

MALL SPECIFIC CRITERIA FOR FRANKLIN MILLS

Retail, Restaurant and Food Court Tenants

HVAC System Type	<p>VAV System with plenum return.</p> <p>Landlord will provide 58°F air to each tenant via the central plant supply air duct. Exact location of LL duct to be determined in field. Tenant is required to size their airflow based on their Total Sensible Load ONLY within the occupied space. Tenant shall submit complete HVAC load calculations for Landlord review and approval.</p>
Outside / Relief Air	Minimum outside air required by code will be provided thru the Landlord's central VAV system.
Supply Air	<p>Tenant shall connect to the Landlord's main supply air duct and provide all VAV boxes, and all other equipment required to complete the system. Flexible duct permitted for final connections to diffusers only and not to exceed 5'-0".</p> <p>Restaurant and Food Court tenants must utilize solid duct.</p>
Return Air	<p>Open Plenum (Ducted return is subject to Landlord approval).</p> <p>Demising walls shall have an opening with each adjacent Tenant to allow smoke exhaust and pressurization. A 16 square foot free area (minimum) return air transfer/smoke control opening shall be provided in each demising wall shared with an adjacent Tenant. Where the demising wall is a smoke zone separation wall, no opening is required.</p> <p>Odor and food Tenants shall utilize a fully ducted return air design.</p>
Toilet Exhaust	By Tenant to connect to Landlord provided exhaust duct where available or provide own exhaust vent thru roof. In-line fan required.
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	<p>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.</p> <p>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.</p>

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Temperature Controls	Tenant shall provide all controls for independent temperature control including accomodating night shutdown of the Landlord's system and morning warm-up.
Smoke Control	Landlord's HVAC VAV system incorporates a base building smoke control system consisting of smoke control exhaust fans, controls and operating sequences for the Landlord's rooftop air conditioning units and fans.
	Tenant's return air grilles serve as smoke relief grilles into the plenum area. Size grilles at 300 FPM maximum velocity.
	To insure capability with the base building smoke venting scheme, Tenant's demising wall transfer air openings shall have an opening within each adjacent Tenant to allow smoke exhaust and pressurization. A (16) square foot free area (minimum) return air transfer/smoke control opening shall be provided in each demising wall shared with an adjacent Tenant. Where the demising wall is a smoke zone separation wall, no opening is required.
Life Safety Interface	Tenant shall employ Landlord's designated Life Safety/Fire Alarm Contractor for all required components and interfacing with the base buildings 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 fully open Tenant VAV unit 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.

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Life Safety Interface (cont)	Tenant area Life Safety devices shall be addressable through the Mall's fire alarm system and B.A.S.
Test and Balance	Tenant shall employ Landlord designated contractor to perform final testing and balancing.
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 Tenant's expense.
Plumbing	Verify locations of all Landlord mains in field.
	Water: 3/4" for Retail
	1" for Food Court
	Waste: 4" connection for Retail. 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 for FC and restaurant Tenants only.
	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 each.
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.