

**SECTION 23 09 23
DIRECT-DIGITAL CONTROL SYSTEM FOR HVAC**

PART 1 - GENERAL

1.1 DESCRIPTION

A. Provide (a) direct-digital control system for the kitchen AHU installation. Include a complete and working direct-digital control system. Include all engineering, programming, controls and installation materials, installation labor, commissioning and start-up, training, final project documentation and warranty.

1. The direct-digital control system(s) shall consist of high-speed, peer-to-peer network of DDC controllers, a control system server, and an Engineering Control Center. Provide a remote user using a standard web browser to access the control system graphics and change adjustable setpoints with the proper password.
2. The direct-digital control system(s) shall be native BACnet. All controllers, devices and components shall be listed by BACnet Testing Laboratories. All new controllers, devices and components shall be accessible using a Web browser interface and shall communicate exclusively using the ASHRAE Standard 135 BACnet communications protocol without the use of gateways, unless otherwise allowed by this Section of the technical specifications, specifically shown on the design drawings and specifically requested otherwise by the VA.
3. The work administered by this Section of the technical specifications shall include all labor, materials, special tools, equipment, enclosures, power supplies, software, software licenses, Project specific software configurations and database entries, interfaces, wiring, tubing, installation, labeling, engineering, calibration, documentation, submittals, testing, verification, training services, permits and licenses, transportation, shipping, handling, administration, supervision, management, insurance, Warranty, specified services and items required for complete and fully functional Controls Systems.
4. The control systems shall be designed such that each mechanical system shall operate under stand-alone mode. The contractor administered by this Section of the technical specifications shall provide controllers for each mechanical system. In the event of a

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network communication failure, or the loss of any other controller, the control system shall continue to operate independently. Failure of the ECC shall have no effect on the field controllers, including those involved with global strategies.

- B. Some products are furnished but not installed by the contractor administered by this Section of the technical specifications. The contractor administered by this Section of the technical specifications shall formally coordinate in writing and receive from other contractors formal acknowledgements in writing prior to submission the installation of the products. These products include the following:
 - 1. Control valves.
 - 2. Flow switches.
 - 3. Flow meters.
 - 4. Sensor wells and sockets in piping.
- C. Some products are installed but not furnished by the contractor administered by this Section of the technical specifications. The contractor administered by this Section of the technical specifications shall formally coordinate in writing and receive from other contractors formal acknowledgements in writing prior to submission the procurement of the products. These products include the following:
 - 1. Factory-furnished accessory thermostats and sensors furnished with unitary equipment.
- D. Some products are not provided by, but are nevertheless integrated with the work executed by, the contractor administered by this Section of the technical specifications. The contractor administered by this Section of the technical specifications shall formally coordinate in writing and receive from other contractors formal acknowledgements in writing prior to submission the particulars of the products. These products include the following:
 - 1. HVAC equipment including:
 - a. Discharge temperature control
 - b. Flowrate control.
 - c. Setpoint reset.
 - d. Time of day indexing.
 - e. Status alarm.
 - 2. Variable frequency drives. These controls, if not native BACnet, will require a BACnet Gateway.

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3. The following systems have limited control (as individually noted below) from the ECC:

a.

E. Responsibility Table:

Work/Item/System	Furnish	Install	Low Voltage Wiring	Line Power
Control system low voltage and communication wiring	23 09 23	23 09 23	23 09 23	N/A
Controllers for terminal units	23 09 23	23	23 09 23	16
LAN conduits and raceway	23 09 23	23 09 23	N/A	N/A
Automatic damper actuators	23 09 23	23 09 23	23 09 23	23 09 23
Manual valves	23	23	N/A	N/A
Automatic valves	23 09 23	23	23 09 23	23 09 23
All control system nodes, equipment, housings, enclosures and panels.	23 09 23	23 09 23	23 09 23	26
Smoke detectors	28 31 00	28 31 00	28 31 00	28 31 00
Fire/Smoke Dampers	23	23	28 31 00	28 31 00
Smoke Dampers	23	23	28 31 00	28 31 00
Fire Dampers	23	23	N/A	N/A
VFDs	23 09 23	26	23 09 23	26
Refrigerant monitors	23	23 09 23	23 09 23	26
Laboratory Environmental Controls	23 09 23	23 09 23	23 09 23	26
Fume hood controls	23 09 23	23 09 23	23 09 23	26
Medical gas panels	23	23	26	26
Laboratory Air Valves	23	23	23 09 23	N/A
Computer Room A/C Unit field-mounted controls	23	23	16	26
Control system interface with CRU A/C controls	23 09 23	23 09 23	23 09 23	26
CRU A/C unit controls interface with control system	23	23 09 23	23 09 23	26
Fire Alarm shutdown relay interlock wiring	28	28	28	26
Control system monitoring of fire alarm smoke	28	28	23 09 23	28

