

NOVEMBER 1, 2012

QUAKER BRIDGE MALL

FOOD COURT RENOVATION

MECHANICAL CLARIFICATION

In an effort to clarify the current requirements for the Food Court Mechanical systems, the following information is for Tenants' Design Team(s) :

EXHAUST REPLACEMENT AIR from the common area for THERMAL EXHAUST (primary cooling) through a *Tenant installed* roof exhaust fan, at a maximum volume of 3,000 CFM, per Tenant. This air is allotted from the Landlord's 100% Make-up air units serving the common area. If Tenant's

Temperature controls and sensors are available from Roth Bros., at Tenant's expense.

EXHAUST REPLACEMENT AIR from the common area for KITCHEN PROCESS EXHAUST is available from the Mall common area up to 3,000 CFM (with thermal exhaust at 3,000). For POINT OF SERVICE HOOD EXHAUST (not in kitchen) Tenant must supply their own MAKE-UP AIR

If necessary, the Tenant can use any combination of air flows listed above to accommodate their needs, not exceeding 6,000 CFM combined.

If Tenant TOTAL MAKE-UP AIR requirements exceed 6,000 CFM, the Tenant will be required to install a make-up air system.

Attached, please find a section sketch showing the intent of transferring air to the kitchen area.

TEMPERATURE CONTROL

MAKE-UP AIR AND EXHAUST must be monitored and controlled by the Mall's building automation system.

Attached, please find Roth Brother's interface.