

TENANT DESIGN MANUAL

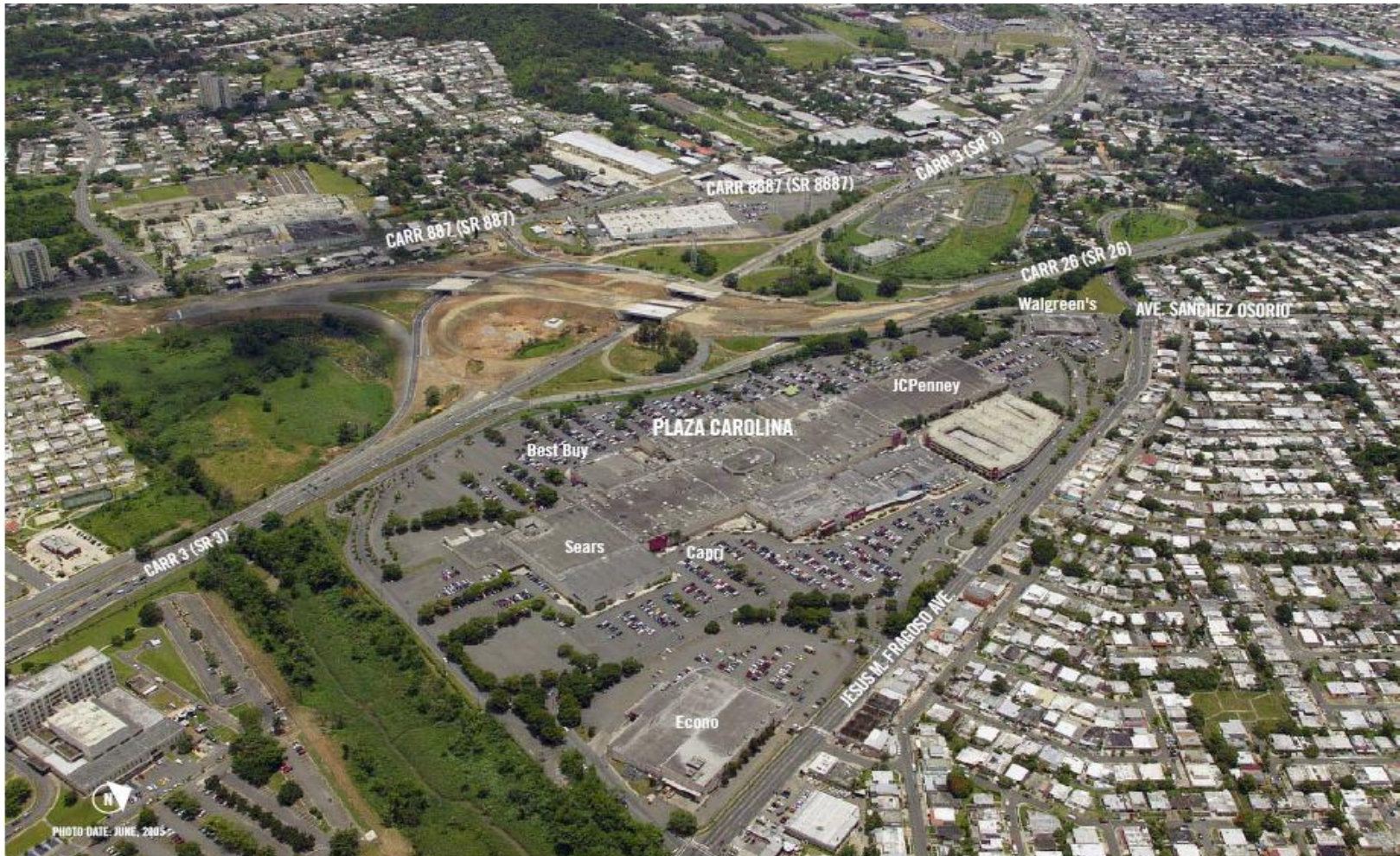

PLAZA CAROLINA
A SIMON MALL

UPDATED JULY 2015




SIMONSM

PROJECT OVERVIEW



Plaza Carolina is located at the intersection of SR 3 and SR 26 in Carolina. It is the second largest shopping center in Puerto Rico and offers over 240 stores along with a diverse food court.

