



## AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC OUTDOOR		EXHAUST	
		DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1 (25-ton)	SALES	1400	0		
RTU-2 (25-ton)	SALES	1400	0		
RTU-3 (15-ton)	SALES	800	0		
RTU-4 (25-ton)	SALES	1400	0		
RTU-5 (25-ton)	CHECKOUT	1400	0		
RTU-6 (15-ton)	ENTRANCE	800	0		
RTU-7 (15-ton)	PRODUCE	800	0		
RTU-8 (25-ton)	CAFÉ	1000	0		
RTU-9 (5-ton)	BAKERY	300	0		
RTU-10 (15-ton)	POWER AISLE	800	0		
RTU-11 (15-ton)	PIZZA	800	0		
RTU-12 (15-ton)	POWER AISLE	800	0		
MUA (HD-4/5)	Deli Hood	3150	0		
EF-1	Sushi			675	674
EF-2	Pizza-NOT USED			0	792
EF-3	Deli			2475	2296
EF-4	Deli (BOH)			4050	3919
EF-5	Bakery			900	901
EF-6	Meat-NOT USED			0	0
EF-7	Meat Grill			2700	2488
EF-9	Toilet			1050	645
EF-10	Customer Service			300	215
EF-15	Bakery Oven Left			850	1013
EF-16	Bakery Oven Right			850	954

### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	14850	0
TOTAL EXHAUST	13850	13897
<b>NET AIRFLOW</b>	<b>1000</b>	<b>-13897</b>

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