

TENANT DESIGN MANUAL



BAY PARK SQUARE

A SIMON MALL

UPDATED JUNE 2015



SIMONSM

PROJECT OVERVIEW



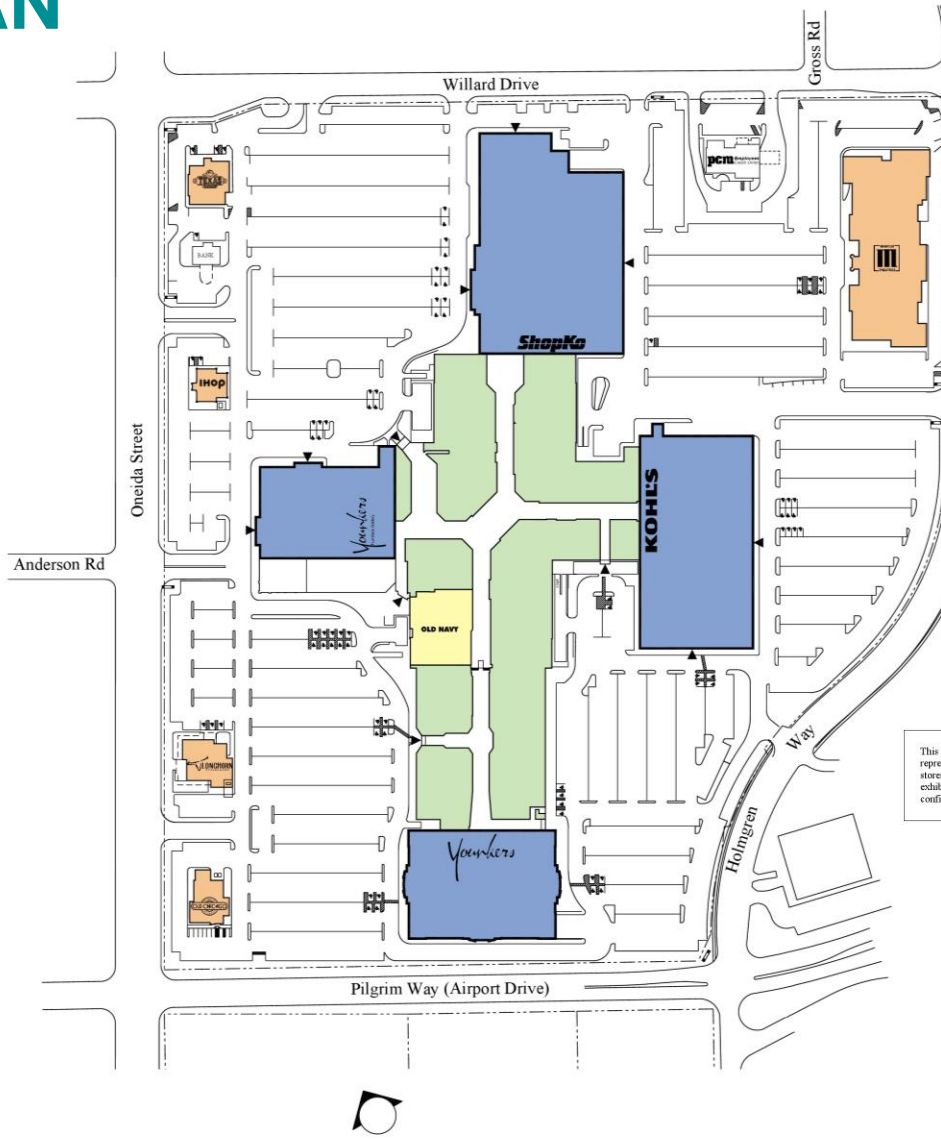
Bay Park Square is located in the Ashwaubenon suburb of Green Bay, WI, on Onedia Street, adjacent to SR 172 and US 41. It is one mile from historic Lambeau Field.

PROJECT OVERVIEW



Bay Park Square opened in 1980, and has been renovated and expanded since that time, most recently in 2003. It is anchored by Kohl's, ShopKo and Younkers and features more than 90 national and specialty retailers, as well as, a football themed Food Court, known as the "Supper Bowl."

SITE 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.

