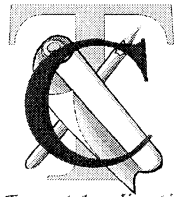

Wolfchase Galleria

Memphis, TN

Tenant Information Handbook

Food Court & Restaurant Design Criteria Supplement



Tenant Coordination
SIMON

March 29, 1996

***FOOD COURT & RESTAURANT TENANT
ENGINEERING DESIGN CRITERIA
SUPPLEMENT***

Wolfchase Galleria Shopping Center

Memphis, Tennessee

Wolfchase Galleria Shopping Center

Food Court and Restaurant Tenant Engineering Design Criteria Supplement

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Introduction

This Engineering Design Criteria Supplement provides engineering design criteria for all food court, restaurant, and other food service tenants. The criteria requirements described herein identify specific conditions which are unique to food use Tenants and which differ from the typical retail tenant requirements. Tenants shall comply with the requirements of the general Engineering Design Criteria, and this supplemental criteria.

Food Court and Restaurant Tenant Engineering Criteria Overview

- General HVAC:*** Tenants shall provide a roof top unit to provide general space heating, ventilating and air conditioning. The Tenant shall locate roof top equipment in accordance with the Landlord's requirements so adequate distance is maintained between adjacent Tenant's exhaust and intakes as required by Code.
- Exhaust and Make-up Air:*** The Tenant shall provide utility set type exhaust fans to exhaust smoke, heat and grease laden air. Make-up air shall be provided so that the Tenant's space is maintained under negative pressure relative to the Mall public areas. Exhaust hoods shall be of the integrated front face discharge make-up air type. All equipment and materials shall be provided and installed by the Tenant.
- Electrical:*** Electrical service is 277/480V, 3 phase, 4 wire. Maximum electrical service capacity shall be 65 watts per square foot for food court spaces, and 42 watts per square foot for full service restaurant spaces. The Tenant shall install all service feeders to the space and provide the complete distribution system within the space
- Plumbing:*** Landlord provides sanitary sewer, domestic water and grease waste line taps for Food Court and Restaurant Tenants as shown on the Space Lease Outline Drawing. Food court tenants shall be required to install a floor mounted grease interceptor within the Premises as required by this criteria. The Tenant shall install all required plumbing piping and fixtures within the space. Water meters are required and shall be provided and installed by the Tenant.
- Gas Service:*** Natural gas is available for food court and restaurant Tenants. Tenants shall install gas service piping from the designated service connection point to the premises in accordance with the Landlord's pipe routing requirements.
- Sprinkler:*** Tenant shall install a sprinkler system off of the base building bulk main line. An automatic extinguishing system must also be installed at each exhaust hood as required by Code.
- Fire Alarm:*** Each Tenant shall install a duct detector which shall be connected to the Landlord's central fire alarm system. A fire alarm monitoring device must also be installed to signal the Landlord's fire alarm system when the exhaust hood extinguishing system is activated.

Food Court and Restaurant Tenant Engineering Design Criteria Overview - Continued

Applicable Criteria: This Supplement shall govern the design and installation of commercial kitchens and must be followed in conjunction with the general Engineering Design Criteria and all other Landlord requirements. Should the design criteria contained within this supplement be in conflict with any other criteria requirement, the stricter criteria shall apply.

Code Issues: The Tenant's design shall comply with regulations and standards of the local municipality, including the Building Department, Fire Department and Health Department having jurisdiction.

Submission Requirements: Tenant shall submit complete plans, specifications and Design Submittal Forms required to fully explain the design intent of the Mechanical, Electrical, Plumbing and Fire Protection system. Calculations shall be submitted which document the basis of capacity or size selections of all equipment and piping. Performance data, specifications, installation details and duct fabrication shop drawings shall be submitted to the Landlord for all exhaust hood/fan components, and make-up air units. Refer to the general Engineering Design Criteria and the Exhibit B of the Lease for specific submission requirements.

