

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	3978	3500	3459	500	519	12.5%	13.0%						
RTU-2	DINING	4000	4109	3000	3035	1000	1074	25.0%	26.1%						
MUA-1	KITCHEN HD									1300	1261				
EF-1	KITCHEN HD											2550	2493		
EF-2	RESTROOM													150	152
TOTALS		8000	8087	6500	6494	1500	1593			1300	1261	2550	2493	150	152

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2854
TOTAL EXHAUST	2700	2645
NET AIRFLOW	100	209

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.0146
SIDE	-0.0141
REAR	-0.0155
AVERAGE	-0.0147

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:

Neighboring tenant Bp: -0.670" causing chipotle to be negative (avg: -0.0147") when balance schedule shows slight positive.