

TENANT DESIGN MANUAL



UPDATED JANUARY 2016



PROJECT OVERVIEW



College Mall is located in Bloomington, Indiana and is the only regional mall in the market. It is home to Indiana University's flagship campus and is situated at the intersection of the SR 46 Bypass and E 3rd Street.

PROJECT OVERVIEW



As the premiere shopping destination in Southern Indiana, College Mall is anchored by Dick's Sporting Goods, Macy's, Target, Bed Bath & Beyond and over 90 specialty retail stores. A 75,000 foot expansion and Lifestyle Addition will be completed in Fall 2017.

TENANT INFORMATION PACKAGE

- The **Tenant Information Package (TIP)** is intended to provide you with the project's design and construction criteria and consists of several parts:

COMPONENT	DESCRIPTION
TIP Index	Will provide a comprehensive list of topics to help locate information
Tenant Design Manual	Provide mall specific architectural, sign and engineering design criteria
Kiosk Design Manual	
Architectural Criteria	Outline submission requirements and will provide necessary guidelines to design your store.
MEP/FP Criteria	(same as Architectural Criteria)
Bulletins	

TENANT INFORMATION PACKAGE

- The Tenant Information Package can be accessed from Simon's website – simon.com.
 - » Select the business header, search for the property name, click on the Tenant Info Package link on the right side of the page.
 - » If you have any difficulties working with the website, please contact your Tenant Coordinator.

*For questions regarding the Landlord's design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and ask for Tenant Coordination.

MALL BUILDING DATA

Occupancy/ Use:

Mercantile

Construction Classification:

Type IIA

Building Levels:

One (1) Level

Sprinkler System:

