

TENANT DESIGN MANUAL



UPDATED JULY 2020



PROJECT OVERVIEW



The Falls is an open-air super-regional shopping center located between Florida's Turnpike and the Atlantic Ocean at the intersection of US 1 and SW 136th Street in Miami. The center opened in 1980 and it was renovated in 1996.

PROJECT OVERVIEW


THE FALLS®
A SIMON MALL



The Falls is an open-air super-regional mall featuring Bloomingdale's, Macy's, Regal Cinemas, and more than 95 specialty stores and restaurants.

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:

Phase I, East Type 4 Heavy Timber

Phase II, West Type 3B Unprotected

Building Levels:

One (1) Level

Sprinkler System:

Fully Sprinkled

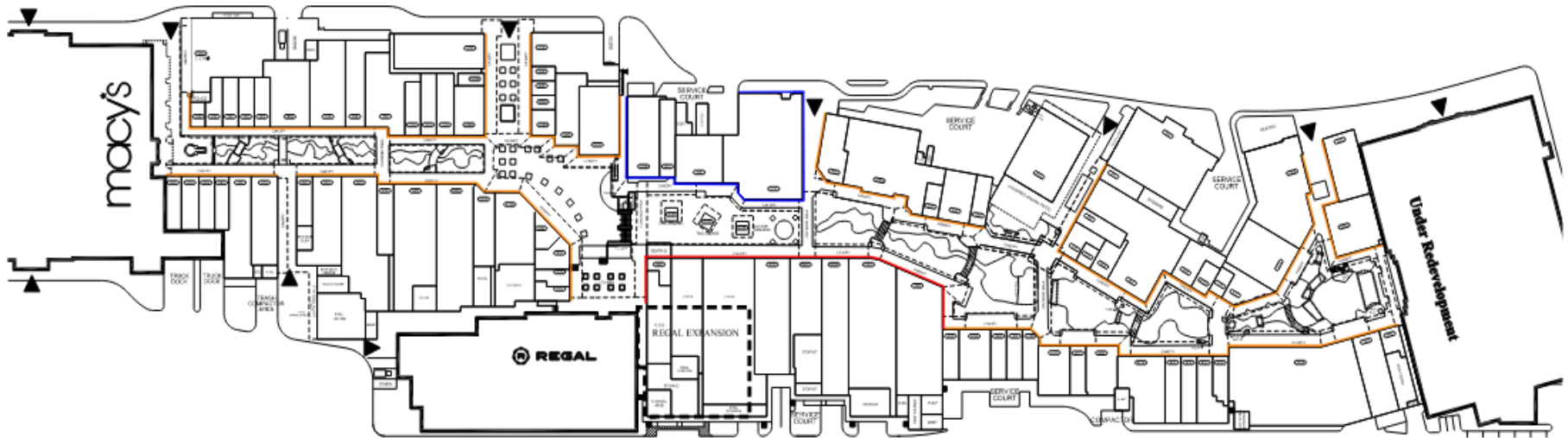
STOREFRONT ELEVATION


THE FALLS®
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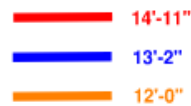


