

TENANT DESIGN MANUAL



PHILADELPHIA MILLS™
A SIMON CENTER

UPDATED JANUARY 2017




SIMON™

PROJECT OVERVIEW



Named for Benjamin Franklin and designed in the shape of a thunderbolt, Franklin Mills is located just off I-96 at the intersection of Woodhaven Road (SR 63) and Knights Road, northeast of Philadelphia.

PROJECT OVERVIEW



The second largest mall in Pennsylvania, Franklin Mills opened in 1989 and utilizes a kite with lightning bolt as it's logo. It is anchored by Burlington Coat Factory, Dave & Buster's, JC Penney Outlet and Marshalls/ HomeGoods, and features more than 200 stores, an AMC Theater, 2 Food Courts and many theme restaurants.

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, its tenants, fixtures, buildings and/or items will be as illustrated on this exhibit, or that any permits which may be submitted on this exhibit will at any time be occupied by the Center. Landlord reserves the right to modify the configuration and occupancy 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 – 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:

Mercantile

Construction Classification:

Type II B

Building Levels:

One (1) Level

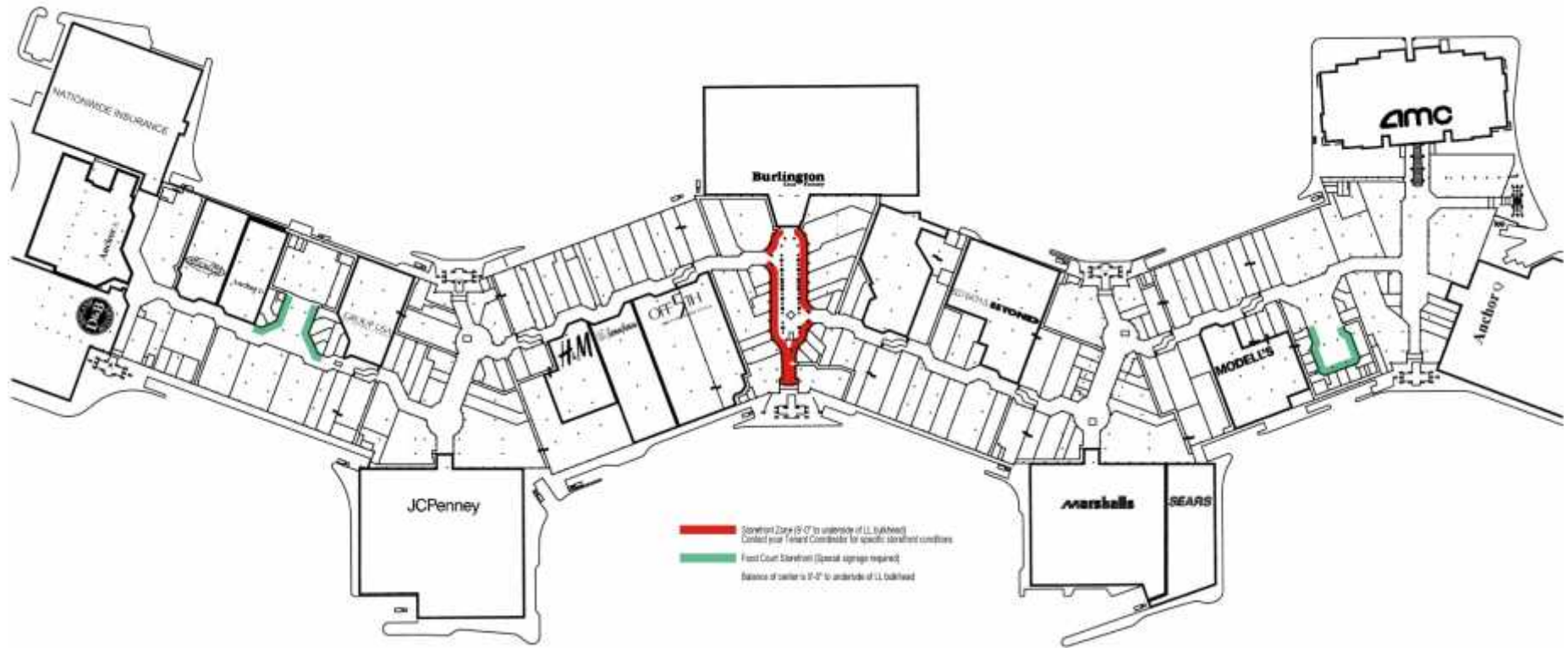
Sprinkler System:

Fully Sprinkled

STOREFRONT ELEVATION



STOREFRONT ELEVATION



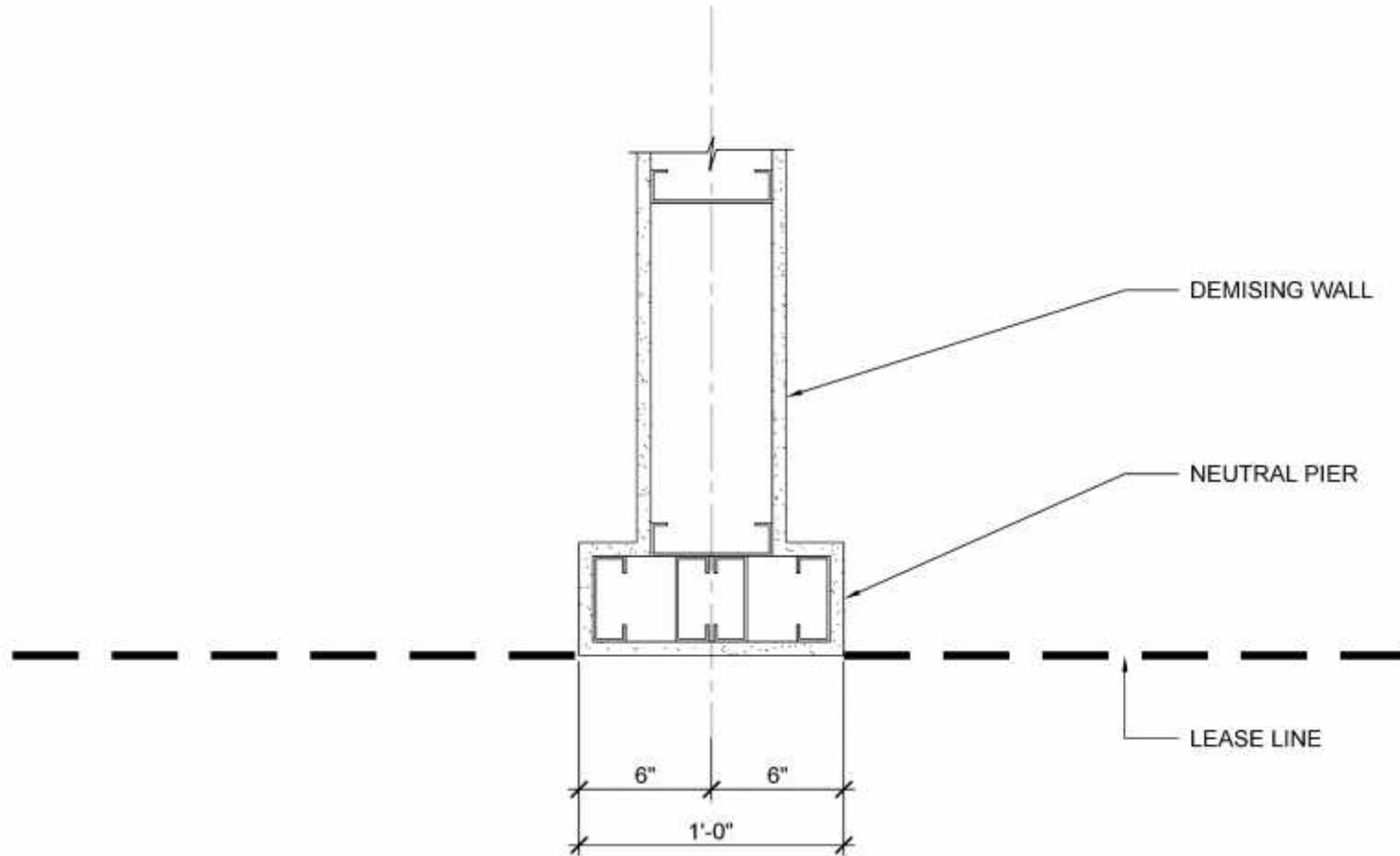
Use this plan as a guide to the building storefront sign models on the pages that follow.

