

BUILDING SYSTEMS - MECHANICAL

GENERAL

Tenant mechanical systems must comply with all requirements, codes, by-laws and regulations of authorities having jurisdiction.

The tenant must employ a qualified professional mechanical engineer registered to practice in the Province of Manitoba to prepare its mechanical design and working drawings. The engineer is expected to survey the site to verify existing site conditions and services in the tenant space.

On approval of Landlord, existing tenant systems and services may be reused by the tenant. However, the tenant is fully responsible for the engineering required to determine adequacy and capacity. The tenant is responsible for all related design and costs associated with upgrades.

MECHANICAL: HVAC SYSTEM

Landlord System:

- Semi-central, consisting of shared roof-top units providing cooling and ventilation and central boilers which provide hot water to reheat coils located in VAV boxes within tenant spaces.

Landlord's Responsibility:

- Identification of available capacities.
- Operation of HVAC system serving tenant spaces.

Tenant's Responsibility:

HVAC:

Note: All VAV's/ controls shall be replaced with new (Trane boxes) and controls by landlords designated contractor.

- Supply, installation and maintenance of reheat coils, ductwork, dampers, diffusers, return air grilles, controls etc. as required to maintain the design conditions throughout the tenant space;. meet latest ASHRAE standards for HVAC system;
- Return Air: When demising walls extend to underside of deck, make provision for return air with openings in the demising walls sized to suit mechanical design.

Exhaust Systems:

- Coordinate work affecting existing structure with Landlord;
- Washrooms: supply, installation and maintenance of fans, ductwork, grilles etc.;
- Odour Producing Tenants: exhaust systems with related make-up air are required for all tenant spaces emitting odours (eg. pet shops);

- Food Service Tenants: exhaust systems with related make-up air are required including commercial exhaust hoods over cooking areas complete with related stainless steel ductwork continuously welded and fire suppression systems satisfactory to the Landlord and all governing authorities having jurisdiction.

Air balancing:

- At completion of construction and following the cleaning and lubrication of all VAV boxes, coils and dampers, the tenant must, at its expense have an Air Balancing Report prepared;
- Report must be prepared by the Landlord's Air Balancing contractor;
- Submit report to Landlord.

Access Panels:

- Provide access panels of suitable size to allow servicing of all Landlord and tenant equipment and facilities;
- Note: there is one existing smoke duct detector (red box) attached to the main return air duct at the base of each HVAC unit, that must be inspected yearly by the Landlord; these boxes must remain fully accessible at all times for inspection.

Maintenance:

- Maintenance is to be performed only by qualified contractors;
- Regular cleaning and lubrication of all VAV boxes, coils and dampers to ensure effective heating and cooling;
- Food Service exhaust systems are to be cleaned and inspected regularly;
- Provide Landlord with inspection and maintenance reports upon request.

MECHANICAL: PLUMBING

Landlord System:

- At the tenant's request and expense, base building services: domestic cold water supply, drainage and gas, where available will be provided up to Tenant's leaseline;
- Design feature for Food Court - South Side tenants only: for ease of provision of under-floor services, tenants have a double slab floor; i.e. concrete slab on sandy fill over a concrete structural slab located approximately 4'-0" lower than mall floor;
- Food Court - North Side tenants: in some locations floor construction is structural slab; all required servicing that may require floor cutting, trenching or coring must be reviewed and coordinated with the Landlord **at the preliminary design stage;** in locations where

there is structural slab, the Landlord's structural engineer must be involved at the tenant's expense in order to avoid damage to the structure.

Tenant's Responsibility:

Extension of Services:

- Provide isolation valves and pressure regulating devices, necessary to extend service to satisfy the tenant's needs.

Water and Waste:

- Provide all supply and waste piping and fixtures required;
- Hot water to be generated locally; provide a hot water heater;
- Tenants with water consumption greater than a basic washroom must provide a check meter complete with remote readout at eye level for each connection servicing the tenant space;
- Provide floor drains in all kitchens and washrooms;
- Provide clean-outs;
- Hair salons tenants to provide hair interceptors on waste lines;
- Food Service tenants to provide grease interceptors installed in accessible locations and sized by engineer to meet all code requirements.

Gas:

- Provide gas check meter.

Maintenance:

- Maintenance is to be performed only by qualified contractors;
- Food Service grease interceptors are to be maintained in good working order, cleaned and inspected regularly;
- Provide Landlord with inspection and maintenance reports upon request.

MECHANICAL: SPRINKLER SYSTEM

Landlord's System:

- St. Vital Centre is a fully sprinklered building.

Tenant's Responsibility:

- Sprinkler distribution system to be installed or modified throughout the tenant space;
- All sprinkler work, design, installation and testing is to be performed by the Landlord's designated sprinkler contractor:

Vipond Inc., phone: (204) 783-2420
at the tenant's expense.

WORK AFFECTING LANDLORD ELEMENTS

- For any mechanical elements that come in contact with affect Landlord's Structural components, refer to "**STRUCTURAL SYSTEMS**".

