### APPENDIX

### REFERENCE STANDARD 29 (RS-29)

### NONRESIDENTIAL BUILDING DESIGN BY SYSTEMS ANALYSIS

#### REFERENCE STANDARD NONRESIDENTIAL BUILDING DESIGN BY SYSTEMS ANALYSIS

#### Section 1 — Scope

**1.1 General:** This Standard establishes design criteria in terms of total energy consumption of a building, including all of its systems. General principles and requirements are outlined in Section 2. Specific modeling assumptions are listed in Section 3.

The building permit application for projects utilizing this Standard shall include in one submittal all building and mechanical drawings and all information necessary to verify that the design for the project corresponds with the annual energy analysis. If credit is proposed to be taken for lighting energy savings, then electrical drawings shall also be included with the building permit application.

Due to the various assumptions that are necessary, the results of the analysis shall not be construed as a guarantee of the actual energy performance of the project.

#### Section 2 — General Principles and Requirements

**2.1 Energy Analysis:** Compliance with this Standard will require an analysis of the annual energy usage, hereinafter called an annual energy analysis.

A building designed in accordance with this Standard will be deemed as complying with this Code, if:

a. The calculated annual energy consumption is not greater than that of a corresponding "standard design," as defined below and in Section 3; and,

b. Whose enclosure elements and energy-consuming systems comply with Sections 1310 through 1314, 1410 through 1416, 1440 through 1443, 1450 through 1454, 1510 through 1514, and 1540. Buildings shall only vary from those requirements in Sections 1330 through 1334, 1432 through 1439, and 1530 through 1532 where those variations have been accurately and completely modeled. Where variations are not specifically analyzed, the building shall comply with these requirements.

For a proposed building design to be considered similar to a "standard design," it shall utilize the same energy source(s) for the same functions and have equal floor area and the same ratio of envelope area to floor area, environmental requirements, occupancy, climate data and usage operational schedule. Inputs to the energy analysis relating to occupancy and usage shall correspond to the expected occupancy and usage of the building.

Except as noted below, the systems identified, and, to the extent possible, the assumptions made in assigning energy inputs to each system, shall be the same for the standard design and the proposed design. When electrically driven heat pumps, other than multiple units connected to a common water loop, are employed to provide all or part of the heat for the proposed design, the standard design shall also, for the purposes of the analysis, assume that electrically driven heat pump, in conformance with Chapter 14 of the Code and having capacity at least as great as those used in the proposed design are employed.

**2.2 Design:** The standard design and the proposed design shall be designed on a common basis as specified herein:

a. The comparison shall be expressed as kBtu input per square foot of conditioned floor area per year at the building site. Buildings which use electricity as the only fuel source, comparisons may be expressed in kWh. When converting electricity in kWh to kBtu a multiplier of 3.413 kWh/kBtu shall be used.

b. If the proposed design results in an increase in consumption of one energy source and a decrease in another energy source, even though similar sources are used for similar purposes, the difference in each energy source shall be converted to equivalent energy units for purposes of comparing the total energy used.

**2.3 Analysis Procedure:** The analysis of the annual energy usage of the standard and the proposed building and system design shall meet the following criteria:

a. The building heating/cooling load calculation procedure used for annual energy consumption analysis shall be detailed to permit the evaluation of effect of factors specified in Section 2.4.

b. The calculation procedure used to simulate the operation of the building and its service systems through a full-year operating period shall be detailed to permit the evaluation of the effect of system design, climatic factors, operational characteristics and mechanical equipment on annual energy usage. Manufacturer's data or comparable field test data shall be used when available in the simulation of systems and equipment. The calculation procedure shall be based upon 8,760 hours of operation of the building and its service systems and shall utilize the design methods, specified in Standard RS-1 listed in Chapter 7 of the Code or in other programs approved by the building official.

**2.4 Calculation Procedure:** The calculation procedure shall cover the following items:

a. Design requirements–Design heating conditions and design cooling conditions as defined in Chapter 2 of the Code.

b. Climatic data–Coincident hourly data for temperatures, solar radiation, wind and humidity of typical days in the year representing seasonal variation.

c. Building data–Orientation, size, shape, mass, air and heat transfer characteristics.

d. Operational characteristics–Temperature, humidity, ventilation, illumination and control mode for occupied and unoccupied hours.

e. Mechanical equipment–Design capacity and part load profile.

f. Building loads–Internal heat generation, lighting, equipment and number of people during occupied and unoccupied periods.

**2.5 Documentation:** All analyses submitted shall be accompanied by an energy analysis comparison report. The report shall provide technical detail on the two building and system designs and on the data used in and resulting from the comparative analysis to verify that both the analysis and the designs meet the criteria of Section 1.

The calculation procedure for the standard design and the proposed design shall separately identify the calculated annual energy consumption for each different occupancy type, if possible, for each of the following end uses:

- a. Interior lighting;
- g. Parking ventilation/fans;h. Exhaust fans;
- b. Parking lighting; h. Exhaust fans;
- c. Exterior lighting;i. Service water hearing;d. Space heating;j. Elevators; and
- d. Space heating;e. Space cooling;
  - cooling; k. Appliances.
- f. Interior ventilation/fans;

Energy consumption of the following items shall be included but is not required to be separated out by each individual item:

- a. Office equipment;
- b. Refrigeration other than comfort cooling;
- c. Cooking; and
- d. Any other energy-consuming equipment.

The specifications of the proposed building project used in the analysis shall be as similar as is reasonably practical to those in the plans submitted for a building permit.

### SECTION 3 — SPECIFIC MODELING ASSUMPTIONS

The specific modeling assumptions consist of methods and assumptions for calculating the standard energy consumption for the standard building and the proposed energy consumption of the proposed design. In order to maintain consistency between the standard and the proposed design energy consumptions, the input assumptions in this section shall be used.

"Prescribed" assumptions shall be used without variation. "Default" assumptions shall be used unless the designer can demonstrate that a different assumption better characterizes the building's use over its expected life. Any modification of a default assumption shall be used in modeling both the standard building and the proposed design unless the designer demonstrates a clear cause to do otherwise.

**3.1 Orientation and Shape:** The standard building shall consist of the same number of stories and gross floor area for each story as the proposed design. Each floor shall be oriented exactly as the proposed design. The geometric form shall be the same as the proposed design.

**3.2 Internal Loads:** Internal loads shall be modeled as noted in the following parts of Section 3.2. The systems specified for calculating the standard energy consumption in Section 3.2 are intended only as constraints in calculating the consumption. They are not intended as requirements or recommendations for systems to be used in the proposed building or for the calculation of the proposed energy consumption.

