

| GENERAL NOTES  | HVAC CRITERIA (continued)  | ELECTRICAL CRITERIA (continued)   | FOOD TENANT CRITERIA  |
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| <p>Tenant's drawings are to clearly show ALL modifications to existing installation that are required to accommodate Tenant improvements.</p> <p>Tenant's MEP drawings shall be prepared and stamped by a Professional Engineer. Indicate column line designations on all plans.</p> <p>Unless already existing and in compliance with Landlord's requirements, Tenant is required to install, upgrade and/or furnish any and all equipment, ductwork, piping, etc. for Tenant's MEP service installation.</p>   | <p>The design, materials and installation shall conform to the best current practice in the respective trades and shall be consistent with good engineering practice, manufacturer's recommendations, industry technical references and standards.</p> <p>Any modification or upgrade of existing base building services or construction must receive the prior written approval from the Landlord, prior to drawing submission. Upgrades shall be subject to building capacity and access availability.</p>   | <p><b>CONDUIT AND WIRING</b><br/>All wiring must be in conduit. All conduits shall be concealed where possible.</p> <p>Flexible conduit shall be MC only. Flexible conduit is not permitted to run vertically within demising walls.</p> <p>Exposed conduit shall be installed in straight lines, parallel with or at right angles to the building structure.</p> <p>Do not loop excess flexible conduit in ceiling space. Wire shall be copper THHN or THWN with insulation.</p>   | <p><b>COOKING OIL MANAGEMENT AND FILTRATION</b><br/>Cooking oil shall be captured in a waste oil containment tank, similar to Shortening Management Systems by FrontLine International, Inc.</p> <p>Containment tank to be located next to waste oil producing equipment. Tenants have two options:</p> <ol style="list-style-type: none"> <li>Provide properly sized Containment Tank and separate wall mounted pump station, where shortening is suctioned from the fry vat and pumped to the containment tank.</li> <li>Provide properly sized Containment Tank and direct plumbed manifold system, where the shortening is pumped directly from the fryer to the containment tank, similar to Frontline's Magic-Line concept. The manifold system utilizes the filter of the fryer to pump waste shortening to the tank. The filter's pump powers the system.</li> </ol> <p>Suggested manufacturers: Highland Tank, Inc. (856)985-1214. and FrontLine International, Inc. (330)665-4239.</p> <p><b>DISHWASHER EXHAUST</b><br/>Dishwasher vapors must be captured by a hood. An exhaust grill at the ceiling is not acceptable for this purpose.</p> <p>Hood and ductwork shall be constructed of aluminum or stainless steel, and be watertight.</p> <p>Pitch ductwork and install joints in such a manner to allow moisture to drain back to hood or drain.</p> <p><b>GREASE INTERCEPTORS</b><br/>Do not connect hand-wash sinks, toilet room fixtures, or garbage disposals to the grease interceptor unless otherwise required by the local authorities.</p> <p>Grease interceptors shall be sized as required by Local Building Codes and as required by the Landlord.</p> <p>Sizing calculations shall be submitted to the Landlord for approval prior to construction.</p> <p>Grease Interceptors may be installed above the floor where they receive the discharge from only one sink.</p> <p>Where the grease interceptor receives waste from more than one fixture, grease producing tenants shall install either a recessed interceptor when the Tenant is on a slab-on-grade and the interceptor is 150 lb capacity or less, or a remotely located interceptor when the larger than 150 lb. or required by the local authorities to be remotely located.</p> <p>All Exterior grease interceptors will be installed by the Landlord at the Tenant's expense.</p> <p><b>BEVERAGE LINES</b><br/>PVC piping is NOT permitted in ceiling plenums above or below the Tenant's space, including beverage lines and sleeves.</p> <p>Flame and smoke rated polyethylene or equal shall be used.</p> <p>Beverage line floor penetrations in upper level installations shall be provided with sleeves that extend up through the floor a minimum of 1", and are sealed to prohibit spills from leaking to the Tenant below.