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2. The upgraded ECC shall continue to communicate with the existing direct-digital control system's devices. The upgraded ECC shall communicate directly with the new native-BACnet devices over the existing control system's communications network without the use of a gateway. Provide programming converting the existing non-BACnet devices, objects and services to ASHRAE Standard 135 BACnet-complaint BIBBs. The contractor administered by this Section of the technical specifications shall provide all necessary investigation and site-specific programming to execute the interoperability schedules.
- G. This campus has standardized on an existing standard ASHRAE Standard 135, BACnet/IP Control System supported by a preselected controls service company. All components are JCI Metysis and all new components shall be JCI Metysis.
1. The General Contractor of this project shall directly hire the Control System Integrator in a contract separate from the contract procuring the controls contractor administered by this Section of the technical specifications.
 2. The contractor administered by this Section of the technical specifications shall provide a peer-to-peer networked, stand-alone, distributed control system. This direct digital control (DDC) system shall include one portable operator terminal - laptop, one digital display unit, microprocessor-based controllers, instrumentation, end control devices, wiring, piping, software, and related systems. This contractor is responsible for all device mounting and wiring.
- I The direct-digital control system shall start and stop equipment, move (position) damper actuators and valve actuators, and vary speed of equipment to execute the mission of the control system. Use electricity as the motive force for all damper and valve actuators, unless use of pneumatics as motive force is specifically granted by the VA.

1.2 RELATED WORK

1.4 QUALITY ASSURANCE

A. Criteria:

1. Single Source Responsibility of subcontractor: The Contractor shall obtain hardware and software supplied under this Section and delegate the responsibility to a single source controls installation subcontractor. The controls subcontractor shall be responsible for

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the complete design, installation, and commissioning of the system. The controls subcontractor shall be in the business of design, installation and service of such building automation control systems similar in size and complexity.

2. Equipment and Materials: Equipment and materials shall be cataloged products of manufacturers regularly engaged in production and installation of HVAC control systems. Products shall be JCI Metysis for compatability with existing system and maintenance of warranty of existing hardware/software.
3. 4. The controls subcontractor shall have in-place facility within 50 miles with technical staff, spare parts inventory for the next five (5) years, and necessary test and diagnostic equipment to support the control systems.
5. The controls subcontractor shall have minimum of three years experience in design and installation of building automation systems similar in performance to those specified in this Section. Provide evidence of experience by submitting resumes of the project manager, the local branch manager, project engineer, the application engineering staff, and the electronic technicians who would be involved with the supervision, the engineering, and the installation of the control systems. Training and experience of these personnel shall not be less than three years. Failure to disclose this information will be a ground for disqualification of the supplier.
6. Provide a competent and experienced Project Manager employed by the Controls Contractor. The Project Manager shall be supported as necessary by other Contractor employees in order to provide professional engineering, technical and management service for the work. The Project Manager shall attend scheduled Project Meetings as required and shall be empowered to make technical, scheduling and related decisions on behalf of the Controls Contractor.
7. All programming and front end work shall be supervised by a Johnson Controls representative to ensure warranty issues are not violated.

B. Codes and Standards:

1. All work shall conform to the applicable Codes and Standards.
2. Electronic equipment shall conform to the requirements of FCC Regulation, Part 15, Governing Radio Frequency Electromagnetic Interference, and be so labeled.

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1.5 PERFORMANCE

A. The system shall conform to the following:

1. Graphic Display: The system shall display up to four (4) graphics on a single screen with a minimum of twenty (25) dynamic points per graphic. All current data shall be displayed within ten (10) seconds of the request.
2. A sample of the graphics format/appearance will be provided by the VA.
2. Graphic Refresh: The system shall update all dynamic points with current data within eight (8) seconds. Data refresh shall be automatic, without operator intervention.
3. Object Command: The maximum time between the command of a binary object by the operator and the reaction by the device shall be two(2) seconds. Analog objects shall start to adjust within two (2) seconds.
4. Object Scan: All changes of state and change of analog values shall be transmitted over the high-speed network such that any data used or displayed at a controller or work-station will be current, within the prior six (6) seconds.
5. Alarm Response Time: The maximum time from when an object goes into alarm to when it is annunciated at the workstation shall not exceed (10) seconds.
8. Performance: Programmable Controllers shall be able to execute DDC PID control loops at a selectable frequency from at least once every one (1) second. The controller shall scan and update the process value and output generated by this calculation at this same frequency.
9. Reporting Accuracy: Listed below are minimum acceptable reporting end-to-end accuracies for all values reported by the specified system:

Measured Variable	Reported Accuracy
Space temperature	±0.5°C (±1°F)
Ducted air temperature	±0.5°C [±1°F]
Outdoor air temperature	±1.0°C [±2°F]
Dew Point	±1.5°C [±3°F]
Water temperature	±0.5°C [±1°F]

