

Suhvhqwhg# =

EBCx Workshop Series 18

Session 2



David Sellers, Facility Dynamics Engineering Senior Engineer





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Vha#wxg #rdav

What You Should be Doing

Identify a Project Building

- Begin to fill out the building information form Ryan will provide
- Benchmark the building
 - EnergyStar
 - DOE Building Performance Database
- Start a Utility Consumption Analysis
- Make a site visit to scope it and start a findings list



Steps for Your Self-Study Effort

Collect your merit badges

<u>https://tinyurl.com/SSBenchmarkUCAScoping</u>

<u>https://tinyurl.com/SSLoadsAndPsych</u>

<u>https://tinyurl.com/SSSystemDgmIntro</u>













Steps for Your Self-Study Effort Continue to Develop your System Diagram Skills

Developing the Hijend Hotel CHW Distribution Loop Diagram

<u>https://tinyurl.com/HijendDistLoop</u>

Add the Evaporator Loop to the Diagram

<u>https://tinyurl.com/HijendEvapLoopFlyThru</u>

Field Verify Joe DeNugy's Central Plant Diagram

<u>https://tinyurl.com/HijendCHWFieldVerify</u>





Next Steps for Your Self-Study Effort

Reach Out to Ryan if You Have Questions or Need Some Help

r2s2@pge.com





X

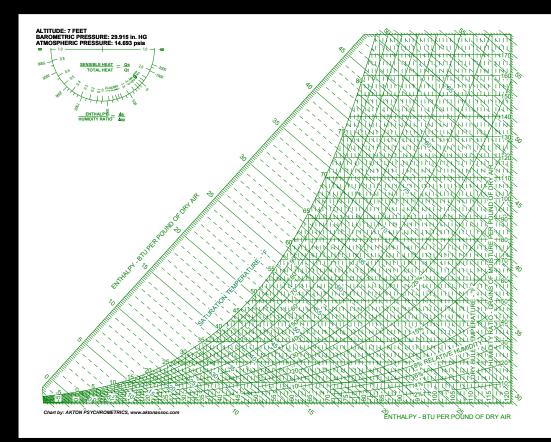


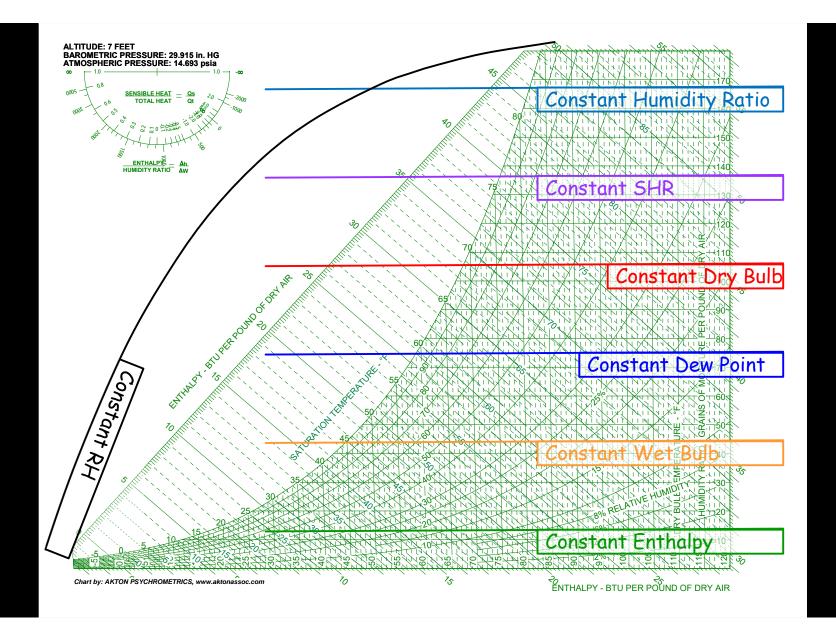
V kxdwlrqd D z duhqhvv D#Sv fk#Fkduw#Jhiuhvkhu

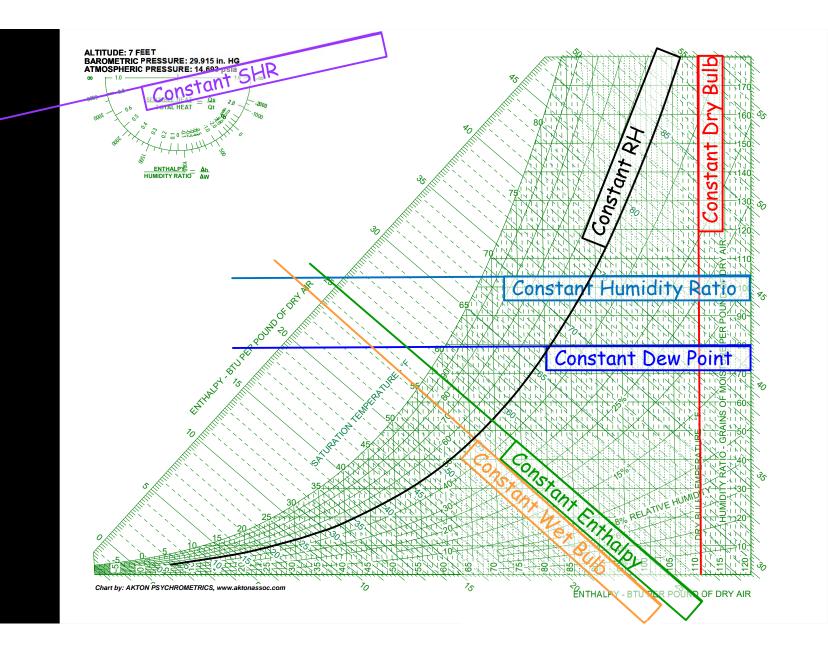
A Psych Chart Refresher

Identify the different lines on a psych chart

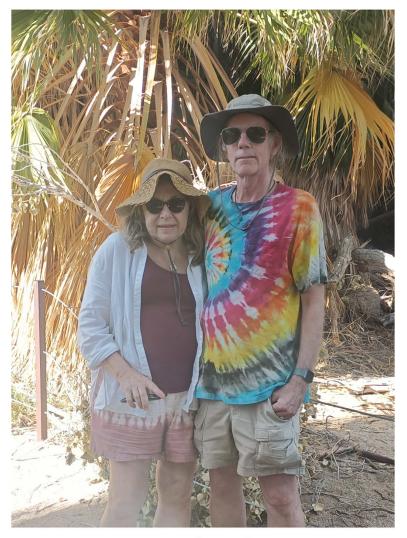
- Constant dry bulb
- Constant wet bulb
- Constant dew point
- Constant humidity ratio
- Constant relative humidity
- Specific heat ratio











May 12(ish), 2023

May 12, 2001







V kvdwlrqd Dz duhqhvv Wkhædatrp #Shvljq#rqgkdrqv

Current Conditions



Current Conditions

- Foggy
- Furnace running at home when you left
- Low 50's °F through early afternoon, then clearing and sunny with a high of 68-70°F anticipated

Let's see what you have learned https://tinyurl.com/EBCxWS0201SitAware







11111



Jhwigj#Jhdg |#ru#kh#Ihog

We Already Have Some Clues

- 1. Utility data insights based on the EUI and average daily consumption patterns
- 2. Building documents
 - Provide insights regarding the building and equipment
 - Allow preliminary system diagrams to be developed
- 3. Operating conditions on the day of our visit frame up expectations

The EUI Relationship

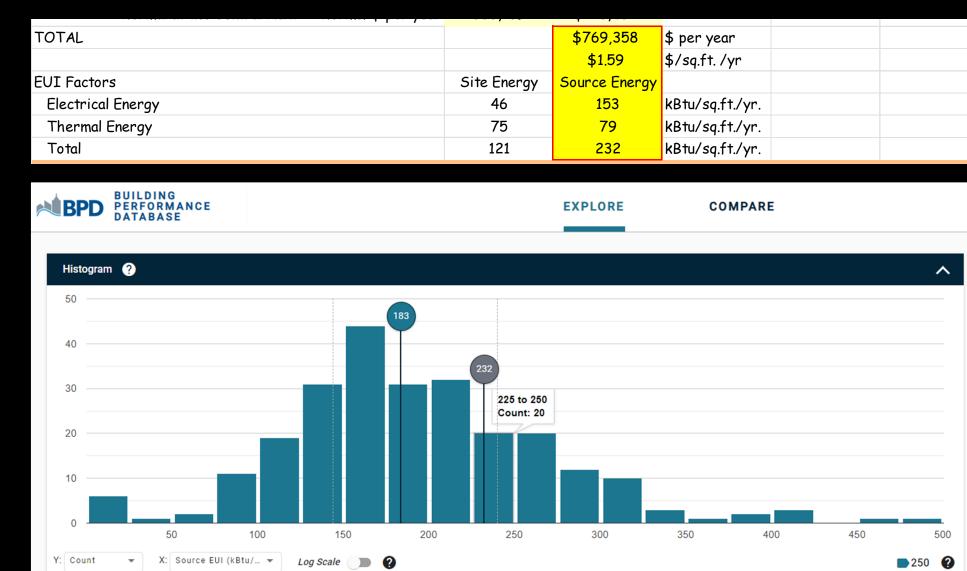
• The EUI relationship

 $EUI = \frac{((kWh_{Annual} \times 3,413) + Fuel_{Annual})}{(1,000 \times Area_{Building})}$

Where:

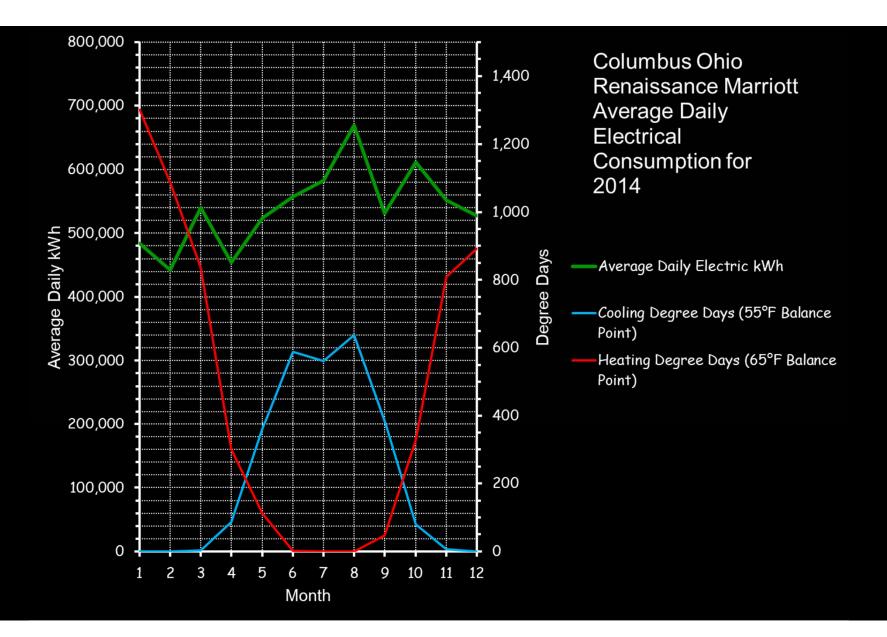
EUI	=	Energy Use Intensity (some say Energy Use Index), typically in kBtu/sq.ft./year
kWh _{Annual}	=	Annual building electrical consumption in kWh
3,413	=	Unit conversion constant; there are 3,413 Btus per kWh
Fuel _{Annual}	=	Annual building fuel consumption in Btus; Note that you may have to convert the units
		of measure from what is used on the bill. For instance, gas is often billed as therms and
		there are 100,000 Btu per therm.
1,000	=	Unit conversion constant; there are 1,000 Btu per kilo-Btu
Area _{Buildin}	g =	Building gross square footage

