

## MALL SPECIFIC CRITERIA FOR THE MILLS AT JERSEY GARDENS

### Two-Level Mall in Elizabeth NJ

Retail Tenants	HVAC
<b>System</b>	Landlord provided VAV system of conditioned air to the retail tenants on both the 1st and 2nd floors. Food Service Tenants must provide their own conditioned air.
<b>Equipment</b>	Tenant to provide VAV (W/Electric Heat) connected to Landlord Primary air distribution ductwork.
<b>Supply Air Conditions</b>	Landlord's central plant system provides 57° conditioned air for retail occupancies and exterior exposures as may exist in each Tenant's space.
<b>HVAC LOAD CALCULATION</b>	Tenant to submit a detailed computer generated load calculation based on space sensible load to justify request for conditioned air. Tenants room temperature shall be 75°.
<b>OUTSIDE AIR</b>	Code minimum through Landlord's HVAC system.
<b>RETURN</b>	Each Tenant shall provide an open plenum return system with Transfer Air Openings in the demising wall sized at a minimum of 14 SF or as directed by the Mall. (Ducted return is for odor producing Tenants only and subject to Landlord approval).
<b>SMOKE EXHAUST/RELIEF</b>	Tenant ceiling MUST contain no less than 30% open area for return air and smoke evacuation.
<b>Toilet Exhaust</b>	Landlord provided common Toilet Exhaust for tenant tie-in.
<b>Odor, Thermal &amp; Process Equipment Exhaust</b>	Odor producers (pets, hairstyling, nail salons )must maintain a minimum of 10% negative air pressure between their space and the mall.
<b>Temperature Controls</b>	By Tenant.
<b>TEST AND BALANCE</b>	Tenant shall employ Landlord designated contractor to perform final air testing and balancing.
<b>BUILDING THERMAL</b>	NA
Retail Tenants	Plumbing
<b>Water</b>	Redistributed by Landlord via overhead main designated connection point within or adjacent to space.
<b>Waste</b>	4" wye connection off Landlord main. Designated connection point within or adjacent to space. Schedule 80 PVC below grade.
<b>Vent</b>	Vent through roof by Tenant if not already provided by landlord: Anchor Restaurants and Tenants in single story buildings shall provide sanitary vent through roof.
<b>Meter</b>	Large Retail, Restaurants and Food Tenants.
<b>Drinking Fountain</b>	As required by code

**MALL SPECIFIC CRITERIA FOR THE MILLS AT JERSEY GARDENS**  
**Two-Level Mall in Elizabeth NJ**

<b>Natural Gas</b>	Food and Restaurants ONLY
<b>Floor penetrations</b>	No new floor penetrations on first floor. Use wall hung toilets. Tie into existing infrastructure.
<b>Toilet Rooms</b>	Per Code

<b>Retail Tenants</b>		<b>Fire Protection</b>	
<b>Fire Protection</b>	Tenant shall modify existing grid system in compliance with local codes and Landlord's insurance requirements.		
<b>Implementation</b>	Tenant shall directly employ the Landlord designated contractor		
<b>Tenant Flow Switch</b>	Not permitted		
<b>Valve for Tenant Switch</b>	Not permitted		

<b>Retail Tenants</b>		<b>Electrical</b>	
<b>Floor penetrations</b>	No new floor penetrations on first floor. Tie into existing infrastructure.		
<b>Voltage</b>	277/480 volt, 3ph, 4-wire.		
<b>Landlord Equipment</b>	Tenant shall connect to the landlords electrical distribution system.		
<b>Power</b>	Provided by Electrical redistribution by Landlord.		
<b>Fire Alarm</b>	NA		
<b>Capacity</b>	11 watts sf or per available capacity from Mall. Minimum of 2" conduit.		
<b>Telephone</b>	Use existing conduit or Tenant to provide.		
<b>CATV</b>	NA		

<b>Food Court Tenants</b>		<b>HVAC</b>	
<b>System</b>	By Tenant, at Tenant's expesnt		
<b>Equipment</b>	RTU and/MUA by Tenant		
<b>HVAC LOAD CALCULATION</b>	By Tenant, to justify equipment selection		
<b>OUTSIDE AIR RETURN</b>	As required by code		
<b>SMOKE EXHAUST/RELIEF</b>	Through Tenant equipment		
<b>Make Up Air</b>	NA		
<b>Toilet Exhaust</b>	Tenant must provide a complete make up air system for all exhaust greater than 10% negative to the Mall.		
	As required by code		

## MALL SPECIFIC CRITERIA FOR THE MILLS AT JERSEY GARDENS

### Two-Level Mall in Elizabeth NJ

<b>Odor, Thermal &amp; Process Equipment Exhaust</b>	Odor producers (pets, hairstyling, manicures )must maintain a minimum of 10% negative air pressure between their space and the mall.
<b>Temperature Controls</b>	By Tenant.
<b>TEST AND BALANCE</b>	Tenant shall employ Landlord designated contractor to perform final air testing and balancing.
<b>BUILDING THERMAL VALUES</b>	NA

<b>Food Court Tenants</b>	<b>Plumbing</b>
---------------------------	-----------------

<b>Water</b>	Redistributed by Landlord via overhead main designated connection point within or adjacent to space. (1-1/2" Food Court; 2" Restarurants)
<b>Waste</b>	4" wye connection off Landlord main. Designated connection point within or adjacent to space.
<b>Grease Waste</b>	Utilize existing or By Tenant. (verify with Landlord)
<b>Vent</b>	Vent through roof by Tenant if not already provided by landlord: Anchor Restaurants and Tenants in single story buildings shall provide sanitary vent through roof.
<b>Meter</b>	Restaurants and Food Tenants.
<b>Natural Gas</b>	Food only - From Utility
<b>Toilet Rooms</b>	Per Code

<b>Food Court Tenants</b>	<b>Fire Protection</b>
---------------------------	------------------------

<b>Fire Protection</b>	Tenant shall modify existing grid system in compliance with local codes and Landlord's insurance requirements.
<b>Implementation</b>	Tenant shall directly employ the Landlord designated contractor
<b>Tenant Flow Switch</b>	Not permitted
<b>Valve for Tenant Switch</b>	Not permitted

<b>Food Court Tenants</b>	<b>Electrical</b>
---------------------------	-------------------

<b>Voltage</b>	277/480 volt, 3ph, 4-wire.
<b>Landlord Equipment</b>	Tenant shall connect to the landlords electrical distribution system.
<b>Power</b>	Provided by Electrical redistribution by Landlord
<b>Fire Alarm</b>	NA
<b>Capacity</b>	50 W/SF capacity from Mall. Minimum of 2" conduit.
<b>Telephone</b>	Use existing conduit or Tenant to provide.
<b>CATV</b>	NA