



COMcheck Software Version 4.1.0.0
Mechanical Compliance Certificate

Section 1: Project Information

Energy Code: 2012 North Carolina Energy Conservation Code
Project Title: Krispy Kreme Concord
Project Type: New Construction

Construction Site: 8018 Concord Mills Blvd, Concord, NC 28027
Owner/Agent: Krispy Kreme Doughnut Corp, 370 Knockwood Street, Winston Salem, NC 27103, 336-733-2745
Designer/Contractor: WD Partners, 7007 Discovery Blvd, Dublin, OH 43017, 614-634-7000, chris.lauray@wdpartners.com

Section 2: General Information

Building Location (for weather data): Concord (Catawba), North Carolina
Climate Zone: 3a

Section 3: Mechanical Systems List

Quantity	System Type & Description
1	RTU-1 (Single Zone): Heating: 1 each - Central Furnace, Gas, Capacity = 80 kWh/h Proposed Efficiency = 80.00% EER, Required Efficiency: 80.00% EER (or 78% AFUE) Cooling: 1 each - Single Package DX Unit, Capacity = 61 kWh/h, Air-Cooled Condenser, Air Economizer Proposed Efficiency = 13.00 SEER, Required Efficiency: 13.00 SEER Fan System: RTU-1 BACK OF HOUSE-KITCHEN - Compliance (Motor nameplate HP method) : Passes Fans: FAN-1 Supply, Constant Volume, 2000 CFM, 1.0 motor nameplate hp
1	RTU-2 (Single Zone): Heating: 1 each - Central Furnace, Gas, Capacity = 140 kWh/h Proposed Efficiency = 80.00% EER, Required Efficiency: 80.00% EER (or 78% AFUE) Cooling: 1 each - Single Package DX Unit, Capacity = 117 kWh/h, Air-Cooled Condenser, Air Economizer Proposed Efficiency = 12.40 SEER, Required Efficiency: 11.00 SEER Fan System: RTU-2 FRONT OF HOUSE-DINING - Compliance (Motor nameplate HP method) : Passes Fans: RTU-2 Supply, Constant Volume, 4200 CFM, 2.8 motor nameplate hp
1	DOAS-1 (Single Zone): Heating: 1 each - Central Furnace, Gas, Capacity = 150 kWh/h Proposed Efficiency = 80.00% EER, Required Efficiency: 80.00% EER (or 78% AFUE) Cooling: 1 each - Single Package DX Unit, Capacity = 139 kWh/h, Air-Cooled Condenser, Air Economizer Proposed Efficiency = 12.40 SEER, Required Efficiency: 11.00 SEER Fan System: DOAS-1 KITCHEN - Compliance (Motor nameplate HP method) : Passes Fans: DOAS-1 Supply, Constant Volume, 2000 CFM, 4.0 motor nameplate hp
2	WH-1: Gas Instantaneous Water Heater, Capacity: 0 gallons, Input Rating: 199 kWh/h w/ Circulation Pump Proposed Efficiency: 0.92 EF, Required Efficiency: 0.82 EF

Section 4: Requirements Checklist

Requirements Specific To: RTU-1 :

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1. Equipment minimum efficiency: Central Furnace (Gas): 80.00% EER (or 78% AFUE)
2. Equipment minimum efficiency: Single Package Unit: 13.00 SEER
- Requirements Specific To: RTU-2 :
1. Equipment minimum efficiency: Central Furnace (Gas): 80.00% EER (or 78% AFUE)
2. Equipment minimum efficiency: Single Package Unit: 11.00 SEER
3. Integrated air economizer required
4. Cooling system provides a means to relieve excess outdoor air during economizer operation.
5. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation.
6. Hot gas bypass limited to 50% of total cooling capacity
- Requirements Specific To: DOAS-1 :
1. Equipment minimum efficiency: Central Furnace (Gas): 80.00% EER (or 78% AFUE)
2. Equipment minimum efficiency: Single Package Unit: 10.80 SEER
3. Integrated air economizer required
4. Cooling system provides a means to relieve excess outdoor air during economizer operation.
5. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation.
6. Hot gas bypass limited to 50% of total cooling capacity
- Requirements Specific To: WH-1 :
1. Water heating equipment meets minimum efficiency requirements: Gas Instantaneous Water Heater efficiency: 0.82 EF
2. All piping in circulating system insulated
3. Automatic time control of heat tapes and recirculating systems present
4. Controls will shut off operation of circulating pump between water heater/boiler and storage tanks within 5 minutes after end of heating cycle

