

### 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	3410	2900	2902	500	508	14.7%	14.9%						
RTU-2	DINING ROOM	4000	4043	3000	3037	1000	1006	25.0%	24.9%						
MUA-1	HOOD MAKE UP									1300	1369				
EF-1	Grease Fan											2550	2479		
EF-2	RESTROOMS													150	155
<b>TOTALS</b>		7400	7453	5900	5939	1500	1514			1300	1369	2550	2479	150	155

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2883
TOTAL EXHAUST	2700	2634
<b>NET AIRFLOW</b>	<b>100</b>	<b>249</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.004
SIDE	-0.004
REAR	-0.003
<b>AVERAGE</b>	<b>-0.0037</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 pressure recorded to be -0.0070" with all equipment off and increases to -0.0037" with the store in standard occupied conditions. The Chipotle equipment is effectively increasing the pressure, matching the net airflow calculation.