

TENANT DESIGN MANUAL



UPDATED AUGUST 2016



PROJECT OVERVIEW



The Empire Mall property is conveniently located at the intersection of I-29 and West 41st Street in Sioux Falls, South Dakota.

PROJECT OVERVIEW



The Empire Mall is the premier retail center in South Dakota featuring a leading-edge retail concept in combination with quality dining and hotels. The center's anchor stores are Macy's, Younkers, JCPenney, Sears, and Dick's Sporting Goods. With over 140 specialty stores 12 quick-service eateries and five sit-down restaurants. Empire Mall has something for everyone!

TENANT INFORMATION PACKAGE

- The **Tenant Information Package (TIP)** is intended to provide you with the project's design and construction criteria and consists of several parts:

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

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



Occupancy/ Use:

Mercantile

Construction Classification:

Type II-N

Building Levels:

One (1) Level

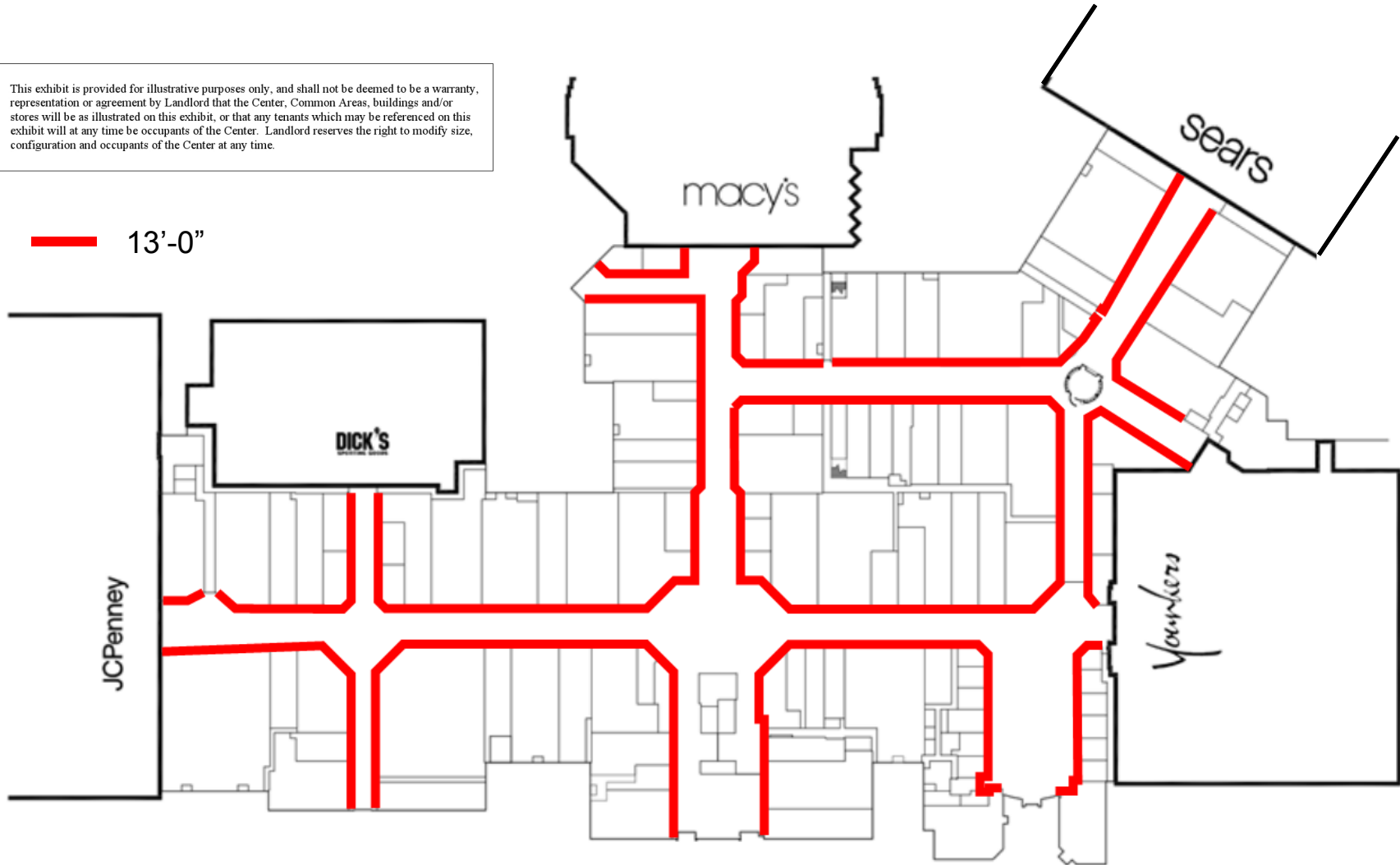
Sprinkler System:

