

# TENANT DESIGN MANUAL



## ANCHORAGE 5TH AVENUE MALL

A SIMON MALL

UPDATED JUNE 2015



SIMON™

# PROJECT OVERVIEW

Anchorage 5<sup>th</sup> Avenue Mall is located at the intersection of 5<sup>th</sup> Avenue and C Street, in the heart of downtown Anchorage.



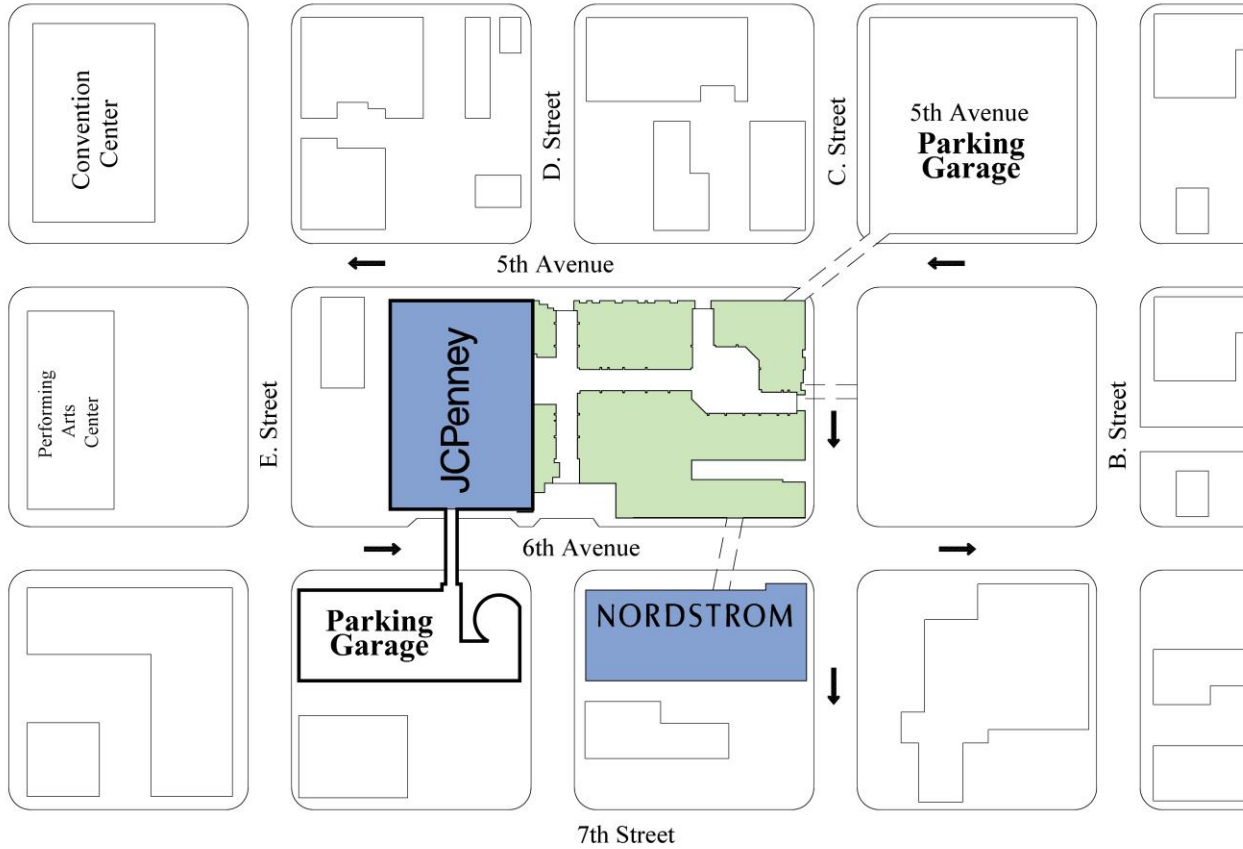
# PROJECT OVERVIEW

Anchorage 5<sup>th</sup> Avenue Mall is a 5 level center anchored by JC Penney and Nordstrom, the only Alaska locations for these retailers.

