

TENANT DESIGN MANUAL



HAMILTON
TOWN CENTER
A SIMON MALL

UPDATED JUNE 2015




SIMONSM

PROJECT OVERVIEW



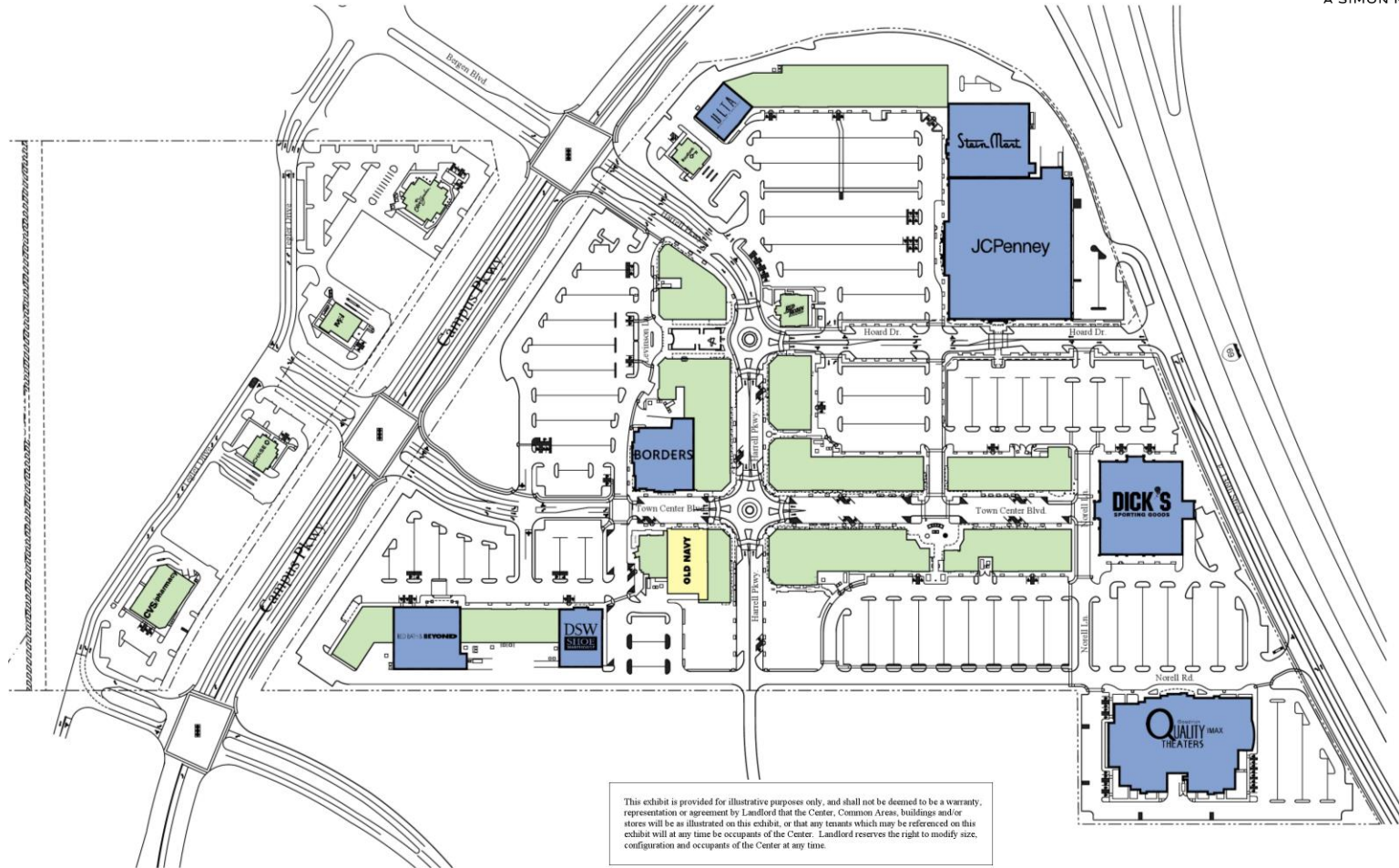
Hamilton Town Center is located at the intersection of 146th Street (SR 238) and I-69 in Noblesville, IN. It's location in Hamilton County enables the center to serve the adjacent communities of Fishers, Carmel, Westfield and the northeast side of Indianapolis.

PROJECT OVERVIEW



Opened in 2008, Hamilton Town Center reflects the charm and character of the community. It is anchored by JC Penney, Dick's Sporting Goods and Borders, and features more than 80 local and national retailers, restaurants and the Hamilton 16 IMAX Theater.

SITE PLAN



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 – www.simon.com.
 - » Select the "Business" tab, search for the property name, click on the "Tenant Info Package" link on the lower right side of the page.
 - » If you have difficulties working with the website, please contact your Tenant Coordinator.

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

MALL BUILDING DATA

Occupancy/ Use:

Mixed Use, Non-Separated

M, A2, B

Construction Classification:

Type II B

Building Levels:

One (1) Level

Sprinkler System:

Fully Sprinkled

STOREFRONT ELEVATION



Hamilton Town Center is an open-air streetscape environment, which showcases a diverse mix of retail, restaurants, and entertainment venues. This and the following 4 pages are representative examples of storefront designs.

STOREFRONT ELEVATION



STOREFRONT ELEVATION



STOREFRONT ELEVATION



STOREFRONT ELEVATION



STOREFRONT ELEVATION – BUILDING A



South Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

STOREFRONT ELEVATION – BUILDING B



South Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

STOREFRONT ELEVATION – BUILDING D



North Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

STOREFRONT ELEVATION – BUILDING E



West Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

STOREFRONT ELEVATION- BUILDING F



West Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

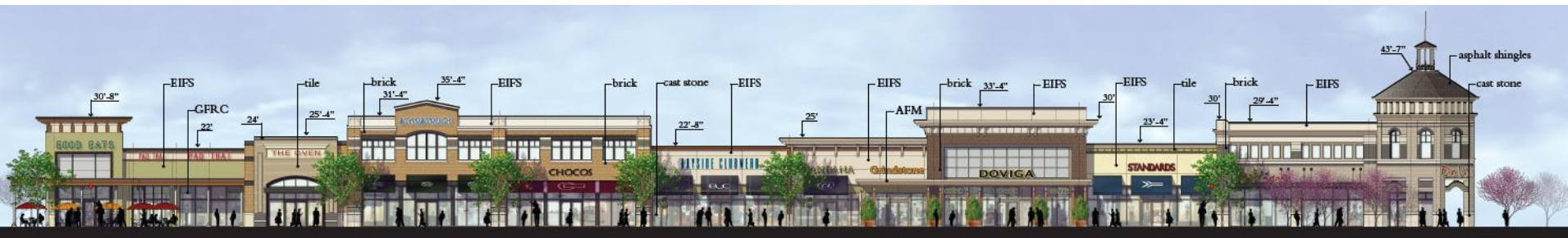
STOREFRONT ELEVATION – BUILDING G



East Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

STOREFRONT ELEVATION – BUILDING H



East Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

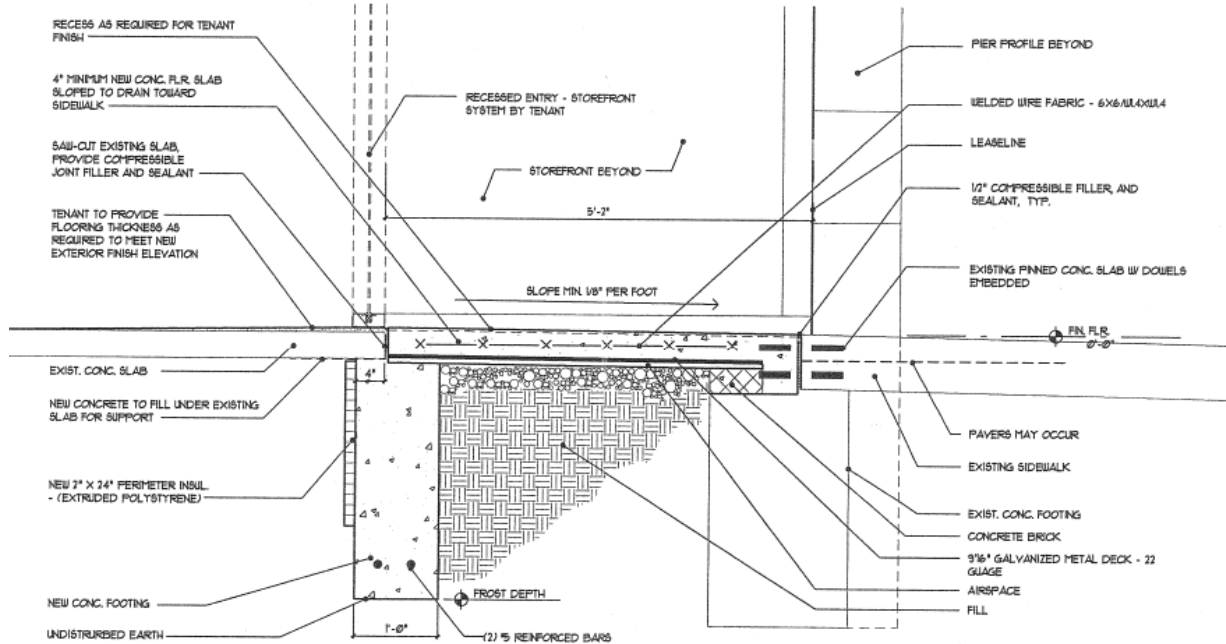
STOREFRONT ELEVATION – BUILDING K



South Elevation

These graphics are for illustrative purposes only. Refer to the Drawings for more accurate details and information.

RECESSED STOREFRONT DETAIL



1. Tenant must remove existing slab in the recessed area and re-pour with new footing frost curb and insulation on all three sides of the recessed area as per this detail.
2. Tenant determines the depth of the recessed area.
3. Recessed area must be Tenant finish. Matching existing sidewalk finish is not allowed.
4. Tenant must take full responsibility for the recess to meet ADA codes.
5. Required slope from the existing hardscape to the closure line in the recess is Tenant's responsibility.
6. Landlord does not assume any responsibility for ponding water in the recess or any damage caused by varying weather conditions. Additional language will be added to the lease holding the Landlord harmless for issues that may arise with the recessed entrance.

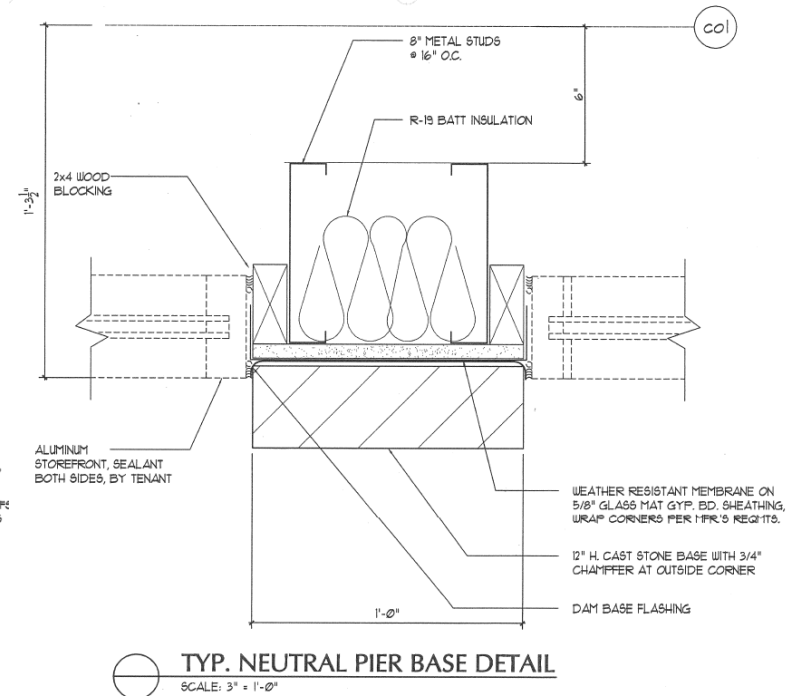
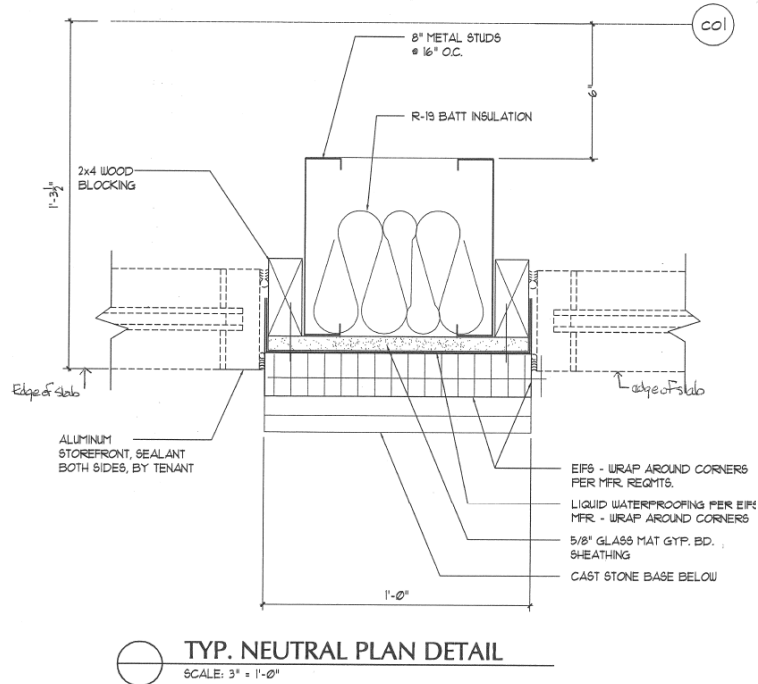
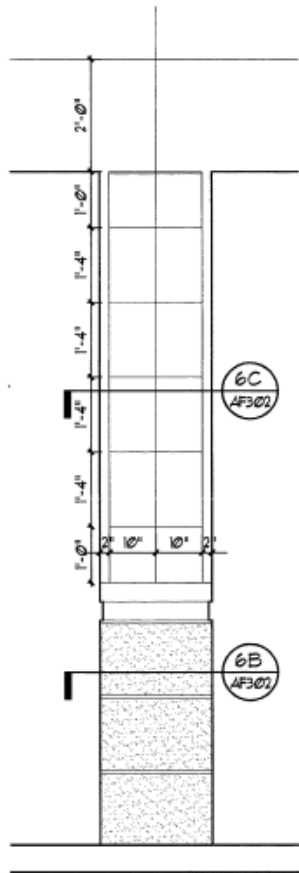
Applies to buildings A through K only.