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 IIB

Building Levels:

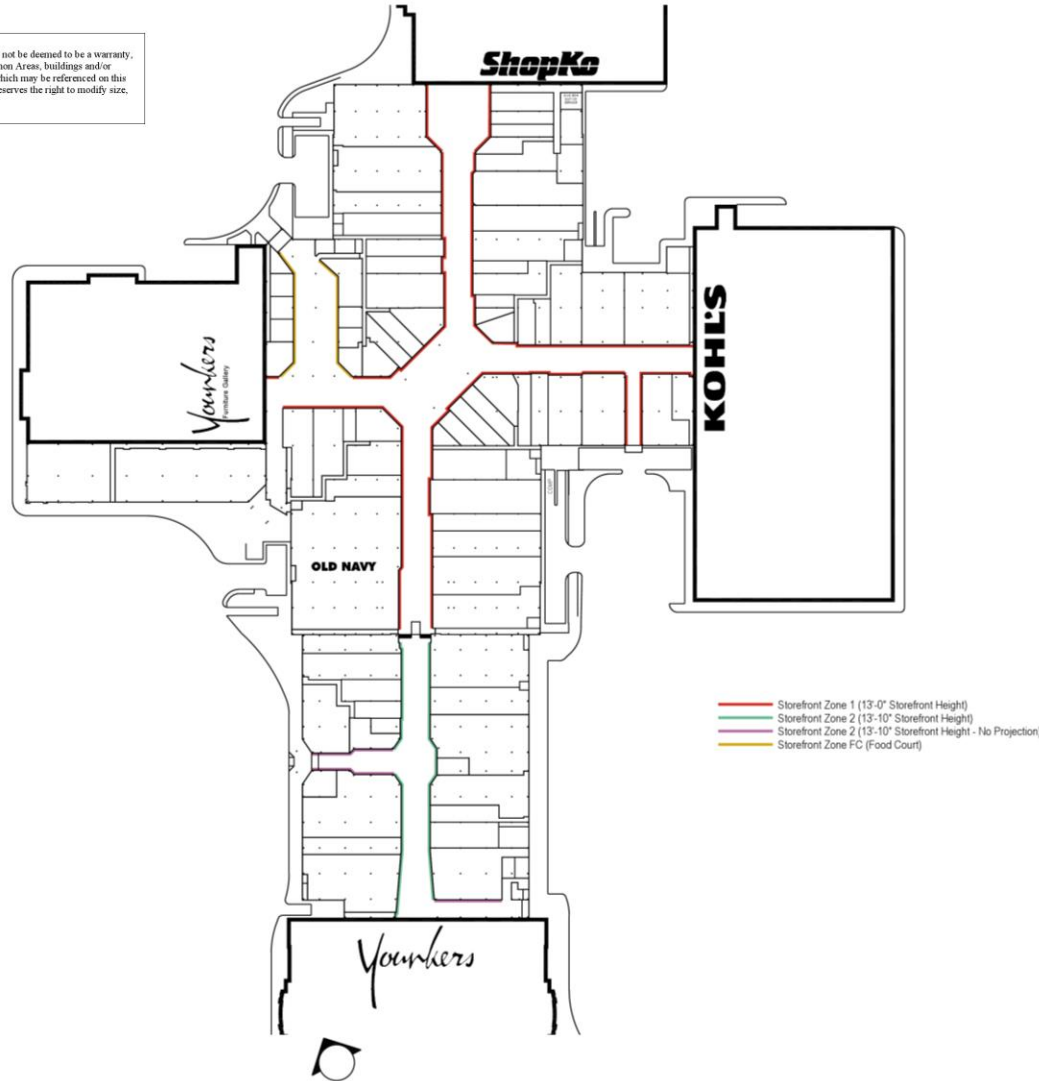
One (1) or Two (2) Levels

Sprinkler System:

Fully Sprinkled

STOREFRONT ZONE PLAN

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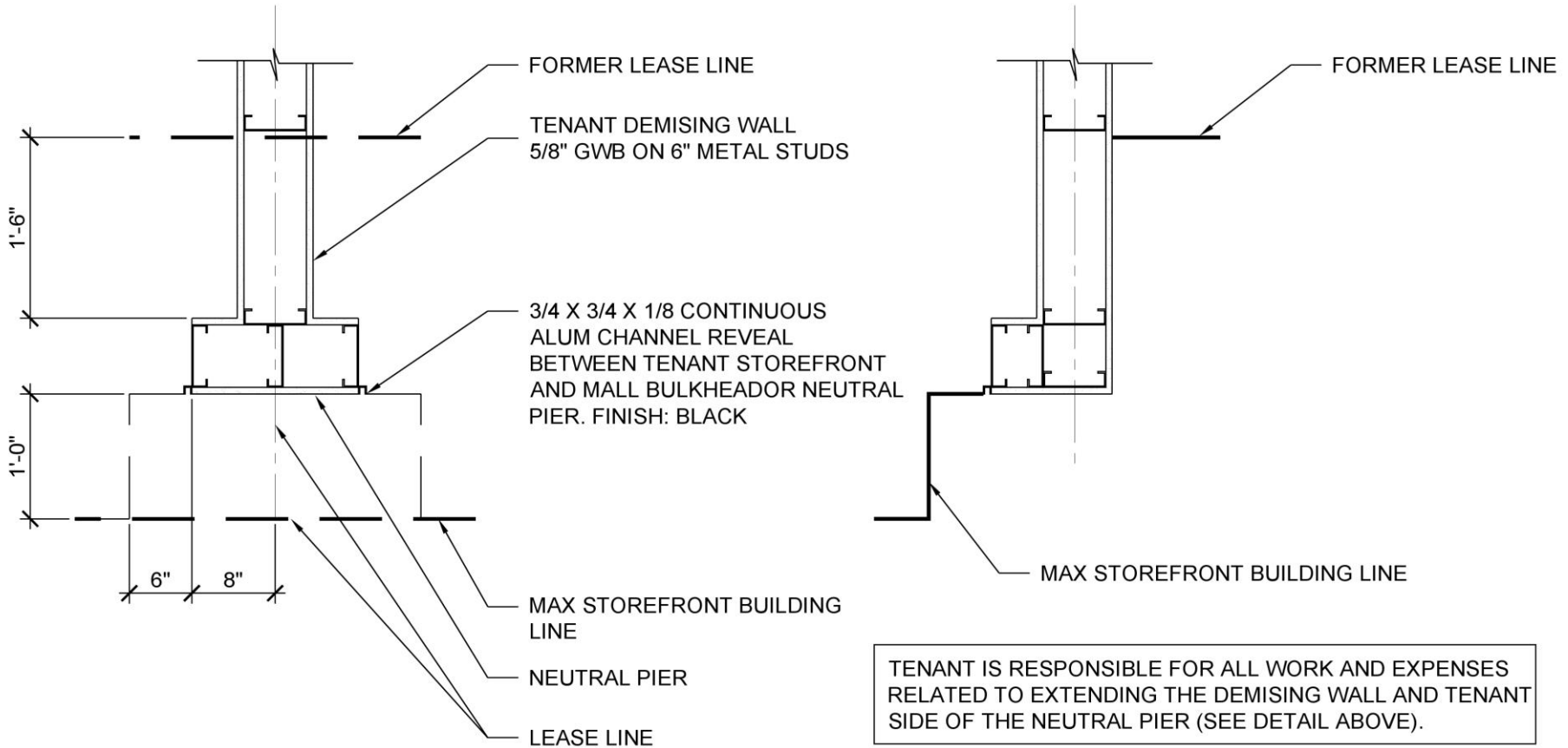
STOREFRONT ELEVATION (ZONES 1 & 2)



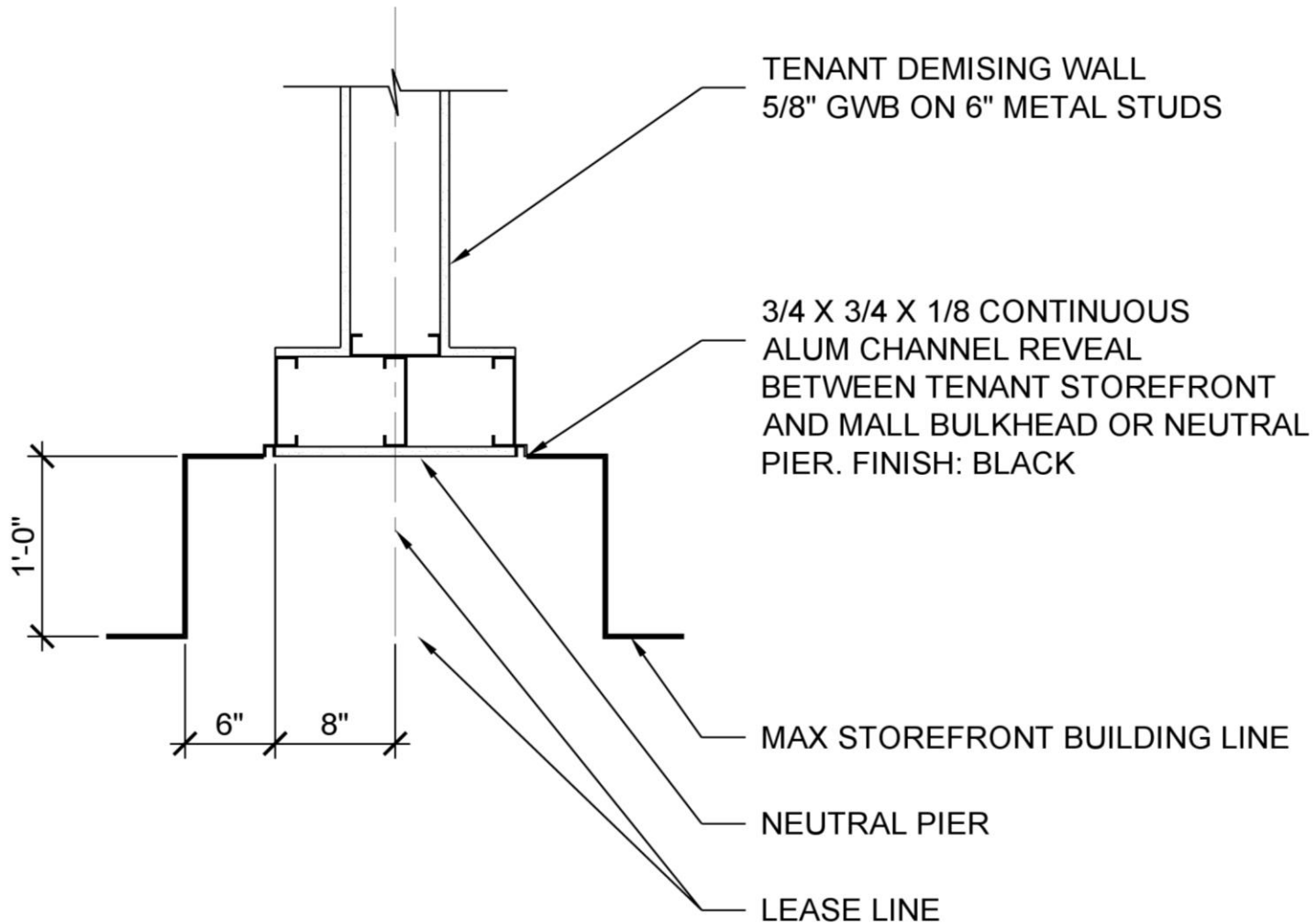
STOREFRONT ELEVATION (ZONE 2)