**3.2.1 Occupancy:** Occupancy schedules shall be default assumptions. The same assumptions shall be made in computing proposed energy consumption as were used in calculating the standard energy consumption. Occupancy levels vary by building type and time of day. Table 3-1 establishes the density presented as  $ft^2$ /person of conditioned floor area that will be used by each building type. Table 3-2 establishes the percentage of the people that are in the building by hours of the day for each building type.

**3.2.2 Lighting:** The interior and exterior lighting power allowance for calculating the standard energy consumption shall be determined from Sections 1531 and 1532. The lighting power used to calculate the proposed energy consumption shall be the actual lighting power of the proposed lighting design. Exempt lighting in the standard design shall be equal to the exempt lighting in the proposed design.

Lighting levels in buildings vary based on the type of uses within buildings, by area and by time of day. Table 3-2 contains the lighting energy profiles which establish the percentage of the lighting load that is switched ON in each prototype or reference building by hour of the day. These profiles are default assumptions and can be changed if required when calculating the standard energy consumption to provide, for example, a 12-hour rather than an 8-hour work day or to reflect the use of automatic lighting controls. The lighting schedules used in the standard and proposed designs shall be identical and shall reflect the type of controls to be installed in the proposed design. The controls in the proposed design shall comply with the requirements in Section 1513 and no credit shall be given for the use of any additional controls, automatic or otherwise.

**3.2.3 Receptacle:** Receptacle loads and profiles are default assumptions. The same assumptions shall be made in calculating proposed energy consumption as were used in calculating the standard energy consumption. Receptacle loads include all general service loads that are typical in a building. These loads should include

additional process electrical usage but exclude HVAC primary or auxiliary electrical usage. Table 3-1 establishes the density in  $W/ft^2$  to be used. The receptacle energy profiles shall be the same as the lighting energy profiles in Table 3-2. This profile establishes the percentage of the receptacle load that is switched ON by hour of the day and by building type.

#### 3.3 Envelope

3.3.1 Insulation and Glazing: Glazing area and U-factor of the standard building envelope shall be determined by using the Target UA requirements of Equation 13-1 and U-factor values in Table 13-1 or 13-2. The glazing solar heat gain coefficient (SHGC) or shading coefficient of the standard building shall be the lesser of 0.65 and the SHGC required by Table 13-1 or 13-2 for the vertical or overhead glazing area for the appropriate wall type. The opaque area U-factors of the standard building shall be determined by using the Target UA requirements from Equation 13-1 including the appropriate mass for walls. The insulation characteristics and glazing area are prescribed assumptions for the standard building for calculating the standard energy consumption. In the calculation of the proposed energy consumption of the proposed design, the envelope characteristics of the proposed design shall be used. The standard design shall use the maximum glazing areas listed in Tables 13-1 or 13-2 for the appropriate use. The distribution of vertical glazing in the gross wall area of the standard design shall be equal to the distribution of vertical glazing in the proposed design or shall constitute an equal percentage of gross wall area on all sides of the standard building. The distribution of overhead glazing in the gross roof/ceiling area of the standard design shall be equal to the distribution of overhead glazing in the proposed design. The distribution of doors in the gross opaque wall area of the standard design shall be identical to the distribution of doors in the proposed design.

**3.3.2 Infiltration:** For standard and proposed buildings, infiltration assumptions shall be equal.

**3.3.3 Envelope and Ground Absorptivities:** For the standard building, absorptivity assumptions shall be default assumptions for computing the standard energy consumption and default assumptions for computing the proposed energy consumption. The solar absorptivity of opaque elements of the building envelope shall be assumed to be 70 %. The solar absorptivity of ground surfaces shall be assumed to be 80 % (20 % reflectivity).

**3.3.4 Window Treatment:** No draperies or blinds shall be modeled for the standard or proposed building.

**3.3.5 Shading:** For standard building and the proposed design, shading by permanent structures and terrain shall be taken into account for computing energy consumption whether or not these features are located on the building

site. A permanent fixture is one that is likely to remain for the life of the proposed design. Credit may be taken for external shading devices that are part of the proposed design.

**3.4 HVAC Systems and Equipment:** For the standard building, the HVAC system used shall be the system type used in the proposed design. If the proposed HVAC system type does not comply with Sections 1432 through 1439, the standard design system shall comply in all respects with those sections.

**EXCEPTION:** When approved by the building official, a prototype HVAC system may be used, if the proposed design system cannot be modified to comply with Sections 1422 and 1432 through 1439, as a standard design. Use of prototype HVAC systems shall only be permitted for the building types listed below. For mixed-use buildings, the floor space of each building type is allocated within the floor space of the standard building. The specifications and requirements for the HVAC systems of prototype buildings shall be those in Table 3-3.

- 1. assembly
- 6. restaurant7. retail (mercantile)
- health/institutional
  hotel/motel
  - 8. school (educational)
- 4. light manufacturing 9. warehouse (storage)
- 5 office (business)
  - 5. office (business)

**3.4.1 HVAC Zones:** HVAC zones for calculating the standard energy consumption and proposed energy consumption shall consist of at least four perimeter and one interior zone per floor, with at least one perimeter zone facing each orientation. The perimeter zones shall be 15 feet in width or one-third the narrow dimension of the building when this dimension is between 30 and 45 feet inclusive, or half the narrow dimension of the building when this dimension is less than 30 feet.

**EXCEPTIONS:** 1. Building types such as assembly or warehouse may be modeled as a single zone if there is only one space.

2. Thermally similar zones, such as those facing one orientation on different floors, may be grouped together for the purposes of either the standard or proposed building simulation.

**3.4.2 Process Equipment Sizing:** Process sensible and latent loads shall be equal in calculating both the standard energy consumption and the proposed energy consumption. The designer shall document the installation of process equipment and the size of process loads.

**3.4.3 HVAC Equipment Sizing:** The equipment shall be sized to include the capacity to meet the process loads. For calculating the proposed energy consumption, actual air flow rates and installed equipment size shall be used in the simulation. Equipment sizing in the simulation of the proposed design shall correspond to the equipment intended to be selected for the design and the designer shall not use equipment sized automatically by the simulation tool.

Equipment sizing for the standard design shall be based on the same as the proposed design or lesser sizing ratio of installed system capacity to the design load for heating and for cooling.

Chilled water systems for the standard building shall be modeled using a reciprocating chiller for systems with total cooling capacities less than 175 tons, and centrifugal chillers for systems with cooling capacities of 175 tons or greater. For systems with cooling capacities of 600 tons or more, the standard energy consumption shall be calculated using two centrifugal chillers, lead/lag controlled. Chilled water shall be assumed to be controlled at a constant 44°F temperature rise, from 44°F to 56°F, operating at 65 % combined impeller and motor efficiency. Condenser water pumps shall be sized using a 10°F temperature rise, operating at 60% combined impeller and motor efficiency. The cooling tower shall be an open circuit, centrifugal blower type sized for the larger of 85°F leaving water temperature or 10°F approach to design wetbulb temperature. The tower shall be controlled to provide a 65°F leaving water temperature whenever weather conditions permit, floating up to design leaving water temperature at design conditions.

