Great Mall is located at the intersection of Montague Expressway and Great Mall Parkway in Milpitas, CA. It is approximately 50 miles from San Francisco and 6 miles from San Jose, CA.
Originally a Ford automobile assembly plant, and now the largest Mall in Northern California, Great Mall is anchored by national retailers such as Burlington Coat Factory, Dave & Buster’s, Kohl’s, Neiman Marcus Last Call and Sears Outlet. It features more than 200 retail and entertainment options, restaurants, a Food Court and a 20 screen Theater.
The **Tenant Information Package (TIP)** is intended to provide you with the project’s design and construction criteria and consists of several parts:

<table>
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<tr>
<th>COMPONENT</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>TIP Index</td>
<td>Will provide a comprehensive list of topics to help locate information</td>
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<tr>
<td>Tenant Design Manual</td>
<td>Provide mall specific architectural, sign and engineering design criteria</td>
</tr>
<tr>
<td>Kiosk Design Manual</td>
<td></td>
</tr>
<tr>
<td>Architectural Criteria</td>
<td>Outline submission requirements and will provide necessary guidelines to</td>
</tr>
<tr>
<td></td>
<td>design your store.</td>
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<tr>
<td>MEP/FP Criteria</td>
<td>(same as Architectural Criteria)</td>
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<td>Bulletins</td>
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» 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.
<table>
<thead>
<tr>
<th><strong>MALL BUILDING DATA</strong></th>
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<tr>
<td>Occupancy/Use:</td>
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<td>Construction Classification:</td>
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<td>Building Levels:</td>
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<td>Sprinkler System:</td>
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</table>
STORFRONT ZONE PLAN

Exterior Storefront - Contact your Tenant Coordinator
Food Court Storefront - Special signage required
Balance of center is 10'-0" to the underside of LL bulkhead
Typical storefront height is 10’-0”
NEUTRAL PIER DETAIL

DEMISING WALL

NEUTRAL PIER

LEASE LINE

6"  6"

1'-0"
NEUTRAL PIER DETAIL

- DEMISING WALL
- BREAK METAL
- LINE OF STOREFRONT GLASS
- RUBBER GASKET
- LEASE LINE
NEUTRAL PIER DETAIL

- Demising Wall
- Line of Storefront Glass
- Lease Line
- Glued on 1x Wrapped with Hard Surface
STOREFRONT SIGNS, AWNINGS, & CANOPIES

U.S. POLO ASSN.

Lady Foot Locker

MOVADO

ALDO

H&M

FESTIVAL FOODS

TEXAS STORE

LANE BRYANT

WINDSOR
FOOD COURT ELEVATION

Note: Signage type and location must be coordinated with Landlord’s Tenant Coordinator.

- 8’-0” minimum distance from Lease Line to face of Tenant’s menu board
- Front face of counter must be installed a minimum of 6” back from the Lease Line
- No Counter can run longer than 8’-0” without material or height change
- 6” equipment set back line
- 6” high tile base
- 6” tile base
Signs must be mounted to the Landlord provided signage graphic structure. Raceways are not permitted. Connections/mounting equipment must not be visible to the public.

Note: Signage type and location must be coordinated with Landlord’s Tenant Coordinator.
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.
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