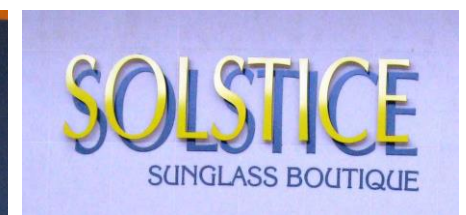
NEUTRAL PIER DETAIL (ZONE 1)



NEUTRAL PIER DETAIL (ZONE 2)



STOREFRONT SIGNS, AWNINGS & CANOPIES



FOOD COURT ELEVATION



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 electric or natural 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 to splash block on roof or to Landlord provided condensate connection point.
- **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).
- **Smoke 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** Tenants are customers of the local water company. Designated connection point within or adjacent to space. 1” minimum valved connection. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant if not existing.
- **Natural Gas** Gas is available from the utility at exterior pipe and regulator connection if not existing.
- **Grease Waste** No Landlord provisions.
- **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** 120/208V, 3ph, 4-wire
- **Landlord Equipment** Bussed gutter, 2” minimum conduit.
- **Power** Provided by local utility.
- **Metering** Tenant to provide fused switch and meter (if not existing) and connect to Landlord gutter. Reuse existing, if applicable.
- **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.. Provide occupant notification devices and duct detectors and connect to Landlord’s Simplex 4100 system. Connection to system to be by Landlords designated vendor.
- **See Criteria Sheet MEP-1 for further information.**

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 to splash block on roof.
- **Return** Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Grease Exhaust** Per code. Protect roof with “Grease Guard” containment system.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.
- **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 – FOOD COURT TENANTS

- **Water** Tenants are customers of the local water company. Designated connection point within or adjacent to space. Valved connection available at city water pressure. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4” connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant.
- **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** 120/208 V, 3ph, 4-wire
- **Landlord Equipment** Bussed gutter, 4” minimum conduit.
- **Power** Provided by local utility company. Tenant to provide fused disconnect, meter and connect to Landlord gutter. Reuse existing, if applicable.
- **Metering** By Tenant.
- **Capacity** RESTAURANT/FOOD 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 with pull wire to designated connection point in central locations
- **Fire Alarm** Tenants to connect hood extinguishing alarm to Landlord system. Provide occupant notification devices and duct detectors and connect to Landlord’s Simplex 4100 system. Connection to system to be by Landlords designated vendor.
- **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		
COOKING EQUIPMENT	DESCR	KITCHEN EXHAUST FAN SPECIFICATION
	Light	KITCHEN MAKE-UP AIR UNIT SPECIFICATION
	F	VAV TERMINAL SPECIFICATIONS
	T	MAINTENANCE
	UNIT	
OTHER EQUIP. (APPROXIMATE)	Recept	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:
	Water	ODOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEM GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTOR
	Roof top	
	Fall	
	Rec	THE TENANT MUST SUBMIT PROOF TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE BY THE TIME THE MAINTENANCE IS COMPLETED TO THE FOLLOWING SCHEDULE, OR MORE FREQUENTLY AS ESTABLISHED BY THE MAINTENANCE CONTRACTOR OR LANDLORD:
	Toilet E	
	Mac. E	WEEKLY - GREASE TRAP / INTERCEPTOR MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES.
	25% of	
	TOTAL	THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.
	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, FINES (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.



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