

Ideal Kitchen Workstations.



THEGALLEY[®]
REINVENT YOUR KITCHEN



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.

REINVENT YOUR KITCHEN.

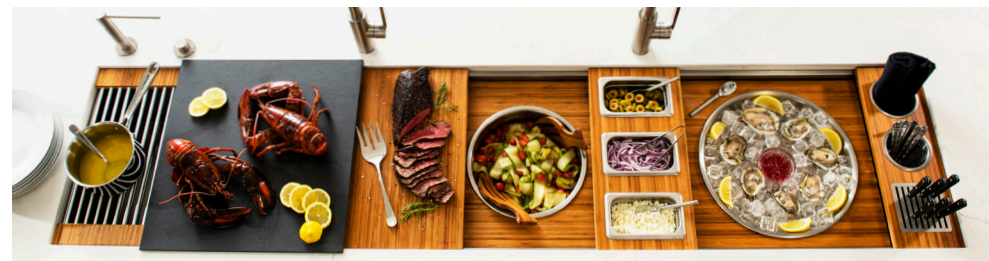
A BETTER WAY.®



PREPARE STATION



COOK STATION



SERVE STATION



ENTERTAIN STATION



CLEAN STATION



PREPARE: RINSE



SERVE: GARNISH



CLEAN: SOAK

PREPARE | COOK | SERVE | ENTERTAIN | CLEAN

In your Galley, you can chop, strain, and mix easily and ergonomically to prepare a meal and efficiently transition to cooking with a cooktop nearby. Using various Serving Boards, quickly and conveniently transform your prepare and cook station into a serve station or set out drinks and hors d'oeuvres to create an ideal entertain station. Contain the mess within your Galley and clean throughout preparing, cooking, serving, and entertaining!

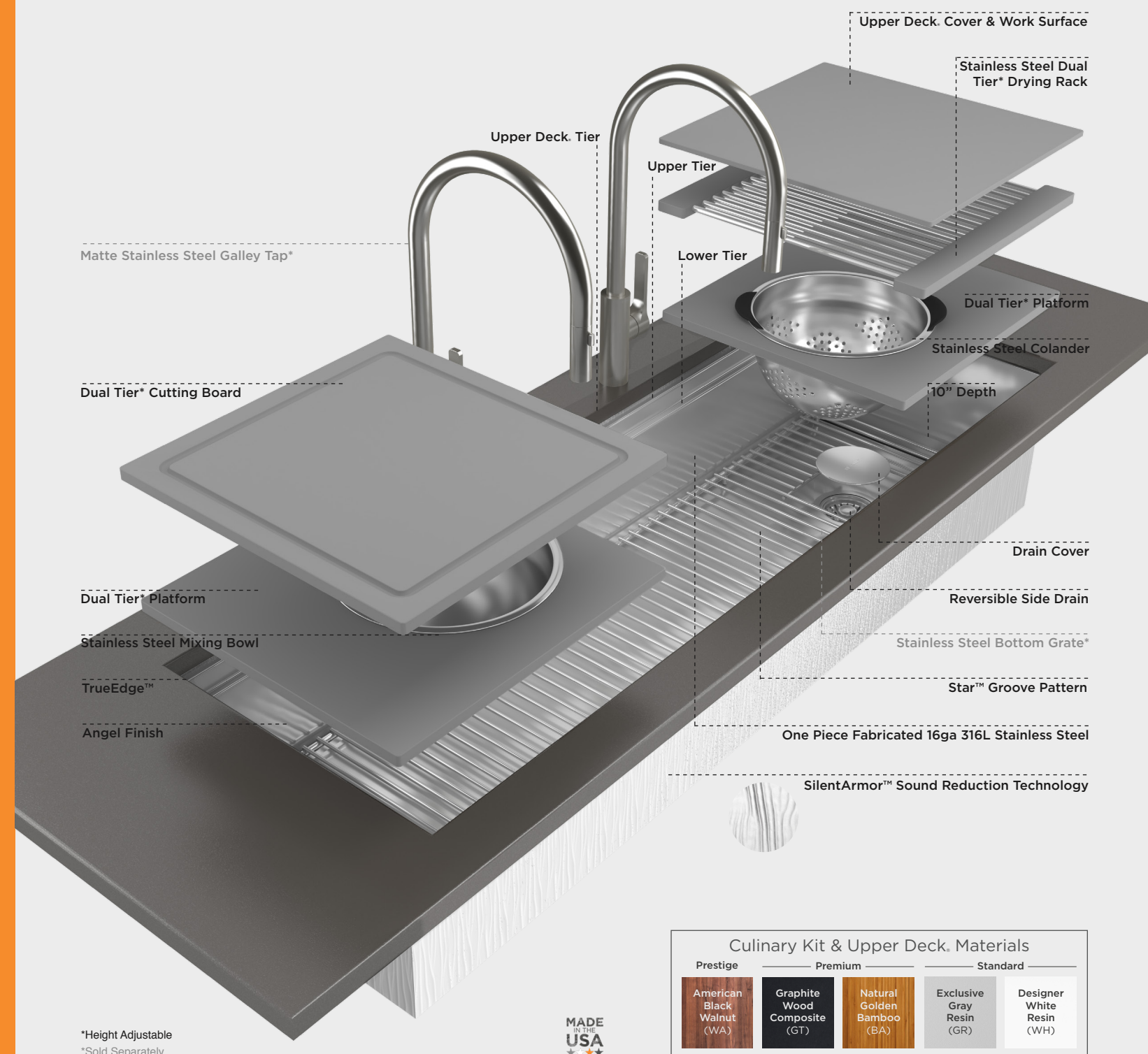
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THE ORIGINAL KITCHEN WORKSTATION™