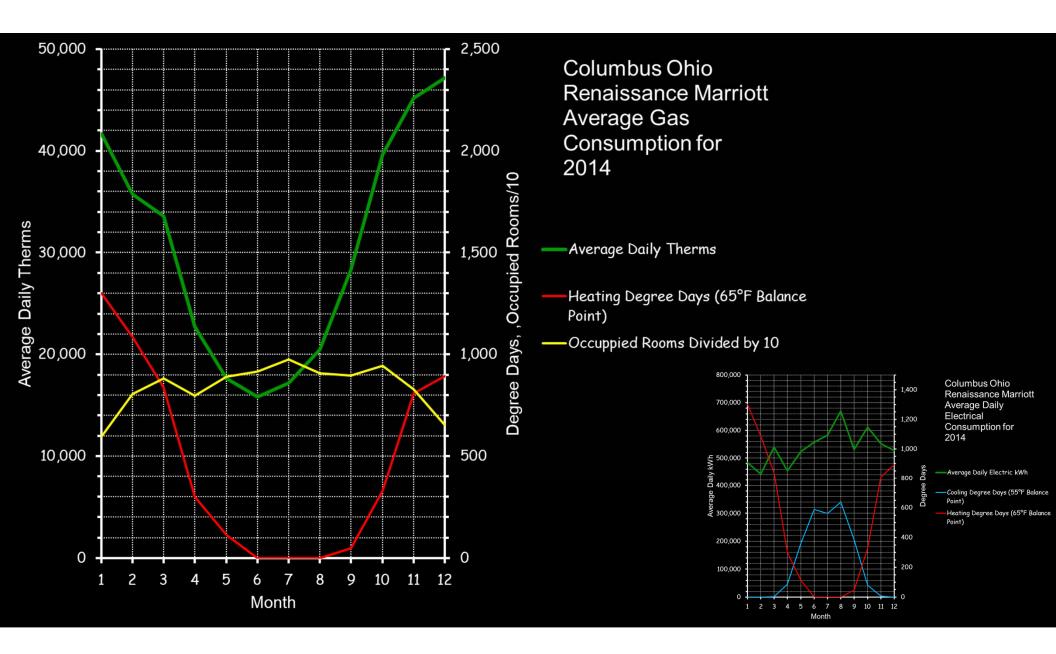
Project Energy Metrics - Source as indicated										
Electric rate -	\$0.09	\$/kWh								
Thermal energy rate -	\$0.58	\$ per therm								
Electrical incentive -	\$0.00	\$ per kWh								
Thermal incentive -	\$0.00	\$ per therm								
Building square footage -	485,000	From Benchmar	king Data							
Site energy electrical energy conversion factor -	3,413	Btu/kWh								
Source energy electrical energy conversion factor -	11,485	Btu/Kwh								
Source energy thermal energy conversion factor -	1.050 Therms at the well head per therm delivered									
Annual Consumption - From a baseline report, utility bills, utili	ty meters, etc.									
	Energy	\$								
Electricity - kWh/\$ per year	6,477,564	\$555,906								
Thermal at the Central Plant - Therms/\$ per year	365,139	\$213,452								
TOTAL		\$769,358	\$ per year							
		\$1.59	\$/sq.ft./yr							
EUI Factors	Site Energy	Source Energy								
Electrical Energy	46	153	kBtu/sq.ft./yr.							
Thermal Energy	75	79	kBtu/sq.ft./yr.							
Total	121	232	kBtu/sq.ft./yr.							



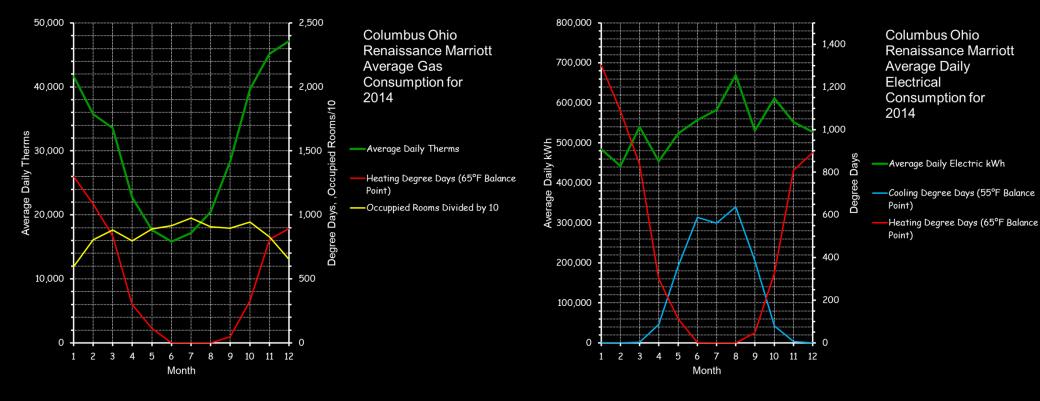
Savings Projection Based on the LBNL Cost Benefit Study		_							
.BNL Cx Cost Benefit Median Energy Savings (2009 update) -	16%	16% of Whole Building Energy Use							
	Low End	High End							
Potential savings range for the purposes of our discussion -	10%	16%							
Potential annual savings -	\$76,936	\$123,097	\$ per year						
Percentage of the annual savings to be allocated electricity -	50%								
Percentage of the annual savings to be allocated to thermal -	50%								
Potential electrical savings -	448,238	717,181	kWh per year						
Potential thermal savings -	65,805	105,287	Therms per yr.						
Projected EUIs Post Implementation									
	Low End		High End						
	Site Energy	Source Energy	Site Energy	Source Energy					
Electrical Energy	42	143	41	136	kBtu/sq.ft./y				
Thermal Energy	62	65	54	56	kBtu/sq.ft./y				
Total	104	208	94	193	kBtu/sq.ft./y				

Expenditure Justified by Anticipated Savings														
Simple payback time frame -	2	years	5	years										
Savings range -	Low End	High End	Low End	High End										
Energy savings after the indicated interval, 2013 \$ -	\$153,872	\$246,195	\$384,679	\$615,487										
Incentive, 2013 \$ -	\$0	\$0	\$0	\$0										
Total, 2013 \$ -	\$153,872	\$246,195	\$384,679	\$615,487										





Think About It It Will Come Up as We Work With the Hijend Hotel



Start Your Findings List the Day You Start Your Project

mber Brief Description	Total Savings \$	Ince	entive. \$	Implementation Cost Implementation Cost Simple Payback Range Electricity							6	Gas			Other Savings					Notes				
				Projections, \$	After In	ncentives, \$	After Incentiv	ives,		kWh saving	gs	kV	V savings	1	Therm	Savings								
			and the second second				Years		Low end	6	High end	Low Er	d High End	Low e	v end High end		end		Low end		Concerned and	High end		
	Low End High En		High End	d Low End High End		High End		and the second se	kWh		kWh	\$		Therm	\$	Therms	\$	Amount	Units	\$	Amount	Units	5	
1	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	lo Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
2	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	fo Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
3.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	Fo Be ermined	0	\$0	0	\$0 00	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
4.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	To Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
6.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	Fo Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
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7.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	To Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
8.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	To Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
9.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	Fo Be ermined	0	\$0	0	\$0 00	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
10.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	Fo Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
11.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	To Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
12.	To Be To Be Determined Determine		None d Offered		\$0	\$0	To Be To Determined Deter	fo Be ermined	0	\$0	0	\$0 0.0	0.0	0	\$0	0	\$0	None	N/A	\$0	None	N/A	\$0	
ITALS	To Be To Be Determined Determin		None d Offered	To Be To Be Determined Determined		To Be d Determined						o Be To Be		To Be	To Be	To Be	To Be Determined			To Be Determined			To Be Determined	



https://tinyurl.com/EBCxCostBenefitSpreadsheet

A (Potentially) Informative Relationship

This relationship tells us that the power used by a pump is directly related to the flow and head it produces and inversely related to the pump, motor and drive system efficiency

$$kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$$

Where:

$$kW$$
 = Input to the system to produce the flow and head

- Flow = Flow rate in gallons per minute
- Head = The pump head in ft.w.c. water column
- 3,960 = A units conversion constant that is good for water between $40^{\circ}F$ and $220^{\circ}F$
- η_{Pump} = Pump efficiency.
- η_{Motor} = Motor efficiency
- η_{VSD} = Variable speed drive efficiency
- .746 = Horsepower to kW conversion constant

Power

Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

Energy

$$kWh = \left[\left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}} \right) \times .746 \right] \times Hours$$

Power

Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

Thermal energy is similar

 $Q_{Btu/Hr} = 500 \times Flow_{gpm} \times (t_{In,\circ F} - t_{Out,\circ F})$

 $Q_{Btu/Hr_{Sensible}} = 1.08 \times Flow_{cfm} \times (t_{In, \circ F} - t_{Out, \circ F})$

 $Q_{Btu/Hr_{Total}} = 4.5 \times Flow_{cfm} \times (h_{In,Btu/Ib} - h_{Out,Btu/Ib})$

Energy

$$kWh = \left[\left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}} \right) \times .746 \right] \times Hours$$

$$Q_{Btu} = \left[500 \times Flow_{gpm} \times (t_{In,\circ F} - t_{Out,\circ F}) \right] \times Hours$$

$$Q_{Btu_{Sensible}} = \left[1.08 \times Flow_{cfm} \times (t_{In,\circ F} - t_{Out,\circ F}) \right] \times Hours$$

$$Q_{Btu_{Total}} = \left[4.5 \times Flow_{cfm} \times (h_{In,Btu/lb} - h_{Out,Btu/lb}) \right] \times Hours$$