**3.4.4 Fans:** The power of the combined fan system per air volume at design conditions (w/cfm) of the proposed design shall be equal to that of the standard design.

Variable air volume fan systems in the standard building shall be variable speed.

**3.5 Service Water Heating:** The service water heating loads for prototype buildings are defined in terms of Btu/person-hour in Table 3-1. The values in the table refer to energy content of the heated water. The service water heating loads from Table 3-1 are default for all buildings. The same service-water-heating load assumptions shall be made in calculating proposed energy consumption as were used in calculating the standard energy consumption. The service water heating system for the standard building shall be modeled as closely as possible as if it were designed in accordance with RS-11 and meeting all the requirements of Sections 1440 through 1443.

#### 3.6 Controls

**3.6.1:** All occupied conditioned spaces in standard and proposed design buildings in all climates shall be simulated as being both heated and cooled.

EXCEPTIONS: 1. If a building or portion of a building is to be provided with only heating or cooling, both the standard building and the proposed design shall be simulated using the same assumptions.

2. If warehouses are not intended to be mechanically cooled, both the standard and proposed energy consumption shall be modeled assuming no mechanical cooling.

**3.6.2:** Space temperature controls for the standard building shall be set at 70°F for space heating and 75°F for space cooling, with a deadband in accordance with Section 1412.2. The system shall be OFF during off-hours according to the appropriate schedule in Table 3-2, except that the heating system shall cycle ON if any space should drop below the night setback setting 55°F. There shall be no similar setpoint during the cooling season. Lesser deadband ranges may be used in calculating the proposed energy consumption.

**EXCEPTIONS:** 1. Setback shall not be modeled in determining either the standard or proposed energy consumption if setback is not realistic for the proposed design such as a facility being operated 24 hours/day. For instance, health facilities need not have night setback during the heating season.

2. If deadband controls are not to be installed, the proposed energy consumption shall be calculated with both heating and cooling thermostat setpoints set to the same value between  $70^{\circ}$ F and  $75^{\circ}$ F inclusive, assumed to be constant for the year.

**3.6.3:** When providing for outdoor air ventilation when calculating the standard energy consumption, controls shall be assumed to close the outside air intake to reduce the flow of outside air to 0.0 cfm during "setback" and "unoccupied" periods. Ventilation using inside air may still be required to maintain scheduled setback temperature. Outside air ventilation, during occupied periods, shall be as required by the Washington State Ventilation and Indoor Air Quality Code, Chapter 51-13 WAC.

**3.6.4:** If humidification is to be used in the proposed design, the same level of humidification and system type shall be used in the standard building.

#### TABLE 3-1

#### Acceptable Occupancy Densities, Receptacle Power Densities and Service Hot Water Consumption<sup>1</sup>

Building Type	Occupancy Density <sup>2</sup> Sq.Ft./Person	Receptacle Power Density <sup>3</sup> Watts/Sq.Ft.	Service Hot Water Quantities⁴
	(Btu/h • ft²)	(Btu/h • ft²)	Btu/h • Person
Assembly	50 (4.60)	0.25 (0.85)	215
Health/Instutional	200 (1.15)	1.00 (3.41)	135
Hotel/Motel	250 (0.92)	0.25 (0.85)	1,110
Light Manufacturing	750 (0.31)	0.20 (0.68)	225
Office	275 (0.84)	0.75 (2.56)	175
Parking Garage	NA	NA	NA
Restaurant	100 (2.30)	0.10 (0.34)	390
Retail	300 (0.77)	0.25 (0.85)	135
School	75 (3.07)	0.50 (1.71)	215
Warehouse	15,000 (0.02)	0.10 (0.34)	225

- 1. The occupancy densities, receptacle power densities, and service hot water consumption values are from ASHRAE Standard 90.1-1989 and addenda.
- 2. Values are in square feet of conditioned floor area per person. Heat generation in Btu per person per hour is 230 sensible and 190 latent. Figures in parenthesis are equivalent Btu per hour per square foot.
- 3. Values are in Watts per square foot of conditioned floor area. Figures in parenthesis are equivalent Btu per hour per square foot. These values are the minimum acceptable. If other process loads are not input (such as for computers, cooking, refrigeration, etc.), it is recommended that receptacle power densities be increased until total process energy consumption is equivalent to 25% of the total.
- 4. Values are in Btu per person per hour.

Hour of Day (Time)	0	hedule ccupan ercent o	су	Lightin	hedule ng Rece ercent (	ptacle		hedule AC Syst		Servi	hedule ce Hot V ercent (	Water		hedule Elevato ercent	or
(11110)	Max Wk	imum L Sat	.oad Sun	Max Wk	imum L Sat	.oad Sun	Wk	Sat	Sun	Max Wk	<u>imum L</u> Sat	.oad Sun	Max Wk	timum Sat	Load Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
6 (5-6 am)	0	0	0	5	5	5	On	Off	Off	0	0	0	0	0	0
7 (6-7 am)	0	0	0	40	5	5	On	On	On	0	0	0	0	0	0
8 (7-8 am)	0	0	0	40	30	30	On	On	On	0	0	0	0	0	0
9 (8-9 am)	20	20	10	40	30	30	On	On	On	0	0	0	0	0	0
10 (9-10 am)	20	20	10	75	50	30	On	On	On	5	5	5	0	0	0
11 (10-11 am)	20	20	10	75	50	30	On	On	On	5	5	5	0	0	0
12 (11-12 pm)	80	60	10	75	50	30	On	On	On	35	20	10	0	0	0
13 (12-1 pm)	80	60	10	75	50	65	On	On	On	5	0	0	0	0	0
14 (1-2 pm)	80	60	70	75	50	65	On	On	On	5	0	0	0	0	0
15 (2-3 pm)	80	60	70	75	50	65	On	On	On	5	0	0	0	0	0
16 (3-4 pm)	80	60	70	75	50	65	On	On	On	5	0	0	0	0	0
17 (4-5 pm)	80	60	70	75	50	65	On	On	On	5	0	0	0	0	0
18 (5-6 pm)	80	60	70	75	50	65	On	On	On	0	0	0	0	0	0
19 (6-7 pm)	20	60	70	75	50	65	On	On	On	0	0	0	0	0	0
20 (7-8 pm)	20	60	70	75	50	65	On	On	On	0	65	65	0	0	0
21 (8-9 pm)	20	60	70	75	50	65	On	On	On	0	30	30	0	0	0
22 (9-10 pm)	20	80	70	75	50	65	On	On	On	0	0	0	0	0	0
23 (10-11 pm)	10	10	20	25	50	5	On	On	On	0	0	0	0	0	0
24 (11-12 am)	0	0	0	5	5	5	Off	Off	Off	0	0	0	0	0	0
Total/Day	710	750	700	1155	800	845	1800	1700	1700	70	125	115	0	0	0
Total/Week		50.5	50 hours		74.2	20 hours		12	24 hours		5	.9 hours			0 hour
Total/Year		263	33 hours		380	59 hours		640	65 hours		30	08 hours			0 hour

