



# EPV TECHNOLOGIES NEWSLETTER

June 2019



## THIS MONTH HIGHLIGHTS

EPV User Group 2019

Red Paper: Getting Started with IBM zHyperLink for z/OS

Important IBM corrections

## FORMULA OF THE MONTH

### Average DASD Response Time

The average DASD (disk) response time for asynchronous I/O can be calculated as the sum of average IOSQ time, average disconnect time, average connect time and average pending time.

Where:

AVG IOSQ time =  $(SMF74IOS / 1000) / SMF74SSC$

AVG disconnect time =  $(SMF74DIS * 128 / 1000) / SMF74MEC$

AVG connect time =  $(SMF74CNN * 128 / 1000) / SMF74MEC$

AVG pending time =  $(SMF74PEN * 128 / 1000) / SMF74MEC$

The average DASD (disk) response time for synchronous I/O, when zHyperLink is used, can be calculated as:

AVG response time for successful read I/O =  $(SMF74SPR / 2000) / SMF74SQR$

AVG response time for successful write I/O =  $(SMF74SPW / 2000) / SMF74SQW$

All the resulting times are in milliseconds.

## EPV User Group 2019

The XVII EPV User Group will be held in Rome on 26th September 2019. The EPV User Group is a "not to miss" event for all Performance Analysts; it will give you the opportunity to share ideas with qualified experts and to listen to some of the EPV customers experiences.

The most interesting features provided by the latest versions of all EPV products will also be presented.

The EPV User Group is free of charge and reserved to EPV customers. If you are not a customer yet but you are interested in participating, please answer to this e-mail asking for an invitation.

Mark the date in your agenda to avoid missing this event.

Here is the Agenda first draft:

EPV User Group 2019 - Agenda (first draft)			
26 September 2019			
09:30	Introduction - products overview	Danilo Gipponi	EPV Technologies
09:45	Tailored Fit Pricing	Fabio Massimo Ottaviani	EPV Technologies MT
10:15	What's new in EPV for z/OS V15	Giuseppe Giacomodonato	EPV Technologies PP
10:45	Near-time performance analysis with EPV Refresh Mode	Massimiliano Valli	BPER UE
11:15	coffee break		
11:45	Migrating an old accounting application from SAS to EPV	TBD	TBD UE
12:15	EPV for CICS early experience	TBD	TBD UE
12:45	EPV for CICS Refresh Mode	Matteo Bottazzi	EPV Technologies PP
13:15	Lunch		
14:15	EPV SaaS	Danilo Gipponi	EPV Technologies PP
14:30	Fit all the customer reporting needs with MyEPV	TBD	TBD UE
15:00	Controlling batch jobs with MyEPV Quick View	Mark Cohen Austrowiek	EPV Technologies PP
15:30	z/OS Capacity Planning in 2020	Fabio Massimo Ottaviani	EPV Technologies MT
16:00	End		

More details in next newsletters.

## Red Paper: Getting Started with IBM zHyperLink for z/OS

"When an I/O request is performed by an application, several processes are performed to complete the request and affect the I/O latency. The I/O latency can be a significant part of application response time, where an I/O service time can represent up to 65% of the latency for an IBM Db2 transaction.

zHyperLink is designed to reduce the I/O latency by providing a fast, reliable, and direct communication path between the CPU and the I/O device.

This goal is accomplished by installing zHyperLink adapters on the z/OS host and IBM DS8880 family hardware, and connecting the hardware by zHyperLink cables available.

This configuration creates a point-to-point connection between the CPU and I/O device, which reduces the I/O response time by up to 10 times

compared to z High-Performance FICON (zHPF).

Such low response time is achieved by using synchronous I/O requests, which reduces the time that is required for some functions, such as I/O interrupts and z/OS dispatch time. The difference between synchronous and asynchronous I/O is explained next."

Download it at:

<http://www.redbooks.ibm.com/redpapers/pdfs/redp5493.pdf>

## Important IBM corrections

### **PH13024: HIGH CPU FROM STORAGE THRASHING DUE TO KCL BLOCK LEAK OR RCOOE2000C**

Storage leak from KCL blocks used lots of storage causing z/OS RSM busy replenishing storage to the system. In doing so, it used high amount of CPU, caused slow system performance and sysplex-wide contention. The system then became inoperable. Eventually the system was automatically isolated from the sysplex by z/OS and went into a disabled wait state.

The Db2 z/OS KCL blocks live in ADMF SHARED ATB POOL. It is a class 21 shared storage pool. The KCL blocks have DSNKFTOM in KCLFMODE. Storage requestor is DSNXKGCS UI36088+00000284.

To remove the leaked storage, restart Db2 with ZPARM INDEX\_MEMORY\_CONTROL=0(DISABLE).

A temporary workaround is to remove all rows in the SYSIBM.SYSINDEXCONTROL to prevent worsening of storage leak – but this workaround does not remove storage already leaked.

This problem exist in V12 only.

