

Ideal Kitchen **WORKSTATIONS®**

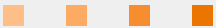


THE GALLEY®
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Life in the kitchen has never been *this good*

The kitchen is about much more than making a meal; it's the heart of the home. The Galley was created to make life in the kitchen easier, more efficient and more enjoyable. Discover how a highly functional and social kitchen revolves around the Galley Workstation.



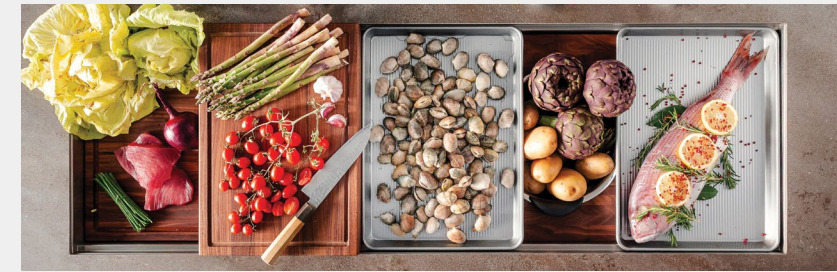
Ideal Workstation 5S with Quartered White Oak Culinary Tools and Chef's Block, Polished Stainless Steel Taps, Hot & Cold Tap, Soap Dispenser, and Deck Switch



The Original Kitchen Workstation™

The Galley represents a whole new category of kitchen appliance. A complete culinary system where one can prepare, cook, serve, entertain, and clean all in one central and convenient place. The kitchen is even more functional and ergonomic with the Workstation near cooking. This evolutionary kitchen work line concept is much more efficient than the traditional work triangle layout. Simply put, The Galley System is *A Better Way*®. Each Galley is thoughtfully designed, engineered and hand-crafted in the USA.

A Better Way®



PREPARE STATION



COOK STATION



SERVE STATION



ENTERTAIN STATION



CLEAN STATION

Easy & Efficient

Create a deliciously fresh salad in no time! Easily rinse and strain your vegetables in the Colander. Simply chop your vegetables on the Cutting Board and rake the scraps into the Workstation basin below. Effortlessly slide out the Mixing Bowl next to and just below the Cutting Board. Scrape the finished salad ingredients into the Mixing Bowl, add your favorite salad dressing, and bon appétit!

Simplify the way you work in your kitchen



Ideal Workstation 6S with Designer White Resin Culinary Tools, Walnut Chef's Block, Polished Stainless Steel Taps



Ideal Workstation 7S with Graphite Wood Composite Culinary Tools, Natural Golden Bamboo Chef's Block and Knife Block, Matte Stainless Steel Taps

Convenient & Enjoyable

Enjoy a meal together at the Galley! Place a variety of Serving Boards in the Workstation to set out your favorite cheeses and hors d'oeuvres. Drop in the Serve Basin, fill it with ice and add the Upper Deck for glassware to create a multi-level beverage station. Utilize the Drying Rack and Utensil Caddy for plates, flatware and napkins. You're ready to serve and entertain. Cheers!

Make memories at the Galley

As Easy as One, Two, Three

A Workstation for every zone: prep-cook-serve, entertain, clean

From slow mornings to lively evenings, your kitchen should move with you. With The Galley, a combination of three thoughtfully designed Workstations bring ease, flow + purpose to everything you do.



SECONDARY WORKSTATION

The Galley WashStation™ keeps clean-up quick, contained + effortless. With dishwashers conveniently located behind the Workstation, you can shift from meal prep to clean-up smoothly.

PRIMARY WORKSTATION

The Galley Workstation transforms how you prepare, cook, serve + connect. It's a seamless and intentional space that serves as the core of your kitchen experience, making it more efficient, social, and enjoyable.

COOKTOP

Cooking feels natural and intuitive with a cooktop positioned beside your Workstation + Tap. With ovens in reach, your culinary flow stays smooth and inspired, from prep to plate.

SPECIALTY WORKSTATION

The Galley BarStation® is a dedicated zone for cocktails, garnishes + glassware. Designed to support the way you entertain, it brings ease to every gathering and elevates your hosting.