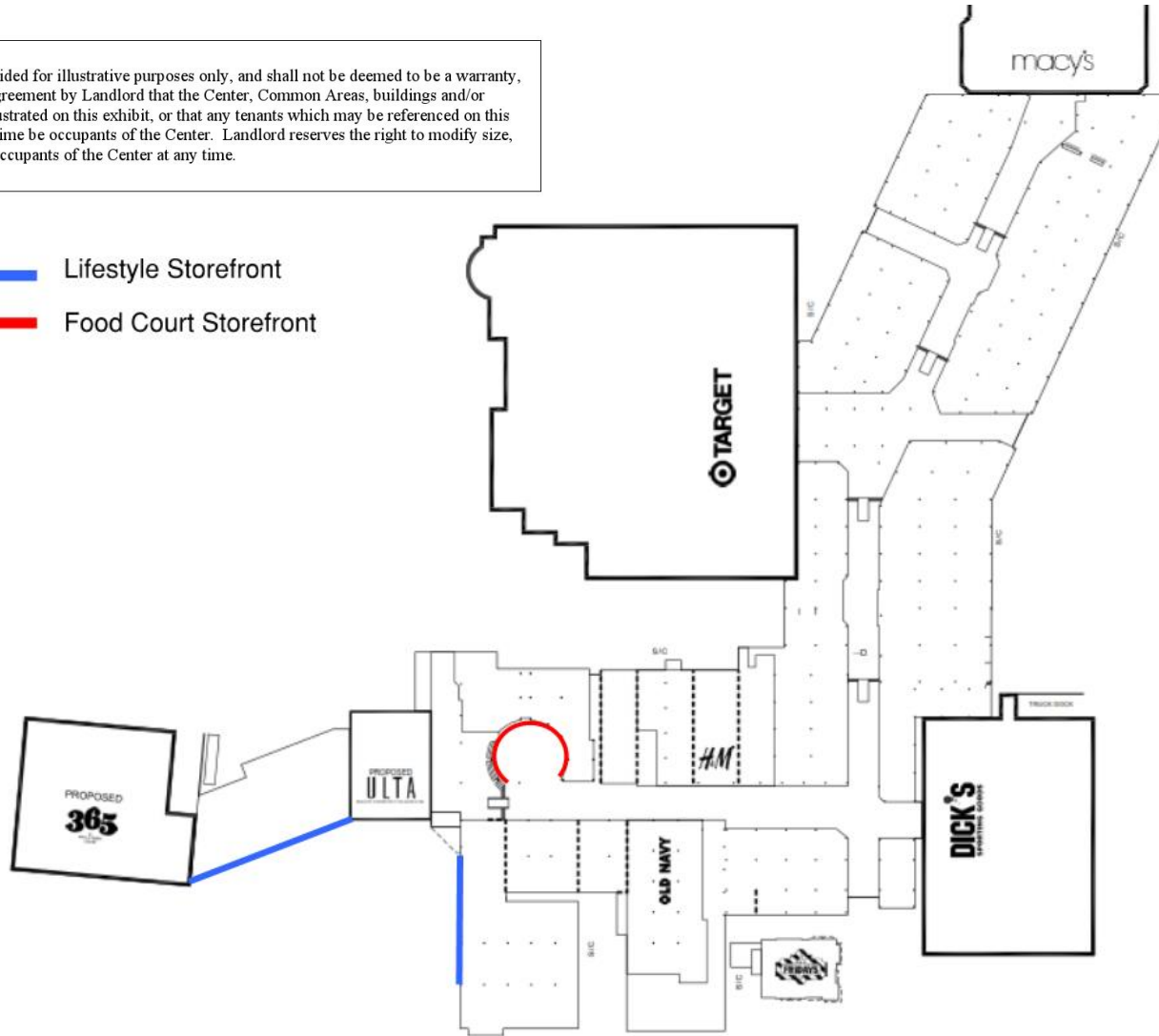
Fully Sprinkled

*Site Plan and Leasing Plan available for Tenant's to use on Simon.com. Select the business header, search for the property name, click on links on right side of page.

STOREFRONT ZONE PLAN

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-  Lifestyle Storefront
-  Food Court Storefront



LIFESTYLE ELEVATION –



LIFESTYLE ELEVATION – SIGNAGE CRITERIA



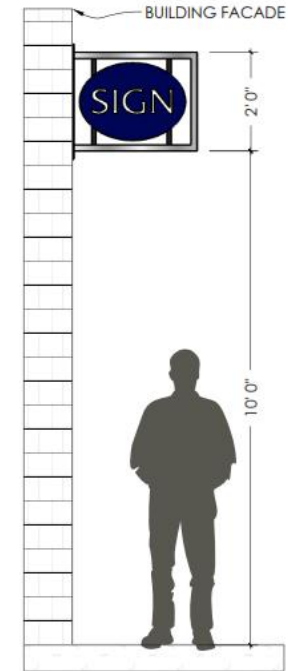
5 BUILDING ELEVATION



6 CONCEPT RENDERING



SIGN AREA - 5 SQ. FT.