# TABLE 3-2AAssembly Occupancy1

Wk = Weekday

Hour of Day	0	hedule i ccupano	cy	Lightin	hedule ng Rece	eptacle		hedule AC Syst	-	Servi	hedule ce Hot \	Nater	l	hedule Elevato	r	
(Time)	-	ercent o		-	ercent ( imum L						ercent o imum L		-	ercent ( imum L		
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	
1 (12-1 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
2 (1-2 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
3 (2-3 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
4 (3-4 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
5 (4-5 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
6 (5-6 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
7 (6-7 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
8 (7-8 am)	10	10	0	50	20	5	On	On	On	17	1	1	2	2	0	
9 (8-9 am)	50	30	5	90	40	10	On	On	On	58	20	1	75	46	2	
10 (9-10 am)	80	40	5	90	40	10	On	On	On	66	28	1	100	70	2	
11 (10-11 am)	80	40	5	90	40	10	On	On	On	78	30	1	100	70	2	
12 (11-12 pm)	80	40	5	90	40	10	On	On	On	82	30	1	100	70	2	
13 (12-1 pm)	80	40	5	90	40	10	On	On	On	71	24	1	75	51	2	
14 (1-2 pm)	80	40	5	90	40	10	On	On	On	82	24	1	100	51	2	
15 (2-3 pm)	80	40	5	90	40	10	On	On	On	78	23	1	100	51	2	
16 (3-4 pm)	80	40	5	90	40	10	On	On	On	74	23	1	100	51	2	
17 (4-5 pm)	80	40	0	30	40	5	On	On	On	63	23	1	100	51	0	
18 (5-6 pm)	50	10	0	30	40	5	On	On	On	41	10	1	100	25	0	
19 (6-7 pm)	30	10	0	30	10	5	On	On	On	18	1	1	52	2	0	
20 (7-8 pm)	30	0	0	30	10	5	On	On	On	18	1	1	52	0	0	
21 (8-9 pm)	20	0	0	30	10	5	On	On	On	18	1	1	52	0	0	
22 (9-10 pm)	20	0	0	30	10	5	On	On	On	10	1	1	28	0	0	
23 (10-11 pm)	0	0	0	30	10	5	On	On	On	1	1	1	0	0	0	
24 (11-12 am)	0	0	0	10	10	5	On	On	On	1	1	1	0	0	0	
Total/Day	850	380	40	1060	550	160	2400	2400	2400	783	249	24	1136	540	16	
Total/Week		46.7	0 hours				16	58 hours		41.8	88 hours		62.3	36 hou		
Total/Year		243	35 hours		313	34 hours		876	50 hours		214	8 hours		325		

# TABLE 3-2BHealth Occupancy1

Wk = Weekday

Hour of Day (Time)	O P	hedule ccupan ercent timum L	cy of	Lightii P	hedule ng Rece ercent timum L	eptacle of		hedule AC Sys		Servi P	hedule ce Hot V ercent o timum L	Water	F	chedule Elevato Percent o cimum L	r of
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	90	90	70	20	20	30	On	On	On	20	20	25	40	44	55
2 (1-2 am)	90	90	70	15	20	30	On	On	On	15	15	20	33	35	55
3 (2-3 am)	90	90	70	10	10	20	On	On	On	15	15	20	33	35	43
4 (3-4 am)	90	90	70	10	10	20	On	On	On	15	15	20	33	35	43
5 (4-5 am)	90	90	70	10	10	20	On	On	On	20	20	20	33	35	43
6 (5-6 am)	90	90	70	20	10	20	On	On	On	25	25	30	33	35	43
7 (6-7 am)	70	70	70	40	30	30	On	On	On	50	40	50	42	40	52
8 (7-8 am)	40	50	70	50	30	40	On	On	On	60	50	50	42	32	52
9 (8-9 am)	40	50	50	40	40	40	On	On	On	55	50	50	52	45	65
10 (9-10 am)	20	30	50	40	40	30	On	On	On	45	50	55	52	45	65
11 (10-11 am)	20	30	50	25	30	30	On	On	On	40	45	50	40	42	53
12 (11-12 pm)	20	30	30	25	25	30	On	On	On	45	50	50	51	60	60
13 (12-1 pm)	20	30	30	25	25	30	On	On	On	40	50	40	51	65	53
14 (1-2 pm)	20	30	20	25	25	20	On	On	On	35	45	40	51	65	51
15 (2-3 pm)	20	30	20	25	25	20	On	On	On	30	40	30	51	65	50
16 (3-4 pm)	30	30	20	25	25	20	On	On	On	30	40	30	51	65	44
17 (4-5 pm)	50	30	30	25	25	20	On	On	On	30	35	30	63	65	64
18 (5-6 pm)	50	50	40	25	25	20	On	On	On	40	40	40	80	75	62
19 (6-7 pm)	50	60	40	60	60	50	On	On	On	55	55	50	86	80	65
20 (7-8 pm)	70	60	60	80	70	70	On	On	On	60	55	50	70	80	63
21 (8-9 pm)	70	60	60	90	70	80	On	On	On	50	50	40	70	75	63
22 (9-10 pm)	80	70	80	80	70	60	On	On	On	55	55	50	70	75	63
23 (10-11 pm)	90	70	80	60	60	50	On	On	On	45	40	40	45	55	40
24 (11-12 am)	90	70	80	30	30	30	On	On	On	25	30	20	45	55	40
Total/Day	1390	1390	1300	855	785	810	2400	2400	2400	915	930	900	1217	1303	1287
Total/Week		96.4	40 hours	58.70 hours				168	.0 hours		64.0	05 hours		86.	75 hours
Total/Year			26 hours			61 hours			50 hours			40 hours			23 hours
Wk = Weekday	v v	50.	Lo nours	1	50	or nours	1	37	55 nours	1	55	io nours	1	452	25 11001