GALLEY WORKSTATION[®]

The Ultimate Culinary System

The Original Workstation



The Next-Gen Workstation²



	WORKSTATION (1st Gen)	WORKSTATION ² (2nd Gen)
Culinary Kit	(7) Height Adjustable Culinary Tools, (1) Upper Deck Section	(7) Height Adjustable Culinary Tools, (1) Upper Deck Section
Culinary Kit Materials & Finishes	White Oak, Walnut, Graphite, White Resin, Gray Resin	White Oak, Walnut, Graphite, White Resin, Gray Resin
One-piece Fabricated 16ga 316L SS	✓	✓
Renewable Angel Finish	✓	✓
SilentArmor™ Sound Reduction	✓	✓
Bottom StarGroove™ Drain Pattern	✓	✓
Reversible Side Drain with Drain Cover	✓	✓
Upper Deck- Tier 1	Countertop	Countertop
Culinary Tool Tier 2	Flange (reveal)	Integrated (seamless)
Culinary Tool Tier 3	Integrated (seamless)	Integrated (seamless)
Culinary Tool Fit & Guide	Requires precise cutout and excess silicone removal	Guaranteed Fit & Smooth Glide
Countertop Compatibility	Best with 3cm thickness	Any thickness



Ideal Workstation 4S with Exclusive Gray Resin Culinary Kit, Walnut Chef's Block, Matte Stainless Steel Tap, Soap Dispenser, and Deck Switch

Eliminate every reason why you don't like to cook


The Galley makes everything in your kitchen easier and more enjoyable. Slide the Galley Culinary Tools above and below each other to prepare a meal efficiently. Invite others to join in the fun and work side-by-side at a two or three person Workstation. Stay engaged and enjoy spending quality time with your family and friends around the Galley. Eliminate time-consuming clean up by preparing, cooking, serving and entertaining within the Workstation.

Make the problems of your kitchen *disappear*




IDEAL WORKSTATIONS

IWS² 7S
X-LARGE

Eight Dual Tier
Culinary Tools





IWS² 6S
LARGE

Eight Dual Tier
Culinary Tools





IWS² 5S
MEDIUM

Eight Dual Tier
Culinary Tools





IWS² 4S
SMALL

Five Single Tier
Culinary Tools




IWS² 3S
X-SMALL

Five Single Tier
Culinary Tools





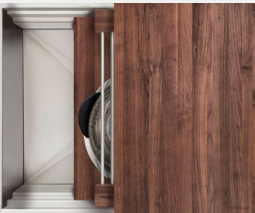
IWS² 30S
XX-SMALL

Five Single Tier
Culinary Tools




IWS² 2C
MINI

Five Single Tier
Culinary Tools




*Workstation² models shown are available in the original Workstation version.



Ideal WashStation™ 3S with Designer White Resin / Resin+ Wash Kit, PVD Burnished Bronze Tap, Soap Dispenser, and Deck Switch

Keep it clean and simple


Clean up is made easy with all of the right tools. The Galley WashStation™ makes the kitchen more functional when added to the Galley Workstation. All preparation, cooking, serving and entertaining happens at the Workstation and cleaning happens at the WashStation. Get the most out of your kitchen with a Workstation + WashStation.

Get in the “*Wash*” Zone




IDEAL WASHSTATIONS™

IWA 4D
X-LARGE

Four Single Tier
Wash Tools





IWA² 4S
X-LARGE

Four Single Tier
Wash Tools





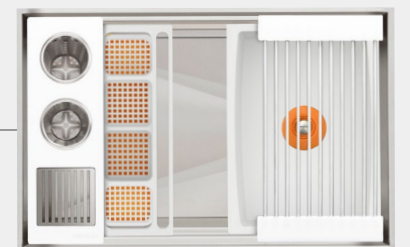
IWA² 3S
LARGE

Four Single Tier
Wash Tools





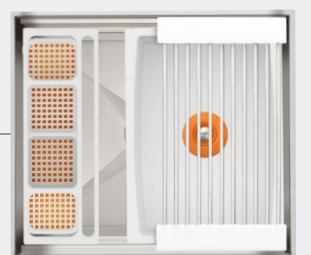
IWA² 30S
MEDIUM

Four Single Tier
Wash Tools




IWA² 2C
SMALL

Four Single Tier
Wash Tools




*Workstation² models shown are available in the original Workstation version.



