

MALL SPECIFIC CRITERIA FOR PLAZA CAROLINA

Retail, Food Court and Restaurant Tenant's

HVAC System Type	<p>Tenant shall furnish and install roof top unit(s) or split system sized per sensible/total load calculations. All roof openings by Landlord's authorized roofing contractor at Tenant's expense. Air distribution within leased space is the Tenant's responsibility. Rooftop unit(s) shall be constant volume, variable temperature, self-contained, and air-cooled type with air-side economizers where required by ASHRAE and AHJ.</p> <p>Rooftop unit(s) shall be supported on full perimeter curbs and must be compatible with the existing roofing system. Rooftop unit(s) must be located in areas structurally and aesthetically approved by the Landlord. Curb(s) to match the unit specifications with the steel roof design and roof pitch. Curb adapter(s) are not permitted without Landlord approval.</p>
Condensate Drain	Tenant shall provide a condensate drain trap at the A/C unit connection above the roof and terminate piping to a Code and Landlord approved location.
Outside / Relief Air	Tenant installed components, per ASHRAE and AHJ.
Supply Air	<p>Design for constant volume, low velocity pressure.</p> <p>Restaurant and Food Court Tenants must utilize solid duct.</p>
Return Air	<p>Open Plenum for Non-Odor producing Tenants. Ducted return is subject to Landlord's approval.</p> <p>Odor and Food Tenants shall utilize a fully ducted return design.</p>
Toilet Exhaust	Landlord has provided a central exhaust for some retail Tenants to connect into at the rate of 80 cfm per Tenant. A mall provided exhaust connection may already exist at some Tenant locations, but is not guaranteed. Tenant shall provide fan and odor back draft damper. No exhaust provisions have been made for Restaurant Tenants.
Odor, Thermal & Process Equipment Exhaust	Odor producers (pets, hairstyling, manicures) must maintain a minimum of 20% negative air pressure between their space and the mall.
Exhaust Replacement Air	<p>Restaurant and Food Court Tenants shall provide individual kitchen exhaust and make-up air as follows: no less than 85% of kitchen exhaust shall be replaced by Tenant furnished and installed make-up air systems. The remaining make-up air may be drawn from the mall.</p> <p>Restaurant and Food Court Tenants that have a display cooking area shall have glass on 3 sides. All exhaust hoods shall be UL-710 approved.</p>
Temperature Controls	Tenant provided stand alone.
Test and Balance	Refer to General Criteria Drawing.

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Sprinkler System	Tenants shall submit approved final drawings by Landlord's designated sprinkler contractor. Any modifications to the fire protection system will be designed and installed by the Landlord's designated sprinkler contractor at Tenant's expense.
Plumbing	Designated connection point in proximity of Tenant space.
Water:	3/4" connection.
Waste:	4" wye connection. (4" for Restaurant and Food Court)
Vent:	4" for Restaurant Vent through roof by Landlords roofing contractor at Tenant's expense.
Grease Waste:	Tenant shall provide grease waste disposal system in accordance with Local Authorities. Local Authorities shall determine which fixtures route through the grease interceptor.
Natural gas:	In general is not available and may only be used for cooking purposes only.
Trap Primers:	Toilet rooms located within the Tenant's leased premise are required to have a minimum of one (1) floor drain with trap primer connection.
Fixtures:	Refer to General Criteria Drawing.
Electrical	Tenant's Electrical system is 277/480V, 3-phase, 4-Wire. Tenant will provide their own dry-type transformer to provide 120/208 volt, three phase, three wire for their own use as required.
	Tenant to provide one-line wiring diagram required to calculate fault current and demand loads per local authorities.