

### 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	1800	1838	1000	1024	800	814	44.4%	44.3%						
RTU-2	KITCHEN	5200	5165	3400	3351	1800	1814	34.6%	35.1%						
FCU-1	OFFICE			-40	-20	40	20	#DIV/0!	#DIV/0!						
KEF-1	FRYER											875	886		
KEF-2	GRILL											1188	1238		
EF-1	RESTROOM													150	155
<b>TOTALS</b>		7000	7003	4360	4355	2640	2648			0	0	2063	2124	150	155

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2640	2648
TOTAL EXHAUST	2213	2279
<b>NET AIRFLOW</b>	<b>427</b>	<b>369</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0085
SIDE	0.0035
REAR	0.01
<b>AVERAGE</b>	<b>0.0073</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	1840	1834
TOTAL KITCHEN EXHAUST	2063	2124
<b>NET AIRFLOW</b>	<b>-223</b>	<b>-290</b>