Food Court and Restaurant Tenant Engineering Design Criteria

Section 1: Food Court and Restaurant Mechanical Design Criteria

This criteria section is a supplement to the typical requirements outlined in Section 1 of the general Engineering Design Criteria.

Submission Requirements:

Tenant shall submit complete plans, specifications and Design Submittal Forms required to fully explain the design intent of the Mechanical system. Performance data, specifications, installation details and duct fabrication

shop drawings shall be submitted to the Landlord for all exhaust hood/fan components, and make-up air units. Refer to the general Engineering Design Criteria and the Exhibit B of the Lease for specific submission requirements.

HVAC Design Conditions:

Winter/Heating:	Outside air temperature:	13 degrees. F.
	Inside space temperature:	70 degrees. F.
Summer/Cooling:	Outside air temperature:	98 degrees. F. dry bulb 77 degrees. F. wet bulb
	Inside space temperature:	
	Max. @ Dining Areas:	76 degrees. F dry bulb
	Max. @ Cooking Areas:	85 degrees F dry bulb
	Maximum Humidity:	50% relative humidity

Roof /Wall U - Factors: Roof = .053 Btuh/Sq. Ft./F
 Wall = .09 Btuh/Sq. Ft./F

Lighting and People Load : Per Tenant design and ASHRAE recommendations, Minimum 275 Btuh per person for both latent and sensible.

Equipment Load : Per Tenant design and ASHRAE recommendations.

Minimum Outside Air: Lower level tenants: .15 CFM per square foot.
 Upper level tenants: per ASHRAE 62 - current edition.

Toilet Exhaust : 2 CFM per square foot.

Exhaust and Make-Up Air Criteria:

- The Tenant's space shall be maintained under negative pressure relative to mall public areas and other Tenant spaces. Make-up air shall be provided by the Tenant so that the amount of air taken from the mall is 10 percent of the total exhaust or 400 cfm, whichever is greater, or as required by the Landlord.
- Exhaust fans, make-up air units, exhaust hoods, fire protection equipment, all associated controls and other mechanical components shall be high quality commercial grade equipment.
- Exhaust fans for the purpose of removing smoke, heat and grease-laden air from cooking areas, shall be of the utility set upblast type, having high velocity vertical discharge to project the contaminated air up and away from the roof and nearby outside air intake openings. The minimum vertical discharge velocity shall be 2,500 FPM. The fan shall be UL 762 Listed.
- Make-up air units shall be heated gas-fired type.

Kitchen Exhaust Hoods shall be Type 1, UL Listed, with integrated front face discharge make-up air, as manufactured by Gaylord Industries, Inc., Captive-Aire Systems, Inc., or Landlord approved equal. Water-wash type hood shall be provided when required by the Landlord.

Installation of the exhaust fans, make-up air units and other required equipment shall be performed in accordance with the Landlord's Standard Project Details. All roof flashing and repair work associated with roof-top equipment installation shall be performed by Landlord's roofing contractor at Tenant's sole expense. Supplemental opening framing will be required when any of the following conditions occur: (1) the roof opening exceeds one square foot; and/or (2) the combined weight of the curb and equipment exceeds 100 lbs. All supplemental structural framing shall be designed and installed in accordance with the Landlord's Standard Project Details.

The Roof-Top Equipment Location must be coordinated with the Landlord and the equipment of adjacent Tenants to insure that the minimum code required clearance between exhaust outlets and fresh air intakes is maintained.

Ductwork Requirements:

- Kitchen exhaust hood ductwork shall be fabricated and installed in accordance with NFPA 96 requirements and applicable Codes. Ductwork shall be fabricated from 16 gauge or heavier black steel, with all joints welded. Access doors in this system shall be in the vertical face at intervals determined by field conditions and applicable Codes.
- Dishwasher ductwork and moisture eliminators for dishwasher exhaust shall be fabricated and installed in accordance with ASHRAE standards and applicable Codes. Ductwork shall be fabricated from E-Brite 26-1 stainless steel, or aluminum. All ductwork from the dishwasher shall be properly pitched and piped to an approved drain. All joints shall be soldered to prevent leaking. An accessible balance damper shall be provided at the dishwasher connection to the exhaust system.

