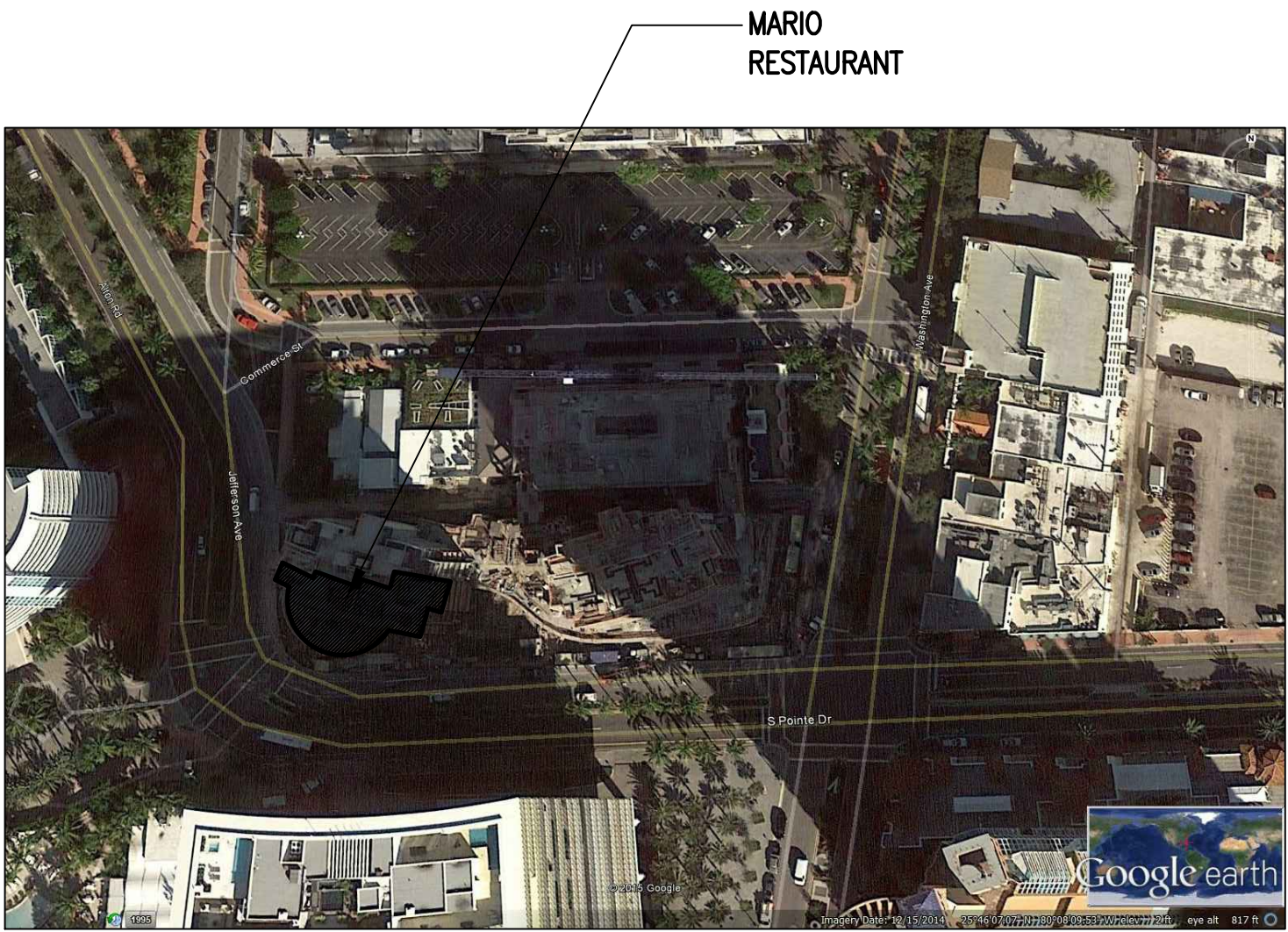
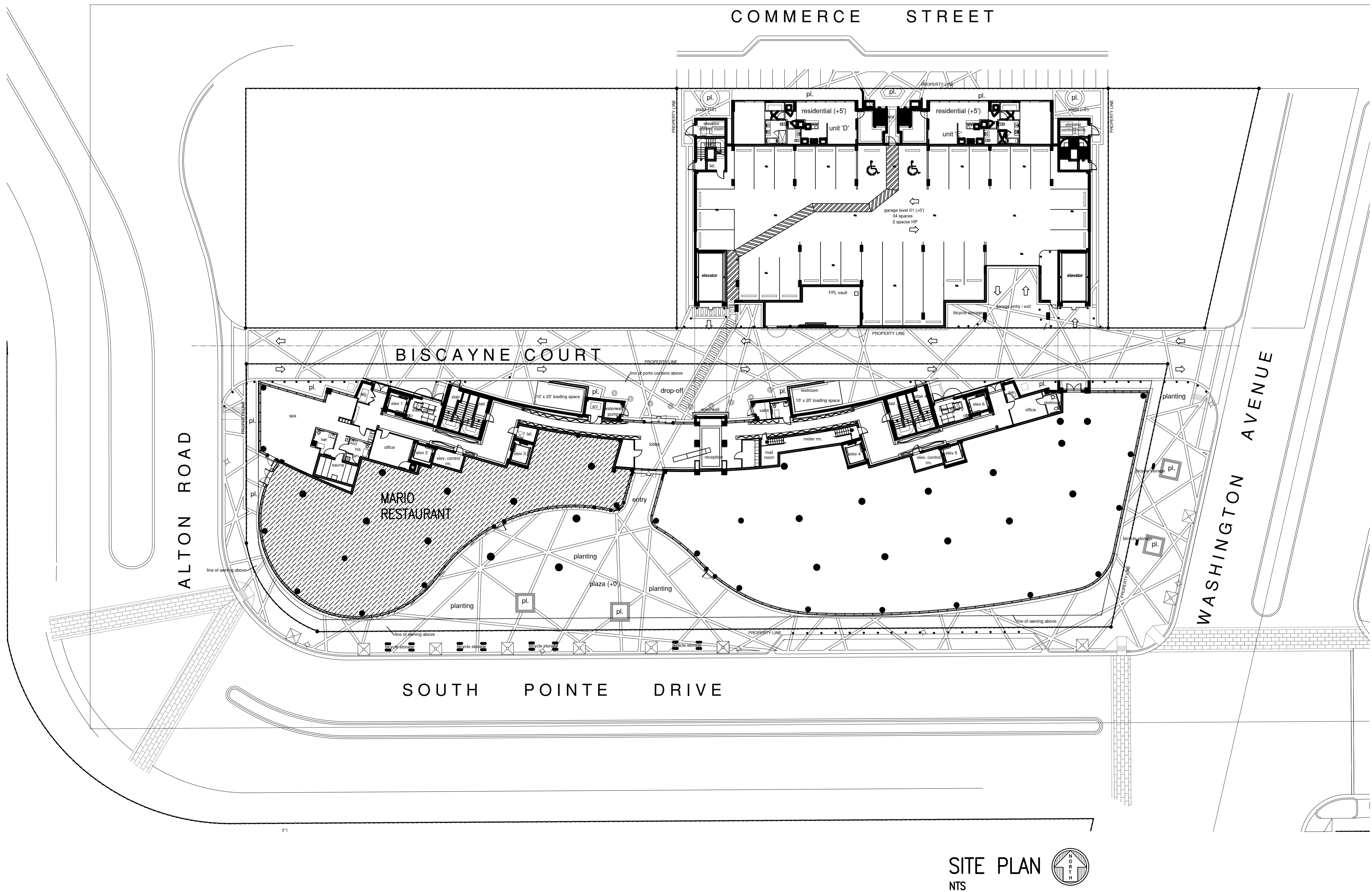