Ideal Corner WashStation™ 4X3C with Graphite Wood Composite / Graphite Resin+ Kits, Matte Stainless Steel Tap, Soap Dispenser and Deck Switch

Functionality is just around the corner

Transform space that is traditionally a non-functional area within the kitchen into an incredibly efficient and useful inside corner. Have twice the fun by creating a two person Workstation on an outside corner.

Get the most out of *every corner* in your kitchen



IDEAL CORNER WORKSTATIONS

IWS 4X4C

MEDIUM
Five Single Tier Culinary Tools
Outside Corner
Inside Corner



IWS 4X3C

SMALL
Five Single Tier Culinary Tools
Outside Corner
Inside Corner



IWS 3X4C

SMALL
Five Single Tier Culinary Tools
Outside Corner
Inside Corner



IDEAL CORNER WASHSTATIONS™

IWA 4X4C

X-LARGE
Four Single Tier Wash Tools
Outside Corner
Inside Corner



IWA 4X3C

LARGE
Four Single Tier Wash Tools
Outside Corner
Inside Corner



IWA 3X4C

LARGE
Four Single Tier Wash Tools
Outside Corner
Inside Corner





Ideal Work&WashStation™ 6D with Designer White Resin / Resin+ Kits, Matte Stainless Steel Taps, Hot & Cold Tap, Soap Dispenser, and Deck Switches

Divide and conquer

The Work&WashStation™ allows you to separate food preparation or prepare and wash in one Workstation. It is ideal when only one larger Workstation is possible. A thin stainless steel partition raises only to the lower tier allowing Cutting Boards and Drying Racks the freedom to slide all the way across both basins on the Lower Tier. This is also great for Kosher Cooking!

This is *not* your grandma's double bowl sink



IDEAL WORK&WASHSTATIONS™

IWW 7D X-LARGE

Eight Dual Tier
Culinary Tools &
Four Single Tier
Wash Tools



IWW 6D LARGE

Five Single Tier
Culinary Tools &
Four Single Tier
Wash Tools



IWW 5D MEDIUM

Five Single Tier
Culinary Tools &
Four Single Tier
Wash Tools



IWW 4D SMALL

Five Single Tier
Culinary Tools &
Four Single Tier
Wash Tools



Mixology at its best

Cut, muddle, shake, and mix a fresh cocktail all at the Galley BarStation.®!
Including its very own convenient Bar Kit, perfect for slicing limes,
serving condiments and washing and drying your glasses.


Bar none, the *best* ever



Ideal BarStation. 2 with Graphite Wood Composite Bar Kit,
PVD Satin Black Stainless Steel BarTap, and Soap Dispenser


IDEAL BARSTATIONS.®

IBS² 2C
LARGE

Three Single Tier
Bar Tools




IBS² 18C
MEDIUM

Three Single Tier
Bar Tools




*Models shown are Workstation® configurations, also available in the Original Workstation.

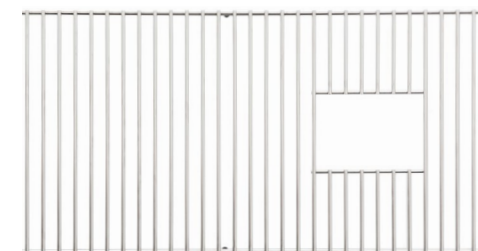


Upper Deck.®

The Upper Deck cover system is available in all five finishes. The sections slide apart for easy removal.

G4 Food Waste Disposal

The GalleyG4™ is compact, powerful, and designed to fit all Galley Workstations perfectly. It's 1¼ HP, 4000 RPM motor grinds tough food scraps with ease and resists jams. Includes a matching Disposal Flange Strainer Basket in exclusive Angel Finish for a clean, integrated look.