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Water flow	±1% of reading
Air flow (terminal)	±10% of reading
Air flow (measuring stations)	±5% of reading
Air pressure (ducts)	±25 Pa [±0.1"w.c.]
Air pressure (space)	±0.3 Pa [±0.001"w.c.]
Water pressure	±2% of full scale *Note 1
Electrical Power	±0.5% of reading

Note 1: for both absolute and differential pressure

10. Control stability and accuracy: Control sequences shall maintain measured variable at setpoint within the following tolerances:

Controlled Variable	Control Accuracy	Range of Medium
Air Pressure	±50 Pa (±0.2 in. w.g.)	0-1.5 kPa (0-6 in. w.g.)
Air Pressure	±3 Pa (±0.01 in. w.g.)	-25 to 25 Pa (-0.1 to 0.1 in. w.g.)
Airflow	±10% of full scale	
Space Temperature	±1.0°C (±2.0°F)	
Duct Temperature	±1.5°C (±3°F)	
Humidity	±5% RH	
Fluid Pressure	±10 kPa (±1.5 psi)	0-1 MPa (1-150 psi)
Fluid Pressure	±250 Pa (±1.0 in. w.g.)	0-12.5 kPa (0-50 in. w.g.) differential

11. Extent of direct digital control: control design shall allow for at least the points indicated on the points lists on the drawings.

1.6 WARRANTY

- A. Labor and materials for control systems shall be warranted for a period of one year.
- B. Control system failures during the warranty period shall be adjusted, repaired, or replaced at no cost or reduction in service to the owner. The system includes all computer equipment, transmission equipment, and all sensors and control devices.

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- D. Controls and Instrumentation subcontractor shall be responsible for temporary operations and maintenance of the control systems during the construction period until final commissioning, training of facility operators and acceptance of the project by VA.

1.7 SUBMITTALS

- A. Submit shop drawings in accordance with Section 01 33 23, SHOP DRAWINGS, PRODUCT DATA, AND SAMPLES.
- B. Manufacturer's literature and data for all components including the following:
 - 1. A wiring diagram for each type of input device and output device including DDC controllers, modems, repeaters, etc. Diagram shall show how the device is wired and powered, showing typical connections at the digital controllers and each power supply, as well as the device itself. Show for all field connected devices, including but not limited to, control relays, motor starters, electric or electronic actuators, and temperature pressure, flow and humidity sensors and transmitters.
 - 2. A diagram of each terminal strip, including digital controller terminal strips, terminal strip location, termination numbers and the associated point names.
 - 3. Control dampers and control valves schedule, including the size and pressure drop.
 - 4. Control air-supply components, and computations for sizing compressors, receivers and main air-piping, if pneumatic controls are furnished.
 - 5. Catalog cut sheets of all equipment used. This includes, but is not limited to software (by manufacturer and by third parties), DDC controllers, panels, peripherals, airflow measuring stations and associated components, and auxiliary control devices such as sensors, actuators, and control dampers. When manufacturer's cut sheets apply to a product series rather than a specific product, the data specifically applicable to the project shall be highlighted. Each submitted piece of literature and drawings should clearly reference the specification and/or drawings that it supposed to represent.

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6. Sequence of operations for each HVAC system and the associated control diagrams. Equipment and control labels shall correspond to those shown on the drawings.
 7. Color prints of proposed graphics with a list of points for display.
 8. Furnish a BACnet Protocol Implementation Conformance Statement (PICS) for each BACnet-compliant device.
 9. Schematic wiring diagrams for all control, communication and power wiring. Provide a schematic drawing of the central system installation. Label all cables and ports with computer manufacturers' model numbers and functions. Show all interface wiring to the control system.
 10. An instrumentation list for each controlled system. Each element of the controlled system shall be listed in table format. The table shall show element name, type of device, manufacturer, model number, and product data sheet number.
 12. Scaled plan drawings showing routing of LAN and locations of control panels, controllers, routers, gateways, ECC, and larger controlled devices.
- C. Product Certificates: Compliance with Article, QUALITY ASSURANCE.
- D. Licenses: Provide licenses for all software residing on and used by the Controls Systems and transfer these licenses to the Owner prior to completion.
- E. As Built Control Drawings:
1. Furnish three (3) copies of as-built drawings for each control system. The documents shall be submitted for approval prior to final completion.
 2. Furnish one (1) stick set of applicable control system prints for each mechanical system for wall mounting. The documents shall be submitted for approval prior to final completion.
 3. Furnish one (1) CD-ROM in CAD DWG and/or .DXF format for the drawings noted in subparagraphs above.
- F. Operation and Maintenance (O/M) Manuals):
1. Submit in accordance with Article, INSTRUCTIONS, in Specification Section 01 00 00, GENERAL REQUIREMENTS.
 2. Include the following documentation:
 - a. General description and specifications for all components, including logging on/off, alarm handling, producing trend

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- reports, overriding computer control, and changing set points and other variables.
- b. Detailed illustrations of all the control systems specified for ease of maintenance and repair/replacement procedures, and complete calibration procedures.
 - c. One copy of the final version of all software provided including operating systems, programming language, operator workstation software, and graphics software.
 - d. Complete troubleshooting procedures and guidelines for all systems.
 - e. Complete operating instructions for all systems.
 - f. Recommended preventive maintenance procedures for all system components including a schedule of tasks for inspection, cleaning and calibration. Provide a list of recommended spare parts needed to minimize downtime.