</p> <p><b>REFRIGERATION EQUIPMENT</b><br/>All refrigeration equipment shall be either located within the tenant's leased space or in a Landlord approved location on the roof.</p> <p>Refrigeration equipment is not permitted in plenum space.</p> <p>Note: Landlord is not responsible for heating loads created by Tenants' equipment during off hours.</p> <p>Kitchen equipment Loads shall be submitted for Landlord review and approval.</p> <p><b>ROOF PROTECTION</b><br/>Roof protection boards shall be installed around any roof top HVAC equipment by the LANDLORD'S roofing contractor under contract to the Tenant Contractor at the Contractor's expense.</p> <p>Roofing penetrations require advance approval by the Landlord.</p> <p>All work including structural supports, curbing and flashing shall be installed in accordance with Landlord's Standard Project Details.</p> <p>All roof work including cutting of the roof shall be performed by the LANDLORD'S roofing contractor under contract to Tenant Contractor at Contractor's expense.</p>  |
| HVAC CRITERIA  |  |   |   |
| <p><b>HVAC SYSTEM</b><br/>The Landlord will operate the central cooling system during normal published business hours. No provisions are available from the Landlord system for 24-hour cooling or heating. Process equipment (for example, refrigerator and freezer condensers) shall not be connected to the Landlord system.</p> <p>Supplemental HVAC equipment shall not be installed without Landlord's separate written approval. Landlord comments, or lack of comments on Tenant's drawings shall not be construed as written approval. If approved, the use of supplemental equipment will be limited to merchandising needs that require 24-hour operation, humidity control beyond that available from the Landlord system or where Tenant's heat gains are in excess of the capacity allocation and upgrades to the central system is not available. Where approved, supplemental equipment shall be provided by Tenant at Tenant's expense.</p>   | <p><b>UNIT(S) SHALL BE SELECTED TO THE PARAMETERS CALLED OUT IN THE PROPERTY SPECIFIC TENANT CRITERIA HANDBOOK. MINIMUM 6 ROW COOLING COILS REQUIRED.</b></p> <p><b>NOTE TO TENANT DESIGN ENGINEER:</b></p> <p><b>The Design Team should familiarize themselves with not only the Criteria on this sheet, but also the Tenant Information Handbook, and any updated information by contacting either the Simon Tenant Coordinator or TES Engineering.</b></p> <p><b>The MEP plans will be reviewed by the LANDLORD for both compliance with Mall Criteria and compatibility with the Base Building Systems where applicable.</b></p> | <p><b>REPLACEMENT AIR (MAKEUP AIR)</b><br/>The make-up air shall be heated and air-conditioned when introduced into public areas. In non-public areas, the make-up air shall be heated to a minimum of 45°F.</p> <p>Replacement air units shall be installed on full perimeter curbs, similar to packaged RTUs.</p> <p>Interior make-up air ductwork shall be wrapped with 1-1/2" thick, foil-faced, fiberglass insulation.</p> <p>All supply air diffusers within 10'-0" of any hood shall be adjusted or designed to blow air away from the hood.</p> <p><b>SANITARY WASTE SYSTEMS</b><br/>Grease interceptors, lint traps, and solids interceptors shall be installed on any plumbing fixtures that have the potential off introducing grease, lint, hair, etc. into the building sanitary system.</p> <p>Tenants shall not dispose of any hazardous chemicals into the building sanitary system. Photo Processing Tenants, if necessary, shall install an approved system for silver recovery. Locate all interceptors to allow adequate access for cleaning and maintenance.</p>   | <p><b>OUTDOOR AIR</b><br/>Tenant shall use central outdoor air duct where one exists. Where the Landlord central outdoor air duct does not exist tenant shall draw outdoor air directly from roof.</p> <p>Gooseneck type intakes are prohibited.</p> <p>All roof work associated with outdoor air system, shall be performed by Landlord's designated roofer at Tenant's expense.</p> <p>Connect outdoor air duct to top of mixing box section of air handling unit to facilitate maintenance access to the unit.</p> <p>Tenant shall install motorized damper which shall close upon deactivation of air handling unit via the Landlord's Energy Management System, if required.