

MALL SPECIFIC CRITERIA FOR OPRY MILLS

Retail, Restaurant and Food Court Tenants

HVAC System Type	Tenant shall furnish and install roof top unit(s) sized per sensible/total load calculations. Heating shall be electric Natural gas is not available for heating. All roof openings by Landlord's authorized roofing contractor at Tenant's expense. Air distribution within leased space is the Tenant's responsibility. Rooftop unit(s) shall be constant volume, variable temperature, self-contained, and air-cooled type with air-side economizers where required by ASHRAE or Local Authorities. Heat Pumps in lieu of electric resistance heat are not allowed.
	Roof top unit(s) shall be supported on full perimeter curbs and must be compatible with the existing roofing system. Rooftop unit(s) must be located in areas structurally and aesthetically approved by the Landlord. Curb(s) to match the unit specifications with the steel roof design and roof pitch. Curb adapter(s) are not permitted without Landlord approval.
	Tenant must perform a line of sight survey indicating the location and visual appearance of any new equipment. Screening for Tenant's rooftop equipment may be required. Verify all unit locations with mall field rep. prior to setting equipment.
Condensate Drain	Condensate piping for all replacement HVAC unit(s) shall be routed thru the RTU curb and indirectly connected to sanitary line within Tenant's leased premise, as per code. Condensate is not permitted to terminate on the roof.
Outside / Relief Air	Economizer and barometric or fan powered relief through Tenant installed components, per ASHRAE and AHJ.
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 approval.
	Odor and Food Tenants shall utilize a fully ducted return design.
Toilet Exhaust	Landlord has provided a central exhaust system with (8) inch round (typ) capped connection point for each tenant to connect into. Tenants requiring more then 200 CFM for toilet exhaust shall provide their own independent system. Tenant shall provide a ceiling mounted toilet exhaust fan (complete with a back draft damper) with ductwork connected to landlord's 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.

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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.
Temperature Controls	Tenant's 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 and interior walls above 12'-0" high must be at least 50% open to allow for smoke movement. Tenant's storefront bulkhead must run from top of glass to the bottom of bar joist and must be 100% open from the bottom chord of bar joist to the roof 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.
	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(s) and send a supervisory signal to the building fire alarm.

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Life Safety Interface (cont)	<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 rep.</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 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	Tenants with 1,000 sq. ft. GLA and larger shall have the following designated connection points in proximity of tenant space.
Water:	<p>3/4" for Retail.</p> <p>2" for Restaurant.</p> <p>1-1/2" for Food Court</p>
Sanitary:	<p>4" connection for retail.</p> <p>4" connection for Restaurant.</p> <p>4" connection for Food Court.</p>
Vent:	Landlord common sanitary vent connection verify size in field. Restaurant and Food Court Tenant vent is by Tenant thru roof.
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 = .1</p> <p>Roof U =.07</p>
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 Tenant's. Tenant will provide their own dry-type transformer to provide 120/208 volt, three phase, three wire for their own use as required.

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Electric (cont)

Tenant to provide one-line wiring diagram required to calculate fault current and demand loads per local authorities.