B. Occupancy (Continued)

<table>
<thead>
<tr>
<th>Code Requirement</th>
<th>Code Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>3. Office: Group G, Division 2</td>
<td>Sec. 1201</td>
</tr>
<tr>
<td>4. Restaurants, Theaters:</td>
<td>Sec. 601.1</td>
</tr>
</tbody>
</table>

C. Fire Resistance Rating Requirements

<table>
<thead>
<tr>
<th>Code Requirement</th>
<th>Code Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Structural Columns: 0 (passive protection)*</td>
<td>Sec. 2001.1</td>
</tr>
<tr>
<td>2. Other Structural Components: 0 hour*</td>
<td>Sec. 2001.1, 2001.2</td>
</tr>
<tr>
<td>3. Separation Between Mall and Anchor Stores: 2 hours</td>
<td>None</td>
</tr>
<tr>
<td>4. Occupancy Separations: 2-hours between retail/office, retail/restaurant and retail/theatre.*</td>
<td>Table 5-A</td>
</tr>
<tr>
<td>5. Separation Between Tenant and Mall: 0 hour</td>
<td>Sec. 3124.3(a)(5)</td>
</tr>
<tr>
<td>6. Separation Between Tenants: 0 hour*</td>
<td>Sec 507.2(a)(2)</td>
</tr>
<tr>
<td>7. Exit and Exit Access Corridors Serving More Than One Tenant: 1 hour</td>
<td>Sec. 3104.7(a)(1)</td>
</tr>
<tr>
<td>8. Doors in Rated Exit Access Corridors or Corridors Used as Exit: 3/4 hour</td>
<td>Sec. 3104.7(a)(1); Table 31-C</td>
</tr>
<tr>
<td>9. Openings Between Mall and Anchor Stores: Water Curtain</td>
<td>None</td>
</tr>
</tbody>
</table>

D. Height and Area

1. Height: 1 Story | Sec. 514.2(b)(2) |
2. Area: Unlimited | Sec. 514.2(b)(2) |
E. Exit Requirements

1. Number of Exits:
   Dependent upon occupant load.
   Sec. 3102.1

2. Travel Distance to Exits:
   a. Retail:
      150 ft.
      Sec. 3102.4; Table 31-B
   b. Assembly:
      200 ft.
      Sec. 3102.4; Table 31-B
   c. Unlimited Area Buildings:
      400 ft.
      Sec. 3102.4(c)(3)

3. Exit Width:
   a. Retail, office:
      (1) Stairways:
         60 persons/unit
         Sec. 3121.1(a)(2)
      (2) Doors:
         100 persons/unit, with exceptions.
         Sec. 3121.1
   b. Assembly:
      (1) Stairways:
         75 persons/unit
         Sec. 3115.1(d)
      (2) Doors:
         100 persons/unit
         Sec. 3115.1(c)

4. Occupant Load Determination:
   a. Offices:
      100 sq.ft./person (gross)
      Table 31-A
   b. Mechanical Equipment Rooms:
      300 sq.ft./person (gross)
      Table 31-A
   c. Restaurant, Cafeteria:
      15 sq.ft./person (net)
      Table 31-A
   d. Kitchen:
      200 sq.ft./person (gross)
      Table 31-A
   e. Retail (Basement and Ground Floor):
      30 sq.ft./person (gross)
      Table 31-A
   f. Retail (upper floor):
      60 sq.ft./person (gross)
      Table 31-A
   g. Covered Mall:
      55 sq.ft./person (GLA)

5. Doors:
   a. Open in Direction of Exit Travel:
      When serving 50 or more persons or any hazardous area.
      Sec. 3103.2(a)
### E. Exit Requirements (Continued)

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Code Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>b. Height:</td>
<td>6 ft., 8 in. min.</td>
</tr>
<tr>
<td>c. Width:</td>
<td>32 in. min.; 48 in. max.</td>
</tr>
<tr>
<td>d. To Exit Enclosure:</td>
<td>Self or automatic closing.</td>
</tr>
</tbody>
</table>

6. Corridor Width: 44 in. min. | Sec. 3121.1(a)(4) |

7. Dead-end Corridor Length:
   - a. Retail: 50 ft. | Sec. 3104.5 |
   - b. Assembly: 20 ft. | Sec. 3104.5 |

8. Hardware: Varies | Sec. 3103.3 |

### F. Fire Suppression

1. Mall and Adjoining Retail/Anchors:
   - Provide auto. sprinklers. | Sec. 3801.3(f) |
   - Minimum 0.20 gpm/sq.ft. over 3,000 sq.ft. plus 500 gpm inside hose. | None |

2. Sprinkler Spacing:
   - a. Mall: Maximum 225 sq.ft./spklr. | NFPA 13 |
   - b. Retail, Other Areas: Maximum 100 sq.ft./spklr. | None |

3. Water Supply:
   - Three-source supply. | None |

4. Fire hydrants:
   - Place every 300 ft. on perimeter water main; other restrictions. | Fire dept. criteria |

5. Fire Department Hose Valves:
   - a. Number required: (1) Class I hose station for each 200 ft. of mall length. | Sec. 3124.3(a)(5) |

6. Fire Extinguishers:
   - 1 per each 2500 sq.ft. of floor area, or within a 50 ft. travel distance. | Sec. 3807.1(c) |

---

SEC Job No. 18-87116-04-00 A-4 September 7, 1989
Fire Suppression (Continued)

7. Cooking Equipment: Special extinguishing system required for grease-producing equipment. Sec. 4801.6(a)(8)

G. Smoke Venting

1. Smoke/Heat Venting: Mechanical smoke ventilation Sec. 3124.6

H. Emergency Power

1. Emergency Lighting: Illumination of means of egress. Sec. 3121.3(b)

2. Fire Pump: All fire pumps. None

I. Interior Finish

1. Covered Mall/Assembly Uses:
   a. Means of Egress: Class A Sec. 3708.3(a)(1)
   b. General Assembly Areas: Class B Sec. 3708.3(a)(1)
   c. Rooms of Less than 200 Occupants Class C Sec. 3708.3(a)(1)
   d. Carpeting in Means of Egress or General Assembly Areas: Class 1 Sec. 3708.3(a)(1)
   e. Carpeting in Room of Less Than 200 Occupants: Class 2 Sec. 3708.3(a)(1)

2. Retail (over 3,000 sq.ft.):
   a. Ceilings: Class C Sec. 3708.3(a)(5)
   b. Walls: Class C Sec. 3708.3(a)(5)

3. Retail (less than 3,000 sq.ft.): Class C (all interior finishes.) Sec. 3708.3(a)(5)

J. Fire Detection, Notification and Alarm

1. Fire Alarm System: Supervision of fire sprinkler system control valve tamper switches, workflow switches, fire pumps, water supply tanks and smoke detectors via central station. None

SEC Job No. 18-87116-04-00 A-5 September 7, 1989
J. Fire Detection, Notification and Alarm (Continued)

2. Fire Detection System:

<table>
<thead>
<tr>
<th>Code Requirement</th>
<th>Code Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoke detectors in electrical vaults.</td>
<td>None</td>
</tr>
<tr>
<td>Smoke detectors in HVAC supply air ducts.</td>
<td>Sec. 4801.6(c)</td>
</tr>
</tbody>
</table>
APPENDIX B
SAWGRASS MILLS
TENANT HANDBOOK
BOOK II

Mechanical and Electrical Design
Criteria for Tenant Improvements

ROUGH SHELL
FOOD COURT
RESTAURANT

Sawgrass Mills
12801 West Sunrise Blvd.
Sunrise, FL 33322
(305) 846-1000
# MECHANICAL and ELECTRICAL DESIGN
## CRITERIA FOR TENANT'S IMPROVEMENTS

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<th>Section</th>
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<td>II. Mechanical and Electrical Criteria</td>
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<td>HVAC</td>
<td>5</td>
</tr>
<tr>
<td>Plumbing</td>
<td>13</td>
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<tr>
<td>Electrical</td>
<td>17</td>
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<td>III. Specific Area Criteria</td>
<td>21</td>
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<tr>
<td>Retail Stores</td>
<td>22</td>
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<td>Restaurants</td>
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<td>Food Court</td>
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<td>IV. Tenant Submission Forms and Figures</td>
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August 31, 1989
I. GENERAL CRITERIA

A. DESIGN

(1) The tenant's engineer shall refer to Exhibit C, LANDLORD'S WORK, and Exhibit D, TENANT'S WORK, for submission requirements and other governing criteria for the design and construction of tenant's premises. Documents governing tenant construction are the lease, lease exhibits B, C, D, and E, and the Tenant Handbooks.