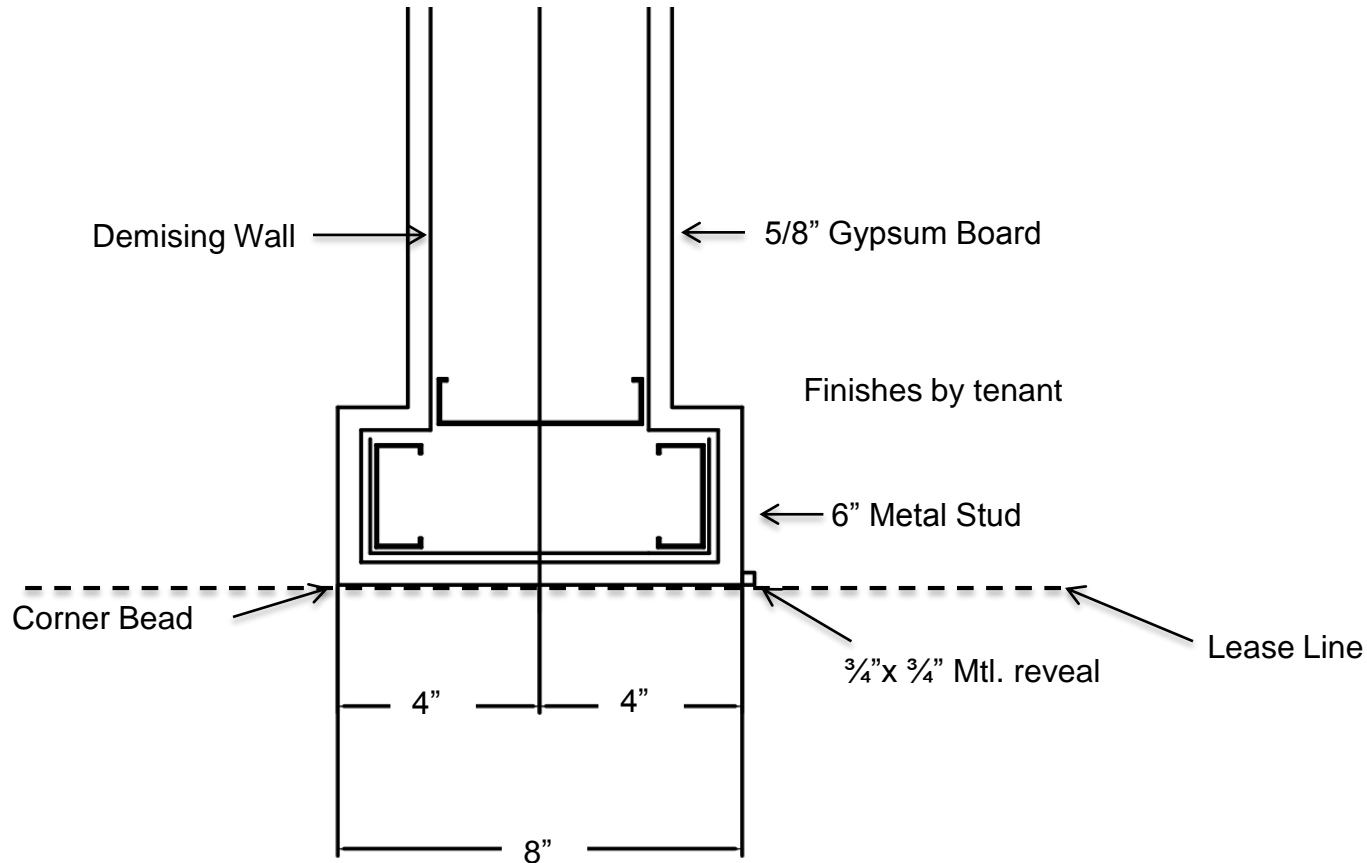
6 MOUNTING LOCATION

- Sign Panels can be a maximum of 3" thick.
- Constructed of metal, glass or other solid material
- Perimeter dimensions to fall within 2'-6" (w) x 2'-6" (h) with a maximum area of 5 sq. ft.
- Maximum letter height of 4"
- Minimum clearance height of 10' A.F.F.
- Maximum projection beyond storefront of 3'-6"
- Wording of the blade sign limited to Tenant's trade name and logo.

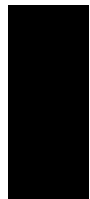
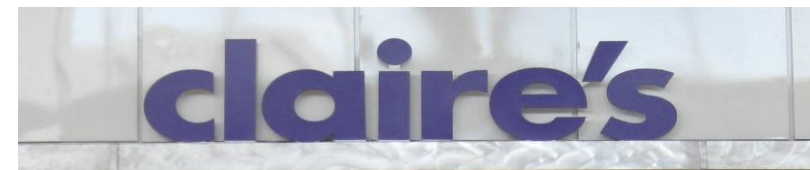
STOREFRONT ELEVATION



