

TENANT DESIGN MANUAL


**BARTON CREEK
SQUARE**
A SIMON MALL

UPDATED JUNE 2015




SIMON™

PROJECT OVERVIEW

Barton Creek Square opened in 1981 as the premier shopping location in Austin, TX. It has been renovated and expanded since then, the last expansion taking place in 2003. Barton Creek Square is accessible from Loop 1 and Highway 360. The center is located within 7 minutes of I-35 and downtown Austin.



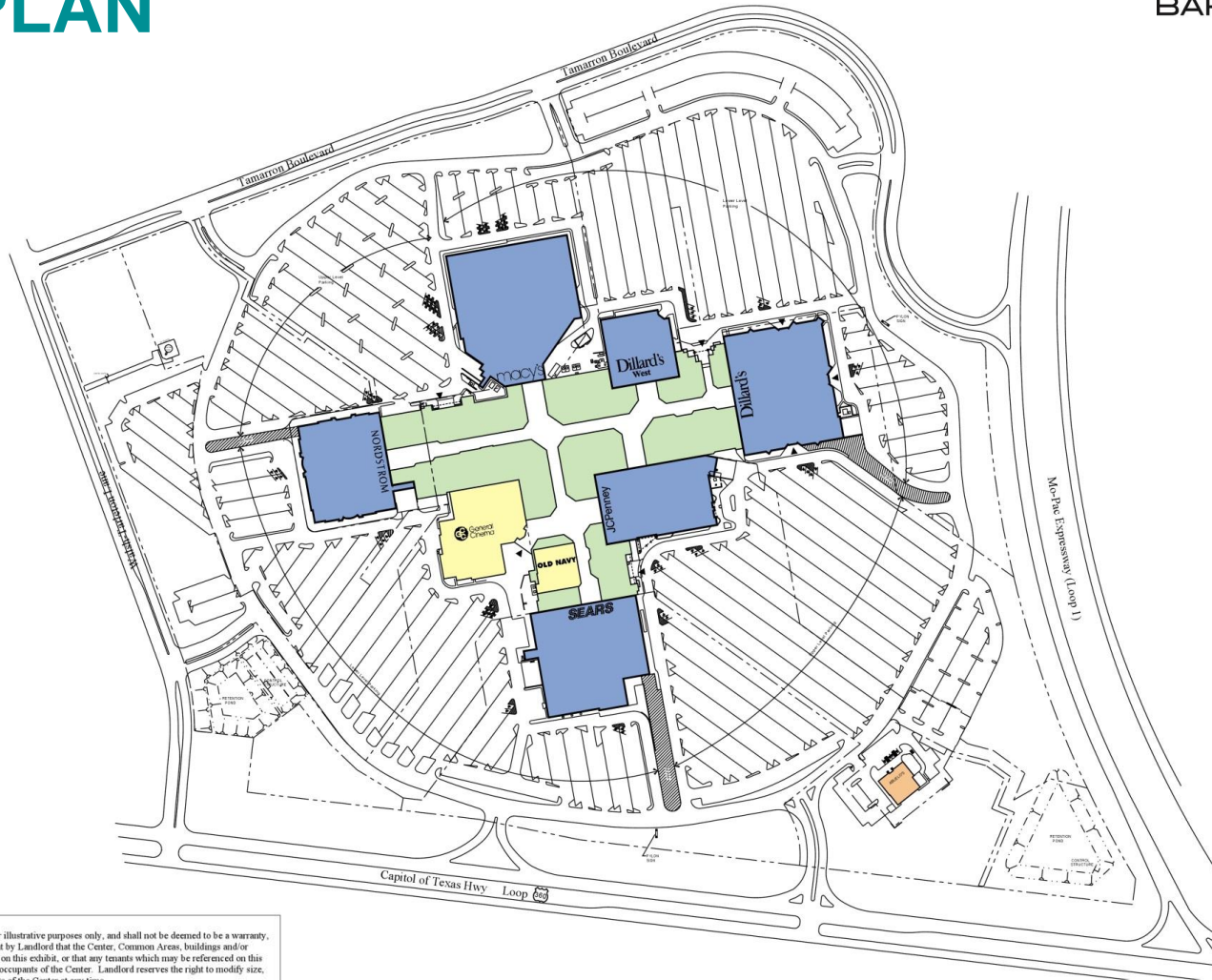
PROJECT OVERVIEW

Barton Creek Square has more than 180 specialty retailers and anchor stores including Dillard's, Macy's, JC Penney, Nordstrom and Sears. It's design incorporates luxury finishes such as limestone reminiscent tile, stylish carpeting, wood floor accents and plush leather seating areas.



