

MALL SPECIFIC CRITERIA FOR GURNEE MILLS

Retail, Restaurant and Food Court Tenants

HVAC System Type	Chilled Water with electric resistance heating.
	Landlord will provide Retail, Food Court and Restaurant Tenants one supply and one return valve and capped chilled water outlet for air conditioning equipment, located above Tenant's ceiling.
	Landlord will provide chilled water no colder than 44F, to be returned no colder than 60F. Coil selection to be based on full temperature rise. The maximum allowable pressure drop through the air handling coil is (15) feet of water. The Tenant shall provide 2-way control valve with a maximum pressure drop of (9) feet of water. Minimum 6-row cooling coil required.
	Food Court Tenants shall be allotted a base flow of (10) gallons per minute plus an additional .01 gallon per minute per square foot of leased space.
	Tenant to provide an automatic flow control valve, similar to Griswold automatic flow control valve for each connection to Landlord's chilled water piping. Valve to be factory set for the lowest standard available flow-rate which equals the flow-rate as determined by the sixteen-degree temperature rise.
	Tenants requiring heat must provide electric resistance heating coils for the Tenant's HVAC system. Tenant may provide heat pumps with a low limit control to switch from heat pump operation to electric heat when entering chilled water temperature is 60F or below.
Condensate Drain	Landlord has provided condensate funnel drains at approximately every other column line on the outside of the building. Tenant shall discharge into Landlord provided funnel drains. Interior tenants may discharge into an approved floor drain or mop sink.
	Tenant to provide secondary drain pans under all suspended air conditioning units.
Outside / Relief Air	Tenant shall provide an outside duct to a Tenant supplied roof fan for outside air intake. Roof intake vents shall be located a minimum of 10' from the base building cooling tower. A roof relief for the economizer mode shall be included in the tenants plans. All vents and penetrations are by the Landlord's designated contractor at Tenant's expense.
Supply Air	Design for constant volume, low velocity pressure.
	Restaurant and Food Court Tenants must utilize solid duct.
Return Air	Open Plenum for Non-Odor producing Tenants. Ducted return is subject to Landlord's approval.
	Odor and Food Tenants shall utilize a fully ducted return design.

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Toilet Exhaust	Landlord has provided a (6) inch exhaust tap to each Tenant for toilet and janitor rooms. Tenant to exhaust the greater of (2) CFM per square feet or (50) CFM per toilet room. Tenant shall provide a ceiling mounted toilet exhaust fan (complete with a backdraft damper) with ductwork connected to landlords central toilet exhaust system.
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	Refer to General Criteria Drawing.
Temperature Controls	Tenants supplied HVAC controls must interface with mall's central smoke exhaust and fire alarm system.
Smoke Control	Landlord has provided a base building smoke control system consisting of smoke control exhaust fans, controls and operating sequences for rooftop air conditioning units and fans which must be adhered to by all Tenants.
	To insure compatibility with the base building smoke venting scheme, Tenant's ceiling must be at least 10% free open ceiling area, uniformly distributed (does not apply to toilet rooms, office areas or equipment rooms). Stockrooms are not permitted to have ceilings and must be open to the roof deck.
	Tenant demising, interior and storefront bulkhead walls must maintain a minimum (6) inch open air gap between top of wall and bottom of roof deck in order to accommodate smoke evacuation. Tenants with suspended ceilings shall provide access to balancing dampers and equipment installed above the ceilings. Storage rooms cannot have drop ceilings, they must be open to the deck.
	For any Tenant requiring an independent smoke control zone, the Tenant shall design and install such system subject to mall criteria and Landlord's review. The Tenant shall provide all contacts, addressable modules, and relays necessary to interface with the mall's fire alarm system and BAS in order to initiate the appropriate control sequences in surrounding Mall smoke control zones.
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.

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Life Safety Interface (cont)	<p>The Tenant's HVAC system shall be equipped with addressable duct smoke detectors on the return and supply side with C contacts compatible with the Landlords fire alarm system and 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 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>
Test and Balance	Refer to General Criteria Drawing.
Sprinkler System	Tenants shall submit approved final drawings for review by landlords 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	Water: Designated connection point in proximity of Tenant space.
	3/4" for Retail.
	2" for Restaurant.
	1-1/2" for Food Court.
	Waste: 4" connection for Retail.
	4" connection for Restaurant.
	4" connection for Food Court.
	Vent: Vent through roof by Landlord's roofing contractor at tenants expense.
Grease Waste: A 4" 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 Food Court 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	<p>Exterior wall U = .18</p> <p>Roof U = .07</p>

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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.