

TENANT DESIGN MANUAL



UPDATED AUGUST 2016



PROJECT OVERVIEW



Greenwood Park Mall is located in Greenwood, Indiana, part of the Indianapolis metropolitan area. Ideally positioned at the confluence of US 31, Madison Avenue, and County Line Road.

PROJECT OVERVIEW



Greenwood Park Mall is the premier shopping, dining, and entertainment destination on the south side of Indianapolis in Greenwood, Indiana. With over 150 specialty stores and an extensive dining pavilion that offers great restaurants and grab-and-go options to satisfy everyone's palate. Anchored by Von Maur, Macy's, JCPenney, Sears, and Dick's Sporting Goods, Greenwood Mall is a great place to go any day to get your everyday needs!

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:

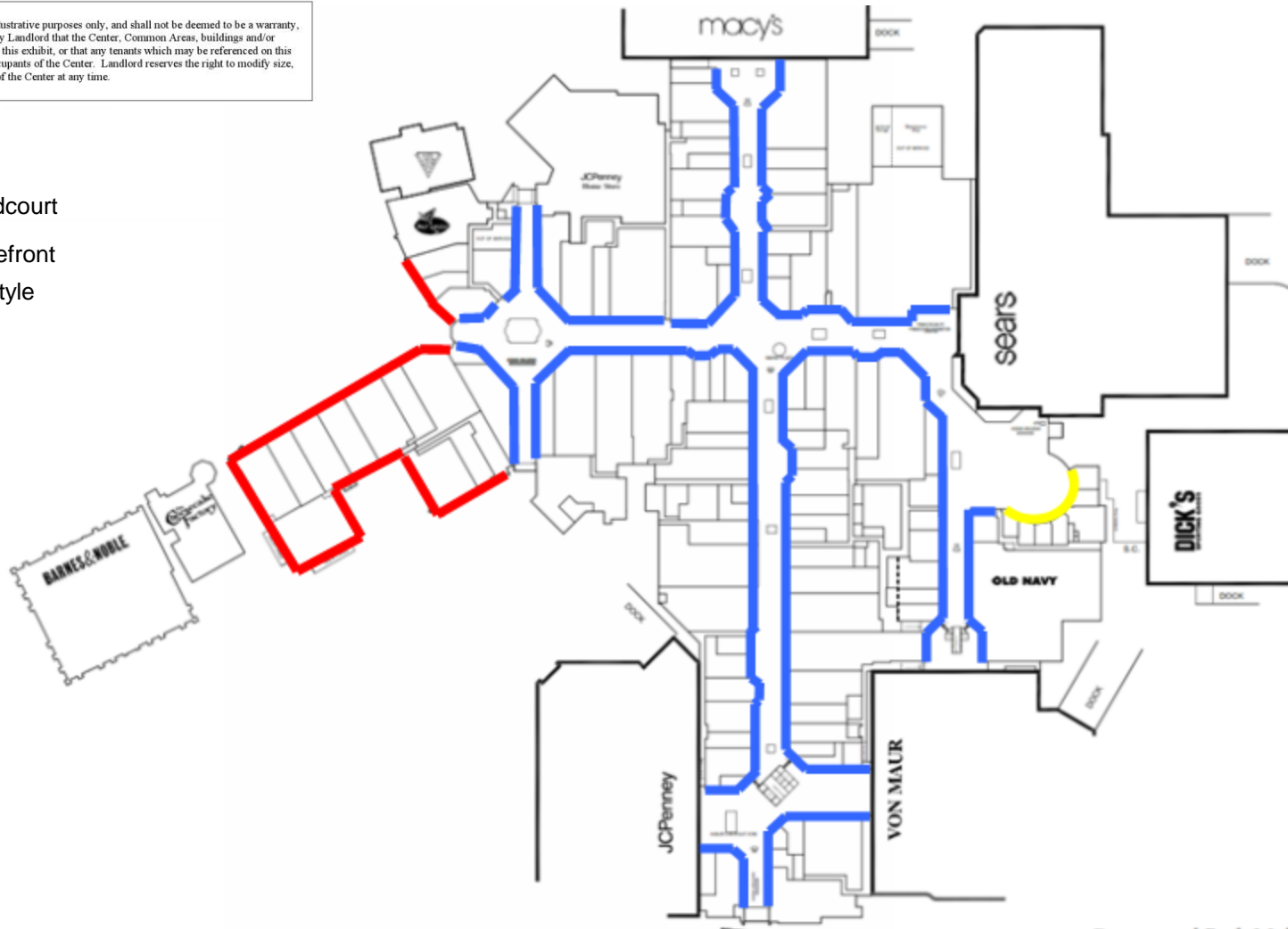
Fully Sprinkled

*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

This exhibit is provided for illustrative purposes only, and shall not be deemed to be a warranty, representation or agreement by Landlord that the Center, Common Areas, buildings and/or stores will be as illustrated on this exhibit, or that any tenants which may be referenced on this exhibit will at any time be occupants of the Center. Landlord reserves the right to modify size, configuration and occupants of the Center at any time.

