

### 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	2000	1997	1680	1648	320	349	16.0%	17.5%						
RTU-2	DINING	1600	1608	1215	1227	385	381	24.1%	23.7%						
MUA-1	COOKLINE									1630	1551				
EF-1	GRILL HD											1120	1105		
EF-2	OVEN HD											600	561		
EF-3	FRY HD											850	878		
EF-4	WOMENS RR													75	116
EF-5	MENS RR													75	99
<b>TOTALS</b>		3600	3605	2895	2875	705	730			1630	1551	2570	2544	150	215

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2335	2281
TOTAL EXHAUST	2720	2759
<b>NET AIRFLOW</b>	<b>-385</b>	<b>-478</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H <sub>2</sub> O)
FRONT	0.001
SIDE	NA
REAR	-0.027
<b>AVERAGE</b>	<b>-0.013</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:

RESTROOM EXHAUST FANS DO NOT HAVE ACCESSIBLE SPEED CONTROLS AND ARE OPERATING ABOVE DESIGN, CONTRIBUTING TO SLIGHTLY NEGATIVE PRESSURE IN THE BUILDING.