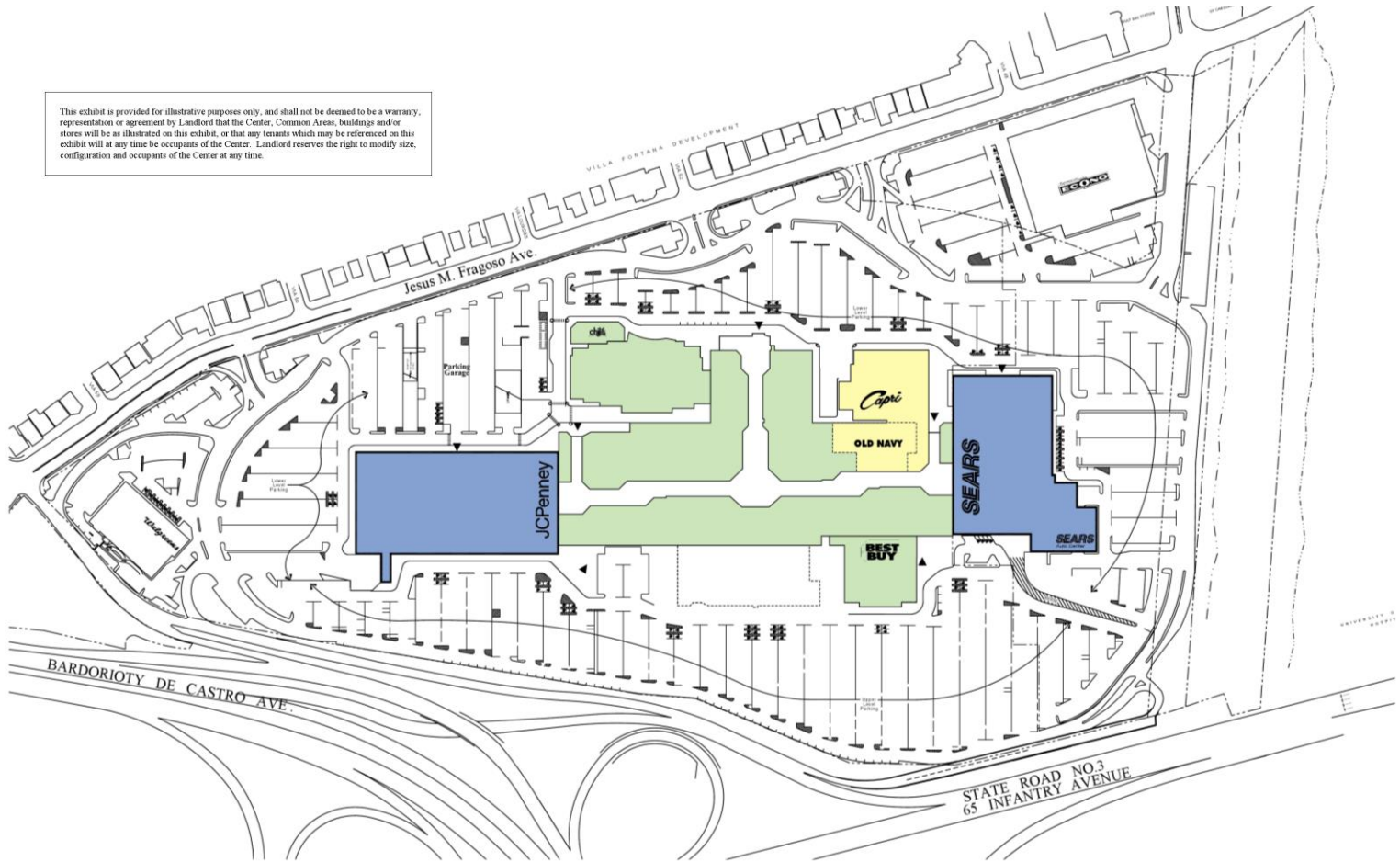
PROJECT OVERVIEW



The 2nd largest mall in Puerto Rico, Plaza Carolina is anchored by JC Penney, Sears Best Buy and most recently opened TJ Maxx. With a renovation completed in 2012, this mall is an exciting example of local and international shoppers alike.

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 – www.simon.com.
 - » Select the “Business” tab, search for the property name, click on the “Tenant Info Package” link on the lower right side of the page.
 - » If you have difficulties working with the website, please contact your Tenant Coordinator.

*For questions regarding the Landlord design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and request Tenant Coordination.

