

### 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	COOKLINE	2400	2403	2100	2091	300	312	12.5%	13.0%						
RTU-2	DINING/RR	3000	2996	2485	2996	515	0	17.2%	0.0%						
RTU-3	DINING AREA	1200	1265	1030	1120	170	145	14.2%	11.5%						
FCU-1	KITCHEN	3000	2961	3000	2961	0	0	0.0%	0.0%						
ACU-1	OFFICE					15	15	#DIV/0!	#DIV/0!						
MUA-1	KITCHEN									1980	1345				
EF-1	HOOD1											767	779		
EF-2	HOOD2											1708	886		
EF-3	RESTROOM													300	297
<b>TOTALS</b>		9600	9625	8615	9168	1000	472			1980	1345	2475	1665	300	297

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2980	1817
TOTAL EXHAUST	2775	1962
<b>NET AIRFLOW</b>	<b>205</b>	<b>-145</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.004
SIDE	0.0056
REAR	0.0036
<b>AVERAGE</b>	<b>0.0044</b>

#### 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.

#### KITCHEN PRESSURIZATION (MUST BE NEGATIVE)

TOTALS	DESIGN	ACTUAL
TOTAL KITCHEN OA	2280	
TOTAL KITCHEN EXHAUST	2475	
<b>NET AIRFLOW</b>	<b>-195</b>	<b>0</b>

Return trip required to check hoods, and balance out Captive Aire Unit. Balance of Captive Air Unit was unable to be done due to Issues with Hood fans and MAU VFD.