

# TENANT DESIGN MANUAL

  
THE FASHION MALL  
AT KEYSTONE  
A SIMON MALL

UPDATED JUNE 2015



  
SIMON™



# PROJECT OVERVIEW

  
THE FASHION MALL  
AT KEYSTONE  
A SIMON MALL



The Fashion Mall at Keystone is located at the intersection of 86th Street and Keystone Avenue (SR 431), directly adjacent to I-465. It serves all of the metropolitan Indianapolis area and surrounding counties.

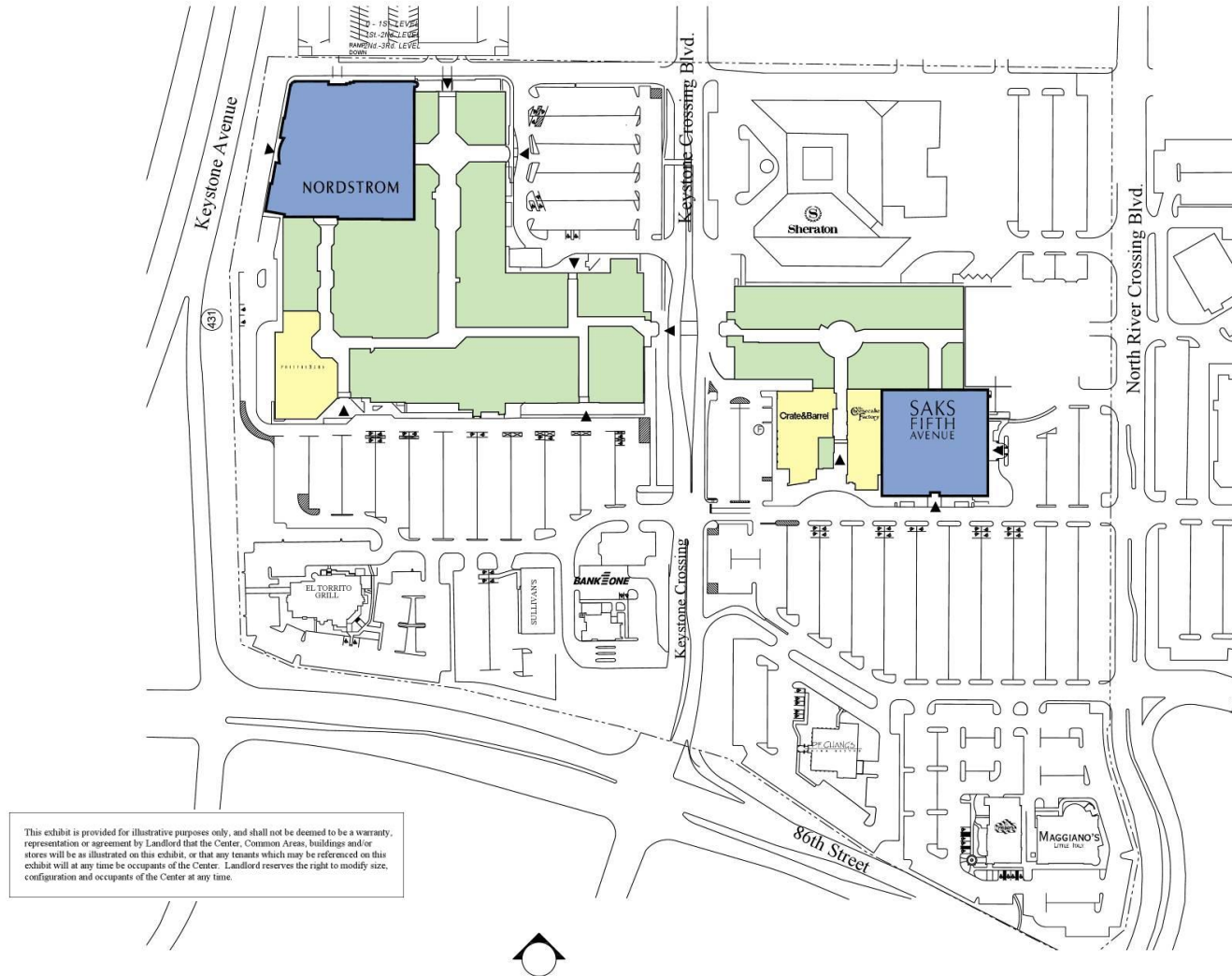


# PROJECT OVERVIEW



The premier shopping destination for central Indiana, The Fashion Mall at Keystone is the heart of the “Keystone at the Crossing” business and entertainment district. It is anchored by Nordstrom and Saks Fifth Avenue, and is home to more than 100 luxury, specialty and national retailers, The Fashion Café, the Keystone Arts Theater and Indiana’s only Crate and Barrel.

# SITE PLAN



# 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](http://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 IIB

Building Levels:

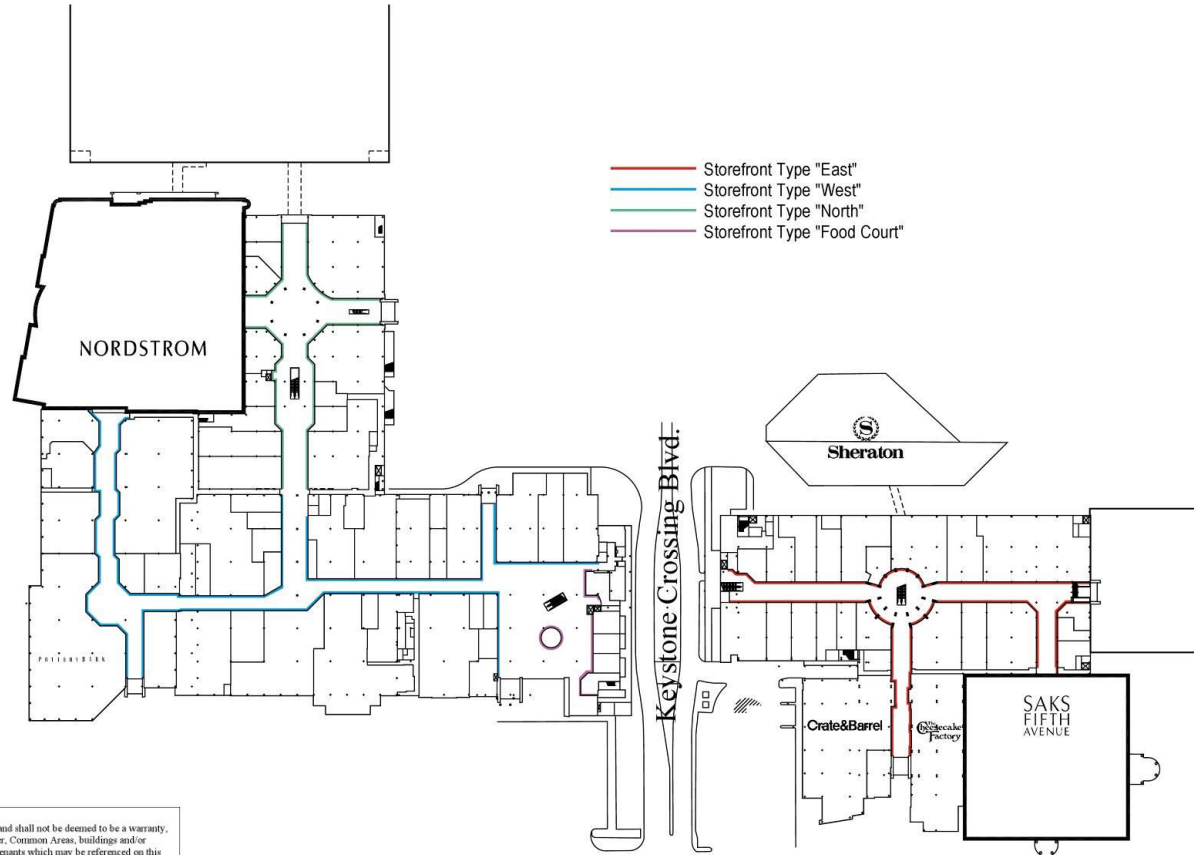
One (1) or Two (2) Levels

Sprinkler System:

Fully Sprinkled

# STOREFRONT ZONE PLAN – LOWER LEVEL

USE THIS PLAN AS A GUIDE TO THE BUILDING STOREFRONT SIGN MODELS ON THE PAGES THAT FOLLOW.