SITE PLAN


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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.




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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 – www.simon.com.
 - » Select the "Business" tab, search for the property name, click on the "Tenant Info Package" link on the lower right side of the page.
 - » If you have difficulties working with the website, please contact your Tenant Coordinator.

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

MALL BUILDING DATA

Occupancy/ Use:

Mercantile

Construction Classification:

Type II B

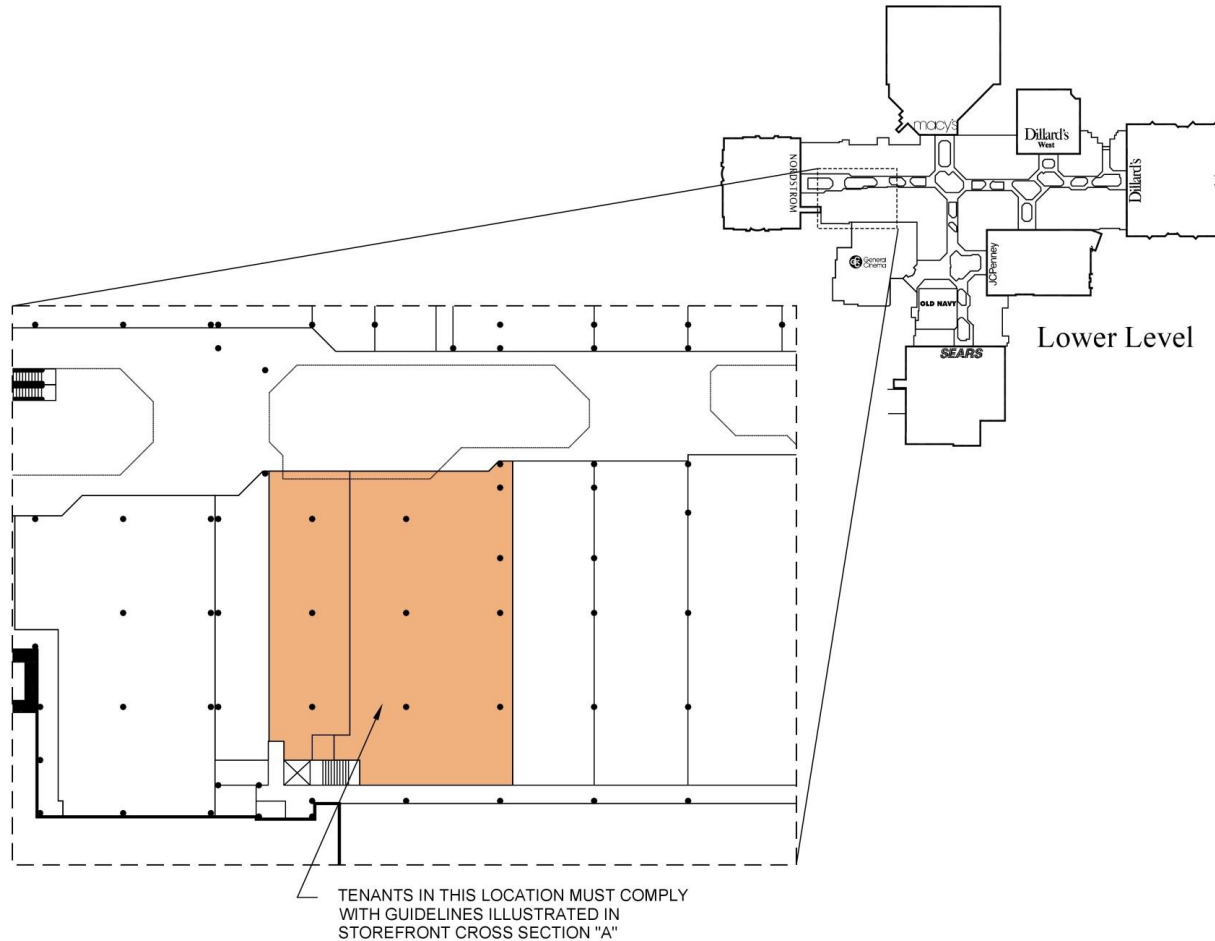
Building Levels:

