

TENANT DESIGN MANUAL



WALT WHITMAN SHOPS®

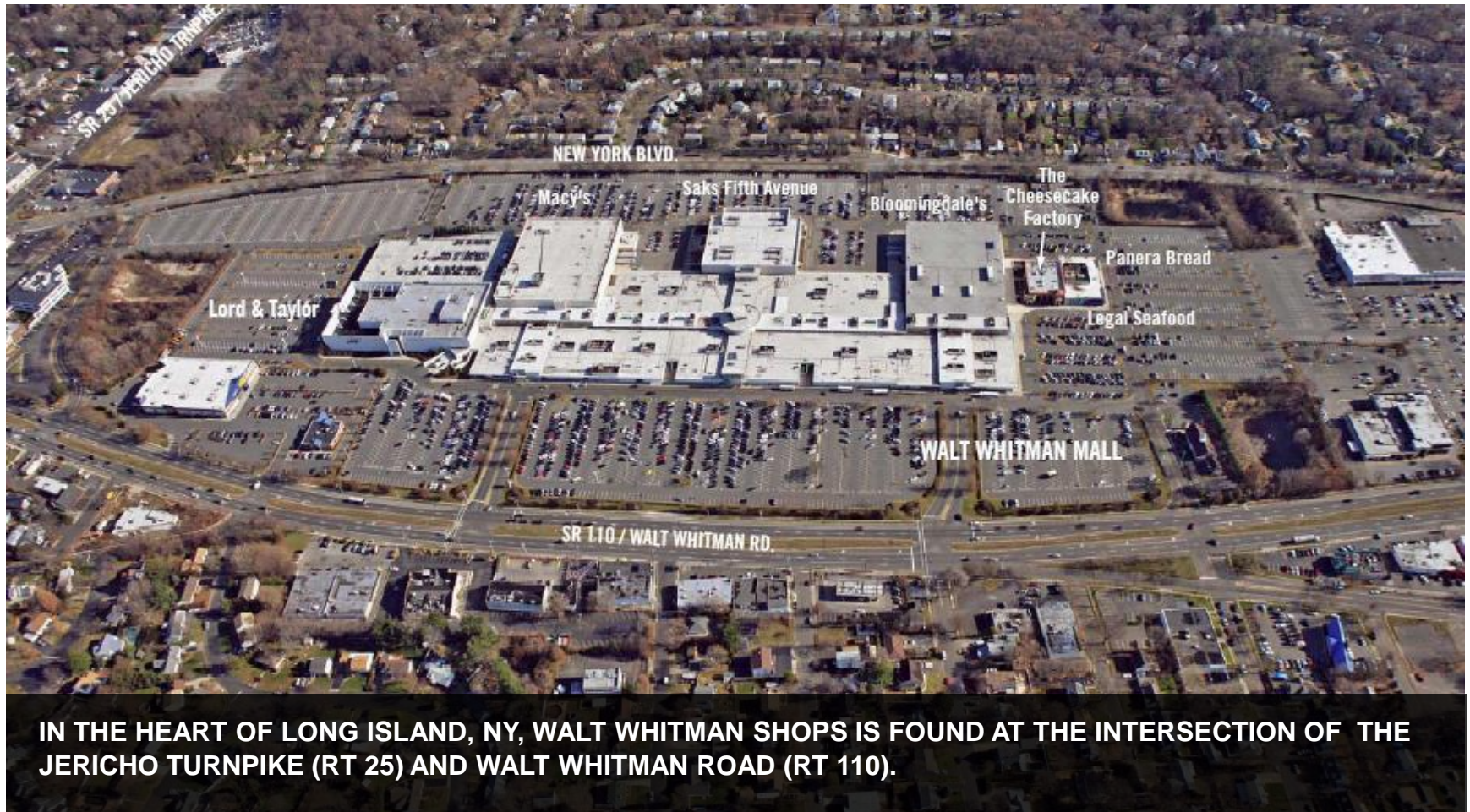
A SIMON MALL

UPDATE JUNE 2015



SIMON™

PROJECT OVERVIEW



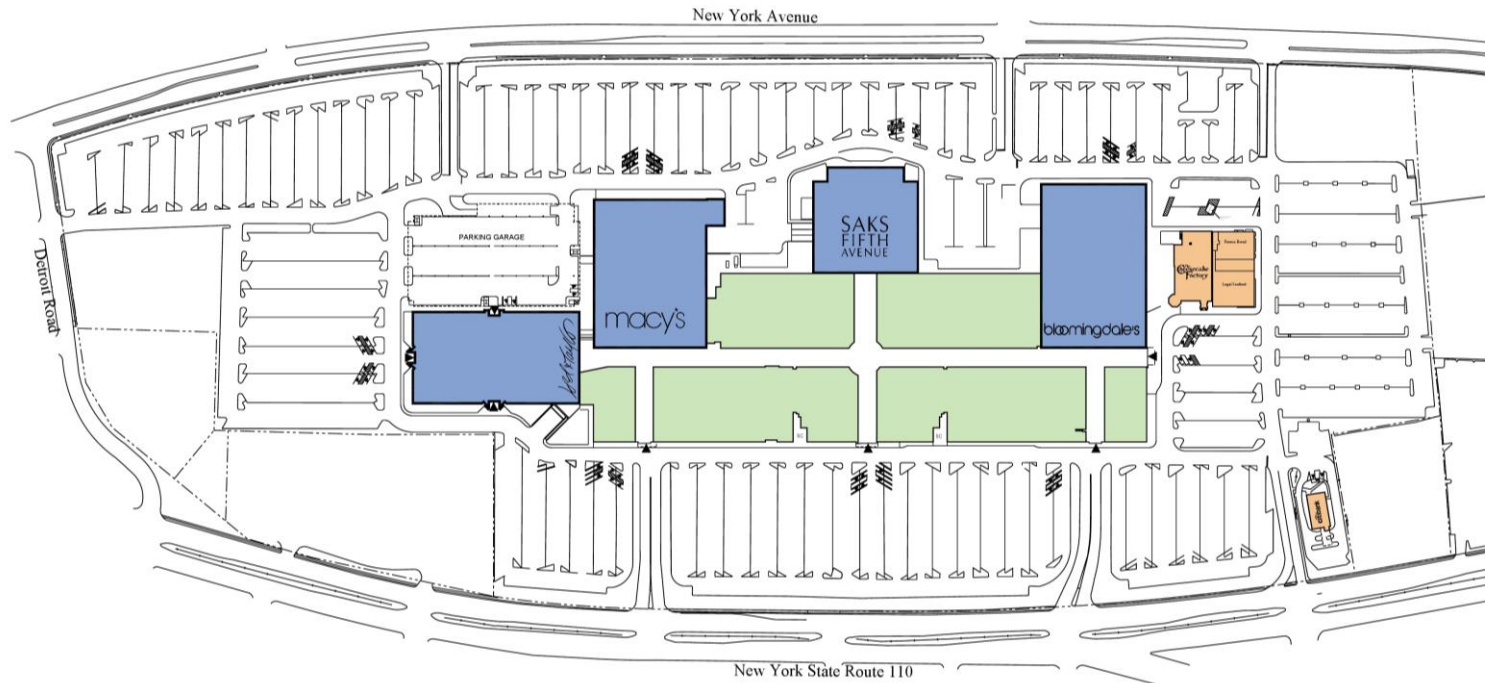
PROJECT OVERVIEW


WALT WHITMAN SHOPS®
A SIMON MALL



WALT WHITMAN SHOPS IS ANCHORED BY BLOOMINGDALE'S, LORD AND TAYLOR, MACY'S AND SAKS FIFTH AVENUE, AND FEATURES MORE THAN 90 NATIONAL AND SPECIALTY RETAILERS AND RESTAURANTS WITH A LIFESTYLE ADDITION TRANSFORMING THE SHOPPING CENTER IN 2013.