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. ★ ★ ★ ★

THEGALLEYWORKSTATION®

The Ultimate Culinary System



*Height Adjustable
*Sold Separately

MADE
IN THE
USA
★ ★ ★

Culinary Kit & Upper Deck Materials				
Prestige	Premium		Standard	
American Black Walnut (WA)	Graphite Wood Composite (GT)	Natural Golden Bamboo (BA)	Exclusive Gray Resin (GR)	Designer White Resin (WH)



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

IWS-7-S Eight Dual Tier Culinary Tools
X-LARGE



IWS-6-S Eight Dual Tier Culinary Tools
LARGE



IWS-5-S Eight Dual Tier Culinary Tools
MEDIUM



IWS-4-S Five Single Tier Culinary Tools
SMALL



IWS-3-S Five Single Tier Culinary Tools
X-SMALL



IWS-30-S Five Single Tier Culinary Tools
XX-SMALL



IWS-2-C Five Single Tier Culinary Tools
MINI





Ideal Corner Workstation 4X4C, Ideal WashStation™ 30S with Graphite Wood Composite / Graphte Resin+ Kits, Walnut Corner Chef's Block, PVD Satin Black Taps, Hot & Cold Tap, Soap Dispensers, and Deck Switches

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-4X4-C
MEDIUM

Five Single Tier Culinary Tools

Outside Corner

Inside Corner



IWS-4X3-C
SMALL

Five Single Tier Culinary Tools

Outside Corner

Inside Corner



IWS-3X4-C
SMALL

Five Single Tier Culinary Tools

Outside Corner

Inside Corner





Ideal WashStation™ 3S with Designer White Resin / Resin+ Wash Kit, PVD Brushed Gold Stainless Steel 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-4-D
X-LARGE

Four Single Tier Wash Tools
1



IWA-4-S
X-LARGE

Four Single Tier Wash Tools
1



IWA-3-S
LARGE

Four Single Tier Wash Tools
1



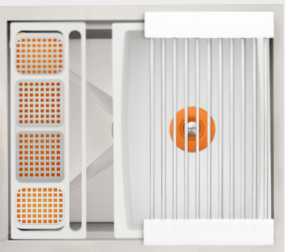
IWA-30-S
MEDIUM

Four Single Tier Wash Tools
1



IWA-2-C
SMALL

Four Single Tier Wash Tools
1





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

Another great solution is around the corner

Like the Corner Workstation, the Corner WashStation™ makes great use of those awkward corner spaces in the kitchen. Get the most out of your kitchen with a Workstation + WashStation.