Both recessed/ alcove entries as well as flush storefront entries are acceptable.

Tenant's out-swinging or pivoting doors may extend beyond the lease line provided the Tenant's configuration complies with all egress code requirements.

Recessed vestibules are also acceptable; however, if the Tenant chooses to construct a recessed entrance, the Tenant must follow and/ or meet these requirements.

NEUTRAL PIER DETAIL



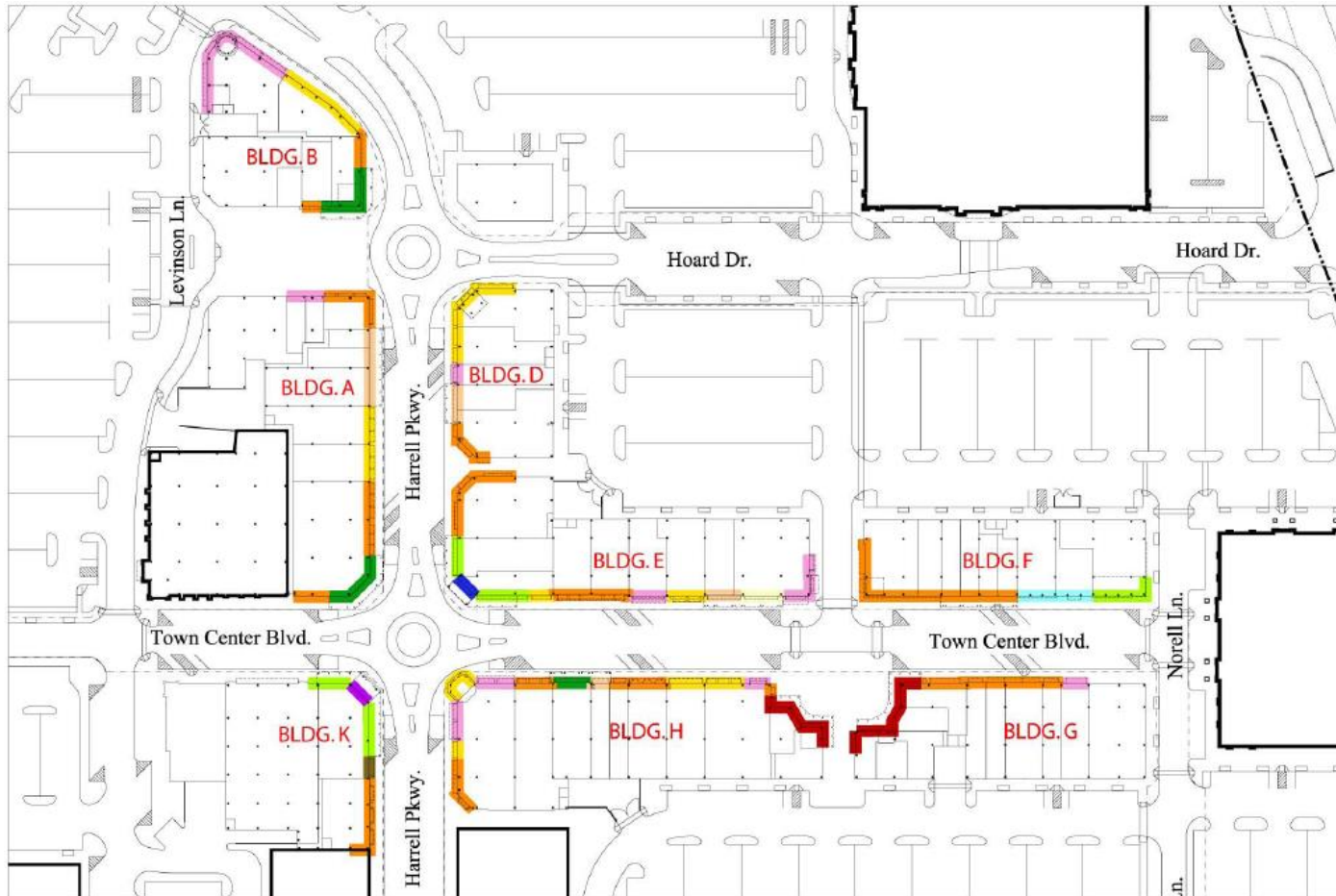
EFIS is by Pierce Plastering (770) 207-7689.

Framing, Masonry is by Broady-Campbell (317) 925-4263.

Caulking/ sealant between neutral pier and storefront is by Tenant.

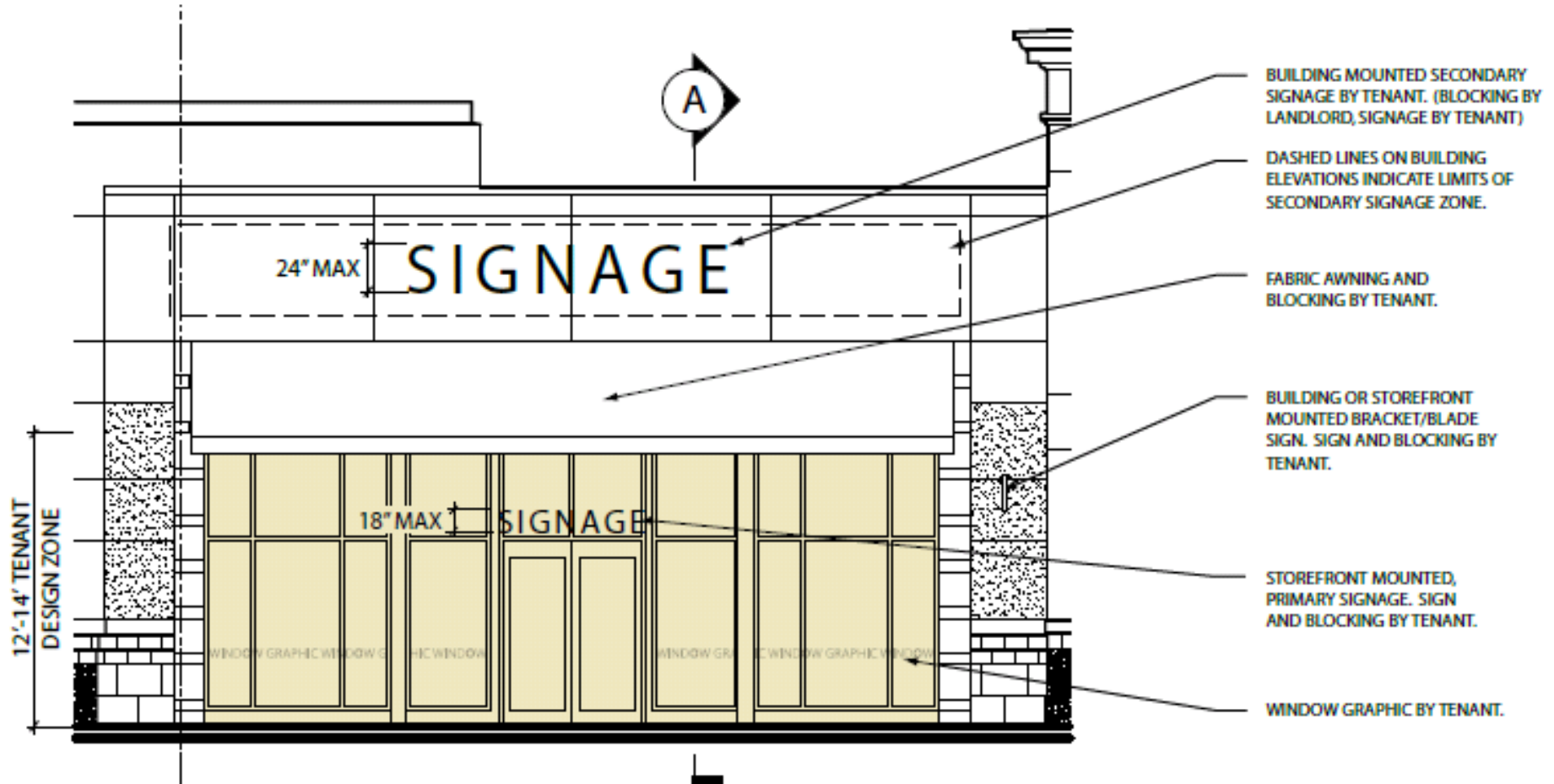
Note: Tenants storefront must be installed at the edge of the slab with no slab exposure to the exterior.

STOREFRONT ELEVATION – MODEL KEY PLAN - SIGNAGE

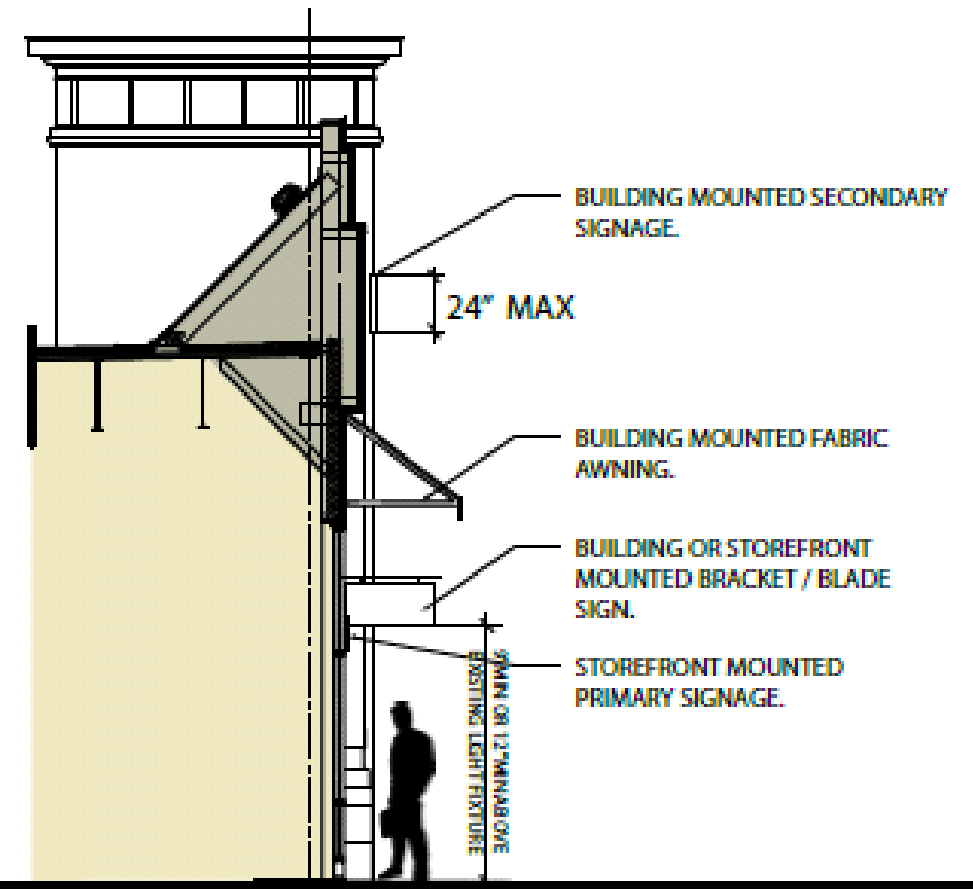


Use this plan as a guide to the Building Storefront Sign models on the following pages.

