# Ideal Workstation. 2C SPECIFICATIONS



IWS-2-C-BA





IWS-2-C-WH



#### IWS-2-C-GR



### **Specifications**

Single bowl Users: 1 Culinary Tools included: Five Galley BarTap<sub>®</sub> recommended: One Outside dimensions: 22" x 19 1/2" x 10 5/16" Countertop cutout: 21" x 18" Basin area: 20 1/2" x 16" Minimum cabinet size: 24" or 60cm

#### Basin (KSO-2-C-SS)

16GA 316L stainless steel indoor/outdoor SilentArmor™ sound reduction technology ASME A112.19.3/CSA B45.4 certified cUPC™ certified

Culinary Tools included (CKT-12)



Section<sup>†</sup> 12" x 19"

UD-12-I-xx







Cutting Board 12 1/4" x 18"

CB-12-U-xx





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



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

Angel finish Two tier design Star™ groove pattern Center drain Drain cover included Limited Lifetime Warranty Made in the USA

Personalize Your IWS-2-C

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

Apron front 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-2-2P-GT/BA/GR/WH Graphite, Bamboo, Gray or White Resin







(1) 12" Included in CKT

Upper Deck sections Graphite, Bamboo, Gray or White Resin





UD-12-I-GT/BA/GR/WH UD-06-I-GT/BA/GR/WH







Manual Strainer Basket

Disposal Flange Strainer Basket G-DRN-MSS Angel Finish 304 Stainless Steel





Recommended Basin Accessories

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







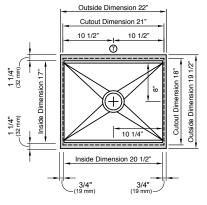
Bottom Grate set BG-2-C-1-SS Stainless Steel

A-DRN-PSS A-DRN-MSS

# Ideal Workstation. 2C SPECIFICATIONS



# Tap Hole Specifications

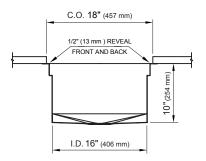


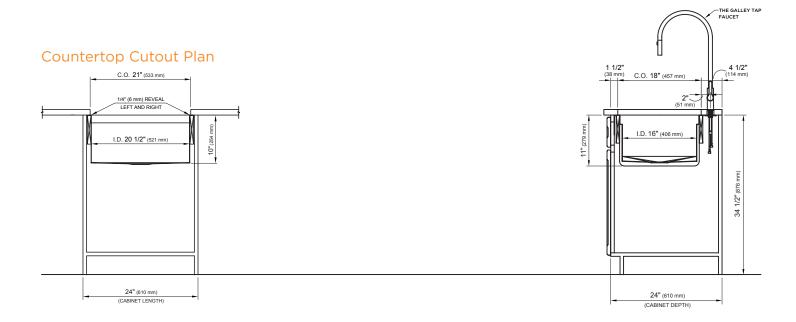
SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

① Galley BarTap- 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

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





#### 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