

### 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	3400	3576	2635	2855	765	721	22.5%	20.2%						
RTU-2	DINING	3400	3585	2635	2876	765	709	22.5%	19.8%						
EF-1	COOK LINE											2550	2683		
EF-2	BATHROOM													150	158
EF-3														75	72
MAU-1	HOOD									1300	1281				
<b>TOTALS</b>		6800	7161	5270	5731	1530	1430			1300	1281	2550	2683	225	230

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2830	2711
TOTAL EXHAUST	2775	2913
<b>NET AIRFLOW</b>	<b>55</b>	<b>-202</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.014
SIDE	
REAR	-0.012
<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:

Building balanced slightly negative to prevent cooking odors from migrating into adjacent tenant spaces.