Duct Insulation Requirements:

- Kitchen exhaust hood ductwork shall be insulated with two (2) inch thick blanket type fiberglass insulation with 0.20 BTU per pound per degree Fahrenheit specific heat, 1000 degree design or as required by applicable Codes. All insulated joints shall be double layered with overlapped joints. Insulation shall be installed on all kitchen exhaust ductwork in full accordance with the manufacturer's instructions, Codes and requirements. Duct insulation in plenum ceilings and corridors (where applicable) shall be canvas covered.
- Dishwasher exhaust ductwork shall be insulated with one half inch thick fiberglass duct insulation having a 3/4 pound density and vapor barrier.

Section 2 : Food Court and Restaurant Plumbing and Gas Piping Systems

This criteria section is a supplement to the typical requirements outlined in Section 3 of the general Engineering Design Criteria

For Food Court and Restaurant Tenants, The Landlord Provides the following in conjunction with the Tenant's plumbing and gas service work unless otherwise indicated by the Landlord:

- All plumbing taps shall be provided into or near the Tenant's premises as is generally shown on the Space Lease Outline Drawing.
- For Food court and full service restaurant spaces, a minimum 1 1/4 inch domestic water tap suspended from the floor or roof structure above.
- For upper level spaces, a 4 inch sanitary waste tap and a 4" grease waste tap suspended below the upper level floor slab.
- For lower level spaces, a 4 inch sanitary waste tap and a grease waste tap located in a slab on grade blockout area with the taps buried at a level below the floor slab of the space.
- For lower level spaces, a minimum 2 inch vent tap.
- A gas service connection point.

Kitchen Waste Requirements:

- Food Court Tenants shall connect to Landlord provided base building kitchen waste piping. Food Court Tenants also shall be required to install a floor mounted grease interceptor within the Premises. This interceptor shall have a flow control device and be connected to the three compartment sink(s) and other fixtures or equipment which may introduce grease into the waste system.
- If a central grease trap is existing, Restaurant Tenants shall be required to connect all three compartment sinks and other fixtures and equipment which may introduce grease into the waste lines to the grease waste piping.

- Restaurant Tenants shall install grease trap(s) outside of the Premises at a location designated by the Landlord if a central grease trap is not existing and as required by the Landlord.

Water Meters are required to be installed within the Premises in accordance with the Landlord's requirements. A remote water meter readout device must be installed in a location designated by the Landlord. Tenant shall locate the meter in an area acceptable to the Landlord and shall provide wiring from the meter to the remote read-out.

Exposed Piping in the Kitchen shall be chrome plated or painted with epoxy base paint, silver or chrome or approved color suitable for use in kitchen environments.

Gas Storage Type Water Heaters shall be installed within the premises. Electric water heaters may be used if the electrical service allowed by the Landlord has sufficient capacity. Either gas or electric heaters shall be of the storage type and shall be UL-Listed. Tenant shall provide hot water recirculation piping and pumps if necessary in accordance with good engineering practices and applicable Codes. Roof top or exterior water heaters are not allowed.

Gas Piping System Requirements:

All natural gas distribution systems shall be fabricated and installed in accordance with NFPA 54 requirements and applicable Codes. A gas service connection point has been designated by the Landlord for connection by the Tenant. The Tenant shall contact the local utility company, Memphis Light Gas and Water Company, and pay for all expenses associated with the installation of the gas meter. Tenant shall extend piping from the point of connection provided by the utility company to all equipment and appliances within the Tenant's Premises.