Fully Sprinkled

*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

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 ELEVATION



NEUTRAL PIER DETAIL

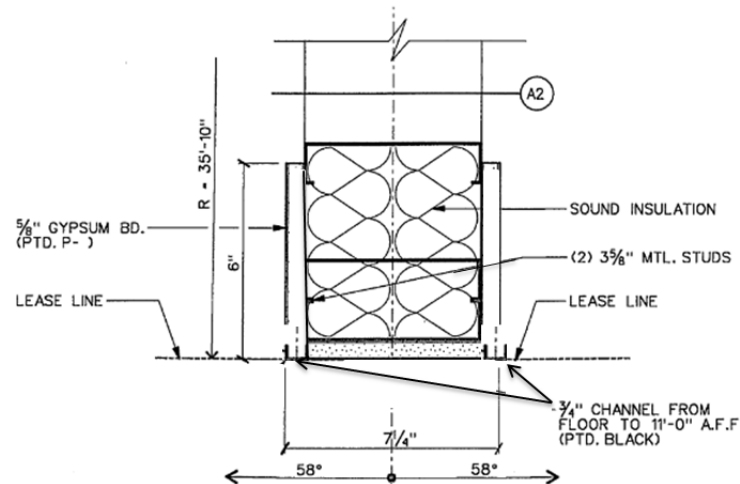
There are two different neutral pier conditions at Empire Mall:

Stores with space numbers 900-999:

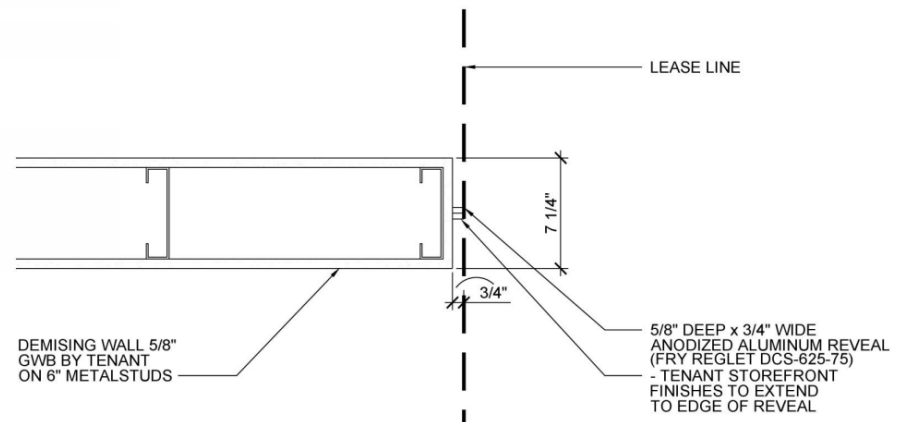
- Neutral pier height is 13'
- Column cover is 16 ga. Sheet metal-painted
- Width is 6"
- Sides are 5/8" fire rated GWB
- Arc protrudes 3 5/8" past the lease line
- Black 3/4" reveal on both sides

All other areas:

- Black 3/4" reveal on both sides



Space # 900-999



All other Space #'s

STOREFRONT SIGNS, AWNINGS & CANOPIES



FOOD CAFÉ

Tenants are required to design an upscale bistro type restaurant for counter service. The areas visible to the public need to have a high level of design and project an overall image of an uncluttered, fresh look. Counters, lighting, materials, signing, menu boards all need to present a bold design. The creative use of interesting textures and dimension are expected. Review the following pages carefully. Be innovative.

FOOD CAFÉ

Front Counters should be interesting, focused on food display and inviting to the public to visually lure customers to the space.

- All equipment must be recessed or shielded from public view. Cash registers should extend no more than 9" inches above counter top.
- Frameless glass sneeze guards shall be utilized.
- Sneeze guards may not have any other items or signing attached to or resting upon them.
- Countertops shall be monolithic and a durable material such as stainless steel, resin, granite, quartz or concrete.
- Counter fronts of a single, flat material will not be approved. Counter fronts should be visually interesting. The service area and front counter shall utilize multiple types of finishes.
- Tenants are encouraged to separate the selling and pick up of food that requires extended waiting times.
- All finished wood shall be millwork quality kiln dried with a durable protective finish.
- Tenant equipment on counters will be limited, and when allowed, should be set back a minimum of 8" from the front edge of counter.
- Drink dispensers are not permitted on front counter in direct view.