1.8 TRAINING

- A. Formal training to the VA facilities personnel for a total of 8 hours in two 4 hour sessions.
 1. The O/M Manuals shall be submitted for approval by the VA.

PART 2 - PRODUCTS

2.1 MATERIALS

- A. Use new products that the manufacturer is currently manufacturing and that have been installed in a minimum of 25 installations. Spare parts shall be available for at least five years after completion of this contract.

2.2 CONTROLS SYSTEM ARCHITECTURE

- A. General
 1. The Controls Systems shall consist of multiple Nodes and associated equipment connected by industry standard digital and communication network arrangements.
 2. The ECC, building controllers and principal communications network equipment shall be standard products of recognized major manufacturers available through normal PC and computer vendor channels - not "Clones" assembled by a third-party subcontractor.
 3. The networks shall, at minimum, comprise, as necessary, the following:
 - a. A fixed ECC and a portable operator's terminal.

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- b. Network computer processing, data storage and BACnet-compliant communication equipment including Servers and digital data processors.
- c. BACnet-compliant routers, bridges, switches, hubs, modems, gateways, interfaces and similar communication equipment.
- d. Active processing BACnet-compliant building controllers connected to other BACnet-compliant controllers together with their power supplies and associated equipment.
- e. Addressable elements, sensors, transducers and end devices.
- f. Third-party equipment interfaces and gateways as described and required by the Contract Documents.
- g. Other components required for a complete and working Control Systems as specified.

2.3 COMMUNICATION

- A. Communications, hardware, software, control, and graphics of the dietetics AHU shall be similar to existing Bldg 1 HVAC Clinical Lab AHU recently installed in Bldg 1.
 - a. Power Demand Limiting (PDL): Power demand limiting program shall monitor the building power consumption and limit the consumption of electricity to prevent peak demand charges. PDL shall continuously track the electricity consumption from a pulse input generated at the kilowatt-hour/demand electric meter. PDL shall sample the meter data to continuously forecast the electric demand likely to be used during successive time intervals. If the forecast demand indicates that electricity usage will likely to exceed a user preset maximum allowable level, then PDL shall automatically shed electrical loads. Once the demand load has met, loads that have been shed shall be restored and returned to normal mode. Control system shall be capable of demand limiting by resetting the HVAC system set points to reduce load while maintaining indoor air quality.

2.11 SENSORS (AIR, WATER AND STEAM)

- A. Sensors' measurements shall be read back to the DDC system, and shall be visible by the ECC.

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- B. Temperature and Humidity Sensors shall be electronic, vibration and corrosion resistant for wall, immersion, and/or duct mounting. Provide all remote sensors as required for the systems.
1. Temperature Sensors: thermistor type for terminal units and Resistance Temperature Device (RTD) with an integral transmitter type for all other sensors.
 - a. Duct sensors shall be rigid or averaging type as shown on drawings. Averaging sensor shall be a minimum of 1 linear ft of sensing element for each sq ft of cooling coil face area.
 - b. Immersion sensors shall be provided with a separable well made of stainless steel, bronze or monel material. Pressure rating of well is to be consistent with the system pressure in which it is to be installed.
 - c. Space sensors shall be equipped with in-space User set-point adjustment, override switch, numerical temperature display on sensor cover, and communication port. Match room thermostats. Provide a tooled-access cover.
 - 1) Public space sensor: setpoint adjustment shall be only through the ECC or through the DDC system's diagnostic device/laptop. Do not provide in-space User set-point adjustment. Provide an opaque keyed-entry cover if needed to restrict in-space User set-point adjustment.
 - d. Outdoor air temperature sensors shall have watertight inlet fittings and be shielded from direct sunlight.
 - e. Room security sensors shall have stainless steel cover plate with insulated back and security screws.
 - f. Wire: Twisted, shielded-pair cable.
 - g. Output Signal: 4-20 ma.
 2. Humidity Sensors: N/A
- C. Static Pressure Sensors: Non-directional, temperature compensated.
1. 4-20 ma output signal.
 2. 0 to 5 inches wg for duct static pressure range.
 3. 0 to 0.25 inch wg for Building static pressure range.
- SPEC WRITER NOTE: Select appropriate flow sensor depending upon application.
- D. Water flow sensors:
1. Type: Insertion vortex type with retractable probe assembly and 2 inch full port gate valve.