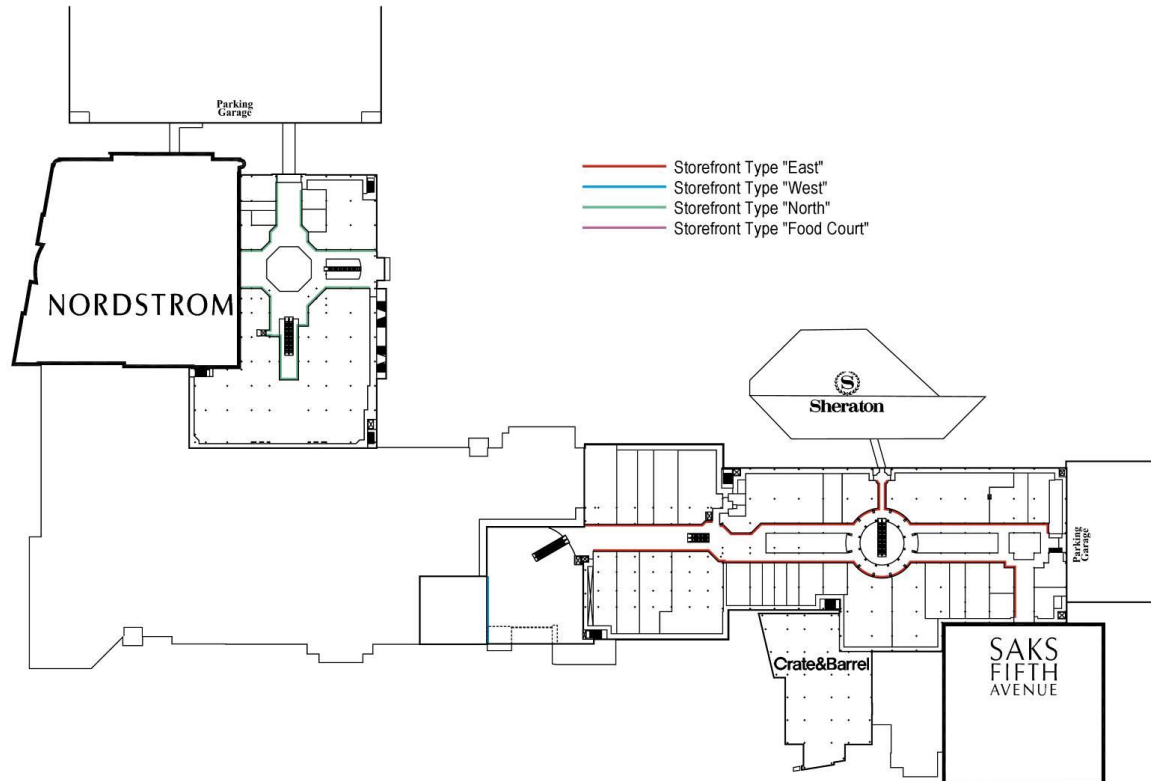
This exhibit is provided for illustrative purposes only, and shall not be deemed to be a warranty, representation or agreement by Landlord that the Center, Common Areas, buildings and/or stores will be as illustrated on this exhibit, or that any tenants which may be referenced on this exhibit will at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





# STOREFRONT ZONE PLAN – UPPER LEVEL

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# STOREFRONT CRITERIA

The Fashion Mall at Keystone is divided into 4 zones; East Mall, West Mall, North Mall and the Food Café area. While this manual provides information that is sometimes specific to those zones, Tenants and their Architects are expected to provide the highest quality designs, storefronts and finishes throughout the entire center. All submittals to the Landlord must include material finish samples for the Landlord's review and approval.

Careful consideration should be given to all storefront materials to ensure the highest quality finished product. The re-use of a previous Tenant's storefront is prohibited, as all new and remodeling Tenants are encouraged to develop new concepts and select colors, finishes and materials that distinguish their premises. The effect over time is a mall environment that reflects contemporary design techniques, innovative display techniques and excellence of finishes and details.

Tenants may not project their storefront beyond the lease line. Hard surface ceilings (gypsum board or alternate material) are required in the entire sales area of all Tenant spaces. All security systems at the storefront shall be invisible - floor mounted, pedestal type and door frame mounted types of systems are not permitted. Each Tenant shall design to the full extent of their storefront area – creating neutral bands at the top or sides of the storefronts is not permitted.

Storefront entry/ openings may not exceed 8'-0" in overall width and shall be swinging doors. Rolling Grille type entries are not permitted to be utilized. Mall tile must be extended to the storefront base and point of closure. Tenant tile outside of the doors/ closure will not be permitted.

Storefront signs should be and integral part of the storefront design. Tenants are encouraged, but not required, to utilize illuminated signage at the storefront. Blade signage is prohibited in The Fashion Mall at Keystone.

Some West Mall Tenants with exterior frontage will be required to construct an exterior storefront as part of Tenant's work. When exterior storefronts are applicable, the Tenant will also be required to provide an exterior barricade located as directed by Mall Management. Exterior barricades shall be an 6'-0" tall (minimum) shadowbox fence type, no chain link fencing is permitted.

# STOREFRONT CRITERIA

In 2012, The Fashion Mall at Keystone will undergo an extensive renovation and Mall expansion to further enhance its position as the destination for Indiana's upscale shoppers and premier retailers. The result will be a more sophisticated, elegant and timeless shopping environment, both inside and out. Tenant's design of their stores and storefronts are expected to contribute to the overall shopping experience. The styling should reflect a simple, modern sensibility that is fashion forward. Beautiful materials and attention to subtle details should be employed to help preserve the high-end shoppers' expectation and desire for superior retail.

This Mall Criteria has been updated to reflect many changes to the Mall that will result during the ongoing renovation in 2012. Tenants should reference the Storefront Zone Plans provided in this manual, as all information contained herein is keyed to the applicable Storefront Zone. Note that not all changes in the Mall affect all Storefront Zones. Tenants are expected to design to the standards in this Manual set for their particular Zone, regardless of any conditions that may be existing upon Tenant's possession of the space.

Multiple Neutral Pier and Decorative Column conditions exist throughout the Mall. Except as specifically noted in this Manual, all Tenants are expected to remove the current Neutral Pier and/or Decorative Column condition during demolition and to install the new Neutral Pier condition, a  $\frac{3}{4}$ " black reveal centered on the demising studs, as shown in the detail provided. Tenant storefront finishes shall be extended to the edge of the  $\frac{3}{4}$ " reveal, typical on both sides of the storefront.

A 6" recess condition still exists at some Neutral Pier and Decorative Column locations throughout the center. The 6" recess condition is required to be removed by all Tenants, and shall not be replicated or maintained going forward. See also example photo(s) provided in this manual.

Any questions regarding the design standards contained in this manual and how they should be applied to Tenant's own store and storefront designs should be directed to the Landlord's Tenant Coordinator.

# EAST MALL – FEATURE COLUMNS



East Mall Colonnade: The East Mall features an Architectural Colonnade design as shown, with both wood veneer faces and painted gypsum board finishes. When any colonnade Feature Columns occur within the Tenant's storefront, they are to remain with Landlord's finishes and shall not be altered by Tenant's construction.



