

### 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	4500	4716	3200	3336	1300	1380	28.9%	29.3%						
RTU-2	KITCHEN	4800	5043	4550	4788	250	255	5.2%	5.1%						
FCU-1	OFFICE					40	42	#DIV/0!	#DIV/0!						
MUA-1	COOKLINE									2250	2078				
KEF-1	HOOD 1											875	922		
KEF-2	HOOD 2											1886	1751		
EF-1	RESTROOMS													480	481
<b>TOTALS</b>		9300	9759	7750	8124	1590	1677			2250	2078	2761	2673	480	481

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3840	3755
TOTAL EXHAUST	3241	3154
<b>NET AIRFLOW</b>	<b>599</b>	<b>601</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0176
SIDE	-
REAR	0.0172
<b>AVERAGE</b>	<b>0.0174</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	2540	2375
TOTAL KITCHEN EXHAUST	2761	2673
<b>NET AIRFLOW</b>	<b>-221</b>	<b>-298</b>

