

### 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	DINING	5000	5451	3530	3973	1470	1478	29.4%	27.1%						
RTU-2	KITCHEN	6000	4595	5600	4183	400	412	6.7%	9.0%						
AC-1	OFFICE					15	14								
MUA-1	COOKLINE									2250	2128				
EF-1	HOOD 1											1403	1429		
EF-2	HOOD 2											1804	1685		
EF-3	RESTROOM													300	298
<b>TOTALS</b>		11000	10046	9130	8156	1885	1904			2250	2128	3207	3114	300	298

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4135	4032
TOTAL EXHAUST	3507	3412
<b>NET AIRFLOW</b>	<b>628</b>	<b>620</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0001
SIDE	
REAR	0.0018
<b>AVERAGE</b>	<b>0.001</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. ✓

#### KITCHEN PRESSURIZATION (MUST BE NEGATIVE)

TOTALS	DESIGN	ACTUAL
TOTAL KITCHEN OA	2665	2554
TOTAL KITCHEN EXHAUST	3207	3114
<b>NET AIRFLOW</b>	<b>-542</b>	<b>-560</b>

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