Bottom Grates

Our heavy-duty Bottom Grates are made from solid 1/4" thick electropolished stainless steel rods and provide optimal protection from wear and tear.





Ideal Workstation 4S + 12" DryDock. with Graphite Wood Composite Culinary Kit and DryDock Tool, PVD Gun Metal Gray™ Stainless Steel Tap, Soap Dispenser, and Deck Switch

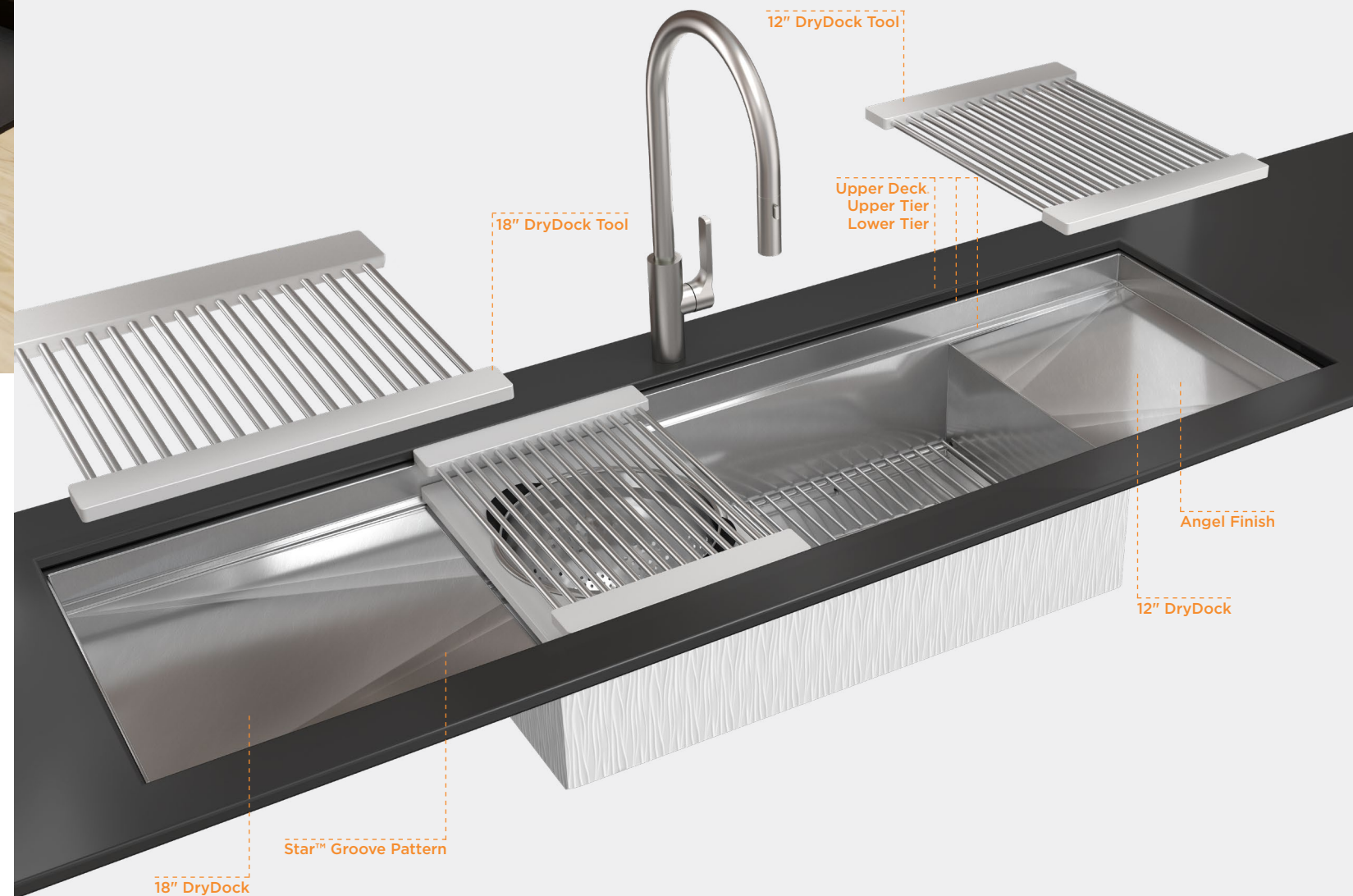
The Galley Workstation takes on a bold form