No cutting corners here



IDEAL CORNER WASHSTATIONS™

IWA-4X4-C

X-LARGE

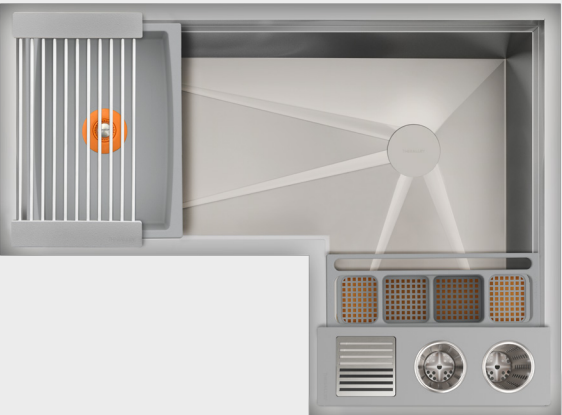
- Four Single Tier Wash Tools
- Outside Corner
- Inside Corner



IWA-4X3-C

LARGE

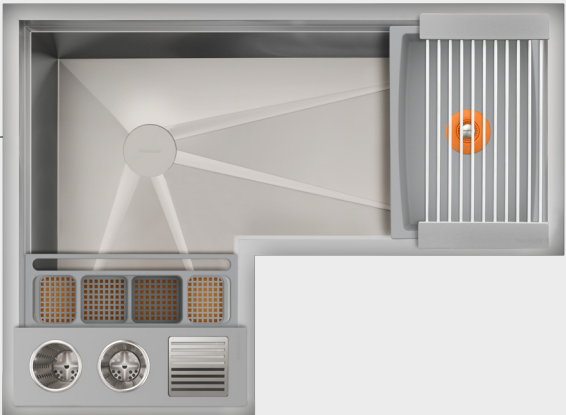
- Four Single Tier Wash Tools
- Outside Corner
- Inside Corner



IWA-3X4-C

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-7-D
X-LARGE

Eight Dual Tier Culinary Tools & Four Single Tier Wash Tools

👤👤👤



IWW-6-D
LARGE

Five Single Tier Culinary Tools & Four Single Tier Wash Tools

👤👤



IWW-5-D
MEDIUM

Five Single Tier Culinary Tools & Four Single Tier Wash Tools

👤👤



IWW-4-D
SMALL

Five Single Tier Culinary Tools & Four Single Tier Wash Tools

👤





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

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 BARSTATIONS®

IBS-2-C
LARGE

Three Single Tier
Bar Tools



IBS-18-C
MEDIUM

Three Single Tier
Bar Tools





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

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



Minimum 2" clearance below countertop is required



DryDock Tool Materials				
Prestige	Premium		Standard	
American Black Walnut (WA)	Graphite Wood Composite (GT)	Natural Golden Bamboo (BA)	Exclusive Gray Resin (GR)	Designer White Resin (WH)

Make any Workstation a ThinTop™
For the most demanding designs



Recommended for countertops
2cm thick or less

MADE
IN THE
USA
★ ★ ★

citrine®

citrine Stainless Steel Clean + Polish

- Use on Workstation Basin
- Gentle, food-safe
- Restores shine and luster
- Removes debris and tarnish
- Protects cleaned surface

citrine Wood Condition + Protect

- Use first on Walnut or Bamboo Tools
- Gentle, food-safe
- Natural earth friendly
- Moisturizes with organic ingredients
- Preserves natural beauty of wood