Gas Piping and Casing:

- Gas piping shall be Schedule 40, black steel, ASTM A120 or A53. Fittings 2 inch and larger shall be welded; fittings 1 1/2 and smaller shall be screwed malleable iron. Piping underground and in return air plenum ceilings shall be encased as required by code.
- Gas casing shall be Schedule 40, black steel, welded, ASTM A120 or A53, with welded fittings, or as required by applicable Codes. Casing shall be completely gas tight and vented to the atmosphere as required.
- All piping installed on the roof shall be provided with special supporting means to allow for anticipated movement and to protect the roof. Pipe support blocks shall be of the non-binding type and shall be as approved by the Landlord's roofing contractor. All piping exposed to the weather shall be primed and painted with two coats of rust-inhibiting paint.

Gas Cocks shall comply with the following:
125-pound WOG, screwed, bronze, flat-head cock, shall be used for sizes two (2) inches and smaller. 175-pound WOG, semi-steel, lubricated shall be used for sizes 2-1/2 inches and larger.

Section 3 : Food Court and Restaurant Automatic Extinguishing System and Fire Alarm Requirements

This criteria section is a supplement to the typical requirements outlined in Section 5 of the general Engineering Design Criteria

General Requirements: In addition to providing smoke detection in accordance with the general Engineering Design Criteria, Tenant shall furnish and install automatic extinguishing equipment in accordance with NFPA 96, "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations", Chapter 7 - latest edition and applicable Codes.

Automatic Extinguishing System and Associated Equipment: The extinguishing system shall be UL-approved, pre-engineered, wet chemical fire extinguishing system which shall include the following:

- Surface protection for deep fat fryer, griddle, broiler and range.
- Automatic devices for shutting down fuel or power supply to the appliances getting the surface protection. These devices must be of the manual reset type and not automatic reset. Gas-fired cooking equipment must have a permanent notice posted at the reset device cautioning the operator to shut off the gas at all appliances before resetting the device.
- A readily accessible means to manually actuate the fire extinguishing equipment shall be provided in a path of exit or egress and shall be clearly identified. This device shall be mechanical and shall not rely on electric power for actuation.
- Landlord's written approval shall be obtained prior to installation, and shall be subject to inspection by Landlord or its representative throughout the term of Tenant's Lease.

Fire Alarm System Requirements: Refer to Section 5 of the general Engineering Design Criteria for basic requirements and installation procedures for the Fire Alarm System.

- Food Court Tenants shall install a duct detector and a system monitoring device which is signaled when the automatic extinguishing system is activated. Full service restaurant Tenants shall install a duct detector at each HVAC unit, a smoke detector where the Tenant space meets the Mall, and a system monitoring device which is signaled when the automatic extinguishing system is activated.
- The Tenant shall provide suitable alarm contacts as required for connection of the kitchen automatic extinguisher systems to a fire alarm monitoring device. Fire alarm monitoring device shall be compatible with the central fire alarm system and shall be installed by the Landlord's designated contractor at the Tenant's expense.

Section 4 : Food Court and Restaurant Miscellaneous Requirements:

Electrical System Requirements:

Electrical: Refer to Section 2 of the general Engineering Design Criteria for applicable electrical system requirements.

Electrical Service Size Allowed from the Landlord shall comply with the following:

- ***Full Service Restaurant Tenants:***
Maximum 42 Watts per square foot of leasable area
- ***Food Court Tenants:*** Maximum 65 Watts per square foot of leasable area.

Tenant electrical service requirements which exceed these criteria will require written permission from the Landlord. If modifications to the Landlord's distribution system are required to accommodate Tenant's service size

in excess of the capacities indicated above, such modifications shall be at the Tenant's expense.

The Tenant Shall Design and Install the feeders from the electrical room to the Tenant's Premises, all electrical distribution work within the space including the transformer, disconnect switch, distribution panels etc., and all lighting, devices and equipment connections as required.