MARIO RESTAURANT



LOCATION MAP  
N.T.S.  
801 SOUTH POINTE DRIVE, CITY OF MIAMI BEACH, DADE COUNTY, FL. 33139

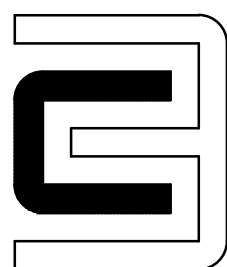


CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND SITE CONDITIONS BEFORE PROCEEDING WITH WORK. IF ANY DISCREPANCIES, ERRORS OR OMISSIONS SHOULD BE ENCOUNTERED ON PLANS, CONTRACTOR SHALL NOTIFY ARCHITECT BEFORE ANY PART OF THE WORK IS STARTED, SO THAT PROPER CORRECTIONS BE MADE. IF ARCHITECT IS NOT NOTIFIED PRIOR TO COMMENCING OF THE WORK, THE CONTRACTOR SHALL BEAR FULL RESPONSIBILITY FOR ANY DISCREPANCIES, ERRORS OR OMISSIONS.

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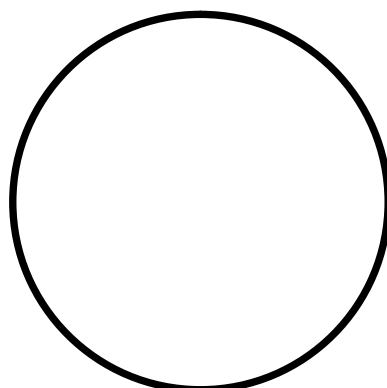