</p> <p><b>TOILET EXHAUST</b><br/>Tenant shall use central toilet exhaust duct where one exists. Exhaust systems requiring continuous operation or exhaust requirements in excess of 150 CFM must be provided entirely by the Tenant and routed independently to the building exterior.</p> <p>Where the Landlord central toilet exhaust duct does not exist Tenant shall discharge directly to roof. Locate roof penetration a minimum of 10' from any existing outdoor air intakes or designated equipment locations. Gooseneck type exhaust discharge is prohibited.</p> <p>All roof work associated with exhaust system, shall be performed by Landlord's designated roofer at Tenant's expense.</p> <p>Tenant shall provide a ceiling exhaust fan, with a backdraft damper sized to overcome the resistance of Tenant installed components and all ductwork.</p> <p>The toilet room light switch or motion detector shall control the fan to provide intermittent operation.</p> <p><b>AIR AND WATER BALANCE</b><br/>Tenant must employ a balancing firm designated by the Landlord. Provide a certified balance report to the Landlord when construction has been completed.</p> <p><b>CHILLED WATER PIPING</b><br/>Piping shall be sized for a maximum friction loss of 3.0 feet per 100 feet of pipe. The total pressure drop of Tenant installed components (including HVAC unit, piping, control valve and trim) shall not exceed 15 feet.</p> <p>All piping material shall match existing building chilled water system with di-electric unions at the coil. PVC piping is not permitted.</p> <p>Provide 1" insulation with vapor barrier on all chilled water piping.</p> <p>Provide accessible full port shut-off valves at connection to Landlord's piping unless already existing.</p> <p>Coil piping shall include temperature ports (Pete's plugs) at both inlet and outlet of coil, 2-way modulating control valve, (purchase from Landlord's Temperature Controls Contractor) di-electric unions, and a strainer before the control valve.</p> <p>Circuit Setter balancing valves are not permitted.</p> <p>Tenant's chilled water piping must be cleaned and flushed by Landlord approved contractor prior to final connection to mall piping.</p> <p><b>CONDENSATE DRAINAGE</b><br/>Condensate drain and trap shall be copper. Condensate trap should be at a depth sufficient to overcome positive/ negative static pressure of fan (3" minimum).</p> <p>Route condensate drain discharge into Tenant provided drain.</p> <p>Condensate drain piping shall be insulated and pipe installation shall also include a cleanout at each change in direction.</p> <p>All units shall be supplied with a secondary drain pan with float switch interlocked with the unit controls.</p> <p>Condensate pumps are not allowed.</p> <p><b>HVAC CONTROLS</b><br/>The Tenant is responsible for providing a temperature control system utilizing Landlord specification components that have the capability to interface with the Landlord energy management system where applicable.</p> <p>Contact with Roth Bros. @ 1-800-USA-ROTH for the purchase of all system components and interface with Building Management System, where applicable.</p> <p>Controls shall provide for closure of outside air dampers when fans are off to prevent uncontrolled infiltration of air. The outside air damper shall be opened during occupied operation.</p> <p>Include a sequence of operation for all mechanical equipment.</p> <p><b>BELIMO Control Valves and Sensors for Chilled Water shall be purchased from Roth Brothers, Inc.</b></p> <p><b>Please Note: Valves are selected/supplied to the specific requirements of the Tenant's scheduled HVAC unit(s), and are factory pre-set for chilled water flow.</b></p> |
| FIRE PROTECTION CRITERIA   |  |   |   |
| <p><b>PIPING SYSTEM</b><br/>Tenant may or may not be a customer of the Utility Company, however the design should be executed as if Tenant was acquiring water and sewer directly from the Utility Company. Only one connection to the Landlord's plumbing system is permitted. Domestic water is supplied at the pressure available from the utility minus piping pressure losses to the point of connection. Tenants requiring specific pressures should test the available pressure and install regulators or booster pump systems to meet their needs. Tenants shall connect to vent header if existing, or extend vents thru roof. All roofing work must be by Landlord's roofer at Tenant's expense.