Power

Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

Can be established by a test

- Variations in flow and head will shift the operating point and cause variations in power
- 2. Shifting the operating point can cause pump efficiency to vary, also affecting power
- 3. Variations in power will cause variations in motor and drive efficiency

Energy

$$kWh = \left[\left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}} \right) \times .746 \right] \times Hours$$

Power

Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

For a constant flow system:

- 1. Nothing varies
- 2. Only one test point is required

Energy

Power used over a period of time

 $kWh_{Total} = Kw_{TestPoint} \times Hours_{OnLine}$

Power

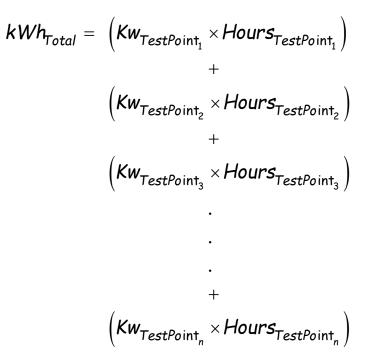
Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

For a *variable* flow system:

- 1. Everything can vary
- 2. Multiple test points are required

Energy



Power

Instantaneous rate of energy use

 $kW = \left(\frac{Flow_{gpm} \times Head_{ft.w.c.}}{3,960 \times \eta_{Pump} \times \eta_{Motor} \times \eta_{VSD}}\right) \times .746$

For a variable flow system:

Establishing the load or flow profile for your energy calculations is critical

Energy

$$kWh_{Total} = \left(Kw_{TestPoint_{1}} \times Hours_{TestPoint_{1}}\right) + \left(Kw_{TestPoint_{2}} \times Hours_{TestPoint_{2}}\right) + \left(Kw_{TestPoint_{3}} \times Hours_{TestPoint_{3}}\right) + \left(Kw_{TestPoint_{3}} \times Hours_{TestPoint_{3}}\right) + \left(Kw_{TestPoint_{3}} \times Hours_{TestPoint_{3}}\right) + \left(Kw_{TestPoint_{n}} \times Hours_{TestPoint_{n}}\right) + \left(Kw_{TestPoint_{n}}$$

Establishing Load and Flow Profiles

Calculated

- 1. Potentially time consuming
- 2. May require complex mathematics or software
- 3. Only as good as the assumptions

Start thinking about it while you are scoping and look for ways you could do it

Measured

- 1. No assumptions!
 - Reflects the current state of affairs
- 2. May require complex mathematics or software
 - But typically, you can handle it with Excel
- 3. Requires some time to establish
 - Using regressions can compress the timeline
 - Need to start gathering data early

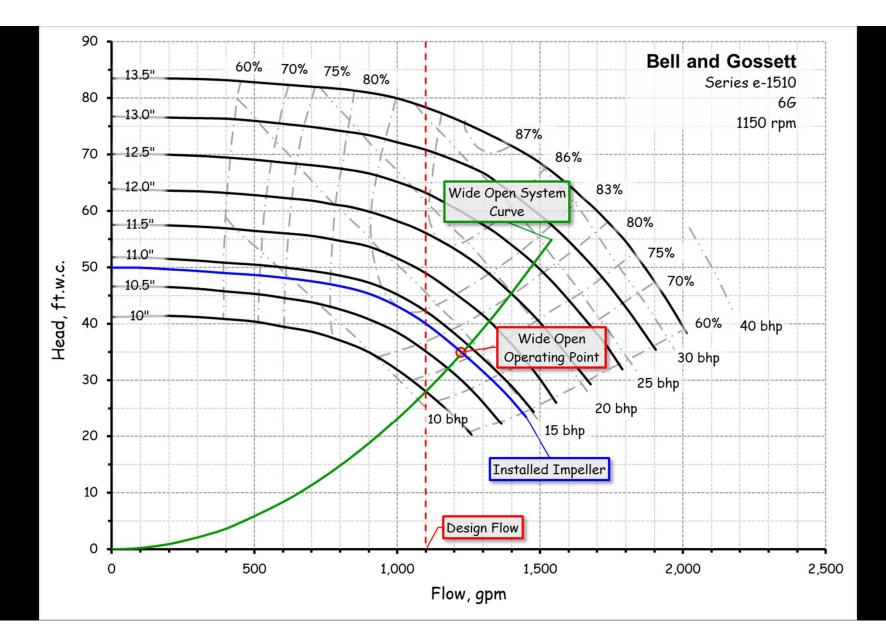
Pumps are Common EBCx Targets

The Hijend Hotel chilled water plant seems to have a number of them

• Here 's a question for you



https://tinyurl.com/EBCxWS0102PumpOpt





X

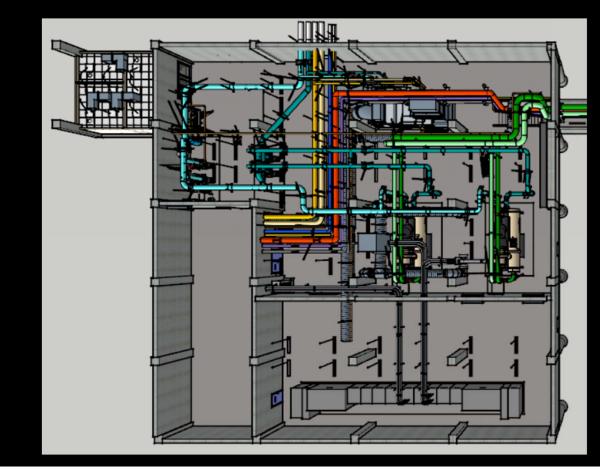


Assessing the Plant Load Condition

Break Out Session

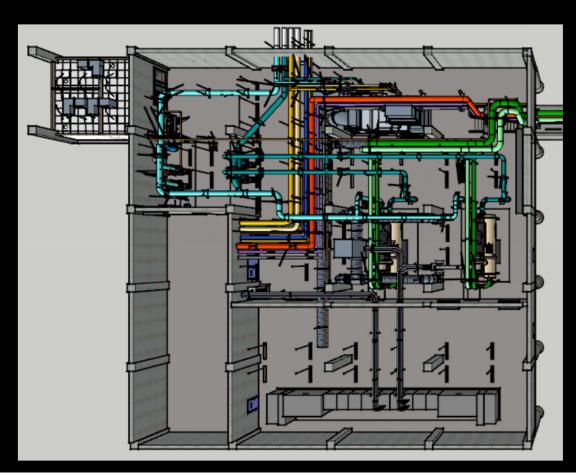
Assessing the Plant Load Condition

Let's get oriented



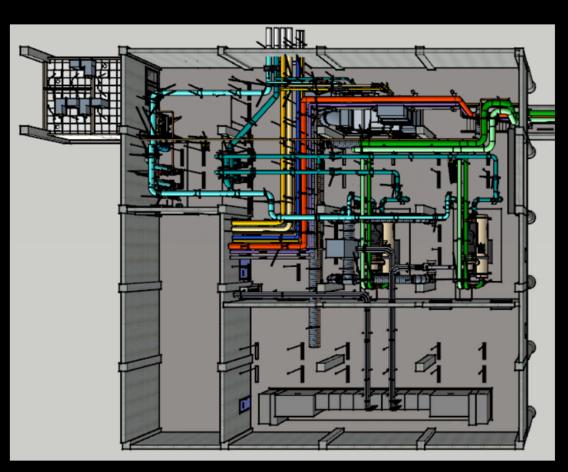
Given:

- The central plant model
- The drawings you have for the plant
- The work we have done up to this point



Assignment:

- Estimate the current load condition on the central plant
- Look for ways that you could develop a load profile
 - There could be more than one
 - Some will be better than others
 - What are the pro's and con's for your list?



Let's Go to the Breakout Rooms



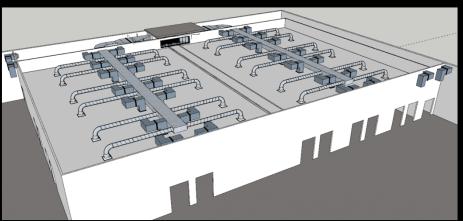
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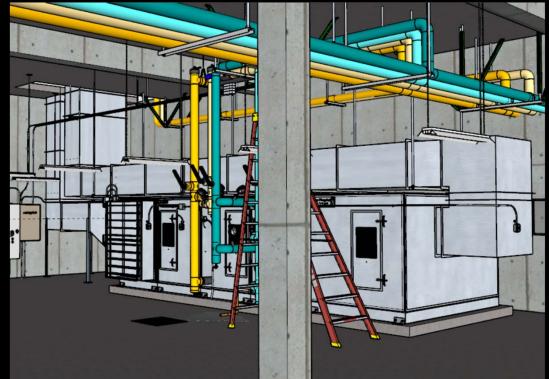


Scoping the Ball Room AHU Break Out Session

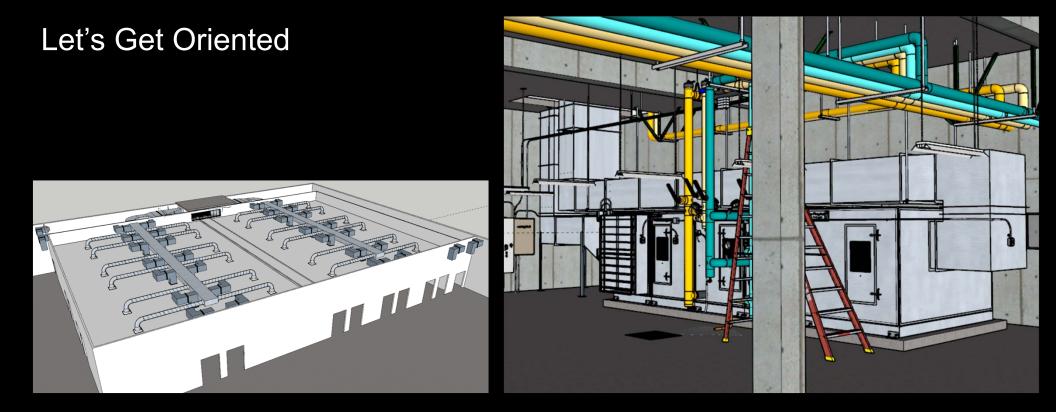
Scoping the Ball Room AHU

The Ball Room AHU is one of the components of the current load on the central plant



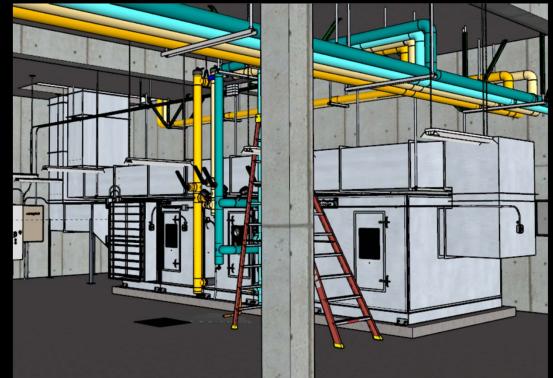


Scoping the Ball Room AHU



Given:

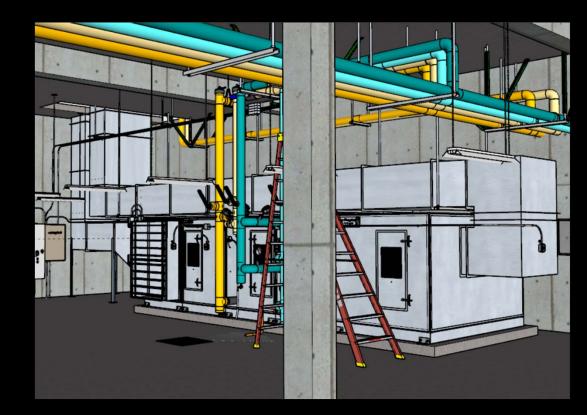
- The Ball Room AHU model
- The documents you have for the equipment room and ball room
- Previous observations



Assignment:

Scope the Ball Room AHU and expand the findings list

- Are you finding things that may be contributors to the load condition you observed at the central plant?
- If so, why?