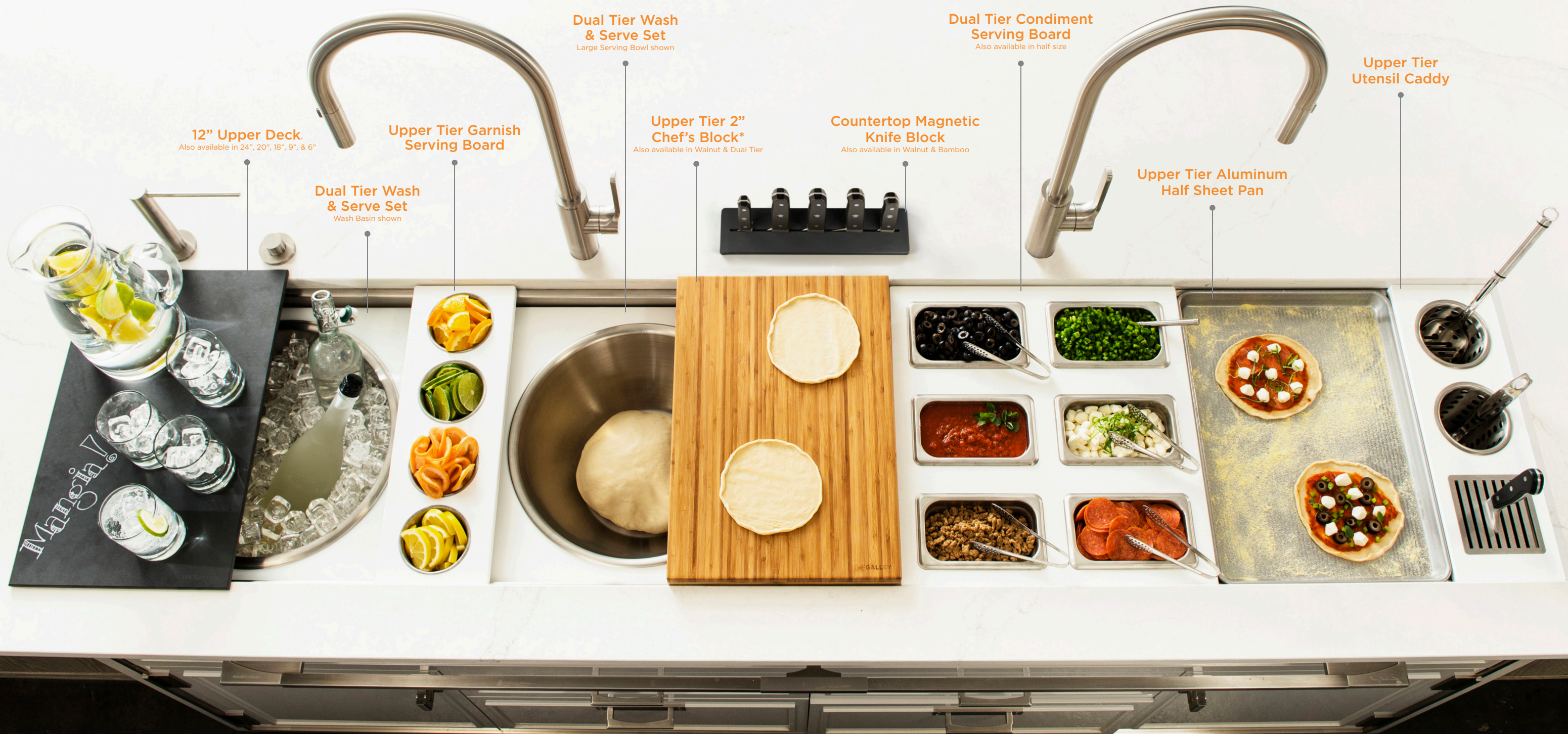
citrine Wood Finishing Balm

- Use second on Walnut or Bamboo Tools
- Gentle, food-safe
- Natural earth friendly
- Moisturizes with organic ingredients
- Preserves natural beauty of wood



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 shown in Graphite Wood Composite and Optional Culinary Tools shown in Designer White Resin are available in all materials



THE GALLEY TAP[®]

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 Polished Rose Gold*.

