

### 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
AC-1	KITCHEN	8750	8918	7000	7086	1750	1832	20.0%	20.5%						
AC-2	MEAL FULFILLMENT AREA	4375	4511	3800	3963	575	548	13.1%	12.1%						
AC-3	DINING	5250	5245	4175	4149	1075	1096	20.5%	20.9%						
AC-4	PRIVATE DINING	5250	5391	4175	4263	1075	1128	20.5%	20.9%						
EF-1	HD1 L+R PRESS COOKER											1913	1905		
EF-2	HD2/HD3 FRYERS											1402	1408		
EF-3	RESTROOM													300	285
<b>TOTALS</b>		23625	24065	19150	19461	4475	4604			0	0	3315	3313	300	285

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4475	4604
TOTAL EXHAUST	3615	3598
<b>NET AIRFLOW</b>	<b>860</b>	<b>1006</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.013
SIDE	0.015
REAR	0.018
<b>AVERAGE</b>	<b>0.0153</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. ✓

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