- Condiment and utensil dispensers and holders are not permitted at the front counter unless they are fully recessed into the counter or handed out to customers individually
- No tray slides allowed.
- No power cords or data lines to be visible to the public.
- No self-service dispensers will be permitted on front counter.
- Counter face or under counter illumination is permitted.
- Toe kick material along front counter must be durable. No illumination will be permitted at toe kick.
- Employee access through the front counter is not permitted.

Materials: Use innovative, high tech materials that project a fresh, modern look to the customer. The materials of the counter, ceiling and back "Feature Wall" need to include the latest materials available on the market. Materials such as:

- Large format tile or stone such as 6" x 24", 12" x 24" or 4" x 30". Natural, polished or honed.
- Stainless steel
- Back-illuminated glass
- Textured finishes that create shade and shadow such as:
- Polished concrete
- Textured metal or resin panels
- Bold wood veneers
- Glass tile

FOOD CAFÉ

Materials not to be used:

- **Plastics**

Feature Wall is the wall separating the sales from the back of house/kitchen area. This feature wall is expected to be one of the major focal points in establishing the store image to the public and should be used as a billboard or visually stimulating to promote Tenant's product.

Things to consider:

- Both durable and interesting combination of materials should be used on all walls visible to the public. For example, large format stone, glass, metal panels, high quality wood veneer.
- The materials should highlight the overall store design, be full height and act as a backdrop for the uncluttered presentation.
- Site lines to the back of house/kitchen area must be blocked or visually obscured by a full height staggered wall. Typical foodcourt doors will not be permitted.

- Extend the neutral pier demising wall tile to the intersection with the Feature Wall, when possible.
- Work islands in front of the Feature wall area are allowed.
- No doors or rolling grilles are allowed.
- No open storage is allowed along this back Feature wall. If storage is integrated, it must be closed cabinetry
- Digital menu boards and store signing should be a part of the Feature wall design.
- Any food passageways between kitchen and front sales area must be kept to a maximum of 24" wide x 10 " high.

Electronic Digital Menu Boards are required. Menu boards must be built into the architecture of the overall design and should not be applied as an afterthought.

- Placement of menu boards should be located so that they do not extend in front of the neutral pier opening. Placement may occur on the feature wall. Menu boards must be legible from the customer's point of view.
- The brightness of the electronic menu board should not be brighter than the storefront.

FOOD CAFÉ

- No static graphics or supplemental menu boards are allowed.
- Product logos are not allowed.
- Ghost images in the background of Tenant's name are not allowed.
- Limited to 4 panels unless approved by Landlord.
- No unfinished backs or data lines to be exposed to public.
- Internally-illuminated box-type menu boards are not permitted.

Exhaust Hoods must also be designed into the overall layout and architecture of the storefront design.

- Any hood placed over the front counter must be designed along with the storefront signing and menu boards.
- Hoods must be clad to compliment the store's overall design.
- Hoods may be internally illuminated
- Hoods may not extend beyond the lease line
- Hoods may not be located within 24" from the side demising piers

Ceilings: The Tenant shall provide a gypsum board ceiling that aligns with the Landlord's common area ceiling. It shall be separated from Landlord's ceiling by a white metal ½" stock reveal, shop-fabricated and shop-painted. The Tenant's ceiling shall extend from the lease-line to the Tenant's sales-stock wall. The ceiling design and material is an additional surface that gives the Tenant and opportunity to reinforce the store's overall theme.

- The ceiling design must coordinate, align and transition with the adjacent Tenant's ceiling
- Fresh, upscale materials are encouraged, in addition to the required gypsum board ceiling
- Ceilings shall be a minimum of painted gypsum board.
- Lay-in ceiling tiles will not be permitted in any area visible to public.
- Ceilings (when left in a gypsum board finish, shall be painted the following color: Benjamin Moore, Color: OC-17 White Dove
- All sprinkler heads to be fully recessed.
- If security cameras are used, they must be integrated and recessed into ceiling. Security cameras must focus only on the Tenant's premises – not the mall common area.
- All HVAC diffusers shall be flush with ceiling finishes.