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.



Polished
Stainless Steel

Matte
Stainless Steel

PVD Gun Metal Gray™
Stainless Steel

PVD Satin Black
Stainless Steel

PVD Brushed Gold*
Stainless Steel

PVD Polished Rose Gold*
Stainless Steel

Classic Finishes

Premium Finishes

Prestige Finishes

*Limited Edition

THE IDEAL HOT & COLD TAP

Filtered Instant Hot + Cold Water System

THERMALLY INSULATED SPOUT

HOT & COLD TAP FILTERED

FILTERED HOT 0.5GPM
LEVER IS SPRING LOADED
FOR AUTOMATIC SHUTOFF

FILTERED COLD 1.30GPM

IDEAL HYDROSTATION™



DIGITAL HOT WATER TANK
CAPACITY: 60 CUPS/HOUR
ADJUST TEMP: 167°-208°F

<0.5 MICRON COMMERCIAL
GRADE FILTRATION SYSTEM
2.0GPM | 7,900 GALLONS

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



DESIGN YOUR GALLEY

WORKSTATION TYPE

- Workstation
- WashStation™
- Work&WashStation™
- BarStation.
- HydroStation™

WORKSTATION SIZE

- 7' Workstation | Work&WashStation
- 6' Workstation | Work&WashStation
- 5' Workstation | Work&WashStation
- 4' Workstation | WashStation | Work&WashStation
- 4'X4' Corner Workstation | Corner WashStation
- 4'X3' Corner Workstation | Corner WashStation
- 3' Workstation | WashStation
- 2.5' Workstation | WashStation
- 2' Workstation | WashStation | BarStation
- 1.5' BarStation
- 1' HydroStation

ADD A DRYDOCK.

- 18" DryDock
- 12" DryDock

MAKE IT A THINTOP™

Ideal for ultracompact kitchen countertop surfaces (porcelain or ceramic). By integrating the Upper Tier below the Basin flange, this Workstation eliminates the need for a thick countertop.

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

BASIN ACCESSORIES

- Bottom Grates
- 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

TAP FINISHES

- Polished Stainless Steel
- Matte Stainless Steel
- PVD Gun Metal Gray™ Stainless Steel
- PVD Satin Black Stainless Steel
- PVD Polished Rose Gold Stainless Steel *Limited Edition*
- PVD Brushed Gold Stainless Steel *Limited Edition*

TAPS

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

TAP ACCESSORIES

- Soap Dispenser
- Deck Switch
- Air Gap



Ideal Workstation 7S with Graphite Wood Composite Culinary Kit and Upper Deck, Matte Stainless Steel Taps, Hot & Cold Tap, Soap Dispenser, and Deck Switch



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

Tailor Made

The Galley offers you the ability to create your very own Workstation or WashStation™. 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