Vicinity Map

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Store front Heights

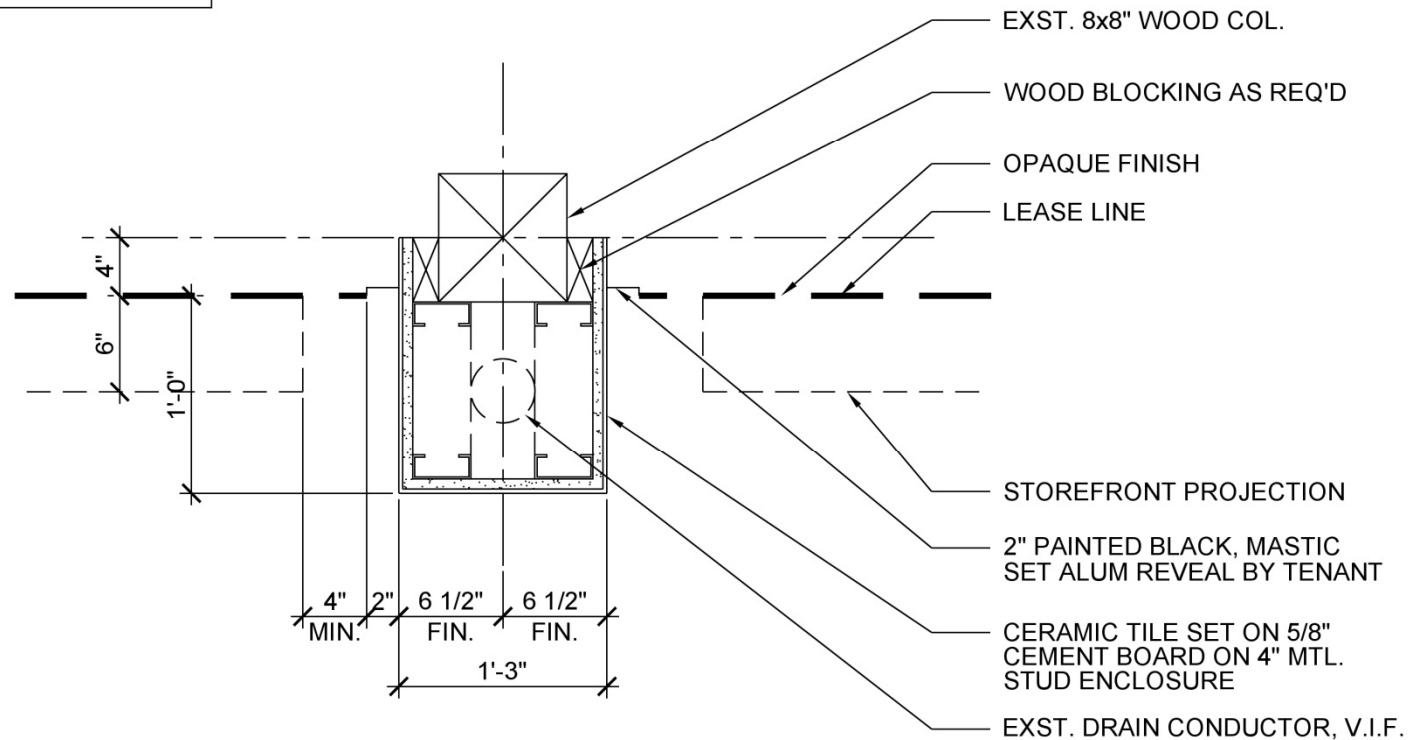


STOREFRONT ELEVATION

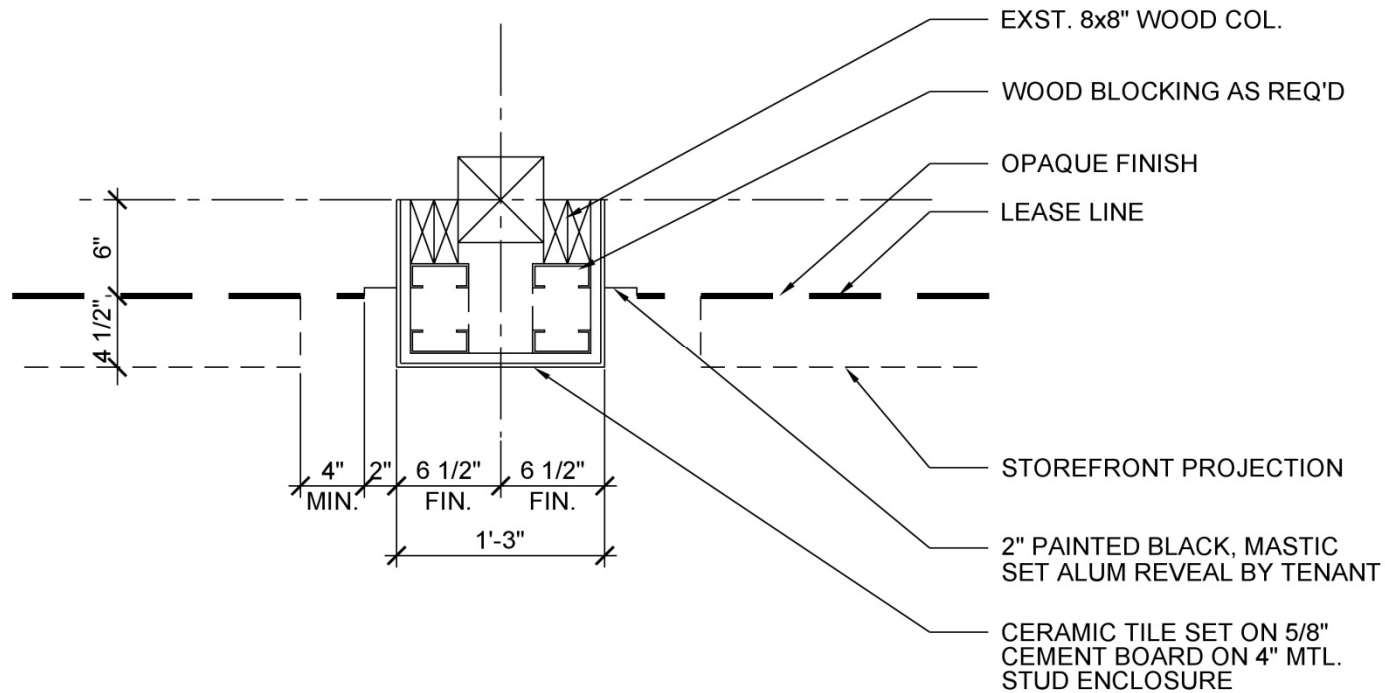


NEUTRAL PIER DETAIL – DRAIN CONDUCTOR

NOTE: THIS STOREFRONT COLUMN IS TO BE FINISHED BY THE TENANT WHERE IT OCCURS WITHIN THE AREA OF A TENANT'S STOREFRONT. THIS CONDITION OCCURS ONLY WHEN A DRAIN CONDUCTOR EXISTS WITHIN A NEUTRAL PIER



NEUTRAL PIER DETAIL

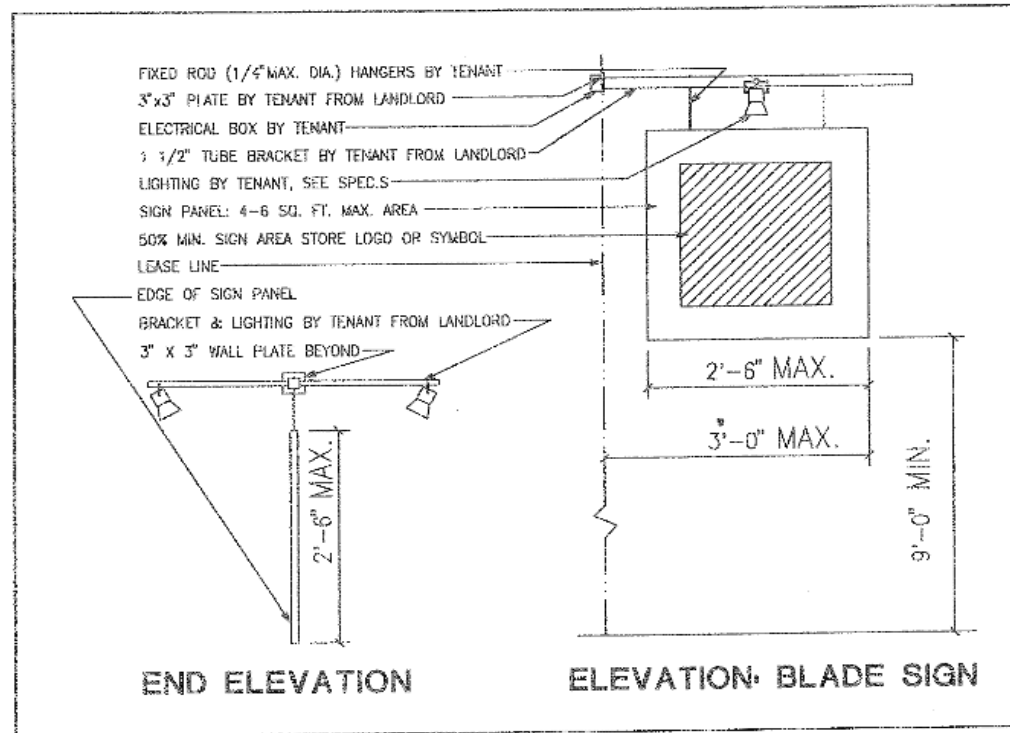


STOREFRONT SIGNS, AWNINGS, & CANOPIES



BLADE SIGN DETAIL

Blade signs are optional.



Note:

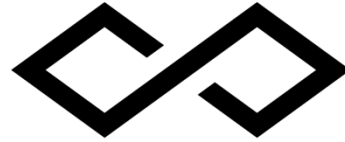
1. Lamps shall be MR16 Halogen, 20 Watt with wide beam spread
2. Blade sign to be located closest to center court of mall
3. Blade sign shall be on timeclock with Storefront signage.

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	
KITCHEN EXHAUST FAN SPECIFICATION	
KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
VAV TERMINAL SPECIFICATIONS	
MAINTENANCE	
COOKING EQUIPMENT	<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>DOOR EXHAUST FAN GREASE EXHAUST FAN AND FAN GREASE TRAP GREASE GUARD SYSTEM GREASE EXHAUST HOOD AND FILTERS GREASE EXHAUST DUCT GREASE INTERCEPTION</p>
OTHER EQUIP.	<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>
RECEIPT	
Water	
Roofing	
Full	
Re	
Toilet E	
Mac. E	
25% of	
TOTAL	
NOTE	<p>1. LIGHTING H.V.A.C 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, FANS FROM THE LOCAL AUTHORITY AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST TWO GREASE TRAPS OVER EACH PLUMBING FIXTURE WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.</p>



SIMONSM