

### 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/RR	3400	3297	2400	2292	1000	1005	29.4%	30.5%						
RTU-2	KITCHEN	5000	4921	3250	3082	1750	1839	35.0%	37.4%						
EF-1	GRILL											1188	1290		
EF-2	FRYER											860	940		
EF-3	RESTROOMS													200	206
<b>TOTALS</b>		8400	8218	5650	5374	2750	2844			0	0	2048	2230	200	206

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2750	2844
TOTAL EXHAUST	2248	2436
<b>NET AIRFLOW</b>	<b>502</b>	<b>408</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.001
SIDE	0.001
REAR	0.001
<b>AVERAGE</b>	<b>0.001</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	0	1839
TOTAL KITCHEN EXHAUST	0	2230
<b>NET AIRFLOW</b>	<b>0</b>	<b>-391</b>