

Ideal Workstation. 3X4C

SPECIFICATIONS

IWS-3X4-C-BA



Natural Golden Bamboo

IWS-3X4-C-GT



Graphite Wood Composite

IWS-3X4-C-GR



Exclusive Gray Resin*

IWS-3X4-C-WH



Designer White Resin*

Specifications

Single bowl
Users: 2 (Outside Corner), 1 (Inside Corner)
Culinary Tools included: Five
Galley Tap recommended: One
Outside dimensions: 32" x 44" x 19 1/2" x 10 5/16"
Countertop cutout: 30 3/4" x 42 3/4" x 18"
Basin area: 30" x 42" x 16"
Min. cabinet size: 36" x 48" or 90cm x 120cm

Culinary Tools included (CKT-12)



(1) Upper Deck Section†
12" x 19"
UD-12-L-xx



(1) Upper Tier Drying Rack
12 1/4" x 18"
DR-12-U-xx



(1) Upper Tier Cutting Board
12 1/4" x 18"
CB-12-U-xx



(2) Lower Tier Platforms
12 1/4" x 17"
P1-12-L-xx



(1) Stainless Steel Colander
11" 7.2-qt
C1-11-0-ST



(1) Stainless Steel Mixing Bowl
11" 7.2-qt
B1-11-0-ST

Basin (KSO-3X4-C-SS)

16GA 316L stainless steel indoor/outdoor
SilentArmor™ sound reduction technology
Angel finish
Two tier design
Star™ groove pattern
Side drain
Drain cover included
Limited Lifetime Warranty
Made in the USA
ASME A112.19.3/CSA B45.4 certified
cUPC™ certified

Personalize Your IWS-3X4-C

Add 7-12" length
Add 1-6" length
Add 18" DryDock

Add 12" DryDock
9" height

Galley Tap collection
Optional Culinary Tools
*Color coded labels available

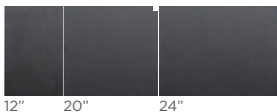
† The Upper Deck requires a 1/4" clearance below the surface of the countertop. If the countertop thickness is 2cm or less, Bamboo Upper Deck sections will not have the needed clearance to function above the Upper Tier Culinary Tools.

Please refer to Culinary Kit Finish descriptions for planning.

Custom options are available for countertops that are 1/2" or less in thickness.

Upper Deck.

Upper Deck cover set **UD-4X3-3P-GT/BA/GR/WH** Graphite, Bamboo, Gray or White Resin



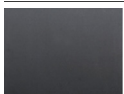
12" 20" 24"



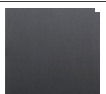
(1) 12"

Included in CKT

Upper Deck sections Graphite, Bamboo, Gray or White Resin



UD-24-I-GT/BA/GR/WH



UD-20-C-I-GT/BA/GR/WH



UD-12-I-GT/BA/GR/WH

Recommended Basin Accessories

Bottom Grate set **BG-4X3-C-2-SS** Stainless Steel



25 1/2"

29"

Manual Strainer Basket

M-DRN-MSS Angel Finish 304 Stainless Steel



Disposal Flange Strainer Basket

G-DRN-MSS Angel Finish 304 Stainless Steel



Auto Strainer Basket Angel Finish 304 Stainless Steel with Polished or Matte knob