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- a. Pipe size: 3 to 24 inches.
 - b. Retractor: ASME threaded, non-rising stem type with hand wheel.
 - c. Mounting connection: 2 inch 150 PSI flange.
 - d. Sensor assembly: Design for expected water flow and pipe size.
 - e. Seal: Teflon (PTFE).
2. Controller:
- a. Integral to unit.
 - b. Locally display flow rate and total.
 - c. Output flow signal to BMCS: Digital pulse type.
3. Performance:
- a. Turndown: 20:1
 - b. Response time: Adjustable from 1 to 100 seconds.
 - c. Power: 24 volt DC
4. Install flow meters according to manufacturer's recommendations.
Where recommended by manufacturer because of mounting conditions, provide flow rectifier.
- G. Flow switches:
1. Shall be either paddle or differential pressure type.
 - a. Paddle-type switches (liquid service only) shall be UL Listed, SPDT snap-acting, adjustable sensitivity with NEMA 4 enclosure.
 - b. Differential pressure type switches (air or water service) shall be UL listed, SPDT snap acting, NEMA 4 enclosure, with scale range and differential suitable for specified application.
- H. Current Switches: Current operated switches shall be self powered, solid state with adjustable trip current as well as status, power, and relay command status LED indication. The switches shall be selected to match the current of the application and output requirements of the DDC systems.

2.12 CONTROL CABLES

- A. General:
1. Ground cable shields, drain conductors, and equipment to eliminate shock hazard and to minimize ground loops, common-mode returns, noise pickup, cross talk, and other impairments. Comply with Sections 27 05 26 and 26 05 26.
 2. Cable conductors to provide protection against induction in circuits. Crosstalk attenuation within the System shall be in excess of -80 dB throughout the frequency ranges specified.

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3. Minimize the radiation of RF noise generated by the System equipment so as not to interfere with any audio, video, data, computer main distribution frame (MDF), telephone customer service unit (CSU), and electronic private branch exchange (EPBX) equipment the System may service.
 4. The as-installed drawings shall identify each cable as labeled, used cable, and bad cable pairs.
 5. Label system's cables on each end. Test and certify cables in writing to the VA before conducting proof-of-performance testing. Minimum cable test requirements are for impedance compliance, inductance, capacitance, signal level compliance, opens, shorts, cross talk, noise, and distortion, and split pairs on all cables in the frequency ranges used. Make available all cable installation and test records at demonstration to the VA. All changes (used pair, failed pair, etc.) shall be posted in these records as the change occurs.
 6. Power wiring shall not be run in conduit with communications trunk wiring or signal or control wiring operating at 100 volts or less.
- B. Analogue control cabling shall be not less than No. 18 AWG solid, with thermoplastic insulated conductors as specified in Section 26 05 21.
- C. Copper digital communication cable between the ECC and the B-BC and B-AAC controllers shall be 100BASE-TX Ethernet, Category 5e or 6, not less than minimum 24 American Wire Gauge (AWG) solid, Shielded Twisted Pair (STP) or Unshielded Twisted Pair (UTP), with thermoplastic insulated conductors, enclosed in a thermoplastic outer jacket, as specified in Section 27 15 00.
1. Other types of media commonly used within IEEE Std 802.3 LANs (e.g., 10Base-T and 10Base-2) shall be used only in cases to interconnect with existing media.
- D. Optical digital communication fiber, if used, shall be Multimode or Singlemode fiber, 62.5/125 micron for multimode or 10/125 micron for singlemode micron with SC or ST connectors as specified in TIA-568-C.1. Terminations, patch panels, and other hardware shall be compatible with the specified fiber and shall be as specified in Section 27 15 00. Fiber-optic cable shall be suitable for use with the 100Base-FX or the 100Base-SX standard (as applicable) as defined in IEEE Std 802.3.

2.13 THERMOSTATS AND HUMIDISTATS

- A. Room thermostats controlling unitary standalone heating and cooling devices not connected to the DDC system shall have three modes of operation (heating - null or dead band - cooling).:
 - 1. Electronic Thermostats: Solid-state, microprocessor based, programmable to daily, weekend, and holiday schedules.
 - a. Public Space Thermostat: Public space thermostat shall have a thermistor sensor and shall not have a visible means of set point adjustment. Adjustment shall be via the digital controller to which it is connected.
 - b. Battery replacement without program loss.
- B. Freezestats shall have a minimum of 300 mm (one linear foot) of sensing element for each 0.093 square meter (one square foot) of coil area. A freezing condition at any increment of 300 mm (one foot) anywhere along the sensing element shall be sufficient to operate the thermostatic element. Freezestats shall be manually-reset.