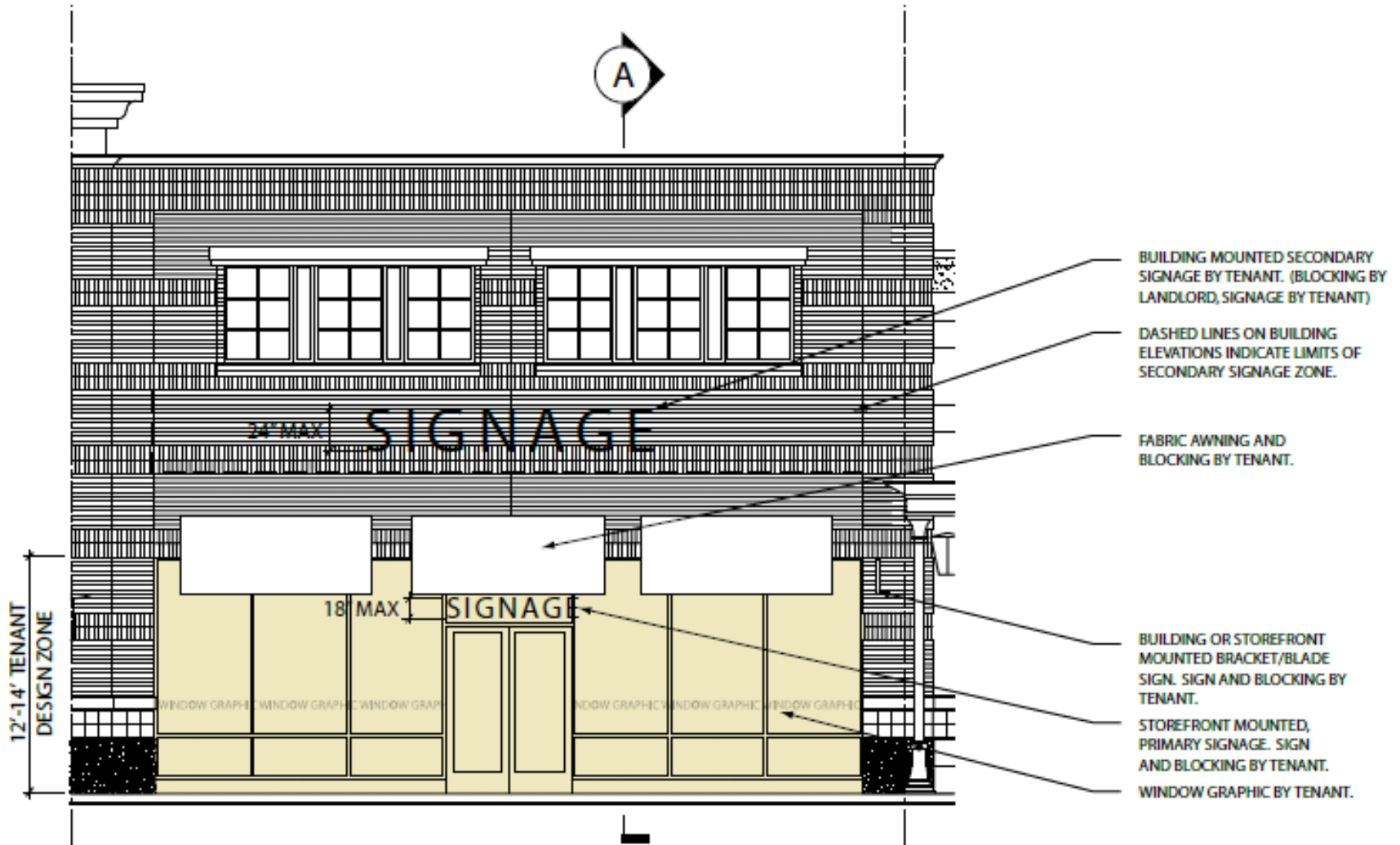
ELEVATION, STOREFRONT MODEL 1



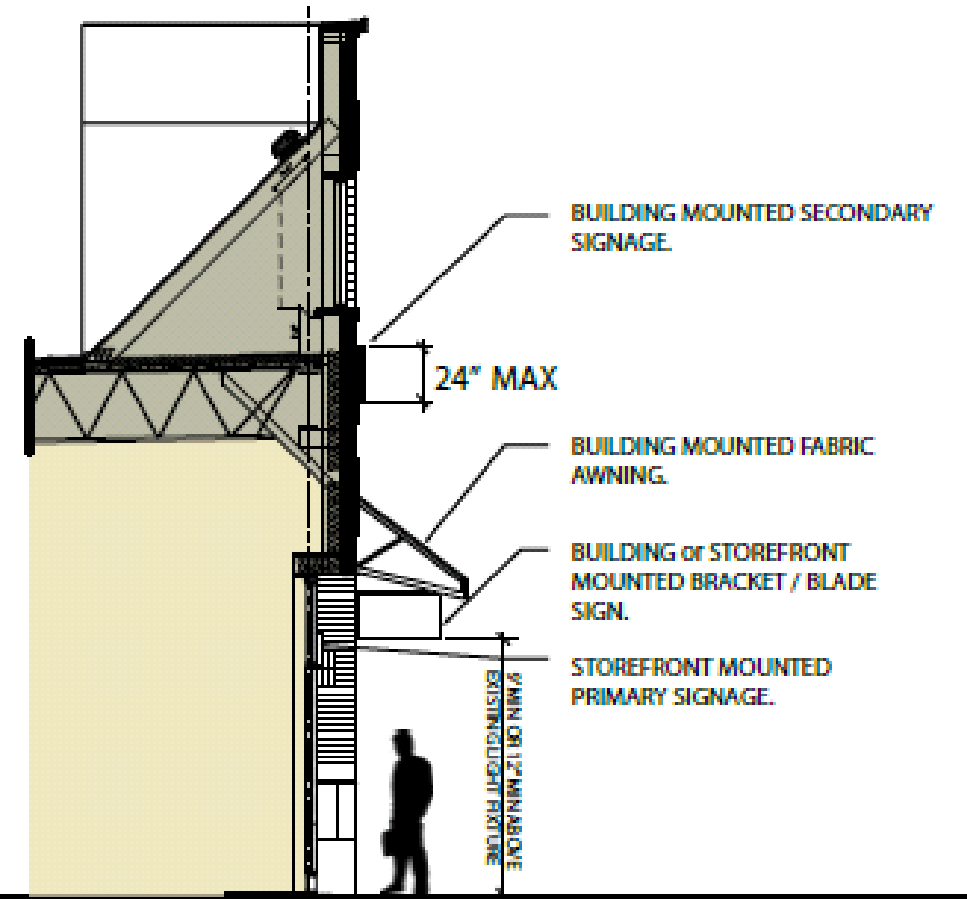
SECTION, STOREFRONT MODEL 1



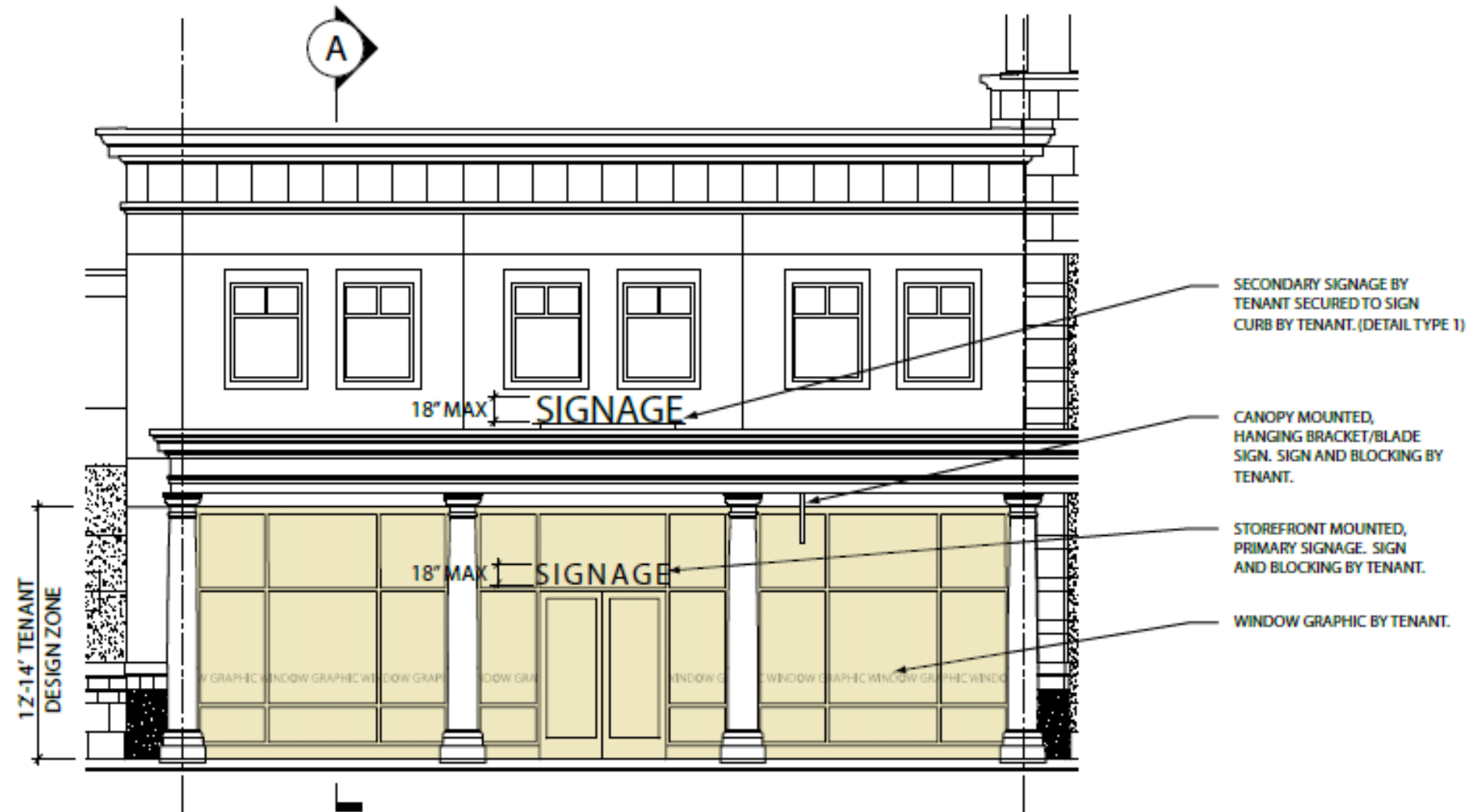
ELEVATION, STOREFRONT MODEL 2



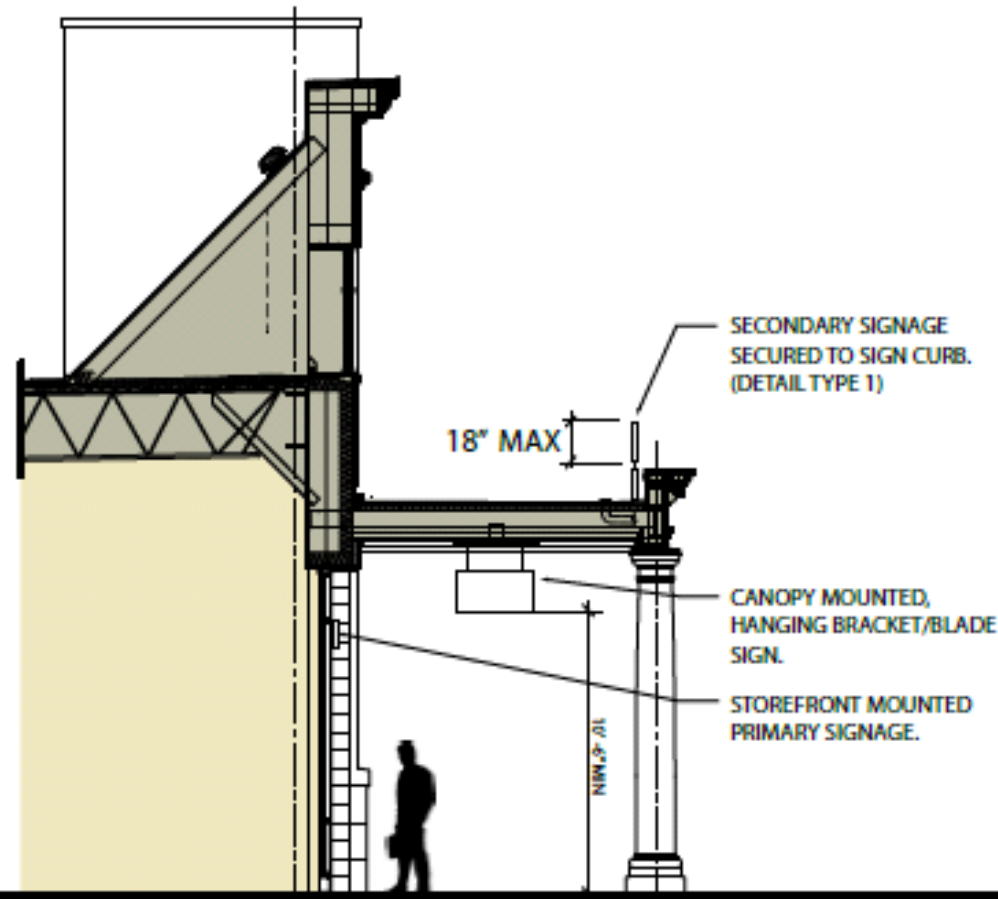
SECTION, STOREFRONT MODEL 2



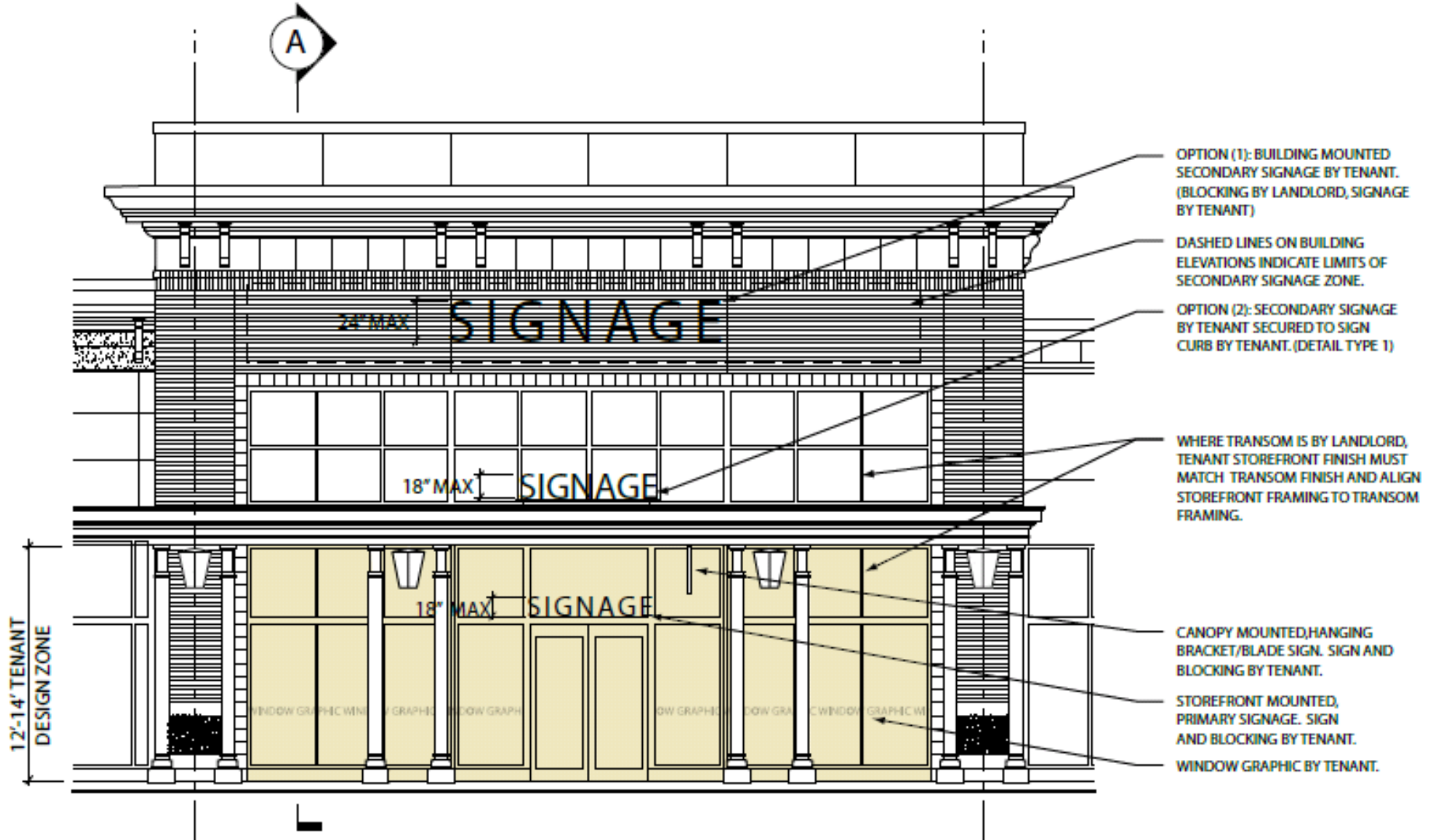