#### TABLE 3-2C Hotel/Motel Occupancy<sup>1</sup>

Wk = Weekday

TABLE 3-2D
Light Manufacturing Occupancy <sup>1</sup>

Hour of Day (Time)	O P	hedule ccupan ercent d imum L	cy of	Lightir P	hedule ng Rece ercent d imum L	ptacle of		hedule AC Syst		Servi P	hedule ce Hot V ercent d kimum L	Nater of	P	hedule Elevator ercent d timum L	of
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
6 (5-6 am)	0	0	0	10	5	5	Off	Off	Off	8	8	7	0	0	0
7 (6-7 am)	10	10	5	10	10	5	On	On	Off	7	7	4	0	0	0
8 (7-8 am)	20	10	5	30	10	5	On	On	Off	19	11	4	35	16	0
9 (8-9 am)	95	30	5	90	30	5	On	On	Off	35	15	4	69	14	0
10 (9-10 am)	95	30	5	90	30	5	On	On	Off	38	21	4	43	21	0
11 (10-11 am)	95	30	5	90	30	5	On	On	Off	39	19	4	37	18	0
12 (11-12 pm)	95	30	5	90	30	5	On	On	Off	47	23	6	43	25	0
13 (12-1 pm)	50	10	5	80	15	5	On	On	Off	57	20	6	58	21	0
14 (1-2 pm)	95	10	5	90	15	5	On	On	Off	54	19	9	48	13	0
15 (2-3 pm)	95	10	5	90	15	5	On	On	Off	34	15	6	37	8	0
16 (3-4 pm)	95	10	5	90	15	5	On	On	Off	33	12	4	37	4	0
17 (4-5 pm)	95	10	5	90	15	5	On	On	Off	44	14	4	46	5	0
18 (5-6 pm)	30	5	5	50	5	5	On	On	Off	26	7	4	62	6	0
19 (6-7 pm)	10	5	0	30	5	5	On	Off	Off	21	7	4	20	0	0
20 (7-8 pm)	10	0	0	30	5	5	On	Off	Off	15	7	4	12	0	0
21 (8-9 pm)	10	0	0	20	5	5	On	Off	Off	17	7	4	4	0	0
22 (9-10 pm)	10	0	0	20	5	5	On	Off	Off	8	9	7	4	0	0
23 (10-11 pm)	5	0	0	10	5	5	Off	Off	Off	5	5	4	0	0	0
24 (11-12 am)	5	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
Total/Day	920	200	60	1040	280	120	1600	1200	0	537	256	113	555	151	0
Total/Week		48.0	50 hours	56.00 hours				92.0	00 hours		30.5	54 hours		29.2	26 hours
Total/Year		253	34 hours		292	20 hours		479	97 hours		159	92 hours		152	26 hours

Wk = Weekday

Hour of Day	0	hedule ccupan ercent o	су	Lightin	hedule ng Rece ercent o	ptacle		hedule AC Syst		Servi	hedule ce Hot \ ercent o	Water	1	hedule Elevato ercent (	r
(Time)	-	imum L		-	imum L					-	imum L		-	imum L	
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
6 (5-6 am)	0	0	0	10	5	5	Off	Off	Off	8	8	7	0	0	0
7 (6-7 am)	10	10	5	10	10	5	On	On	Off	7	7	4	0	0	0
8 (7-8 am)	20	10	5	30	10	5	On	On	Off	19	11	4	35	16	0
9 (8-9 am)	95	30	5	90	30	5	On	On	Off	35	15	4	69	14	0
10 (9-10 am)	95	30	5	90	30	5	On	On	Off	38	21	4	43	21	0
11 (10-11 am)	95	30	5	90	30	5	On	On	Off	39	19	4	37	18	0
12 (11-12 pm)	95	30	5	90	30	5	On	On	Off	47	23	6	43	25	0
13 (12-1 pm)	50	10	5	80	15	5	On	On	Off	57	20	6	58	21	0
14 (1-2 pm)	95	10	5	90	15	5	On	On	Off	54	19	9	48	13	0
15 (2-3 pm)	95	10	5	90	15	5	On	On	Off	34	15	6	37	8	0
16 (3-4 pm)	95	10	5	90	15	5	On	On	Off	33	12	4	37	4	0
17 (4-5 pm)	95	10	5	90	15	5	On	On	Off	44	14	4	46	5	0
18 (5-6 pm)	30	5	5	50	5	5	On	On	Off	26	7	4	62	6	0
19 (6-7 pm)	10	5	0	30	5	5	On	Off	Off	21	7	4	20	0	0
20 (7-8 pm)	10	0	0	30	5	5	On	Off	Off	15	7	4	12	0	0
21 (8-9 pm)	10	0	0	20	5	5	On	Off	Off	17	7	4	4	0	0
22 (9-10 pm)	10	0	0	20	5	5	On	Off	Off	8	9	7	4	0	0
23 (10-11 pm)	5	0	0	10	5	5	Off	Off	Off	5	5	4	0	0	0
24 (11-12 am)	5	0	0	5	5	5	Off	Off	Off	5	5	4	0	0	0
Total/Day	920	200	60	1040	280	120	1600	1200	0	537	256	113	555	151	0
Total/Week		48.6	50 hours					92.0	00 hours		30.5	54 hours		29.2	26 hour
Total/Year		253	34 hours		292	20 hours		470	97 hours			92 hours		15	26 hour

#### TABLE 3-2E Office Occupancy<sup>1</sup>

Wk = Weekday

	TABLE	
Parking	Garage	Occupancy <sup>1</sup>

Hour of Day (Time)	O( P	hedule ccupan ercent d imum L	cy of	Lighti P	hedule ng Rece ercent ( timum L	eptacle of		hedule f AC Syste	-	Servi P	hedule ce Hot ' ercent ( imum L	Water of	P	hedule Elevator ercent d imum L	of
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am) 2 (1-2 am) 3 (2-3 am) 4 (3-4 am) 5 (4-5 am) 6 (5-6 am) 7 (6-7 am) 8 (7-8 am) 9 (8-9 am) 10 (9-10 am) 11 (10-11 am) 12 (11-12 pm) 13 (12-1 pm) 14 (1-2 pm) 15 (2-3 pm) 16 (3-4 pm) 17 (4-5 pm) 18 (5-6 pm) 19 (6-7 pm) 20 (7-8 pm) 21 (8-9 pm) 22 (9-10 pm) 23 (10-11 pm) 24 (11-12 am) Total/Day Total/Week Total/Week		NA		100        100		100 100 100 100 100 100 100 100 100 100		Based on likely use			NA			cluded w r occupar	