Expand the functionality of your Galley without sacrificing under-counter storage or appliances by adding a 18 or 12 inch Built-in DryDock® to either or both sides of any single or double bowl Workstation. Highly engineered for function, it expands the useful space in the basin by allowing you to dock your Culinary Tools to the side when you need more space.

Make the *most* of your Galley



Add a DryDock®.
Extend Your Galley



Required clearance below countertop:
Workstation: 2 1/4" | Workstation®: 3"



Stay hydrated my friends

Enjoy the taste and convenience of drinking clean, filtered water while improving your health and wellbeing. Designed specifically for the Galley Hot & Cold Tap, the HydroStation™ includes a HydroPlate for glasses and cups and can be located virtually anywhere in your kitchen and throughout your home.

For your health



Ideal Workstation 3S with Exclusive Gray Resin Culinary Kit, Apron Front, Polished Stainless Steel Tap



Ideal HydroStation™ with American Black Walnut HydroPlate, PVD Satin Black Stainless Steel Hot & Cold Tap

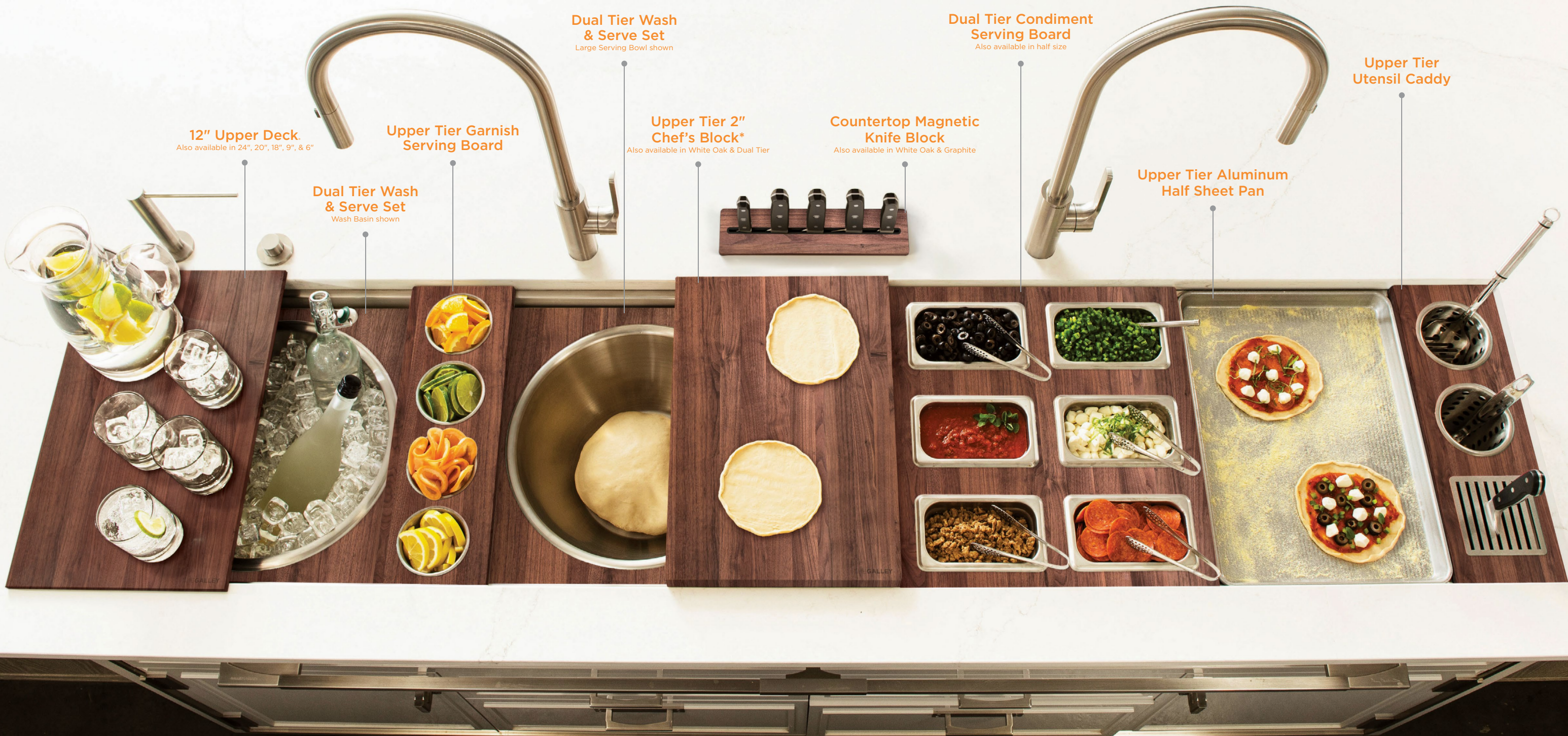
Tailor made

The Galley offers you the ability to create your very own Workstation. Apron Front, custom lengths, integrated Galleys with stainless steel WorkTops, ADA, you name it and we can probably do it. Our highly trained factory craftsmen love a good challenge!

Dare to be different

OPTIONAL CULINARY TOOLS

Our versatile Workstation Culinary Tools are only limited by your imagination



*2" Chef's Blocks include Juice Groove on one side
Upper Deck and Optional Culinary Tools shown in American Black Walnut

The perfect pair