SITE PLAN



This exhibit is provided for illustrative purposes only, and shall not be deemed to be a warranty, representation or agreement by Landlord that the Center, Common Areas, buildings and/or stores will be as illustrated on this exhibit, or that any tenants which may be referenced on this exhibit will at any time be occupants of the Center. Landlord reserves the right to modify size, configuration and occupants of the Center at any time.



TENANT INFORMATION PACKAGE

- The **Tenant Information Package (TIP)** is intended to provide you with the project's design and construction criteria and consists of several parts:

COMPONENT	DESCRIPTION
TIP Index	Will provide a comprehensive list of topics to help locate information
Tenant Design Manual	Provide mall specific architectural, sign and engineering design criteria
Kiosk Design Manual	
Architectural Criteria	Outline submission requirements and will provide necessary guidelines to design your store.
MEP/FP Criteria	(same as Architectural Criteria)
Bulletins	

TENANT INFORMATION PACKAGE

- The Tenant Information Package can be accessed from Simon's website – simon.com.
 - » Select the business header, search for the property name, click on the Tenant Info Package link on the right side of the page.
 - » If you have any difficulties working with the website, please contact your Tenant Coordinator.

*For questions regarding the Landlord's design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and ask for Tenant Coordination.

MALL BUILDING DATA

Occupancy/ Use:

Mercantile

Construction Classification:

Type IIB

Building Levels:

One Level

Sprinkler System:

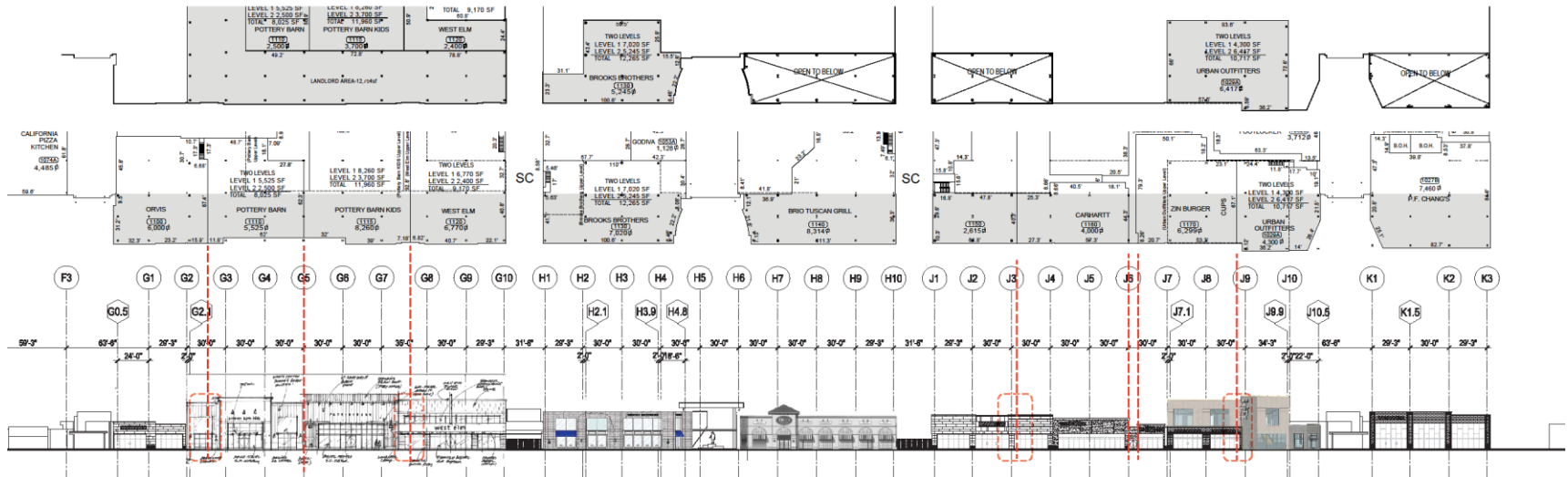
Fully Sprinkled

INTERIOR MALL STOREFRONT ELEVATION



THE TYPICAL STOREFRONT HEIGHT IS 12'-0" A.F.F. STOREFRONT PROJECTIONS ARE NOT ALLOWED. STOREFRONTS MUST BE FLUSH WITH THE NEUTRAL PIER. NEUTRAL PIERS ARE TYPICALLY 12" IN WIDTH AND LOCATED ON EACH SIDE OF THE TENANT'S STOREFRONT. THEY CONSIST OF PAINTED GYPSUM WALL BOARD WITH A MARBLE BASE. TENANT SHALL INSTALL A 3/4" BLACK REVEAL BETWEEN TENANT STOREFRONT AND NEUTRAL PIER.

LIFESTYLE ELEVATION



LIFESTYLE STOREFRONT EXAMPLES


WALT WHITMAN SHOPS®
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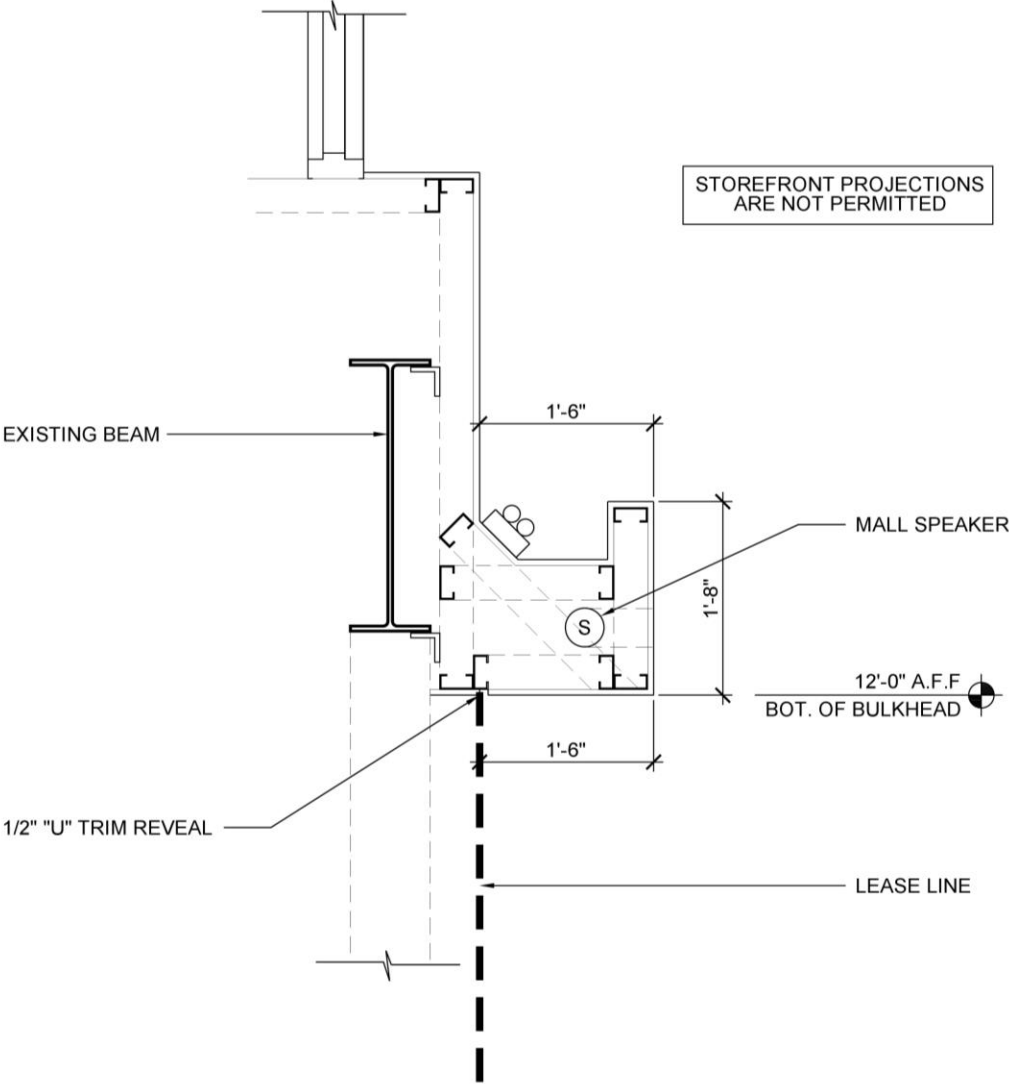