ELEVATION, STOREFRONT MODEL 3



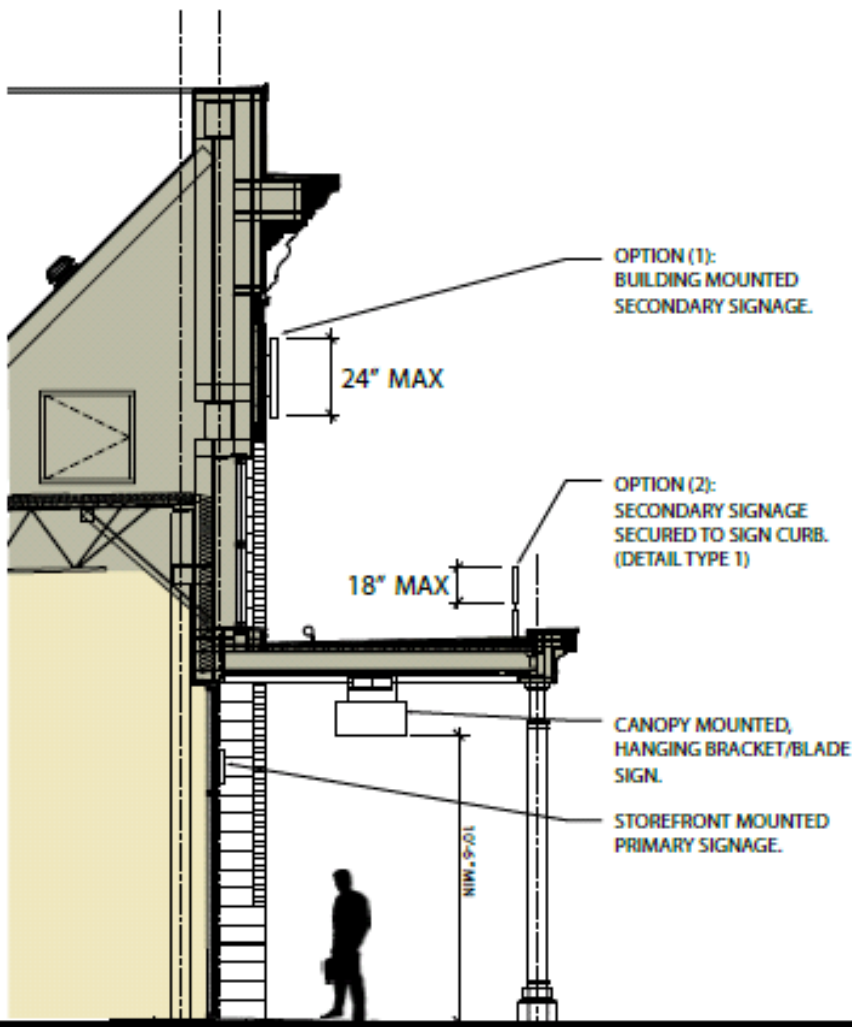
SECTION, STOREFRONT MODEL 3



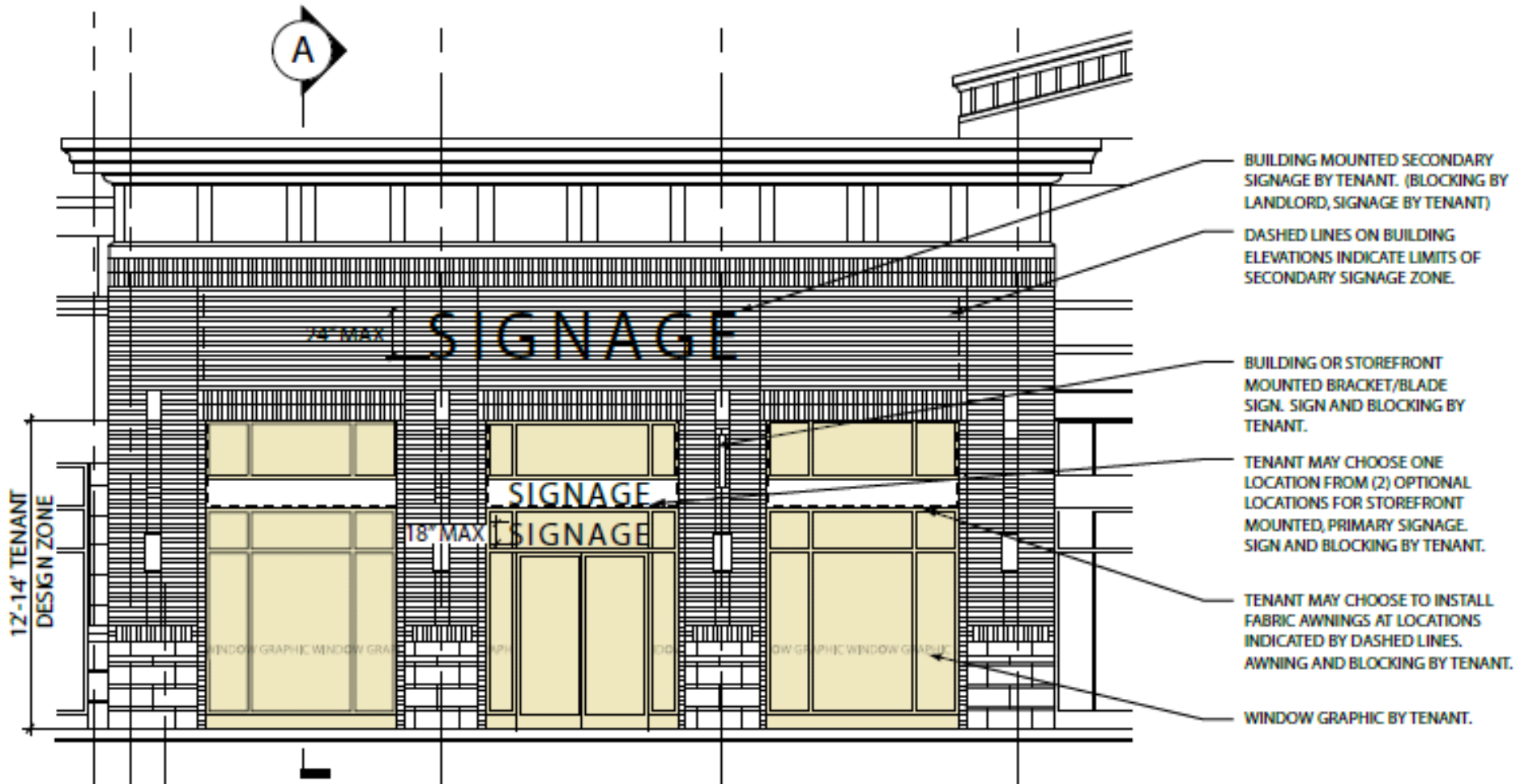
ELEVATION, STOREFRONT MODEL 4



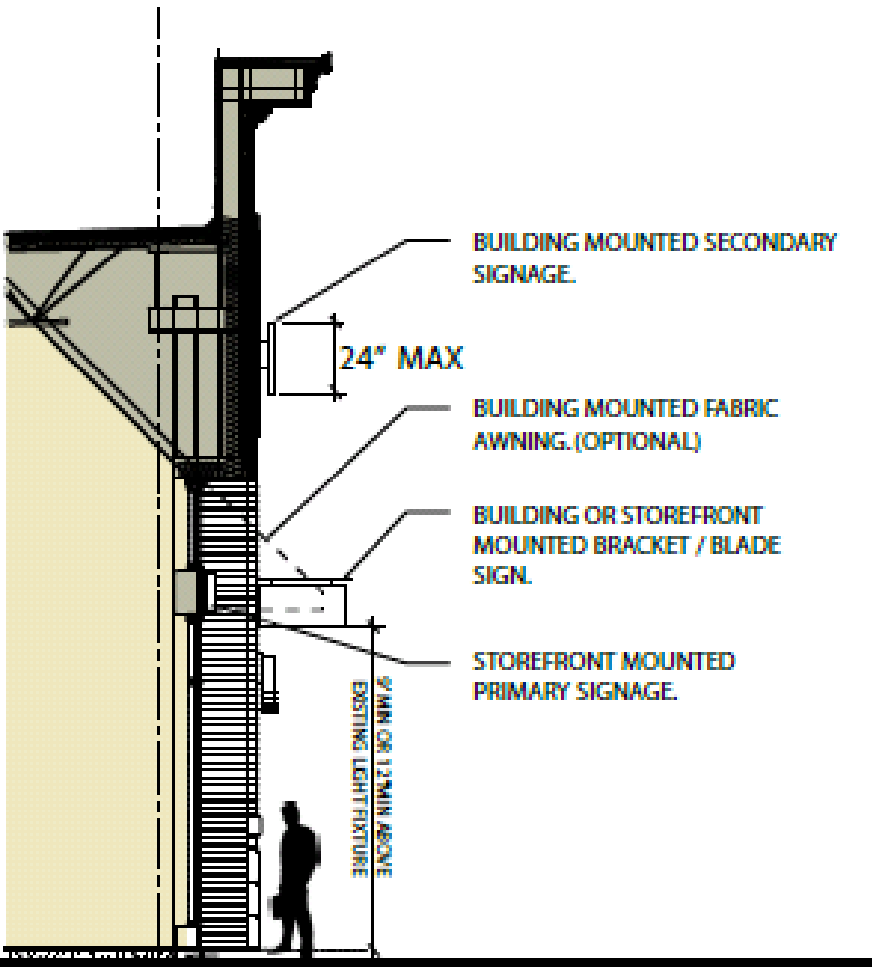
SECTION, STOREFRONT MODEL 4



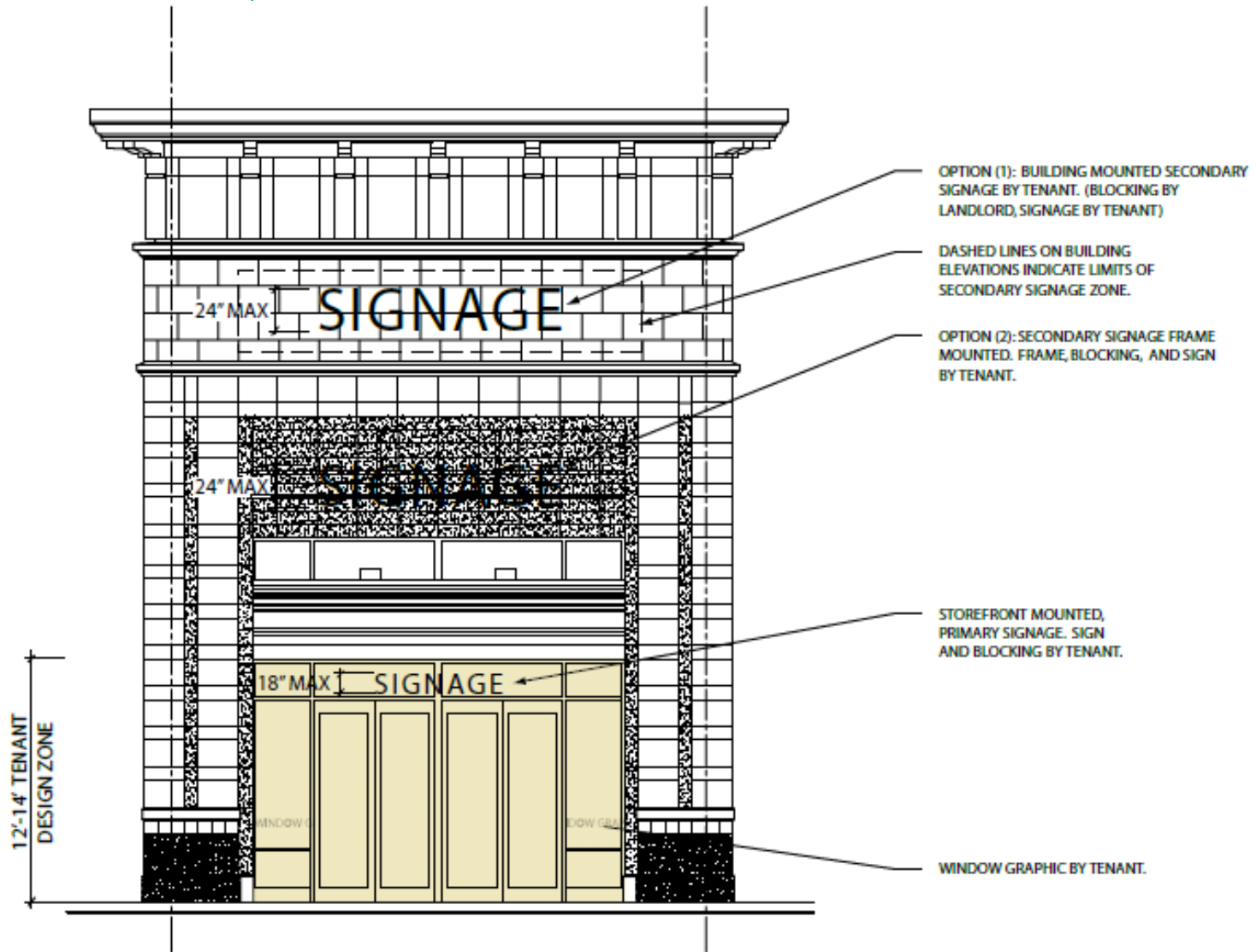
ELEVATION, STOREFRONT MODEL 5