Wk = Weekday

Hour of Day (Time)	O P	hedule ccupan ercent ( timum L	cy of	Lightii P	hedule ng Rece ercent ( timum L	eptacle of		hedule AC Sys		Servi P	hedule ce Hot ercent timum L	Water	P	hedule Elevato ercent timum	or
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	15	30	20	15	20	20	On	On	On	20	20	25	0	0	0
2 (1-2 am)	15	25	20	15	15	15	On	On	On	15	15	20	0	0	0
3 (2-3 am)	5	5	5	15	15	15	On	On	On	15	15	20	0	0	0
4 (3-4 am)	0	0	0	15	15	15	Off	Off	Off	0	0	0	0	0	0
5 (4-5 am)	0	0	0	15	15	15	Off	Off	Off	0	0	0	0	0	0
6 (5-6 am)	0	0	0	20	15	15	Off	Off	Off	0	0	0	0	0	0
7 (6-7 am)	0	0	0	40	30	30	Off	Off	Off	0	0	0	0	0	0
8 (7-8 am)	5	0	0	40	30	30	On	Off	Off	60	0	0	0	0	0
9 (8-9 am)	5	0	0	60	60	50	On	Off	Off	55	0	0	0	0	0
10 (9-10 am)	5	5	0	60	60	50	On	On	Off	45	50	0	0	0	0
11 (10-11 am)	20	20	10	90	80	70	On	On	On	40	45	50	0	0	0
12 (11-12 pm)	50	45	20	90	80	70	On	On	On	45	50	50	0	0	0
13 (12-1 pm)	80	50	25	90	80	70	On	On	On	40	50	40	0	0	0
14 (1-2 pm)	70	50	25	90	80	70	On	On	On	35	45	40	0	0	0
15 (2-3 pm)	40	35	15	90	80	70	On	On	On	30	40	30	0	0	0
16 (3-4 pm)	20	30	20	90	80	70	On	On	On	30	40	30	0	0	0
17 (4-5 pm)	25	30	25	90	80	60	On	On	On	30	35	30	0	0	0
18 (5-6 pm)	50	30	35	90	90	60	On	On	On	40	40	40	0	0	0
19 (6-7 pm)	80	70	55	90	90	60	On	On	On	55	55	50	0	0	0
20 (7-8 pm)	80	90	65	90	90	60	On	On	On	60	55	50	0	0	0
21 (8-9 pm)	80	70	70	90	90	60	On	On	On	50	50	40	0	0	0
22 (9-10 pm)	50	65	35	90	90	60	On	On	On	55	55	50	0	0	0
23 (10-11 pm)	35	55	20	50	50	50	On	On	On	45	40	40	0	0	0
24 (11-12 am)	20	35	20	30	30	30	On	On	On	25	30	20	0	0	0
Total/Day	750	740	485	1455	1365	1115	2000	1800	1700	790	730	625	0	0	0
Total/Week		49.3	75 hours	97.55 hours				1.	35 hours		53.0	05 hours			0 hours
Total/Year		259	94 hours		5086 hours			70	39 hours		27	66 hours			0 hour

#### TABLE 3-2G **Restaurant Occupancy<sup>1</sup>**

Wk = Weekday

Hour of Day		hedule ccupan			hedule ng Rece			hedule AC Syst	-		hedule ce Hot V			hedule Elevato	
(Time)	-	ercent o timum L		-	ercent o imum L					-	ercent o timum L		-	ercent ( imum L	
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	4	11	7	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	5	10	7	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	5	8	7	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	4	6	6	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	4	6	6	0	0	0
6 (5-6 am)	0	0	0	5	5	5	Off	Off	Off	4	6	6	0	0	0
7 (6-7 am)	0	0	0	5	5	5	On	On	Off	4	7	7	0	0	0
8 (7-8 am)	10	10	0	20	10	5	On	On	Off	15	20	10	12	9	0
9 (8-9 am)	20	20	0	50	30	10	On	On	On	23	24	12	22	21	0
10 (9-10 am)	50	50	10	90	60	10	On	On	On	32	27	14	64	56	11
11 (10-11 am)	50	60	20	90	90	40	On	On	On	41	42	29	74	66	13
12 (11-12 pm)	70	80	20	90	90	40	On	On	On	57	54	31	68	68	35
13 (12-1 pm)	70	80	40	90	90	60	On	On	On	62	59	36	68	68	37
14 (1-2 pm)	70	80	40	90	90	60	On	On	On	61	60	36	71	69	37
15 (2-3 pm)	70	80	40	90	90	60	On	On	On	50	49	34	72	70	39
16 (3-4 pm)	80	80	40	90	90	60	On	On	On	45	48	35	72	69	41
17 (4-5 pm)	70	80	40	90	90	60	On	On	On	46	47	37	73	66	38
18 (5-6 pm)	50	60	20	90	90	40	On	On	Off	47	46	34	68	58	34
19 (6-7 pm)	50	20	10	60	50	20	On	On	Off	42	44	25	68	47	3
20 (7-8 pm)	30	20	0	60	30	5	On	On	Off	34	36	27	58	43	0
21 (8-9 pm)	30	20	0	50	30	5	On	On	Off	33	29	21	54	43	0
22 (9-10 pm)	0	10	0	20	10	5	Off	On	Off	23	22	16	0	8	0
23 (10-11 pm)	0	0	0	5	5	5	Off	Off	Off	13	16	10	0	0	0
24 (11-12 am)	0	0	0	5	5	5	Off	Off	Off	8	13	6	0	0	0
Total/Day	720	750	280	1115	985	525	1500	1600	900	662	690	459	844	761	288
Total/Week		46.3	30 hours		70.85 hours			10	00 hours		44.4	59 hours		52.	69 hou
Total/Year			14 hours			94 hours			4 hours			25 hours			47 hou

#### TABLE 3-2H Retail Occupancy<sup>1</sup>

Wk = Weekday

Hour of Day	0	hedule ccupan ercent (	су	Lighti	hedule ng Rece ercent o	ptacle		hedule AC Syst		Servi	hedule ce Hot \ ercent o	Water		hedule Elevato ercent	r
(Time)	-	ercent ( imum L		-	ercent o timum L					-	imum L		-	ercent ( imum L	
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
6 (5-6 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
7 (6-7 am)	0	0	0	5	5	5	Off	Off	Off	5	3	3	0	0	0
8 (7-8 am)	5	0	0	30	5	5	On	Off	Off	10	3	3	0	0	0
9 (8-9 am)	75	10	0	85	15	5	On	On	Off	34	3	5	30	0	0
10 (9-10 am)	90	10	0	95	15	5	On	On	Off	60	5	5	30	0	0
11 (10-11 am)	90	10	0	95	15	5	On	On	Off	63	5	5	30	0	0
12 (11-12 pm)	80	10	0	95	15	5	On	On	Off	72	5	5	30	0	0
13 (12-1 pm)	80	10	0	80	15	5	On	On	Off	79	5	5	30	0	0
14 (1-2 pm)	80	0	0	80	5	5	On	Off	Off	83	3	5	30	0	0
15 (2-3 pm)	80	0	0	80	5	5	On	Off	Off	61	3	3	30	0	0
16 (3-4 pm)	45	0	0	70	5	5	On	Off	Off	65	3	3	15	0	0
17 (4-5 pm)	15	0	0	50	5	5	On	Off	Off	10	3	3	0	0	0
18 (5-6 pm)	5	0	0	50	5	5	On	Off	Off	10	3	3	0	0	0
19 (6-7 pm)	15	0	0	35	5	5	On	Off	Off	19	3	3	0	0	0
20 (7-8 pm)	20	0	0	35	5	5	On	Off	Off	25	3	3	0	0	0
21 (8-9 pm)	20	0	0	35	5	5	On	Off	Off	22	3	3	0	0	0
22 (9-10 pm)	10	0	0	30	5	5	On	Off	Off	22	3	3	0	0	0
23 (10-11 pm)	0	0	0	5	5	5	Off	Off	Off	12	3	3	0	0	0
24 (11-12 am)	0	0	0	5	5	5	Off	Off	Off	9	3	3	0	0	0
Total/Day	710	50	0	990	170	120	1500	500	0	691	80	84	285	0	0
Total/Week		36.0	00 hours	s 52.40 hours				80.0	00 hours		36.1	19 hours		14.	25 hou
Total/Year		18	77 hours		273	32 hours		41	71 hours		188	87 hours		7.	43 hou