</p> <p>Tenant shall provide sanitary/vent riser diagrams and a water piping riser diagram on design drawings. Any unused plumbing equipment, piping, etc within or serving the demised premises must be removed.</p> <p><b>PIPING MATERIALS</b><br/>Below ground waste and vent shall be service-weight cast iron or schedule 40 PVC. All no-hub connections shall be with cast iron couplings, similar to "MG" couplings including tie in to Landlord main. Stainless steel band no-hub connections are not permitted below ground.</p> <p>Above ground waste shall be service weight cast iron. Above ground vent shall be cast iron or Schedule 40 galvanized steel. PVC piping is not permitted above ground.</p> <p>Below ground water shall be type "K" (soft) copper with no joints below ground. Above ground water shall be type "L" copper.</p> <p><b>LOCATION OF PIPING</b><br/>All plumbing equipment shall be properly suspended from Landlord's structure. All floor mounted equipment (water heaters, etc.) shall impose a floor load no greater than 75 psf. No sanitary, vent, water or gas piping will be permitted within the demising walls.</p> <p>Hinged access doors must be installed to provide access to all plumbing equipment including but not limited to; valves, cleanouts, meters, and indirectly connected piping or as designated by the Landlord.</p> <p><b>GAS SYSTEM</b><br/>Tenant is responsible for verifying available capacity, pressure, service connection, and meter installation with the Landlord and the local utility.</p> <p>Gas meter is by tenant at tenant's expense, install per utility company requirements. All piping above the roof shall be finished with a rust inhibitive primer. All gas piping shall have identification labels.</p> <p>Roof-mounted piping shall be installed on free floating, prefabricated supports similar to Miro model 24-R on walkway tread pads. Remove ballast (stones) from beneath any roof support. The use of wood for supports is prohibited.</p> <p>All roof pipe penetrations shall be made through a pre-molded flashing, specifically manufactured for the mall's roofing system, with a UV-stable neoprene or EPDM boot that conforms to the size of the pipe. Flexible piping or conduit shall not pass thru roof penetrations or flashings.</p> |  | <p><b>FIRE PROTECTION SYSTEM</b><br/>At the time of bidding, each Tenant or Tenant General Contractor shall contact Simplex Grinnell's National Accounts Representative to obtain direction for pricing and scheduling.</p> <p>Tenant or Tenant's General Contractor is required to contract with (and pay for) all Tenant sprinkler work directly with Simplex Grinnell. Simplex Grinnell is required to comply with Landlord's Fire Protection Systems requirements.</p> <p><b>ODOR PRODUCING TENANTS</b><br/>Tenants with internally generated odors or other contaminates shall include all Food Service Tenants, Nail Salons, Hair Salons, Pet Shops, Photo Processors, and others if determined by the Landlord, shall be required to install and maintain an exhaust air system to mitigate odor migration to adjoining tenants or the exterior of the building.</p> <p>Minimum Exhaust Calculation for Odor Producing Tenants (Non-Food Court Tenants): O.A. cfm + (Supply Air cfm x .10) = Minimum Exhaust cfm required.</p> <p>Replacement (make-up) air shall be drawn from dedicated makeup air units for larger exhaust capacities. Total replacement air through makeup air units and outside air through the air conditioning unit shall be a minimum of 10% less than the exhaust air quantity.</p> <p>Tenant shall install an indicator pilot lamp 12" above thermostat for the purpose of verifying exhaust fan operation.</p> <p>Odor exhaust and makeup air fan operation shall be continuous during occupied hours.</p> <p><b>WATERPROOF MEMBRANE</b><br/>If the Premises concrete slab is not on grade, Tenant shall install a waterproofing barrier membrane, in accordance with Landlord's specifications, in all areas that may be exposed to fluids or liquids including, but not limited to, restrooms, food preparation and service areas, laundry and dry cleaning areas, and photo processing areas. All floor pipe penetrations, cleanouts, and floor drains must be sealed watertight, with membrane and flashing extended into clamping collar, per manufacturer's specifications. Refer to Architectural Criteria.</p> <p><b>WATER HEATERS</b><br/>Storage type water heaters shall be installed with relief valves and drain pans discharging to a floor drain.