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architect planner interiors  
1665 WASHINGTON AVE. 2nd. FLOOR, MIAMI BEACH, FLORIDA 33139 Ph: 305-532-6161 \* Fax: 305-532-6151  
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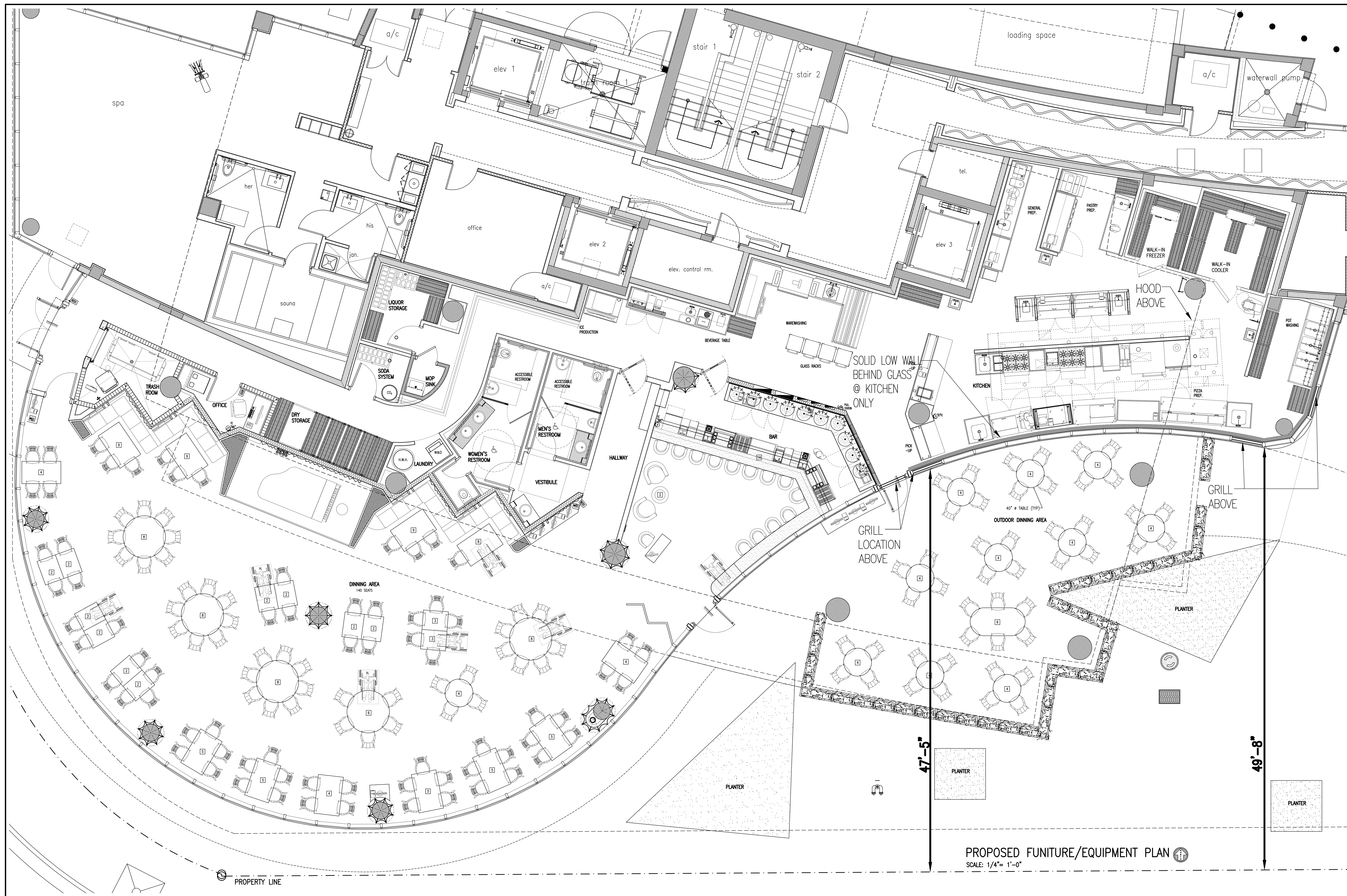
DRAWN BY Lillian R. Paez C.	
SCALE AS SHOWN	DATE 4-14-2016

PROJECT NUMBER <b>21509</b>
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<b>A-1</b> OF <b>5</b>
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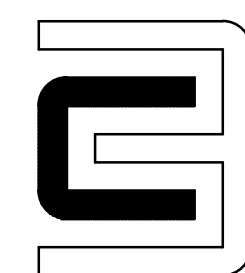




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Lillian R. Paez C.

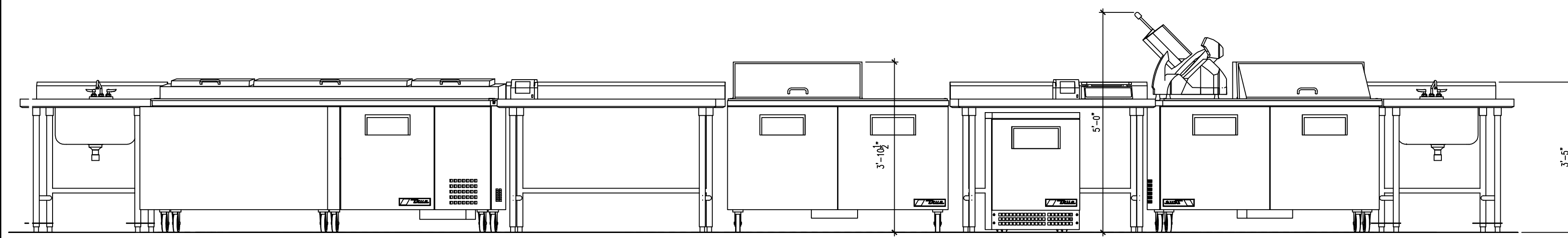
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4-14-2016