FOOD CAFÉ

Lighting: Decorative lighting should be used to convey the image of the overall design. Lighting should be focused on the food and the architecture of the store. Avoid an even lighting scheme throughout the entire public area. Recommended lighting approaches include but are not limited to:

- Decorative pendant light fixtures over front sales area.
- Fully recessed track and light fixtures
- Indirect ceiling cove lighting systems
- No surface mounted track, acrylic or plastic lens fixtures permitted.
- Illuminated exhaust hoods must be concealed and integrated into the design
- No fluorescent lighting in public areas.

Flooring: The Tenant is required to extend the mall common area floor paving materials to Tenant's toe kick, with materials, pattern and grout color to match Landlord's materials. Flooring material behind the sales counter and in the kitchen must be durable and waterproof. A waterproof membrane must be included throughout the entire demised floor surface area and turned up 4'-0" along all demising walls to protect the adjacent Tenants and common areas.

Rolling Grilles: Rolling security grilles are not allowed along the front sales counter or in public view between sales area and the prep/kitchen area.

Demising Wall: Tenant shall modify demising walls as indicated in the elevation and section diagrams in this criteria. Tenant shall install Landlord specified materials as noted:

Landlord-specified demising wall finish:

Laminart "Foothill Aspen" #3040-F6; fine grain finish;
Rep: Sales RE, 849-909-5551

Landlord-specified tile base:

Ergon-Elegance; brown lappato finish

FOOD CAFÉ-SIGNAGE

Tenants are expected to integrate signing and graphics into the architecture of the design. Signs must not be an afterthought.

Graphic statements are encouraged as part of the back feature wall architecture or on glass panels.

- “Place Order” and “Pick up” signs should be incorporated into the overall design.

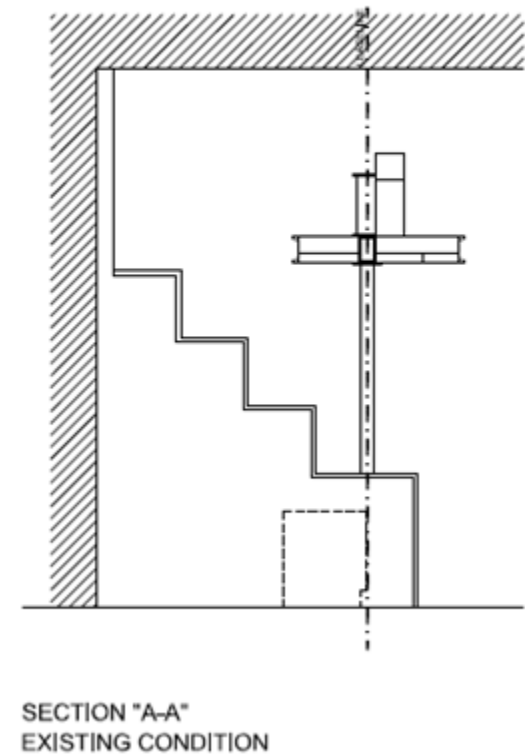
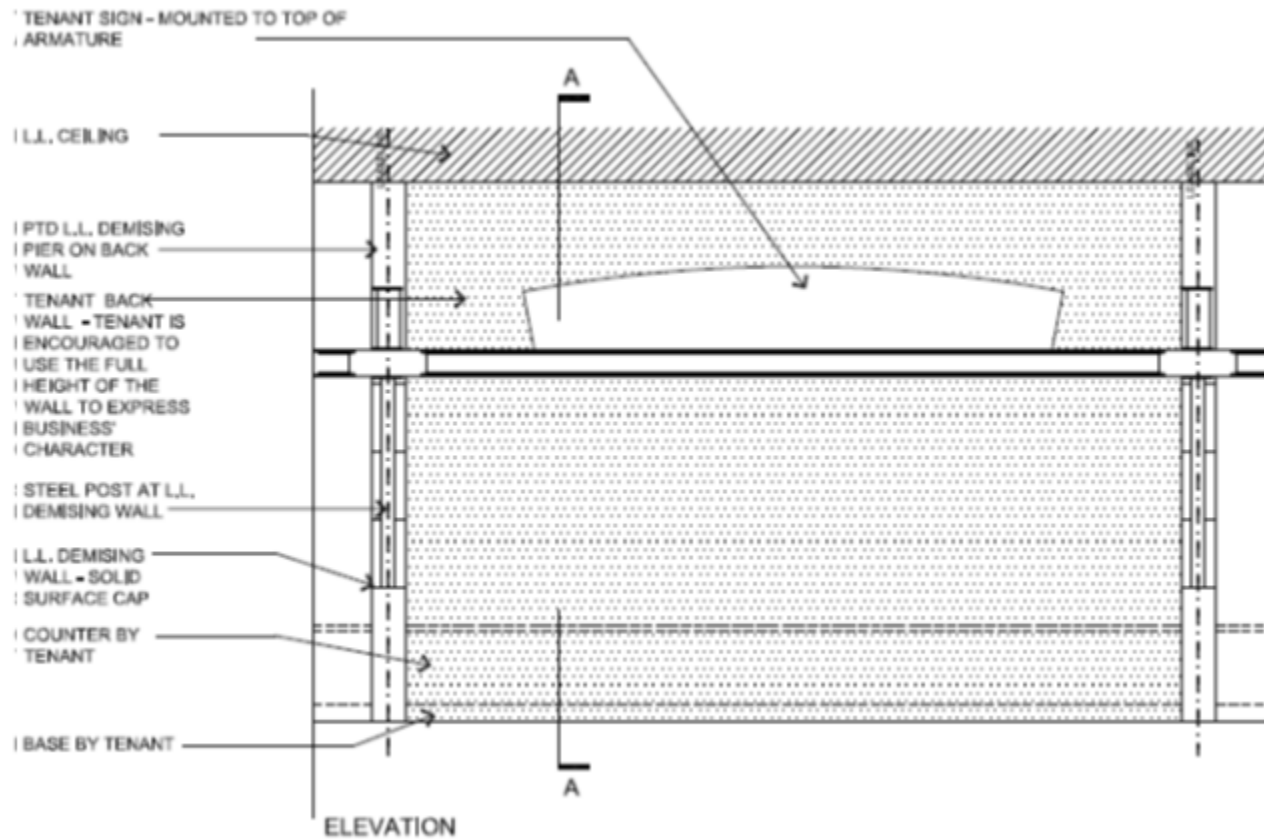
Tenants are encouraged to incorporate bold, creative and unique signing into their design, such as:

