400	1.0	705	548	518	129.5
SGRD2	DINING	SR2	6"	500	1.0	795	618	604	120.8
SGRD3	DINING	SR1	14"	800	1.0	838	651	694	86.8
SGRD4	DINING	SR1	14"	700	1.0	806	627	689	98.4
SGRD5	DINING	SR1	14"	600	1.0	765	595	605	100.8
SGRD6	DINING	SR1	14"	500	1.0	608	473	484	96.8
SGRD7	DINING	SR1	14"	450	1.0	706	549	442	98.2
SGRD8	Bathroom	CD3	6"	50	1.0	80	62	52	104.0
Total				4000		5303	4123	4088	102.2%

Completed By: Michael McDonnell on 12/12/2024

Asset	Notes	Date	Written By
SGRD1	[1] ABOVE DESIGN DUE TO MISSING DAMPER, NOT ANTICIPATED TO CAUSE ISSUE.	12/12/2024	Michael McDonnell
SGRD2	[1] ABOVE DESIGN DUE TO MISSING DAMPER, NOT ANTICIPATED TO CAUSE ISSUE.	12/12/2024	Michael McDonnell
SGRD3	[1] UNABLE TO INCREASE AIRFLOW DUE TO MISSING DAMPERS ON SYSTEM, NOT ANTICIPATED TO CAUSE ANY ISSUE.	12/12/2024	Michael McDonnell

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

System/Unit: FAN - Exhaust

Asset: EF2 AREA:BATHROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6861468
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	**Actual**
CFM	150	144
Fan RPM	-	890
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	890
System SetPt	-	48%
RL Voltage	-	NR
RL Amperage	-	NR
Total ESP	0.60"	0.19"
Fan Inlet SP	-	-0.19"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG

12/12/2024

National TAB

Project:12-09-24 CHIPOTLE #5052 MONTICELLO, MN

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/BATHROOMS

Asset										
Asset Name	**Model Num**	**MFG**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EF2-EGRD1	NA	NA	ER1	12X12	75	1.0	126	75	75	100.0
EF2-EGRD2	NA	NA	ER1	12X12	75	1.0	120	69	69	92.0
Total					150		246	144	144	96%

Completed By: Michael McDonnell on 12/12/2024

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:HD-1

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6861468
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	2568
Fan RPM	-	1100
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1100
System SetPt	-	56.4 HZ
RL Voltage	-	122 @VFD
RL Amperage	-	5.4 @ VFD
Total ESP	1.2	0.81"
Fan Inlet SP	-	-0.81"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG

12/12/2024

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

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	-	6861468
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
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	-	0.36"

Test Data		
	Design	**Actual**
CFM	1300	1348
SF RPM	-	1546
Motor RPM	-	1546
SF System SetPt	-	53.3 HZ
RL Voltage	-	149 @ VFD
RL Amperage	-	2.6 @ VFD
Total ESP	-	0.52"
Fan Discharge SP	-	0.52"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG

12/12/2024

National TAB

Project: 12-09-24 CHIPOTLE #5052 MONTICELLO, MN

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:COOKLINE

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	6861468
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	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	-	162
Filter2 FPM	-	167
Filter3 FPM	-	178
Filter4 FPM	-	204
Filter5 FPM	-	197
Filter6 FPM	-	192
Filter7 FPM	-	170
Filter8 FPM	-	162
Filter9 FPM	-	153
Filter Ave FPM(corr)	-	176.11
CFM	1	2568

Cooking Equipment	
	Actual
Item 1	PLANCHA
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	-	153
Reading1 FPM	-	148
Reading2 FPM	-	157
Reading3 FPM	-	169
Reading4 FPM	-	147
Reading5 FPM	-	134
Reading6 FPM	-	185
Reading7 FPM	-	167
Reading8 FPM	-	193
Ave FPM(corr)	-	130.77
CFM	700	1348

Completed By: Michael McDonnell on 12/12/2024

Unit Data - PHOTO LOG

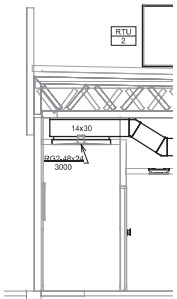
12/12/2024

KEY NOTES:

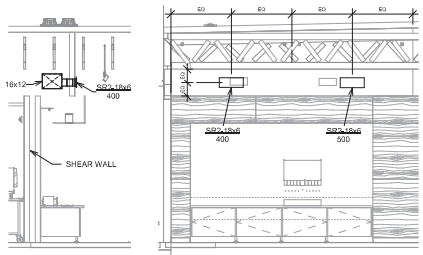
1. SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
2. PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS BLACK. TYPICAL.
3. PENETRATIONS THROUGH SHEAR WALL SHALL BE LIMITED TO 10" DIAMETER (OR A GROUP OF PENETRATIONS ALL CONTAINED WITHIN 10" DIAMETER). IF LARGER PENETRATIONS OR GROUPS OF PENETRATIONS ARE REQUIRED COORDINATE WITH STRUCTURAL ENGINEER FOR APPROPRIATE BRACING. SEE STRUCTURAL DRAWINGS FOR SHEAR WALL LOCATION.
4. 36/12 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
5. 36/12 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
6. 28/14 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB.
7. 28/14 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-2 SUPPLY CONNECTION IN ROOF CURB.
8. 14/14 DUCT UP THROUGH ROOF. TRANSITION TO MAU-1 SUPPLY CONNECTION IN ROOF CURB.
9. 16/16 DUCT UP FROM HOOD THROUGH ROOF TO EF-1 COMPLIANT WITH NFPA 96. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT.
10. 8/6 DUCT UP THROUGH ROOF TO EF-2.
11. 28/6 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 3.
12. 8" DIA. DUCT DOWN TO AC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL. CAP UNUSED DUCT CONNECTIONS. TOTAL SUPPLY AIR TO THE PLENUM SHALL BE 700 CFM.
13. INSTALL SINGLE-GANG VERTICAL J-BOX FOR GRIDPOINT THERMOSTATS FURNISHED BY TEMS FOR RTU-1 AND RTU-2 AT THIS LOCATION AT 48" AFF. COORDINATE WITH ELECTRICAL SWITCHING IN THIS AREA. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
14. INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-1 AT THIS LOCATION 60" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
15. INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-2 AT THIS LOCATION 66" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
16. INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-1 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
17. INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-2 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
18. INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 60" AFF. COORDINATE LOCATION WITH EQUIPMENT. PROVIDE (2) #18 G. THERMISTOR CABLE FROM TEMPERATURE SENSOR TO HOOD CONTROL PANEL.

KEY NOTES: CONT.

19. INSTALL KITCHEN HOOD, HD-1, SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL HOOD ACCORDING TO THE REQUIREMENTS OF IT'S LISTING, IN COMPLIANCE WITH NFPA 96. THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION. HOOD SHALL HAVE AN INTEGRAL DUCT COLLAR TEMPERATURE SENSOR TO AUTOMATICALLY ENERGIZE THE EXHAUST AND MAKEUP AIR FANS IF COOKING TEMPERATURES ARE DETECTED. EXHAUST DUCT SYSTEM TO BE WELDED OR FACTORY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS SHOWN. INSTALL HOOD PER DETAILS 2, 4, AND 9/M700. CHIPOTLE WILL PROVIDE AN INDEPENDENT TESTING AGENCY FOR TESTING THE INTEGRITY OF THE GREASE DUCT SYSTEM.
20. INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR REFRIGERANT LINE SET AND SEAL PER THE COOLER MANUFACTURER'S INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
21. INSTALL REMOTE CONDENSER FOR ICE MACHINE ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. IF REFRIGERANT PIPING TO ICE MAKER IS EXPOSED TO PUBLIC VIEW CONCEAL WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.
22. INSTALL ROOFTOP EQUIPMENT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.
23. INSTALL EXHAUST FAN EF-1 PER DETAIL 5/M700 AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VROOGUARD SYSTEM FURNISHED BY CHIPOTLE ON EXHAUST FAN, EF-1.
24. PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 1/M700. TYPICAL.
25. PROVIDE AUDIO-VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR, MOUNT UNIT 60" AFF. TYPICAL.
26. INSTALL REME HALO AIR PURIFIER FURNISHED BY TUV IN RTU PER DETAIL 6/M700. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV WARNING STICKERS ON FACE OF ENCLOSURE PER DETAIL AND ON ANY RTU ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
27. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER FLUE TERMINATION AND OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST FAN EF-1 DISCHARGE. SEE PLUMBING DRAWINGS FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.
28. ADJUST SUPPLY REGISTERS SO THAT SUPPLY AIR HITS WALL ON OPPOSITE SIDE OF ROOM AT APPROXIMATELY 7' AFF WITH NO DRAFTS FELT IN THE DINING ROOM. TYPICAL OF ALL SR REGISTERS.
29. AIR CURTAIN HUNG FROM STRUCTURE ABOVE. INSTALL PER MANUFACTURER INSTRUCTIONS. SEE SCHEDULE ON SHEET M600.
30. CEILING UNIT HEATER. INSTALL PER MANUFACTURER INSTRUCTIONS.