# EAST MALL LOWER LEVEL



East Mall, Lower Level – Tenant's lease line is located 12" behind the finished face of the Mall Feature Column Type Neutral Pier. If existing, the 6" recess condition at any existing Neutral Pier or Feature Column location is to be removed by the Tenant/ Tenant's general contractor during the demolition phase. New storefront design and finishes shall extend to edge of the Neutral Pier Feature Column with no recess and a clean transition to the Neutral Pier Feature Column shall be designed by the Tenant.

**Level 1 & 2 - Storefront height is 11'-1" A.F.F.**

# EAST MALL UPPER LEVEL

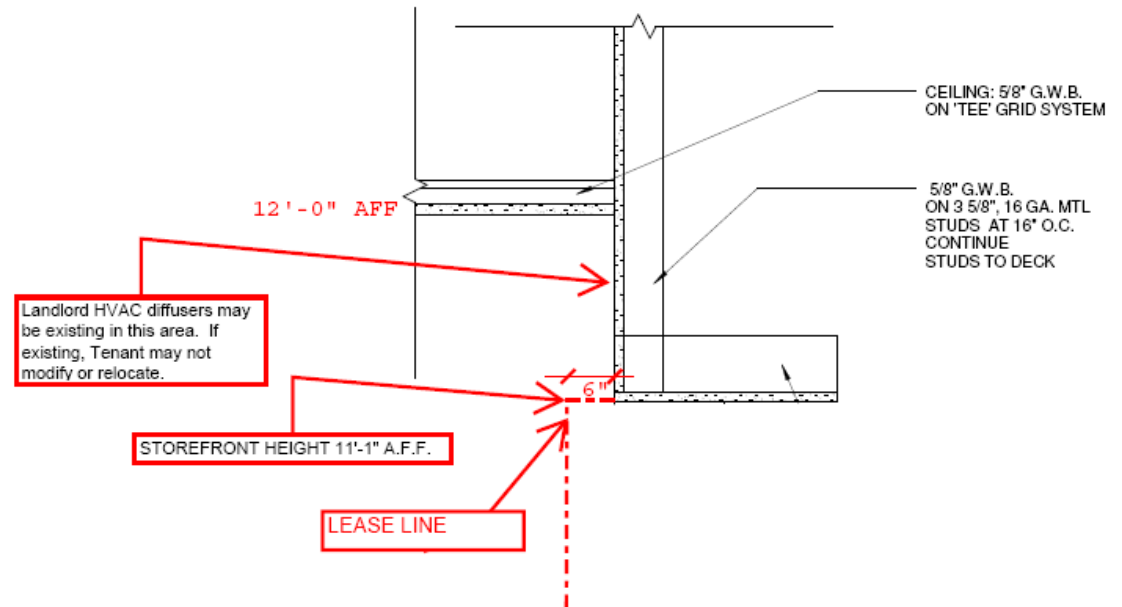


East Mall, Upper Level – East Mall Upper Level Tenants will encounter 2'-0" wide Feature Columns with either wood veneer finish (see next page) OR gypsum board finish as shown above. Feature Columns may or may not also be the Tenant's Neutral Pier. In either case, Tenant's lease line is located 12" behind the face of the Feature Column. If/ when a Feature Column exists within the volume of the storefront, Tenant's may not alter the Feature Column. If/ when any other Neutral Pier condition exists (see above) Tenant's GC is responsible to remove the Neutral Pier condition and install a  $\frac{3}{4}$ " black reveal centered on the demising wall. (See detail following in this Manual.)

**Level 1 & 2 - Storefront height is 11'-1" A.F.F.**

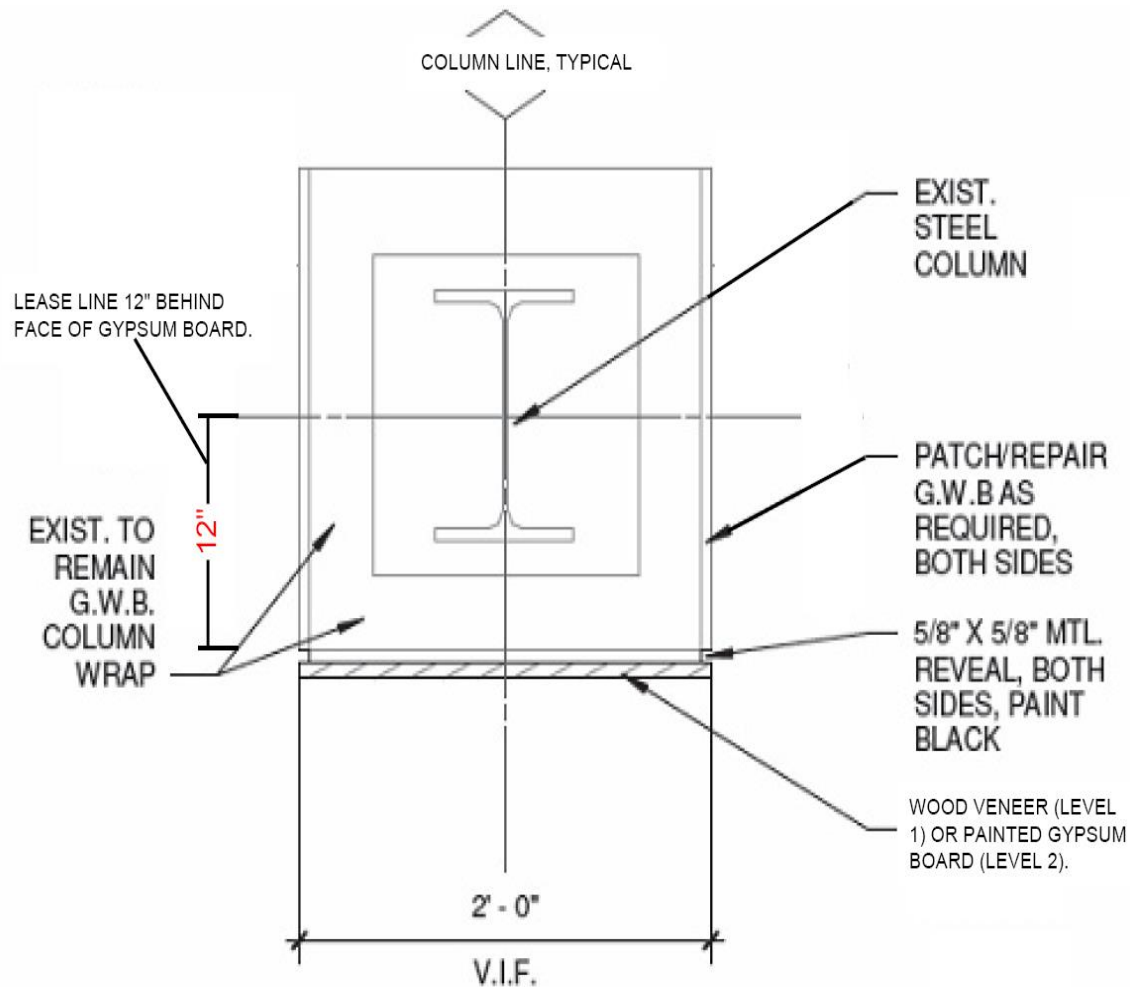
# EAST MALL – BULKHEAD DETAIL

East Mall Bulkhead Detail: This detail represents the Landlord bulkhead condition in the East Mall, Levels 1 & 2. Tenants & Architects should note that Tenants lease line is 6" in front of the face of the Landlord's bulkhead, represented by the red dashed line in the detail below. Level 1 Tenants must provide storefront finishes at the top of the storefront, as it is visible to customers on Level 2. Note that this bulkhead detail does NOT apply to East Mall BRIDGE storefronts.



SECTION DETAIL

# EAST MALL – FEATURE COLUMN DETAIL





# EAST MALL – LEVEL 2 BRIDGE



**East Mall, Upper Level Bridge** – East Mall Upper Level Tenants located in the Mall expansion over the road (“The Bridge”) will encounter 2’-0” wide Feature Column with wood veneer finish as shown above. Feature Columns may or may not also be the Tenant’s Neutral Pier. In either case, Tenant’s lease line is located 12” behind the face of the Neutral Pier or Feature Column. If/ when a Feature Column exists within the volume of the storefront, Tenant’s may not alter the Feature Column.