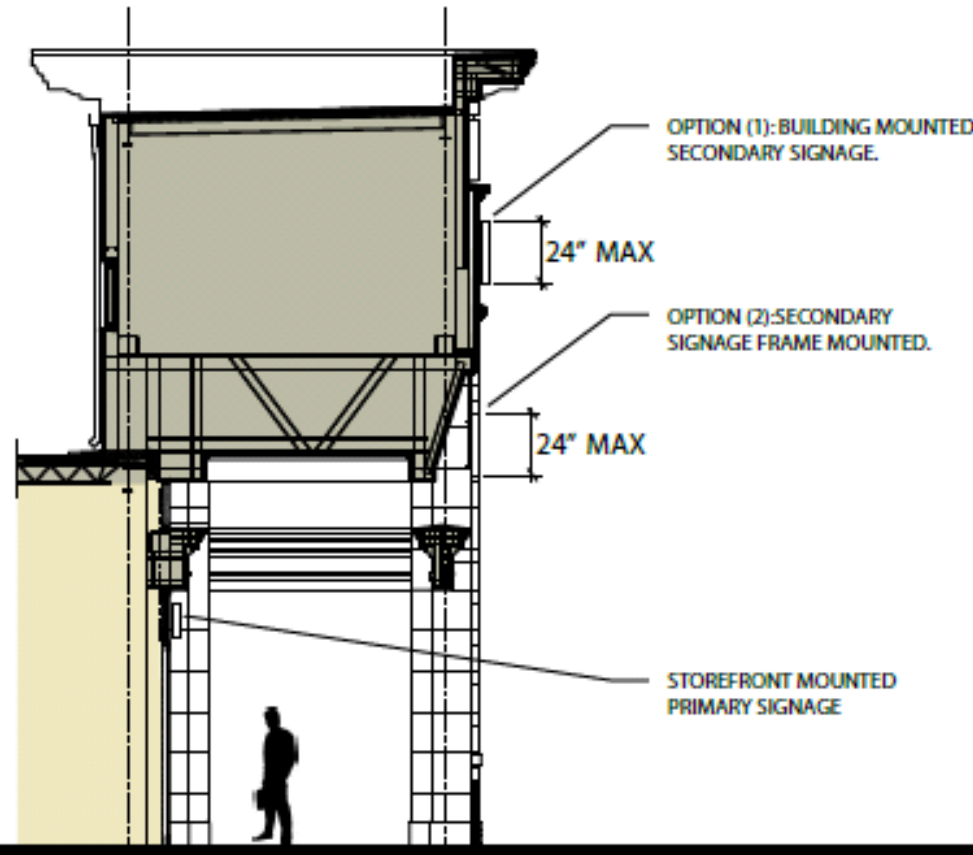
SECTION, STOREFRONT MODEL 5



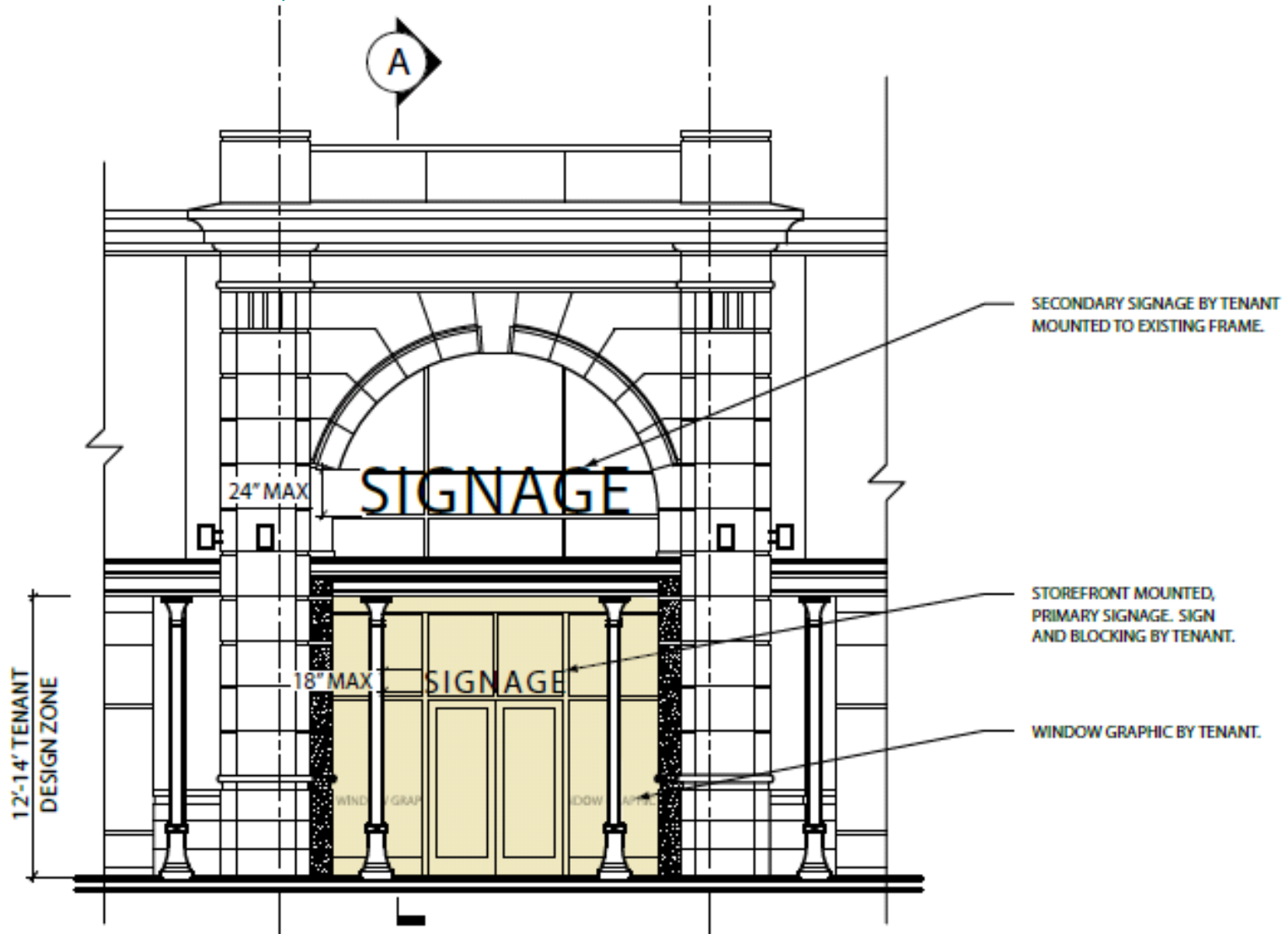
ELEVATION, STOREFRONT MODEL 6



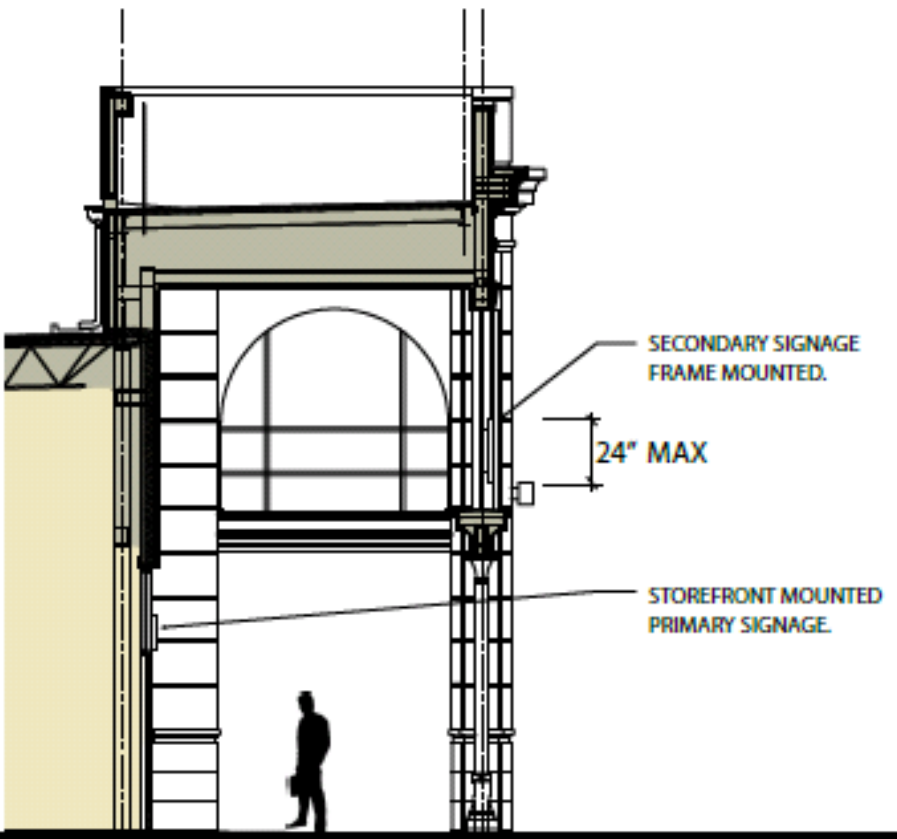
SECTION, STOREFRONT MODEL 6



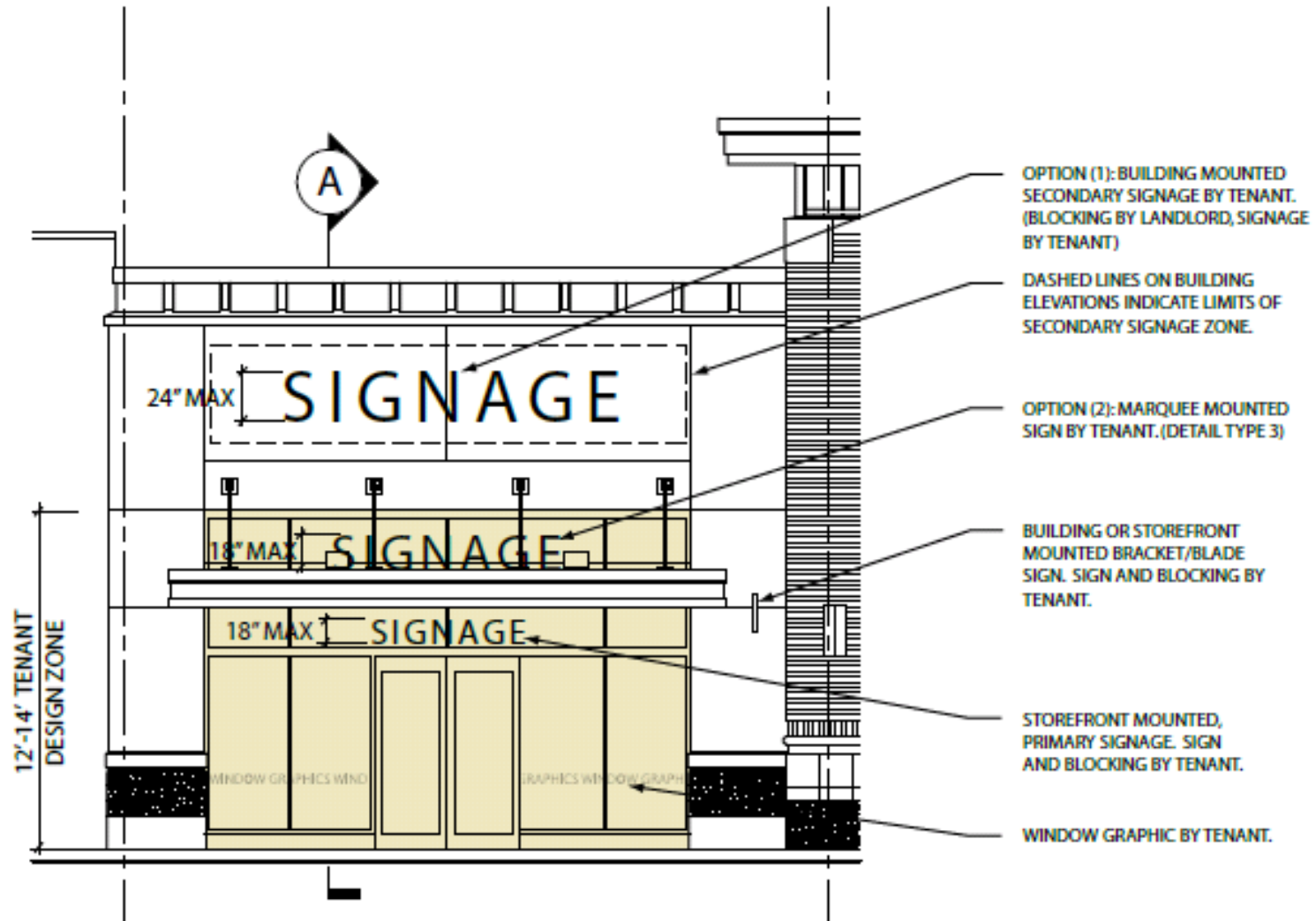
ELEVATION, STOREFRONT MODEL 7



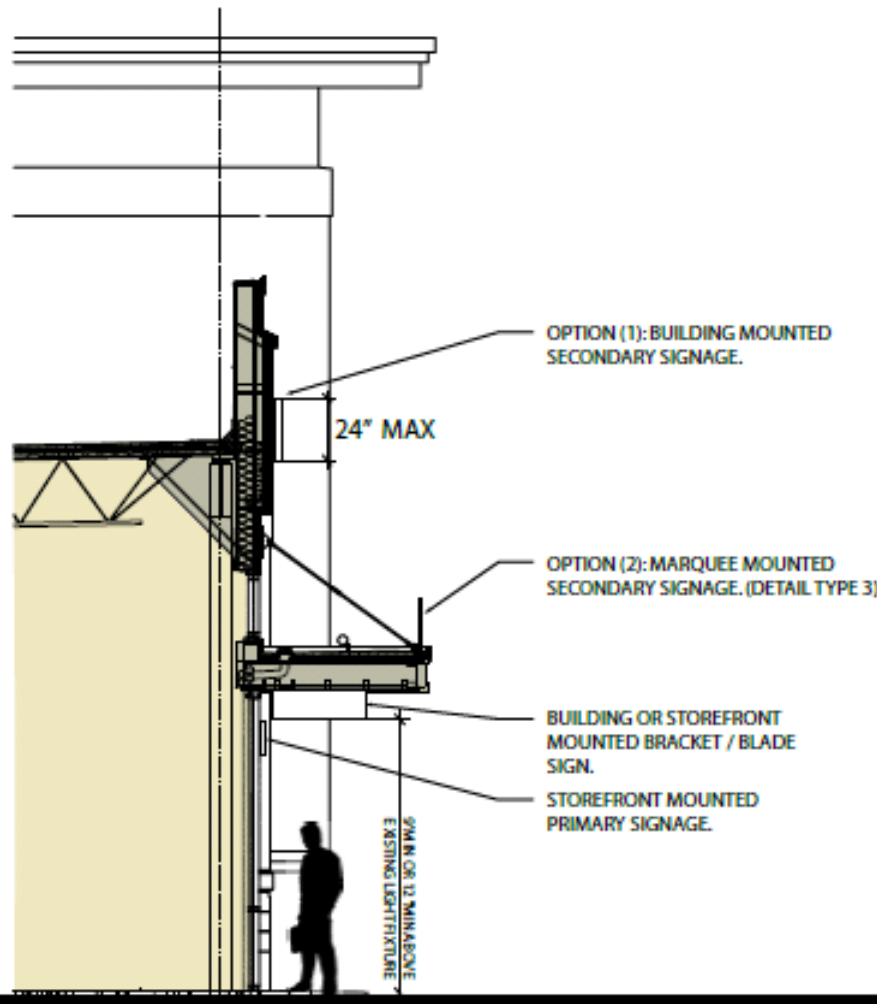