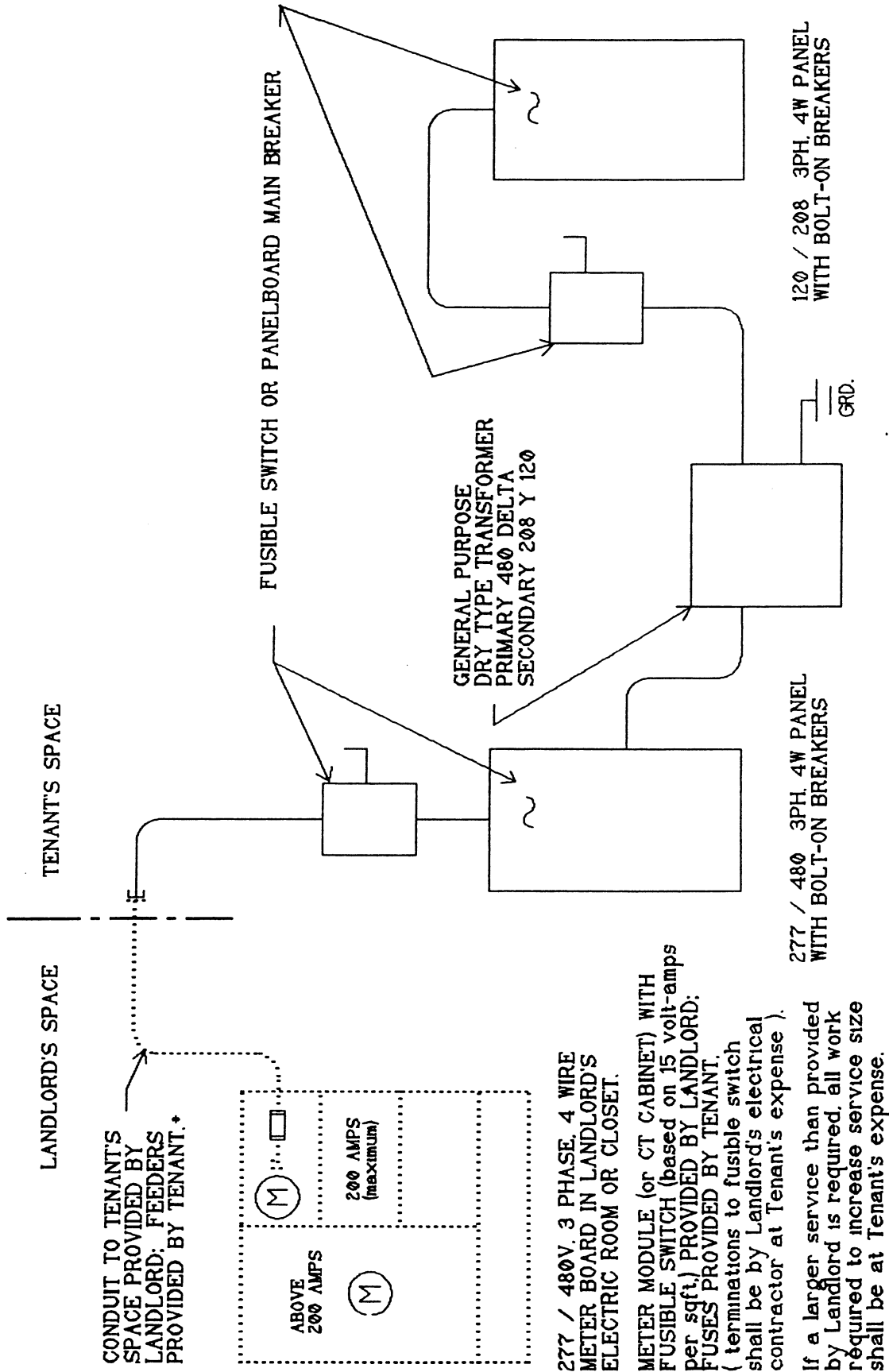
Sprinkler System Requirements:

Sprinkler: Refer to Section 4 of the general Engineering Design Criteria for applicable electrical system requirements.