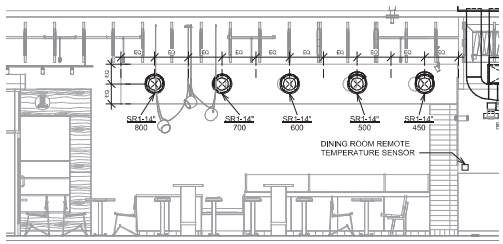


6 HVAC DINING ROOM RETURN SECTION
1/4" = 1'-0"

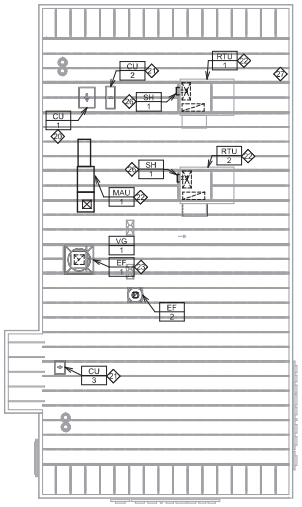


5 HVAC DINING ROOM SECTION
1/4" = 1'-0"

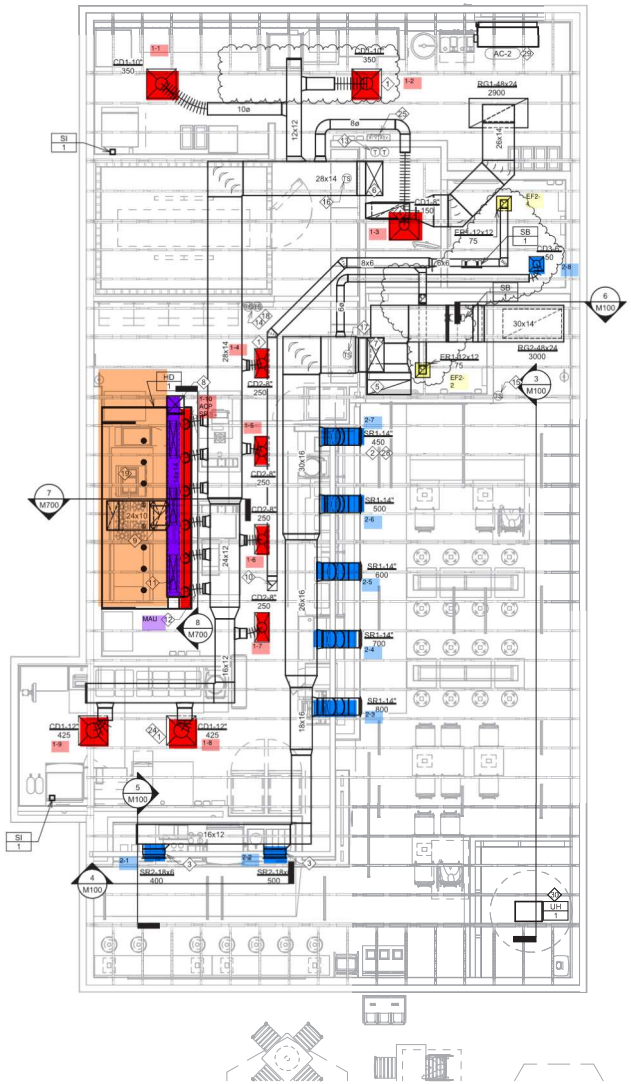
4 HVAC DINING ROOM SECTION
1/4" = 1'-0"



3 HVAC DINING ROOM SECTION
1/4" = 1'-0"



2 HVAC ROOF PLAN
1/8" = 1'-0"



1 HVAC FLOOR PLAN
1/4" = 1'-0"

DUNHAM
DUNHAM
50 South Sixth Street / Suite 1100
Minneapolis, Minnesota 55402-154
PHONE 612.465.7550
FAX 612.465.7551
WEB dunhameng.com
mechanical + electrical
consulting engineering
Dunham Project No. 0420794.006

FacilBuild make it easy

CLIENT:

CHIPOTLE MEXICAN GRILL, INC.
PO BOX 182566
COLUMBUS, OH 43218-2566
TELEPHONE: (614) 338-4450
INTERNET: WWW.CHIPOTLE.COM

PROJECT INFORMATION

STORE NO.: 5052
"MONTICELLO"
779 CHELSEA ROAD EAST
MONTICELLO, MN 55362

SEAL:

I hereby certify that this plan, specification, or report was prepared by me or under by direct supervision and that I am a duly Licensed Professional Engineer under the laws of the State of Minnesota.

Signature
Todd A. Barnes
Typed or Printed Name
49039 — License #
09/27/2024 — Date

PROJECT NO. 2022-0498
DRAWN BY TSB
CHECKED BY TAB

ISSUE RECORD:

06.03.2024	CHECK SET
06.10.2024	PERMIT SET
09.27.2024	CONSTRUCTION SET

REVISIONS:

2	09.27.2024	Construction Set

TITLE:
HVAC PLAN

SHEET NUMBER:
M100

Date: 12/12/2024