

MALL SPECIFIC CRITERIA FOR SAWGRASS MILLS

Phase III Oasis Building Retail Tenants

HVAC System Type	Retail and Restaurant Tenants will provide a rooftop package air conditioning unit with 100% outside air economizer. Tenants requiring heat shall provide electric resistance heating. Heat pumps in lieu of electric resistance heat are not allowed.
Condensate Drain	Tenant shall provide a condensate drain trap (at the A/C unit connection above the roof) and drain piping that is either, connected to the Landlord's condensate drain piping system (below the roof) or, discharged into the sanitary sewer system at the Landlord approved location within the space. All condensate drain piping located below the roof must be insulated.
Outside / Relief Air	Code minimum per ASHRAE 62, at .3 CFM /SQ/FT
Supply Air	Design for constant volume, low velocity pressure. Restaurant 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 will provide at Tenant's expense a toilet exhaust (vented through the roof) with an (8) inch round capped duct stub-in to Tenant lease area. 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.
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. Odor control installation must include full height partitions caulked and sealed to the underside of the roof deck.
Exhaust Replacement Air	Restaurant 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.
	Restaurant 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 the mall's central smoke exhaust and fire alarm system.
Smoke Control	N/A for Phase III Oasis.

MALL SPECIFIC CRITERIA FOR SAWGRASS MILLS

Phase III Oasis Building Retail Tenants

Life Safety Interface	<p>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.</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 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. 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 BAS.</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 1,000 sq. ft. GLA and larger shall have the following designated connection points in proximity of tenant spaces.</p> <p style="padding-left: 40px;">Water: 3/4" connection, Tenant supplied meter w/remote reader.</p> <p style="padding-left: 40px;">2" for Restaurant. Tenant supplied meter w/remote reader.</p> <p style="padding-left: 40px;">Sanitary: 4" connection for Retail.</p> <p style="padding-left: 40px;">4" connection for Restaurant.</p>

MALL SPECIFIC CRITERIA FOR SAWGRASS MILLS

Phase III Oasis Building Retail Tenants

Plumbing (cont)	Vent:	Retail and Restaurant Tenant's vent is by Tenant thru roof utilizing Landlord approved contractor.
	Grease Waste:	A 4" grease waste line may be available for Restaurant 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 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.
Building Thermal Values		Exterior wall U = 0.1
		Roof U = .07
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. 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.