# EAST MALL – ROTUNDA

Feature Columns with Landlord finishes to remain.

Curved lease lines to be maintained in the Rotunda area.

**East Mall Rotunda** – Both Levels – Curved storefronts shall be flush with the lease line, which is as shown on the Tenant's LOD. Storefront recesses are permitted only at the entrances to the store.



# EAST MALL – ROTUNDA

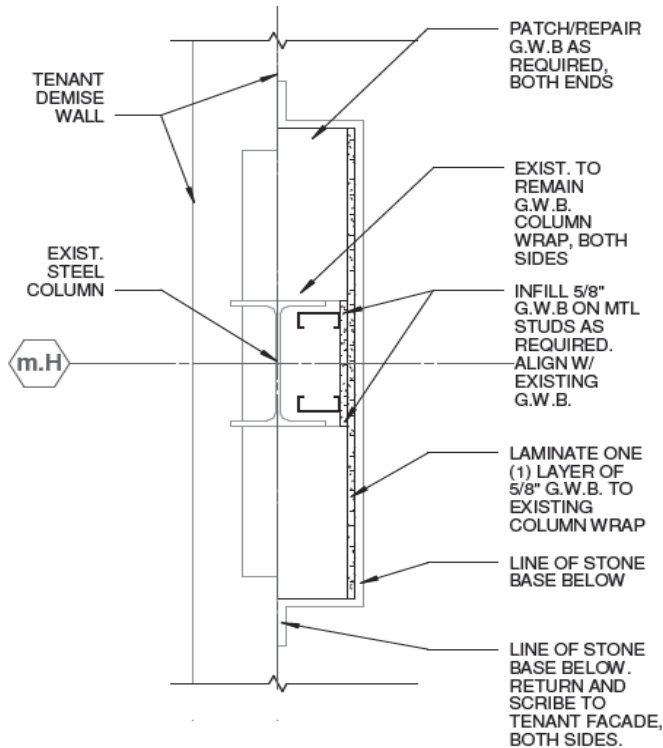
Feature Columns with Landlord finishes to remain.



Curved lease lines to be maintained in the Rotunda area.

**East Mall** Rotunda – Both Levels – Curved storefronts shall be flush with the lease line, which is as shown on the Tenant's LOD. Storefront recesses are permitted only at the entrances to the store. Storefront height is 11'-1" A.F.F. for both levels.

# EAST MALL – STOREFRONT DETAILS



**East Mall**, side Concourse areas, All Levels – In the East Mall side Concourse(s) leading to Saks and Crate & Barrel, decorative mall columns occur within the storefront and as neutral piers, as detailed above left. This condition is required to be removed by the Tenant during construction. If the condition exists within the volume of the Tenant's storefront, the area should be finished out as part of the Tenant's own storefront design, as pictured above right. If the condition exists as the Neutral Pier, then Tenant shall install a 3/4" black reveal centered on the demising wall, and follow the additional Neutral Pier guidelines provided in this manual. The black granite Mall standard base must be removed by the GC and returned to Mall Management.



# WEST & NORTH MALL – NEUTRAL PIER



**Neutral Pier – WEST and NORTH**  
Storefront Types, All Levels – All existing neutral pier conditions (examples above), including the “decorative column” type (far right photo) are **REQUIRED** to be removed during Tenant’s construction and replaced with a ¾” black reveal centered on the demising studs, per the neutral pier detail provided in this manual. This requirement also applies to any Tenant who remodels their existing store. Tenants and Architects should also note, any decorative column/ neutral pier type column located within the volume of the Tenant’s storefront shall be removed during demolition, as Tenants should install their own storefront finishes in these areas. Any Landlord equipment currently located on the neutral piers, such as fire alarm horns or strobes, should be relocated by the Tenant’s GC, and coordinated with Mall Operations.

# WEST MALL STOREFRONT ZONE



**West Mall** - Mall neutral pier conditions vary in the West Mall. All decorative column type neutral piers are to be removed by the Tenant/ Tenant's general contractor during demolition. The new neutral pier condition (a  $\frac{3}{4}$ " wide, black reveal, centered on the demising wall) is to be installed by the Tenant's GC. See the Neutral Pier detail included with this Manual. Tenant finishes are to be extended to the edge of this reveal. Storefront heights vary and should be verified in field.

# WEST MALL – EXTERIOR STOREFRONTS



Some Tenants located in the West Mall Storefront Zone who have frontage at the exterior of the mall, will install an exterior storefront. It shall be designed by Tenant, and is subject to Landlord's approval. Tenants with exterior storefronts will also be permitted signage on the exterior of the building, in keeping with their individual storefront design, subject to Landlord's approval. Contact the Landlord's Tenant Coordinator for more information.



# NORTH MALL - STOREFRONT ZONE



**Example of Mall decorative column occurring within volume of Tenant's storefront. This condition shall be removed by Tenant during demolition.**

**Storefront height – First Floor 12'-0".**

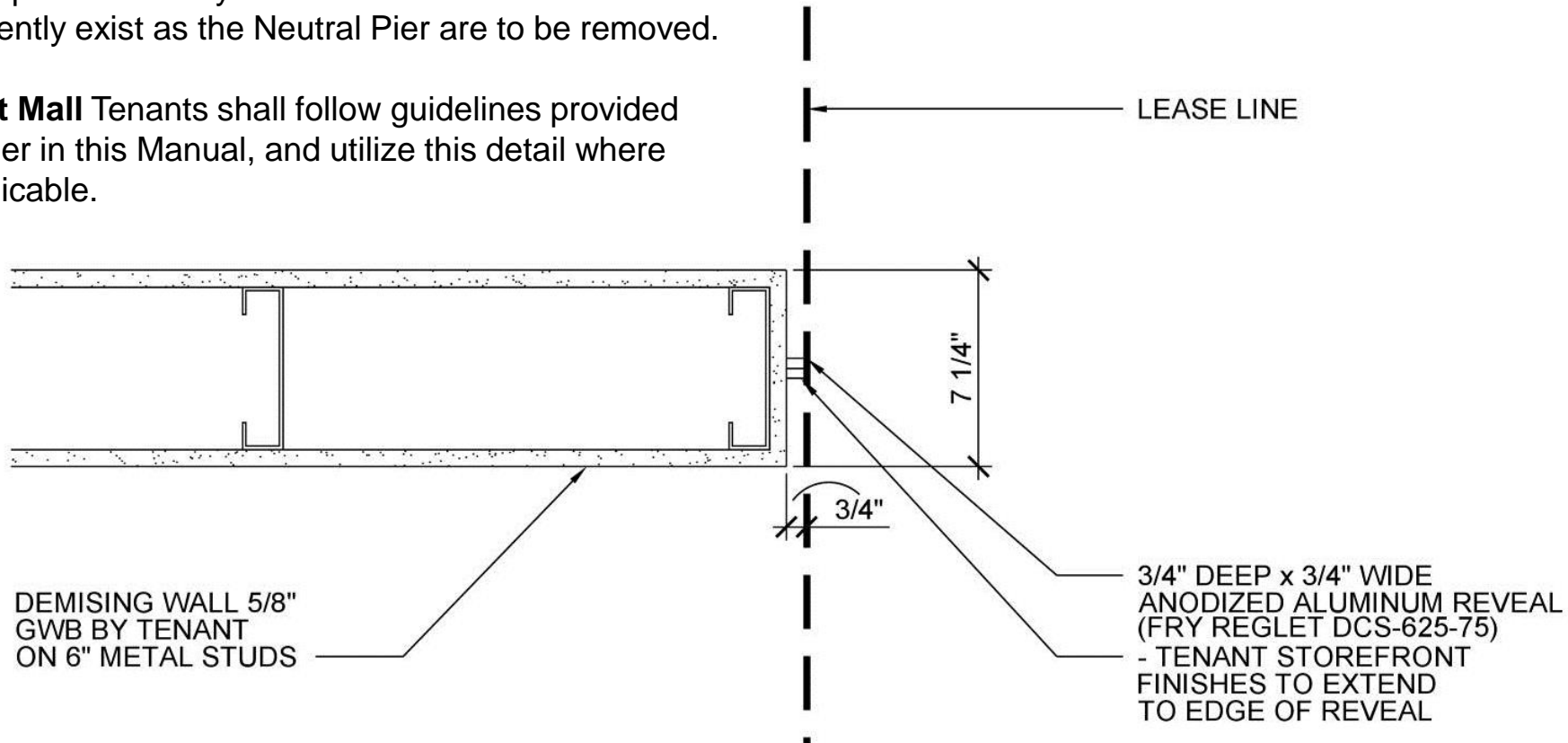
**North Mall** - First floor storefronts are 12'-0" high. Second floor storefronts are 11'-0" high. Existing/ Old Neutral Pier conditions are to be removed and the new  $\frac{3}{4}$ " reveal is to be installed, centered on the demising wall. The 6" recess condition at any neutral pier or decorative column is NOT to be utilized (see previous photo). If existing, this storefront condition is to be removed by the Tenant/ Tenant's general contractor during the demolition phase. Mall decorative columns that exist within the limits of the Tenant's storefront are to be completely removed by the Tenant/ Tenant's general contractor during the demolition phase (see above right). Decorative columns may be half-round, square or rectangular in design.