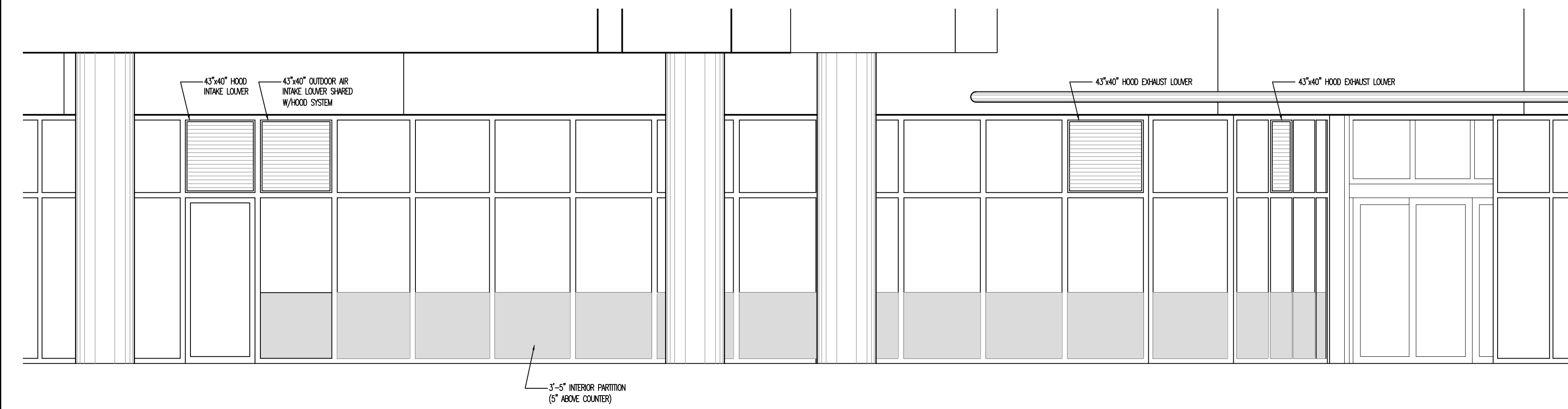
PROJECT NUMBER  
**21509**

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OF  
**5**

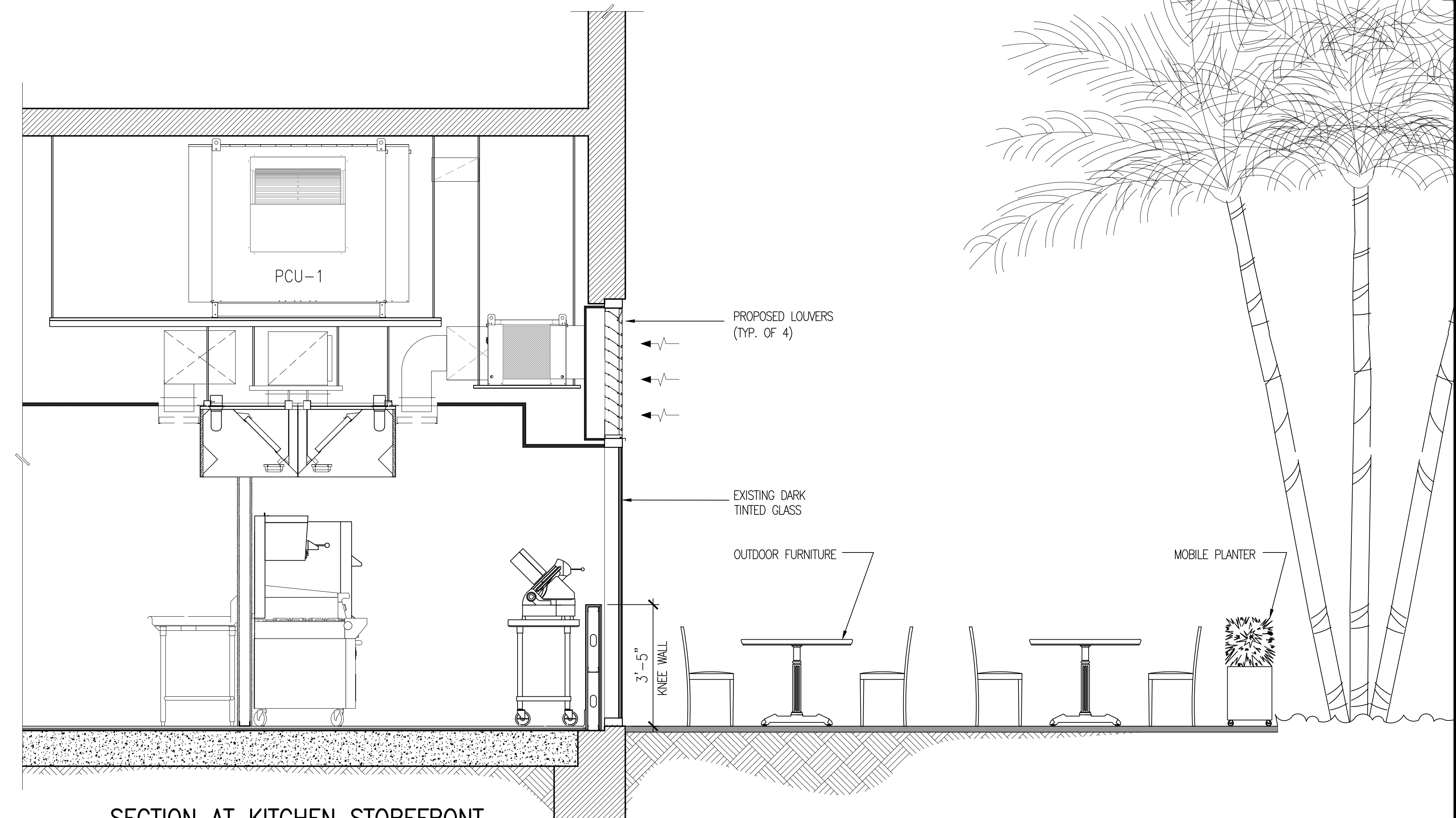




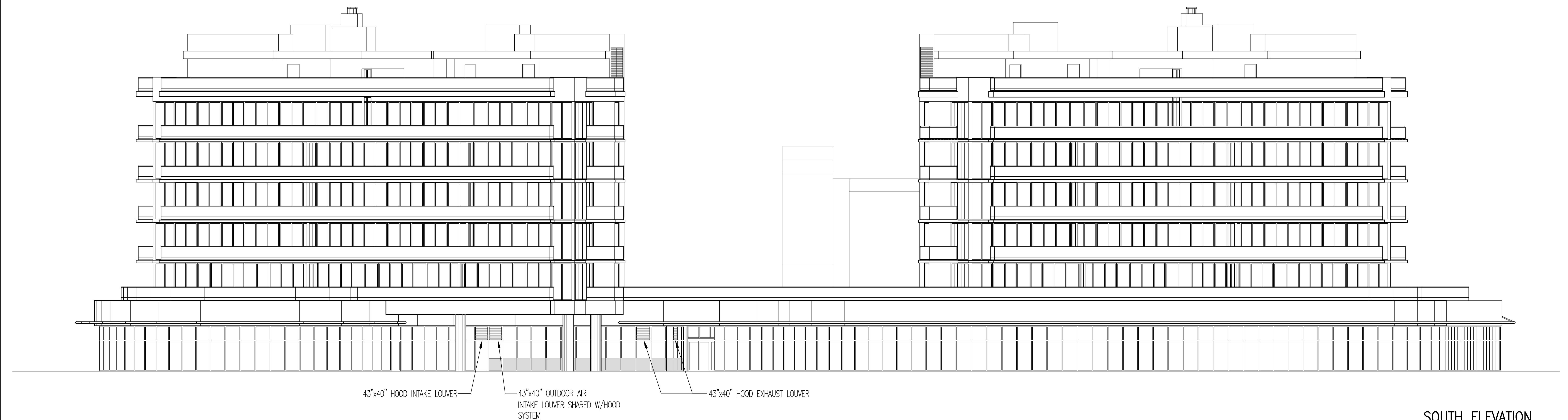
KITCHEN EQUIPMENT PLAN  
@ STOREFRONT  
SCALE: 1/2" = 1'-0"