Details at:

<https://www-01.ibm.com/support/entdocview.wss?uid=swg1PH13024>

### **PH13283: LOOP IN DSNXOCCX FOR QUERY WITH OVER 32K PREDICATES**

Loop in DSNXOCCX offset1D70 offset1DF8 during bind/prepare of a query with over 32K predicates.

The problem can occur in V11 or V12 but depends on what happens to be in storage at the location pointed to by the overflowed variable.

Status: open

Details at:

<https://www-01.ibm.com/support/entdocview.wss?uid=swg1PH13283>

### **OA57694: CNMCSSIR USING HIGH CPU**

The CNMCSSIR task started using high cpu and recycling the task and then the NetView asid did not alleviate the high cpu.

It turns out the style sheet specified MVSPARM.Msg.Automation=NO and the client had experienced a message flooding issue with IMS messages.

The problem is that when MVSPARM.Msg.Automation=No, NetView sets the MVSPARM.Msg.Automation.SkipGap to zero internally. Then when the message flooding occurs the CNMCSSIR task attempts to perform skipping to the next valid plot, but since SkipGap is zero, it never skips, resulting in the loop.

Status: open

Details at:

<https://www-01.ibm.com/support/entdocview.wss?uid=swg1OA57694>

## RECIPES



### Spaghetti con le vongole

#### Ingredients

Spaghetti 180 g  
Clams 500-700 g  
Cloves of garlic 2  
Parsley  
Chili pepper  
Extra virgin olive oil  
Salt

#### Method

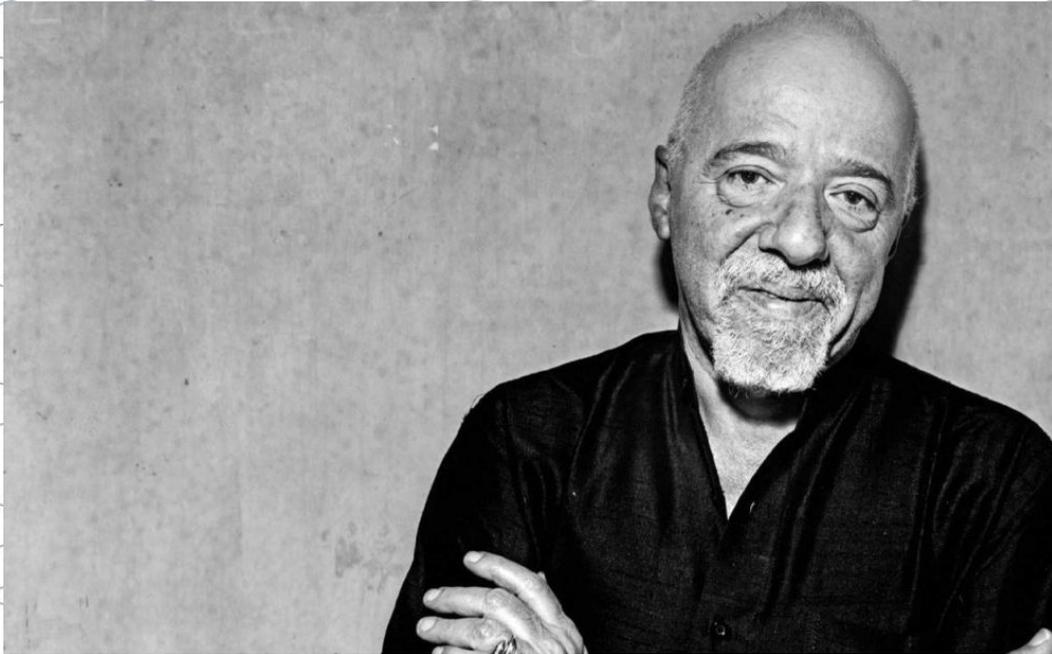
First remove any clams with broken or open shells. Rinse them and drain them by soaking them in cold water with about 1 tablespoon of coarse salt for about 2 hours only if they were not already purged. Rinse them well.

In a large frying pan put a drizzle of oil, a clove of garlic and the parsley stalks, fry slowly browning the garlic. Add the clams, raise the heat and cover immediately with a lid. Cook for about 3 minutes over high heat, shaking the pan from time to time until the clams open. Remove from the heat as soon as they are all open, do not cook too much otherwise you make them "dry"; eliminate those that have not opened, the stems of parsley and garlic. Strain the bottom of the cooking of the clams left in the pan through a thick sieve, and collect it in a container.

Cook the spaghetti in abundant boiling salted water. Prepare the seasoning. In a large frying pan, add a large amount of oil, 1 clove of crushed garlic, a small piece of chilli and let it brown. Remove the garlic, add the clams with the previously filtered cooking background. Add the chopped parsley and cook for 1 minute.

Drain the pasta keeping some of the cooking water. Add the spaghetti to the seasoning with the clams, sauté in a pan over high heat, adding if necessary about a ladle of cooking water, stir until the water from the cooking background turns into creamy sauce, add the clams kept aside with the shells and serve immediately.

## QUOTES



*"When I had nothing to lose, I had everything.  
When I stopped being who I am, I found myself."*

***Paulo Coelho***

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