The Galley Tap is the first and only kitchen faucet thoughtfully designed, engineered and manufactured to function perfectly with a specific line of kitchen sinks, or in our case, kitchen workstations. Simply put, it completes The Galley Workstation.

"Its striking beauty comes from its perfect geometry. That's the magic!"

David Kotowsky
Designer | Galley Tap



IDEAL FLOW.
LAMINAR



IDEAL FLOW.
SPRAY

ERGONOMIC SLIDE SWITCH TO SELECT
IDEAL FLOW, LAMINAR OR SPRAY

HAND SPRAY EXTENDS UP TO 26" FROM SPOUT

11" POT FILL HEIGHT FROM
COUNTERTOP TO SPOUT OUTLET

Q-DOCK™ DOCKING SYSTEM
HOLDS HAND SPRAY IN PLACE

3" LONG HAND SPRAY FITS
COMFORTABLY IN YOUR HAND

CONCEALED EASY CLEAN SPRAY FACE

5 1/2" HEIGHT FROM
DECK TO SPOUT OUTLET

11" CENTERSTATION™
SPOUT PROJECTION

5 1/2" SPOUT
PROJECTION

EASY REFILL
FROM TOP

ABOVE DECK
DESIGN

SPOUT ROTATES 360°

FORWARD-ROTATING
COMFORTFEEL™ LEVER HANDLE

SOLID 316L MACHINED STAINLESS STEEL
CONSTRUCTION INDOOR/OUTDOOR

OPTIONAL BASE RING INCLUDED

THE IDEAL KITCHEN FAUCET

This stunning kitchen faucet has been ergonomically designed and engineered with dimensions that are specifically suited for the Galley Workstation. The Galley Ideal Tap, along with the BarTap®, Hot & Cold Tap, and Pot Filler Tap, is perfectly proportioned, functional and beautiful. The Soap Dispenser and Deck Switch are the perfect companions to the Tap and Workstation.

Limited Lifetime Mechanical and Finish Warranty



WATER FILTRATION
SYSTEM

WORLD CLASS QUALITY

State-of-the-art quality and manufacturing precision is evident throughout every millimeter of the Galley Tap® line. Machined out of solid AISI 316L Stainless Steel, this dynamic faucet is ideal for both indoor and outdoor use.