Let's Go to the Breakout Rooms



An HVAC Relationship and Few Handy Rules of Thumb for Assessing an Economizer in the Field

An HVAC Relationship and Few Handy Rules of Thumb for Assessing an Economizer in the Field

Velocity, flow rate and cross-sectional area are all related:

 $Q = V \times A$

Where:

$$Q =$$
 Flow rate in consistent units

$$V = Velocity$$
 in consistent units

A = Area in consistent units

For example
$$\frac{ft}{\min} \times ft^2 = \frac{ft^3}{\min}$$

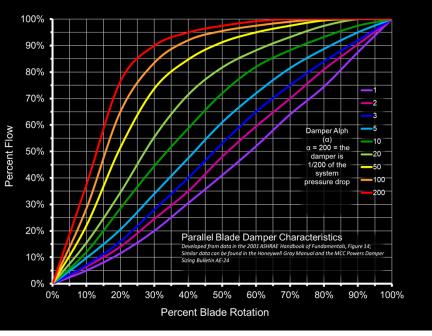
An HVAC Relationship and Few Handy Rules of Thumb for Assessing an Economizer in the Field

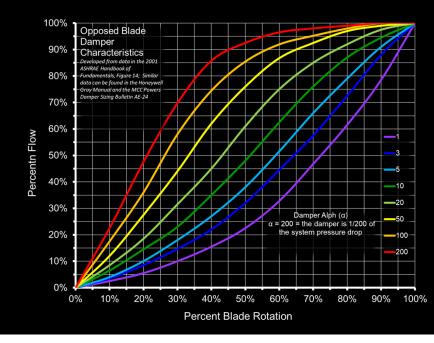
As a general rule, air handing unit face velocities will be 500 fpm or less with a lower limit of approximately 350 fpm.

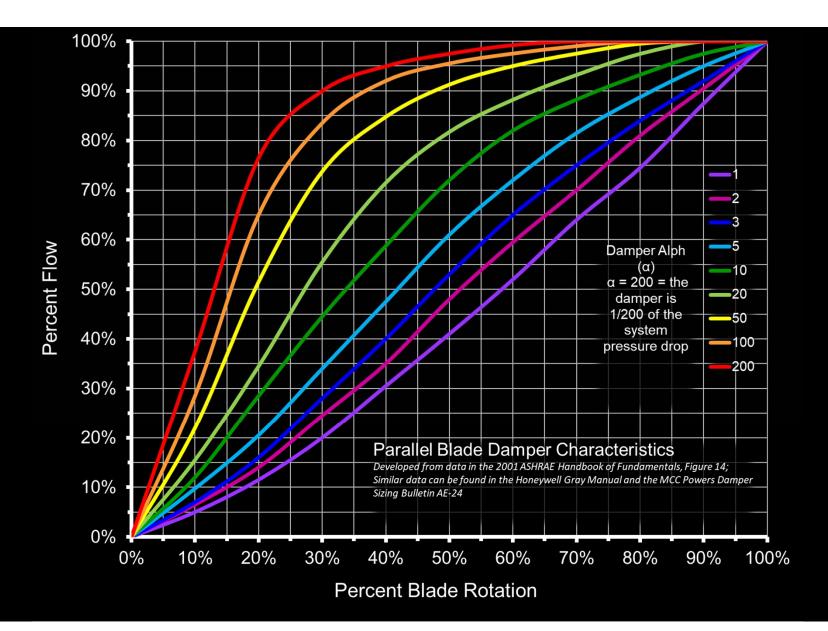
As a general rule, for a modulating control damper in an HVAC system to have a reasonable, somewhat linear flow characteristic, the face velocity through the damper will need to be in the range of 1,500 fpm to 2,500 fpm.

An HVAC Relationship and Few Handy Rules of Thumb for Assessing an Economizer in the Field

As a general rule, for a modulating control damper in an HVAC system to have a reasonable, somewhat linear flow characteristic, the face velocity through the damper will need to be in the range of 1,500 fpm to 2,500 fpm.









Given:

- The Ball Room AHU Economizer (Scenes 10 and 11 will be handy)
- The documents you have for the equipment room and ball room
- The relationships we just discussed



Assignment

Evaluate the Ball Room AHU Economizer dampers

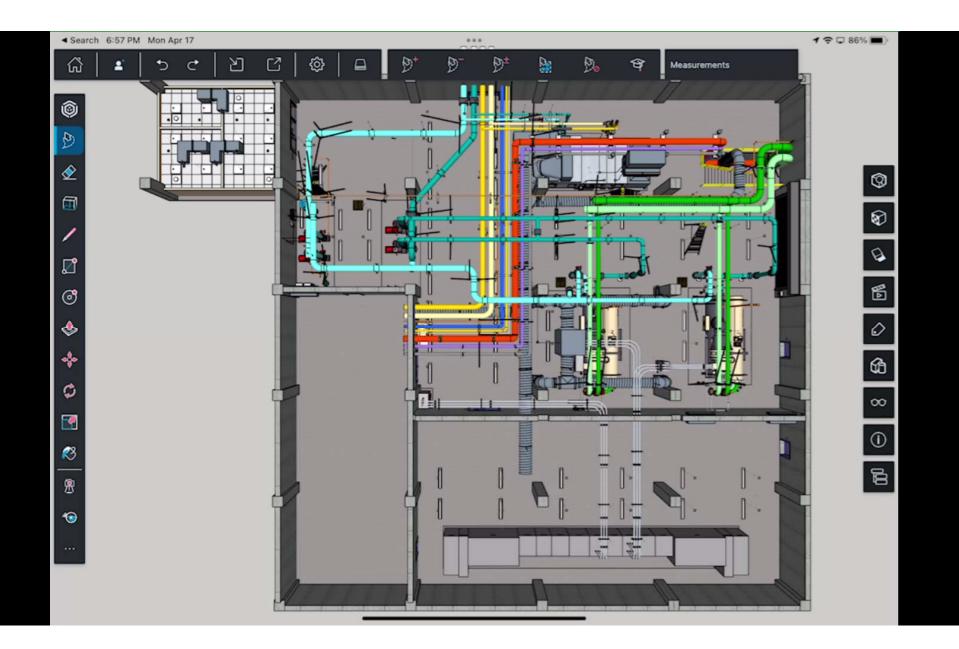
- Do you think the dampers will have a linear characteristic
- Do you think mixing will be thorough?
- What are some of the implications of your observations?