(2) Complete plans and specifications, with supporting schedules and tabulations, including complete tenant data on forms provided in this Handbook, shall be prepared and submitted to the Landlord for approval in accordance with the "Tenant Submission Requirements" included as an Appendix to this Handbook.

Tenant Mechanical and Electrical drawings shall include the following, not specifically called for in the Appendix:

- AC Unit Piping Detail
- Lighting Fixture Schedule, including lamp wattages for each fixture type
- One-Line Electrical Riser Diagram
- # of Plumbing fixture units.

(3) All plans, specifications, calculations, and Tenant Data forms shall be prepared under the supervision and bear the seal of a Registered Professional Engineer holding a current valid registration in the State of Florida, in the applicable field of engineering.

(4) All work shall be done in accordance with the requirements of the Landlord's insurance carrier, NFPA Standards, and all applicable local codes and regulations. Additionally, food service facilities must adhere to the pertinent Department of Health regulations and Sanitary Codes. It is the Tenant's sole responsibility to conform to all Federal, State, and Local codes, regulations, and ordinances.

(5) Landlord's approval of Tenant's design is intended to ensure that the Tenant's design respects the limitations of the proposed Base Building systems; to ensure that the interfaces between the Tenant's systems and the Base Building systems conform to the respective limitations; and to assess that the Tenant's demand on the base building systems can be satisfied. Landlord approval does not insure satisfactory performance of Tenant systems, nor compliance with any Federal, State or Local codes, regulations, and ordinances. It is the Tenant's sole responsibility to ensure that Tenant systems will perform to the Tenant's satisfaction.

B. CONSTRUCTION

(1) Tenant work shall be performed by a General Contractor licensed and bonded in the State of Florida. All work shall be in good usable condition when completed. Tenant shall require any person performing such work to guarantee the work to be free from defects in workmanship and materials for one (1) year from date of acceptance by Landlord. Tenant shall also require any such person to be responsible for replacement or repair, without additional charge, of any and all work done or furnished within one (1) year after date of acceptance by Landlord. The correction
of such work shall include, without additional charge, all expenses and damages in connection with such removal, replacement or repair of any part of the work which may be damaged or disturbed thereby. All warranties or guarantees as to materials or workmanship on or with respect to Tenant's work shall be contained in the Contract or Subcontract which shall be so written that such guarantees or warranties shall inure to the benefit of both Landlord and Tenant, as their respective interests appear, and can be directly enforced by either. Tenant covenants to give Landlord any assignment or assurances necessary to effect the same.

(2) Tenant's work shall be coordinated with the work being performed by the Landlord and other Tenants in the building, to such extent that the Tenant's work will not interfere with or delay the completion of any other construction work in the building. Tenant shall provide public liability and property damage insurance for all work performed by Tenant's Contractors, Subcontractors and/or their suppliers in accordance with the Lease Agreement. Refer to Lease Exhibit D, Section 3. Tenant agrees to deliver to the Landlord, within 30 days of substantial completion of Tenant's construction, a complete release from all liens arising out of the Tenant's construction work.

(3) All components of Tenant's mechanical, electrical or plumbing system exposed to public view, including but not limited to ductwork, piping, conduit, insulation and hangers, shall be laid out and installed in a neat and orderly configuration, and painted by Tenant to match color and finish of surrounding Landlord's finish. Components shall be installed parallel or perpendicular to column lines.

(4) All piping and ductwork shall be installed as high as reasonably possible. All holes through structural members must be approved in advance in writing by Landlord's structural engineer (see Lease Exhibit D, Section C).

(5) Landlords' building roof structure is designed for a super-imposed loading of 4-1/2 PSF. Tenant's Engineer shall provide details showing how ceiling-hung mechanical and electrical equipment is to be supported, including the weight at each connection to the structure. Tenant must receive written permission from the Landlord's structural engineer in order to hang from the roof structure any equipment weighing over 100 lbs. per support point.

(6) Tenant shall restore any fire proofing damaged by installation of Tenant's fixtures and equipment, or damaged during the course of Tenant's construction work.

(7) For compatibility with the base building sprinkler layout, the degree of openness and the location and size of solid surfaces in Tenant's ceiling plane must comply with NFPA 13 (section 4-4), and the requirements of the authority having jurisdiction. Tenant shall not install or store anything above 12" off which will interfere with the base building sprinkler coverage, including partitions, ducts, equipment, merchandise, etc.

(8) Sprinkler heads shall be required beneath any solid horizontal surfaces which are more than 47" in their smaller dimension.

(9) Tenant shall submit approved final drawings for review by Landlord's designated sprinkler contractor to ensure compatibility with the base building sprinkler
Sawgrass Mills

10% Minimum Open Ceiling Area
for Smoke Removal

Typical Tenent Ceiling Layout

- Fluor. Light
- Downlight
- Opening in Ceiling
design. Any modifications to the fire protection system will be designed and installed by Landlord's designated sprinkler contractor at Tenant's expense.

(10) For compatibility with the base building smoke venting scheme, Tenant's ceiling must be at least 10% free open area, uniformly distributed. Demising walls between tenant spaces above 12'0" aff must be 50% open for smoke venting (unobstructed by studs, mesh, ducts, equipment etc.), as required by NFPA standards, Landlord's Engineer, Landlord's insurance company requirements, and the authority having jurisdiction. Tenants may not use any space above 12'0" aff for storage of any kind. Figures B-1 and B-2 at the back of this Handbook illustrate the building smoke venting concept.

Any Tenant whose ceiling is less than 10% free open area shall provide smoke venting for Tenant's space. Any Tenant erecting partitions above 12'0" with less than 50% free open area shall provide smoke venting for the enclosed area(s). Tenant shall bear the cost of rearranging the original smoke venting scheme in the building to accommodate the enclosed area(s), if deemed necessary by Landlord's Engineer or the authority having jurisdiction.

(11) For special criteria for each Tenant, refer to SPECIFIC AREA CRITERIA in this Handbook.
Sawgrass Mills Tenant Handbook

Sawgrass Mills
Smoke Removal System Concept

Vertical Section

Mall
Tenant Space

Partitions above 12' off -- min 50% open area
Ceiling Grid -- Min 10% open

7/24/89 Not to Scale
II. MECHANICAL AND ELECTRICAL DESIGN CRITERIA

A. HVAC

I. DESIGN CRITERIA

(1) Landlord will provide Retail, Food Court, and Restaurant tenants one supply and one return valved and capped condenser water outlet, located above Tenant's maximum ceiling grid height as indicated on the Lease Outline Drawing.

(2) Landlord will provide condenser water capacity stated in the Specific Area Criteria, to maintain the indoor temperatures indicated below when outdoor conditions are no higher than 91F DB or 80F WB.

Indoor design conditions for HVAC work:

Restaurant and Retail Tenant Areas: 76 +/-2F DB, 55% RH.

Food Kiosks and Food Court Merchandising Zones: 78 +/-2F DB, 55% RH.

Building temperature during unoccupied periods may be allowed to drop to 55F DB during the heating season.

(3) Condenser water shall be delivered to tenant premises no warmer than 88F, and shall be returned no warmer than 100F. Available condenser water pressure is 13 psid.

(4) Landlord's condenser water system will operate only during those hours established by the Landlord in accordance with the Lease Agreement. Landlord's condenser water may not be used for any refrigeration equipment for food service, or for any other use that requires continuous availability of condenser water.

(5) Landlord shall provide a condensate drain system overhead at approximately 14'0" aff, with a take-off above each tenant's space, for draining of condensate from Tenant's air conditioning equipment. Tenant shall run condensate drain lines from his air conditioning equipment to discharge through an air gap into the condensate drain system. Tenant shall provide a condensate pump, if necessary, to lift the condensate to the drain. The condensate drain may not be used for any waste other than air conditioning condensate.

(6) Tenant shall provide a secondary condensate drain pan under all suspended air conditioning units, as required by Code. The drain from the secondary pan must discharge to a place where the flow will be visible, and not to the condensate waste system.

