

### 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	3500	3648	2500	2536	1000	1112	28.6%	30.5%						
RTU-2	KITCHEN	4800	4511	2500	2127	2300	2384	47.9%	52.8%						
FCU-1	MANAGERS OF	450	432	400	385	50	47	11.1%	10.9%						
KEF-1	HD1 GRILL											700	1115		
KEF-2	HD2 GRILL											700	1132		
KEF-3	HD3 FRYER											700	1088		
KEF-4	HD4 FRYER											700	1132		
EF-1	RESTROOMS													375	370
<b>TOTALS</b>		8750	8591	5400	5048	3350	3543			0	0	2800	4467	375	370

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3350	3543
TOTAL EXHAUST	3175	4837
<b>NET AIRFLOW</b>	175	-1294

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	-0.0253
SIDE	
REAR	-0.023
<b>AVERAGE</b>	<b>-0.0242</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.: ❌

#### KITCHEN PRESSURIZATION (MUST BE NEGATIVE)

TOTALS	DESIGN	ACTUAL
TOTAL KITCHEN OA	2350	2431
TOTAL KITCHEN EXHAUST	2800	4467
<b>NET AIRFLOW</b>	-450	-2036