# NEUTRAL PIER DETAIL

**West and North Mall** Tenants shall install this  $\frac{3}{4}$ " reveal neutral pier condition if not currently existing at their premises. Any decorative column conditions that currently exist as the Neutral Pier are to be removed.

**East Mall** Tenants shall follow guidelines provided earlier in this Manual, and utilize this detail where applicable.



# STOREFRONT SIGNS, AWNINGS AND CANOPIES



# FASHION CAFÉ - OVERVIEW



The Fashion Mall at Keystone renovation and expansion will also introduce a new Café area for food service Tenants. It will offer an exciting culinary experience within a modern and upscale setting and so all Tenants are therefore challenged to present a visually stimulating design. A strong presentation is encouraged through creative architectural and graphic design and signage consistent with the overall vision of the new Café setting.



# FASHION CAFÉ



Tenants shall design a unique, upscale bistro type restaurant for counter service. Design of the service area and front counter shall utilize multiple types of finishes. Use of interesting textures and dimensional type materials are expected. Front counters of a single, flat material will not be approved. Soft illumination of translucent materials integrated into the front counter may be permitted at Landlord's sole discretion. No illumination will be permitted at the recessed base (toe kick) or at under counter locations.



# FASHION CAFÉ

Tenants shall also present a visually stimulating design for the wall separating the service area and the back of house. Interesting materials and textures shall also be incorporated. No doors into prep/kitchen area are allowed to be viewed from the public area.

Digital Menu boards are *required*, and shall be integrated into the feature wall design.

Lease lines for all Food Café Tenants are as shown on the Tenant's LOD. Reference the Neutral Pier details on the following pages as well as the base building drawings.

Storefronts shall be designed to the full height as shown on the base building drawings. Tenants may not create a bulkhead type condition at the service counter.

Decorative lighting used to convey the image of the overall design is encouraged.

Frameless glass sneeze guards shall be utilized.

Condiment and drink dispensers are not permitted at the front counter unless they are integrated into the design and recessed into the counter.

Self-service for customer's drinks is not permitted.

No tray rails are permitted





# FASHION CAFÉ

**Front Counters** should be interesting, focused on food display and inviting to the public to visually lure customers to the space.

- Face of the front counter shall be visually exciting, the use of new and innovative materials and textures is encouraged. Counter fronts of a single, flat material will not be approved.
- The front customer counter and service counter shall utilize multiple types of materials and finishes.
- Countertops shall be monolithic and a durable material such as stainless steel, resin, granite, quartz or concrete. No laminate countertops are permitted.
- All finished wood shall be millwork quality kiln dried with a durable protective finish.
- Front counter face or under counter illumination is permitted.
- Base and toe kick material along front counter must be durable. No illumination is permitted at toe kick.
- All equipment must be recessed or shielded from public view. Cash registers should extend no more than 9" inches above counter top.
- Tenant equipment on counters will be limited, and when allowed, should be set back a minimum of 8" from the front edge of counter.
- Frameless glass sneeze guards shall be utilized.
- Sneeze guards may not have any other items or signing attached to or resting upon them.

- Condiment and utensil dispensers and holders are not permitted at the front counter unless they are fully recessed into the counter or handed out to customers individually.
- Drink dispensers are not permitted on front counter in direct view.
- Tenants are encouraged to separate the ordering and pick up of food that requires extended waiting times
- No tray slides are permitted.
- No power cords or data lines may be visible to the public.
- No self-service dispensers will be permitted on front counter.
- Employee access through the front counter is not permitted.

**Materials:** Use innovative, high tech materials that project a fresh, modern look to the customer. The materials of the counter, ceiling and back "Feature Wall" need to include the newest types of materials available on the market. Textured finishes that create shade and shadow shall be implemented into the design. Suggested types of materials are:

- Large format tile or stone such as 6" x 24", 12" x 24" or 4" x 30". Natural, polished or honed.
- Stainless steel, hot rolled steel or interesting metals.
- Back painted, frosted or textured glass. (illuminated or not.)
- Polished concrete.
- Textured metal or resin panels.
- Bold wood veneers.

# FASHION CAFÉ

## Prohibited Materials:

- Clear anodized aluminum
- Consistent use of glazed tile on any one plane.
- 4" x 4", 6" x 6", 8" x 8" tile – glazed or unglazed.
- Painted wall surfaces.
- Plastics or laminates.
- Faux materials (ie. Brick)

**Feature Wall** is the wall separating the sales from the back of house/kitchen area. This feature wall is expected to be one of the major focal points in establishing the store image to the public. This is the Tenant's billboard and should be visually stimulating to promote Tenant's product. Things to consider:

- A combination of durable and interesting materials should be used on all walls visible to the public. Examples are large format stone, glass, metal panels & high quality wood veneer. Tenants may also consider the use of pictorial type super graphics in this area, if they are integrated into the overall architectural design of the space.
- Feature Wall materials should highlight the overall store design, be full height and act as a backdrop for an uncluttered presentation. Use of graphics simply as clutter on a side wall is strictly prohibited.

- Painted wall surfaces, plastic laminates or anodized aluminum are not permitted within the areas visible to the public.
- Digital menu boards and store signing should be an integral part of the Feature wall design.
- Work islands in front of the Feature Wall area not permitted.
- Site lines to the back of house/kitchen area must be blocked or visually obscured by a full height staggered wall. The typical condition of separating kitchen from front of house by utilizing a swinging door is not permitted.
- Doors and/or rolling grilles are not permitted.
- Open storage is not permitted along the Feature Wall. Storage may be integrated into closed cabinetry only.
- Any food pass-thru windows between kitchen and front sales area may be a maximum of 24" wide x 10" high.

**Electronic Digital Menu Boards** are required. Menu boards must be incorporated into the architecture of the overall storefront or Feature Wall design and should not be surface mounted as an afterthought.

- Electronic Menu Boards should be located so that they are not obscured by signage or other design elements, and are not placed too far back to easily read. Placement may occur on the feature wall.
- The brightness of the Electronic Menu Board should not be brighter than the storefront.