(7) Tenants desiring heat shall provide electric resistance heating coils for the Tenant's HVAC systems. Tenants providing their own air conditioning units may elect to provide heat pumps in lieu of air conditioners, but Tenant's installation must include a low limit control to switch from heat pump operation to resistance electric heat when entering condenser water temperature is 60F or below. Tenants shall provide a positive interlock between the refrigeration compressor and the electric heat so that both cannot operate simultaneously.
(8) Tenant will provide an automatic flow control valve, similar to Griswold automatic flow control valve, at each connection to Landlord's condenser water system. Automatic flow control valve shall be factory set for the lowest standard available flow rate which equals or just exceeds the flow rate specified for each service to that Tenant in the Specific Area Criteria.

(9) Landlord will provide each Tenant, at Tenant's expense, either (a) a roof jack or jacks, located as indicated on Tenant's Mechanical drawing and approved by Landlord, or (b) a louver in an outside wall and an outdoor air duct to the leased premises, which shall be used for outdoor air intake for Tenants' ventilation air.

(10) Tenant's ceiling layout shall provide minimum 24"x24" access to all mechanical equipment, dampers, valves, and other equipment which may require service.

(11) The leased premises shall have its own thermostat(s), provided and installed by Tenant, depending on the number of control zones. The thermostat(s) will control temperature within the leased premises during business hours. It will be the Tenant's responsibility to operate the system properly during all hours the Tenant is open for business.

2. LIFE SAFETY INTERFACE

(1) Tenant's HVAC system shall be equipped by Tenant with smoke detectors and engineered smoke control provisions for Tenant's Premises as required by Code or the Authority having jurisdiction. Tenant shall bring dry contacts from the smoke detectors installed in Tenant's air conditioning ductwork or equipment to a junction box provided by the Landlord in or near Tenant's space. Landlord will wire from the junction box to the building fire alarm system for notification. Tenant shall also provide indicator light(s) arranged so that the location of any detector indicating the presence of smoke can be determined from floor level in the occupied portion of Tenant's Premises and from the entry from the common area. Indicator light(s) must be visible to a security guard looking into the Tenant's space from the common area.

(2) For any Tenant required to have an independent smoke control and/or smoke venting system by the Authority having jurisdiction because of the Tenant's design or use of the space, Tenant shall design and install such system. Landlord's designated contractor will provide required wall louvers or roof vents for Tenant's system at Tenant's expense.

(3) All Tenant HVAC design and construction shall conform to the following criteria:

(a) General: All calculations shall be in accordance with the latest edition of the ASHRAE Fundamentals Handbook, all applicable Federal, State, and Local codes and requirements, and the most current accepted engineering practice. All calculations shall be certified by a Registered Professional Engineer and submitted to Landlord's Engineer for approval.

(b) Outside air: Tenant's HVAC load calculations shall include heat gain (or loss) for outside air at 10 CFM per person. Retail tenants' calculations shall be based on 60 square feet per person. Restaurant tenants' calcula-
tions shall be based on the number of seats in the restaurant, plus the number of serving personnel expected to be in the restaurant at peak business times. Food Court tenants with no kitchen exhaust shall base their calculations on one person per four lineal feet of storefront.

(c) Heating Load: Heat loss from the spaces shall be based on maintaining a minimum of 70°F db when the temperature outdoors is 44°F db with a 15 mph wind, with the equipment sized for daytime heating loads.

(d) Cooling Loads: Cooling load calculations shall be based on maintaining the indoor design conditions as described above when the outdoor conditions do not exceed 91°F db or 79°F wb, with a 7.5 mph wind. Cooling load calculations shall take into account all interior heat producing items. Tenant shall have cooling load calculations for the following prepared by a Registered Professional Engineer and submitted to Landlord for approval:

- Block peak cooling load
- Block peak heating load
- Instantaneous peak cooling load for each space served by an individual terminal unit if more than one unit is provided
- Circulated CFM required for peak cooling load
- Instantaneous heating load for each space
- Toilet room exhaust air calculation, including calculation of static pressure required
- Calculation of static pressure required from tenant provided air-conditioning equipment
- Exhaust quantities and static pressure calculations for kitchen exhaust
- Make-up air quantity and static pressure calculations for make-up air

(e) Cooling load calculations shall include sensible heat gain of 255 BTUH/person and latent heat gain of 325 BTUH/person, including food, for Restaurants and Cafes; and 315 sensible, 325 latent for Retail.

3. NOISE CRITERIA

Mechanical and related equipment installed by Tenant must conform to the following noise and vibration limits:

(1) When in operation, Tenant's equipment must not increase the sound level in any adjacent space (not occupied by the Tenant) to a level higher than NC-40 when measured by an octave-band analyzer sound level meter inside the adjacent space.

(2) All Tenant equipment must be mounted on resilient mounting systems which will provide at least the following static deflections. Deflections for ceiling hung equipment are based on 50 foot spans. Compliance with this paragraph does not guarantee compliance with paragraph (a) above.
Reciprocating compressors
(Heat pumps, water-cooled package air conditioners, air and refrigeration compressors):

<table>
<thead>
<tr>
<th>RPM Range</th>
<th>Floor Mounted</th>
<th>Ceiling Hung</th>
</tr>
</thead>
<tbody>
<tr>
<td>500 - 750 rpm</td>
<td>1.0</td>
<td>3.5</td>
</tr>
<tr>
<td>over 750 rpm</td>
<td>1.0</td>
<td>2.5</td>
</tr>
</tbody>
</table>

Pumps

<table>
<thead>
<tr>
<th>HP Range</th>
<th>Floor Mounted</th>
<th>Ceiling Hung</th>
</tr>
</thead>
<tbody>
<tr>
<td>Under 5 HP</td>
<td>0.35</td>
<td>1.0</td>
</tr>
<tr>
<td>7.5 - 40 HP</td>
<td>1.0</td>
<td>1.7</td>
</tr>
</tbody>
</table>

Air handlers and blowers

<table>
<thead>
<tr>
<th>HP Range</th>
<th>Floor Mounted</th>
<th>Ceiling Hung</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 5 HP</td>
<td>0.35</td>
<td>1.0</td>
</tr>
<tr>
<td>Over 5 HP, 175-500 rpm</td>
<td>0.35</td>
<td>3.5</td>
</tr>
<tr>
<td>Over 5 HP, over 500 rpm</td>
<td>0.35</td>
<td>2.0</td>
</tr>
</tbody>
</table>

4. HEATING AND AIR CONDITIONING DUCTWORK

(1) Tenant's heating and air conditioning ductwork shall be constructed of galvanized sheet steel or aluminum, in accordance with the best recommended practices of the American Society of Heating, Refrigeration and Air Conditioning Engineers, and in strict compliance with all the applicable Standards of the Sheet Metal and Air Conditioning Contractors National Association, latest editions. Tenants may use flexible ductwork if it is not exposed to public view, and no run of flexible ductwork is greater than 50' long.

(2) Branches from the main low velocity trunk ductwork shall be furnished with splitter dampers or similar balancing devices in general accordance with the latest Standards of the Associated Air Balance Council.

(3) Duct Insulation: All conditioned supply air, heated supply air, and outdoor air ductwork and plenums shall be internally lined with thermal insulation with a minimum "R"-value of 2.

(4) Air distribution devices shall be registers or ceiling diffusers installed as required to achieve draft-free air distribution in accordance with good engineering practice. Diffusers or registers shall have individual manual volume control devices. Residential Grade devices will not be acceptable.

(5) Tenant shall provide manual volume dampers on both outdoor air and return air paths, in order to allow balancing between return and outdoor airflow.

(6) Tenant's ductwork shall be supported by structural members as designated by Landlord. No Tenant ductwork may be hung from Landlord duct, electrical raceways, sprinkler piping, or any other base building mechanical system.
(7) Tenant shall provide fire dampers wherever ductwork installed by Tenant penetrates a fire-rated partition, and shall indicate the location of fire dampers on the design drawings. Provisions shall be made for sufficient access to each fire damper. All fire dampers must carry evidence of UL approval.

(8) Tenant shall engage the services of a certified air balance contractor to adjust and completely balance Tenant's portion of the system to the design air quantities, and Tenant shall provide Landlord a copy of the certified air balance report showing design and measured air quantities, static pressures, fan motor RPM and motor current, where applicable.

5. EXHAUST

(1) Tenants shall provide complete toilet exhaust systems as required by Code.