</p> <p>Instantaneous water heaters are only acceptable if they do not substantially impact the Tenant's electrical service. All water heaters 3KW and larger shall be 3 phase. Shock absorbers, thermal expansion tanks, and vacuum breakers shall be provided in accordance with good engineering practices.</p> <p>Natural gas water heaters are not permitted except where written approval from Landlord has been granted prior to drawing submission.</p> <p><b>DOMESTIC WATER</b><br/>Tenant is responsible for verifying available capacity, pressure, service connection, and meter installation with the Landlord and the local utility.</p> <p>Where tenant is not a customer of the utility company, all Food Tenants and other heavy water users shall provide a double check valve assembly and a Rockwell or equal, utility grade water meter with both directly read and remote reader.</p> <p>Metering assembly to be properly located and adequately supported to allow for easy reading, maintenance, repair and replacement.</p> <p>The meter and checks shall be accessible for maintenance and reading without removing the device from the line.</p>   |   |
| SPECIALTY TENANT CRITERIA  |  |   |   |
| <p><b>PIPING MATERIALS</b><br/>Below ground waste and vent shall be service-weight cast iron or schedule 40 PVC. All no-hub connections shall be with cast iron couplings, similar to "MG" couplings including tie in to Landlord main. Stainless steel band no-hub connections are not permitted below ground.</p> <p>Above ground waste shall be service weight cast iron. Above ground vent shall be cast iron or Schedule 40 galvanized steel. PVC piping is not permitted above ground.</p> <p>Below ground water shall be type "K" (soft) copper with no joints below ground. Above ground water shall be type "L" copper.</p> <p><b>LOCATION OF PIPING</b><br/>All plumbing equipment shall be properly suspended from Landlord's structure. All floor mounted equipment (water heaters, etc.) shall impose a floor load no greater than 75 psf. No sanitary, vent, water or gas piping will be permitted within the demising walls.</p> <p>Hinged access doors must be installed to provide access to all plumbing equipment including but not limited to; valves, cleanouts, meters, and indirectly connected piping or as designated by the Landlord.</p> <p><b>GAS SYSTEM</b><br/>Tenant is responsible for verifying available capacity, pressure, service connection, and meter installation with the Landlord and the local utility.</p> <p>Gas meter is by tenant at tenant's expense, install per utility company requirements. All piping above the roof shall be finished with a rust inhibitive primer. All gas piping shall have identification labels.</p> <p>Roof-mounted piping shall be installed on free floating, prefabricated supports similar to Miro model 24-R on walkway tread pads. Remove ballast (stones) from beneath any roof support. The use of wood for supports is prohibited.</p> <p>All roof pipe penetrations shall be made through a pre-molded flashing, specifically manufactured for the mall's roofing system, with a UV-stable neoprene or EPDM boot that conforms to the size of the pipe. Flexible piping or conduit shall not pass thru roof penetrations or flashings.</p>   |  | <p><b>ODOR PRODUCING TENANTS</b><br/>Tenants with internally generated odors or other contaminates shall include all Food Service Tenants, Nail Salons, Hair Salons, Pet Shops, Photo Processors, and others if determined by the Landlord, shall be required to install and maintain an exhaust air system to mitigate odor migration to adjoining tenants or the exterior of the building.</p> <p>Minimum Exhaust Calculation for Odor Producing Tenants (Non-Food Court Tenants): O.A. cfm + (Supply Air cfm x .10) = Minimum Exhaust cfm required.</p> <p>Replacement (make-up) air shall be drawn from dedicated makeup air units for larger exhaust capacities. Total replacement air through makeup air units and outside air through the air conditioning unit shall be a minimum of 10% less than the exhaust air quantity.</p> <p>Tenant shall install an indicator pilot lamp 12" above thermostat for the purpose of verifying exhaust fan operation.</p> <p>Odor exhaust and makeup air fan operation shall be continuous during occupied hours.</p> <p><b>REPLACEMENT AIR (MAKEUP AIR)</b><br/>The make-up air shall be heated and air-conditioned when introduced into public areas. In non-public areas, the make-up air shall be heated to a minimum of 45°F.