SECTION, STOREFRONT MODEL 7



ELEVATION, STOREFRONT MODEL 8

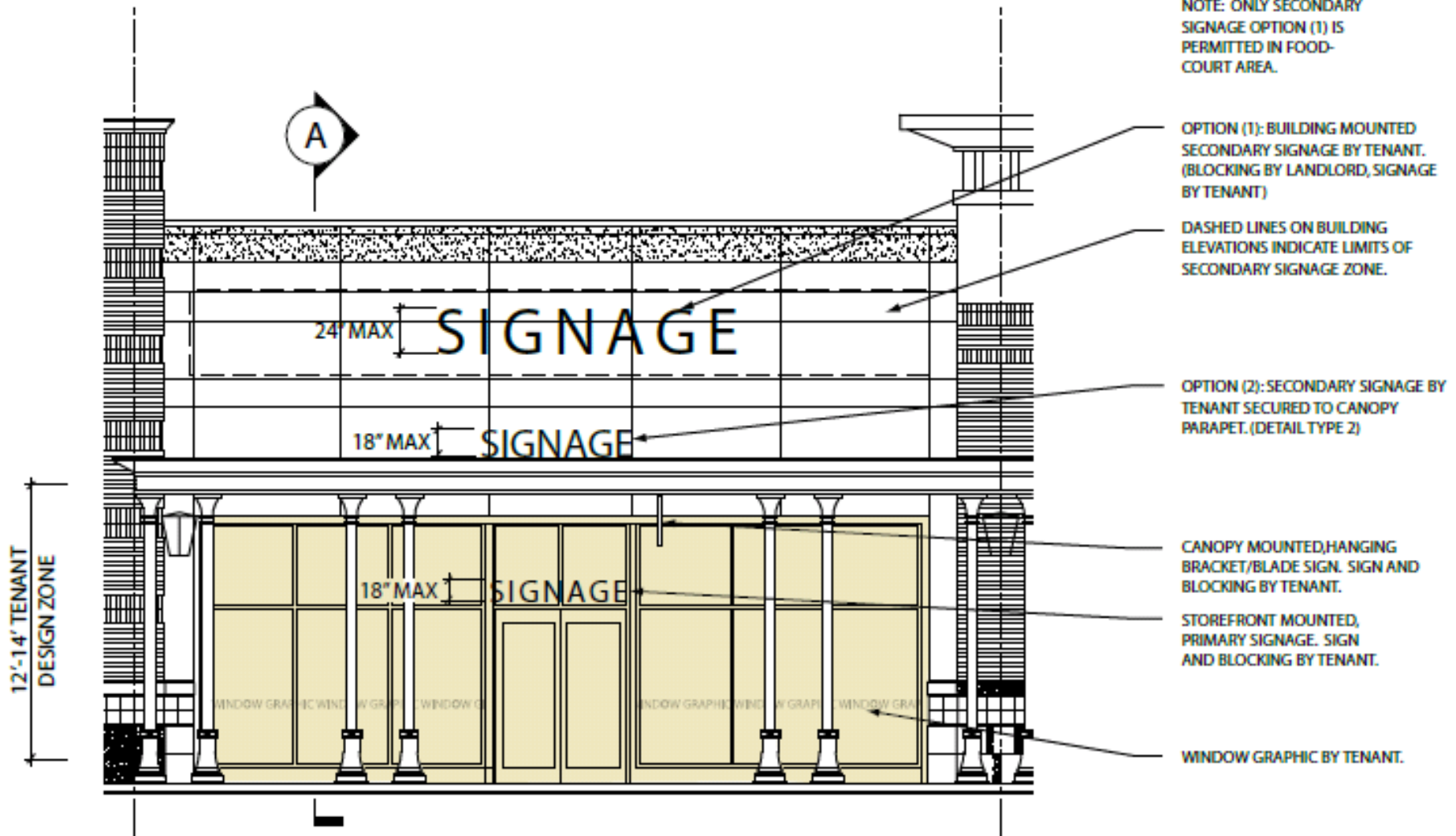


SECTION, STOREFRONT MODEL 8

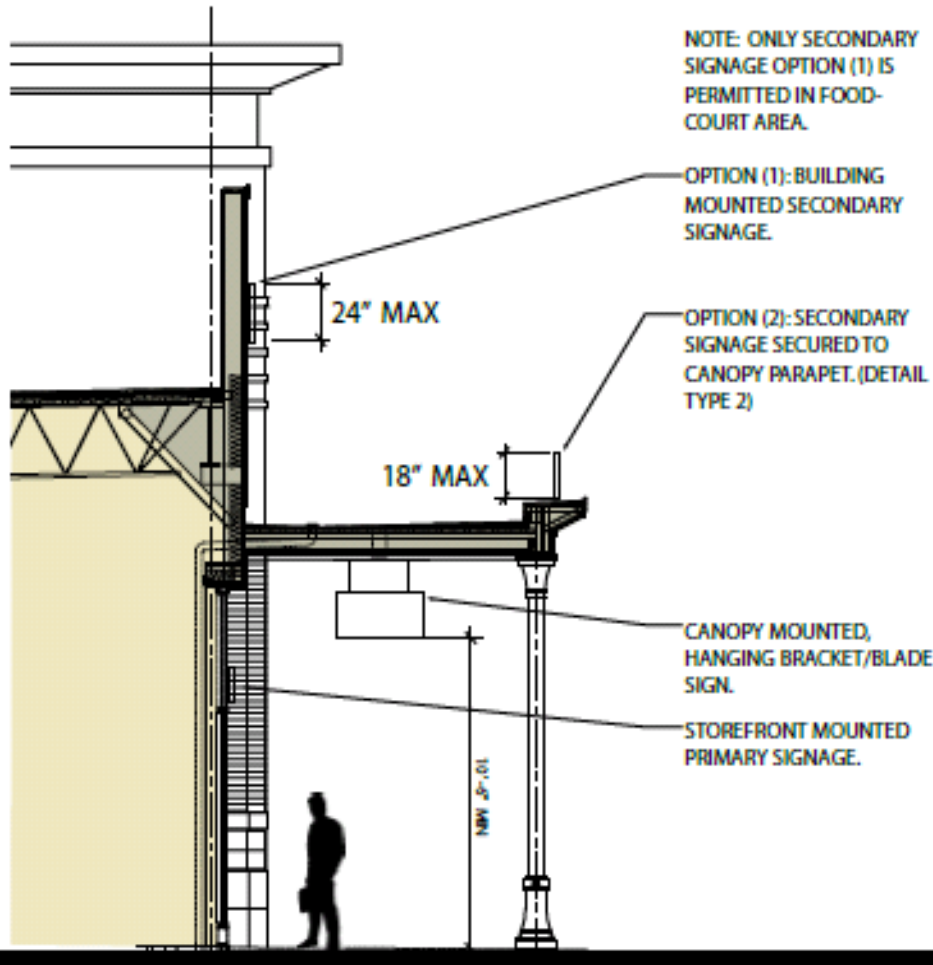


ELEVATION, STOREFRONT MODEL 9

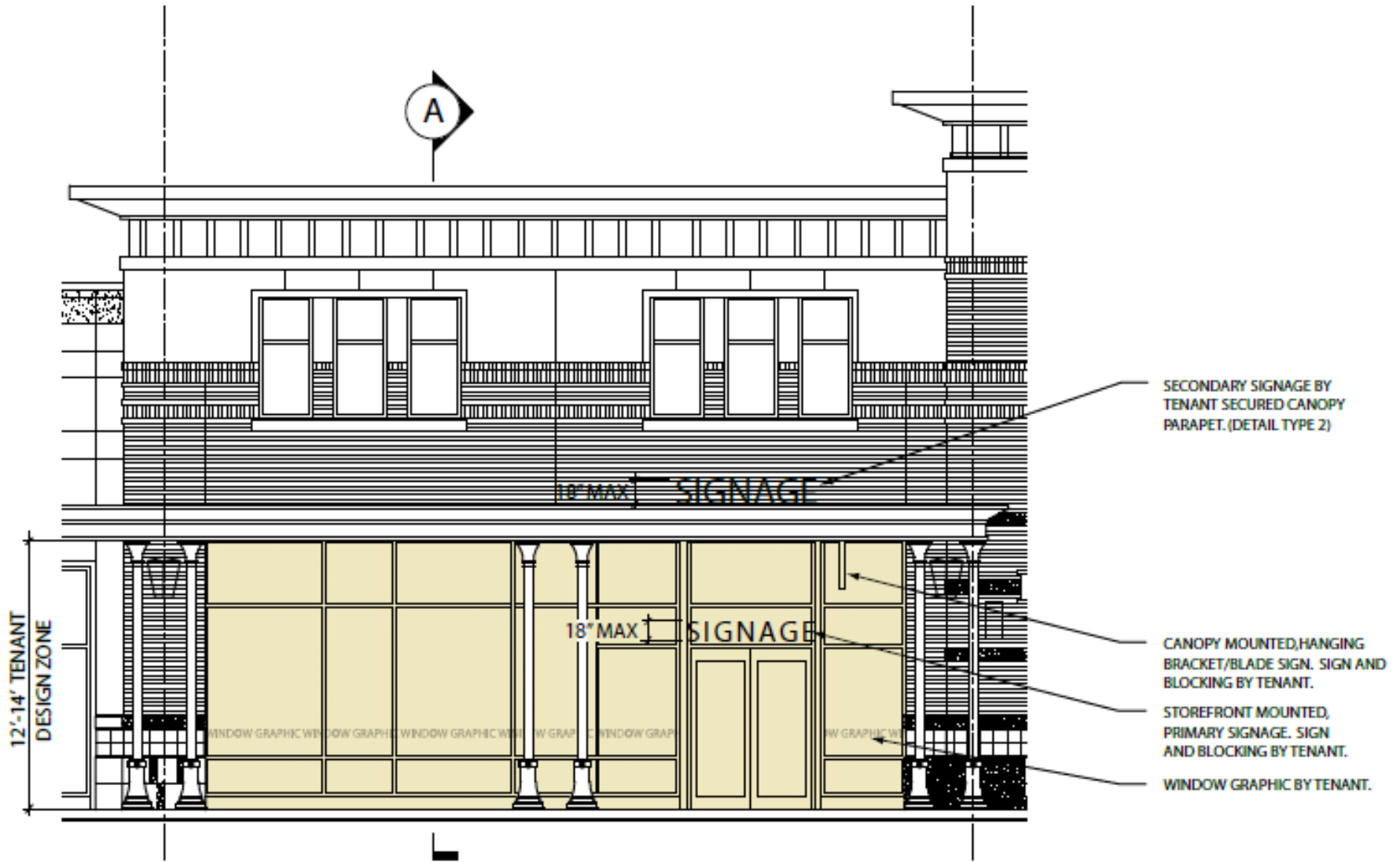
NOTE: ONLY SECONDARY
SIGNAGE OPTION (1) IS
PERMITTED IN FOOD-
COURT AREA.