(2) Landlord's designated roofing contractor will install a roof jack for Tenant's toilet exhaust system at Tenant's expense, if requested by the Tenant. Where toilet exhaust discharges to outdoors, Tenant shall provide a backdraft damper on the toilet exhaust fan. Location of Tenant's toilet exhaust discharge to outdoors shall be submitted to Landlord for approval, and shall not be within 10 feet of another tenant's space or an outside air intake.

(3) No refrigeration equipment may be installed outdoors. Restaurant tenants with large refrigeration loads may cool their refrigeration equipment by outside air circulation. At Restaurant Tenant's request, Landlord's designated contractor will install louvers in the Tenant's sidewall for intake and exhaust of outside air for removing heat from refrigeration equipment, at Tenant's expense.

(4) All walk-in coolers, refrigerators and freezer boxes shall be provided with insulated floor systems as recommended by the equipment manufacturer. No walk-in cooler, refrigerator or freezer box will be permitted without the proper floor system. All walk-in boxes shall be provided with one dry sprinkler head, plus additional heads as required by Code and/or Landlord's insurance carrier. All sprinkler heads shall be installed by the Landlord's sprinkler contractor at Tenant's expense.

(5) Restaurant and Food Court tenants shall provide individual kitchen exhaust and makeup air systems constructed and installed in accordance with the following:

(a) Systems shall be designed and constructed so that the kitchen is maintained at a pressure relative to the seating area or merchandising zone no more negative than -.02" wc, as required by the Florida Energy Efficiency Code. However, no less than 85% of the kitchen exhaust air quantity will be replaced by Tenant furnished and installed make-up air systems to prevent the migration of odors and/or heat and cooling to other occupied premises or to the public area. The remaining make-up air shall be drawn from the adjacent public areas.

Tenants may provide air conditioning for part of the make-up air, provided that the Tenant's condenser water allowance is not exceeded.
(b) All kitchen exhaust fans shall be upblast fans bearing evidence of UL approval for kitchen exhaust service, similar to ACME CentriMaster or Penn Fumex (see Kitchen Exhaust Fan Detail), shall be provided with 1 inch drain and cleanout door, and shall be installed in accordance with NFPA96 and all applicable codes. Tenant shall provide an auxiliary grease trough at the exhaust fan curb. The exhaust fan point of discharge shall be at least 40° above the roof surface. At Tenant expense, Landlord's designated contractor shall provide and install roof curbs for each kitchen exhaust fan; Tenant shall notify Landlord of dimensions and location of each required roof curb at least six weeks prior to the scheduled fan installation. Exhaust fans must be located at least 20 feet away from any outdoor air intakes, in order to avoid contaminating air supplied to other tenants. Exhaust fan locations must be submitted for Landlord approval.

(c) Tenants shall clean their filter and duct system on a regular basis so that grease is not deposited on the roof. Any damage to the roof due to grease shall be corrected at Tenant's sole expense within ten (10) days of notification.

(d) Tenants shall provide make-up air fans, filters and appurtenances as required for the kitchen exhaust and make-up installation. Restaurant Tenants shall use sidewall louvers provided by Landlord at Tenant's expense for make-up air intake. Landlord shall provide Food Court Tenants with a master fresh air duct in the Tenant's space at Tenant's expense for Tenant's make-up air. Food Court Tenants shall install backdraft dampers on the make-up air fans to prevent air from being drawn back into the duct through an idle fan.

(e) Tenant kitchen hoods shall bear evidence of UL approval. Hoods shall be of metal construction, with liquid tight joints. Filters or grease extractors shall be UL listed.

(f) Tenant shall furnish, install, and maintain in proper working order automatic fire extinguishing equipment to protect all kitchen hoods above cooking areas. Fire extinguishing system must be UL approved, and meet the requirements of NFPA 96, local codes and Landlord's insurance carrier. The extinguishing system shall be pre-engineered CO-2 or dry chemical system with the following features:

1) Protection of the hood and duct

2) Surface protection for deep fat fryer, griddle, broiler and range.

3) Automatic devices for shutting down fuel or power supply to the appliances getting the surface protection.

4) A readily accessible means to manually actuate the fire extinguishing system shall be provided in a path of ingress or egress and shall be clearly identified. This means shall be mechanical and shall not rely on electric power for actuation.

5) The installation of these systems is to be made only by persons properly trained and qualified by the manufacturer of the system being
installed. Tenant shall have an inspection agreement with the firm whose personnel are properly trained and qualified (by the manufacturer) to make such inspections.

6) If dry chemical systems are used, the exhaust fan must run during the actuation of the extinguishing system in order to draw the dry chemical extinguishing agent up through the ductwork.

7) Before the system is fabricated and installed, the system's vendor shall submit plans and other pertinent information on the proposed system for review and approval.

(6) Tenants providing water wash type hoods must provide a direct connected hot water supply for cleaning as recommended by the grease extractor manufacturer, and a full size waste water connection running to a grease trap or the greasy waste system, as applicable.

(7) Kitchen exhaust and make-up air ductwork furnished and installed by the tenant shall be constructed and installed according to the following criteria:

(g) Make-up air ductwork shall be fabricated from galvanized sheet metal in strict accordance with the current Duct Construction Standards of the Sheet Metal and Air Conditioning Contractors National Association of America.

(h) Kitchen exhaust ductwork shall be constructed of 16 gage minimum thickness black steel. Continuously weld all longitudinal joints. Weld all transverse joints or provide flanges with 2" X 2" X 1/8" structural rolled angles with high temperature gasket and sealer. Where applicable, ducts shall be enclosed as required by NFPA 96 and local codes.

(i) Clearance from kitchen exhaust ducts to combustible materials must be not less than 18 inches. Clearance from kitchen exhaust ducts to noncombustible construction must be no less than 6 inches, as required by NFPA 96.

(j) All kitchen exhaust ductwork installed within the building must be fully insulated with 2" minimum calcium silicate, or thermally equivalent thickness of other insulation which is specifically approved for kitchen exhaust duct insulation.

(k) Ductwork for dishwasher exhaust shall be low pressure stainless steel, aluminum, or PVS ductwork, and in no case shall this ductwork be less than 24 gauge. Ductwork shall be properly pitched to drain to the hood connection and joints shall be sealed to prevent leaking.

(8) Sprinkler heads will be installed by the Landlord's designated contractor, at Tenant's expense, in the kitchen exhaust ductwork not more than 10'0" on centers, and at the top of all vertical kitchen exhaust risers, in accordance with NFPA 13. Tenant shall provide a 1/2" pipe coupling welded into the sidewall of the duct at each sprinkler head location. Tenant shall provide cleanout doors at every sprinkler head location on the sides of the horizontal kitchen exhaust duct. Bottom edge of cleanout doors shall be not less than 2" above the bottom of the duct. Every tenant
shall have at least one cleanout door in each horizontal duct run. Provide a
cleanout door and grease drain at the base of each vertical section of kitchen
exhaust duct. Cleanout door and frame shall be fabricated of the same gage metal
as the duct. Provide 1/8" thick high temperature gasket, approved for use on
kitchen exhaust ducts, between frame and duct and between door and frame.

6. DISPLAY COOKING

(1) The preceding HVAC Criteria apply to work by all tenants and to certain work
performed only by Restaurant Tenants. The following special design and installa-
tion criteria will apply in addition to all of the requirements of the other Criteria
when tenants install display cooking exposed to the public.

(2) Display cooking under a kitchen hood will be allowed in the display and mer-
chandise zone of Food Court and Restaurant Tenants only if the installation makes
adequate provision for safety and hygiene, and is arranged so that it will not have a
deleterious effect on common area air conditioning. Display Cooking locations must
be specifically approved by the Landlord. Refer to Display Cooking Diagram for
additional Criteria. Restaurant tenants may locate Display Cooking anywhere
within the enclosed storefront of the Leased Premises, providing the same installa-
tion requirements are observed.

(3) Install transparent tempered glass guard panels on the three sides of the display
cooking surface which are exposed to the public to protect the public from any spatter,
to separate the cooking surface from the public area, and to provide better con-
tainment of any smoke or fumes generated in the cooking process. The top of the
glass guard panels must come within 1-1/2" of the lower lip of the hood. There must
be at least 1-1/2" clear between the edge of display cooking equipment or casework
and the inside edge of the glass guard panels. The guard panels shall be arranged so
that the public cannot touch the cooking surface.