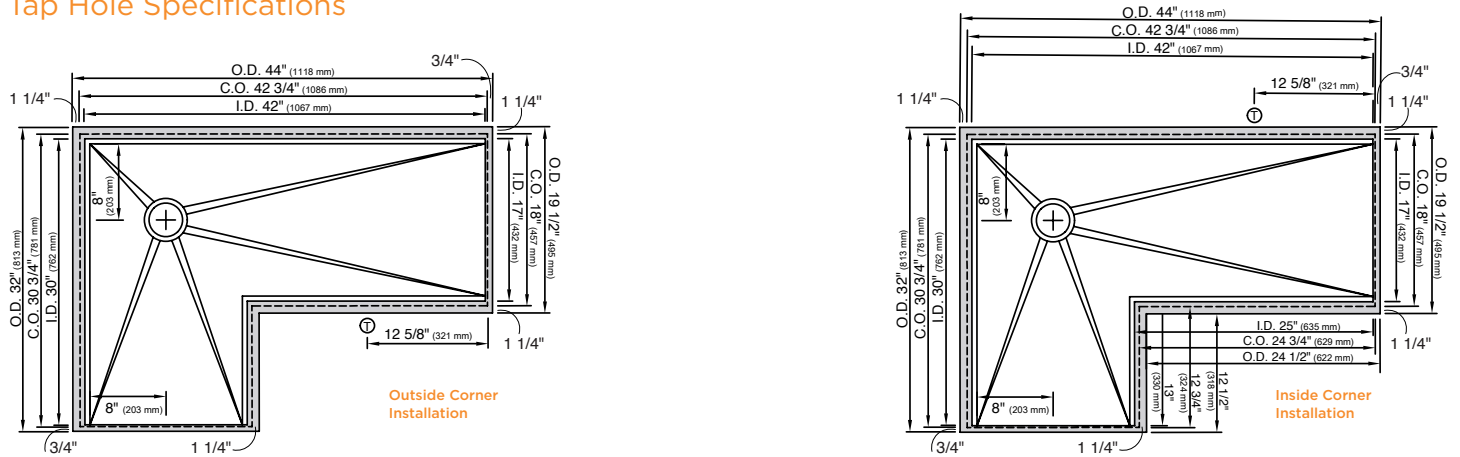
A-DRN-MSS shown

A-DRN-PSS
A-DRN-MSS

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Tap Hole Specifications



SUGGESTED GALLEY TAP PLACEMENT GUIDE

Suggested maximum inside corner radius of countertop cutout 3/8"

Ⓢ Galley Tap 1 3/8" min to 1 1/2" max hole diameter

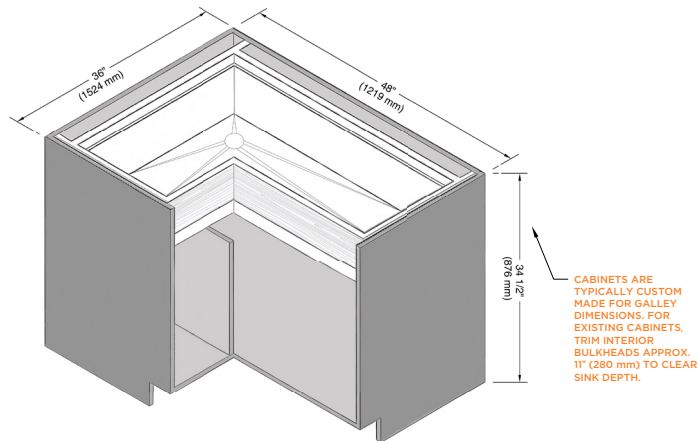
Center Tap hole diameters 2" behind cutout

Note: Galley Hot & Cold Tap requires a minimum 8" clearance to center if installed to the right of the Galley Tap

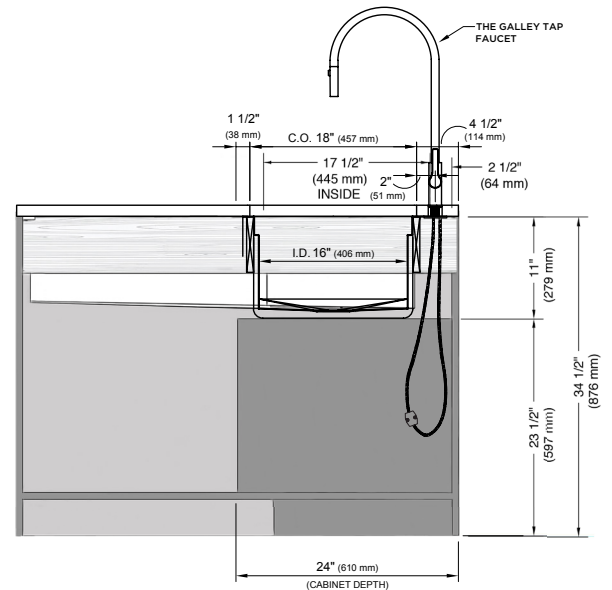
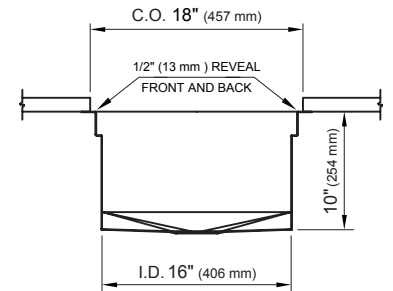
Note: For inner corner dimensions (O.D., C.O., I.D.) on Outside Corners, look to Inside Corner drawings

Call 800.375.4255 or email customerservice@thegalley.com for additional guidance on Tap and Tap Accessory placements

Countertop Cutout Plan



CABINETS ARE TYPICALLY CUSTOM MADE FOR GALLEY DIMENSIONS. FOR EXISTING CABINETS, TRIM INTERIOR BULKHEADS APPROX. 1" (280 mm) TO CLEAR SINK DEPTH.



STAINLESS STEEL COMPLIANCE ASME A112. 19.3-2008/CSA B45.4-08

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DWG and DXF templates available on our website:

TheGalley.com/specification-library

Questions? For additional assistance, please contact The Galley's Customer Service Department at 800.375.4255