- Metal letters backlit to produce a halo effect
- Pin mounted metal, porcelain, polished brass or copper letters
- Edge lit, sandblasted glass
- Edge lit letters with push thru lettering

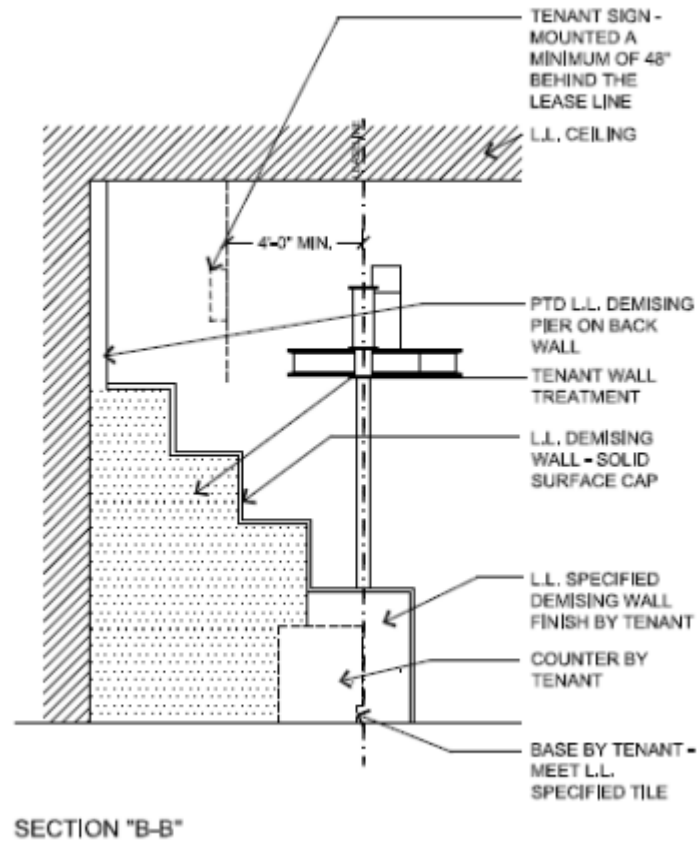
Prohibited Sign Types are:

- Box or Cabinet type signs
- Exposed Neon type signs
- Individually illuminated letters/ plex face type signs.
- Non illuminated signs
- Tag lines or daily special signs
- Signs with vacuum-formed plastic faces