## TABLE 3-2ISchool Occupancy1

Wk = Weekday

## TABLE 3-2JWarehouse Occupancy1

Hour of Day (Time)	Schedule for Occupancy Percent of Maximum Load		Schedule for Lighting Receptacle Percent of Maximum Load		Schedule for HVAC System		Schedule for Service Hot Water Percent of Maximum Load			Schedule for Elevator Percent of Maximum Load					
	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun	Wk	Sat	Sun
1 (12-1 am)	0	0	0	5	5	5	Off	Off	Off	2	2	2	0	0	0
2 (1-2 am)	0	0	0	5	5	5	Off	Off	Off	2	2	2	0	0	0
3 (2-3 am)	0	0	0	5	5	5	Off	Off	Off	2	2	2	0	0	0
4 (3-4 am)	0	0	0	5	5	5	Off	Off	Off	2	2	2	0	0	0
5 (4-5 am)	0	0	0	5	5	5	Off	Off	Off	5	2	2	0	0	0
6 (5-6 am)	0	0	0	5	5	5	Off	Off	Off	7	2	2	0	0	0
7 (6-7 am)	0	0	0	5	5	5	Off	Off	Off	7	2	2	0	0	0
8 (7-8 am)	15	0	0	40	5	5	On	Off	Off	10	2	2	0	0	0
9 (8-9 am)	70	20	0	70	8	5	On	On	Off	30	6	2	0	0	0
10 (9-10 am)	90	20	0	90	24	5	On	On	Off	36	12	2	0	0	0
11 (10-11 am)	90	20	0	90	24	5	On	On	Off	36	12	2	30	0	0
12 (11-12 pm)	90	20	0	90	24	5	On	On	Off	46	17	2	0	0	0
13 (12-1 pm)	50	10	0	80	5	5	On	On	Off	57	4	4	0	0	0
14 (1-2 pm)	85	10	0	90	5	5	On	On	Off	43	4	4	0	0	0
15 (2-3 pm)	85	10	0	90	5	5	On	On	Off	38	2	2	0	0	0
16 (3-4 pm)	85	10	0	90	5	5	On	On	Off	40	2	2	40	0	0
17 (4-5 pm)	20	0	0	90	5	5	On	Off	Off	30	2	2	0	0	0
18 (5-6 pm)	0	0	0	30	5	5	Off	Off	Off	18	2	2	0	0	0
19 (6-7 pm)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
20 (7-8 pm)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
21 (8-9 pm)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
22 (9-10 pm)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
23 (10-11 pm)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
24 (11-12 am)	0	0	0	5	5	5	Off	Off	Off	3	2	2	0	0	0
Total/Day	680	120	0	915	180	120	1000	800	0	429	91	52	70	0	0
Total/Week		35.2	20 hours		48.7	75 hours		58.0	00 hours		22.8	88 hours		3.:	50 hours
Total/Year		18	35 hours		254	12 hours		301	24 hours		110	93 hours		13	82 hours
Wk = Weekday	7	10.	<i></i>	1	20		1	50	2.115415	1	11		1	1	02 110 <b>u</b> 15

Wk = Weekday

	Use	System #	Remarks
1.	Assembly		
	a. Churches (any size)	1	
	b. $\leq$ 50,000 ft <sup>2</sup> or $\leq$ 3 floors	1 or 3	Note 2
	c. $> 50,000 \text{ ft}^2 \text{ or} > 3 \text{ floors}$	3	
2.	Health		
	a. Nursing Home (any size)	2	
	b. $\leq 15,000 \text{ ft}^2$	1	
	c. > 15,000 ft <sup>2</sup> and $\leq$ 50,000 ft <sup>2</sup>	4	Note 3
	d. $> 50,000 \text{ ft}^2$	5	Note 3,4
3.	Hotel/Motel		
	a. $\leq 3$ Stories	2	Note 6
	b. > 3 Stories	6	Note 7
4.	Light Manufacturing	1 or 3	
5.	Office		
	a. $\leq 20,000 \text{ ft}^2$	1	
	b. > 20,000 $\text{ft}^2$ and either	4	
	$\leq$ 3 floors or $\leq$ 75,000 ft <sup>2</sup>		
	c. $> 75,000 \text{ ft}^2 \text{ or} > 3 \text{ floors}$	5	
6.	Restaurant	1 or 3	Note 2
7.	Retail		
	a. $\leq 50,000 \text{ ft}^2$	1 or 3	Note 2
	b. $> 50,000 \text{ ft}^2$	4 or 5	Note 2
8.	Schools		
	a. $\leq$ 75,000 ft <sup>2</sup> or $\leq$ 3 floors	1	
	b. $> 75,000 \text{ ft}^2 \text{ or} > 3 \text{ floors}$	3	
9.	Warehouse		Note 5

## TABLE 3-3HVAC Systems of Prototype Buildings<sup>3</sup>

**Footnote to Table 3-3:** The systems and energy types presented in this table are not intended as requirements or recommendations for the proposed design. Floor areas in the table are the total conditioned floor areas for the listed use in the building. The number of floors indicated in the table is the total number of occupied floors for the listed use.

