NATIONAL TAB

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	DINING	3000	2932	2400	2310	600	622	20.0%	21.2%						
RTU-2	SERVING	3000	2813	2400	2186	600	627	20.0%	22.3%						
MUA-1	KITCHEN									1650	1257				
KEF-1	HOOD1											1120	1179		
KEF-2	HOOD2											700	676		
KEF-3	HOOD3											833	826		
EF-1	RESTROOM													75	78
EF-2	RESTROOM													75	79
TOTALS		6000	5745	4800	4496	1200	1249			1650	1257	2653	2681	150	157

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2850	2506
TOTAL EXHAUST	2803	2838
NET AIRFLOW	47	-332

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	-0.003
SIDE	-0.002
REAR	0.001
AVERAGE	**-0.0013**

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:

SMOKE TEST WAS DONE WITH FOOD EQUIMPENT OFF BECAUSE STARTUPS ON FOOD SERVICE EQUIPMENT HAVE NOT BEEN CONDUCTED AT THAT TIME. GAS PIPING PREVENTED GRIDDLE FROM SITTING AGAINST THE BACK OF THE HOOD. INITIAL SMOKE TEST SHOWED THAT CAPTURE WAS AT 50%. TECHNICIAN ON SITE REDUCED MAU DESIGN FOR HOOD 1 SO THAT SMOKE CATURE WOULD BE 100%.