The architectural features of the center include a sky-lit roof and galleria-style wide open spaces. Sky bridges are used for access to parking and contribute to the streetscapes.



# 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](http://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:

Construction Classification:

Building Levels:

Sprinkler System:

Mercantile

Type II B

Multi-Level

Fully Sprinkled

# STOREFRONT ELEVATIONS



## HEIGHT IS 13'-0" A.F.F.

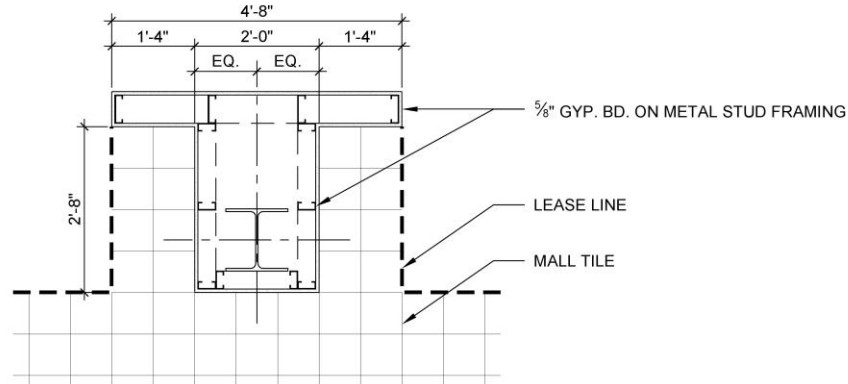
Tenant to incorporate air vents, sprinklers or any other Landlord item into storefront and extend to underside of soffit.