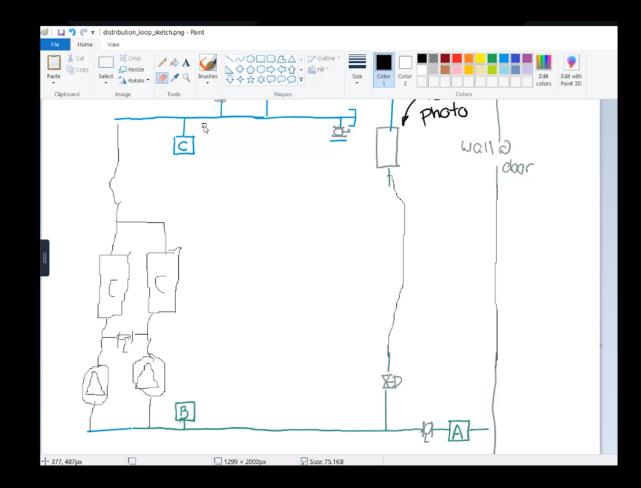
Let's Go to the Breakout Rooms



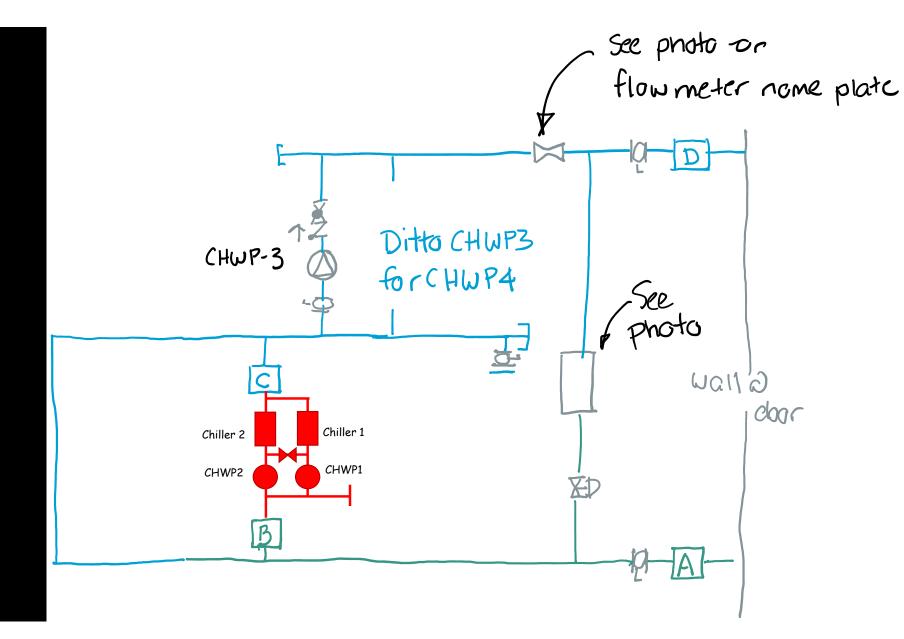


Developing a System Diagram in the Field



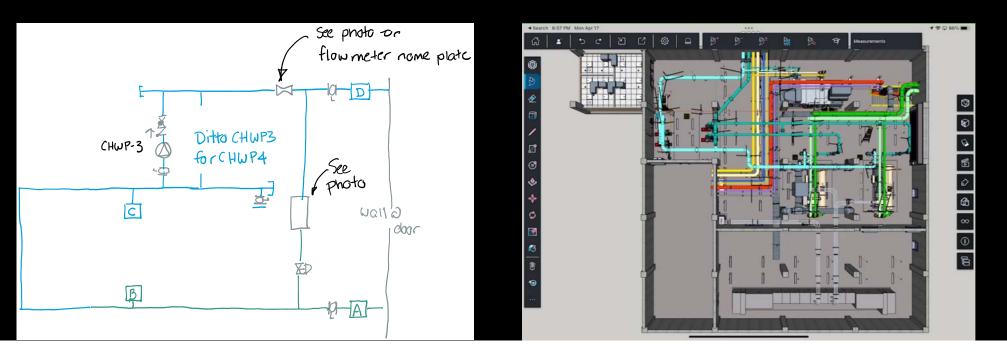


The Distribution Loop



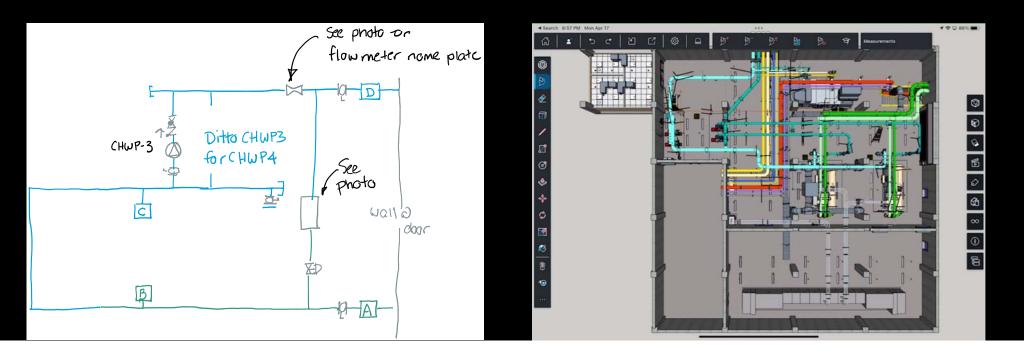
Given:

- The distribution loop sketch
- The Hijend Hotel chilled water plant model



Assignment:

 Add the evaporator loops to the sketch (hint: they will plug in between points C and D)

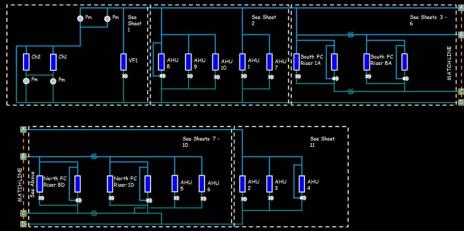


Let's Go to the Breakout Rooms

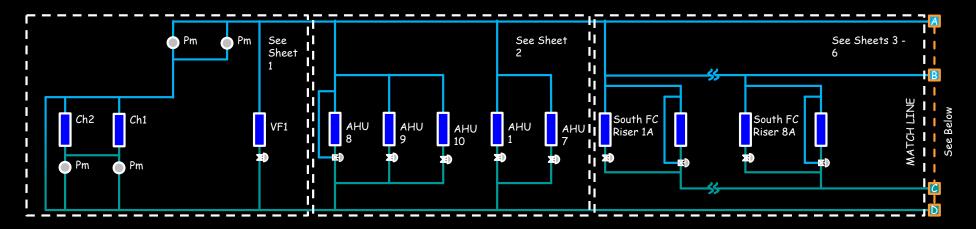
A System Diagram Development "Plan B"

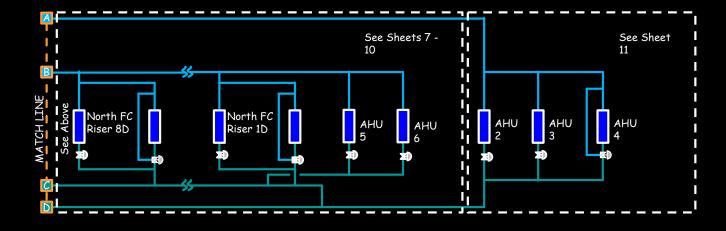
- Develop a first draft diagram from the project documents
- Field verify it

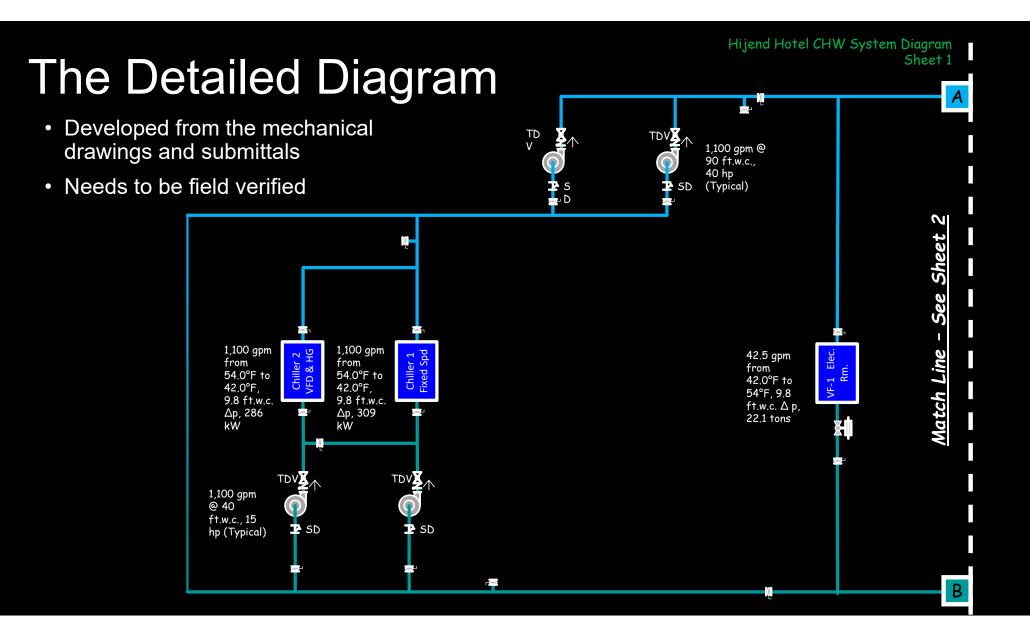
The Simplified Design Intent System Diagram

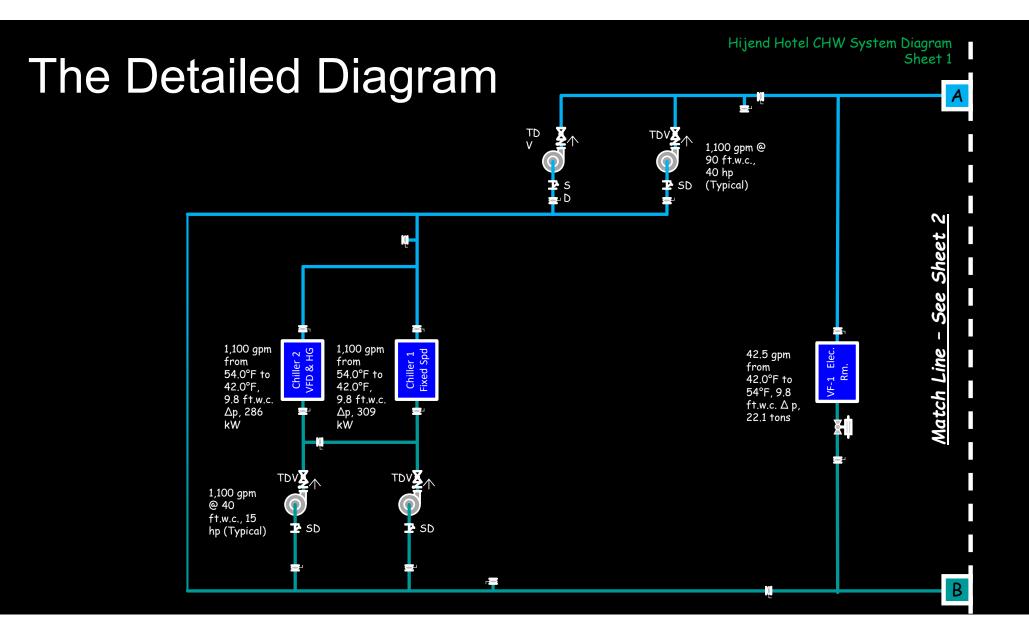


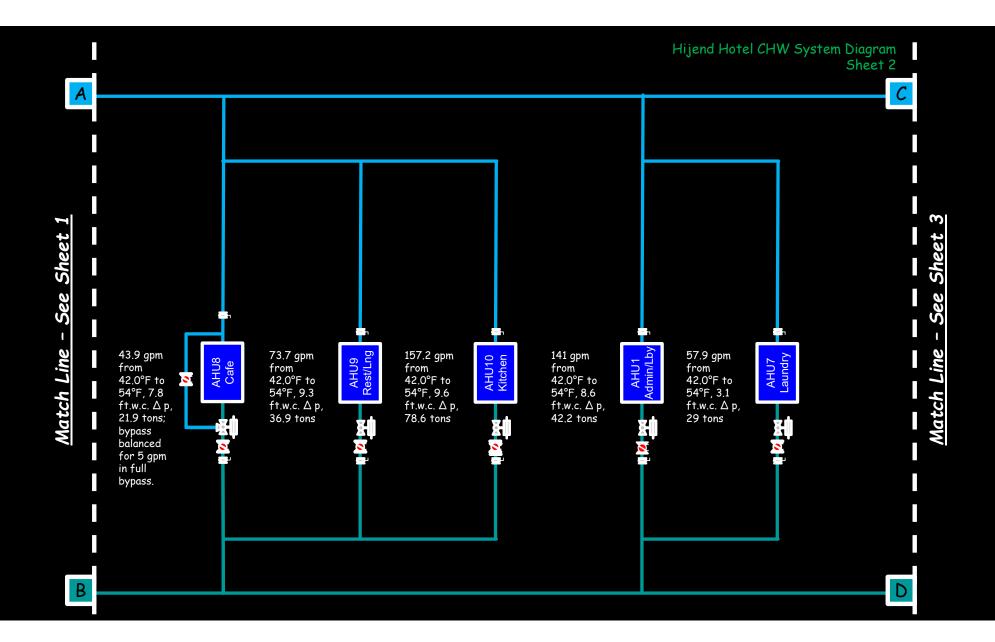
The Simplified Design Intent System Diagram