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Plant equipment and system capacity no greater than needed to meet loads
Exceptions:
 Standby equipment automatically off when primary system is operating
 Multiple units controlled to sequence operation as a function of load
2. Minimum one humidity control device per system
3. Minimum one humidity control device per installed humidification/dehumidification system
4. Load calculations per ASHRAE/ACCA Standard 183
5. Automatic Controls: Setback to 55°F (heat) and 65°F (cool): 7-day clock, 2-hour occupant override, 10-hour backup
Exceptions:
 Continuously operating zones
6. Outside-air source for ventilation, system capable of reducing OSA to required minimum
7. R-5 supply and return air duct insulation in unconditioned spaces
R-8 insulation between ducts and the building exterior when ducts are part of a building assembly
Exceptions:
 Ducts located within equipment
 Ducts with interior and exterior temperature difference not exceeding 19°F
8. Mechanical fasteners and sealants used to connect ducts and air distribution equipment
9. Ducts sealed: longitudinal seams on rigid ducts; transverse seams on all ducts, UL 181A or 181B tapes and mastics
10. Hot water pipe insulation: 1.5 in. for pipes <= 1.5 in. and 2 in. for pipes > 1.5 in.
Chilled water/refrigerant/brine pipe insulation: 1.5 in. for pipes <= 1.5 in. and 1.5 in. for pipes > 1.5 in.
Steam pipe insulation: 1.5 in. for pipes <= 1.5 in. and 3 in. for pipes > 1.5 in.
Exceptions:
 Piping within HVAC equipment
 Fluid temperatures between 55 and 105°F
 Fluid not heated or cooled with renewable energy
 Piping within room: fan-coil (with AHR440 ratings) and unit vent (with AHRB40 ratings)
 Runouts < 4 ft in length
11. Operation and maintenance manual provided to building owner
12. Thermostatic controls have 5°F deadband
Exceptions:
 Thermostats requiring manual change between heating and cooling
 Special occupancy or special applications where temperature ranges are not acceptable and are approved by the authority having jurisdiction.

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13. Balancing devices provided in accordance with IMC 503.17
14. Ventilation systems in buildings over 10,000 ft² of conditioned area have demand controls. DCV systems are capable of reducing outside supply air to at least 50% below design ventilation rate. In all buildings, spaces larger than 500 ft² with a maximum occupant load of 40 or more people per 1,000 ft² of floor area control ventilation supply air flow by monitoring indoor air quality conditions.
Exceptions:
 Systems with heat recovery
 Building spaces where the primary ventilation needs are for process loads, including laboratories and hospital
 Individual units with less than 65 kWh/h of cooling capacity
15. Motorized, automatic shut-off dampers required on exhaust and outdoor air supply openings
Exceptions:
 Gravity dampers acceptable in buildings < 3 stories
16. Automatic controls for freeze protection systems present
17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempt
Exceptions:
 Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
 Systems serving spaces that are heated and not cooled to less than 60°F.
 Where more than 60 percent of the outdoor heating energy is provided from site-recovered or renewable energy.
 Heating systems in climates with less than 3600 HDD.
 Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 60°F.
 Systems requiring dehumidification that employ energy recovery in series with cooling coils.
 Laboratory fume hood exhaust systems that have either a variable volume system capable of meeting the minimum exhaust and makeup air volume to 50 percent or less of design values or a separate multi-zone supply system that meets the minimum exhaust and makeup air volume to at least 75 percent of exhaust flow rate, b) heated to no more than 100°F above room setpoint temperatures, c) cooled to no lower than 3°F above room setpoint temperature, d) no humidity added, e) simultaneous heating and cooling.

Section 5: Compliance Statement

Compliance Statement: I, the undersigned, represent that the design represented in this document is consistent with the building plans, specifications and other calculations provided with this application. The proposed mechanical systems have been designed to meet the 2012 North Carolina Energy Conservation Code requirements and COMcheck Version 4.1.0.0 and to comply with the mandatory requirements in the Requirements Checklist.

Name - Title	Signature	Date

Section 6: Post Construction Compliance Statement

HVAC record drawings of the actual installation, system capacities, calibration information, and performance data for each equipment provided to the owner.
HVAC O&M instructions for all mechanical equipment and system provided to the owner by the mechanical contractor.
Written start-up, balancing and operations report provided to the owner.
The post construction requirements have been completed.

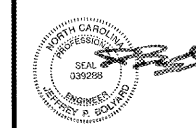
Principal Mechanical Designer Name	Signature	Date

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Submission:	Date
OWNER REVIEW	11/01/2018
BID SET	11/01/2018
PERMIT SET	11/01/2018

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