The Mall at Rockingham Park is easily accessible off I-93 midway between Concord and Boston, seven miles from Boston’s I-495 outer belt and 19 miles from the I-95 inner belt.
Serving greater Boston and northern New England, The Mall at Rockingham Park is the largest shopping center in New Hampshire offering tax-free shopping. With more than 150 specialty stores and featuring the only J.Crew, Pottery Barn, Williams-Sonoma, Michael Kors, and Microsoft in Northern New England. Anchored by Lord & Taylor, Macy’s, JCPenney, Sears, Dick’s Sporting Goods. With so many options The Mall at Rockingham Park has a place for everyone to enjoy!
The **Tenant Information Package (TIP)** is intended to provide you with the project’s design and construction criteria and consists of several parts:

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

<table>
<thead>
<tr>
<th>Occupancy/ Use:</th>
<th>Mercantile</th>
</tr>
</thead>
<tbody>
<tr>
<td>Construction Classification:</td>
<td>Type IIB</td>
</tr>
<tr>
<td>Building Levels:</td>
<td>Two (2) Level</td>
</tr>
<tr>
<td>Sprinkler System:</td>
<td>Fully Sprinkled</td>
</tr>
</tbody>
</table>

*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-LEVEL 2

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 A**
- **Foodcourt Storefront Zone**
Maximum storefront height throughout mall is 12’ – 1” A.F.F.

Neutral Pier (To be removed by Tenant)

Mall Bulkhead
The tenant is responsible for removing existing neutral pier, and installing a 3/4" reveal at the center line, bringing their finishes to the new reveal, and then installing GWB on the neighboring tenant's side.
NEUTRAL PIER DETAIL

- LEASE LINE
- DEMISING WALL 5/8"
- GWB BY TENANT ON 6" METALSTUDS
- 5/8" DEEP x 3/4" WIDE ANODIZED ALUMINUM REVEAL (FRY REGLET DCS-625-75)
- TENANT STOREFRONT FINISHES TO EXTEND TO EDGE OF REVEAL
STOREFRONT SIGNS, AWNINGS & CANOPIES

Abercrombie & Fitch
BANANA REPUBLIC
EXPRESS MEN
ALDO
Lids
Talbots
Swarovski
White House Black Market
Build A Bear Workshop
GODIVA Chocolatier
Gymboree
FOOD COURT STOREFRONT ELEVATION

Maximum storefront height throughout food court is 14’ – 0” A.F.F.

- Mall Bulkhead
- Neutral Pier
- Min. 6” toe kick
FOOD COURT NEUTRAL PIER DETAIL

Plan View

Lease Line

Glass fibre reinforced GWB by Landlord

3 5/8" Metal Studs

 Lease Line

¾” C Channel

Lease Line
HVAC – RETAIL TENANTS

This is a 2 level enclosed 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.

- **System**  Landlord supplied 55 degree conditioned air at 0.9” static pressure. .25” of static pressure drop downstream of VAV box allowed.
  - Upper level: 1.0 CFM per SQ.FT.
  - Lower level: 1.0 CFM per Sq.FT.
- **Equipment**  Tenant to provide cooling only and parallel fan powered VAV boxes with electric heat.
- **HVAC Load Calculation**  Tenant to submit detailed computer generated load calculations to justify request for air.
- **Outside Air**  Code minimum at time of original building occupancy and economizer supplied through Landlord system.
- **Return**  Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval). Provide 20 sq.ft. minimum free air opening with fire damper in demising walls of adjacent tenants for adequate return cfm. Size return registers for an additional 50 CFM per lineal foot of storefront for common area return.
- **Smoke Exhaust/Relief**  Tenant and Common area through Tenant plenum return path.
- **Toilet Exhaust**  Landlord has provided a central toilet exhaust system for inline Tenant’s tie in with Tenant supplied fan and ductwork from their toilet room only to the Landlord provided central duct (150 cfm max.). Interlock with light switch. Larger capacities by Tenant.
- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.
- **Temperature Controls**  Utilize Landlord specification direct digital controls (Andover).
- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC certified air balance contractor to perform final air testing and balancing.
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.
- **Waste**  4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent**  2” connection off Landlord main.
- **Drinking Fountain**  As required by Code.
- **Natural Gas**  Not available
- **Toilet Rooms**  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.**
• **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**  Tenant is a direct customer of utility company. 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.**
HVAC – FOOD COURT TENANTS

This is a 2 level enclosed 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.

- **System**  Tenant to provide split system for cooling.
- **HVAC Load Calculation**  Tenant to submit detailed computer generated load calculation to justify equipment sizing.
- **Condensate**  Route to Code approved waste connection.
- **Outside Air**  Utilize common outside air duct provided by Landlord.
- **Return**  No return air is drawn through Food Court spaces. All supply air must be exhausted through kitchen and process exhaust.
- **Smoke Exhaust/Relief**  Through the common area.
- **Toilet Exhaust**  No Landlord provisions.
- **Odor & Process Equipment Exhaust**  Size for application. Tenant to install ductwork in shafts provided by Landlord.
- **Replacement Air**  Utilize common outside air duct provided by Landlord.
- **Temperature Controls**  By Tenant as required.
- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC certified air balance contractor to perform final air 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 meter w/remote reader. Provide RPZ backflow preventer.

- **Waste**  4” wye connection off Landlord main. Designated connection point within or adjacent to space.

- **Vent**  3” connection off Landlord main.

- **Grease Waste**  Provide Code approved 2000 gallon interceptor and connect to 4” wye connection off Landlord main to common grease interceptor. Special approval can be sought from local authorities if space is limited. Designated connection point within or adjacent to space.

- **Natural Gas**  Gas is available from the Utility for cooking use only. Reuse existing 1 1/2” (min.) line or install new to meet capacity required. Coordinate with local utility for availability.

- **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**  switchboards with switches and meters. 4” conduit minimum.
- **Power**  Tenant is a direct customer of the utility company. 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