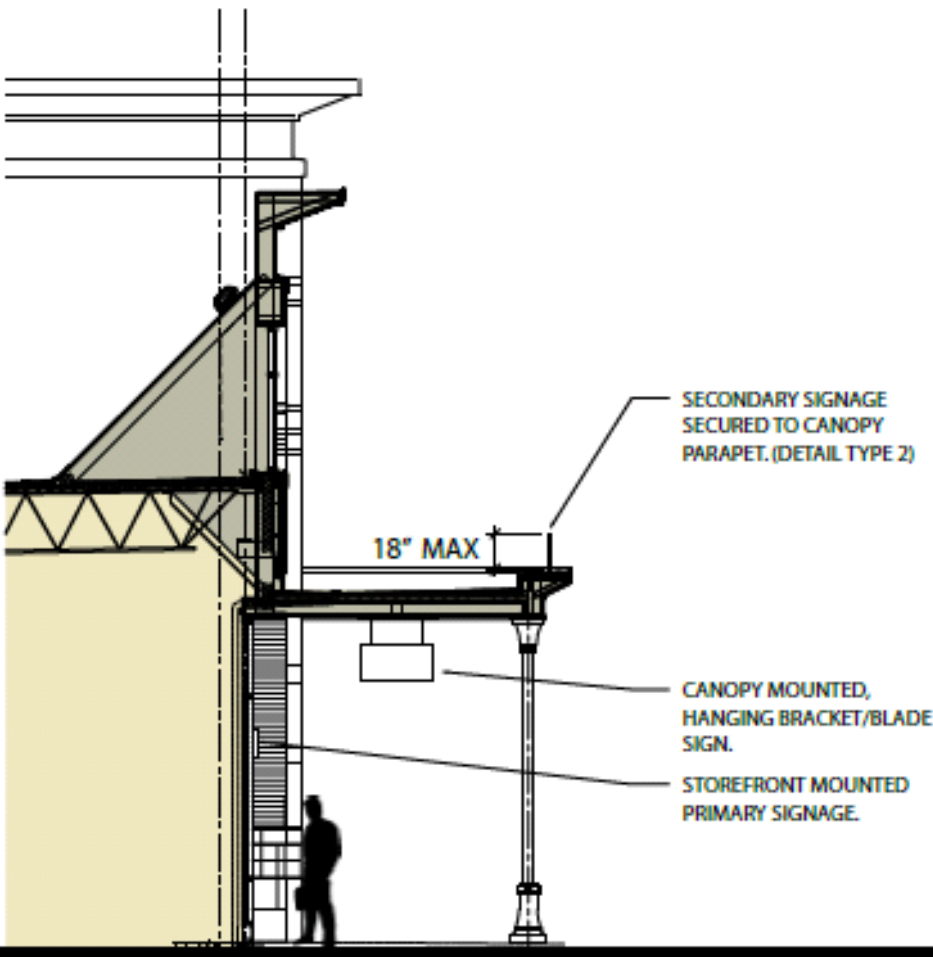
SECTION, STOREFRONT MODEL 9



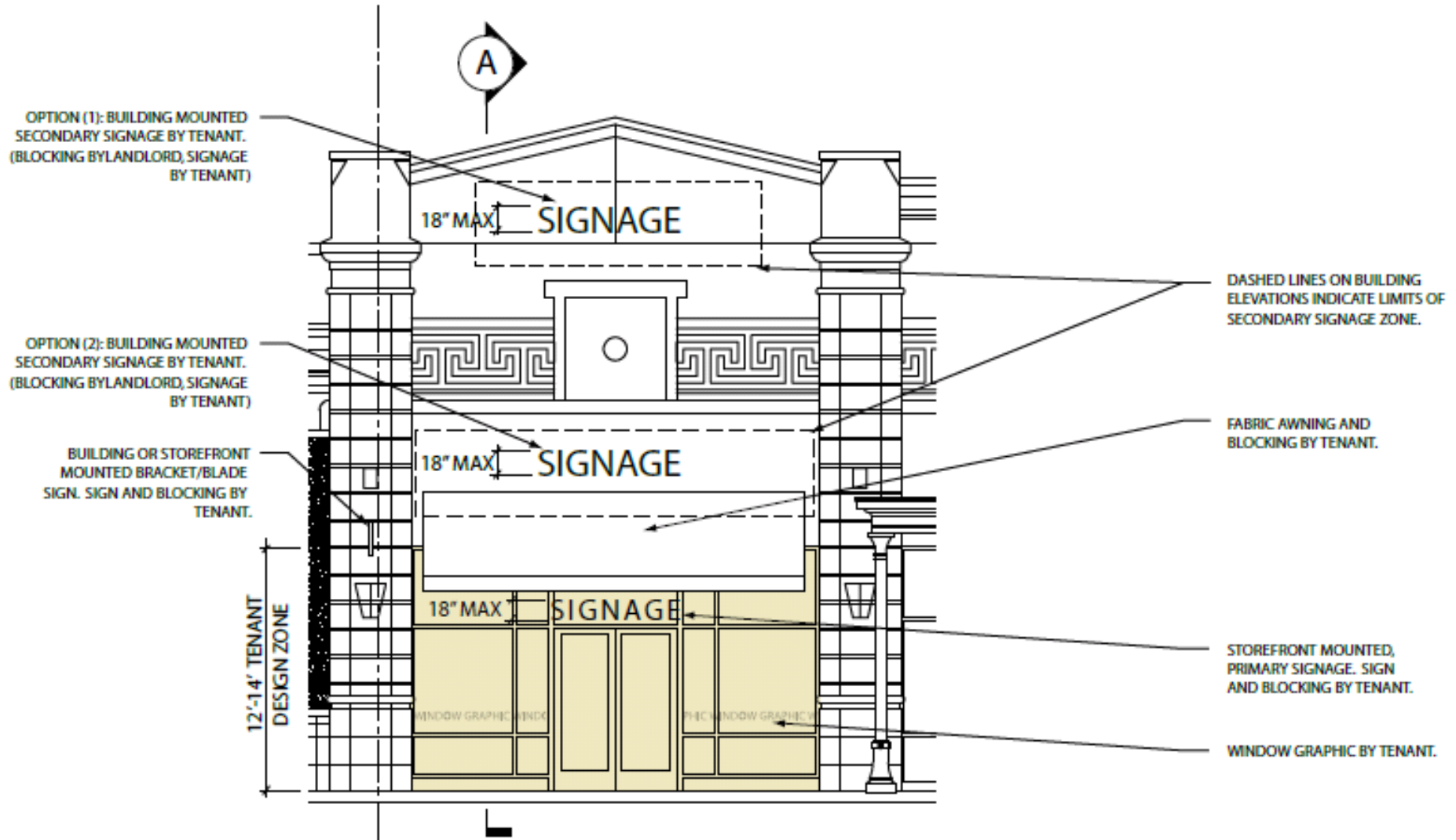
ELEVATION, STOREFRONT MODEL 10



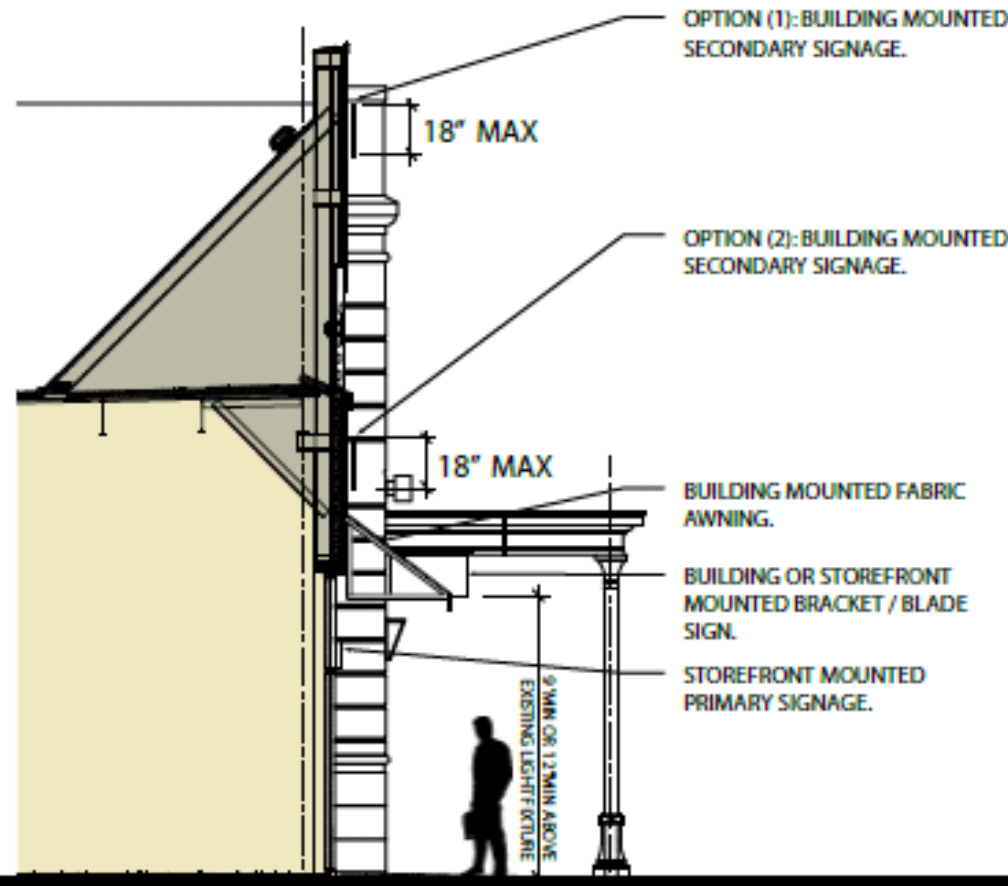
SECTION, STOREFRONT MODEL 10



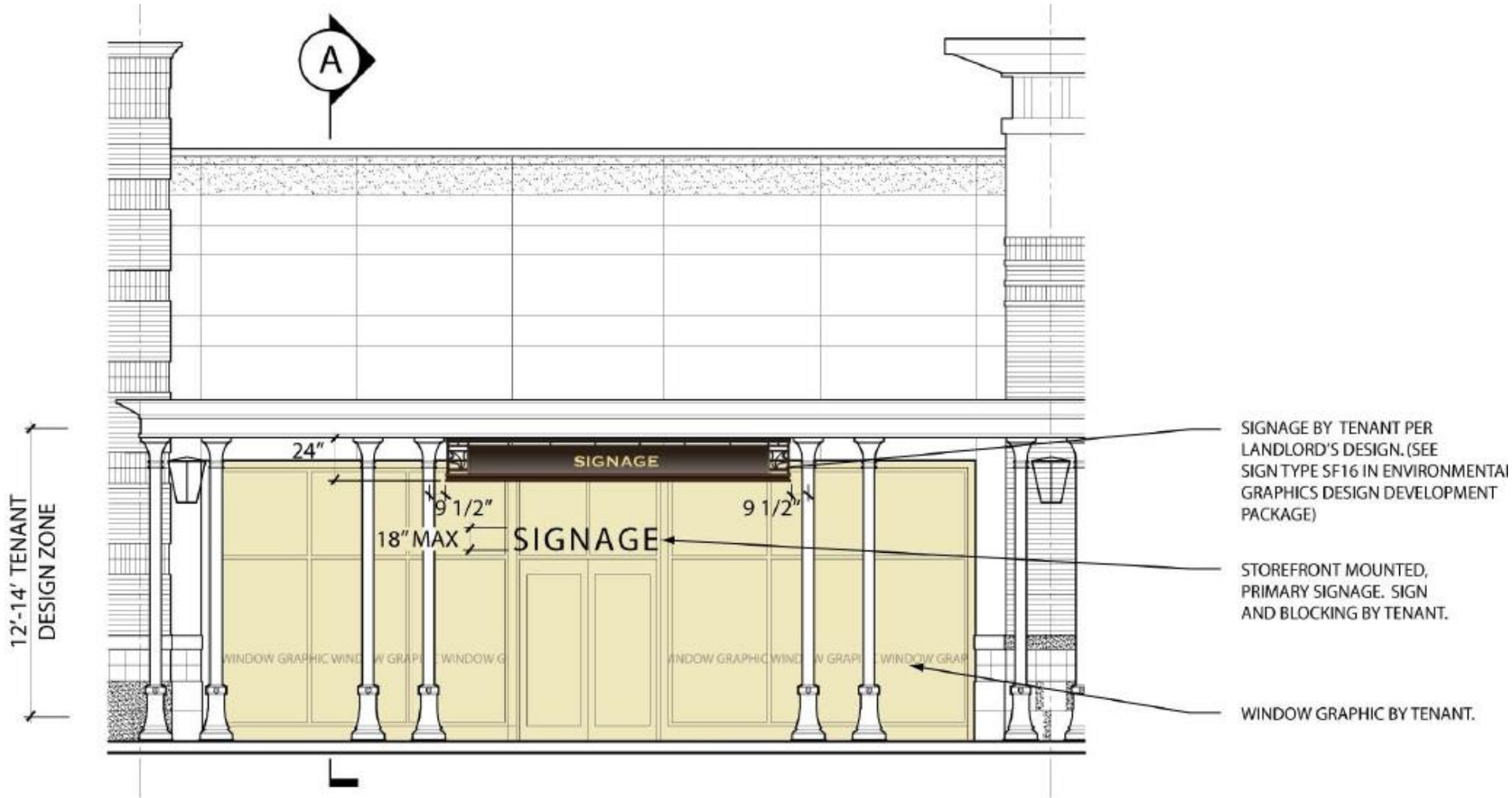
ELEVATION, STOREFRONT MODEL 11



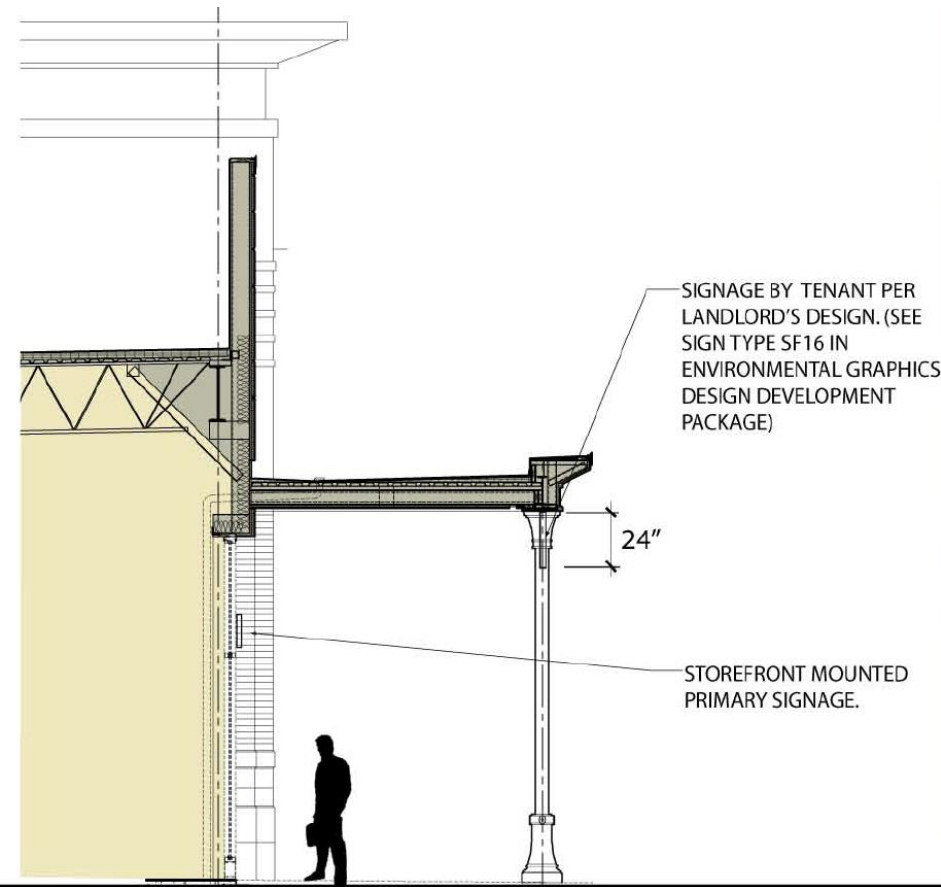
SECTION, STOREFRONT MODEL 11



ELEVATION, STOREFRONT MODEL 12 (FOOD COURT)



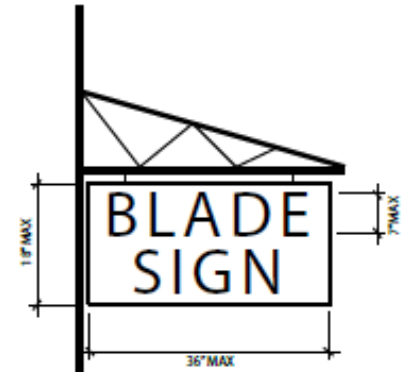
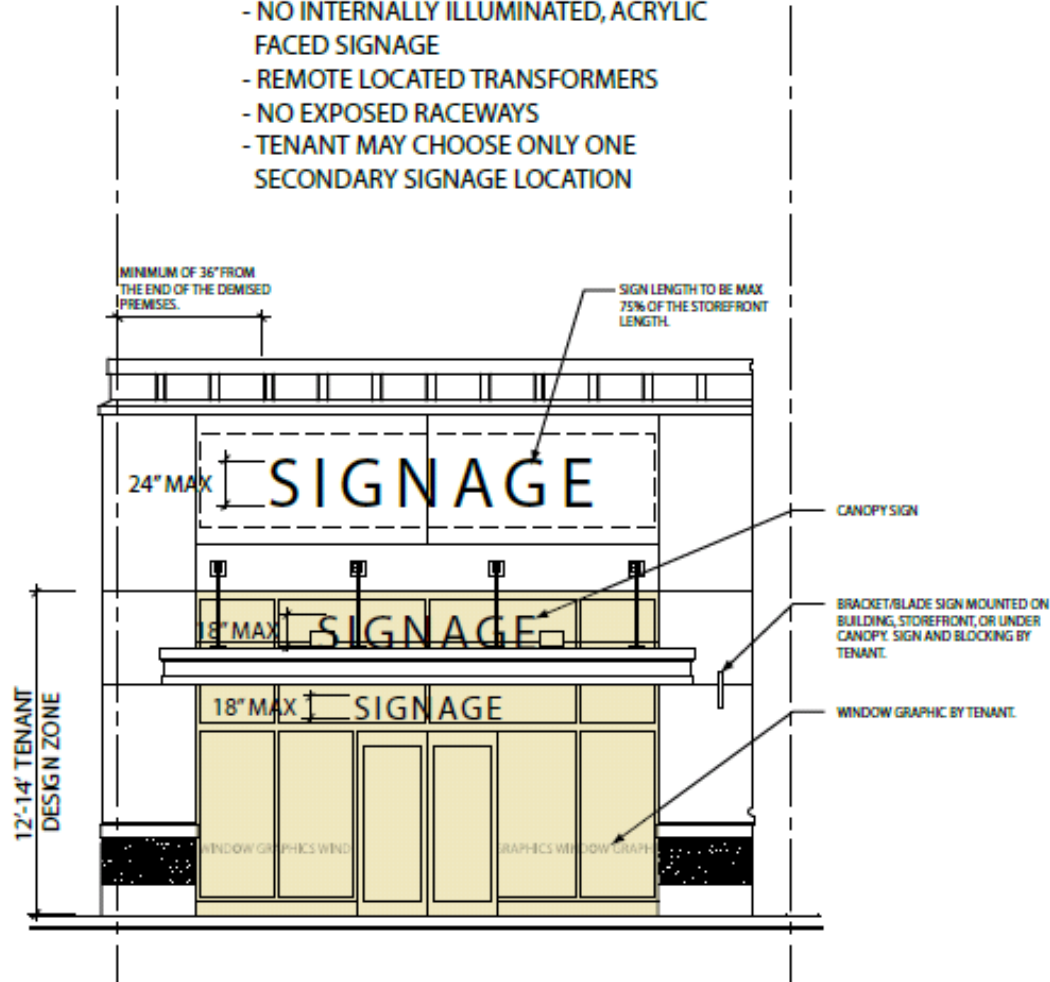
SECTION, STOREFRONT MODEL 12 (FOOD COURT)