A complete sprinkler service is required in the space. The Tenant shall tap off of the Landlord's bulk main and install a sprinkler

system within the premises in accordance with the Landlord's standard criteria requirements.

***Food Court and Restaurant Tenant Engineering Design
Criteria Standard Project Diagrams***



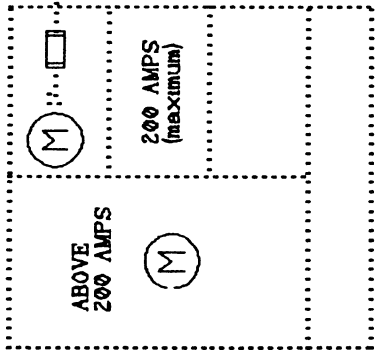
WOLFCHASE GALLERIA
DESIGN CRITERIA DETAIL

TENANT ELECTRICAL
SERVICE

DC-1

2/96 SJC

CONDUIT TO TENANT'S SPACE PROVIDED BY LANDLORD; FEEDERS PROVIDED BY TENANT.*

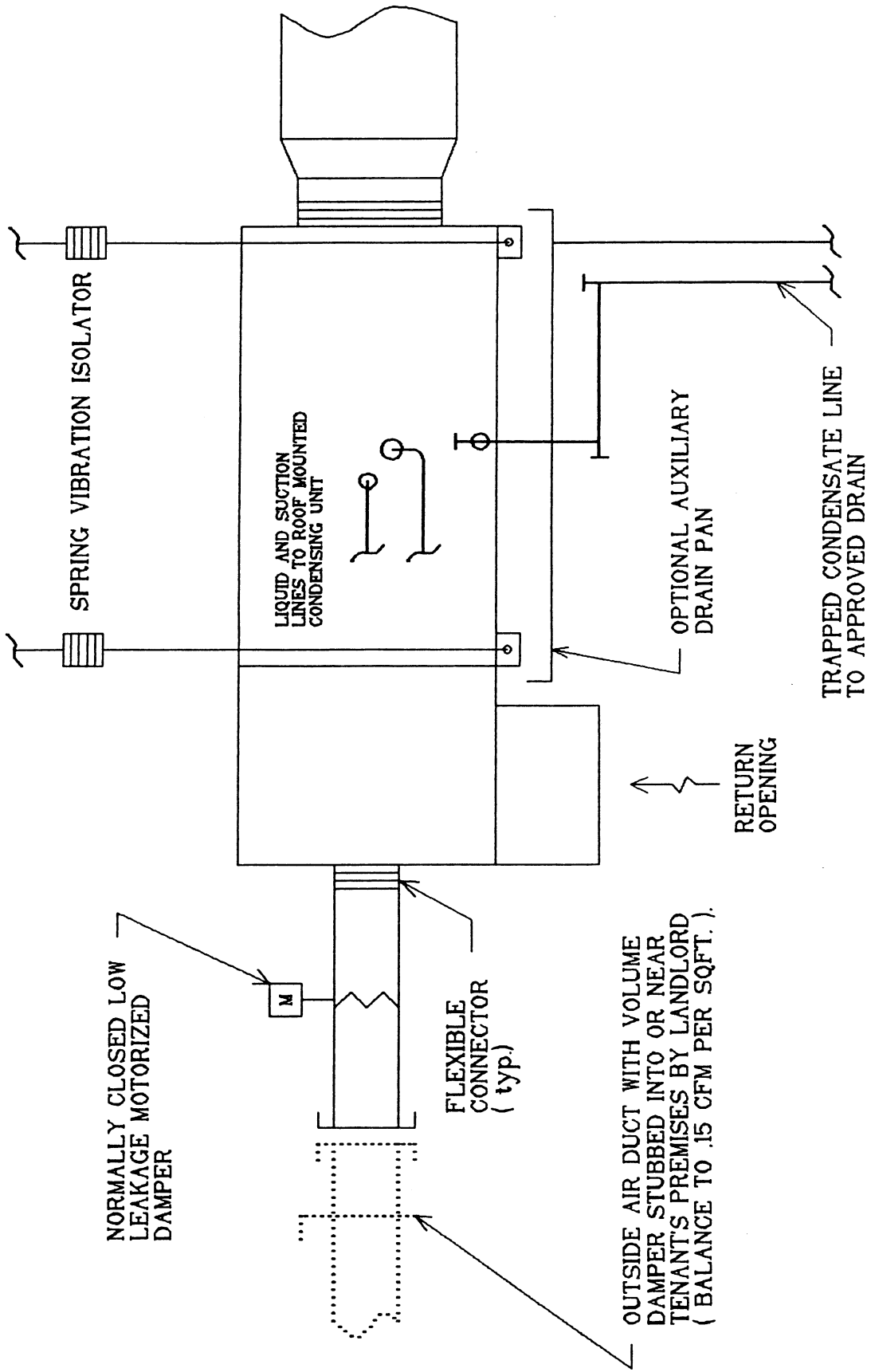


277 / 480V, 3 PHASE, 4 WIRE METER BOARD IN LANDLORD'S ELECTRIC ROOM OR CLOSET.

METER MODULE (or CT CABINET) WITH FUSIBLE SWITCH (based on 15 volt-amps per sqft.) PROVIDED BY LANDLORD; FUSES PROVIDED BY TENANT. (terminations to fusable switch shall be by Landlord's electrical contractor at Tenant's expense).

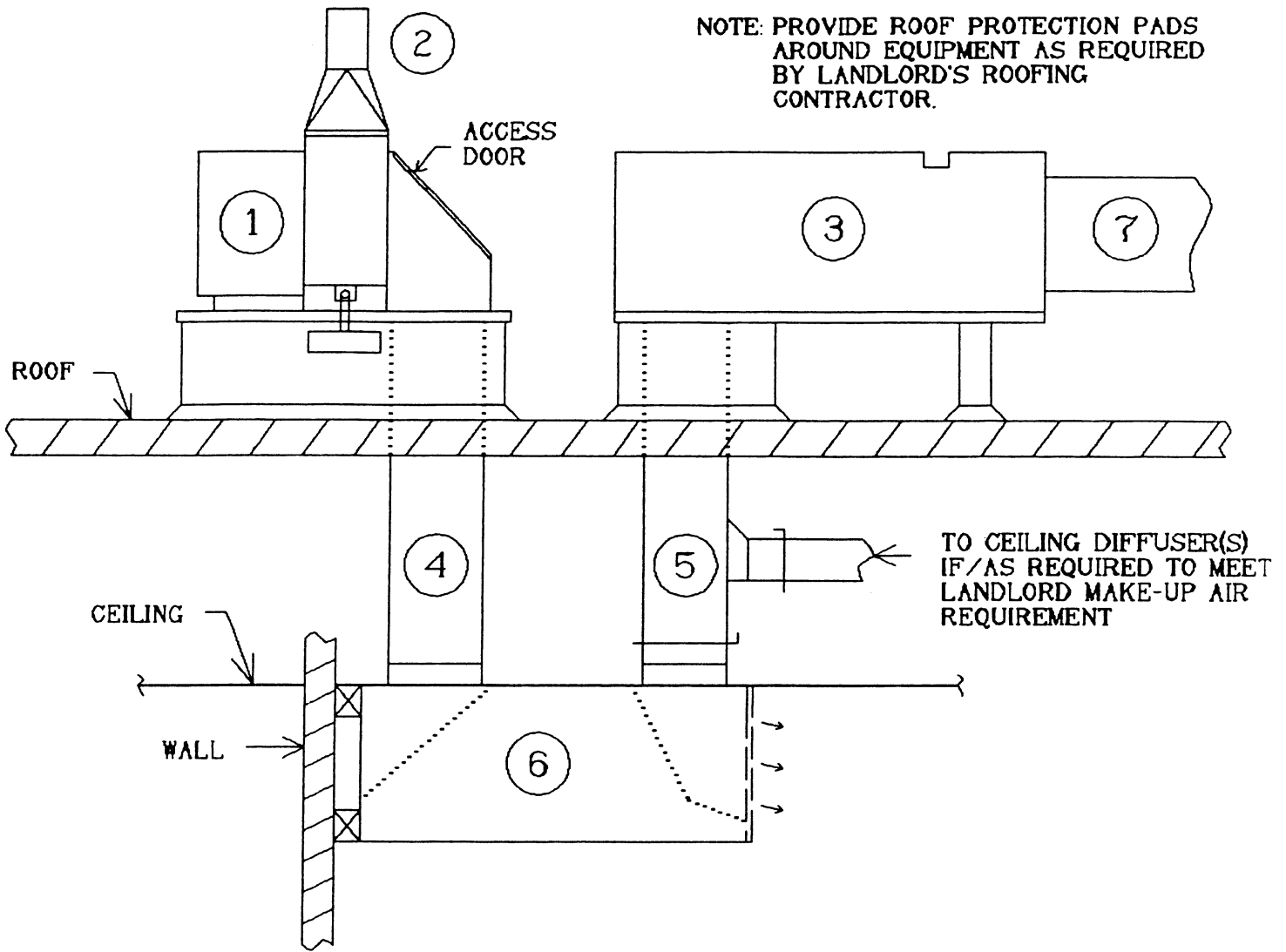
* If a larger service than provided by Landlord is required, all work required to increase service size shall be at Tenant's expense.