ENLARGED KITCHEN STOREFRONT  
SCALE: 1/4" = 1'-0"



SECTION AT KITCHEN STOREFRONT  
SCALE: 1/2" = 1'-0"

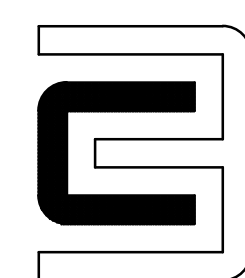


SOUTH ELEVATION  
SCALE: 3/32" = 1'-0"

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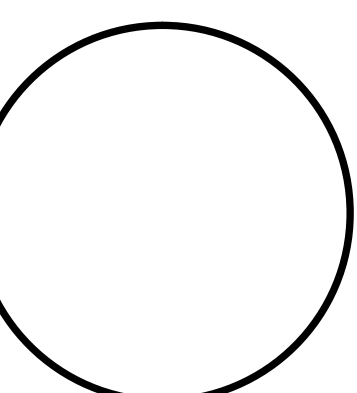
DRAWN BY  
CHARLES H. BENSON

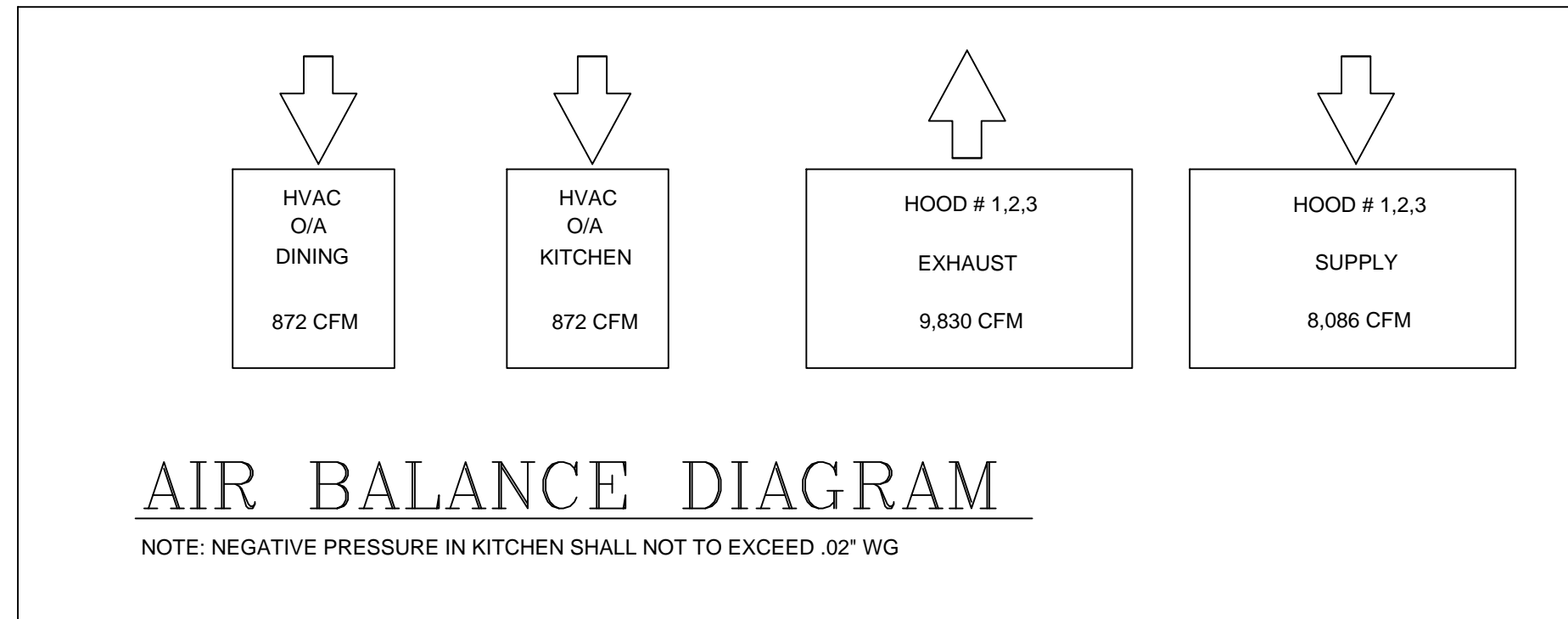
SCALE  
AS SHOWN

DATE  
4-14-2016

PROJECT NUMBER  
**21509**

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OF  
**5**





**AIR BALANCE NOTE:**

TOTAL EXHAUST = HOOD EXHAUST - HOOD SUPPLY

TOTAL EXHAUST = 9,830 CFM - 8,086 CFM

TOTAL EXHAUST = 1,744 CFM O/A NEEDED FROM HVAC

NOTE:

HOOD(S) SHALL AUTO START WITH DETECTION OF HEAT SOURCE IN ACCORDANCE WITH FBC (M) 507.2.1.1

GREASE DUCT SHALL MAINTAIN PITCH OF 1/4" PER FOOT BACK TO KITCHEN HOOD

IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH THE LATEST EDITION OF NFPA 96.