STOREFRONT ELEVATION

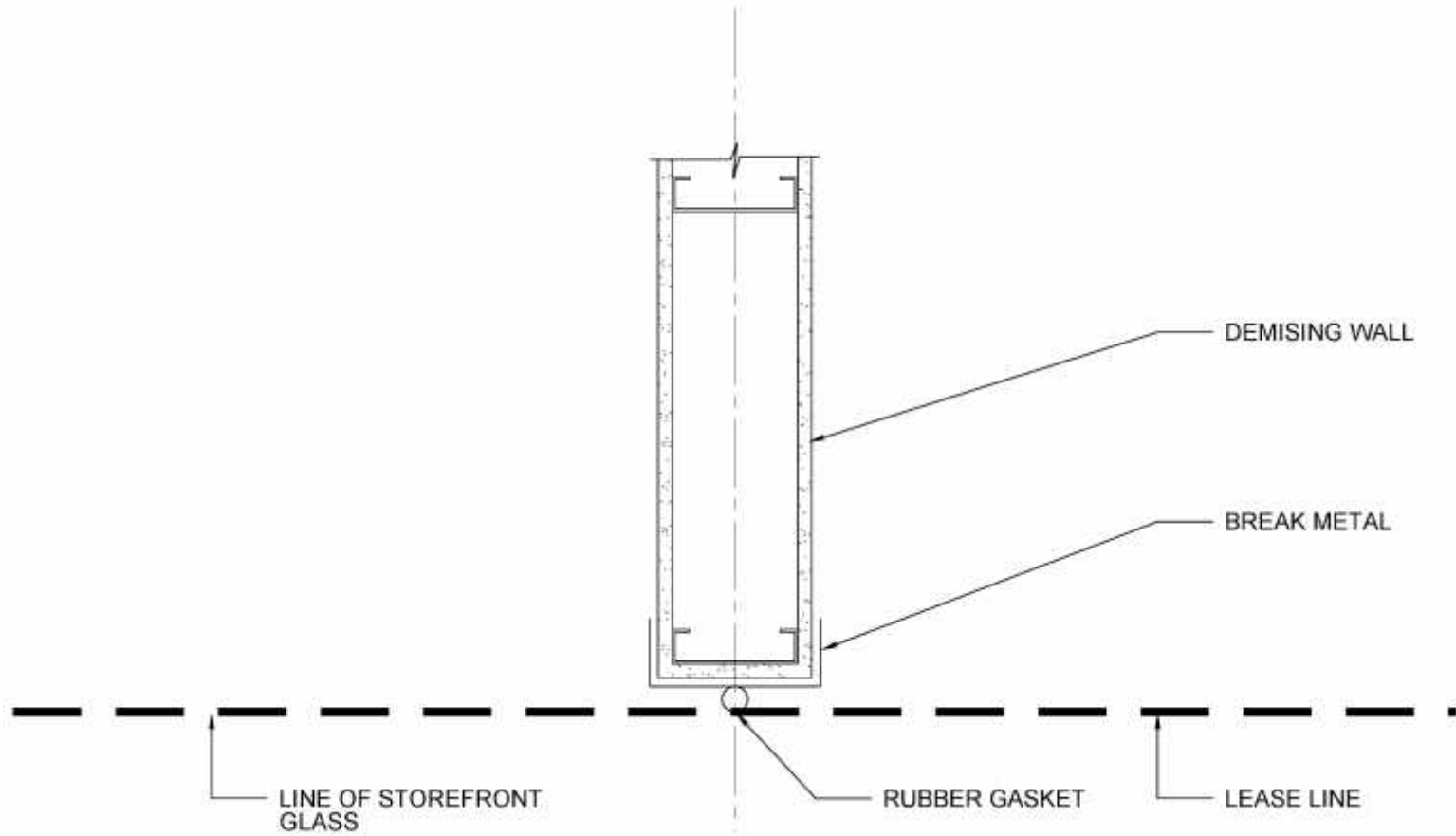


Storefront height is 9'-0" to underside of mall bulkhead

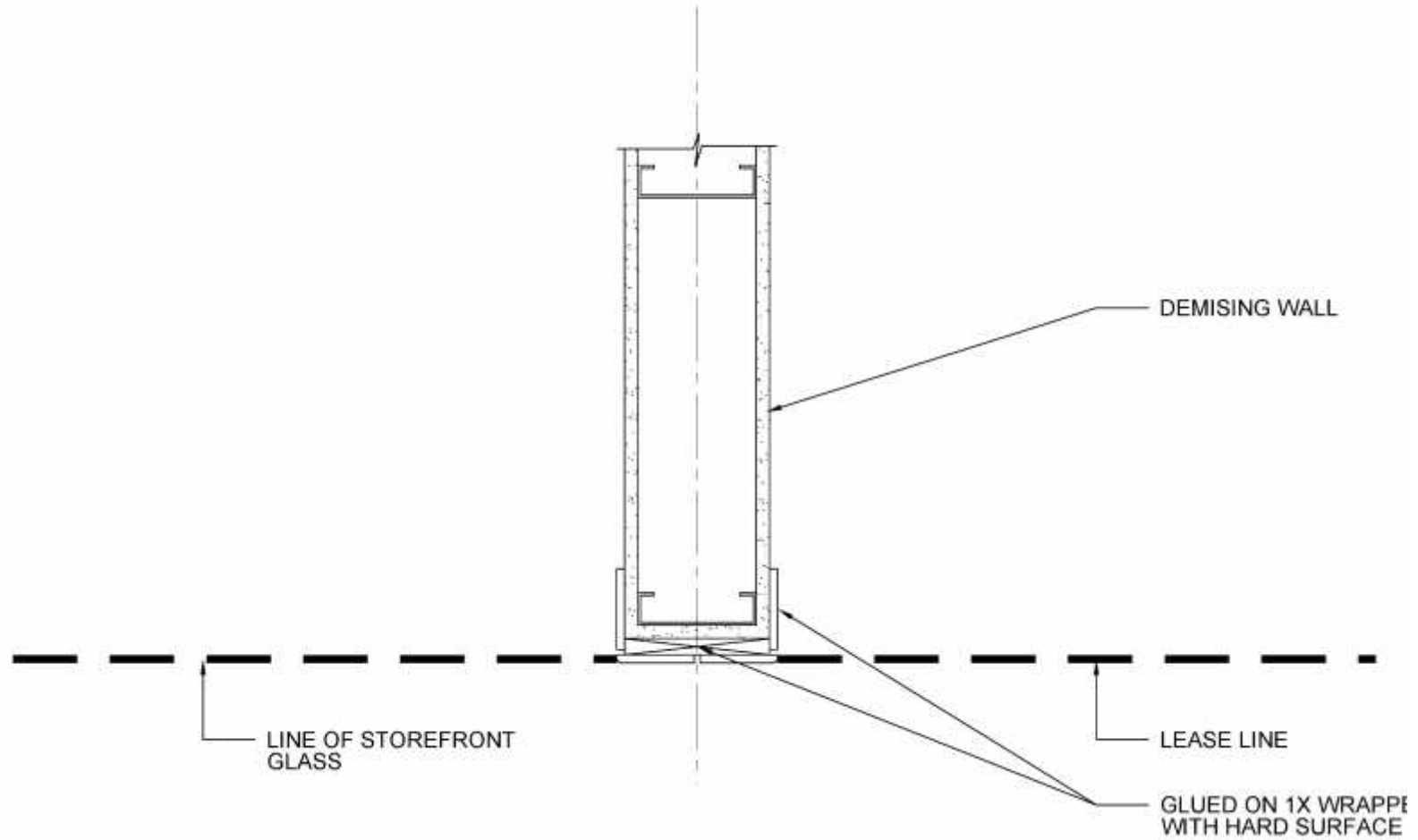
