

### 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	3435	3125	3151	275	284	8.1%	8.3%						
RTU-2	DINING	2450	2501	1750	1762	700	739	28.6%	29.5%						
FCU-1	MANAGERS OFFICE					40	42	#DIV/0!	#DIV/0!						
MUA-1	COOKLINE									1796	1852				
KEF-1	HD-1											1385	1456		
KEF-2	HD-2											860	905		
EF-3	RESTROOMS													150	153
<b>TOTALS</b>		5850	5936	4875	4913	1015	1065			1796	1852	2245	2361	150	153

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2811	2917
TOTAL EXHAUST	2395	2514
<b>NET AIRFLOW</b>	<b>416</b>	<b>403</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0191
SIDE	0.0129
REAR	0.0158
<b>AVERAGE</b>	<b>0.0159</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

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- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

#### KITCHEN PRESSURIZATION (MUST BE NEGATIVE)

TOTALS	DESIGN	ACTUAL
TOTAL KITCHEN OA	2071	2136
TOTAL KITCHEN EXHAUST	2245	2361
<b>NET AIRFLOW</b>	<b>-174</b>	<b>-225</b>