SHEETROCK, DRYWALL, OR CONCRETE BOARD ON METAL STUD OR FURRING. NO COMBUSTIBLE MATERIAL SHALL BE WITHIN 18" OF COOKING EQUIPMENT, KITCHEN HOOD, OR KITCHEN HOOD EXHAUST DUCT PER NFPA 96

HVAC DESIGN REQUIRES:	YES	NO
FIRE DAMPER(S)		●
SMOKE DETECTOR(S)		●
FIRE RATED ENCLOSURE		●
FIRE RATED ROOF/FLOOR CEILING ASSEMBLY		●
FIRE STOPPING		●
SMOKE CONTROL		●

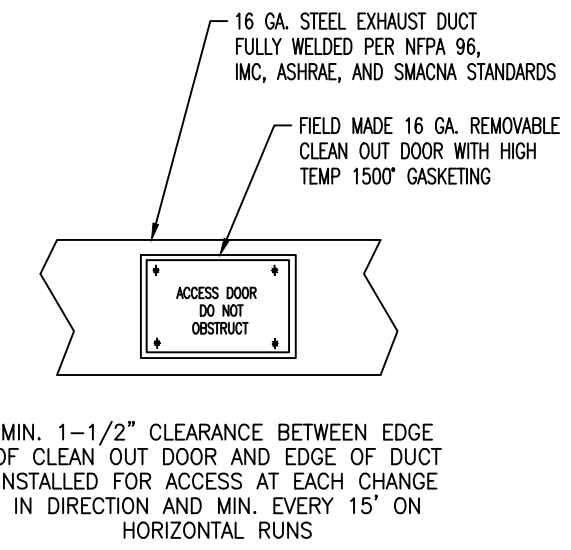
**GENERAL NOTES:**

- ELECTRICAL HOOK-UP TO MOTOR CONTROLS (MOTOR STARTERS, FAN SWITCHES, FAN DISCONNECTS, RELAYS, ETC.) BY OTHERS.
- FIRE CHASE BY OTHERS, IF REQUIRED.
- ALL PHASES OF INSTALLATION SHALL COMPLY WITH 2008 VERSION OF NFPA 96.
- WRITTEN MEASUREMENTS HAVE PRECEDENCE OVER SCALE.
- PROVIDE CLEANDUTS IN EXHAUST AIR DUCTS AS INDICATED TO ALLOW CLEANING AT ALL BENDS AND HORIZONTAL RUNS.
- EXHAUST DUCT TO BE 16 GA. CARBON STEEL. ALL SEAMS AND JOINTS TO HAVE A LIQUID TIGHT CONTINUOUS EXTERNAL WELD.
- FAN TO HAVE A MINIMUM OF 10 FT. OF CLEARANCE FROM THE OUTLET TO ADJACENT BUILDINGS, PROPERTY LINES, AIR INTAKES OR 3 FT. VERTICAL CLEARANCE PER NFPA96.
- HORIZONTAL EXHAUST DUCT TO SLOPE BACK TO HOOD, CHECK LOCAL CODE FOR REQUIRED PITCH.
- HOOD TO OVERHANG COOKING EQUIPMENT MIN. 6" ON ALL OPEN SIDES.
- EXHAUST DUCT TO BE PROTECTED FROM COMBUSTIBLES PER NFPA96 AND LOCAL CODE.
- BUILDING PRESSURE SHALL NOT EXCEED 0.02" WATER COLUMN AT EXTERIOR DOORS.
- KITCHEN SHALL BE BALANCED TO BE NEGATIVE WITH RESPECT TO THE DINING ROOM.
- MUA DUCT SHALL BE 24 GA. GALV. STEEL WITH PITTSBURG SEAM OR 26 GA. SNAPLOCK.
- TYPE I EXHAUST DUCT CAN USE FACTORY BUILT BOLT-TOGETHER LISTED UL-1978 AS ALTERNATIVE

- A. SUPPLY AND EXHAUST FANS ARE INTERLOCKED WITH PILDT LIGHT IN KITCHEN AREA.
- B. FIRE MODE REQUIRES EXHAUST FAN TO OPERATE CONTINUALLY AND STOP SUPPLY FAN.
- C. HOOD EXHAUST FANS SHALL OPERATE WHENEVER THE EXTINGUISHING SYSTEM IS ACTIVATED.
- D. FIXED PIPE EXTINGUISHING SYSTEMS IN A SINGLE HAZARD AREA SHALL BE ARRANGED FOR SIMULTANEOUS AUTOMATIC OPERATION UPON ACTIVATION OF ANYONE OF THE SYSTEMS.
- E. GAS AND ELECTRICAL EQUIPMENT AND OUTLETS SERVED BY THE HOOD SHALL BE DEACTIVATED IN THE EVENT OF A FIRE SYSTEM ACTIVATION PER NFPA 96 10.4.
- F. ACTIVATION OF THE FIRE SYSTEM SHALL SIGNAL THE ALARM SYSTEM SERVING THE AREA OCCUPIED BY THE HOOD PER NFPA96 10.6
- G. THIS SYSTEM TO COMPLY WITH SECTION 505.1.1 PERTAINING TO FLORIDA GAS CODE AND EQUIPMENT INTERLOCK

