

### 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	3970	3867	1536	1505	2434	2362	61.3%	61.1%						
RTU-2	DINING	5000	5159	3980	4105	1020	1054	20.4%	20.4%						
ACU-1	OFFICE					15	0	#DIV/0!	#DIV/0!						
EF-1	HD1 GRILL											700	699		
EF-2	HD2 GRILL											700	686		
EF-3	HD3 FRYER											642	661		
EF-4	HD4 FRYER											642	657		
EF-5	RESTROOMS													300	277
<b>TOTALS</b>		8970	9026	5516	5610	3469	3416			0	0	2684	2703	300	277

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	3469	3416
TOTAL EXHAUST	2984	2980
<b>NET AIRFLOW</b>	<b>485</b>	<b>436</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.008
SIDE	0.0025
REAR	0.005
<b>AVERAGE</b>	<b>0.0052</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	2434	2362
TOTAL KITCHEN EXHAUST	2684	2703
<b>NET AIRFLOW</b>	<b>-250</b>	<b>-341</b>