Two (2) Levels

Sprinkler System:

Fully Sprinkled

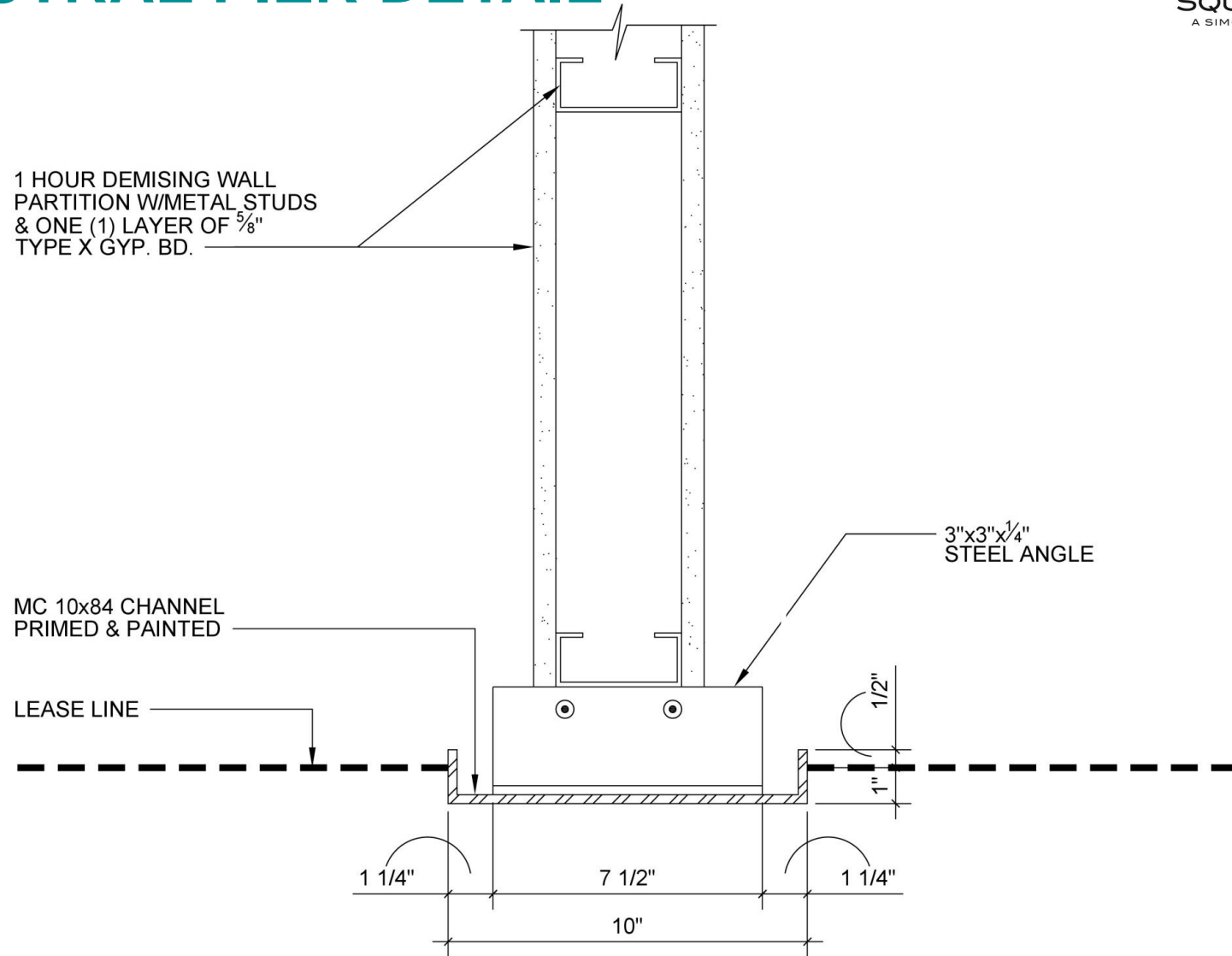
STOREFRONT ZONE PLAN



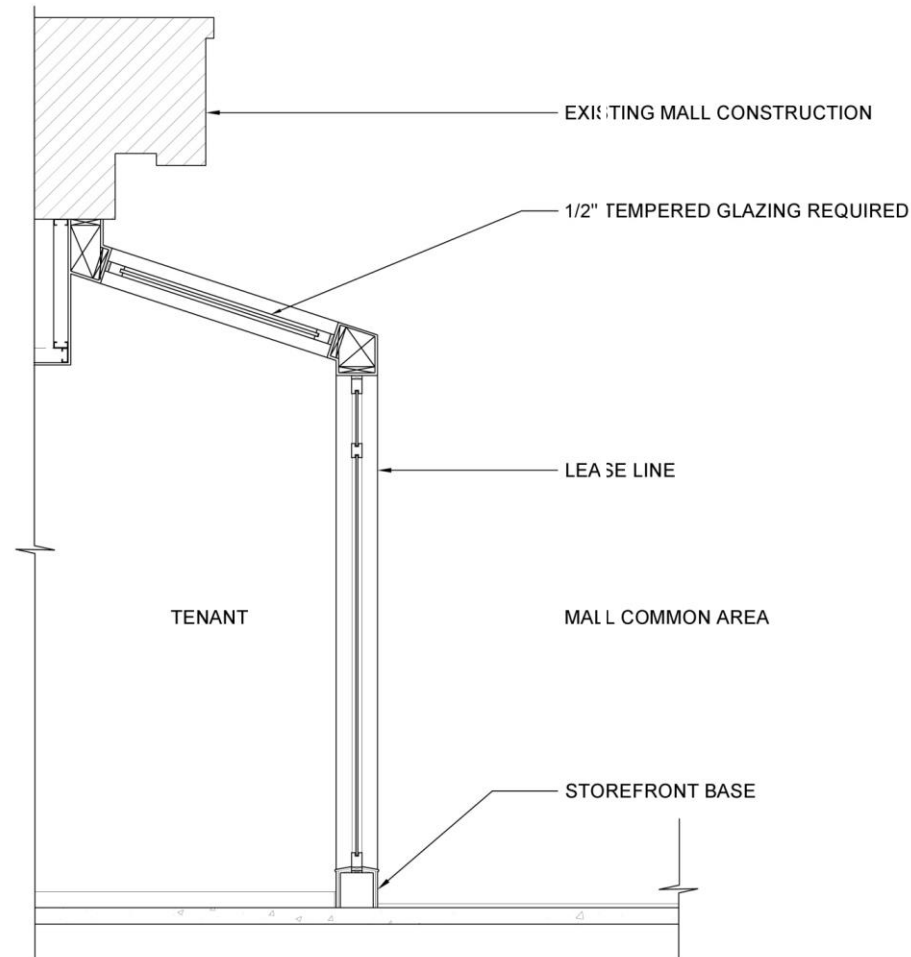
STOREFRONT ELEVATION



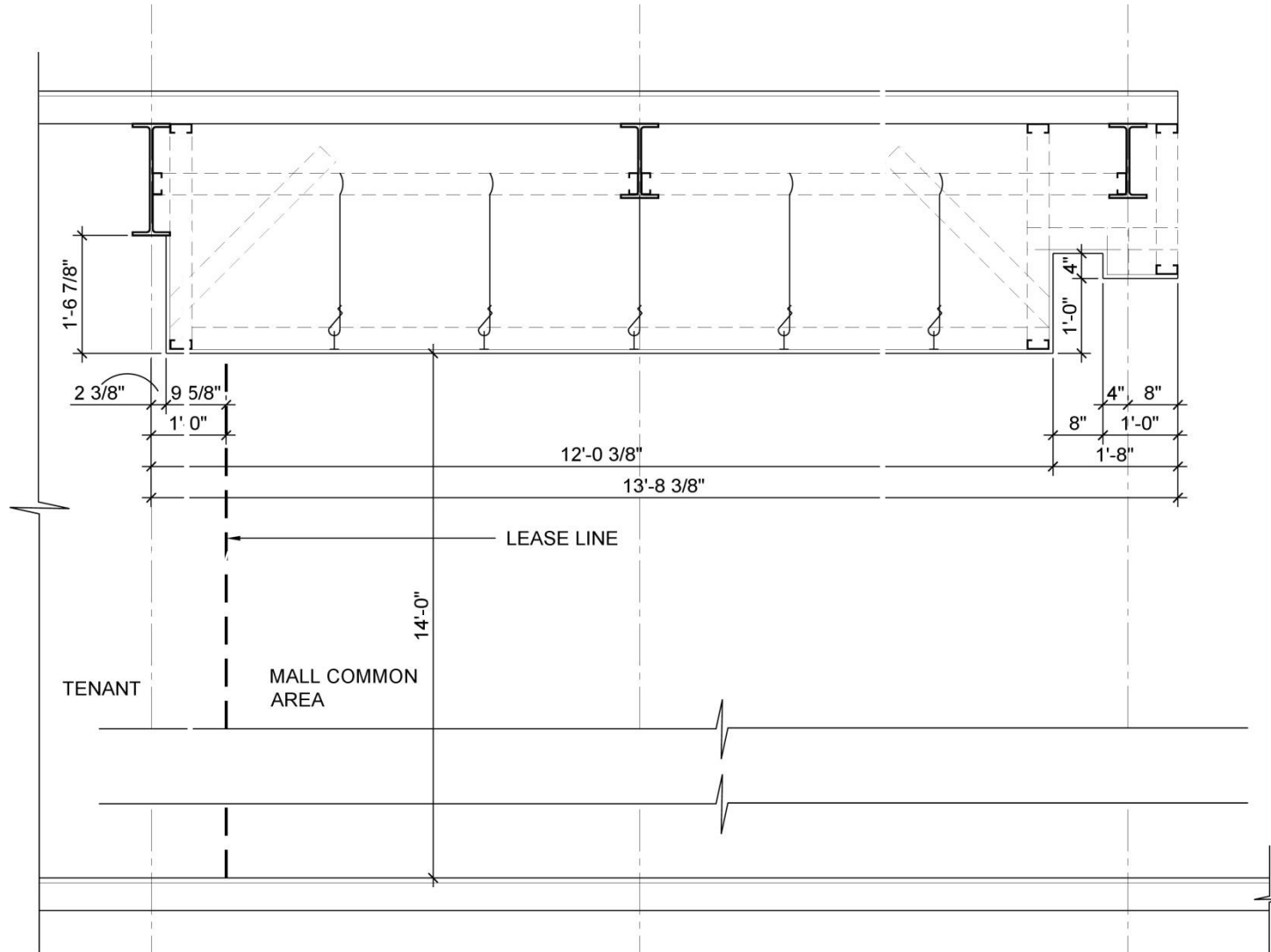
NEUTRAL PIER DETAIL



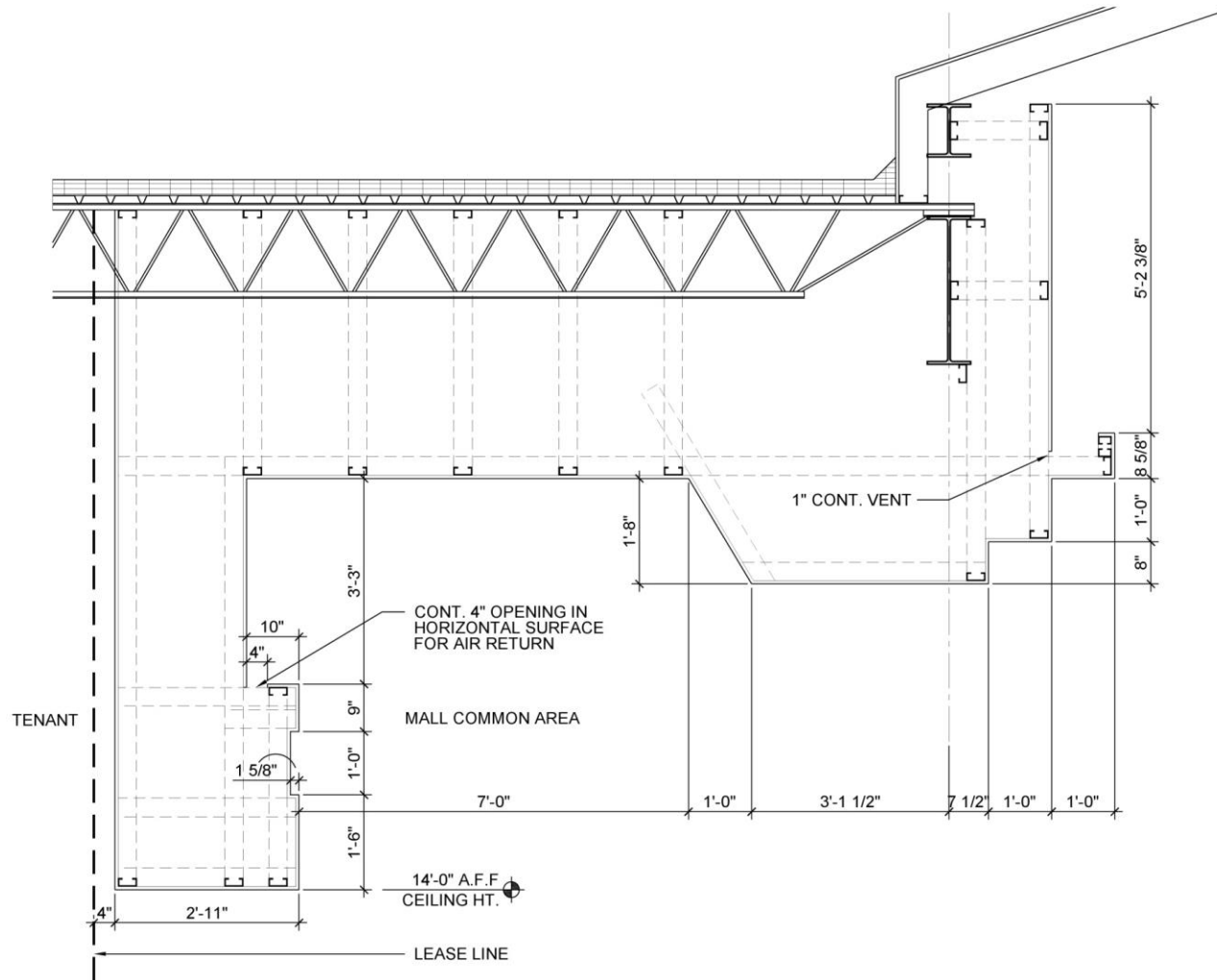
STOREFRONT CROSS SECTION A



BUILDING SECTION – 1ST FLOOR



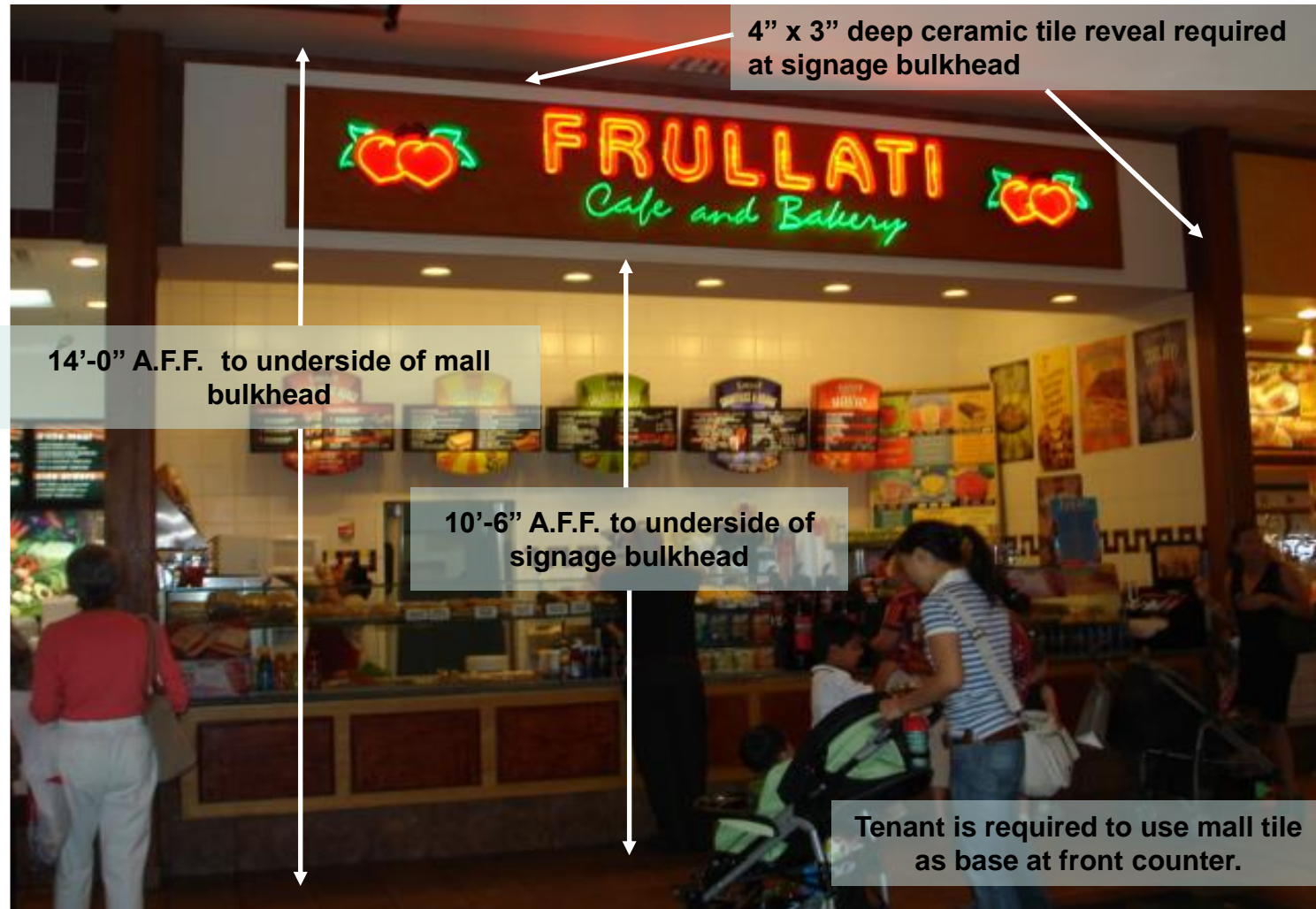
BUILDING SECTION 2ND FLOOR



STOREFRONT SIGNS, AWNINGS & CANOPIES



DINING PAVILION CRITERIA



HVAC – RETAIL TENANTS