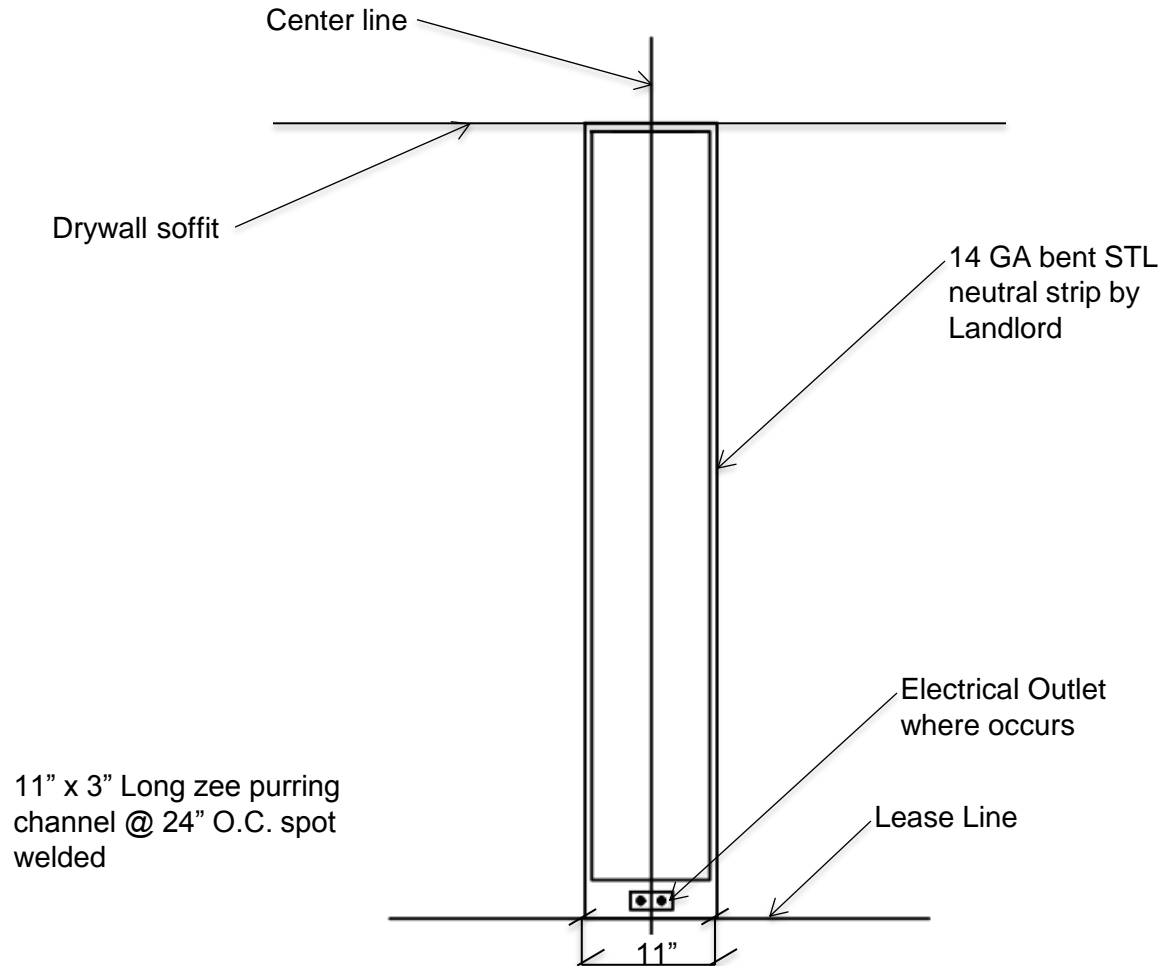
-  Foodcourt
-  Storefront
-  Lifestyle



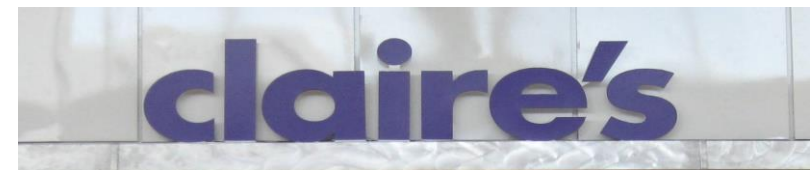
STOREFRONT ELEVATION



NEUTRAL PIER DETAIL



STOREFRONT SIGNS, AWNINGS & CANOPIES



LIFESTYLE ELEVATION – BUILDING B

Canopy is not to be altered by Tenant



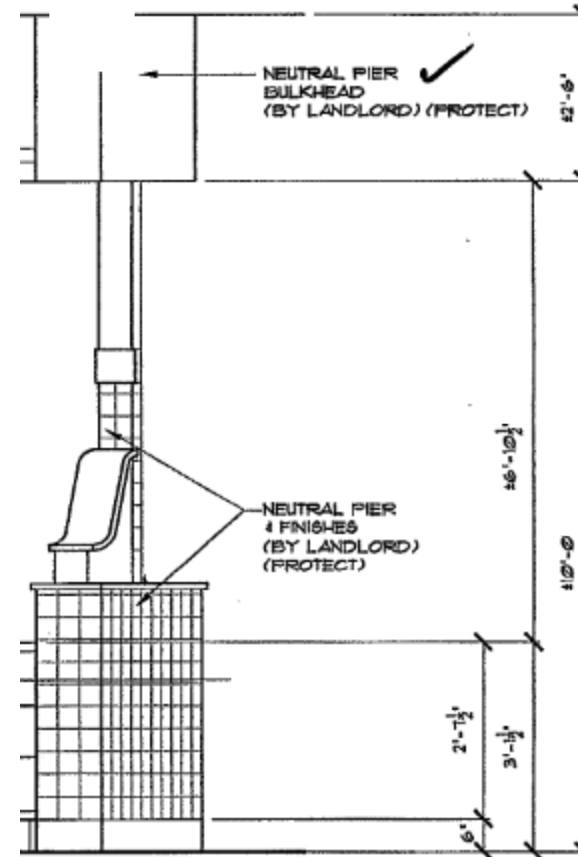
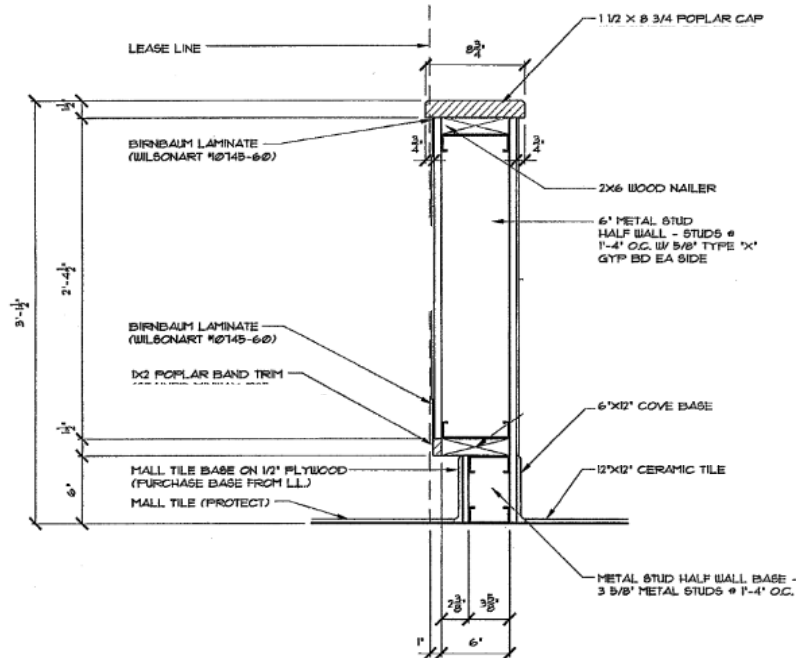
Tenant sign type and location is subject to approval of Landlord's Tenant Coordinator

Modification of storefront glass and mullions must be approved by Landlord's Tenant Coordinator

PROJECT OVERVIEW



FOOD COURT NEUTRAL PIER DETAIL



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** 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.**