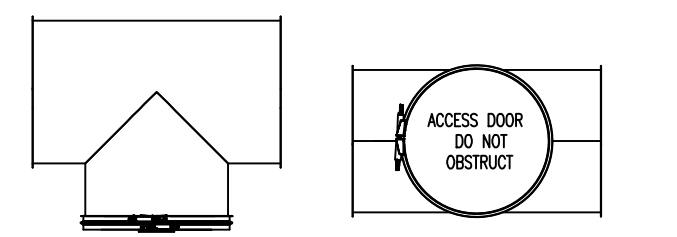
**C/O = CLEAN OUT DOOR**

36" CLEARANCE REQUIRED



**CLEAN OUT DOOR DETAIL**

OR LISTED (UL-1978) ALTERNATIVE



**CLEAN OUT DOOR DETAIL**

REQUIRED AT EVERY CHANGE OF DIRECTION AND EVERY 15'

**CAPTIVE AIRE LISTED UL-1978 GREASE DUCT SPECIFICATION**

Furnish single-wall, factory built, grease duct for use with Type I kitchen hoods, which conforms to the requirements of NFPA-96. Products shall be ETL listed to UL-1978.

For venting air and grease vapors from commercial cooking operations as described in NFPA-96. The duct wall shall be constructed of .036 thick type 430 stainless steel and be available in diameters 6" through 24". All supports, fan adapters, hood connections, fittings and expansion joints required to install grease duct shall be included. Roof penetrations shall comply with listed clearance to combustibles, see "Clearance to Combustibles" guide for details. The grease duct will terminate at the fan adapter plate, will be fully welded to the fan adapter plate and the fan adapter plate will be fastened to the curb using a suitably sized fastener provided by others; see page 12 of the "Installation, Operation and Maintenance Manual" for details. Grease duct joints shall be held together by means of formed vee clamps and sealed with 3M Fire Barrier 2000. Screws used to secure the vee clamps shall be of the hex-head type with flanged stops and tapered "lead in" threads for easy starting. Nuts shall be retained by means of a free-floating cage to allow easy alignment.

Grease duct installed outside of the building shall be protected against accidental damage or vandalism. Support vertically installed grease duct from the building structure using rigid structural supports. Anchor supports to the structure by welding or bolting steel expansion anchors or concrete inserts. Support horizontally installed grease duct from the building structure using above method or use Duct Mate, Wire Rope & Clutchers, part numbers WR20 & CL20. 1/2" Threaded rod and saddles may also be used for the support of horizontal grease duct. Fans shall be supported independently from the grease duct sections. Protect grease duct from twisting or movement caused by fan torque or vibration.

CLEARANCE TO COMBUSTIBLES			
DIAMETER	COMBUSTIBLES	LIMITED COMBUSTIBLES	NON COMBUSTIBLES
6"	18"	3"	0"
10"	18"	3"	0"
12"	18"	3"	0"
14"	18"	3"	0"
16"	18"	3"	0"
18"	18"	3"	0"
20"	18"	3"	0"
24"	18"	3"	0"

**GENERAL CONSTRUCTION NOTES:**

- METAL STUD WALL WITH DRYWALL OR CONCRETE BOARD TO COMPLY WITH NFPA 96
- LAY-IN ACoustICAL CEILING WITH DRYWALL PANELS TO COMPLY WITH NFPA 96
- ALL EQUIPMENT SHALL BE GAS FUELED
- SOLID FUEL EQUIPMENT SHALL HAVE ITS OWN HOOD AND DUCT ROUTING
- SOLID FUEL HOOD SHALL HAVE SPARK ARRESTING OR CAPTRATE FILTERS
- GAS AND ELECTRIC SERVICE TO EQUIPMENT UNDER THE HOOD SHALL SHUNT PER NFPA 96
- HOODS SHALL START AUTOMATICALLY WITH KITCHEN EQUIPMENT BELOW PER FMC.
- NO COMBUSTIBLES MATERIALS SHALL BE LOCATED IN WALL SURROUNDING HOOD.

**DUCT ROUTING AND VENTILATION NOTE:**

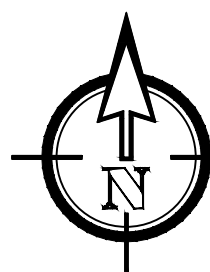
HOOD SYSTEMS IS SINGLE STORY WITH NO PENETRATIONS TO FLOORS ABOVE. ALL VENTILATION OF HOOD SYSTEM SHALL GO TO WALL MOUNTED LOUVERS AND COMPLY WITH FBC, FMC, NFPA 96, ASHRAE, AND LOCAL BUILDING CODES.

**COMBUSTIBLE BUILDING MATERIALS:**

NO BUILDING COMBUSTIBLES SHALL BE WITHIN 18" OF COOKING EQUIPMENT, KITCHEN EXHAUST DUCT, EXHAUST PCU, EXHAUST FAN, OR KITCHEN HOOD PER NFPA 96

**GREASE DUCT INSULATION NOTE:**

TYPE I EXHAUST DUCT SHALL BE INSULATED IN TWO LAYERS OF MORGAN THERMAL CERAMICS PYROSCAT® DUCT WRAP® XL GREASE DUCT ENCLOSURE PER ASTM E2336, 2012 IMC, NFPA 96



**PLAN VIEW - KITCHEN VENTILATION**

SCALE: 1/4" = 1'