(4) Display Cooking surface must be provided with an approved energy saving
"short cycle" type kitchen hood with integral direct make up air connection so that
make up air does not affect air conditioning in adjacent areas. Hood and ductwork
shall be installed in accordance with the HVAC Design Criteria above. Direct con-
ected makeup air must be equal to 70% of the kitchen exhaust. Makeup air equal
to about 15% of the kitchen exhaust will be drawn in around the guards described
above, and the balance will be drawn in from the conditioned area through the
operator's side of the cooking surface.

(5) Kitchen Hood inlet area must exceed the cooking area on all sides to provide
proper capture. Provide at least 9" clearance between the inside edge of the hood
and the outside edge of the cooking surface on each of the three sides with guards,
except for charbroilers, chainbroilers and woks the minimum clearance on the
guarded sides should be at least 12". Inside edge of the kitchen hood opening (inside
edge of makeup air plenum) should overhang the edge of the cooking surface on the
operator side by 12", except 18" for charbroilers and woks.
NOTES 1 - THE DIFFERENTIAL PRESSURE SWITCH SHALL BE INTERLOCKED WITH THE TENANT A/C UNIT, AND SHALL PREVENT OPERATION OF THE UNIT WHEN NO FLOW IS DETECTED.
ROOF DETAIL

CURB PENETRATION THROUGH ROOF

---

DUCT OR OTHER ACCESSORIES

PREFABRICATED CURB

ROOFING

CRICKET

NOTE: All roof penetrations
by landscaper designated
contractor at tenant's expense.

SECTION THROUGH ROOF PENETRATION

ROOF MOUNTED EXHAUST FAN

BASE PANEL

---

DUCT

FLASHING

CRICKET

ROOFING
Note: All roof penetrations by Landlord's designated Roofing Contractor at Tenant's Expense.
DISPLAY COOKING KITCHEN HOOD

ISLAND TYPE CANOPY HOOD, SHORT CYCLE TYPE WITH INTEGRAL DIRECT AIR MAKE-UP CONNECTION

A. Overhang clearance on guarded side
B. Overhang clearance on operator side

APPLICATION:
OPERATOR SIDE

1/2" MIN

70% UNTEMPERED AIR

VAPOR PROOF LIGHT

1/2" MAX

TRANSPARENT TEMPERED GLASS GUARD ON THREE SIDES

A, COOKING SURFACE B

PRELIMINARY
B. PLUMBING

1. DESIGN CRITERIA

(1) All tenants larger than 600 sq. ft. GLA will be provided water and sanitary connections by Landlord in the sizes indicated under the Specific Area Criteria. Locations for connections are shown on the Lease Outline Drawing for each tenant space.

(2) Tenant layout approved by Landlord which require additional underslab plumbing shall remove and dispose of existing concrete slab according to accepted codes, ordinances and practices. Tenant shall install all required plumbing, replace and compact backfill and pour concrete slab.

(3) Tenants with existing concrete blockouts as shown on the Lease Outline Drawings are required to backfill, compact and pour concrete slab.

(4) Landlord's designated contractor shall make a waterproofed vent connection through the roof of Tenant's Premises at Tenant's expense, in a location approved by Landlord.

(5) Tenants other than Food Court tenants shall use back-outlet toilets only, to avoid work under the slab.

(6) Restaurant and Food Court tenants, and other tenants such as hair salons and pet stores, determined by the Landlord to be high water volume users, shall furnish and install water meters with remote readout feature conforming to the American Water Works Association specification for domestic service. Meter readout shall be in a location easily accessible to Landlord's personnel.

(7) Landlord's domestic cold water system is designed to provide a minimum pressure of 30 psig at the ceiling height of Tenant's space. If Tenant requires additional water pressure, tenant shall provide a local booster pump.

(8) Tenant shall furnish and install an electric hot water heater, fully insulated and steel jacketed, as required to meet tenant's hot water needs. Tenant shall pipe pressure relief to the nearest drain in the Leased Premises. Restaurant and Food Court Tenants may install a 277/480V electric hot water heater. Water heaters located overhead shall be supported independently of the Landlord's structural framing system. Tenants whose only water use is for small toilet room(s) shall utilize "instant hot" hot water heaters or conventional heaters up to a maximum 6 gallon capacity.

(9) Restaurant and Food Court Tenants shall provide a minimum of least one floor drain in each kitchen, with accessible clean-outs in the toilet and kitchen areas. Tenant shall install additional floor drains as required by local Codes and Department of Health ordinances.

(10) All waste piping designed and installed for the drainage of grease producing fixtures as defined by local Plumbing Inspector shall discharge through a grease interceptor with automatic drawoff prior to their connection into the Landlord sanitary system. The grease interceptor shall be installed outdoors by the Tenant at
the Tenant's sole expense, in a location designated by the Landlord. Certain spaces designated as Restaurants will be provided by the Landlord with a greasy waste line to and a sanitary waste line from the designated outdoor grease interceptor location for Tenant's use.

(11) Landlord shall provide each Food Court Tenant with a 4" capped connection to Landlord's Grease Waste disposal system. Landlord shall install grease interceptors for the Food Courts in accordance with local codes, and sized as per agreement with local Building Officials. The local Plumbing Inspector shall determine which Tenant fixtures are to be connected to the grease interceptor.

(12) Tenant shall install individual hair interceptors on all sinks, basins, and special sanitary units which may in any way receive human or animal hair. All hair interceptors must be made accessible and maintained.

2. NATURAL GAS

(1) Natural gas service will be available to Restaurant and Food Court tenants for cooking purposes only. Landlord reserves the right to allocate gas service within the building depending on the amount of gas available from the local utility company.

(2) Gas appliances requiring a flue will not be permitted.

(3) Tenants requiring natural gas shall arrange for gas service directly with the gas utility and connect to the utility company's gas meter at a meter rack outside of the building. Tenant shall arrange with Landlord's designated contractor for distribution piping from the gas utility's point of service to the Leased Premises at the sole cost of the Tenant. Tenant shall install gas piping in accordance with local and state code requirements and gas utility regulations. Tenant must submit evidence of Building/Utility inspector's approval to Landlord at the completion of gas installation.

(4) All Tenant gas piping shall be labeled by the Tenant with the Tenant's name, space number and the word "GAS". Labels shall be located so that every portion of the piping can be readily identified.

(5) Tenants with gas-fired cooking equipment located under a kitchen hood shall provide an emergency shut-off valve on the gas service, connected to the hood fire protection system, to shut off the gas service upon detection of fire.

3. MATERIALS AND INSTALLATION

(1) All piping systems must be compatible with the type of materials used by Landlord, and shall comply with the following requirements:

- Drainage, vent pipe and fittings: Service weight hubless cast iron pipe and fittings. Joints: rubber sealing sleeve and stainless steel coupling with stainless steel clamps and bolts as manufactured by Tyler Pipe or equal. Pipe and joining coupling to be from same manufacturer. Copper DWV or PVC piping are acceptable above the floor slab. PVC will not be permitted in a return air plenum.
(b) Water piping above grade: Type L copper tubing, seamless drawn, hard temper with plain ends ASTM B-88. Fittings: wrought copper with socket ends for 95/5 solder.

(c) Water piping below grade: Type K copper tubing, seamless drawn, hard temper with plain ends ASTM B-88. Fittings: wrought copper with socket ends for 95/5 solder.

(d) Gas Piping: Black steel pipe schedule 40, ASTM A-53 with threaded ends and malleable iron threaded fittings, except that gas piping 4" and larger will be welded.

(e) Tenant shall provide dielectric fittings at all junctions where piping of two different metals meet.

(2) All valves for domestic water to be 125 psi test. All bronze wedge gate valves or line size quarter-turn ball valves as manufactured by the following manufacturers:

Fairbanks        NIBCO        Jenkins
Jamesbury        Kennedy      Worcester
Walworth         Watts         Crane        Apollo

(3) Valves for gas piping system: all bronze lubricated plug valve, threaded for screwed pipe, as manufactured by Walworth or Rockwell-Nordstrom.

(4) Pipe to be supported securely from hangers as follows:

(a) Pipe hangers to be supported from structural steel beams by means of beam clamps. Beam clamps shall be steel with bolt, nut and socket threaded for rod connection as manufactured by F&S, Grinnell, Central Foundry.

(b) Hangers are not to be supported from steel floor and/or roof decking.

