# Ideal Workstation. 7S

#### IWS-7-S-WA



American Black Walnut

#### IWS-7-S-GT



#### IWS-7-S-BA



#### IWS-7-S-GR



Exclusive Gray Resin\*

# IWS-7-S-WH



Designer White Resin\*

## Culinary Tools included (CKT-17)



Section<sup>†</sup> 18" x 19"

UD-18-I-xx



Drying Rack 17" x 18"

DR-17-D-xx



(2) Dual Tier

CB-17-D-xx

Cutting Boards 17" x 18"



Platforms 17" x 18"

P2-17-D-xx



Colanders 11" 7.2-qt

C1-11-0-ST





<sup>†</sup>The Upper Deck requires a 1/4" clearance below the surface of the countertop. If the countertop thickness is 3/4" or less, Walnut or Bamboo Upper Deck sections will not have the clearance to function above the Upper Tier Culinary Tools.

#### Upper Deck.

Cover set UD-7-4P-WA/GT/BA/GR/WH Walnut, Graphite, Bamboo, Gray or White Resin



Sections Walnut, Graphite, Bamboo, Gray or White Resin



# **Specifications**

Single bowl Users: 1-3 Culinary Tools included: Eight Galley Taps recommended: Two Outside dimensions: 81 1/2" x 19 1/2" x 10 5/16" Interior dimensions: 80" x 17" x 10" Countertop cutout: 80 1/2" x 18" Basin area: 80" x 16"

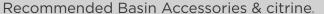
Minimum cabinet size: 84" or 210cm

#### Basin (KSO-7-S-SS)

cUPC™ certified

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

## Customize Your Galley





Strainer M-DRN-MSS

Disposal Strainer G-DRN-MSS





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









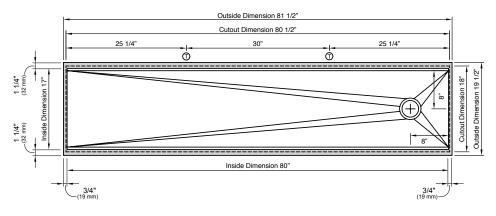
CIT-09-SS-C Stainless Steel Clean + Polish 9 oz

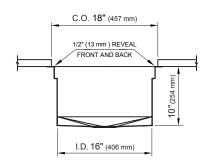
CIT-09-WD-C Wood Condition + Protect 9 oz

# Ideal Workstation. 7S



## Tap Hole Specifications





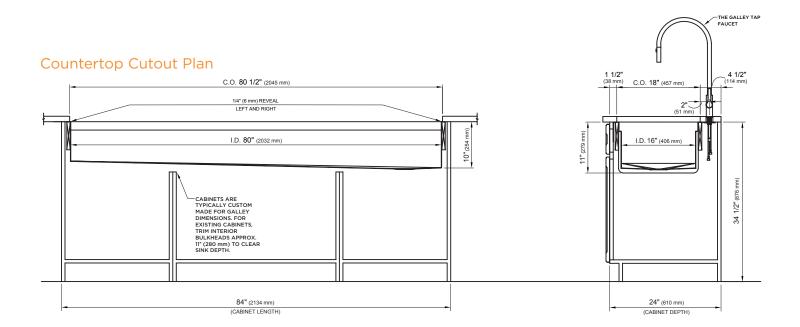
#### SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

① 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: Tap Placements are for right hand or left hand drain orientation

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



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

WE RESERVE THE RIGHT TO MAKE REVISIONS WITHOUT NOTICE IN THE DESIGN OF PRODUCTS OR IN PACKAGING UNLESS THIS RIGHT HAS SPECIFICALLY BEEN WAIVED AT THE TIME THE ORDER IS ACCEPTED.

DWG and DXF templates available on our website:

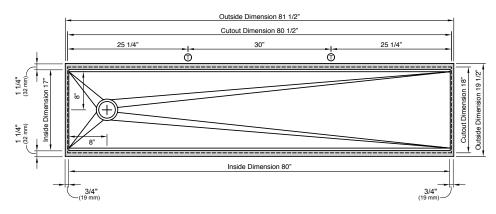
The Galley.com/specification-library

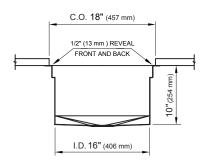
Questions? For additional assistance, please contact The Galley's Customer Care Department at 800.375.4255

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# Tap Hole Specifications





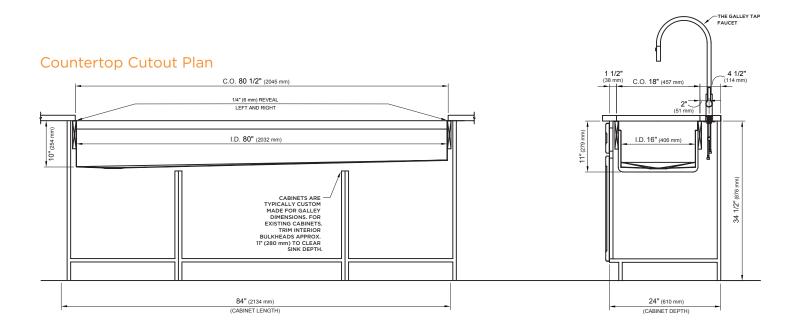
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