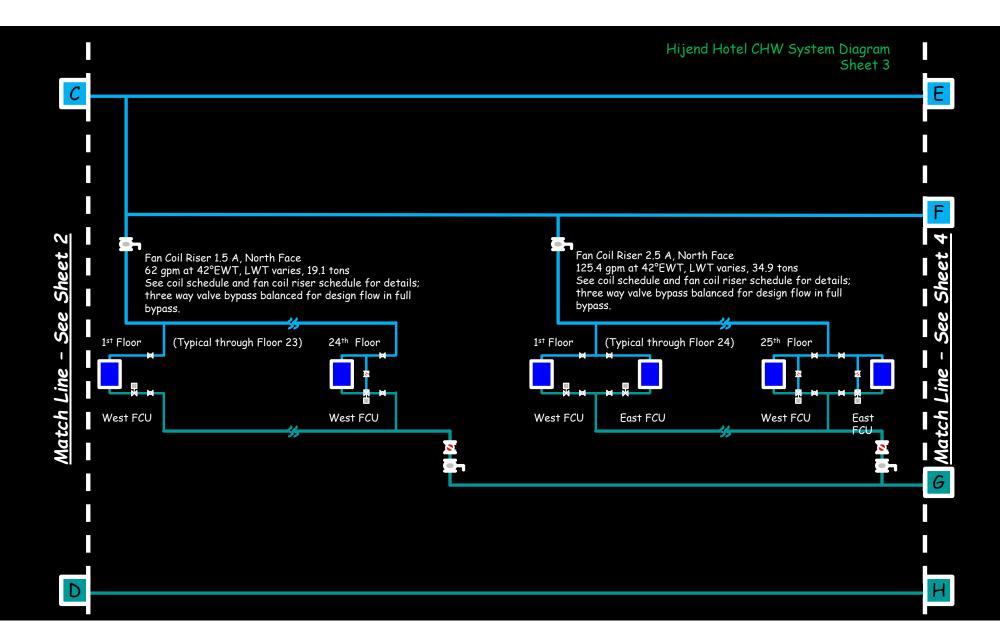


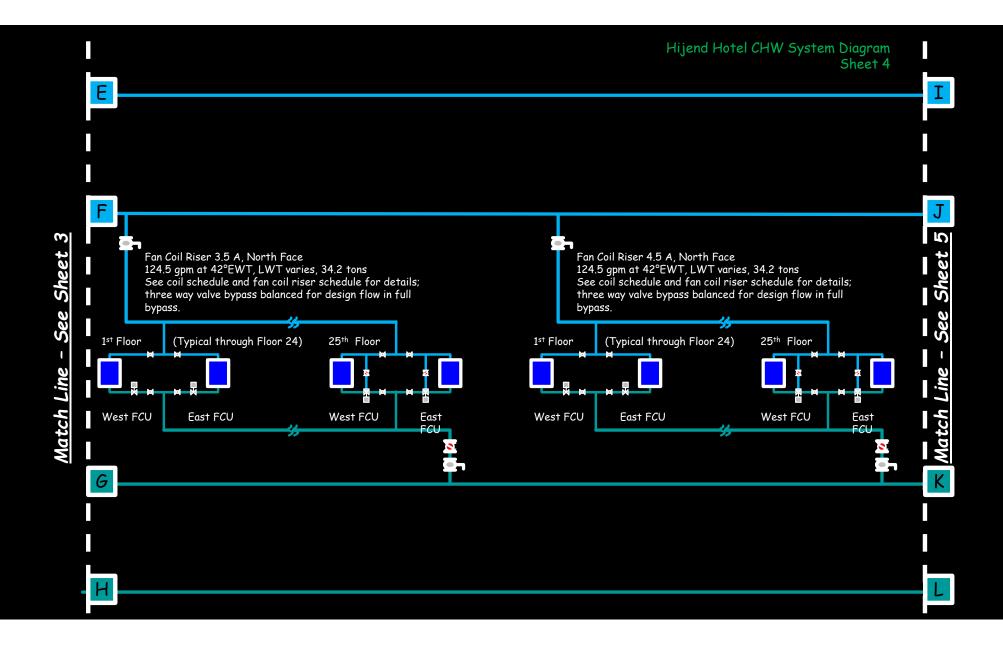


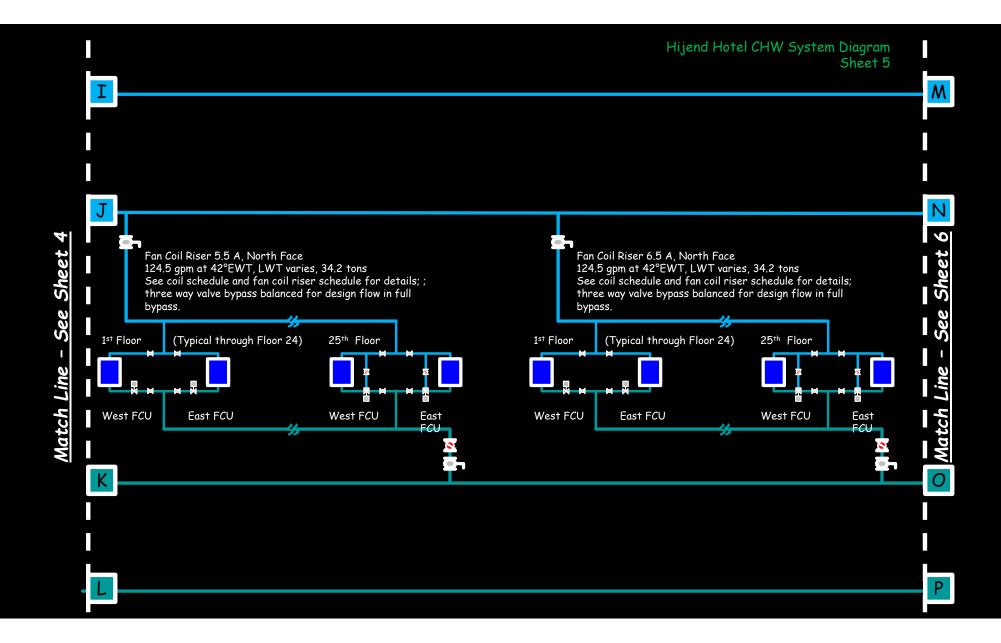


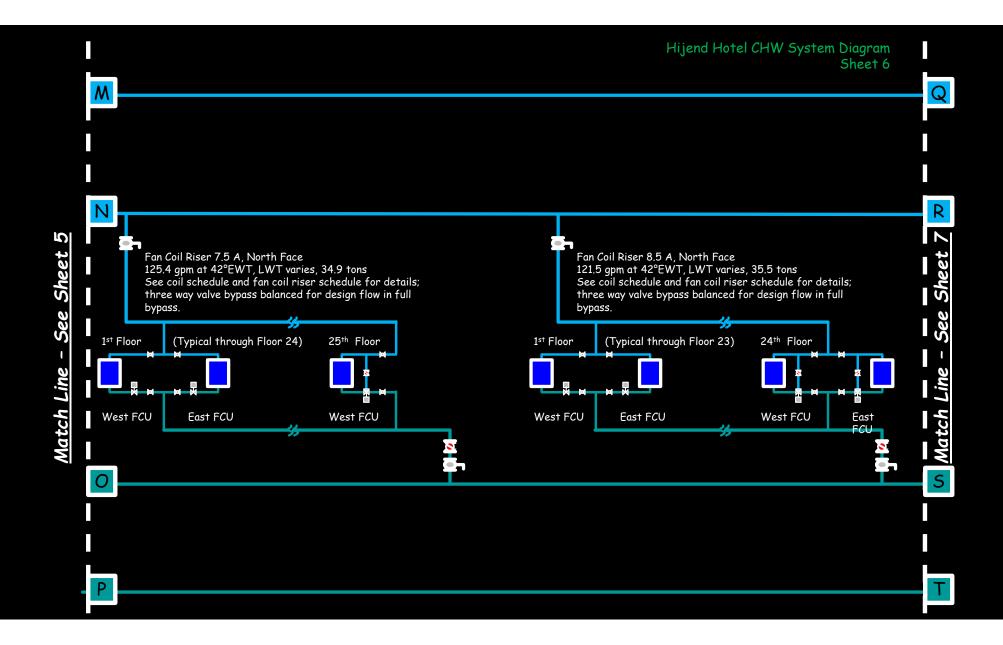


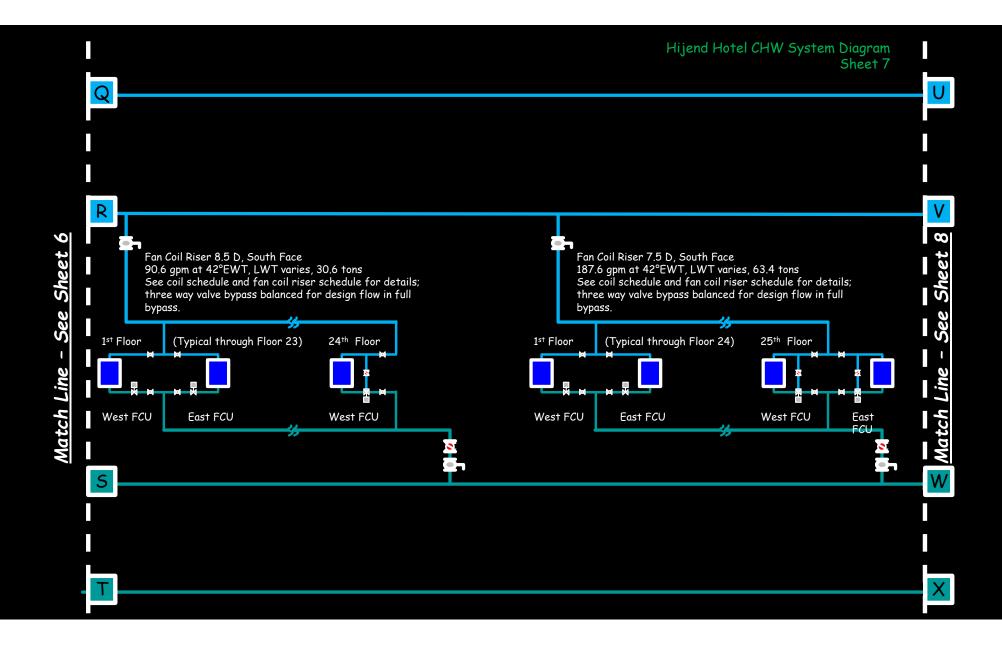


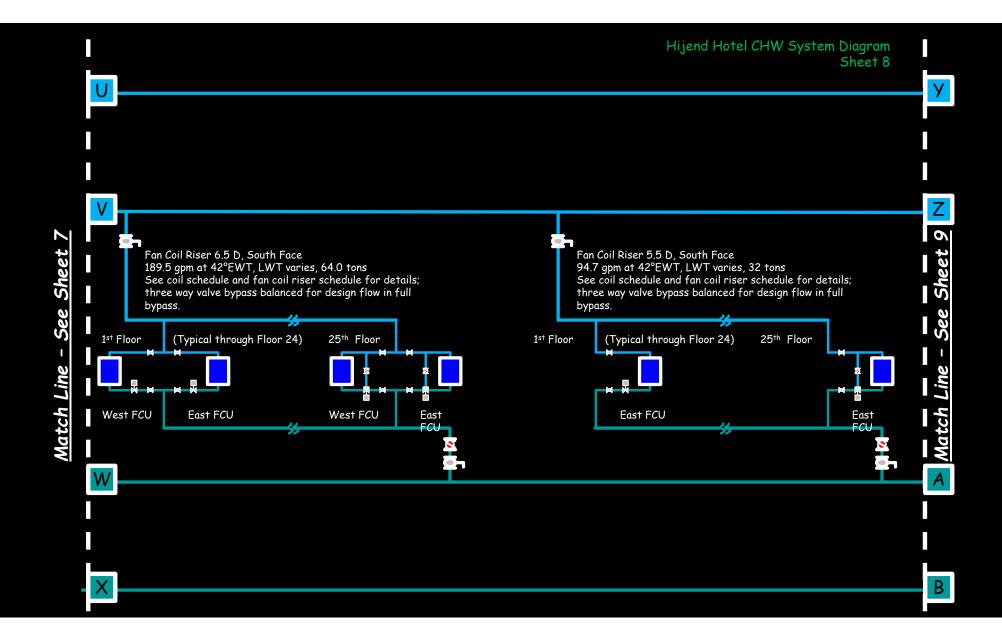


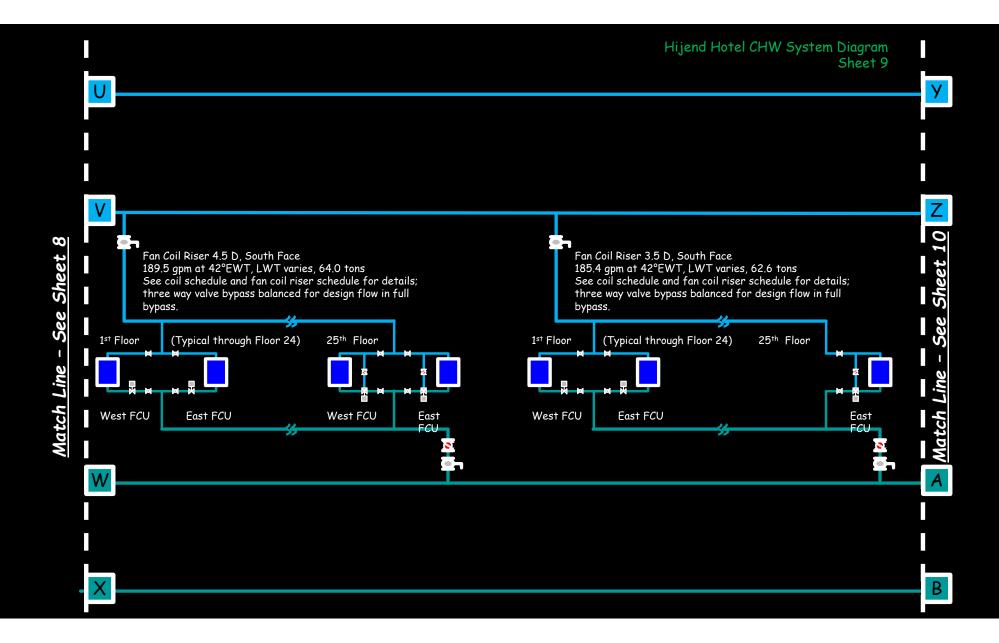


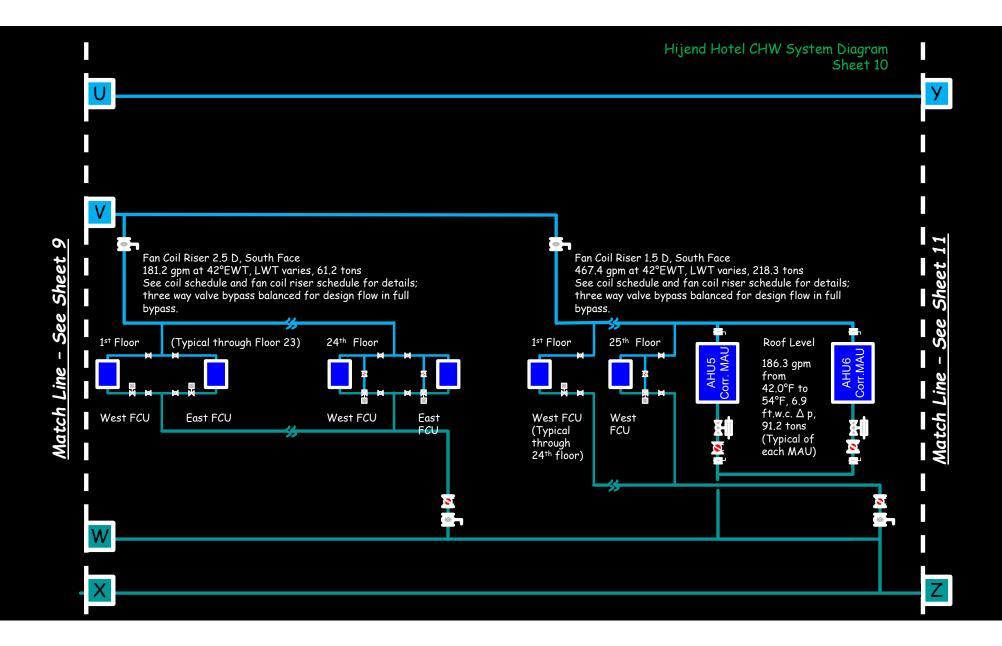


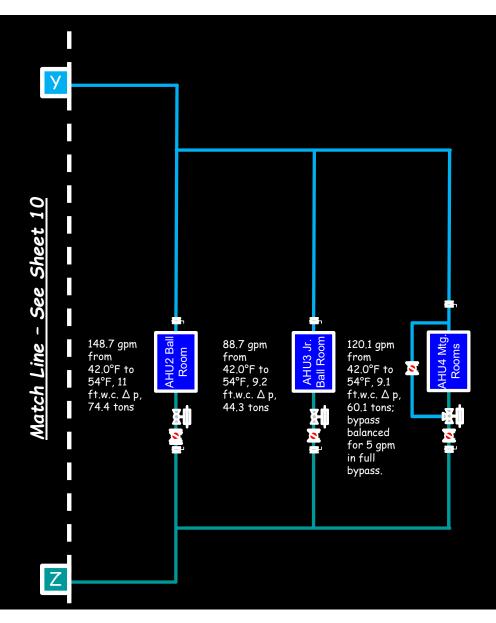












Hijend Hotel CHW System Diagram Sheet 11

Fan Coil Unit Riser Schedule

Fan Coil Riser Schedule

Floor	Function	North Face Riser gpm								South Face Riser gpm										1.5D Reversed		Ris	er Sizing																
		1,5	ōΑ	2.	5A		.5A	4	.5A		5.5A		.5A	7	7.5A		8.5A	8.5D 7.5D 6.5D 5.5D 4.5D 3.5D 2.5D 1.5D										Return	Return Typical Riser based on		n 6.5D								
		W	E	W	E	W	E	W	E	W	E	W	E	W	E	W	E	W	E	W	E		W	E	W	E	W	E	W	E	N	E		N E		Flow per	Floor, gp	m L	ne Size, in.
Roof	Mechanical Penthouses																																37	2.7	2,051.0	Supply	Retur	n Supp	ly Return
25	Guest Rooms	0.0	0.0	6.3	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	6.3	0.0	0.0	0.0	0.0	0.0	6.3	3 0.0	0	4.1	4.1	0.0	4.1	4.1	4.1	0.0	4.1	0.0) 0.	.0 4	.1 0.0	2,051.0	8.2	189.5	1.5	4.0
24	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4.1	4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	16.5	181.2	1.5	4.0
23	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	24.7	173.0	2.0	4.0
22	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4.1	. 4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	33.0	164.8	2.0	4.0
21	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7			4.1	0.0	4.1	. 4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	41.2	156.5	2.0	4.0
20	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	. 4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	49.4	148.3	2.5	4.0
19	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	. 4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	57.7	140.1	2.5	4.0
18	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	. 4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	65.9	131.8	2.5	4.0
17	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	. 4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	74.1	123.6	3.0	3.0
16	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	. 4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	82.4	115.3	3.0	3.0
15	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	90.6	107.1	3.0	3.0
14	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	4.	1 4	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	98.9	98.9	3.0	
13	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4.1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	107.1	90.6	3.0	3.0