NEUTRAL PIER DETAIL



STOREFRONT SIGNS, AWNINGS & CANOPIES



PROJECT OVERVIEW

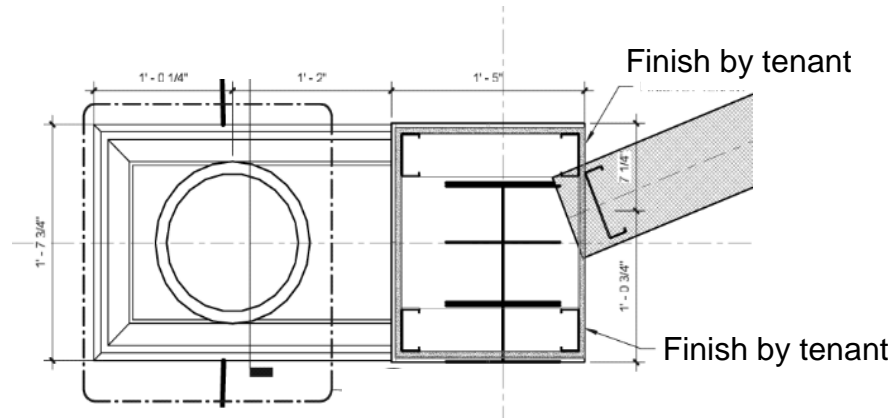


FOOD COURT SIGNAGE

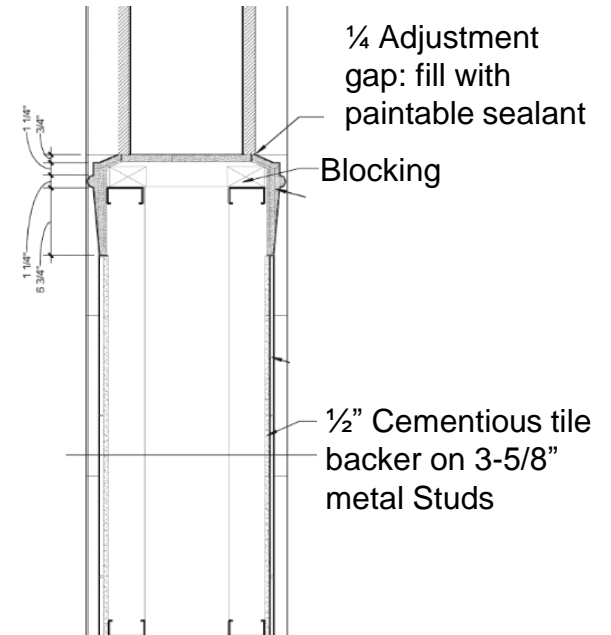


Existing supporting arch and oval sign cabinet by Landlord to remain. Tenant is responsible to supply new sign face with push-through letters as part of Tenant's work. Tenant sign company to verify dimensions of oval and access for replacement of sign face. Tenant sign shop drawings to be submitted to Landlords Tenant Coordinator for review and approval prior to fabrication.

FOOD COURT NEUTRAL PIER DETAIL



Neutral Pier Top Elevation



Neutral Pier Section Cut

HVAC – RETAIL TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment** Downflow rooftop unit on full curb with electric or gas heat. Split systems are allowable with Landlord approval. Unit(s) to be located in designated structural bays. Modify existing roof structure to support equipment.
- **Condensate Drain** Condensate to be piped from rooftop unit through curb to approved sanitary connection within space.
- **Outside/Relief Air** Economizer and barometric or fan powered relief through Tenant installed components.
- **Return** Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains. Minimum 1" valved connection. Tenant supplied meter w/remote reader for large water users only. In portions of the mall, Tenants are a direct customer of the Utility. Refer to the Utility Redistribution Plan within this criteria for applicable location
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** 2" connection. Utilize existing connection or Tenant to install new.
- **Grease Waste** No Landlord provisions.
- **Natural Gas** Utility service available at central meter locations. All work by Tenant including meter if not existing.
- **Toilet Rooms** As required by code.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** As required by code.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – RETAIL TENANTS



- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
- **See Criteria Sheet MEP-1 for further information.**

