

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	4000	4020	3500	3520	500	500	12.5%	12.4%						
RTU-2	DINING	4400	4449	3400	3449	1000	1000	22.7%	22.5%						
MUA-1	KITCHEN HOOD									1300	1403				
EF-1	KITCHEN HOOD											2550	2566		
EF-2	RESTROOM													200	204
TOTALS		8400	8469	6900	6969	1500	1500			1300	1403	2550	2566	200	204

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2903
TOTAL EXHAUST	2750	2770
NET AIRFLOW	50	133

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	
SIDE	
REAR	0.0068
AVERAGE	0.0068

FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

Due to windy conditions, OA couldn't be directly measured on the roof. Dampers were set to typical Chipotle position and OA was estimated with building pressure measurement at the side of the building where wind was the lightest.