12	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4.1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	115.3	82.4	3.0	3.0
11	Guest Rooms	2.8	0.0					2.7					2.7										4.1				4.1		4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	123.6	74.1	3.0	3.0
10	Guest Rooms		0.0				2.7					2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4.1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	. 4.	.1 4	.1 0.0	2,051.0	131.8	65.9	4.0	2.5
9	Guest Rooms					2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7			2.7	2.8	4.1	0.0	4.1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	4.	.1 4	.1 0.0	2,051.0	140.1	57.7	4.0	2.5
8	Guest Rooms	2.8	0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0			1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	4.	.1 4	.1 0.0	2,051.0	148.3	49.4	4.0	2.5
7	Guest Rooms		0.0	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.7	2.8	4.1	0.0	4,1	4.	1	4.1	4.1	0.0	4.1	4.1	4.1	4.1	4.1	4.	4.	.1 4	.1 0.0	2,051.0	156.5	41.2	4.0	2.0
6	Guest Rooms	2.8		2.7	2.7	2.7	2.7	2.7	2.7		2.7	2.7	2.7	2.7		2.7	2.8				4.				0.0		4.1		4.1		4.	_		.1 0.0	2,051.0	164.8	33.0	4.0	
5	Guest Rooms	-	0.0	2.7	2.7	2.7	2.7	2.7					2.7	2.7									4.1				4.1		4.1		4.	_		.1 0.0	2,051.0	173.0	24.7	4.0	
4	Guest Rooms	2.8		2.7	2.7	2.7	2.7	2.7					2.7	2.7									4.1				4.1		4.1		4.			.1 0.0	2,051.0	181.2	16.5	4.0	
3	Guest Rooms	2.8		2.7			2.7		2.7		2.7		2.7		2.7		2.8					1	4.1		_								.1 4	.1 0.0	2,051.0	189.5	8.2	4.0	1.5
	Total gpm	62	.0	12	5.4		4.5	1	24.5		24.5	13	24.5		25.4	1	21.5		90.6		187.6		189.5		94			9.5		85.4		181.2		467.4	2,051.0				
	Minimimum Line size, inches	3.	0	3	.0	3	8.0		3.0		3.0		3.0		3.0		3.0		3.0		4.0		4.0		3.	.0	4	1.0		4.0		4.0		5.0					
	Header size. Inches																																		10.0				
	Total Tons	19	.1		1.9	3-	4.2		34.2		34.2	3	4.2	3	34.9	3	35.5		30.6		63.4		64.0	1	32	2.0	6	4.0		52.6		61.2		218.3					
Coil No.	Service	gpm			ons																																		
CC-GR01	Typcial North Exposure Guest Room (294 thus)			0																																			
CC-GR02	Typcial East Exposure Guest Room (22 thus)	2.8		0																																			
CC-GR03	Typcial South Exposure Guest Room (292 thus)			1																																			
CC-GR04	Typcial West Exposure Guest Room (22 thus)	2.8		0																																			
CC-CR05	Typcial Luxury Guest Room (4 thus)	6.3		2																																			
CC-5		186.3		93																																			
CC-6	Corridor Make-up Air	186.3		93	3.2																																		
	Three-way valve gpm (red boarder)	64.2																																					

