

DELIVERED PREMISES DEFINITIONS

Vanilla Shell

In most cases the landlord will provide a “vanilla shell” or some modified version thereof. This is also sometimes referred to as a “white box” because of the installation of a white dropped ceiling and white sheet-rocked walls. A vanilla shell build out typically includes:

- One restroom to code in a location designated by landlord, typically at the rear of the premises;
- Sheet-rocked, taped and painted walls (painting negotiable);
- Concrete floor slab, broom swept;
- Suspended, dropped t-bar ceiling usually with a 2' x 4' grid;
- 200-400 amp low voltage electrical service distributed per code;
- Fluorescent 4' x 2' lighting fixtures with usually one fixture per 150-200 square feet;
- HVAC distributed at one ton per 300-350 square feet depending upon local climate conditions and use (restaurants require more than retail). Heating is usually a gas system and air conditioning is electrical;
- Fire sprinklers per code distributed throughout the space based upon retail use;
- Water, gas, cable and telephone service stubbed to the rear of the premises.



3 Park Center Drive, Suite 100 Sacramento, CA 95825

Phone: (916) 244-9200 Fax: (916) 244-9201

“Professional Investment Real Estate Services”



DELIVERED PREMISES DEFINITIONS

Above-standard Improvements

There is a wide range of “above-standard” tenant improvements that tenants may request. The space can be described as “turnkey” if the space is fully built out for the tenant short of furniture; fixtures and equipment. The above-standard improvements that tenants typically request are:

- Floor covering – carpet, tile or wood;
- Special wall finishes such as special painting, wall coverings or wood paneling;
- Additional plumbing and/or electrical capacity and distribution, especially for restaurants or hair salons;
- Upgraded lighting fixtures such as 2’ x 2’ fixtures or trac or recessed lighting;
- A second restroom, especially for restaurants (who will be required to install two restrooms in most cases);
- Above-standard HVAC, especially for restaurants or those tenants that have a high electrical load for lighting fixtures, electronics or computers;
- Grease traps for restaurants;
- Upgraded kitchen fire sprinkler systems or vented hood exhaust systems for restaurants;
- Demising walls for dressing rooms; storage or office areas;
- Cabinetry or cash register “cash wrap” stations;
- Additional entry doors or automatic electric doors;
- Upgraded storefront treatments.



3 Park Center Drive, Suite 100 Sacramento, CA 95825

Phone: (916) 244-9200 Fax: (916) 244-9201

“Professional Investment Real Estate Services”



DELIVERED PREMISES DEFINITIONS

Cold, Dark Shell

- The Landlord builds the shell and delivers to the tenant a concrete floor slab, exterior walls, roof, storefront and electric (w/o panel), gas, water and sewer services stubbed to the premises.
- Tenant installs HVAC and distributes within the space.
- Fire sprinklers to meet shell building code and installed with the shell.

Warm, Gray Shell

- The landlord provides the cold, dark shell condition plus installs an electrical panel (with breakers) and an HVAC unit, but does not distribute the electrical or HVAC service within the space.



3 Park Center Drive, Suite 100 Sacramento, CA 95825

Phone: (916) 244-9200 Fax: (916) 244-9201

“Professional Investment Real Estate Services”