MALL BUILDING DATA

Occupancy/ Use:

Mercantile

Construction Classification:

Type II B

Building Levels:

Three (3) Level

Sprinkler System:

Fully Sprinkled

STOREFRONT ELEVATION 1ST FLOOR



STOREFRONT ELEVATION 2ND FLOOR



STOREFRONT ELEVATION MEZZANINE



Storefront height 12'-0" max

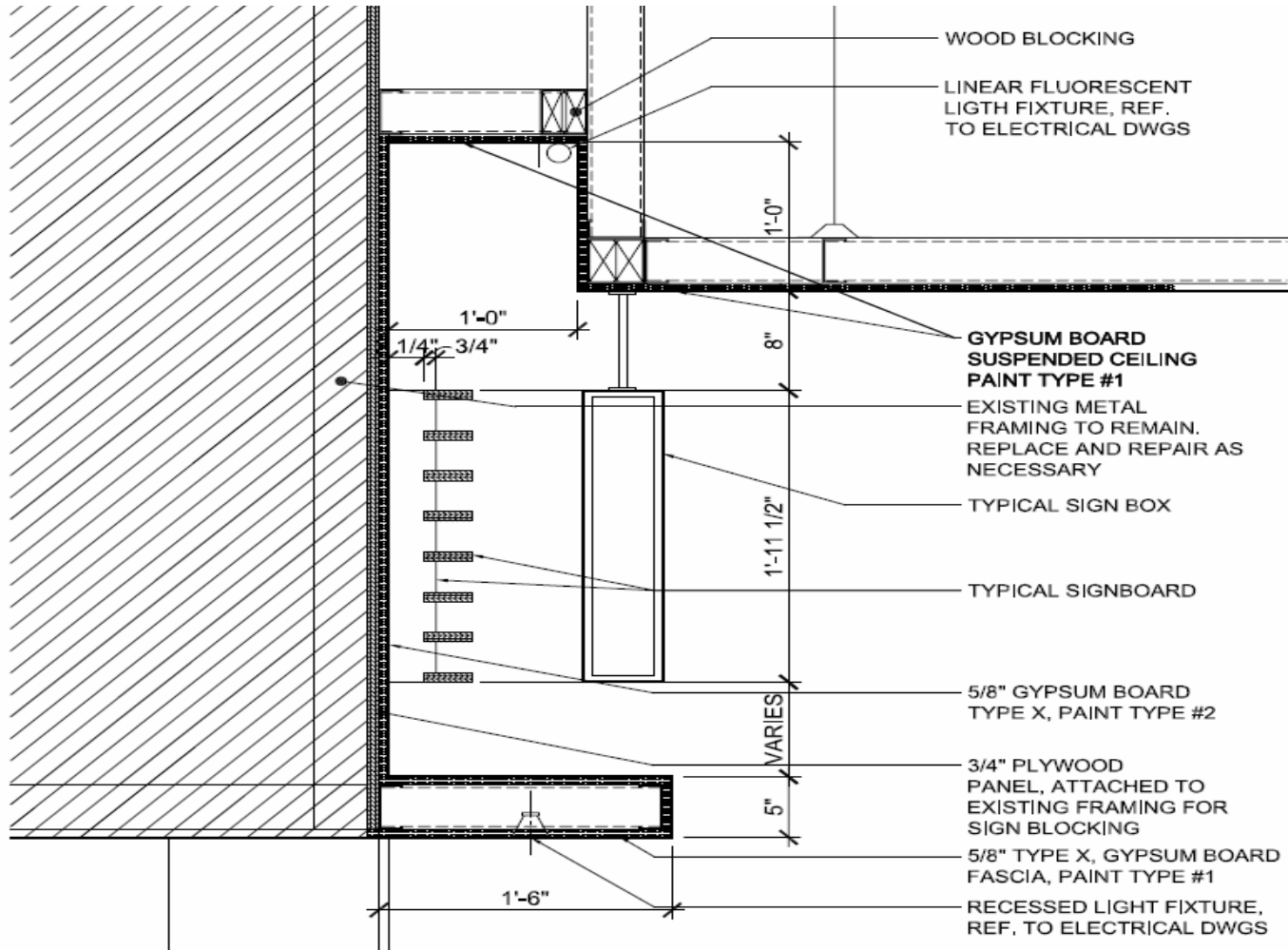
NEUTRAL PIER DETAIL



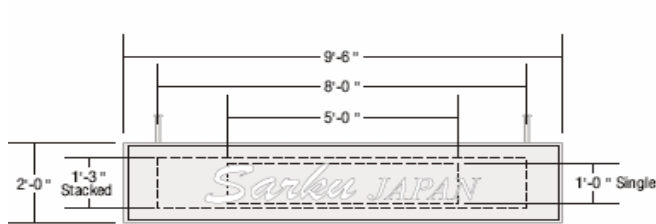
STOREFRONT SIGNS, AWNINGS, & CANOPIES



FOOD COURT BULKHEAD DETAIL

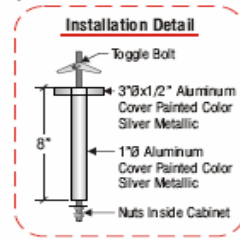
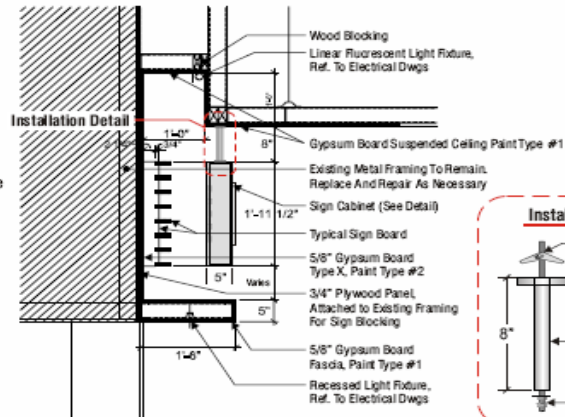


FOOD COURT SIGN DETAIL



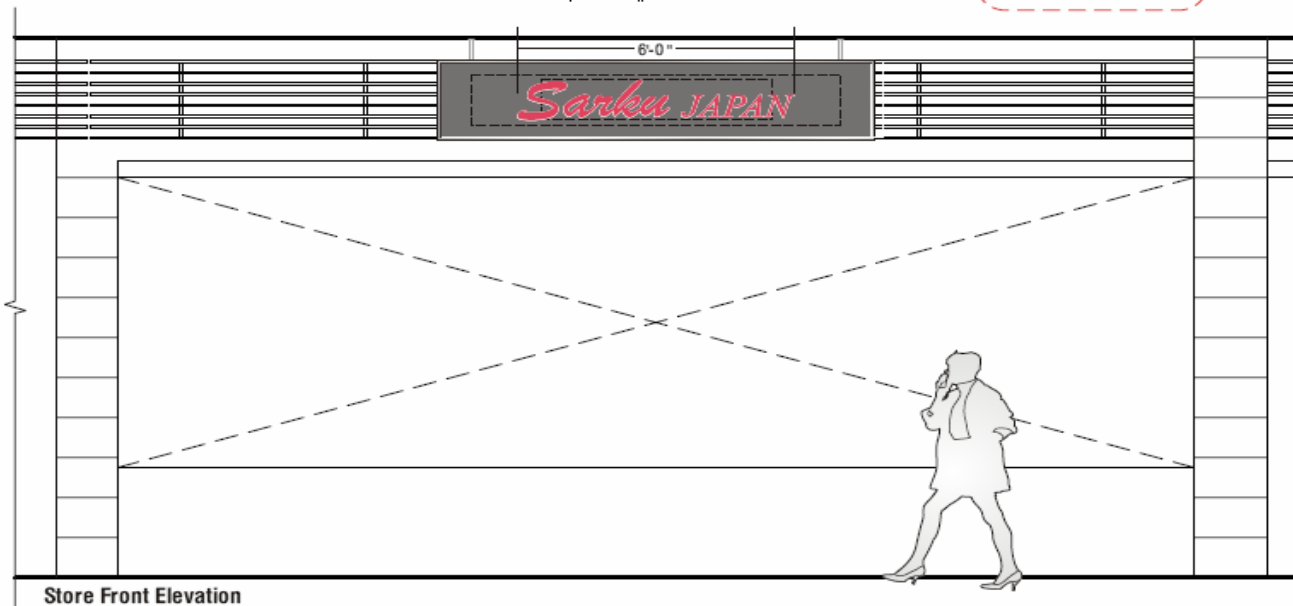
**TYPICAL SIGN BOX
VC-17**

Tenant Corporate Trans. Vinyl Color:
43 Light Tomato Red



Sign Detail Specifications:

1. Aluminum Cabinet With Front Border In 1"x1" Aluminum Angle And Painted Outside Color Silver Metallic. Internally Illuminated With White LED.
2. Face In 1/8" Aluminum Painted Color Dark Silver.
3. Logos In 3/4" Clear Acrylic Push Thru With Corporate Colors In Trans. Vinyl Graphics Applied F/S and Trans. White Diffuser Applied S/S.
4. **Installation Detail:** New Sign Suspended Through Ceiling With Two 1"Ø x 8" Aluminum Tubes Painted Color Silver Metallic. Power Brought Through Suspension Tubes



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
OTHER EQUIP.	F	VAV TERMINAL SPECIFICATIONS
	s	MAINTENANCE
1	UNIT	<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>NOTE: 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>
2	UNIT	
3	UNIT	
4	UNIT	
5	UNIT	
6	UNIT	
7	UNIT	
8	UNIT	
9	UNIT	
10	UNIT	
RECEPT		<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>NOTE: 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>
WATER		
ROOFTOP		
FILL		
RECI		
TOILET		
MISC. E		
20% of		
TOTAL		
NOTE		



SIMONSM