NEUTRAL PIER DETAIL



NEUTRAL PIER DETAIL



NEUTRAL PIER DETAIL



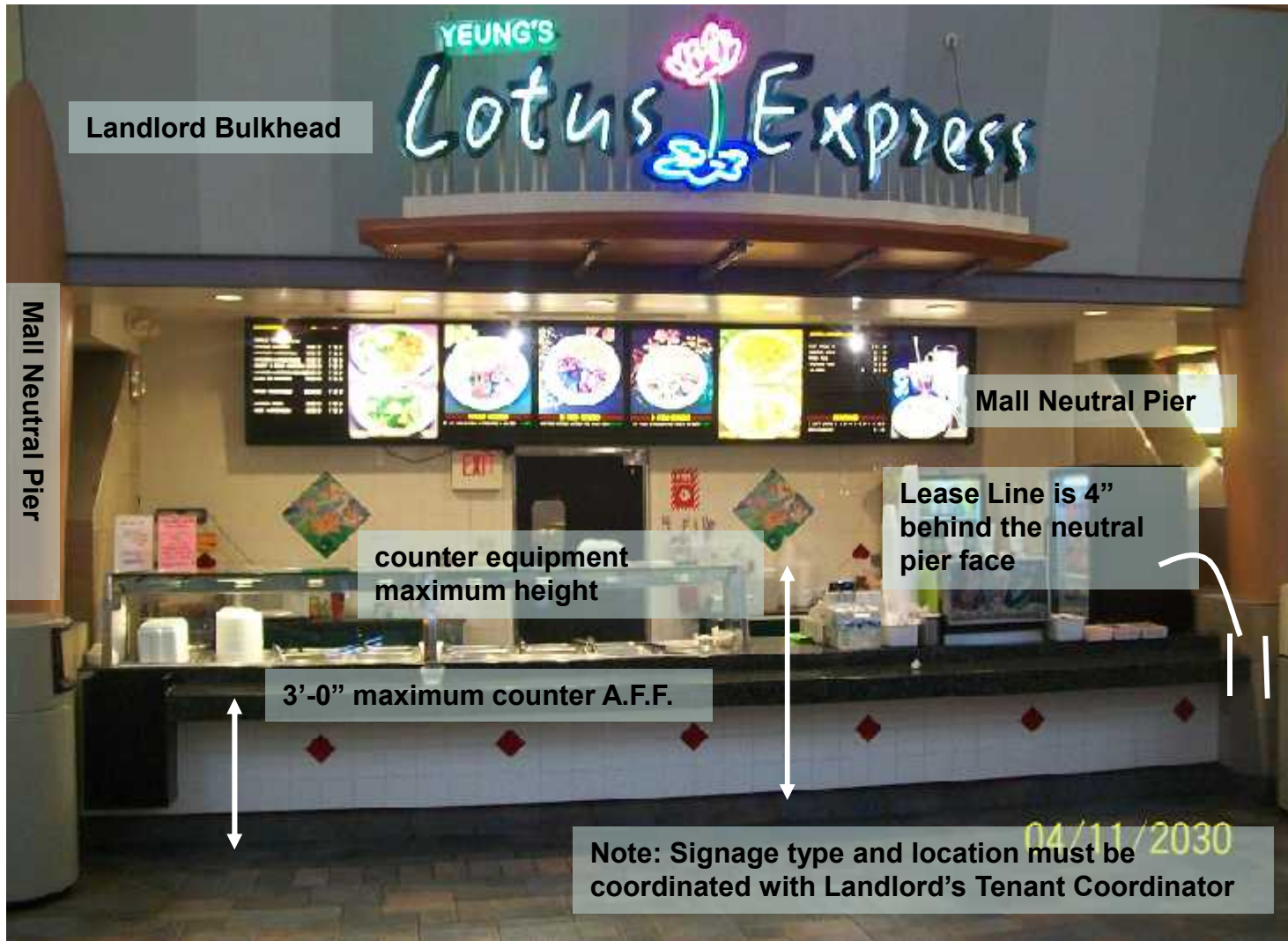
STOREFRONT SIGNS, AWNINGS, & CANOPIES



NORTH FOOD COURT ELEVATION



SOUTH FOOD COURT ELEVATION



HVAC – RETAIL TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Also refer to MEP-1 and tab sheets for general criteria.