This is an enclosed chilled water mall. Tenant's design team shall accommodate conditions that may affect the performance of the HVAC system for their store, i.e. zoning for solar gain at the storefront, sensor location (s) and size and quantity of return air outlets. Also refer to the MEP-1 sheet for general criteria.

- **System** Landlord supplied chilled water.
- **Equipment** 2 pipe chilled water, existing valved connection or new connection by Tenant.
- **Supply Water Conditions** Landlord has provided adequate chilled water for retail occupancies. (EWT is 44 degrees, LWT is 60 degrees minimum) 4.125 GPM/1,000 S.F.; 2 way modulating control valve by Tenant or reuse existing. 15' WPD maximum for tenant components.
- **HVAC Load Calculation** Tenant to submit detailed computer generated load calculation to justify request for chilled water.
- **Outside Air** Lower level Tenants will connect to Landlord duct up to 0.1 CFM/S.F. Upper level Tenants will be required to duct the outside air from the roof through a Tenant supplied gravity ventilator.
- **Return** Ducted (Plenum return is subject to Landlord approval).
- **Smoke Exhaust/Relief** None required
- **Toilet Exhaust** Lower level – Tenant supplied fan (150 CFM max) with duct extension to Landlord duct. Interlock with light switch. Tenant to provide for any additional exhaust requirements. Upper level - Tenants will be required to vent their toilet exhaust through the roof.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant. Please refer to MEP-1 drawing for further detailed information.

HVAC RETAIL TENANTS CONT.

- **Temperature Controls** Stand alone digital electric/electronic control by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **Building Thermal Values** Exterior wall $U=0.33$ – Roof $U=.1$ – Glass $U=1.09$ – $SC=.8$

PLUMBING – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains, ¾" minimum valved connection at pressure available from public system minus distribution losses. Tenant supplied meter w/remote reader for large water users only.
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Lower level tenants connect to Landlord provided vent stubs. Upper level tenants vent to roof.
- **Natural Gas** Not available.
- **Toilet Rooms** As required by code.

FIRE PROTECTION – RETAIL TENANTS

- **Fire Protection** Modify existing system to comply with code and Landlord insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.