# TABLE 3-3 (Continued)HVAC System Descriptions for Prototype Buildings1

HVAC Component	System #1	System #2			
System Description	Packaged rooftop single zone,	Packaged terminal air			
	one unit per zone	conditioner with space heater or			
		heat pump, heating or cooling			
		unit per zone			
Fan system					
Design Supply	Note 10	Note 11			
Circulation Rate					
Supply Fan Control	Constant volume	Fan cycles with call for heating			
		or cooling			
Return Fan Control	NA	NA			
Cooling System	Direct expansion air cooled	Direct expansion air cooled			
Heating System	Furnace, heat pump or electric	Heat pump with electric			
	resistance	resistance auxiliary or air			
		conditioner with space heater			
Remarks	Drybulb economizer per	No economizer, if not required			
	Section 1433, heat recovery if	by Section 1433			
	required by Section 1436				

HVAC Component	System #3	System #4			
System Description	Air handler per zone with central plant	Packaged rooftop VAV with perimeter reheat and fan- powered terminal units			
Fan system Design Supply Circulation Rate	Note 10	Note 10			
Supply Fan Control	Constant volume	VAV with forward curved centrifugal fan and variable inlet fans			
Return Fan Control	Constant volume	VAV with forward curved centrifugal fan and discharge dampers			
Cooling System	Chilled water (Note 12)	Direct expansion air cooled			
Heating System	Hot water (Note 13)	Hot water (Note 13) or electric resistance			
Remarks	Drybulb economizer per Section 1433, heat recovery if required by Section 1436	Drybulb economizer per Section 1433. Minimum VAV setting per Section 1435 Exception 1, Supply air reset by zone of greatest cooling demand, heat recovery if required by Section 1436			

### TABLE 3-3 (Continued) HVAC System Descriptions for Prototype Buildings<sup>1</sup>

# TABLE 3-3 (Continued)HVAC System Descriptions for Prototype Buildings1

HVAC Component	System #5	System #6			
System Description	Built-up central VAV with perimeter reheat and fan- powered terminal units	Four-pipe fan coil per zone with central plant			
Fan system Design Supply Circulation Rate	Note 10	Note 10			
Supply Fan Control	VAV with air-foil centrifugal fan and AC frequency variable speed drive	Fan cycles with call for heating or cooling			
Return Fan Control	VAV with air-foil centrifugal fan and AC frequency variable speed drive	NA			
Cooling System	Chilled water (Note 12)	Chilled water (Note 12)			
Heating System	Hot water (Note 13) or electric resistance	Hot water (Note 13) or electric resistance			
Remarks	Drybulb economizer per Section 1433. Minimum VAV setting per Section 1435 Exception 1, Supply air reset by zone of greatest cooling demand, heat recovery if required by Section 1436	No economizer, if not required by Section 1433			

#### Numbered Footnotes for Table 3-3 HVAC System Descriptions for Prototype Buildings

- 1. The systems and energy types presented in this Table are not intended as requirements or recommendations for the proposed design.
- 2. For occupancies such as restaurants, assembly and retail that are part of a mixed use building which, according to Table 3-3, includes a central chilled water plant (systems 3, 5, or 6), chilled water system type 3 or 5 shall be used as indicated in the table.
- 3. Constant volume may be used in zones where pressurization relationships must be maintained by code. Where constant volume is used, the system shall have heat recovery if required by Section 1436. VAV shall be used in all other areas, in accordance with Sections 1432 through 1439.
- 4. Provide run-around heat recovery systems for all fan systems with a minimum outside air intake greater than 70%. Recovery effectiveness shall be 0.50.
- 5. If a warehouse is not intended to be mechanically cooled, both the standard and proposed designs shall be calculated assuming no mechanical cooling.
- 6. The system listed is for guest rooms only. Areas such as public areas and back-of-house areas shall be served by system 4. Other areas such as offices and retail shall be served by systems listed in Table 3-3 for these occupancy types.
- 7. The system listed is for guest rooms only. Areas such as public areas and back-of- house areas shall be served by system 5. Other areas such as offices and retail shall be served by systems listed in Table 3-3 for these occupancy types.
- 8. Reserved.
- 9. Reserved.
- 10. Design supply air circulation rate shall be based on a supply-air to room-air temperature difference of 20°F. A higher supply-air temperature may be used if required to maintain a minimum circulation rate of 4.5 air changes per hour or 15 cfm per person to each zone served by the system, at design conditions. If return fans are specified, they shall be sized for the supply fan capacity less the required minimum ventilation with outside air, or 75% of the supply fan capacity, whichever is larger. Except where noted, supply and return fans shall be operated continuously during occupied hours.
- 11. Fan energy when included in the efficiency rating of the unit as defined in Section 1411, need not be modeled explicitly for this system. The fan shall cycle with calls for heating or cooling.
- 12. Chilled water systems shall be modeled using a reciprocating chiller for systems with total cooling capacities less than 175 tons, and centrifugal chillers for systems with cooling capacities of 175 tons or greater. For systems with cooling capacities of 600 tons or more, the standard design energy consumption shall be calculated using two centrifugal chillers, lead/lag controlled. Chilled water shall be assumed to be controlled at a constant 44°F. Chiller water pumps shall be sized using a 12°F temperature rise, from 44°F to 56°F, operating at 65% combined impeller and motor efficiency. Condenser water pumps shall be sized using a 10°F temperature rise, operating at 60% combined impeller and motor efficiency. The cooling tower shall be an open circuit, centrifugal blower type sized for the larger of 85°F leaving water temperature or 10°F approach to design wetbulb temperature. The tower shall be controlled to provide a 65°F leaving water temperature whenever weather conditions permit, floating up to design leaving water temperatures at design conditions. Chilled water supply temperature shall be reset in accordance with Section 1432.2.2.
- 13. Hot water system shall include a natural draft fossil fuel or electric boiler. The hot water pump shall be sized based on a 30°F temperature drop, from 180°F to 150°F, operating at a combined impeller and motor efficiency of 60%. Hot water supply temperature shall be reset in accordance with Section 1432.2.2.

### SECTION 4 — SUGGESTED SOFTWARE FOR SYSTEMS ANALYSIS APPROACH

Blast 3.0 (Level 334) Blast Support Office University of Illinois Dept. of Mechanical and Industrial Engineering 1206 W. Green Street, Room 140, MEB Urbana, IL 61801 (217) 244-8182

DOE 2.1E Energy Science Technology Software Center (ESTSC) PO Box 1220 Oakridge, TN 37831-1020 (423) 576-2606

DOE 2.1E or DOE 2.2 James J. Hirsch & Associates Building Performance Analysis Software & Consulting 12185 Presilla Road Camarillo, CA 93012-9243 (805) 532-1045

EnergyPlus Kathy Ellington Lawrence Berkeley National Laboratory (LBNL) Building 90, Room 3147 Berkeley, CA 94720-0001 (510) 486-5711 ESAS Ross Meriweather Consulting, Engineering 3315 Outrider San Antonio, TX 78247-4405 (210) 490-7081

ESP-II Automated Procedures for Engineering Consultants, Inc. 40 W Fourth Centre, Suite 2100 Dayton, OH 45402 (937) 228-2602

HAP 3.24 Carrier Building Systems and Services 3215 S 116<sup>th</sup> Street, Suite 133 Tukwila, WA 98168 (206) 439-0097

Trace 600 Version 18.11 or Trace 700 The Trane Co. 3600 Pammel Creek Rd. Lacrosse, WI 54601 (608) 787-3926