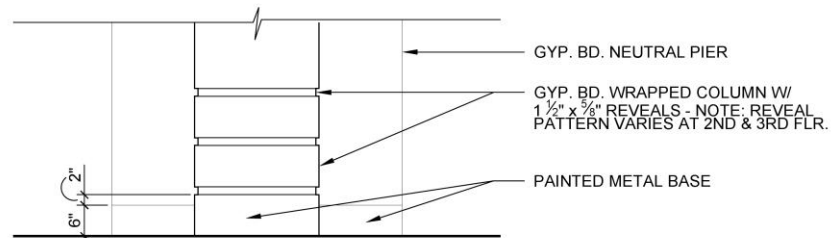
## RETURN AIR VENTS

Tenant to incorporate return air vents into storefront

# NEUTRAL PIER DETAIL (1<sup>ST</sup> FLOOR)

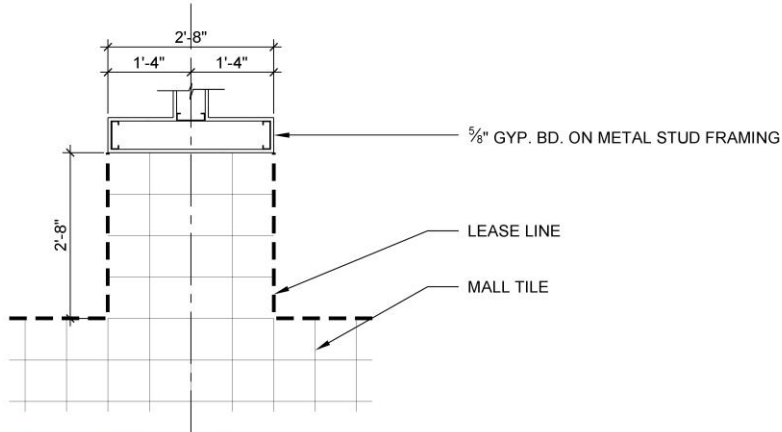


Plan View – With Column

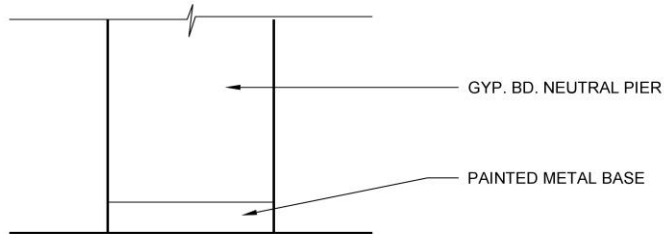


Elevation – Typical 1<sup>st</sup> Floor Only

# NEUTRAL PIER DETAIL (2<sup>ND</sup> FLOOR)

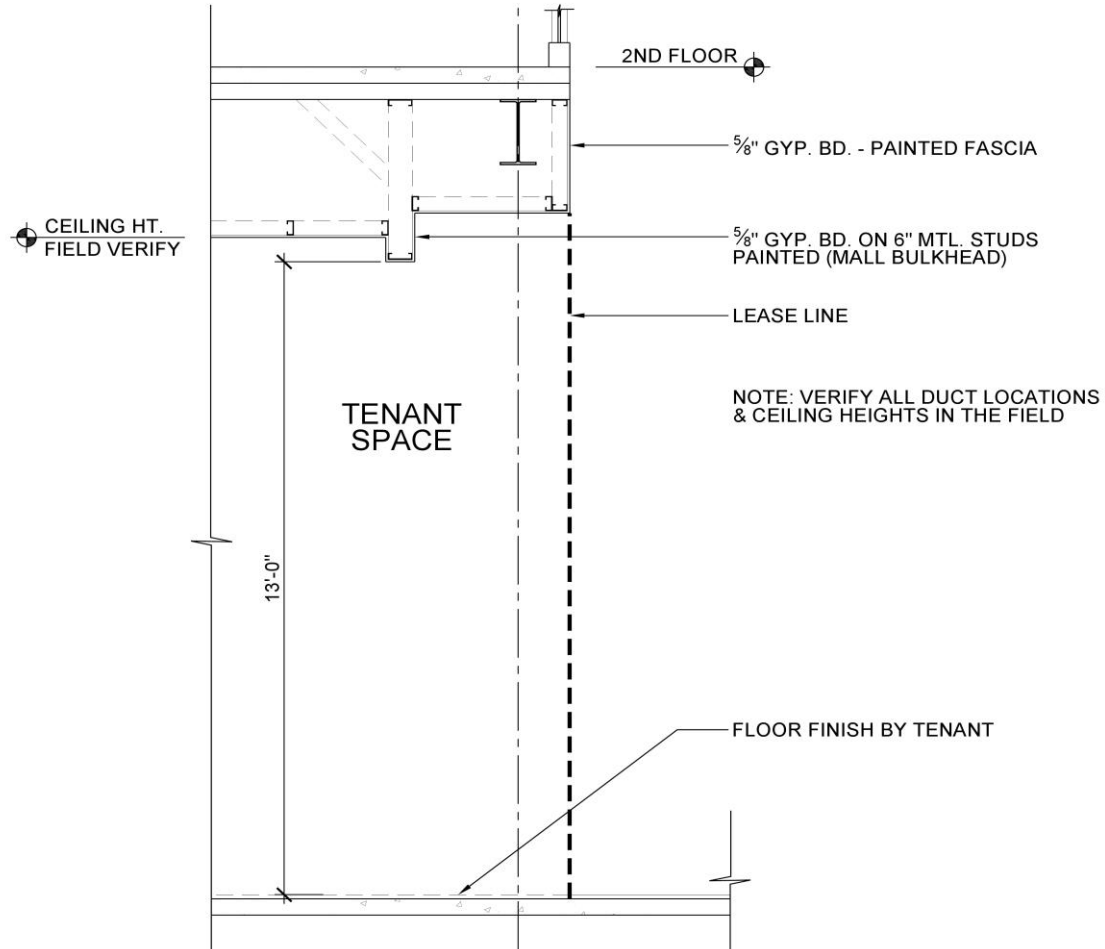


Plan View – Without Column

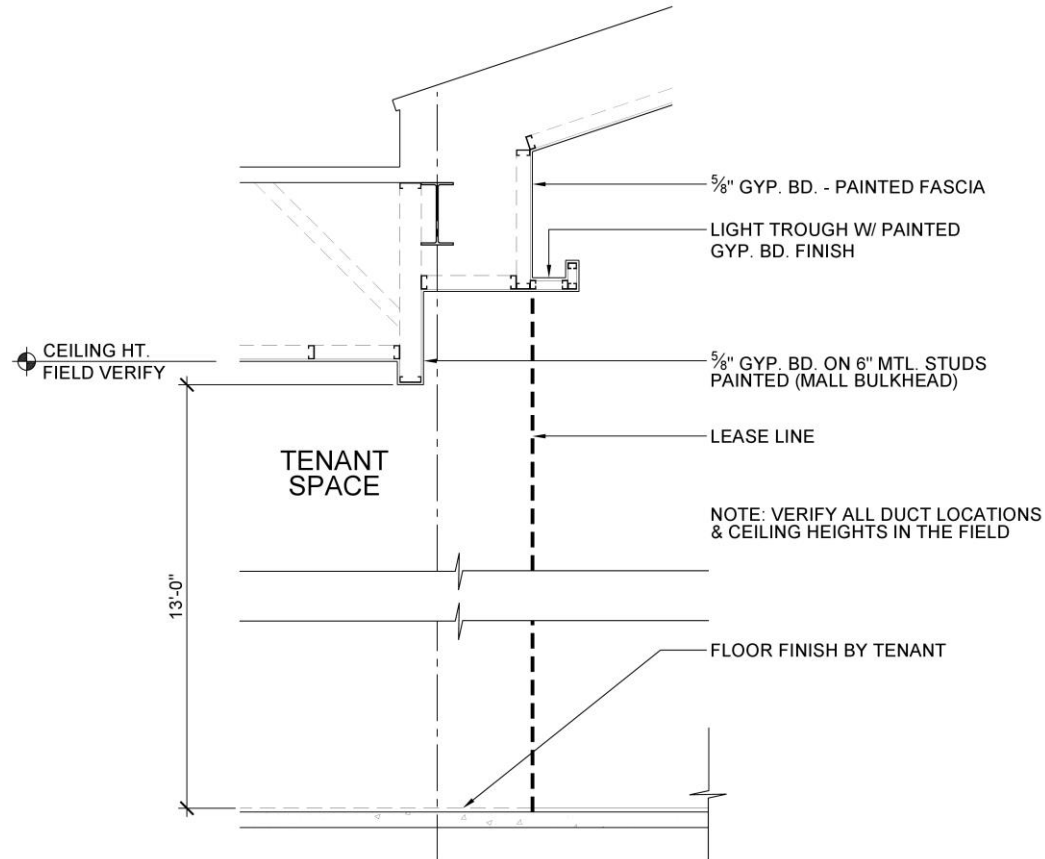


Elevation View – Typical 2<sup>nd</sup> Floor

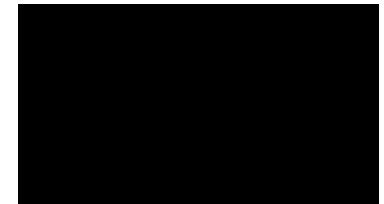
# STOREFRONT SECTION



# STOREFRONT SECTION



# STOREFRONT SIGNS, AWNINGS AND CANOPIES



# FOOD COURT ELEVATION



# HVAC – RETAIL TENANTS

**This is a 4 level enclosed Mall. Tenant's design team shall accommodate conditions that may affect the performance of the HVAC system for their store, i.e. zoning for solar gain at the storefront, sensor location (s) and size and quantity of return air outlets.**