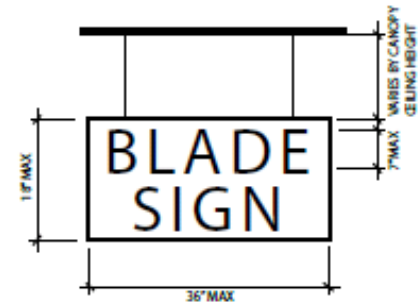
TYPICAL SIGN LOCATIONS

NOTES

- NO INTERNALLY ILLUMINATED, ACRYLIC FACED SIGNAGE
- REMOTE LOCATED TRANSFORMERS
- NO EXPOSED RACEWAYS
- TENANT MAY CHOOSE ONLY ONE SECONDARY SIGNAGE LOCATION

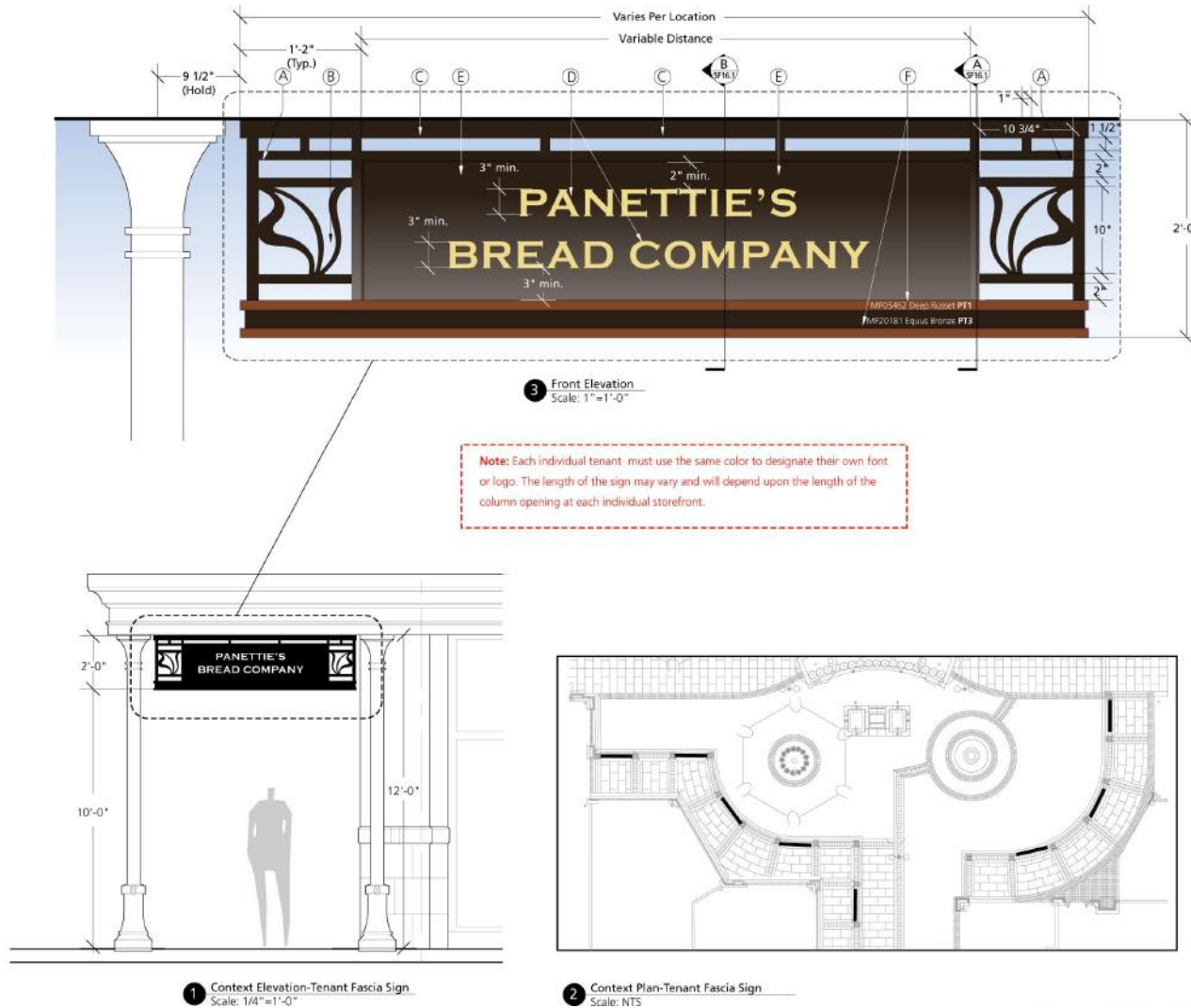


WALL MOUNTED BLADE SIGN

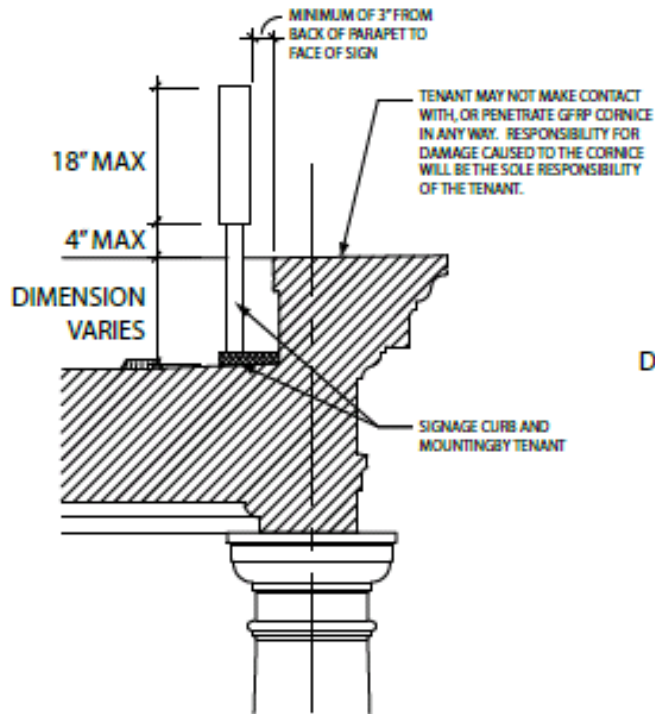


CANOPY MOUNTED BLADE SIGN

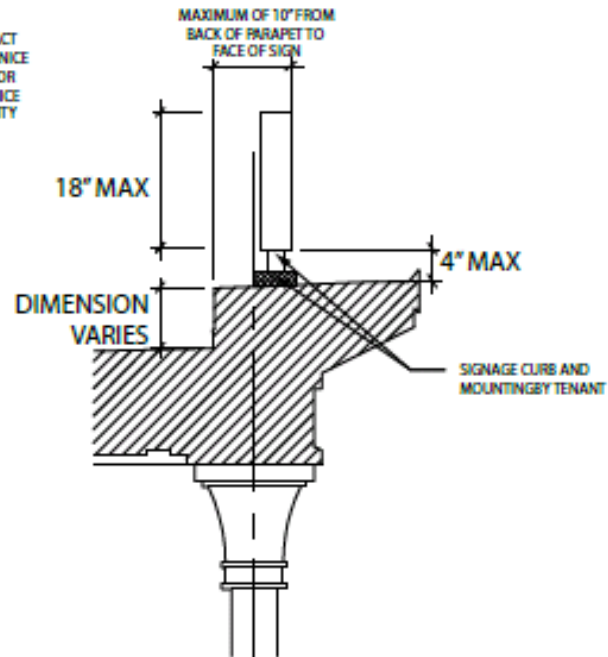
STOREFRONT ELEVATION



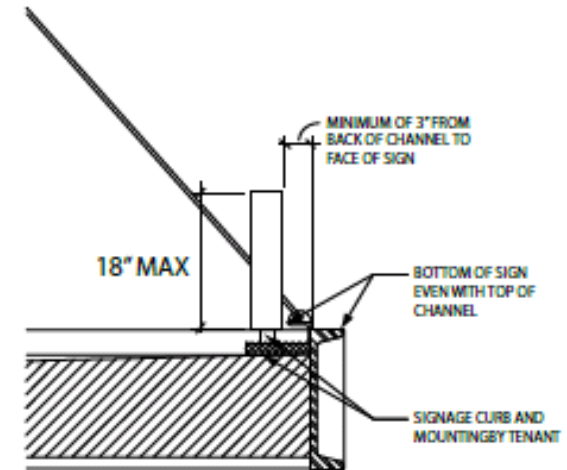
TYPICAL CANOPY MOUNTING LOCATIONS



TYPE 1

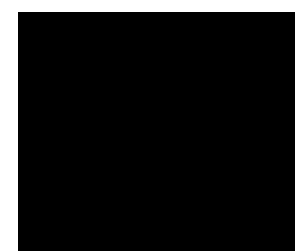


TYPE 2



TYPE 3

STOREFRONT ELEVATION



HVAC– RETAIL TENANTS

This is an open air Mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store (ie: windows, window treatment and sun exposure).

- **Equipment** Downflow rooftop unit on full curb with electric heat (natural gas is not available for heat). Unit(s) to be located in designated structural bays.
- **Condensate Drain** Condensate to be piped through rooftop unit through curb to approved sanitary drain.
- **Outside/Relief Air** Economizer and barometric or fan powered relief through Tenant installed components.
- **Return** Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **Building Thermal Values** Exterior wall R-19, Roof R-19
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains. Designated connection point within or adjacent to space. 1 ¼" valved connection. Tenant supplied meter w/ remote reader for large water users only.
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant.
- **Grease Waste** No Landlord provisions.
- **Natural Gas** Available for cooking use only.
- **Toilet Rooms** As required by code. One required for all Tenant spaces, available to public per 2000 IBC (See INDIANA ADMINISTRATIVE CODE, ARTICLE 13, RULE 1 #8, FOR EXCEPTIONS). Landlord's toilet rooms may not be considered in calculations.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** Not required.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – RETAIL TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
- **See Criteria Sheet MEP-1 for further information.**

ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480, 3ph, 4-wire
- **Landlord Equipment** Breakers at common switchgear in central locations.
- **Power** Provided by Landlord redistribution system.
- **Metering** Check meter in Landlord meter room.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 20 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1" conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Smoke detectors in fan system, ADA compliant notification with stand alone monitoring only when individual Tenant space meets code requirements.
- **Exit Pathway Illumination** Exit pathway illumination required at rear door via light fixture above door on emergency power and at front door with an emergency light fixture in the space strategically located to illuminate out an open door, all by Tenant.
- **See Criteria Sheet MEP-1 for further information.**

HVAC – FOOD / RESTAURANT TENANTS

This is an open air Mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store (ie: windows, window treatment and sun exposure).

- **Equipment** Downflow rooftop unit on full curb with electric heat (natural gas is available for heat).
- **Condensate Drain** Condensate to be piped through rooftop unit through curb to approved sanitary drain.
- **Outside/Relief Air** Economizer and barometric or fan powered relief through Tenant installed components.
- **Return** Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Grease exhaust** per code. Protect roof with “Grease guard” containment system.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – FOOD / RESTAURANT TENANTS

- **Water** Redistributed by Landlord via overhead mains. Designated connection point within or adjacent to space. 2" valved connection with 40 psi minimum pressure available. Tenant supplied meter w/ remote reader for large water users only.
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant.
- **Grease Waste** Landlord has provided central grease interceptors and greasy waste lines to designated food spaces (Central grease interceptor for Building B and in-line food cluster with VC space designations in Buildings G and H. Location of separate, in-ground interceptors for Restaurants as approved by Landlord.
- **Natural Gas** Gas is available from the utility company for cooking use at exterior pipe and regulator connections.
- **Toilet Rooms** As required by code. One required for all Tenant spaces, available to public. Separate facilities (two toilet rooms) when over 3000 sf, when employing more than 15 people or seating for more than 10 in food establishments.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** Consult with Health Department for specific requirements.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – FOOD / RESTAURANT TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
- **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
- RTU/Split System Specification
- Maintenance

APPLIANCE HEAT GAIN	
ELECTRICAL LOAD SUMMARY	
KITCHEN EXHAUST FAN SPECIFICATION	
KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS	
MAINTENANCE	
COOKING EQUIPMENT	DESCRIBE
	Light
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	2
	3
	4
	5
OTHER EQUIP.	Recept
	Water
	Roofing
	Full
	Re
	Toilet
	Mac
	20% of
	TOTAL
	NOTE
1. LIGHTING HVAC	
2. CALCUL ON THE	
3. ALL VAV	

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:

ODOR EXHAUST FAN
GREASE EXHAUST FAN AND FAN GREASE TRAP
GREASE GUARD SYSTEM
GREASE EXHAUST HOOD AND FILTERS
GREASE EXHAUST DUCT
GREASE INTERCEPTION

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.

WEEKLY - GREASE TRAP / INTERCEPTOR
MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM
QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES.

THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.

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, FINES FROM THE LOCAL AUTHORITY AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST TWO (2) "GREASE" SIGNS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.



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