SUSPEND FROM MALL STRUCTURE PER LANDLORD REQUIREMENTS



<p>WOLFCHASE GALLERIA DESIGN CRITERIA DETAIL</p>	<p>LOWER LEVEL TENANT DX AIR HANDLER UNIT INSTALLATION DETAIL 2/96 SJC</p>	<p>DC-2</p>
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NOTE: PROVIDE ROOF PROTECTION PADS AROUND EQUIPMENT AS REQUIRED BY LANDLORD'S ROOFING CONTRACTOR.



1. CAPTIVE-AIRE UTILITY SET TYPE EXHAUST FAN * MODEL D**DP * WITH OPTIONAL VIBRATION ISOLATORS. ROOF CURB (vented where fire-rated roof-ceiling assembly is required) AND GREASE COLLECTOR BOX - OR LANDLORD APPROVED EQUAL.
2. VELOCITY INCREASER FITTING - REQUIRED WHERE FAN OUTLET VELOCITY IS LESS THAN 2500 FEET PER MINUTE.
3. CAPTIVE-AIRE GAS FIRED HEATED MAKE UP AIR UNIT * MODEL HMUA * WITH OPTIONAL MOTORIZED BACK DRAFT DAMPER AND ROOF CURB - OR LANDLORD APPROVED EQUAL.
4. 16 GAUGE (minimum) STEEL EXHAUST DUCT WITH ALL SEAMS, JOINTS, PENETRATIONS AND CONNECTIONS WELDED LIQUID TIGHT PER NFPA 96 (provide fire-rated continuous enclosure where fire-rated roof-ceiling assembly is required).
5. MAKE-UP AIR DUCT WITH VOLUME AND FIRE DAMPERS AT HOOD CONNECTION.
6. TYPE 1 UL LISTED EXHAUST HOOD WITH INTEGRATED FRONT FACE DISCHARGE MAKE-UP AIR. WATER WASH TYPE RECOMMENDED (shall be provided when required by Landlord).
7. OUTSIDE AIR INLET DUCT EXTENSION WHERE REQUIRED TO MEET MINIMUM CODE EXHAUST / INTAKE SEPERATION DISTANCE.

RESTAURANT AND FOOD COURT TENANT
KITCHEN EXHAUST / MAKE-UP AIR SCHEMATIC

DC-3

2/86 SJC