2.14 FINAL CONTROL ELEMENTS AND OPERATORS

- A. Fail Safe Operation: Control valves and dampers shall provide "fail safe" operation in either the normally open or normally closed position as required for freeze, moisture, and smoke or fire protection.
- B. Spring Ranges: Range as required for system sequencing and to provide tight shut-off.
- C. Power Operated Control Dampers (other than VAV Boxes): Factory fabricated, balanced type dampers. All modulating dampers shall be opposed blade type and gasketed. Blades for two-position, duct-mounted dampers shall be parallel, airfoil (streamlined) type for minimum noise generation and pressure drop.
 - 1. Frame shall be galvanized steel channel with seals as required to meet leakage criteria.
 - 2. Blades shall be galvanized steel or aluminum, 200 mm (8 inch) maximum width, with edges sealed as required.
 - 3. Bearing shall be nylon, bronze sleeve or ball type.
 - 4. Hardware shall be zinc-plated steel. Connected rods and linkage shall be non-slip. Working parts of joints shall be brass, bronze, nylon or stainless steel.
 - 5. Maximum air velocity and pressure drop through free area the dampers:

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- a. Smoke damper in air handling unit: 305 meter per minute (1000 fpm).
 - b. Duct mounted damper: 600 meter per minute (2000 fpm).
 - c. Maximum static pressure loss: 50 Pascal (0.20 inches water gage).
- D. Smoke Dampers and Combination Fire/Smoke Dampers: Dampers and operators are specified in Section 23 31 00, HVAC DUCTS AND CASINGS. Control of these dampers is specified under this Section.
- E. Control Valves:
1. Valves shall be rated for a minimum of 150 percent of system operating pressure at the valve location but not less than 900 kPa (125 psig).
 2. Valves 50 mm (2 inches) and smaller shall be bronze body with threaded or flare connections.
 3. Valves 60 mm (2 1/2 inches) and larger shall be bronze or iron body with flanged connections.
 4. Brass or bronze seats except for valves controlling media above 100 degrees C (210 degrees F), which shall have stainless steel seats.
 5. Flow characteristics:
 - a. Three way modulating valves shall be globe pattern. Position versus flow relation shall be linear relation for steam or equal percentage for water flow control.
 - b. Two-way modulating valves shall be globe pattern. Position versus flow relation shall be linear for steam and equal percentage for water flow control.
 - c. Two-way 2-position valves shall be ball, gate or butterfly type.
 6. Maximum pressure drop:
 - a. Two position steam control: 20 percent of inlet gauge pressure.
 - b. Modulating Steam Control: 80 percent of inlet gauge pressure (acoustic velocity limitation).
 - c. Modulating water flow control, greater of 3 meters (10 feet) of water or the pressure drop through the apparatus.
 7. Two position water valves shall be line size.
- F. Damper and Valve Operators and Relays:
1. Pneumatic operators, spring return type with non-ferrous metal bellows or diaphragm of neoprene or other elastomer. Bellows or diaphragm shall be of sufficient size so that a change in operating pressure of not more than two (2) percent of the total motor

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- operating pressure range will be required to start the valve or damper moving. Provide positive positioning or sequencing relays with adjustable operating range and starting point for operators sequenced with other operators to permit adjustment of control sequences, except for control valves in confined spaces in terminal units, which may use springs with range selected to provide necessary sequencing. Metal parts shall be aluminum, mill finish galvanized steel, or zinc plated steel or stainless steel.
2. Electric operator shall provide full modulating control of dampers and valves. A linkage and pushrod shall be furnished for mounting the actuator on the damper frame internally in the duct or externally in the duct or externally on the duct wall, or shall be furnished with a direct-coupled design. Metal parts shall be aluminum, mill finish galvanized steel, or zinc plated steel or stainless steel. Provide actuator heads which allow for electrical conduit attachment. The motors shall have sufficient closure torque to allow for complete closure of valve or damper under pressure. Provide multiple motors as required to achieve sufficient close-off torque.
 - a. Minimum valve close-off pressure shall be equal to the system pump's dead-head pressure, minimum 50 psig for valves smaller than 4 inches.
 3. Electronic damper operators: Metal parts shall be aluminum, mill finish galvanized steel, or zinc plated steel or stainless steel. Provide actuator heads which allow for electrical conduit attachment. The motors shall have sufficient closure torque to allow for complete closure of valve or damper under pressure. Provide multiple motors as required to achieve sufficient close-off torque.

2.15 AIR FLOW CONTROL

- A. Airflow and static pressure shall be controlled via digital controllers with inputs from airflow control measuring stations and static pressure inputs as specified. Controller outputs shall be analog or pulse width modulating output signals. The controllers shall include the capability to control via simple proportional (P) control, proportional plus integral (PI), proportional plus integral plus derivative (PID), and on-off. The airflow control programs shall be factory-tested

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programs that are documented in the literature of the control manufacturer.