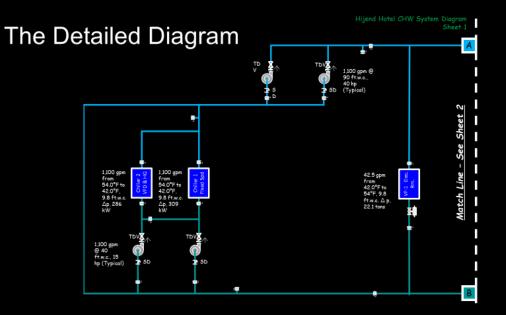
Cooling Coil Schedule

	Cooling Coil Schedule																
Coil	Unit or System Served	Flow, cfm	Maximum	Rows	Minimum Face Area,			Airside Pe	rformance				Comments				
Number			Fins per Inch			Entering Air		Leaving Air		Face	Pressure			Flow Rate,	Pressure	Tons	
					sq.ft.	Dry bulb, °F		Dry bulb, °F			Drop, in.w.c.	•		gpm	Drop, ft.w.c.		
CC-1	AHU1 - Hotel Lobby and Administration	26,000	8	6	52.0	81.0	63.8	51.0	50.5	433	0.63	42.0	56.0	141.0	8.6	82.2	
CC-2	Main Ball Room	20,000	9	6	40.0	86.6	66.1	51.4	50.9	500	0.82	42.0	54.0	148.7	11.0	74.4	
CC-3	Junior Ball Room	15,000	8	6	30.0	80.2	63.5	51.7	51.1	500	0.74	42.0	54.0	88.7	9.2	44.3	
CC-4	Meeting Rooms	15,000	9	6	30.0	90.3	67.6	52.2	51.6	500	0.83	42.0	54.0	120.1	9.1	60.1	3-way valve
CC-5	Corridor Make-up Air	23,775	8	6	47.6	90.3	67.6	52.8	52.0	500	0.76	42.0	54.0	186.3	6.9	93.2	
CC-6	Corridor Make-up Air	23,775	8	6	47.6	90.3	67.6	52.8	52.0	472	0.70	42.0	54.0	186.3	6.9	93.2	
CC-7	Laundry	10,000	8	6	20.0	81.3	65.0	53.9	53.3	500	0.75	42.0	54.0	57.9	3.1	29.0	
CC-8	Breakfast/Lunch Café	6,500	8	6	13.0	82.7	64.5	50.9	50.4	406	0.56	42.0	54.0	43.9	7.8	21.9	3-way valve
CC-9	Restaurant and Lounge	11,500	8	6	23.0	82.7	64.5	51.8	51.2	479	0.70	42.0	54.0	73.7	9.3	36.9	
CC-10	Main Kitchen	19,000	8	6	38.0	88.5	67.6	51.5	51.0	396	0.56	42.0	54.0	157.2	9.2	78.6	
VF-1	Electrical Room	8,200	8	3	16.4	83.7	67.6	60.7	57.9	410	0.35	42.0	54.0	42.5	9.8	21.2	
CC-GR01	Typcial North Exposure Guest Room (294 thus)	300	14	3	1.4	72.0	60.0	49.4	49.0	214	0.15	42.0	48.6	2.7	3.5	0.7	3-way valve top of riser
CC-GR02	Typcial East Exposure Guest Room (22 thus)	400	14	3	1.4	72.0	60.0	51.2	50.5	285	0.22	42.0	49.4	2.8	3.7	0.9	3-way valve top of riser
CC-GR03	Typcial South Exposure Guest Room (292 thus)	600	14	3	2.2	72.0	60.0	50.4	49.8	275	0.21	42.0	50.1	4.1	9.7	1.4	3-way valve top of riser
CC-GR04	Typcial West Exposure Guest Room (22 thus)	400	14	3	1.4	72.0	60.0	51.2	50.5	285	0.22	42.0	49.4	2.8	3.7	0.9	3-way valve top of riser
CC-CR05	Typcial Luxury Guest Room (4 thus)	1,000	14	3	3.2	72.0	60.0	51.2	50.4	313	0.26	42.0	50.3	6.3	8.9	2.2	

Item	Nominal D	iameter, ft.	Nominal	Length of	Volume,	Pounds of	Gallons of
	in.	ft.	Area, sq.ft.	run, ft.	cu.ft.	Water	Water
Chiller 2 Pumping Loop			Sub Totals	173	81	7,048	845
Evaporator pump return header - bypass to Chiller 2 Pump	12.0	1.00	0.79	4	3	196	23
Chiller 2 return piping -	8.0	0.67	0.35	103	36	2,244	269
Chiller 2 tube bundle -						2,000	240
Chiller 2 supply piping -	8.0	0.67	0.35	23	8	501	60
Chiller supply piping to bypass -	12.0	1.00	0.79	36	28	1,764	211
Plant bypass -	12.0	1.00	0.79	7	5	343	41
Distibution Piping - Inside Plant			Sub Totals	141	99	6,202	743
Plant supply to distribution pump header	12.0	1.00	0.79	22	17	1,078	129
Central plant return to evaporator pump tee -	12.0	1.00	0.79	39	31	1,911	229
Distribution pump connection -	8.0	0.67	0.35	26	9	566	68
Supply header to central plant wall -	12.0	1.00	0.79	54	42	2,646	317
Distibution Piping - Outside Plant			Sub Totals	11,016	1,538	95,996	11,507
Supply main from plant to point where fan coil headers connect -	12.0	1.00	0.79	218	171	10,684	1,281
Return main from plant to point where fan coil headers connect -	12.0	1.00	0.79	218	171	10,684	1,281
Fan coil supply header -	10.0	0.83	0.55	474	259	16,132	1,934
Fan coil supply risers - 1st segment -	4.0	0.33	0.09	1,536	134	8,364	1,003
Fan coil supply risers - 2nd segment -	3.0	0.25	0.05	1,344	66	4,117	493
Fan coil supply risers - 3rd segment -	2.5	0.21	0.03	576	20	1,225	147
Fan coil supply risers - 4th segment -	2.0	0.17	0.02	576	13	784	94
Fan coil supply risers - 5th segment -	1.5	0.13	0.01	416	5	319	38
Fan coil return risers - 1st segment -	4.0	0.33	0.09	1,536	134	8,364	1,003
Fan coil return risers - 2nd segment -	3.0	0.25	0.05	1,344	66	4,117	493
Fan coil return risers - 3rd segment -	2.5	0.21	0.03	576	20	1,225	147
Fan coil return risers - 4th segment -	2.0	0.17	0.02	576	13	784	94
Fan coil return risers - 5th segment -	1.5	0.13	0.01	416	5	319	38
Active fan coil unit coils -					21	1,310	157
Fan coil supply header -	10.0	0.83	0.55	698	381	23,756	2,848
Mains to meeting room AHU -	5.0	0.42	0.14	44	6	374	45
Mains from meeting room AHU -	5.0	0.42	0.14	44	6	374	45
Meeting room AHU supply -	3.0	0.25	0.05	23	1	70	8
Meeting room AHU return -	3.0	0.25	0.05	23	1	70	8
Mains to cafe AHU -	5.0	0.42	0.14	166	23	1,412	169
Mains from cafe AHU -	5.0	0.42	0.14	166	23	1,412	169
Cafe AHU supply -	2.5	0.21	0.03	23	1	49	6
Cafe AHU return -	2.5	0.21	0.03	23	1	49	6
		1	Totals -	11,330	1,719	109,246	13,096

Given:

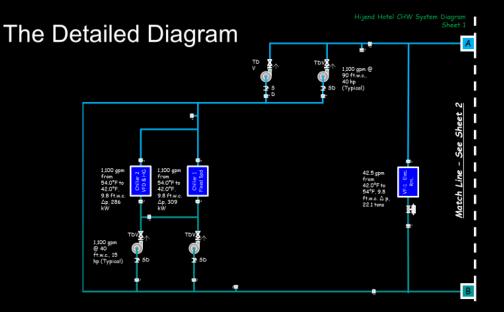
- The "Plan B" concept
- The Hijend Hotel chilled water plant model
- Joe DeNuguy's system diagram developed from the project documents before going on site



Assignment:

Field verify the central plant portion of Joe DeNuguy's system diagram

• Was the system installed as intended based on the project documents?



Let's Go to the Breakout Rooms



Questions?

Thank you for participating!

Visit our website at <u>www.FacilityDynamics.com</u> Visit our blog at <u>https://av8rdas.wordpress.com/</u> Visit our commissioning resources website at <u>https://www.av8rdas.com/</u> Contact me at <u>Dsellers@FacilityDynamics.com</u>