(c) Where required, and upon Landlord approval, Tenant's plumbing contractor is responsible to install additional intermediate structural supports for hangers.

(d) Hangers must not pierce insulation vapor barrier.

(e) All hangers, rods, beam clamps, etc. to be painted to match Landlord finishes.

(f) All hangers exposed to public view must be evenly spaced and grouped as much as possible with supports for other trades to minimize visual clutter in the upper portions of all spaces exposed to public view. Support systems must be neat and workmanlike, and free of extra length of support rods below the supported member. Hardware and accessories must be selected for a smooth finished appearance to the completed support assembly.

(g) Minimum hanger rod diameter shall not be less than, and maximum spacing of supports for steel and copper horizontal piping must not be greater than, the values in Table 9, Chapter 33, of the ASHRAE 1988 Equipment Handbook. Cast iron pipe must be supported at least every five feet, and at every joint and fitting. Cast iron pipe branches without support must have hangers four foot maximum on center.
(5) Provide cast brass escutcheons with set screw, deep type, to cover sleeves or fitting projections. Provide escutcheons for all exposed piping through floors, at floor and exposed ceiling slab.

(6) Plumbing Fixtures must be equal in quality of manufacture to that of the American Standard Company of the following model numbers:

<table>
<thead>
<tr>
<th>Fixture Type</th>
<th>Model Numbers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Closet (Flush Tank)</td>
<td>2134.129/2130.151</td>
</tr>
<tr>
<td>with chair carrier</td>
<td></td>
</tr>
<tr>
<td>Urinal (Wall Hung)</td>
<td>6501.010</td>
</tr>
<tr>
<td>with chair carrier</td>
<td></td>
</tr>
<tr>
<td>Lavatory (Wall Hung)</td>
<td>0195.073/0195.289</td>
</tr>
<tr>
<td>Lavatory (Wheelchair)</td>
<td>9141.011</td>
</tr>
<tr>
<td>Lavatory (Counter Set)</td>
<td>0475.279/0476.283</td>
</tr>
<tr>
<td>self-rimming type</td>
<td></td>
</tr>
</tbody>
</table>

4. PIPE INSULATION

(1) Insulate all hot water piping. Insulation shall be of the type specified below, and at least of minimum thickness specified in ASHRAE Standard 90A-1980, or required by local code, whichever is greater.

(2) All insulation (including insulation jacket or facing and adhesives used to adhere the facing or jacket to the insulation) shall have complete fire and smoke hazard ratings as tested by procedure ASTM E-84, NFPA 225 and UL 723, not to exceed flame spread = 25 and smoke developed = 50. Insulation shall be as manufactured by Owens-Corning Fiberglas, or equal. Adhesive to be as manufactured by Minnesota Mining and Manufacturing Company, or equal. Glass fiber insulation shall be of the type having a 4.0 lb density and a k-factor of 0.25.

(3) Insulation at hangers shall be protected by a section of calcium silicate pipe insulation, or a section of compressed glass fiber pipe insulation with a metal saddle on the outside of the insulation.

(4) All exposed and concealed insulated piping to have an all-service jacket similar to Owens-Corning Fiberglas ASJ25 with self sealing lap and joint sealing strips.

(5) For fittings and valves, use pre-manufactured pre-molded fittings of the same material and thickness as the pipe insulation. Where pre-molded fittings are not manufactured, insulate all fittings and valves with mitered segments of the same density as the adjoining pipe covering. For hot service use finish applications consisting of open weave glass mesh adhered with I-C 501 or B-F 30-36 adhesive. Glass mesh and outer coat to overlap adjacent covering by at least 2". Provide Zeston PVC jackets, or equal, flame spread and smoke developed ratings not exceeding 25 and 50, and suitable for field painting, on all fittings exposed to public view.

(6) All vapor barriers to be sealed and continuous throughout and completely sealed against moisture penetration. Do not use staples on vapor barrier jackets.
C. ELECTRICAL

1. DESIGN CRITERIA

(1) Tenant electric demand shall not exceed the tenant's allotted w/sf as given in the Specific Area Criteria. Electrical loads in excess of allotted amount will require a special review and written permission of Landlord. Tenant shall be charged for the additional reviews, upgrades and revisions to Landlord's distribution system.

(2) Materials, products and equipment, including components thereof, shall be new and be identified by Underwriter's Laboratories, Inc. as suitable for the purpose, and shall meet the requirements of the National Electrical Code and of local authorities having jurisdiction, and shall meet the requirements of other recognized standards, such as ASTM, IEEE, IPCEA, NFPA and NEMA, where the requirements of such standards are more stringent than those cited above.

(3) No portion of the Tenant's electrical system, including, without limitation, lighting fixtures, antennas, signs, and conduit, shall be affixed to the exterior walls or roof of Landlord's building without the specific written approval of the Landlord. Requests for such permission must be accompanied by detailed drawings showing specific details of methods of attachment and waterproofing, as well as line of sight drawings showing visibility from public areas.

(4) Electrical service provided for the tenant will be 277/480 volt, three phase, four wire, as defined under the Specific Area Criteria for the Applicable area. Tenant will provide his own dry-type transformer to provide 120/208 volt; three phase, four wire for his own use as required. All floor mounted transformers must be installed a minimum of 6' off unless otherwise approved in writing by Landlord.

(5) Tenant's electrical distribution system shall be designed to withstand and safely interrupt an available short circuit current of 47,000 amps symmetrical at 480 volts. Tenant's main service breaker must be current limiting, with a maximum let-through short circuit current of 15,000 amps.

(6) Tenant electrical feeders shall be sized for no more than three percent (3%) voltage drop at the calculated design demand. Long feeder runs may require larger conductors than sizing based on ampacity alone would indicate, due to the voltage drop.

(7) Landlord will provide, at Tenant's expense, a meter socket at the electric power distribution point and an empty PVC raceway from the meter socket to a junction in the Tenant's Premises (see Lease Outline Drawing). After Tenant's request for electrical service has been approved by the Landlord, Landlord will provide and install, at Tenant's expense, a main circuit breaker in the Tenant Distribution Switchboard in the electrical room and conductors sized for the tenant's approved service size from the circuit breaker to the meter socket. Tenant shall arrange for electrical service and metering directly from Florida Power and Light, and provide service and ground conductors from the meter socket to his panel, using copper conductors of the size indicated on the approved Tenant Electric Load Data form when it is returned by the Landlord, and the entire electrical system within the Leased Premises. Refer to Diagrams ED-1 and ED-2.
(8) All conductors shall be soft-drawn annealed copper. Aluminum conductors are not allowed.

(9) Tenant's distribution and lighting panelboards shall be of the three phase, four wire distributed phasing type, unless otherwise noted, and Tenant's circuiting shall be arranged to present, as nearly as possible, an evenly balanced load on all phases. 120/208 V panels shall be equal to type NA1B. 277/480 V panels shall be equal to type NH1B. All circuit breakers shall be bolted, thermal and magnetic breakers.

(10) The following equipment shall be identified with engraved bakelite nameplates as to name and/or function: distribution panels, lighting panels, motor starters, push button stations.

(11) All electrical work shall be installed so as to be readily accessible for operating, servicing, maintaining and repairing. Hangers shall include all miscellaneous steel, such as channels, rods, etc., necessary for the installation of the work and shall be fastened to steel, concrete or masonry, but not to piping. Hangers and supports exposed to public view must be uniformly spaced and neatly installed, with no excess material beyond what is required for the support function. Select accessories and hardware for a smooth, neat finished appearance. All conduit shall be concealed where possible. Exposed conduit shall be in straight lines parallel with, or at right angles to, column lines or beams and separated by at least 3 inches from water lines whenever they run alongside or across such lines. Conduit shall be in conduit, ducts or approved raceways. All exposed conduit and associated supports installed by Tenant must be painted by Tenant to match Landlord finish.

(12) Landlord will furnish and install light fixtures in the soffit of each Tenant's storefront. Each fixture will be left with a four foot whip, which Tenant shall extend to Tenant's lighting panel. Tenant shall maintain these fixtures and relamp with only the following lamp types: 150R40 FL or SP, or 120ER40.

(13) Time switches for control of merchandising zone window lighting and signs shall be seven day clock with reserve power. Time switch settings will be set up in accordance with the provisions in the Lease Agreement.

(14) Electric hot water heaters shall be limited to 2 KW capacity, and shall be connected to the Tenant's electric panel.