## Electronic Digital Menu Boards (contd.)

- Absolutely NO static graphics, banners, “Daily Specials” signs or supplemental menu boards will be permitted. If any of these types of signs or banners are currently existing in Tenant’s premises, they are required to be removed.
- Product logos are not permitted.
- Ghost images in the background of Tenant’s name are not permitted.
- Tenants are limited to a total of 4 electronic panels unless approved by Landlord.
- Digital Menu Boards may not have unfinished backs or data lines exposed to public view.
- Internally illuminated menu boards are not permitted.

**Exhaust Hoods** located in the front of house areas must also be designed into the overall layout and architecture of the storefront design.

- Any hood placed over the front counter must be integrated into the overall design in conjunction with the storefront sign and electronic menu boards.
- Hoods may be internally illuminated.
- Hoods may not extend beyond the lease line.
- Hoods may not be located within 24” of the demising walls or neutral piers.

**Flooring:** The Tenant is required to extend the mall common area floor tile to Tenant’s front counter base with material, pattern and grout color to match Landlord’s standard. Flooring material behind the front sales counter and in the kitchen must be durable and waterproof. A waterproof membrane must be included throughout the entire demised floor surface area and turned up 4’-0” along all demising walls to protect the adjacent Tenants and common areas.

**Rolling Grilles:** Rolling security grilles are not permitted at the front customer counter or in public view between front of house area and the prep/kitchen area.

# FASHION CAFÉ

**Lighting:** Decorative lighting should be used to convey the image of the overall design. Lighting should be focused on the food and the architecture of the store.

Avoid an even lighting scheme throughout the entire public area. Recommended lighting approaches include but are not limited to:

- Decorative pendant light fixtures over front customer counter area or in front of house areas.
- Fully recessed track and light fixtures.
- Indirect ceiling cove lighting systems.
- Surface mounted track lights or fixtures with acrylic or plastic lenses will not be permitted.
- Illumination for exhaust hoods must be concealed and integrated into the design
- No fluorescent lighting is permitted in front of house areas or areas visible to the public.

**Ceilings:** The ceiling design, height and material is an additional surface that gives the Tenant and opportunity to reinforce the storefront design.

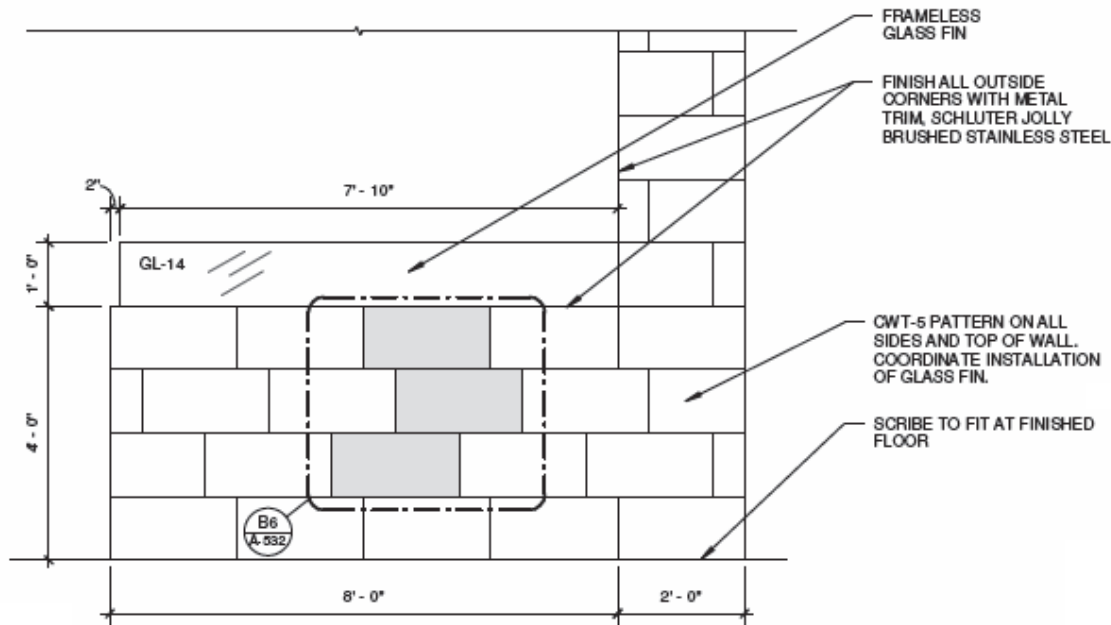
- The ceiling in the sales area should not be a flat single plane, horizontal surface.
- The ceiling design must coordinate, align and transition with the adjacent finished areas.
- The use of contemporary, fresh, upscale materials are encouraged.
- Ceilings design shall be a minimum of painted gypsum board in all front of house areas.
- Tenants are not permitted to construct a bulkhead type design element at the front counter or lease line, creating a ceiling condition that is lower than the 10'-0" storefront height.
- Lay-in type ceiling designs will not be permitted in any area visible to public.
- All sprinkler heads to be fully recessed.
- If security cameras are used, they must be integrated and recessed into ceiling.
- All HVAC diffusers shall be flush with ceiling finishes.

# FASHION CAFÉ STOREFRONT

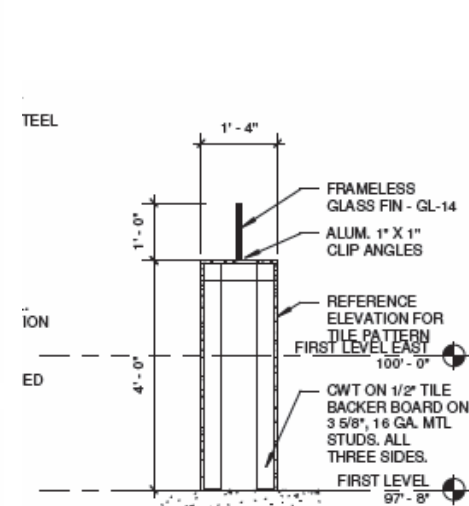




# FOOD CAFÉ NEUTRAL PIER DETAILS



INT. ELEV. (NEUTRAL PIER AT DINING COURT)