- **System** Landlord supplied air, hot water and condenser water. Cooling loads of 5 watts/sf can be accommodated with the Landlord's combined system capacity (2.5 w/sf each)
- **Equipment** Tenant to provide cooling only and parallel fan powered VAV boxes. First floor may utilize hot water from Landlord for heating. All others to use electric heating. Supplemental condenser water units shall be utilized where Tenant loads exceed the existing VAV allocation. Size at a maximum of 3 gpm/ton.
- **Supply Air/Water Conditions** Landlord has provided adequate supply air at 55 degree D.B. for retail occupancies. Condenser water temperature EWT shall be 85 degrees with a system pressure of 80 psig. Hot water temperature is 150 degree F.
- **HVAC Load Calculation** Tenant to submit detailed computer generated load calculation to justify request for air and condenser water.
- **Outside Air** Code minimum and economizer supplied through Landlord system (10% @ design).
- **Return** Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval). Provide 20 sq.ft. minimum free air opening in demising wall for adequate return cfm.
- **Smoke Exhaust/Relief** Through return path.
- **Toilet Exhaust** Landlord has provided a central toilet exhaust system for inline Tenant's tie in with Tenant supplied fan and ductwork from their toilet room only to the Landlord provided central duct (50 cfm max.). Larger capacities by Tenant.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant. Please refer to MEP-1 drawing for further detailed information.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.

# HVAC – RETAIL TENANTS

- **Temperature Controls** Tenant to purchase fully integrated control system from Landlords designated controls vendor.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing on air and water systems.
- **Building Thermal Values** Exterior wall  $U=0.08$  – Roof  $U=0.05$  – Glass  $U=0.57$  –  $SC=0.82$
- **Also refer to MEP-1 sheet for general criteria.**

# PLUMBING – RETAIL TENANTS

- **Water** Redistributed by Landlord via overhead mains. Minimum ¾” valved connection. Landlord system includes a 40 psi booster pump. 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** 3” connection off Landlord main.
- **Natural Gas** No gas for retail tenants.
- **Toilet Rooms** Per code.
- **Drinking Fountain** Per code.
- **Service Sink** As required by code or Authority Having Jurisdiction.
- **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** 480 volt, 3ph, 4-wire
- **Wire Color** For all wire sizes install wire colors in accordance with the following:
  - » (A) black, (B) red, (C) blue, and (N) gray/white for circuits @ 120/208 volts single or three phase
  - » (A) brown, (B) orange, (C) yellow, and (N) gray/white, with one or more colored stripes for circuits @ 277/480 volts single or three phase
- **Landlord Equipment** Metering switchboards with fused switches and Utility Company meters.
- **Power** Tenant shall utilize existing electric service (minimum 70 amps and existing conduit).
- **Metering** Utilize existing Utility Company metering.
- **Capacity** 8 watts per square foot. (70 amp minimum)
- **Telephone** 1" conduit with pull wire to designated connection point in central locations
- **Fire Alarm** Existing system is an Edwards IRC-3. Tenant must supply a minimum of 1 area smoke detector and audio visual device. Provide duct detectors in system equipment 2000 cfm or greater to shut equipment off. All equipment must comply with base building system specifications. Final connection and programming to be by Landlord's designated vendor.
- **CATV** Not available
- **See Criteria Sheet MEP-1 for further information.**

# HVAC – RESTAURANT/FOOD TENANTS

**This is a 4 level enclosed Mall. Tenant’s design team shall accommodate conditions that may affect the performance of the HVAC system for their store, i.e. zoning for solar gain at the storefront, sensor location (s) and size and quantity of return air outlets.**

