Dan and Emily — read first

3-compartment sink drainage · 2751 E Oakland Park Blvd · permit PLB-COM-26070327

Dan, Emily, this page lists everything we've been trying to satisfy and why. It's not a design. Dan, you lay it out. If anything here is wrong or overkill, tell me. Your experience counts for more than our research.

Two drawings are in this folder for reference only: - **Option A** is what I sent on 10/23. It's simpler, but Zurn's answers showed it has problems. - **Option B** is the revision after Zurn replied.

You can compare them side by side at https://ank-2751-sink.pages.dev. I'm also having the layout re-solved from scratch. The sink and grease trap aren't locked in, so if a different model makes your job easier, say so.

What has to be true	Why	Code or my choice?
No cutting the slab. Everything sits on the floor or above it.	Cost and schedule.	**My choice**
Sink top as close to normal height as we can get it. 46" is the most I'll accept.	Staff have to work at it all day.	**My choice**
The sink drains through an air gap or air break into a receptor (a floor sink or similar). It doesn't pipe straight into the drain.	Code for this kind of sink. Roy flagged it on 10/19.	**Code**
We need a grease trap.	I want the space ready for food service later (DBPR). Roy also said food service would need one.	**My choice, and needed later**
The grease trap's flow control gets installed and its air port gets piped up.	Zurn's instructions and the code both require it.	**Code and Zurn**
The receptor	Zurn told us the grease trap shouldn't be used as a trap because it isn't airtight.	**Zurn**

What has to be true	Why	Code or my choice?
has its own trap and vent. The grease trap can't be the trap.		
The receptor can't overflow when all three bowls drain at once.	Code says a receptor has to handle the most water that can come at it. Three full bowls hold about 50 gallons. That's why the flow control ended up under the sink in Option B.	**Code**
Each line from a bowl to the receptor stays under 30" sideways and 54" total, or it gets a trap.	Code for drain lines that end open over a receptor.	**Code**
The new line ties into the existing 2" drain at the hand sink, sloping at least 1/4" per foot the whole way.	Roy's red-line and the code.	**Code**
The rubber coupling on the hand-sink vent gets swapped for a shielded one. I'd rather not use a Studor	Roy's red-line. The Studor part is my preference.	**Code / my preference**

What has to be true	Why	Code or my choice?
unless it's in addition to the roof vent.		
Cleanouts have 18" clear in front. We can open the hallway side of the wall for access panels.	Code.	**Code**

The one thing I need your read on: "prep sink" or "warewashing sink"

On 10/19 Roy told me to label it a **"3-comp prep sink."** He wanted each of the three drains dropping separately through an air gap into one floor sink, and he gave me a page from the code book showing exactly that.

That matters because the two labels follow different rules: - **Prep sink:** each bowl needs its own pipe, ending a few inches above the floor sink (an air gap). The bowls can't join first. The sink sits higher, and the flow control can't go under the sink. - **Warewashing only** (glassware and utensils, no food or kava prep): an air break is allowed, and the bowls can share one line. That's how Option B works, and it's simpler.

Roy pushed "prep" back when we were trying to skip the grease trap entirely. I don't know if he'd accept "warewashing" now that the grease trap is in. You know how he and the plan reviewer usually see this. Which way should we draw it?

Still waiting on

- Zurn's written OK on putting the flow control under the sink (asked 10/31).
- The engineer's sign-off once you're happy with the layout.

My field measurements are in the folder. The 2" vent is 28-1/2" from the north wall, and the sink wall is 175-3/4" long.

Thanks for sticking with me. — Nick, 754-779-4654