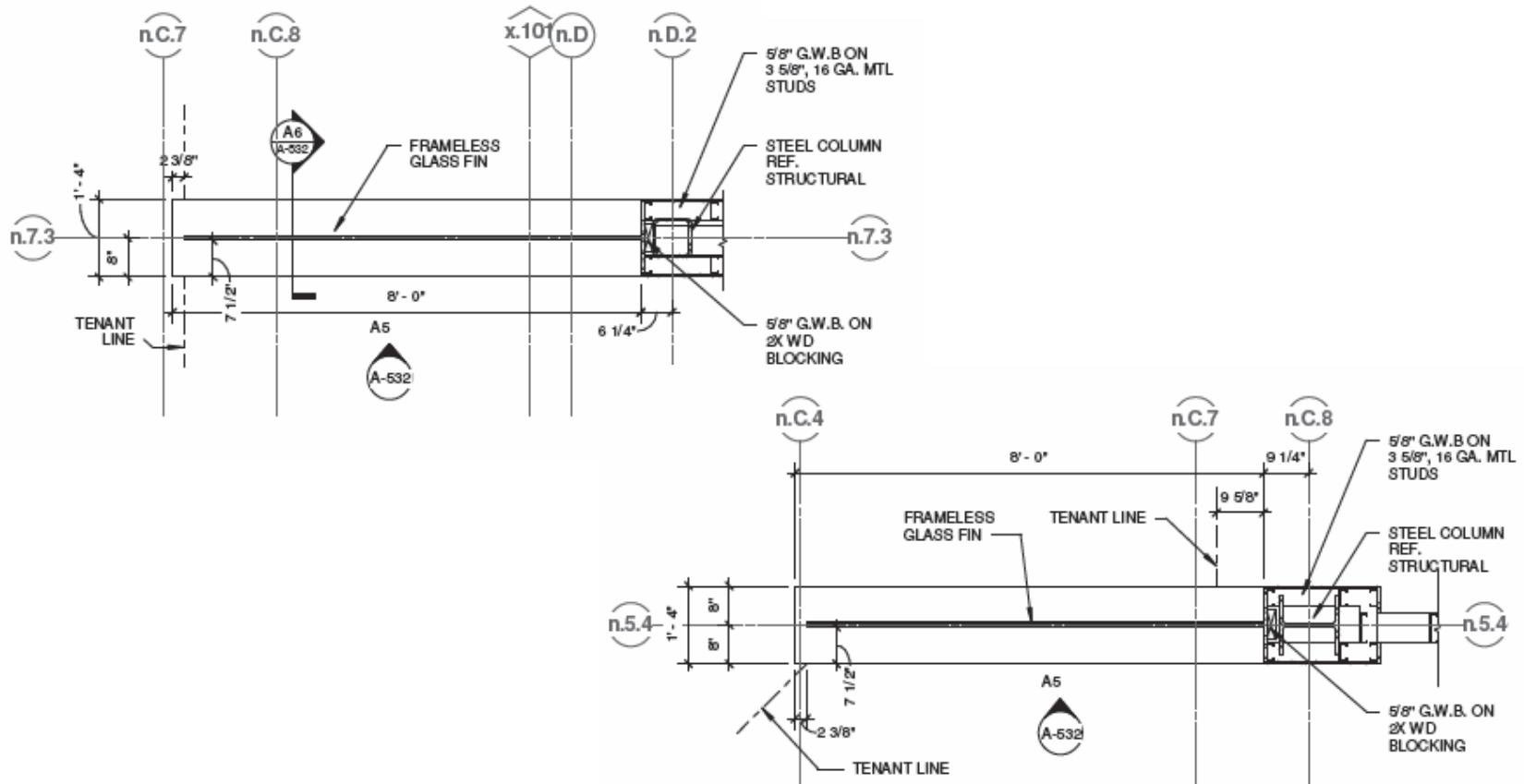


SECTION DTL. (NEUTRAL PIER)

The above elevation and section drawings are typical Neutral Pier details for the Food Café area. Tenants and Architects shall reference the base building drawings for details which may also be specific to a particular Tenant's space.

Tenants shall design to the full width of their storefront, but may not alter or modify the Neutral Pier finishes (tile or glass).

# FOOD CAFÉ NEUTRAL PIER DETAILS



Above are the typical Neutral Pier details for the Food Café. Tenants and Architect shall also refer to the base building drawings for additional Neutral Pier information and details.

Tenant's lease line is located 2" behind the face of the Café Neutral Pier, or as noted in the base building drawings.

# FASHION CAFÉ SIGNAGE

Unlike a typical food court, Tenants are expected to integrate signing and graphics into the architecture of the storefront design. Signs must not be an afterthought and applied or hung without understanding the storefront sight lines.

- Tenants will not be permitted to build a sign band over the front sales counter.
- Graphic statements are encouraged as part of the back feature wall architecture or on glass panels.



# FOOD CAFÉ SIGNAGE



Tenants & Architects are expected to integrate the signage design into the overall aesthetic of the design for the space. Sign type, placement and use of logos and graphics should be carefully considered. Maximum overall letter height will be 14". Contact Landlord's Tenant Coordinator or recommended signage company for more information.

Tenants are encouraged to incorporate creative and unique signing into their Café design, such as:

- Metal letters backlit to produce a halo effect
- Pin mounted metal, porcelain, polished brass or copper letters
- Edge lit, sandblasted glass
- Edge lit letters with push thru lettering

Prohibited Sign Types are:

- Box or Cabinet type signs
- Exposed Neon type signs
- Individually illuminated letters/ plex face type signs.



# HVAC – UPPER LEVEL RETAIL TENANTS

This is an enclosed rooftop unit mall for Upper Level Tenants, and split system unit mall for Lower Level Tenants. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment Upper Level** Downflow rooftop unit on full curb with electric heat. Modify existing roof structure to support equipment. Line of sight survey is required indicating the location and visual appearance of any new equipment, screening of roof top equipment may be required.
- **Condensate Drains** Condensate to be piped from rooftop unit or split system unit through curb to approved sanitary connection within space.
- **Outside/Relief Air** Code Minimum per ASHRAE 62 at .3 CFM/ sq./ft.
- **Return Air** Open plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Exhaust/Relief** None required.
- **Toilet Exhaust Upper Level** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant, maintain 20% negative air pressure to Mall.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant, must interface with Mall's fire alarm system.
- **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.**

# HVAC – LOWER LEVEL RETAIL TENANTS

This is an enclosed rooftop unit mall for Upper Level Tenants, and split system unit mall for Lower Level Tenants. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment Lower Level** Packaged split system units with secondary drain pan and float switch interlocked with the unit controls.
- **Condensate Drains** Condensate to be piped from rooftop unit or split system unit through curb to approved sanitary connection within space.
- **Outside/Relief Air** Code Minimum per ASHRAE 62 at .3 CFM/ sq./ft.
- **Return Air** Open plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Exhaust/Relief** None required.
- **Toilet Exhaust Lower Level** Central exhaust system of 100 CFM per fixture exhaust plus an appropriate volume of conditioned air should be supplied as needed. All other equipment by Tenant.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant, maintain 20% negative air pressure to Mall.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant, must interface with Mall's fire alarm system.
- **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.**

# LIFE SAFETY – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains. Designated 1” connection point within or adjacent to space.
- **Waste** 4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant if not already provided by Landlord. Tenants in single story areas shall provide sanitary vent through roof.
- **Grease Waste** No Landlord provisions
- **Natural Gas** Not available.
- **Toilet Rooms** As required by code. **East Mall Upper Level Bridge Tenants are required to use wall mounted toilets and to minimize under slab sanitary line relocation due to clearances over road below.**
- **Drinking Fountain** As required by code.
- **See Criteria Sheet MEP-1 for further information**

# PLUMBING – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains. Designated 1” connection point within or adjacent to space.
- **Waste** 4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant if not already provided by Landlord. Tenants in single story areas shall provide sanitary vent through roof.
- **Grease Waste** No Landlord provisions
- **Natural Gas** Not available.
- **Toilet Rooms** As required by code. **East Mall Upper Level Bridge Tenants are required to use wall mounted toilets and to minimize under slab sanitary line relocation due to clearances over road below.**
- **Drinking Fountain** As required by code.
- **See Criteria Sheet MEP-1 for further information**