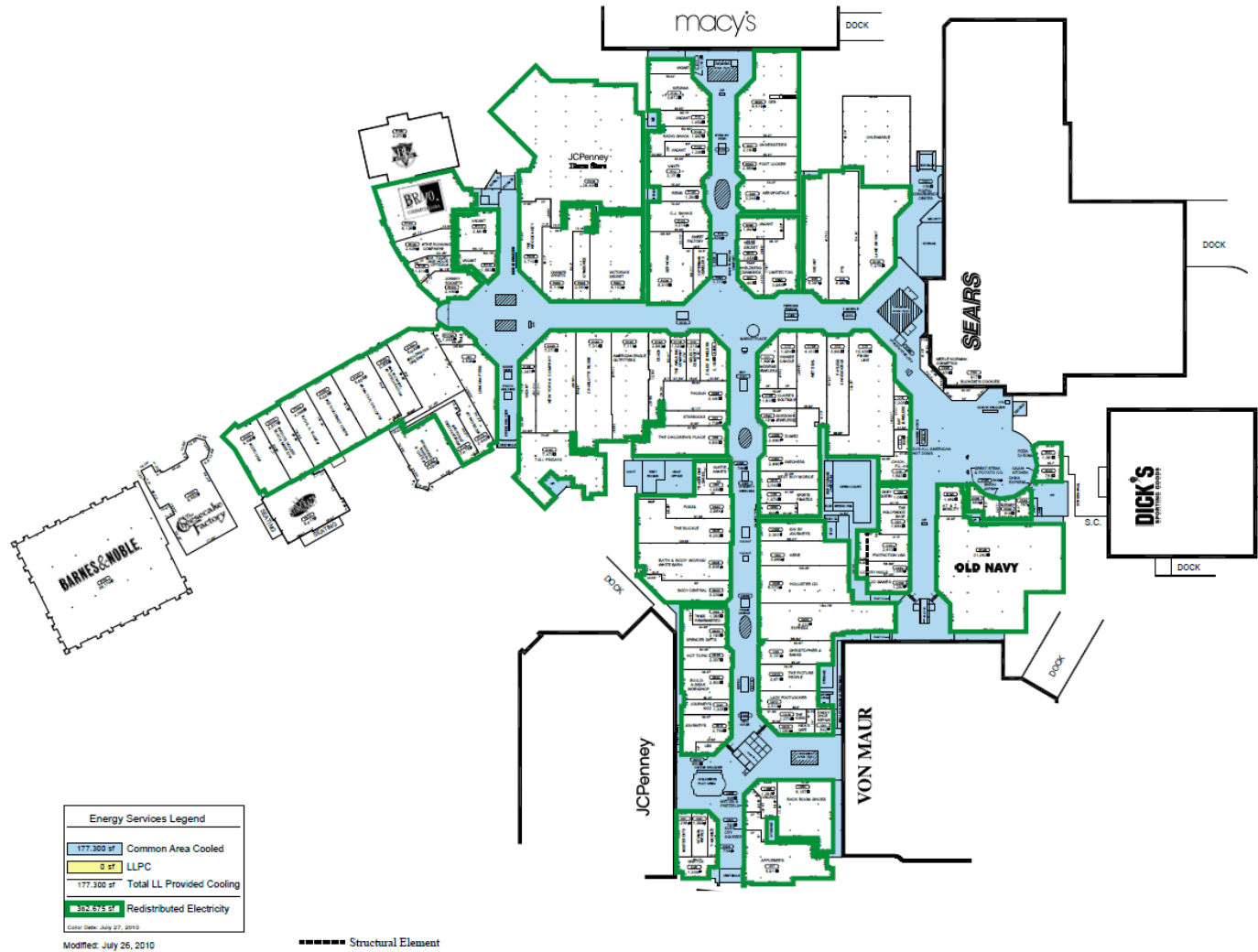
FIRE PROTECTION – RETAIL TENANTS

- **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.**

UTILITY ZONE PLAN



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** 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.
- **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.**

ELECTRICAL— 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	
	KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS		
MAINTENANCE		
COOKING EQUIPMENT	Light	<p>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:</p> <p>ODOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEM GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTION</p> <p>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.</p> <p>WEEKLY - GREASE TRAP / INTERCEPTOR MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES.</p> <p>THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.</p> <p>THE TENANT SHALL EDUCATE THEIR EMPLOYEES ON THE PROBLEMS THAT CAN OCCUR BY IMPROPER DAILY CLEANING OR DISPOSAL OF GREASE. THESE INCLUDE CLOGGED WASTE LINES, FINES FROM THE LOCAL AUTHORITY AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST TWO GREASEY SKINS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.</p>
	Recept	
	Water	
	Roofing	
	Full	
	Refr	
	Toilet E	
	Misc. E	
	25% of	
	TOTAL	
NOTE		
1. LIGHTING HVAC		
2. CALCUL ON THE		
3. ALL VAV		



SIMONSM