

MALL SPECIFIC CRITERIA FOR THE BLOCK AT ORANGE

Retail, Restaurant and Food Court Tenants

HVAC System Type	<p>Tenant shall furnish and install roof top unit(s) sized per sensible/total load calculations. Heating shall be electric. Natural gas is not available for heating. All roof openings by Landlord's authorized roofing contractor at Tenant's expense. Air distribution within leased space is the Tenant's responsibility. Rooftop unit(s) shall be constant volume, variable temperature, self-contained, and air-cooled type with air-side economizers where required by ASHRAE or Local Authorities.</p> <p>Roof top unit(s) shall be supported on full perimeter curbs and must be compatible with the existing roofing system. Rooftop unit(s) must be located in areas structurally and aesthetically approved by the Landlord. Curb(s) to match the unit specifications with the steel roof design and roof pitch. Curb adapter(s) are not permitted without Landlord approval.</p> <p>Tenant must provide a line of sight survey indicating the location and visual appearance of any new equipment. Screening for Tenant's rooftop equipment may be required. Verify all unit locations with mall field rep. prior to setting equipment.</p>
Condensate Drain	Tenant shall provide a condensate drain trap at the A/C unit connection above the roof and drain piping that is discharged into a mall approved storm drainage system at the roof or to a mall approved termination location within the tenant space.
Outside / Relief Air	Economizer and barometric or fan powered relief through Tenant installed components, per ASHRAE and AHJ.
Supply Air	<p>Design for constant volume, low velocity pressure.</p> <p>Restaurant and Food Court Tenants must utilize solid duct.</p>
Return Air	<p>Open Plenum for Non-Odor producing Tenants. Ducted return is subject to Landlord's approval.</p> <p>Odor and Food Tenants shall utilize a fully ducted return design.</p>
Toilet Exhaust	Landlord has provided a central exhaust for retail Tenants to connect into at the rate of 2 CFM/SF or 75 CFM per fixture. A mall provided (6) inch exhaust connection may already exist at some Tenant locations, but is not guaranteed. Tenant shall provide fan and odor back draft damper. No exhaust provisions have been made for Restaurant Tenant's.

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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 Scrubbers may be required to mitigate odors.
Exhaust Replacement Air	Restaurant and Food Court Tenants shall provide individual kitchen exhaust and make-up air as follows: no less than 85% of kitchen exhaust shall be replaced by Tenant furnished and installed make-up air systems. The remaining make-up air may be drawn from the mall.
	Restaurant and Food Court Tenants that have a display cooking area shall have glass on 3 sides. All exhaust hoods shall be UL-710 approved.
Temperature and unit Controls	Tenants supplied HVAC controls must interface with the mall's central smoke exhaust and fire alarm system.
Smoke Control	Tenants are responsible for their own smoke exhaust per Local Authorities.
Life Safety Interface	Tenant shall employ Landlord's designated Life Safety/Fire Alarm Contractor for all required components and interfacing with the base building fire alarm system and BAS.
	The Tenant shall wire in conduit from each life safety device to a junction box provided by the Tenant at a location selected by the Landlord. Final connections in the junction box and to the building fire alarm system will be by the Landlord at Tenant's expense.
	The Tenant's HVAC system shall be equipped with addressable duct smoke detectors on return and supply side per local authorities. Duct smoke detectors shall shut down affected Tenant air conditioning unit(s) and send a supervisory signal to the building fire alarm.
	At Tenant's expense, the Landlord's Fire Alarm Contractor will connect the Tenant's duct smoke detector(s), HVAC controls, and all other required fire alarm components to the mall's Base Building Fire Alarm System. All interfacing with the mall's smoke management system shall also be included with this work. Contact and coordinate with the mall field representative.
	All music and security systems must interface with fire alarm system by installing a service interrupter.
	Tenant area Life Safety devices shall be addressable through the Mall's fire alarm system and BAS.
Test and Balance	Refer to General Criteria Drawing.

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Sprinkler System	Tenants shall submit approved final drawings for review by landlord's designated sprinkler contractor. Any modifications to the fire protection system will be designed and installed by Landlord's designated sprinkler contractor at Tenants expense.
Plumbing	Tenants with 1,000 sq. ft. GLA and larger shall have the following designated connection points in proximity of tenant spaces.
Water:	3/4" for Retail 2" for Restaurant 1-1/2" for FC
Sanitary:	4" connection for integral Tenant. 4" connection for Restaurant 4" connection for Food Court
Vent:	Landlord common sanitary vent connection verify size in field. Restaurant and Food Court Tenant vent is by Tenant thru roof. Tenant shall utilize Landlord approved roofing contractor for all roof penetrations.
Grease Waste:	A grease waste line may be available for Restaurant and Food Court Tenants. In the event that a central grease waste line is not available, Tenant shall be required to install their own independent grease interceptor with automatic draw off prior to connecting to Landlord's sanitary system. Local AHJ shall determine which fixtures are to be connected to the grease waste system.
Natural gas:	Available from utility only for FC and Restaurant Tenants.
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.
Fixtures:	All fixtures shall meet ADA requirements.
Building Thermal Values	Exterior wall U = 0.09 Roof U = 0.05
Electric	Maximum design capacity for Tenant's Electrical system is 277/480V, 3-phase, 4-wire. If available, Landlord will allow 12 W/SF for Retail, 35 W/SF for Restaurant and 50 W/SF for Food Court Tenants. Tenant will provide their own dry-type transformer to provide 120/208 volt, three phase, three wire for their own use as required. Tenant to provide one-line wiring diagram required to calculate fault current and demand loads per local authorities.