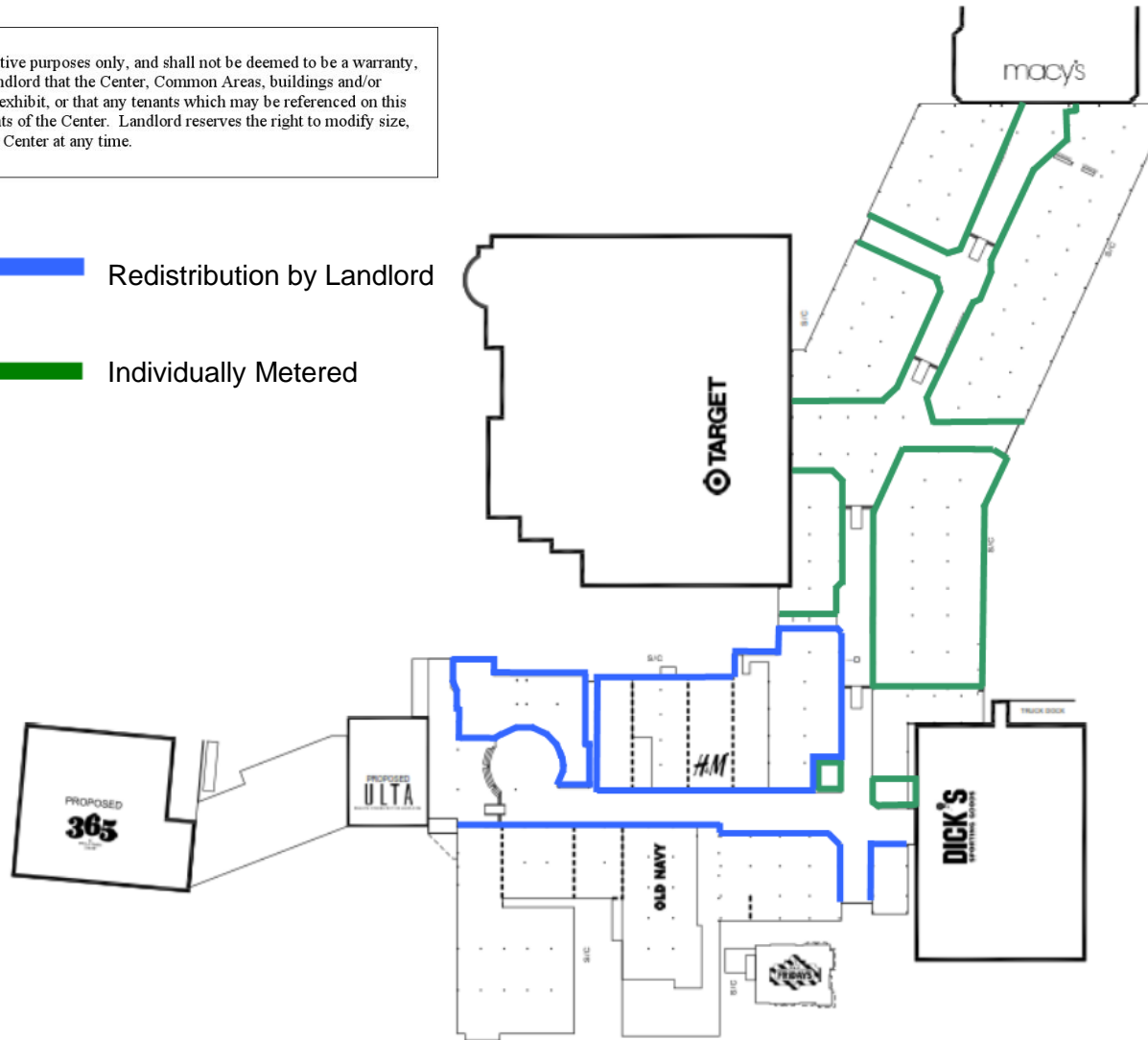
ELECTRICAL – RETAIL TENANTS

- **Voltage** 120/208 and 277/480, 3ph, 4-wire
- **Landlord Equipment** Exterior cable busway with meters and fusible switches or interior metering boards. Minimum 2" empty conduit.
- **Power** Provided by Landlord redistribution system. Tenant to provide disconnect, fusing, meter and conductors and connect to Landlord distribution board (if not existing).
- **Metering** Reuse existing or provide new per Landlord specification.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 20 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 3/4" minimum conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Interface with Landlord system is only permitted when the Tenant occupancy requires a system to meet Code. If required by Code, Tenant to provide required panel and devices compatible with Simplex 4100 system. Duct detectors to shut down RTU equipment to be annunciated within Tenant space only.
- **See Criteria Sheet MEP-1 for further information.**