1. Airflow measuring stations shall measure airflow by the pitot tube traverse method. Each unit shall consist of a network of static and total pressure sensors, factory positioned and connected in parallel, to produce an equalized velocity pressure. The measured velocity pressure converted to airflow (cfm) shall have accuracy within 2 percent of the full scale throughout the velocity range from 200 to 1,200 meter per minute (700 to 4,000 fpm).
 2. Airflow measuring stations shall consist of 16-gauge sheet metal casing, an aluminum air velocity treatment and air straightening section with an open face area not less than 97 percent and a total and static pressure sensing manifold made of copper. Each station shall contain noncombustible sensors which shall be incapable of producing toxic gases or fumes in the event of elevated duct temperatures. All interconnecting tubing shall be internal to the unit with the exception of one total pressure and one static pressure meter connection.
 3. Each air flow measuring station shall be installed to meet at least the manufacturer's minimum installation conditions and shall not amplify the sound level within the duct. The maximum resistance to airflow shall not exceed 0.3 times the velocity head for the duct stations and 0.6 times the velocity head for the fan stations. The unit shall be suitable for continuous operation up to a temperature of 120°C (250°F).
1. Air Flow Sensor Probe:
 - a. Each air flow sensor shall contain two individual thermal sensing elements. One element shall determine the velocity of the air stream while the other element shall compensate for changes in temperature. Each thermal flow sensor and its associated control circuit and signal conditioning circuit shall be factory calibrated and be interchangeable to allow replacement of a sensor without recalibration of the entire flow station. The sensor in the array shall be located at the center of equal area segment of the duct and the number of sensors shall be adequate to accommodate the expected velocity profile and variation in flow and temperature. The airflow station shall be of the

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insertion type in which sensor support structures are inserted from the outside of the ducts to make up the complete electronic velocity array.

- b. Thermal flow sensor shall be constructed of hermetically sealed thermistors or nickel chromium or reference grade platinum wire, wound over an epoxy, stainless steel or ceramic mandrel and coated with a material suitable for the conditions to be encountered. Each dual sensor shall be mounted in an extruded aluminum alloy strut.
- D. Static Pressure Measuring Station: shall consist of one or more static pressure sensors and transmitters along with relays or auxiliary devices as required for a complete functional system. The span of the transmitter shall not exceed two times the design static pressure at the point of measurement. The output of the transmitter shall be true representation of the input pressure with plus or minus 25 Pascal (0.1 inch) W.G. of the true input pressure:
1. Static pressure sensors shall have the same requirements as Airflow Measuring Devices except that total pressure sensors are optional, and only multiple static pressure sensors positioned on an equal area basis connected to a network of headers are required.
 2. The controller shall receive the static pressure transmitter signal and CU shall provide a control output signal to the supply fan capacity control device. The control mode shall be proportional plus integral (PI) (automatic reset) and where required shall also include derivative mode.
- E. Constant Volume Control Systems shall consist of an air flow measuring station along with such relays and auxiliary devices as required to produce a complete functional system. The transmitter shall receive its air flow signal and static pressure signal from the flow measuring station and shall have a span not exceeding three times the design flow rate. The CU shall receive the transmitter signal and shall provide an output to the fan volume control device to maintain a constant flow rate. The CU shall provide proportional plus integral (PI) (automatic reset) control mode and where required also inverse derivative mode. Overall system accuracy shall be plus or minus the equivalent of 2 Pascal (0.008 inch) velocity pressure as measured by the flow station.

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- F. Airflow Synchronization: Maintain duct static pressure through supply air fan VFD modulation. Fan speed to change with filter loading.

PART 3 - EXECUTION

3.1 INSTALLATION

A. General:

1. Examine project plans for control devices and equipment locations; and report any discrepancies, conflicts, or omissions to Resident Engineer for resolution before proceeding for installation.
2. Install equipment, piping, wiring /conduit parallel to or at right angles to building lines.
3. Install all equipment and piping in readily accessible locations. Do not run tubing and conduit concealed under insulation or inside ducts.
4. Mount control devices, tubing and conduit located on ducts and apparatus with external insulation on standoff support to avoid interference with insulation.
5. Provide sufficient slack and flexible connections to allow for vibration of piping and equipment.
6. Run tubing and wire connecting devices on or in control cabinets parallel with the sides of the cabinet neatly racked to permit tracing.
7. Install equipment level and plum.