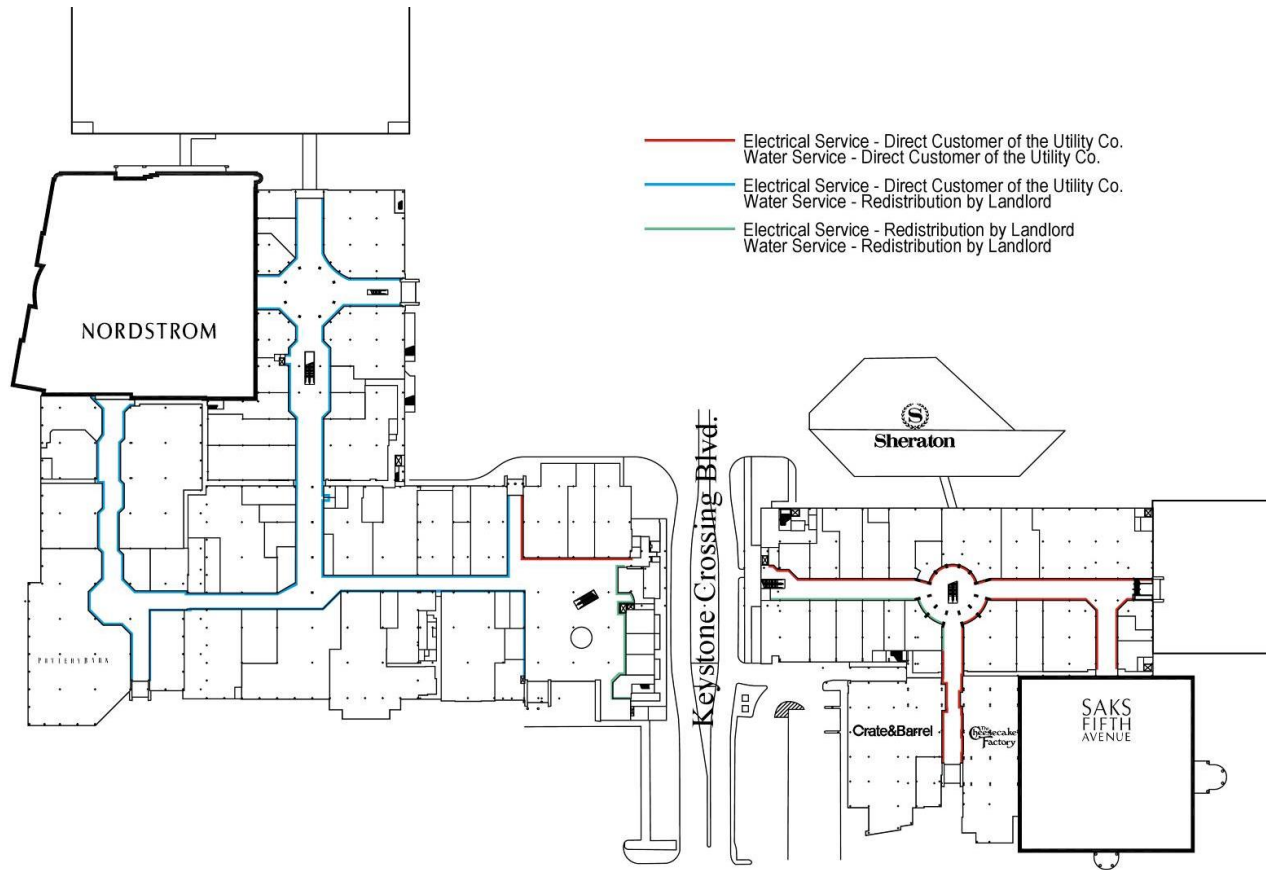
# FIRE PROTECTION – RETAIL TENANTS

- **Fire Protection** Tenant shall directly employ the Landlord designated contractor to install using connection provided and/or modify the existing grid in compliance with all Codes & Landlord's Insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Switch** Not permitted.
- **See Criteria Sheet MEP-1 for further information**

# ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480 volt, 3 ph, 4-wire
- **Landlord Equipment** Tenant shall connect to the Landlord's electrical distribution system.
- **Power** Provided by electrical redistribution by Landlord or as a direct customer of the Utility Company. Tenant to provide fusing, meter (if not existing), conductors and connect to Landlord's distribution board.
- **Metering** Reuse existing or provide new per Landlord specification.
- **Capacity** 20 watts per square foot with existing conduit.
- **Telephone** 3/4" minimum conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** See Life Safety Interface Information provided in this manual.
- **CATV** Not Applicable
- **See Criteria Sheet MEP-1 for further information**

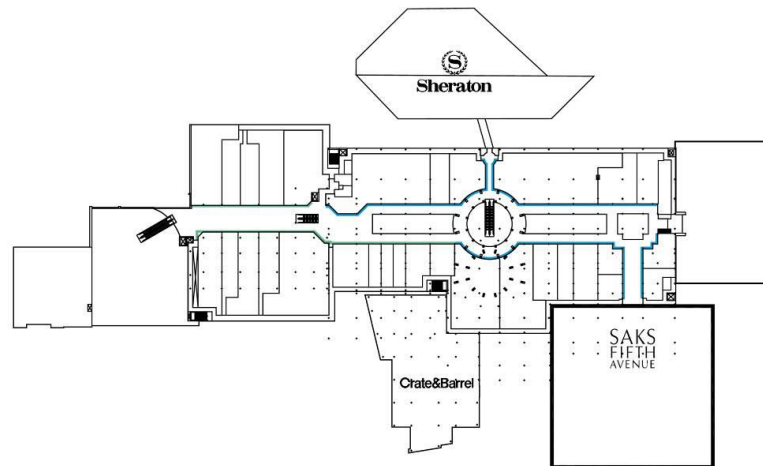
# UTILITY REDISTRIBUTION PLAN – LOWER LEVEL



# UTILITY REDISTRIBUTION PLAN – UPPER LEVEL



- Electrical Service - Direct Customer of the Utility Co.  
Water Service - Direct Customer of the Utility Co.
- Electrical Service - Direct Customer of the Utility Co.  
Water Service - Redistribution by Landlord
- Electrical Service - Redistribution by Landlord  
Water Service - Redistribution by Landlord





# HVAC – FASHION CAFÉ

## This is a thermal exhaust mall for Food Café Tenants.

- **System** Landlord has provided a 3,000 CFM thermal exhaust system for cooling with exhaust duct tap and motion damper to each Food Café space.
- **Equipment** Connect to Landlord thermal exhaust duct with a thermostatically controlled damper.
- **Condensate Drain** Condensate to be piped from rooftop unit through curb to approved sanitary connection within space.
- **Outside Air** Landlord provided code minimum outside air on lower level.
- **Make Up Air** Not applicable.
- **Grease Exhaust** Per code. Protect roof with “Grease Guard” containment system.
- **Return** None. All supply air must be exhausted through thermal or process exhaust.
- **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 Landlord.
- **Smoke Exhaust/Relief** Mall common only through Tenant plenum.
- **Test and Balance** Tenant shall employ Landlord designated contractor to perform final air testing and balancing.
- **See Criteria Sheet MEP-1 for further information**

# PLUMBING – FASHION CAFÉ

- **Water** Redistribution by Landlord or direct customer of the Utility Company. Landlord provided designated connection point within or adjacent to space.
- **Waste** 4" wye 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 common grease interceptor with 4" connections to Food Café Tenants. Tenant shall use existing grease connection within space to meet AHJ and Mall requirements
- **Natural Gas** Available for Food Café Tenants from the Utility Company at a point determined by the Landlord at a minimum of 1,000 cfh at 2 psi. Tenant provides automatic gas shut off valve.
- **Drinking Fountain** As required by code.
- **Toilet Rooms** As required by code.
- **Service Sink** Consult with Health Department for specific requirements.
- **See Criteria Sheet MEP-1 for further information**

# FIRE PROTECTION – FASHION CAFÉ

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install using connection provided and/or modify the existing grid in compliance with all Codes & Landlord's Insurance requirements.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Switch** Not permitted.
- **See Criteria Sheet MEP-1 for further Information**

# ELECTRICAL – FASHION CAFÉ

- **Voltage** 277/480 volt, 3ph, 4-wire
- **Landlord Equipment** Tenant shall connect to the Landlord's electrical distribution system.
- **Power** Provided by Landlord redistribution system. Tenant to provide fusing, meter (if not existing), conductors and connect to Landlord's distribution board.
- **Metering** Reuse existing or provide new per Landlord specification.
- **Capacity** 100 watts per sq./ft MAXIMUM for Food Café Tenants with 1-1/4" conduit. 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** See Life Safety Interface information provided in this manual.
- **CATV** not applicable.
- **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			
COOKING EQUIPMENT	DISPOS	KITCHEN EXHAUST FAN SPECIFICATION	
	Light		KITCHEN MAKE-UP AIR UNIT SPECIFICATION
	F		
	T		
	C		
OTHER EQUIP. (SPECIFY)	VAV TERMINAL SPECIFICATIONS		
OTHER EQUIP. (SPECIFY)	Recept	<b>MAINTENANCE</b>  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.  <b>NOTE:</b> 1. LIGHTING HVAC 2. CALCUL ON THE 3. ALL VAV	
	Water		
	Roof Top		
	Full		
	Ree		
	Toilet E		
	Mac. E		
	25% of		
	TOTAL		



**SIMON**<sup>SM</sup>