INSTALLATION SHALL COMPLY WITH NFPA 96, IBC, SMACNA, ASHRAE AND FMC 2014

SHEET 7 OF 8

**FOR QUESTIONS:**

PLEASE CONTACT THE  
CAPTIVE AIRE SOUTH FLORIDA OFFICE  
12250 WILES ROAD, CORAL SPRINGS, FL 33066  
PHONE: (954) 578-8095, (800) 477-0454  
REG53@CAPTIVEAIRE.COM

**BUCHANAN P. E. CONSULTING INC.**

MECHANICAL • ELECTRICAL • PLUMBING  
ENGINEERING  
6191 W. ATLANTIC BLVD., SUITE 200, MIAMI BEACH, FL 33136  
P: 954-590-3300 F: 954-590-2232  
BUCHANAN@MEPEENGINEERS.COM  
CERTIFICATE OF AUTHORIZATION # 8842

RAJA BUCHANAN P.E. # 48916 MAURICE LORD P.E. # 72550

**CAPTIVE AIRE**

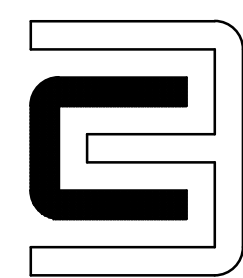
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**LOCATION** 801 S. POINT DRIVE, MIAMI BEACH, FL  
**DATE** 1/10/2016 **JOB #** 2438268  
**DWG #** MARIOS **DRAWN BY** TMH  
**REV.** **SCALE** 1/4" = 1'

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**MBR GROUP**

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Miami Beach, FL 33139



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Lilian R. Paez C.

**SCALE**

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**DATE**

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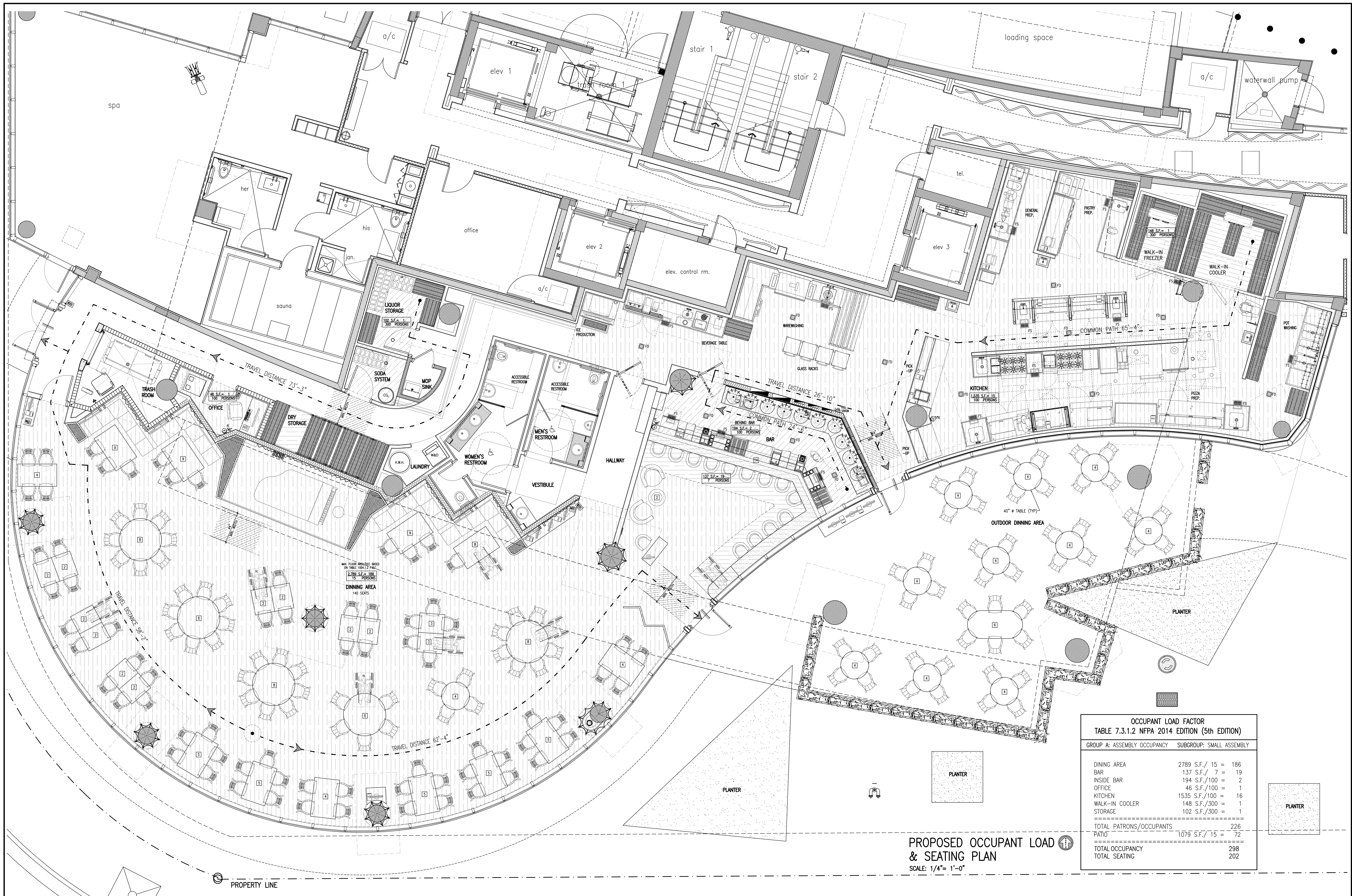
21509

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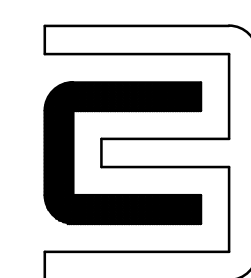




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