A. Electrical Wiring Installation:

1. All wiring cabling shall be installed in conduits. Install conduits and wiring in accordance with Specification Section 26 05 33, RACEWAY AND BOXES FOR ELECTRICAL SYSTEMS. Conduits carrying control wiring and cabling shall be dedicated to the control wiring and cabling: these conduits shall not carry power wiring. Provide plastic end sleeves at all conduit terminations to protect wiring from burrs.
3. Install conduit and wiring between operator workstation(s), digital controllers, electrical panels, indicating devices, instrumentation, miscellaneous alarm points, thermostats, and relays as shown on the drawings or as required under this section.
2. Install all electrical work required for a fully functional system and not shown on electrical plans or required by electrical

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- specifications. Where low voltage (less than 50 volt) power is required, provide suitable Class B transformers.
5. Install all system components in accordance with local Building Code and National Electric Code.
 - a. Splices: Splices in shielded and coaxial cables shall consist of terminations and the use of shielded cable couplers. Terminations shall be in accessible locations. Cables shall be harnessed with cable ties.
 - b. Equipment: Fit all equipment contained in cabinets or panels with service loops, each loop being at least 300 mm (12 inches) long. Equipment for fiber optics system shall be rack mounted, as applicable, in ventilated, self-supporting, code gauge steel enclosure. Cables shall be supported for minimum sag.
 - c. Cable Runs: Keep cable runs as short as possible. Allow extra length for connecting to the terminal board. Do not bend flexible coaxial cables in a radius less than ten times the cable outside diameter.
 - d. Use vinyl tape, sleeves, or grommets to protect cables from vibration at points where they pass around sharp corners, through walls, panel cabinets, etc.
 6. Conceal cables, except in mechanical rooms and areas where other conduits and piping are exposed.
 7. Permanently label or code each point of all field terminal strips to show the instrument or item served. Color-coded cable with cable diagrams may be used to accomplish cable identification.
 8. Grounding: ground electrical systems per manufacturer's written requirements for proper and safe operation.
- C. Install Sensors and Controls:
1. Temperature Sensors:
 - a. Install all sensors and instrumentation according to manufacturer's written instructions. Temperature sensor locations shall be readily accessible, permitting quick replacement and servicing of them without special skills and tools.
 - b. Calibrate sensors to accuracy specified, if not factory calibrated.
 - c. Use of sensors shall be limited to its duty, e.g., duct sensor shall not be used in lieu of room sensor.

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- d. Install room sensors permanently supported on wall frame. They shall be mounted at 1.5 meter (5.0 feet) above the finished floor.
 - e. Mount sensors rigidly and adequately for the environment within which the sensor operates. Separate extended-bulb sensors from contact with metal casings and coils using insulated standoffs.
 - f. Sensors used in mixing plenum, and hot and cold decks shall be of the averaging of type. Averaging sensors shall be installed in a serpentine manner horizontally across duct. Each bend shall be supported with a capillary clip.
 - g. All pipe mounted temperature sensors shall be installed in wells.
 - h. All wires attached to sensors shall be air sealed in their conduits or in the wall to stop air transmitted from other areas affecting sensor reading.
 - i. Permanently mark terminal blocks for identification. Protect all circuits to avoid interruption of service due to short-circuiting or other conditions. Line-protect all wiring that comes from external sources to the site from lightning and static electricity.
2. Pressure Sensors:
- a. Install duct static pressure sensor tips facing directly downstream of airflow.
3. Actuators:
- a. Mount and link damper and valve actuators according to manufacturer's written instructions.
 - b. Check operation of damper/actuator combination to confirm that actuator modulates damper smoothly throughout stroke to both open and closed position.
 - c. Check operation of valve/actuator combination to confirm that actuator modulates valve smoothly in both open and closed position.
4. Flow Switches:
- a. Install flow switch according to manufacturer's written instructions.
 - b. Mount flow switch a minimum of 5 pipe diameters up stream and 5 pipe diameters downstream or 600 mm (2 feet) whichever is greater, from fittings and other obstructions.

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c. Assure correct flow direction and alignment.

E. Installation of digital controllers and programming:

1. Provide a separate digital control panel for the dietetics AHU. Points used for control loop reset such as outdoor air, outdoor humidity, or space temperature could be located on any of the remote control units.
2. Provide sufficient internal memory for the specified control sequences and trend logging. There shall be a minimum of 25 percent of available memory free for future use.
3. System point names shall be modular in design, permitting easy operator interface without the use of a written point index.
4. Provide software programming for the applications intended for the systems specified, and adhere to the strategy algorithms provided.
5. Provide graphics for each piece of equipment and floor plan in the building.

3.2 SYSTEM VALIDATION AND DEMONSTRATION

A. As part of final system acceptance, a system demonstration is required (see below). As part of this demonstration, the contractor is to perform a complete validation of all aspects of the controls and instrumentation system.

B. Validation

1. Prepare and submit for approval a validation test plan including test procedures for the performance verification test. Test Plan shall address all specified functions of the ECC and all specified sequences of operation. Explain in detail actions and expected results used to demonstrate compliance with the requirements of this specification.

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