

MALL SPECIFIC CRITERIA FOR GREAT MALL AT MILPITAS

Retail, Restaurant and Food Court Tenants

HVAC System Type	VAV System with ducted return air.
	For Retail and Food Court Tenants the Landlord has provided, wired and installed variable volume multi-tenant roof top HVAC equipment with a medium pressure duct system terminating at a capped outlet within Tenant's space. Tenants shall utilize a fully ducted return air system. Electric heat by tenants is not permitted.
	Landlord will provide 58°F air to each tenant via the central plant supply air duct. Exact location of Landlord's duct to be determined in field. Tenant is required to install and maintain a VAV box using Landlord's approved Vendor. VAV boxes over 10 years old must be replaced. Tenant shall size their airflow based on their total space sensible load ONLY within the occupied space. Tenant shall submit complete HVAC load calculations for Landlord review and approval. (SEE TEMPERATURE CONTROLS) Fan powered VAV boxes are not permitted. No electric heat is permitted.
	Restaurants shall design and install a stand alone HVAC system. This system may be either a roof top unit or split system and shall be connected to the Landlord's smoke evacuation and life safety systems.
Outside / Relief Air	Minimum outside air required by code will be provided thru the Landlord's central VAV system.
Supply Air	Design for constant volume, low velocity pressure. Flexible duct permitted for final connections to diffusers only and not to exceed 5'-0".
	Restaurant Tenants must utilize solid duct.
Return Air	All Tenants shall utilize ducted return to tie into mall's main return air duct. Open plenum return is subject to mall approval.
Toilet Exhaust	By Tenant to connect to Landlord provided exhaust duct where available. Where not available Tenant shall provide their own exhaust with 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	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.

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Temperature Controls	All Tenant VAV boxes have been retrofitted with Trane controllers with wireless communication between the Mall EMS, the RTU's and the VAV boxes. Each Tenant's VAV box shall have a wireless room sensor for programmed operation and a leaving air temperature sensor. Tenant VAV box shall be upgraded to this system. Controls shall be purchased and installed by LandLord approved EMS contractor.
Smoke Control	<p>Landlord's VAV system provides smoke exhaust for all Tenants of (6) air changes per hour.</p> <p>Tenants ceiling HVAC design shall have a fully ducted return air connected to the Landlord's main return air duct (determine location in the field). All return air connections to the main duct shall be by the Landlord's approved contractor at Tenant's expense. Contact mall field representative for specific contact information.</p> <p>Demising walls separating Tenant spaces must be finished to above the ceiling line or up to the roof deck if no ceiling is used as required by NFPA standards, Uniform Fire Code and Landlord's Engineer</p>
Life Safety Interface	<p>Tenant shall employ Landlord's designated Life Safety/Fire Alarm Contractor for all required components and interfacing with the mall's base buildings fire alarm system and EMS.</p> <p>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.</p> <p>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 and send a supervisory signal to the building fire alarm.</p> <p>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.</p> <p>All music and security systems must interface with fire alarm system by installing a service interrupter.</p> <p>Tenant area Life Safety devices shall be addressable through the Mall's fire alarm system and B.A.S.</p>

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Test and Balance	Tenant shall employ Landlord designated contractor to perform final testing and balancing. Start up of Tenant VAV box will be with Landlord specified temperature control contractor and balancing contractor.
Sprinkler System	Tenant 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	Designated connection point within or adjacent to space.
Water:	Available on site in proximity for Retail Tenants. (hair salons and pet stores to provide sub-meter w/remote reader.)
	2" for Restaurant. (Tenant to provide sub-meter w/remote reader.)
	1-1/2" for FC (Tenant to provide sub-meter w/remote reader.)
Waste:	4" for Retail
	4" for Restaurant and FC
Vent:	Vent through roof by Landlord's roofing contractor at Tenant's expense.
Grease Waste:	Restaurant and FC tenants shall be required to install their own grease interceptor with automatic draw off. Size per local code requirements.
Natural gas:	Available from utility only for Food Court 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.
Building Thermal Values	Exterior wall U = .07 Roof U = .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 shall provide a dedicated power source to the VAV box. Tapping of lighting circuit is not permitted.
	Tenant to provide one-line wiring diagram required to calculate fault current and demand loads per local authorities.