- **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. Modify existing roof structure to support equipment.
- **Condensate Drain** Condensate to be piped from rooftop unit to splash blocks on roof.
- **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** Landlord common system – consult MEP-1
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **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.

PLUMBING – RETAIL TENANTS



- **Water** Tenants are customers of the Landlord. Designated connection point within or adjacent to space. ¾" minimum valved connection. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4" wye connection off Landlord main below slab. 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.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** As required by code.

FIRE PROTECTION – RETAIL TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.

ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by Landlord.
- **Metering** Tenant to contact onsite representative for metering installation. Reuse existing, if applicable.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 15 WATTS PER SQUARE FOOT.IF AVAILABLE . Submit connected and demand electrical load data to support electric service size requested. If requested service size is unavailable Tenant may request that the switch gear be modified at Tenant's expense. Landlord reserves the right to decline such request at it's sole discretion.
- **Telephone** 1" conduit or access way to designated connection point in central locations.
- **Fire Alarm** Audible/visual devices as required by code.

HVAC – RESTAURANT/ FOOD TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Refer to MEP-1 for general criteria.

- **Equipment** Downflow rooftop unit on full curb with electric heat (natural gas is not available for heat).
- **Condensate Drain** Condensate to be piped from rooftop unit to splash block system on roof.
- **Return** Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** Landlord common system – consult MEP-1
- **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 consult Bulletin.
- **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.

PLUMBING – RESTAURANT/ FOOD TENANTS

- **Water** Tenants are customers of the Landlord. Designated connection point within or adjacent to space. Valved connection available at city water pressure provided to the Landlord. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4” 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 grease waste lines to designated locations within the food court. Additional grease trap may be required by local authorities. Location of separate, in-ground interceptors for Restaurants as approved by Landlord.
- **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.

FIRE PROTECTION – RESTAURANT/ FOOD TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.

ELECTRICAL – RESTAURANT/ FOOD TENANTS

- **Voltage** 277/480 V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by Landlord
- **Metering** By Landlord.
- **Capacity** RESTAURANT/ TENANT MAXIMUM ALLOTMENT IS 40 WATTS PER SQUARE FOOT. FOOD COURT ALLOTMENT IS 85 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1” conduit or access way to designated connection point in central locations
- **Fire Alarm** Audible/visual devices per code. Food Court/Restaurant Tenants to connect hood extinguishing alarm to Landlord system.

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 | |
| OTHERS EQUIPMENT TRENCH LIGHT FAN K E F UNIT | KITCHEN EXHAUST FAN SPECIFICATION |
| | KITCHEN MAKE-UP AIR UNIT SPECIFICATION |
| | VAV TERMINAL SPECIFICATIONS |
| | MAINTENANCE |
| | <p>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:</p> <p>DOOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEMS GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTOR</p> <p>THE TENANT MUST SUBMIT PROOF TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE SYSTEMS INSPECTED AND RECEIVED TO THE FOLLOWING SCHEDULE, SYSTEMS TO BE MAINTAINED AS ESTABLISHED BY THE MAINTENANCE CONTRACTOR OR LANDLORD.</p> <p>WEEKLY - GREASE TRAP INTERCEPTOR MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM QUARTERLY - GREASE EXHAUST DUCTWORK, TRAPS, FILTERS AND ACCESSORIES.</p> <p>THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.</p> <p>NOTE: 1. UPGRADE HVAC 2. CHECK ON THE PLUMBING FITTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR. 3. ALL VAV</p> |



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