

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	5000	4912	4195	4120	805	792	16.1%	16.1%						
RTU-2	KITCHEN	5000	4906	4795	4694	205	212	4.1%	4.3%						
RTU-3	HOT PREP	4000	3932	3835	3758	165	174	4.1%	4.4%						
FC-1	OFFICE					15	22								
MUA-1	COOKLINE									2052	2089				
KEF-1	HOOD 1											1283	1270		
KEF-2	HOOD 2											1283	1260		
EF-3	RESTROOMS													300	309
TOTALS		14000	13750	12825	12572	1190	1200			2052	2089	2566	2530	300	309

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3242	3289
TOTAL EXHAUST	2866	2839
NET AIRFLOW	376	450

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0005
SIDE	NA
REAR	0.0062
AVERAGE	0.0034

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	2437	2497
TOTAL KITCHEN EXHAUST	2566	2530
NET AIRFLOW	-129	-33

MUA frequency reduced remotely by 1 Hz to ensure negative kitchen pressurization. Final airflow calculated using fan law.