ELECTRICAL SERVICE PLAN

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-  Redistribution by Landlord
-  Individually Metered



HVAC – FOOD COURT TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment** Downflow rooftop unit on full curb with electric or natural gas heat. Split systems are allowed with Landlord approval.
- **Condensate Drain** Condensate to be piped from rooftop unit through curb to approved sanitary connection within space.
- **Return** Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** None required.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Grease Exhaust** Per code. Protect roof with “Grease Guard” containment system.
- **Exhaust Replacement Air** Draw from Common Area for thermal exhaust (3,000 SCFM) and process exhaust (up to 5,000 SCFM).
- **Thermal Exhaust** 3,000 SCFM MAX through thermostatically controlled damper registers, duct extension and sensor installation by Tenant.
- **Kitchen and Process Equipment Exhaust** Size for application by Tenant. Utilize exhaust only system up to 5,000 SCFM.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant. Thermal exhaust sensor installation by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – FOOD COURT TENANTS

- **Water** Redistributed by Landlord via overhead mains. Minimum 1 1/2" valved connection. Tenant supplied check meter w/remote reader.
- **Waste** 4" connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** 2" connection, Through roof by Tenant or connect to existing.
- **Grease Waste** Landlord has provided central grease interceptor with 4" wye connection to each Food Court Tenant.
- **Natural Gas** Gas is available from the utility at exterior pipe and regulator connection if not existing. Provide automatic gas shut off valve. Expansion not available
- **Toilet Rooms** Per code.
- **Drinking Fountain** Per code.
- **Service Sink** Consult with Health Department for specific requirements.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – FOOD COURT TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – FOOD COURT TENANTS

- **Voltage** 277/480, 3ph, 4-wire
- **Landlord Equipment** Distribution metering switchboards with switches and meters. 4" conduit minimum.
- **Power** Provided by Landlord redistribution system. Tenant to provide fusing, meter (if not existing), conductors and connect to Landlord distribution board.
- **Metering** Reuse existing or provide new per Landlord specification.
- **Capacity** FOOD COURT TENANT MAXIMUM ALLOTMENT IS 100 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 3/4" conduit to designated connection point in central locations.
- **Fire Alarm** Connect hood extinguishing system to Landlord's Simplex 4100 system. Connection to system to be by Landlords designated vendor. Duct detectors to shut down RTU equipment and be annunciated within Tenant space.
- **See Criteria Sheet MEP-1 for further information.**

MEP CALCULATION FORMS

Tenant's Engineer shall use their own form for HVAC Load Calculations:

- Appliance Heat Gain
- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- RTU/Split System Specification
- Maintenance

APPLIANCE HEAT GAIN	
ELECTRICAL LOAD SUMMARY	
DISCRIPTION	KITCHEN EXHAUST FAN SPECIFICATION
	Light
	VAV TERMINAL SPECIFICATIONS
	MAINTENANCE
	THE TENANT IS REQUIRED TO OBTAIN FORMAL MAINTENANCE CONTRACTS WITH MAINTENANCE CONTRACTORS APPROVED BY THE LANDLORD FOR THE INSPECTION AND CLEANING OF THE FOLLOWING SYSTEMS:
	ODOR EXHAUST FAN
	GREASE EXHAUST FAN AND FAN GREASE TRAP
	GREASE GUARD SYSTEM
	GREASE EXHAUST HOOD AND FILTERS
	GREASE EXHAUST DUCT
	GREASE INTERCEPTION
	THE TENANT MUST SUBMIT PROOF TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE SYSTEMS ARE MAINTAINED ACCORDING TO THE FOLLOWING SCHEDULE, OR MORE FREQUENTLY AS ESTABLISHED BY THE MAINTENANCE CONTRACTOR OR LANDLORD.
	WEEKLY - GREASE TRAP / INTERCEPTOR
	MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM
	QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES.
	THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.
	NOTE:
	1. LIGHTING HVAC
	2. CALCUL ON THE
	3. ALL VAV



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