

MALL SPECIFIC CRITERIA FOR SAWGRASS MILLS

Phase I & II Main Building Retail Tenants

HVAC System Type	Condensor water with electric resistance heating.
	Landlord to provide supply and return valved and capped condensor water outlet to each Tenant.
	Landlord will provide Tenant condensor cooling water no warmer than 88F. Tenant to return condensor water no warmer than 100F. Each tenant will be supplied condensor water up to a flow rate of 0.013 gallons per minute per square foot of leased area (GLA), with a pressure differential of at least 13 PSID at the point of connection at the Tenant's premises.
	Food Court Tenants shall be allotted a base chilled water flow of (10) gallons per minute plus an additional .01 gpm 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 landlords condensor water. Valve to be factory set for the lowest standard available flow rate which equals the flow rate specified in the specific area criteria.
	Tenants requiring heat must provide electric resistance heating coils for the tenants HVAC system. Tenant may provide heat pumps with a low limit control to switch from heat pump operation to electric heat when entering condensor water temperature is 60F or below.
Condensate Drain	Landlord may provide a condensate drain system approx (14) feet above floor for each Tenant to connect into.
	Tenant to provide secondary drain pans under all suspended air conditioning units.
Outside / Relief Air	Landlord shall provide at Tenant's expense, an outside air duct to a louver in the exterior wall, or a roof jack for Tenant's outside air intake. Tenant to size for .3 CFM/SF
Supply Air	Design for constant volume, low velocity pressure.
	Restaurant and Food Court Tenants must utilize solid duct.
Return Air	Open Plenum (Ducted return is subject to Landlord approval).
	Odor and Food Tenants shall utilize a fully ducted return design.
Toilet Exhaust	Landlord has provided an (8) inch tap to some tenant spaces. Tenant shall provide exhaust duct piping, and fan with backflow preventer.

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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.
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 above (12) feet high must be at least 50% open to allow for smoke movement.
	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 building's 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 Tenants HVAC system shall be equipped with addressable duct smoke detectors on the 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>
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	<p>Tenants with 600 SF gross lease area and larger shall have the following designated connection points in proximity of Tenant spaces.</p> <p>Water: 3/4" for Retail, Tenant supplied meter w/remote reader for large water users</p> <p>3/4" for Food Court (Tenant supplied meter w/remote reader)</p> <p>3/4" for Restaurant (Tenant supplied meter w/remote reader)</p> <p>Waste: 4" connection for Retail.</p> <p>4" connection for Restaurant</p> <p>4" connection for Food Court</p> <p>Vent: Vent through roof by Landlord's roofing contractor at Tenant's expense.</p> <p>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.</p>

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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.
Water Closets:	Tenants other than Food Court Tenants shall use back outlet toilets only.
Fire Protection	Tenant shall directly employ the Landlord designated contractor to modify existing grid or utilize connection provided
Building Thermal Values	Exterior wall $U = 0.1$
	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 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.
	Tenant to comply with local authority and provide main electric panel's available fault current calculation and connected load summary with Tenant's addition to landlord's switch gear on all plans submitted to the Local Authorities.