- **Equipment** Tenant supplied down flow rooftop unit on full curb with gas heat. Units to be located in designated structural bay or modify existing roof structure to support the equipment. Provide unit with low ambient controls and fully adjustable outside air dampers.
- **HVAC Load Calculation** Tenant to submit detailed computer generated load calculation to justify equipment sizing.
- **Outside Air** Code minimum, economizer and process replacement air supplied through Tenant unit.
- **Return** Ducted return through Tenant unit.
- **Smoke Exhaust/Relief** Through return path to Landlord smoke exhaust fan. Provide 14 sq. ft. free area opening in demising wall with adjacent tenant.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant. Utilize exhaust only system up to 2000 cfm. Please refer to MEP-1 drawing for further detailed information.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.
- **Temperature Controls** Tenant to purchase fully integrated control system from Landlords designated controls vendor.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing on air and water systems.
- **Building Thermal Values** Exterior wall  $U=0.08$  – Roof  $U=0.05$  – Glass  $U=0.57$  –  $SC=0.82$
- **Also refer to MEP-1 sheet for general criteria.**

# PLUMBING – RESTAURANT/ FOOD TENANTS

- **Water** Redistributed by Landlord via overhead mains. Minimum 2” valved connection. Landlord system includes a 40 psi booster pump. Tenant supplied meter w/remote reader for large water users only. Request upgrade from Landlord.
- **Waste** 4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** 3” connection off Landlord main.
- **Grease Waste** By Tenant. Review with Landlord.
- **Drinking Fountain** As required by Code.
- **Natural Gas** Low pressure gas is available from the utility for cooking use only subject to utility availability.
- **Toilet Rooms** As required by Code.
- **Also refer to MEP-1 sheet for general criteria.**

# FIRE PROTECTION – RESTAURANT/ FOOD TENANTS

- **Fire Protection** Tenant shall modify existing grid system in compliance with local codes and Landlord's insurance requirements.
- **Implementation** Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
- **Also refer to MEP-1 sheet for general criteria.**

# ELECTRICAL – RESTAURANT/ FOOD TENANTS

- **Voltage** 480V, 3ph, 4-wire
- **Wire Color** For all wire sizes install wire colors in accordance with the following:
  - (A) black, (B) red, (C) blue, and (N) gray/white for circuits @ 120/208 volts single or three phase
  - (A) brown, (B) orange, (C) yellow, and (N) gray/white, with one or more colored stripes for circuits @ 277/480 volts single or three phase
- **Landlord Equipment** Metering switchboards with fused switches and Utility Company meters.
- **Power** Tenant shall utilize existing electric service (minimum 70 amps and existing conduit).
- **Metering** Utilize existing Utility Company metering.
- **Capacity**
  - 25 watts per square foot.
  - Provide electrical load breakdowns to support any increase in existing service size.
- **Telephone** 1” conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Existing system is an Edwards IRC-3. Tenant must supply a minimum of 1 area smoke detector and audio visual device. Provide duct detectors in system equipment 2000 cfm or greater to shut equipment off. All equipment must comply with base building system specifications. Final connection and programming to be by Landlord’s designated vendor.
- **CATV** Not available
- **Also refer to MEP-1 sheet for general criteria.**

# 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

<b>APPLIANCE HEAT GAIN</b>	
<b>ELECTRICAL LOAD SUMMARY</b>	
COOKING EQUIPMENT	DISCO
	Light
	F
	s
	T
OTHER EQUIP. EXCEPT REFR.	C
	Recept
	Water
	Roofop
	Full
	Refr
	Toilet E
	Misc. E
	25% of
	TOTAL
<b>MAINTENANCE</b>	
<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>ODOR EXHAUST FAN          GREASE EXHAUST FAN AND FAN GREASE TRAP          GREASE GUARD SYSTEM          GREASE EXHAUST HOOD AND FILTERS          GREASE EXHAUST DUCT          GREASE INTERCEPTOR</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> <p><b>NOTE:</b></p> <p>1. LIGHTING HVAC          2. CALCUL ON THE          3. ALL VAV</p> <p>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.</p>	



**SIMON**<sup>SM</sup>