The Galley Tap and accompanying BarTap®, Hot & Cold Tap, Pot Filler Tap, Soap Dispenser and Deck Switch are available in six flawless Stainless Steel finishes: Matte, Polished, PVD Gun Metal Gray™, PVD Satin Black, PVD Brushed Gold, and PVD Burnished Bronze.

GALLEY PVD A suit of armor

The Physical Vapor Deposition (PVD) process vaporizes a solid metal to a plasma of atoms or molecules; the vapor is then deposited in a vacuum chamber as a high-performance coating. Used in the aerospace and biomedical fields, PVD is the hardest and most corrosion-resistant coating to strengthen and protect your Tap for a lifetime. It is more environmentally friendly than traditional coating processes such as electroplating and powder coating.

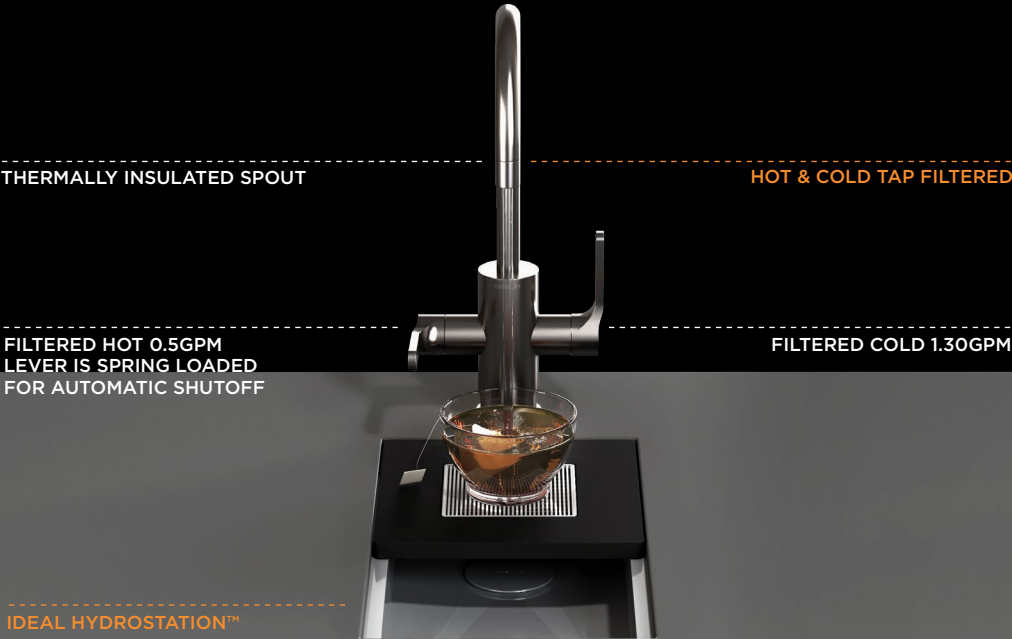


Classic Finishes

Prestige Finishes

THE IDEAL HOT & COLD TAP

Filtered Instant Hot + Cold Water System



DRINK

- Filtered Water
- Instant Coffee
- Hot Tea
- Fruit Infused Water



COOK

- Poach Eggs
- Blanch Vegetables
- Pasta & Rice
- Instant Oatmeal



CLEAN

- Greasy Pans
- Cutting Boards
- Wash Dishes
- Sterilize Baby Bottles



Tap into convenience

Designed for effortless use, the Ideal Pot Filler streamlines your cooking by letting you fill large pots right where you need them, eliminating heavy lifting and saving time. Its smooth operation and sleek stainless steel finish bring both convenience and sophistication to your kitchen.

Effortless prep, elevated living



Ideal Workstation 4S with Graphite Wood Composite Culinary Kit, Matte Stainless Steel Tap & Soap Dispenser



Ideal Pot Filler in PVD Brushed Gold Stainless Steel

Let's take it outside

Experience the power of the Galley Workstation and Tap in your outdoor kitchen. Stay outdoors and enjoy spending quality time with your family and friends as you prepare, cook, serve, entertain, and clean right next to your grill. Made of marine grade 316L Stainless Steel, the Tap and Workstation with Graphite Wood Composite, Designer White or Exclusive Gray Resin Culinary Tools are ideal for both indoor and outdoor use.

