

### 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
FC-1	RESTAURANT	2200	2175	1960	2175	240	0	10.9%	0.0%						
MUA-1	COOKLINE									2648	2675				
EF-1	HD1/2											3310	3356		
<b>TOTALS</b>		2200	2175	1960	2175	240	0			2648	2675	3310	3356	0	0

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2888	2675
TOTAL EXHAUST	3310	3356
<b>NET AIRFLOW</b>	<b>-422</b>	<b>-681</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-
SIDE	-
REAR	-
<b>AVERAGE</b>	<b>NA</b>

#### 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.

#### KITCHEN PRESSURIZATION (MUST BE NEGATIVE)

TOTALS	DESIGN	ACTUAL
TOTAL KITCHEN OA	2888	2675
TOTAL KITCHEN EXHAUST	3310	3356
<b>NET AIRFLOW</b>	<b>-422</b>	<b>-681</b>

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