ELECTRICAL – RETAIL TENANTS

- **Voltage** 480V, 3ph, 4-wire
- **Wire Color** For all wire sizes install wire colors in accordance with the following:
 - (A) red, (B) black, (C) blue, and (N) gray/white for circuits @ 120/208 volts single or three phase
 - (A) brown, (B) yellow, (C) purple, and (N) gray/white, with one or more colored stripes for circuits @ 277/480 volts single or three phase
- **Landlord Equipment** Fused switches at common switchgear in central location.
- **Power** Provided by redistributed electrical system by Landlord.
- **Metering** Tenants to utilize existing Landlord check meter or install Landlord specified metering. Reuse existing conduit or install new for code required demand load. Verify with Landlord if exceeding existing fused switch size. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 3/4" conduit with pull wire to designated connection point in central locations or route cable via service corridor.
- **Fire Alarm** As required by code, based on occupancy. Food Court Tenants to connect hood extinguishing alarm to Landlord System..

HVAC – FOOD COURT TENANTS

- **System** Thermal exhaust (3,000 SCFM) with supplemental Tenant specification indoor chilled water air handler by Tenant (only where required).
- **Equipment** 2 pipe chilled water, existing valved connection or new connection by Tenant.
- **Supply Water Conditions** Landlord has provided adequate chilled water capacity for the occupancy. (EWT is 44 degrees, LWT is 60 degrees minimum) 8.25 GPM/1,000 S.F.; 2 way modulating control valve by tenant or reuse existing. 15' WPD maximum for tenant components.
- **HVAC Load Calculation** Tenant to submit detailed computer generated load calculation to justify request for chilled water.
- **Outside Air** Code minimum/economizer supplied from Common Area.
- **Return** Ducted (no plenum allowed).
- **Exhaust Replacement Air** Draw from Common Area for thermal exhaust (3,000 SCFM) and process exhaust (up to 5,000 SCFM).
- **Toilet Exhaust** Tenants will be required to vent their toilet exhaust through the roof.
- **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.

HVAC – FOOD COURT TENANTS, CONT.

- **Temperature Controls** Install thermal exhaust sensor. Stand-alone digital electric/electronic control by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **Building Thermal Values** Exterior wall $U=0.33$ – Roof $U=.1$ – Glass $U=1.09$ – $SC=.8$

PLUMBING – FOOD COURT TENANTS

- **Water** Redistributed by Landlord via overhead mains, 1 ½” minimum valved connection at pressure available from public system minus distribution losses. Tenant supplied meter w/remote reader.
- **Waste** 4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant.
- **Grease Waste** 4” wye connection, common interceptor.
- **Natural Gas** Available at exterior meter banks; subject to utility availability.
- **Toilet Rooms** As required by code.

FIRE PROTECTION – FOOD COURT TENANTS

- **Fire Protection** Modify existing system to comply with code and Landlord insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.

ELECTRICAL – FOOD COURT TENANTS

- **Voltage** 480V, 3ph, 4-wire
- **Wire Color** For all wire sizes install wire colors in accordance with the following:
 - (A) red, (B) black, (C) blue, and (N) gray/white for circuits @ 120/208 volts single or three phase
 - (A) brown, (B) yellow, (C) purple, and (N) gray/white, with one or more colored stripes for circuits @ 277/480 volts single or three phase
- **Landlord Equipment** Fused switches at common switchgear in central location.
- **Power** Provided by redistributed electrical system by Landlord.
- **Metering** Tenants to utilize existing Landlord check meter or install Landlord specified metering. Reuse existing conduit or install new for code required demand load. Verify with Landlord if exceeding existing fused switch size. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1" conduit with pull wire to designated connection point in central locations or route cable via service corridor.
- **Fire Alarm** As required by code, based on occupancy. Food court Tenants to connect hood extinguishing alarm to Landlord System.

MEP CALCULATION FORMS

Tenant's Engineer shall use their own forms to calculate and comply with Landlord's MEP design criteria:

- Appliance Heat Gain
- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- VAV Terminal Specification
- Maintenance

APPLIANCE HEAT GAIN	
ELECTRICAL LOAD SUMMARY	
KITCHEN EXHAUST FAN SPECIFICATION	
KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS	
COOKING EQUIPMENT APPROXIMATE INFO	DESCR
	Light
	Recept
	Water
	Roasting
	Full
	Rec
	Toilet E
	Mac. E
	25% of
TOTAL	
MOTEL	UNITS
1. LIGHTING	
2. CALCUL ON THE	
3. ALL VAV	

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 INTERCEPTOR

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.

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 "NO GREASE" SIGNS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.



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