

### FINAL 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	3122	2720	2481	680	641	20.0%	20.5%						
RTU-2	KITCHEN	5200	4760	4160	3774	1040	986	20.0%	20.7%						
RTU-3	KITCHEN	5200	4976	4160	3967	1040	1009	20.0%	20.3%						
RTU-4	KITCHEN	10000	9329	8000	7403	2000	1926	20.0%	20.6%						
RTU-5	HOST AREA	1600	1534	1280	1236	320	298	20.0%	19.4%						
RTU-6	MAIN DINING	1200	1163	960	1163	240	0	20.0%	0.0%						
RTU-7	MAIN DINING	4000	3893	3200	3134	800	759	20.0%	19.5%						
RTU-8	PRIVATE DINING	1200	0	960	0	240	0	20.0%	0.0%						
RTU-9	PRIVATE DINING	2000	1867	1600	1486	400	381	20.0%	20.4%						
RTU-10	MAIN DINING	1200	879	960	711	240	168	20.0%	19.1%						
DOAS-1	UNKNOWN	NA	0	NA	0	NA	0	100.0%	0.0%						
DOAS-2	UNKNOWN	NA	0	NA	0	NA	0	100.0%	0.0%						
EF-1	HOOD-4											3200	3094		
EF-2	HOOD-3											2345	2059		
EF-3	HOOD-2											3000	2805		
EF-4	HOOD-5											1275	1060		
EF-5	RESTROOM													300	319
MUA-1	HOODS									NL	2158				
MUA-2	HOODS									NL	912				
<b>TOTALS</b>		35000	31523	28000	25355	7000	6168			NL	3070	9820	9018	300	319

**NET BUILDING AIRFLOW CALCULATION**

TOTALS	DESIGN	ACTUAL
TOTAL OA	NA	9238
TOTAL EXHAUST	NA	9337
<b>NET AIRFLOW</b>	<b>NA</b>	<b>-99</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.003
SIDE	
REAR	-0.004
<b>AVERAGE</b>	<b>-0.0023</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. ✔

NOTES:

NO DESIGN AIR FLOW GIVEN FOR ANY EQUIPMENT. RTU SUPPLY BASED ON 400 CFM/TON. RTU OA 20% OF SUPPLY. EF DESIGN BASED ON TYPICAL CFM/FOOT OF HOOD BASED ON KITCHEN EQUIPMENT