(15) Electrically heated deep fat fryers shall be equipped with two sets of contacts in series; one for the operating temperature controller, and a second set for excess temperature and other safety cut-offs.

(16) Provide a switched light and convenience outlet near all Tenant mechanical equipment located above fixed suspended ceilings. Light switch to be located near access panel to ceiling space and shall have continuous lighted pilot for ease of location.
(17) The Tenant's estimated coincident demand load will be based on the summation of:

100% of the connected lighting load; plus
100% of the first 10 KVA of receptacle load, at 180 va per duplex receptacle, plus 50% of the load on the remaining receptacles; plus
the percentage of the connected load for electric water heaters and kitchen equipment, including refrigerators, freezers, coffee makers, etc., in accordance with Article 220-20 of the National Electrical Code, as follows:

<table>
<thead>
<tr>
<th># of units of equipment</th>
<th>Demand percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>100</td>
</tr>
<tr>
<td>2</td>
<td>100</td>
</tr>
<tr>
<td>3</td>
<td>90</td>
</tr>
<tr>
<td>4</td>
<td>80</td>
</tr>
<tr>
<td>5</td>
<td>70</td>
</tr>
<tr>
<td>&gt;5</td>
<td>65</td>
</tr>
</tbody>
</table>

plus

100% of the load supplying fans; plus
100% of the greater load supplying mechanical refrigeration or space heating which is not locked out during occupied hours; plus
50% of the spare breakers and spaces for future breakers, calculated at 70% of the circuit ampere rating times circuit voltage times the number of poles.

Lighting loads shall be computed based on lamp wattage for incandescent loads. For fluorescent loads, use rated lamp wattage plus ballast loss, and add a 10% power factor correction rounded off to the nearest 25 va.

Base equipment connected loads on nameplate volt-amperes.

Tenant shall refer to the schedule on the Tenant Electrical Load Data form for demand calculations. Tenant's estimated coincident demand load as calculated in accordance with the procedure above by Tenant's engineer, shall not exceed the allowable demand load specified in the Specific Area Criteria.

(18) Tenant shall perform all electrical work and shall submit all calculations in accordance with the National Electrical Code and all local code having jurisdiction, and in accordance with good engineering practice. All calculations shall conform to the appropriate articles in the National Electrical Code. Calculations shall include all branch circuits and feeder (service) tabulation. All calculations are to be expressed in va or KVA.

(19) Landlord will provide an empty telephone raceway to Telephone Company point of service at Tenant's expense. Tenant must arrange for telephone service directly with the Telephone Company. Local Telephone Company will bring telephone service to a point inside Leased Premises as part of Tenant's Initial Service Order work by the Telephone Company. Tenant shall furnish, install, and maintain telephone wiring and equipment within Leased Premises to suit Tenant's requirements at Tenant's own expense. Tenants purchasing telephone equipment from the Telephone Company should contact the Telephone Company Business Office at
305/492-3300 to arrange for telephone service. Tenants purchasing telephone equipment from an independent telephone vendor should contact the Telephone Company’s Customer Operations Group at 305/399-8200 to arrange for telephone service.

(20) Tenant shall submit complete plans and specifications for Landlord’s approval for all electrical work, including lighting, power and riser diagrams. Tenant shall also submit completed Tenant Electrical Load Data Form and Electrical Panel Board Schedules in the format provided by the Landlord. The tenant shall have Landlord’s written approval before any work is started.

2. MOTORS

(1) Motors shall be designed to latest NEMA Standards. Motors rated 1/2 HP and larger shall be 480 volt, three phase. Motors rated less than 1/2 HP shall be 120 volt, single phase.

(2) Manual motor starters with overload protection may be used for fractional horsepower motors. Single phase starters shall be Square D or equal. Three-phase starters shall be provided with overload relay in each phase. Magnetic motor starter shall be used for integral horsepower motors. Combination starters, when used, shall contain fusible switches. Reduced voltage starters shall be used for all motors larger than 100 HP.

3. LIGHTING

(1) Fluorescent fixtures shall be either rapid start or slimline lamps with energy saving ballast and lamps. Preheat and/or trigger start fixtures shall be used only in special applications requiring lamps less than four feet in length. All fluorescent fixtures shall have switch legs and local switches rated 20 amps at 277 V. Lamps in fluorescent fixtures shall have warm white deluxe or better color rendition.

(2) Incandescent fixtures shall be furnished and installed as required by the Tenant approved layout. No HID, Metal Halide, Mercury Vapor, etc. will be allowed.

(3) Tenant’s engineer shall refer to the Architecture and Signage Criteria of the Sawgrass Mills Tenant Handbook Book I and to applicable Specific Area Criteria for specific light fixture and signage lighting requirements. Complete descriptive information must be submitted to Landlord, including pictorial representation, for approval of all lighting fixtures exposed to public view.

(4) Recessed fixtures installed in furred spaces shall be connected by means of flexible conduit and AF wire run to a branch circuit outlet box which is independent of the fixture. Fluorescent ballasts shall be high power factor, with individual, non-resetting overload protection.

(5) Tenant shall provide emergency power and emergency battery lighting within his Premises as required by Code.

(6) Landlord will furnish and install an outdoor bracket light adjacent to all Tenant exterior service doors. Outdoor light shall be wired by Tenant to Tenant’s electrical panel.
ED-1 ELECTRICAL LAYOUT DIAGRAM

TENANT ELECTRICAL SERVICES - UP TO 20C-A

LANDLORD'S ELECTRIC ROOM

SWITCHBOARD BY LANDLORD

RACEWAY TO TENANT SPACE

TENANTS' PREMISES

Conductors to Meter by Landlord, at Tenant's Expense
2 Circuit breaker by Landlord, at Tenant's Expense
3 Raceway by Landlord at Tenant's Expense
4 Meter Socket by Landlord, at Tenant's Expense
5 Raceway by Landlord (understair) from landlord meter room to Tenant space. Conductors by Landlord, at Tenant's Expense.
6 Electric Disconnect by Tenant
7 177/460 V Panel by Tenant
8 Transformer by Tenant
9 120/208 V Panel by Tenant
10 Raceway and Conductors by Tenant
11 Wireway by Landlord

PRELIMINARY

DRAFTED: 19 AUG 89
Edward Electrical Services 200A and Larger

ED-2 Electrical Layout Diagram

Tenant Electrical Services

Racetrack to

Tenant Pre-meter

Landlord's Electrical Room

Tenant Electrical Panel

Transformer by Tenant

277/480 V Panel by Tenant

Disconnect by Tenant

Meter Socket by Tenant

Returns breaker by Tenant, all Tenant's Exposure

Conductors to Meter by Landlord, all Tenant's Exposure

Tenant space, Conductor from landlord meter room to

Landlord, at Tenant's Expense - Price to Tenant

Disconnect by Tenant

Conductor by landlord (underslab) from landlord meter room to

Conductor by landlord, Tenants' Exposure - Price to Tenant

Received by Tenant

Tenant Premises

1

2

3

4

5

6

7

8

9

10

11
III. SPECIFIC AREA CRITERIA

These Specific Area Criteria relate to specific locations within Sawgrass Mills:

- Retail Stores
- Restaurants
- Food Court
- Food Kiosks

All Tenant improvements are subject to the Landlord's approval and shall conform to all General, Mechanical, Plumbing, and Electrical Criteria above and to the appropriate Specific Area Requirements following.

Refer to Sawgrass Mills Tenant Handbook Book I, Article XIX of the Lease, Exhibit C, and Exhibit D for additional criteria relating to each area. Exhibits C and D shall govern if there is any discrepancy between the Sawgrass Mills Tenant Handbooks and the Lease Exhibits.
Specific Area Criteria

Sawgrass Mills
RETAIL STORES

Retail Tenants are encouraged to refer to the Typical Retail Services diagram on the following page of this Handbook for typical utility locations and suggested layout of toilet room and electrical panel. All dimensions for any particular tenant must be field verified.

HVAC

Each Retail Tenant shall provide a complete water cooled air conditioning system. Landlord will provide condenser cooling water no warmer than 88°F, to be returned no warmer than 100°F. Each Tenant will be supplied condenser water up to a flow rate of 0.013 gallons per minute (gpm) per square foot of gross leased area (GLA), with a pressure differential of at least 13 psid at the point of connection at the Tenant premises.

