

### 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
RHP-1	DINING	5000	4044	4500	3553	500	491	10.0%	12.1%						
RHP-2	KITCHEN	4000	3947	3150	3105	850	842	21.3%	21.3%						
FC-1	OFFICE					20	21	100.0%	100.0%						
MUA-1	COOKLINE									1950	1857				
EF-1	HOOD 1											825	855		
EF-2	HOOD 2											1811	1829		
EF-3	RESTROOMS													420	428
<b>TOTALS</b>		9000	7991	7650	6658	1370	1354			1950	1857	2636	2684	420	428

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3320	3211
TOTAL EXHAUST	3056	3112
<b>NET AIRFLOW</b>	264	99

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0022
SIDE	
REAR	0.0011
<b>AVERAGE</b>	<b>0.0017</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	2800	2699
TOTAL KITCHEN EXHAUST	2636	2684
<b>NET AIRFLOW</b>	164	15