LIFESTYLE STOREFRONT EXAMPLES


WALT WHITMAN SHOPS®
A SIMON MALL



INTERIOR MALL BULKHEAD DETAIL



STOREFRONT SIGNS, AWNINGS, & CANOPIES


WALT WHITMAN SHOPS®
A SIMON MALL

BCBG MAXAZRIA

MICHAEL KORS

GUCCI

Sur La Table

RALPH LAUREN

kate spade
NEW YORK

LACOSTE 

TIFFANY & Co.

LOUIS VUITTON

L'OCCITANE
EN PROVENCE

STOREFRONT SIGNS, AWNINGS, & CANOPIES



HVAC – RETAIL TENANTS

- **Equipment** Packaged Split system units to be provided and installed by Tenant. Equipment shall be sized based on Tenant's HVAC space load calculations. All condensing units to be located in structurally approved locations.
- **Condensate Drain** Tenant shall provide a condensate drain trap at the A/C unit connection above the roof and terminate piping to a Landlord approved drain on the roof.
- **Outside/Relief Air** Through roof by Tenant.
- **Supply Air** Design for constant volume, low velocity pressure.
- **Return Air** Open plenum for non-odor producing Tenants. Ducted return is subject to Landlord's approval.
- **Smoke Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Odor producers (pets, hairstyling, manicures) must maintain a minimum of 20% negative air pressure between their space and the mall. Air scrubber may be required to mitigate odors.
- **Temperature Controls** Tenant supplied HVAC are stand alone.
- **Test & Balance** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information**

PLUMBING – RETAIL TENANTS

- **Water** Tenants are a direct customer of the local water company. Designated connection point within or adjacent to space. Valved connection available at city water pressure.
- **Waste** 4" wye connection.
- **Vent** Landlord has provided some Tenants vent taps. If tap is not provided, vent through roof by Landlord's roofing contractor at Tenant's expense.
- **Trap Primers** Toilet rooms located within the Tenant's leased premise are required to have a minimum of one (1) floor drain with trap primer connection.
- **Natural Gas** Not available for Retail use.
- **Fixtures** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information**

FIRE PROTECTION – RETAIL TENANTS

- **Fire Protection** Tenant to modify existing grid system in compliance with local codes and Landlord's insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Switch** Not permitted.
- **See Criteria Sheet MEP-1 for further information**

ELECTRICAL – RETAIL TENANTS

- **Voltage** 120/208 volt, 3ph, 4-wire.
- **Power** Provided by local utility company with metering by Tenant. Tenant to provide disconnect, meter and connect to Landlord gutter. Reuse existing, if applicable.
- **Capacity** Per available capacity from mall.
- **Telephone** Use existing conduit or Tenant to provide.
- **Fire Alarm** Not applicable for retail Tenants.
- **Storefront Sign Lighting** Landlord provided junction box and circuit to Landlord panel for exterior lifestyle Tenants only.
- **See Criteria Sheet MEP-1 for further information**

HVAC – RESTAURANT/ FOOD TENANTS

- **Equipment** Packaged split system units to be provided and installed by the Tenant. Equipment to be sized based on Tenant's HVAC load calculations. All condensing units to be located in structurally approved locations.
- **Condensate Drain** Tenant shall provide a condensate drain trap at the A/C unit connection above the roof and terminate piping to a Landlord approved drain on the roof.
- **Exhaust/Relief** Food Tenants must maintain a minimum of 15% negative air pressure between their space and adjacent Tenants.
- **Make Up Air** Tenant must provide replacement make-up air for all non-thermal exhaust greater than 15%.
- **Outside/Relief Air** Through roof by Tenant.
- **Supply Air** Restaurant and Food Tenants must utilize solid duct.
- **HVAC Load Calculation** Tenant to submit a detailed, computer generated load calculation based on space sensible load to justify request for conditioned air. Tenant's room temperature shall be 75 degrees.
- **Temperature Controls** By Tenant.
- **Test & Balance** Tenant shall employ Landlord designated contractor to perform final air testing and balancing.
- **See Criteria Sheet MEP-1 for further information**