Landlord shall provide a louver in the exterior wall or a roof jack for Tenant's outside air intake.

PLUMBING

Tenants 600 sq ft GLA and larger shall have the following connections:

<table>
<thead>
<tr>
<th>Utility</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas</td>
<td>not available</td>
</tr>
<tr>
<td>Water Connection</td>
<td>3/4&quot;</td>
</tr>
<tr>
<td>Sanitary Connection</td>
<td>4&quot;</td>
</tr>
<tr>
<td>Vent Connection</td>
<td>size by Tenant</td>
</tr>
</tbody>
</table>

Plumbing is not available to retail tenants smaller than 600 sq ft GLA

ELECTRICAL

Maximum design capacity for each tenant's electrical system (480 v, 3 ph, 4w):

- Tenants less than 1000 sq ft GLA: 21 w/sq ft
- Tenants 1000 sq ft GLA and greater: 16 w/sq ft
Specific Area Criteria

Sawgrass Mills
RESTAURANTS

HVAC

Restaurant tenants shall provide a complete water cooled air conditioning systems. Landlord will provide condenser cooling water no warmer than 88F, to be returned no warmer than 100F. Each Restaurant tenant will be supplied condenser water up to the flow rate of 0.017 gallons per minute (gpm) per square foot of gross leased area (GLA), with a pressure differential of at least 13 psid at the point of connection at the tenant premises. Condenser water will be supplied at times defined in the lease agreement. Restaurant tenants with longer operating hours must provide alternative means of rejecting condenser heat during hours when the main building system is off. Location and visual appearance of any equipment required in that regard which will be exposed to public view must be approved in writing by Landlord.

Landlord shall provide a louver in the exterior wall or a roof jack for Tenant’s outside air intake.

Restaurant tenants shall install individual kitchen exhaust and make-up air systems, in accordance with the Mechanical Criteria (see especially Section (E) Exhaust, paragraph 5 et seq). Tenant provided make-up air systems shall replace 85% of the kitchen exhaust quantity. The remainder shall be drawn from the Landlord’s common area air conditioning system through the dining area. Restaurant tenants may elect to air condition a portion of the make-up air, provided that the condenser water allowance is not exceeded.

Landlord’s designated contractor shall provide and install a roof curb (or curbs) at Tenant’s expense for Tenant’s kitchen exhaust fan. Tenant shall notify Landlord of dimensions and location of each required roof curb a minimum of six weeks before scheduled fan installation. Location of the roof curb shall be subject to approval of Landlord.
PLUMBING

Tenant shall arrange gas service directly with the Gas Company. Tenant shall arrange with the Landlord for distribution piping from the gas utility’s point of service to the Leased Premises at the sole cost of the Tenant.

<table>
<thead>
<tr>
<th>Connection</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Connection</td>
<td>3/4&quot;</td>
</tr>
<tr>
<td>Sewer Connection</td>
<td>4&quot;</td>
</tr>
<tr>
<td>Greasy Waste Connection</td>
<td>4&quot;</td>
</tr>
<tr>
<td>Vent Connection</td>
<td>size by Tenant</td>
</tr>
</tbody>
</table>

Tenant's total load on the greasy waste line shall not exceed 180 fixture units.

Any tenant requiring a water service larger than 3/4" shall pick up such service, at Tenant’s sole expense, at the location indicated on the Lease Outline Drawing.

ELECTRICAL

Maximum design capacity for each tenant's electrical system (480 v, 3 ph, 4w) = 35 w/sq ft

Tenant shall provide an interface between Tenant's fire alarm system and main building fire alarm system.
Specific Area Criteria

Sawgrass Mills
FOOD COURT

HVAC

Each Food Court Tenant shall provide a complete water cooled air conditioning systems. Landlord will provide condenser cooling water no warmer than 88°F, to be returned no warmer than 100°F. Each Tenant will be supplied condenser water up to a flow rate of 10 gallons per minute (gpm) plus an additional 0.01 gpm per square foot of gross leased area (GLA), with a pressure differential of at least 13 psid at the point of connection at the Tenant premises.

Food Court tenants shall install individual kitchen exhaust and make-up air systems, in accordance with the Mechanical Criteria (see especially Section (E) Exhaust, paragraph 5 et seq). Tenant provided make-up air systems shall replace 85% of the kitchen exhaust quantity. The remainder shall be drawn from the Landlord's common area air conditioning system through the serving area. Food Court tenants may elect to air-condition part of the make-up air, provided that the condenser water allowance is not exceeded.

Landlord's designated contractor shall provide and install a roof curb at Tenant's expense for Tenant's kitchen exhaust fan. Tenant shall notify Landlord of dimensions and location of each required roof curb a minimum of six weeks before scheduled fan installation. Landlord shall provide either a louver in the outside wall or a roof jack for the Tenant's make-up air intake.

PLUMBING

Tenant shall arrange gas service directly with the Gas Company. Tenant shall arrange with the Landlord for distribution piping from the gas utility's point of service to the Leased Premises at the sole cost of the Tenant.

<table>
<thead>
<tr>
<th>Connection Type</th>
<th>Diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Connection</td>
<td>3/4&quot;</td>
</tr>
<tr>
<td>Sewer Connection</td>
<td>4&quot;</td>
</tr>
<tr>
<td>Greasy Waste Connection</td>
<td>4&quot;</td>
</tr>
<tr>
<td>Vent Connection</td>
<td>size by Tenant</td>
</tr>
</tbody>
</table>

ELECTRICAL

Maximum design capacity for each tenant's electrical system (480 v, 3 ph, 4w) = 60 w/sq ft
Specific Area Criteria

Sawgrass Mills
FOOD KIOSKS

HVAC

Landlord's common area air conditioning system shall maintain the sales area of the Tenant Premises at 78F +/- 2F, provided that Tenant furnished lights and equipment in the sales area do not exceed 10 watts per square foot.

Toilet exhaust is not available.

PLUMBING

Gas is not available
Water Connection 3/4"
Floor Drain 4"
No vent connection

ELECTRICAL

Landlord will provide a 30 amp, 480 volt, 3 phase, 4 wire service for each tenant at Tenant's Premises.

Landlord shall provide each Turnkey Retail tenant with a single empty telephone outlet box in the tenant's space with raceway from the box to the nearest telephone closet. Tenant shall arrange Telephone installation and service directly with a telephone vendor and the Telephone Company.
IV. TENANT
FORMS AND
SUBMISSIONS
### TENANT HVAC EQUIPMENT SCHEDULE

**TO BE FILLED IN BY TENANT'S ENGINEER**

<table>
<thead>
<tr>
<th>Tenant</th>
<th>Space #</th>
<th>GLA</th>
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<tbody>
<tr>
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</table>

<table>
<thead>
<tr>
<th>Unit #</th>
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<table>
<thead>
<tr>
<th>Serves</th>
<th></th>
<th></th>
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<table>
<thead>
<tr>
<th>Supply CFM</th>
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<th></th>
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<table>
<thead>
<tr>
<th>Outside Air CFM</th>
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<table>
<thead>
<tr>
<th>Total Cooling Btuh</th>
<th></th>
<th></th>
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<thead>
<tr>
<th>Sensible Btuh</th>
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<th></th>
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<table>
<thead>
<tr>
<th>Electric Coil KW (if applicable)</th>
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<table>
<thead>
<tr>
<th>Condenser GPM</th>
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<table>
<thead>
<tr>
<th>Condenser $\Delta P$ (psi) ($&lt; 13$ psi)</th>
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<table>
<thead>
<tr>
<th>Entering Condenser Water</th>
<th>$88^\circ$F</th>
<th>$88^\circ$F</th>
<th>$88^\circ$F</th>
<th>$88^\circ$F</th>
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</thead>
</table>

<table>
<thead>
<tr>
<th>Leaving Condenser Water</th>
<th>$&lt; 100^\circ$F</th>
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<th></th>
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</thead>
</table>

<table>
<thead>
<tr>
<th>Voltage/Phase</th>
<th></th>
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<table>
<thead>
<tr>
<th>Compressor RLA</th>
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<table>
<thead>
<tr>
<th>Supply Fan FLA</th>
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<table>
<thead>
<tr>
<th>Minimum Circuit Ampacity</th>
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<table>
<thead>
<tr>
<th>Manufacturer</th>
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<table>
<thead>
<tr>
<th>Model</th>
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