

Ideal Workstation² 2C

SPECIFICATIONS

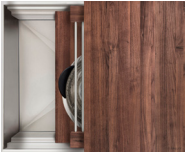
THE GALLEY®

IWS-2-C-2-QW



Quartered White Oak

IWS-2-C-2-WA



American Black Walnut

IWS-2-C-2-GT



Exclusive Gray Resin*

IWS-2-C-2-GR



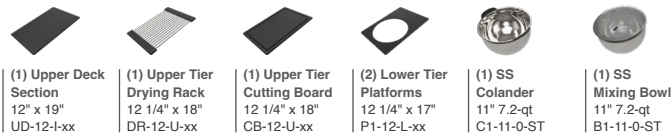
Designer White Resin*

IWS-2-C-2-WH



Designer White Resin*

Culinary Tools included (CKT-12)



- | | | | | | |
|--|--|--|--|--|---|
| (1) Upper Deck
Section
12" x 19"
UD-12-I-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) SS
Colander
11" 7.2-qt
C1-11-O-ST | (1) SS
Mixing Bowl
11" 7.2-qt
B1-11-O-ST |
|--|--|--|--|--|---|

Upper Deck® & citrine.

Cover set UD-2-2P-QW/WA/GT/GR/WH White Oak, Walnut, Graphite, Gray or White Resin



citrine care

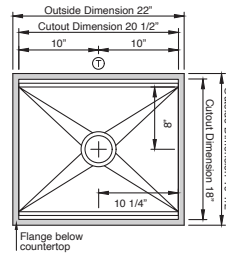
- | | | | |
|--|--|--|---|
| CIT-09-SS-C
Stainless Steel
Clean + Polish 9 oz | CIT-17-SS-S
Stainless Steel Spray
+ Refresh 17 oz | CIT-09-WD-C
Wood Condition
+ Protect 9 oz | CIT-04-WD-B
Wood Finishing
Balm 4 oz |
|--|--|--|---|

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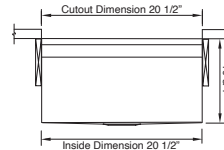
Single bowl
Users: 1
Culinary Tools included: Five
Galley BarTap® recommended: One
Outside dimensions: 22" x 19 1/2" x 11 1/16"
Interior dimensions: 20 1/2" x 18" x 10 3/4"
Countertop cutout: 20 1/2" x 18"
Basin area: 20 1/2" x 16"
Minimum cabinet size: 24" or 60cm

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

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



Center Galley Tap holes 2" from the back of the 18" countertop cutout



Customize Your Galley

- | | |
|------------------|-------------------------------|
| Add 7-12" length | Apron front |
| Add 1-6" length | 9" depth |
| Add 18" DryDock | WorkTop™ |
| Add 12" DryDock | *Color coded labels available |

Recommended Basin Accessories & G4

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



Strainer M-DRN-MSS
Angel Finish 304 Stainless Steel



Disposer Strainer G-DRN-MSS
Angel Finish 304 Stainless Steel



Auto Strainer A-DRN-PSS/MSS/BSS/YSS
Angel Finish 304 Stainless Steel with Polished, Matte, PVD Satin Black,
or PVD Brushed Gold knob



Disposal G4-WD-125

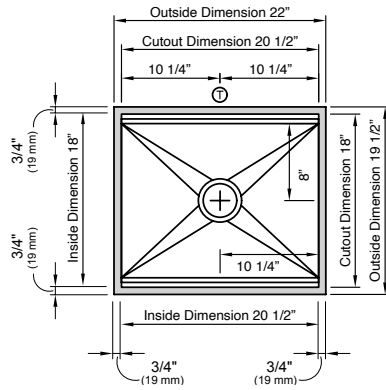


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Tap Hole Specifications



SUGGESTED GALLEY TAP PLACEMENT GUIDE

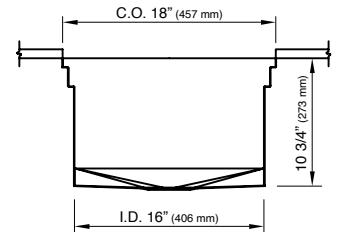
Suggested maximum inside corner radius of countertop cutout 3/8"

① Galley BarTap- 1 3/8" min to 1 1/2" max hole diameter

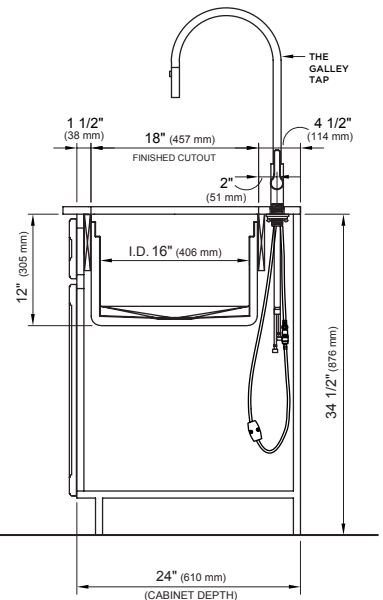
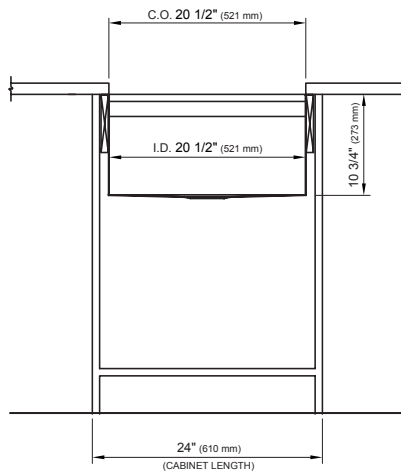
Center Tap hole diameters 2" behind cutout

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 customercare@thegalley.com
for additional guidance on Tap and Tap Accessory placements



Countertop Cutout Plan



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:

TheGalley.com/specification-library

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