Revolutionize outdoor living

Materials & Finishes

Quartered White Oak

3/4" Natural Material
Traditional solid wood finish
Hand-selected White Oak
Gentle on knives
Sanitary, dense, non-porous
Care for with citrine.
Eco-friendly

Graphite Wood Composite

1/2" High Performance Material
Modern, off-black, matte finish
Gentle on knives
Sanitary, non-porous, NSF certified
Dishwasher safe
Heat resistant up to 350°F
Eco-friendly
Indoor/Outdoor, UV rated
Write on with soapstone chalk!

American Black Walnut

3/4" Natural Material
Classic solid wood finish
Hand-selected Walnut
Gentle on knives
Sanitary, dense, non-porous
Care for with citrine.
Eco-friendly

Exclusive Gray Resin Designer White Resin

5/8" Material
Transitional finishes
Gentle on knives
Sanitary, non-porous, NSF certified
Dishwasher safe
Heat resistant up to 212°F
Indoor/Outdoor, UV rated
Color coded labeling available

DESIGN YOUR GALLEY

PRIMARY WORKSTATION

Workstation² | Workstation
Sizes: 7', 6', 5', 4', 3', 2.5', 2'

Corner Workstation
Sizes: 4'x4', 4'x3'

SECONDARY WORKSTATION

WashStation² | WashStation™
Sizes: 4', 3', 2.5', 2'

Corner WashStation
Sizes: 4'x4', 4'x3'

HYBRID WORKSTATION

Work&WashStation™
Sizes: 7', 6', 5', 4'

SPECIALTY WORKSTATION

BarStation² | BarStation.
Sizes: 2', 1.5'

HydroStation² | HydroStation™
Sizes: 1'

EXTENDED WORKSTATION

DryDock² | DryDock.
Sizes: 18", 12"

Added Length
Sizes: 1-12"

CUSTOMIZE

Personalize any size, drain & divider location, integrate an Apron Front or WorkTop™ and create the Ideal Workstation. for your kitchen.

CULINARY KIT/TOOL MATERIALS

- 3/4" Quartered White Oak
- 3/4" American Black Walnut
- 1/2" Graphite Wood Composite
- 5/8" Exclusive Gray Resin
- 5/8" Designer White Resin

BASIN ACCESSORIES

Bottom Grates
G4 Food Waste Disposal
Strainer Baskets & Disposal Flanges

UPPER DECK.

Complete Sets

Individual Sections 24", 20", 18", 12", 9", 6"

OPTIONAL CULINARY TOOLS/KITS

- Dual Tier Wash & Serve Set
- Upper & Dual Tier Condiment Serving Boards
- Upper & Dual Tier 2" thick Chef's Blocks
- Upper Tier Garnish Board
- Upper Tier Utensil Caddy
- Knife Block
- Aluminum Half Sheet Pan
- Wash Caddy
- Wash Bowl
- Entertain Kit
- Outdoor Kit
- Corner Kit

TAPS

- Tap
- BarTap.
- Hot & Cold Tap
- Pot Filler Tap
- Water Filtration System

TAP ACCESSORIES

- Soap Dispenser
- Deck Switch
- Air Gap

TAP FINISHES

- Polished Stainless Steel
- Matte Stainless Steel
- PVD Gun Metal Gray™ Stainless Steel
- PVD Satin Black Stainless Steel
- PVD Burnished Bronze Stainless Steel
- PVD Brushed Gold Stainless Steel

Sold exclusively through independent specialty plumbing, appliance and kitchen design showrooms.



The Galley, LLC Headquarters & Showroom

12626 South Memorial Drive
Bixby, OK 74008

The Galley Midwest Office & Showcase

The Merchandise Mart, First Floor
Chicago, IL 60654

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