</p> <p>Replacement air units shall be installed on full perimeter curbs, similar to packaged RTUs.</p> <p>Interior make-up air ductwork shall be wrapped with 1-1/2" thick, foil-faced, fiberglass insulation.</p> <p>All supply air diffusers within 10'-0" of any hood shall be adjusted or designed to blow air away from the hood.</p> <p><b>SANITARY WASTE SYSTEMS</b><br/>Grease interceptors, lint traps, and solids interceptors shall be installed on any plumbing fixtures that have the potential off introducing grease, lint, hair, etc. into the building sanitary system.</p> <p>Tenants shall not dispose of any hazardous chemicals into the building sanitary system. Photo Processing Tenants, if necessary, shall install an approved system for silver recovery. Locate all interceptors to allow adequate access for cleaning and maintenance.</p> <p>Access panels shall be gasketed "grease-tight", and be of the same, black iron material as the ductwork.</p> <p>Galvanized, double wall, or other comfort air-conditioning access doors shall not be used.</p> <p>All grease ductwork must be tested to 1-1/2" positive pressure, and demonstrated to the Landlord's representative to have no loss in pressure after 10 minutes.</p> <p>Installation shall not proceed beyond this point until this test has been verified by the Landlord's representative.</p> <p>After pressure testing and inspection by the Landlord's representative and the local authority, the ductwork shall be wrapped with fireproof insulation UL listed as a 1-hour separation for kitchen exhaust applications.</p> <p><b>POLLUTION CONTROL UNIT (e.g. scrubber system)</b><br/>All restaurant and odor producing Tenants are required to provide an exhaust pollution control system, or scrubber system to prevent a majority of the grease/smoke/odor laden particulate matter from entering the atmosphere.</p> <p>All such pollution control units shall comply with NFPA standards, applicable codes, and shall require the approval of the Landlord.</p> <p><b>GREASE HOODS</b><br/>Compensating and short circuit hoods, those hoods that introduce outdoor air directly into the hood, are not permitted.</p> <p>Water wash down type kitchen hoods are required.</p> <p>Hoods shall bear a current (2002 or later) UL 710 Label for Type I hoods. Labels and listings prior to 2002 are not acceptable.</p> <p>Where feasible, partial or full end panels shall be installed on the open ends of the hood.</p> <p>All island type hoods shall have a minimum overhang of 12" on any open sides rather than the 6" code minimum.</p> <p>Hood systems shall include grease extraction filters similar to Grease-X-Tractor filters as manufactured by the Greenheck Fan Corporation, (715) 359-6171 or KSA multi-cyclone filters by Halton Mfg. (270) 237-5600.</p> <p><b>Standard, baffle type filters are not acceptable.</b></p> |   |
| FOOD TENANT CRITERIA   |  |   |   |
| <p><b>ELECTRICAL SYSTEM</b><br/>Tenant may or may not be a customer of the Utility Company, however the design should be executed as if Tenant was acquiring power directly from the Utility Company.</p> <p>Only one connection to the Landlord's power distribution system is permitted. Temporary power will not be provided.</p> <p>Tenant contractor must install permanent feeder conductors from the Landlord's service distribution point immediately for use as the source of light and power during construction.</p> <p>Any unused electrical equipment, conduit, wiring, etc within or serving the demised premises must be removed.</p> <p><b>ELECTRICAL PANELS</b><br/>Landlord will not consider permitting the reuse of existing electrical panel(s) until a report on the capacity and condition of the existing equipment by a company employing full time certified electrical service specialists has been submitted by the Tenant to the Landlord in writing.</p> <p>This report shall include test data used in confirming the equipment's capabilities and shall be signed by the Tenant's Electrical Engineer, indicating they have reviewed the information and find it accurate and the equipment suitable for reuse.</p> <p>Tenant shall provide detailed service sizing calculation on their drawings by filling out form in the manual or other similar summary form. All calculations shall be per NEC.