FOOD CAFÉ-SIGNAGE



FOOD COURT NEUTRAL PIER DETAIL



HVAC – RETAIL TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment** Downflow rooftop unit on full curb with gas heat. Split systems are allowable with Landlord approval. Unit(s) to be located in designated structural bays. Modify existing roof structure to support equipment.
- **Condensate Drain** Condensate to be piped from rooftop unit through curb to approved sanitary connection within space.
- **Outside/Relief Air** Economizer and barometric or fan powered relief through Tenant installed components.
- **Return** Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – RETAIL TENANTS

- **Water** 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** Utilize existing connection or Tenant to install new.
- **Grease Waste** No Landlord provisions.
- **Natural Gas** Utility service available at central meter locations. All work by Tenant including meter if not existing.
- **Toilet Rooms** As required by code.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** 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.**

ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480, 3ph, 4-wire
- **Landlord Equipment** Exterior cable busway with meters and fusible switches or interior metering boards. Minimum 2" empty conduit.
- **Power** Redistributed. 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 Notifier AM 2020 system. Duct detectors to shut down RTU equipment to be annunciated within Tenant space only.
- **See Criteria Sheet MEP-1 for further information.**

UTILITY REDISTRIBUTION PLAN

- ◆ **Water Service is master metered**
- ◆ **Electrical Service is master metered**

***Natural gas service-Tenant is responsible for establishing an account with utility company for gas service to provide heat to the space. Tenant is billed direct for service by utility.**

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HVAC – FOOD COURT TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment** Downflow rooftop unit on full curb with electric or natural gas heat. Split systems are allowed with Landlord approval.
- **Condensate Drain** Condensate to be piped from rooftop unit through curb to approved sanitary connection within space.
- **Return** Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** None required.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Grease Exhaust** Per code. Protect roof with “Grease Guard” containment system.
- **Exhaust Replacement Air** Draw from Common Area for thermal exhaust (3,000 SCFM) and process exhaust (up to 5,000 SCFM).
- **Thermal Exhaust** 3,000 SCFM MAX through thermostatically controlled damper registers, duct extension and sensor installation by Tenant.
- **Kitchen and Process Equipment Exhaust** Size for application by Tenant. Utilize exhaust only system up to 5,000 SCFM.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant. Thermal exhaust sensor installation by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – FOOD COURT TENANTS

- **Water** Minimum 1 1/2" valved connection. Tenant supplied check meter w/remote reader.
- **Waste** 4" connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant or connect to existing.
- **Grease Waste** Landlord has provided central grease interceptor with 4" wye connection to each Food Court Tenant.
- **Natural Gas** Gas is available from the utility at exterior pipe and regulator connection if not existing. Provide automatic gas shut off valve.
- **Toilet Rooms** Per code.
- **Drinking Fountain** Per code.
- **Service Sink** Consult with Health Department for specific requirements.
- **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** Distribution metering switchboards with switches and meters. 4" conduit minimum.
- **Power** 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 Notifier AM 2020 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

APPLIANCE HEAT GAIN	
ELECTRICAL LOAD SUMMARY	
KITCHEN EXHAUST FAN SPECIFICATION	
KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS	
MAINTENANCE	
COCKING EQUIPMENT	<p>THE TENANT IS REQUIRED TO OBTAIN FORMAL MAINTENANCE CONTRACTS WITH MAINTENANCE CONTRACTORS APPROVED BY THE LANDLORD FOR THE INSPECTION AND CLEANING OF THE FOLLOWING SYSTEMS:</p> <p>DOOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEM GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTION</p> <p>THE TENANT MUST SUBMIT PROOF TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE SYSTEMS ARE MAINTAINED ACCORDING TO THE FOLLOWING SCHEDULE, OR MORE FREQUENTLY AS ESTABLISHED BY THE MAINTENANCE CONTRACTOR OR LANDLORD.</p> <p>WEEKLY - GREASE TRAP / INTERCEPTOR MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES.</p> <p>THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.</p>
OTHER EQUIP.	<p>NOTE: THE TENANT SHALL EDUCATE THEIR EMPLOYEES ON THE PROBLEMS THAT CAN OCCUR BY IMPROPER DAILY CLEANING OR DISPOSAL OF GREASE. THESE INCLUDE CLOGGED WASTE LINES, FANS (FROM THE LOCAL AUTHORITY) AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST "NO GREASE" SIGNS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.</p>
Light	
Recept	
Water	
Roofing	
Full	
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25% of	
TOTAL	
NOTE:	
1. LIGHTING	
2. CALCUL	
3. ALL VALU	



SIMONSM