PLUMBING – RESTAURANT/ FOOD TENANTS

- **Water** Tenants are customers of the local water company. Designated connection point within or adjacent to space. Valved connection available at city water pressure. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Landlord provided common vent for some Tenants. Tenant to provide vent through roof, if not existing.
- **Grease Waste** Landlord has provided a common grease interceptor with tap to some designated food Tenants. Tenant shall utilize existing grease unit interceptor within space or Tenant to provide per AHJ and mall requirements.
- **Natural Gas** Gas is available from the utility for cooking use at exterior pipe and regulator connections.
- **Toilet Rooms** Per code.
- **Drinking Fountain** Per code.
- **Service Sink** Consult with Health Department for specific requirements.
- **See Criteria Sheet MEP-1 for further information**

FIRE PROTECTION – RESTAURANT/ FOOD TENANTS

- **Fire Protection** Tenant to modify existing grid system in compliance with local codes and Landlord's insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Switch** Not permitted.
- **See Criteria Sheet MEP-1 for further information**

ELECTRICAL – RESTAURANT/ FOOD TENANTS

- **Voltage** 120/208 V, 3ph, 4-wire.
- **Power** Provided by local utility company with metering by Tenant. Tenant to provide disconnect, meter and connect to Landlord gutter. Reuse existing, if applicable.
- **Capacity** Per available capacity from mall.
- **Telephone** Use existing conduit or Tenant to provide.
- **Fire Alarm** Only Restaurant Tenants with a seat count of 49 or more are allowed to tie in to the mall main fire alarm panel. Large food Tenants must verify current requirements with Local Authorities.
- **Storefront Sign Lighting** Landlord provided junction box and circuit to Landlord panel for exterior lifestyle Tenants only.
- **See Criteria Sheet MEP-1 for further information**

MEP CALCULATION FORMS

Tenant's Engineer shall use their own form for HVAC Load Calculations:

Appliance Heat Gain

- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- Roof Top Unit Specification
- Maintenance

APPLIANCE HEAT GAIN	
ELECTRICAL LOAD SUMMARY	
KITCHEN EXHAUST FAN SPECIFICATION	
KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS	
MAINTENANCE	
DESCRIBE	THE TENANT IS REQUIRED TO OBTAIN FORMAL MAINTENANCE CONTRACTS WITH MAINTENANCE CONTRACTORS APPROVED BY THE LANDLORD FOR THE INSPECTION AND CLEANING OF THE FOLLOWING SYSTEMS:
Light	ODOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEM GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTOR
Recept	THE TENANT MUST SUBMIT PROOF TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE SYSTEMS ARE MAINTAINED ACCORDING TO THE FOLLOWING SCHEDULE, OR MORE FREQUENTLY AS ESTABLISHED BY THE MAINTENANCE CONTRACTOR OR LANDLORD:
Water	WEEKLY - GREASE TRAP / INTERCEPTOR MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES
Roofing	THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.
Fall	
Re	
Toilet E	
Mac. E	
25% of	
TOTAL	
NOTE	THE TENANT SHALL EDUCATE THEIR EMPLOYEES ON THE PROBLEMS THAT CAN OCCUR BY IMPROPER DAILY CLEANING OR DISPOSAL OF GREASE. THESE INCLUDE CLOGGED WASTE LINES, FINS (FROM THE LOCAL AUTHORITY) AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST TWO GREASE SIGNS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.
1. LIGHTING	
2. CALCULATED ON THE	
3. ALL VAV	



SIMONSM