</p> <p>Tenant shall provide a detailed one-line diagram, depicting all existing conditions and new work to be performed. Diagram is to include the Landlord's distribution equipment, metering (where utility metered), means to disconnect the service and overcurrent protection.</p> <p>Coordinate metering requirements, location of service, access to service, location of service disconnect and type of overcurrent protection (fused is preferred) including fault current data with existing conditions, local code authorities and the local utility company.</p>   |  | <p><b>GREASE EXHAUST SYSTEM</b><br/>All new or renovated spaces must comply with current Criteria and Codes.</p> <p><b>GREASE EXHAUST FANS</b><br/>Grease exhaust fans shall be designed to be roof mounted directly on top of the exhaust duct in an upblast configuration.</p> <p>Utility set or "squirrel cage" type fans are prohibited.</p> <p>Fans are to be UL 762 listed for grease and be provided with a drain that allows for single point drainage of grease, water and other residues.</p> <p>The drain shall empty into a weatherproof grease containment system, either a baffled grease trap as manufactured by Greenheck or containing specially engineered absorbent material similar to Grease Terminator 2 as manufactured by the Loren Cook Co.</p> <p>The roof area around the exhaust fan shall be protected with a Grease-Guard G-2, grease collection system, as manufactured by Facilitec Corporation, 1-800-284-8273.</p> <p>Fan base shall be hinged to allow easy access for duct cleaning and have a safety chain or cable to prevent fan housing from damaging the roof when fan is hinged open.</p> <p>All fan discharges shall be 40" above adjoining surfaces, and a minimum of 10'-0" from intakes, buildings, or roof edges.</p> <p>Unobstructed access panels in ductwork are required at each change in direction and as required to clean the entire length of the ductwork.</p> <p>Access panel locations shall be approved by the Landlord's representative and/or the local authority.</p> <p>Access panels shall be gasketed "grease-tight", and be of the same, black iron material as the ductwork.</p> <p>Galvanized, double wall, or other comfort air-conditioning access doors shall not be used.</p> <p>All grease ductwork must be tested to 1-1/2" positive pressure, and demonstrated to the Landlord's representative to have no loss in pressure after 10 minutes.</p> <p>Installation shall not proceed beyond this point until this test has been verified by the Landlord's representative.</p> <p>After pressure testing and inspection by the Landlord's representative and the local authority, the ductwork shall be wrapped with fireproof insulation UL listed as a 1-hour separation for kitchen exhaust applications.</p>   |   |
| KITCHEN DESIGNER NOTICE: Kitchen designers and kitchen equipment suppliers should be made aware of the specific requirements of this document as it pertains to specifications and/or installation of services and equipment for Food Service Tenants.   |  |   |   |

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| <p><b>SIMON</b><br/>Property Group, Inc.<br/>225 West Washington Street<br/>Indianapolis, Indiana 46204</p> | <p><b>CONTACT INFORMATION:</b><br/>For questions regarding site access, storefront &amp; architectural criteria, engineering design, delivery dates, construction rules &amp; regulations, the scope of Landlords and Tenants work and store opening requirements, please contact your Tenant Coordinator or call 317-636-1600 for assistance. For questions regarding MEP Criteria or other MEP related questions please contact TES Engineering at (440)614-0315 for Bob Scherry, or -0316 for Bob Catino.</p> | <p><b>BARTON CREEK SQUARE</b><br/>MEP/FP CRITERIA - Chilled Water Systems (Enclosed Malls)</p> | <p><b>GENERAL NOTE:</b><br/>These criteria provide general design information and construction requirements. However, for specific information regarding the division of responsibilities of the Landlord and Tenant with respect to the Premises, see the Design Manual for this specific project.</p> | <p><b>DRAWING INDEX:</b><br/>Preconstruction Drawing<br/>A-1 / Architectural Criteria<br/>MEP-1 / Mechanical, Electrical, Plumbing &amp; Fire Protection Criteria<br/>Design Manual / Project Specific Guidelines (in Tenant Information Package)</p> | <p>Sheet:<br/><b>MEP-1</b><br/>Date: 05/22/09</p> |
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