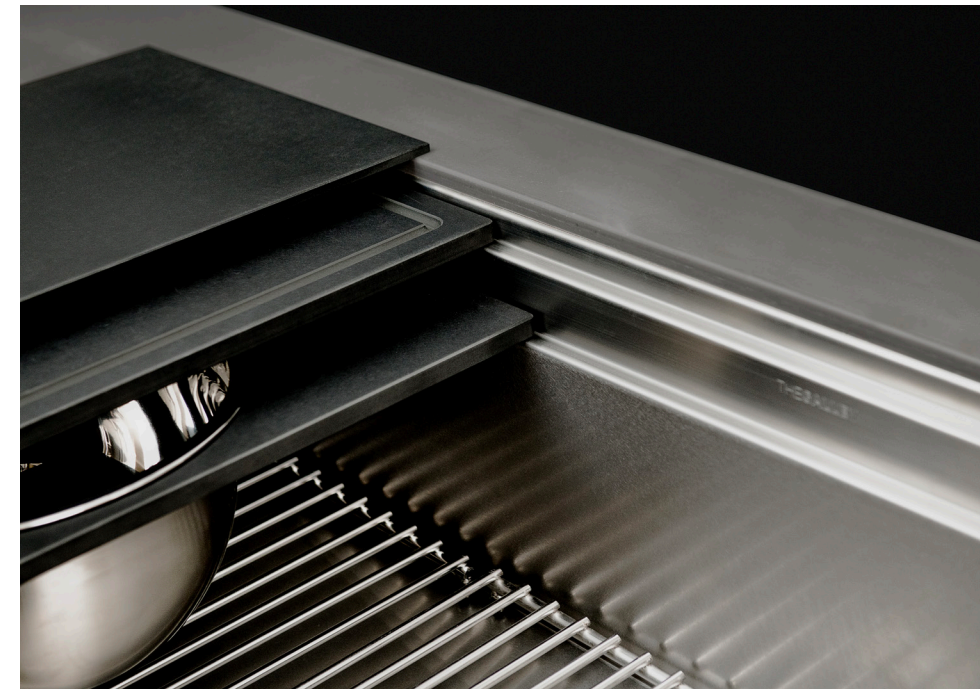
INTEGRATE

WorkTop™
DryDock®



MODERNIZE

ThinTop™
Apron Front



ACCESS

ADA Compliant
Length





Ideal Workstation 4S with Graphite Wood Composite Culinary Kit, PVD Satin Black Stainless Steel BarTap, Soap Dispenser, and Deck Switch

Taking it to the next level

The Upper Deck® is a modular third tier workspace and cover system available in all five finishes. The sections slide apart for easy removal and each one can be used individually on the countertop tier. Use as a complete set to cover the Workstation or individually as work surfaces.

Elevate your Workstation

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



Ideal Workstation 4S with Graphite Wood Composite Upper Deck, Set, PVD Satin Black Stainless Steel BarTap, Soap Dispenser, and Deck Switch



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

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

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



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

Change the way your kitchen works



- Prepare zone

Workstation, refrigeration drawers and waste bins centrally located in island
- Entertain zone

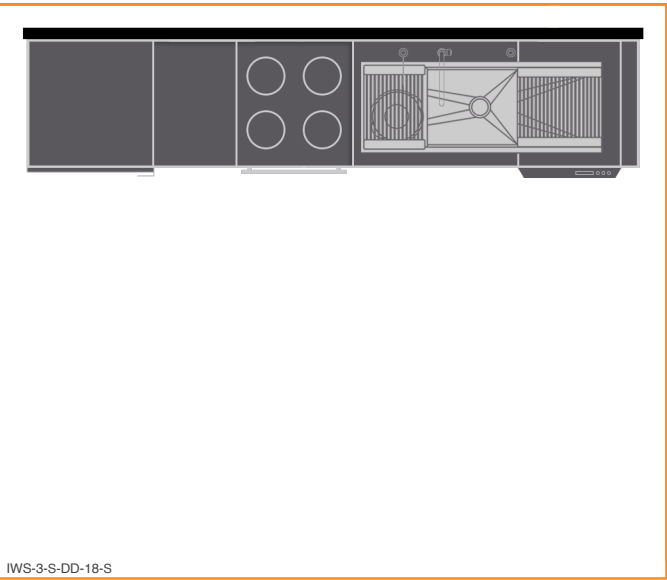
Serve and entertain in the Galley Workstation and BarStation.
- Cook zone

Cooktop located next to Workstation and Taps with ovens nearby
- Clean zone

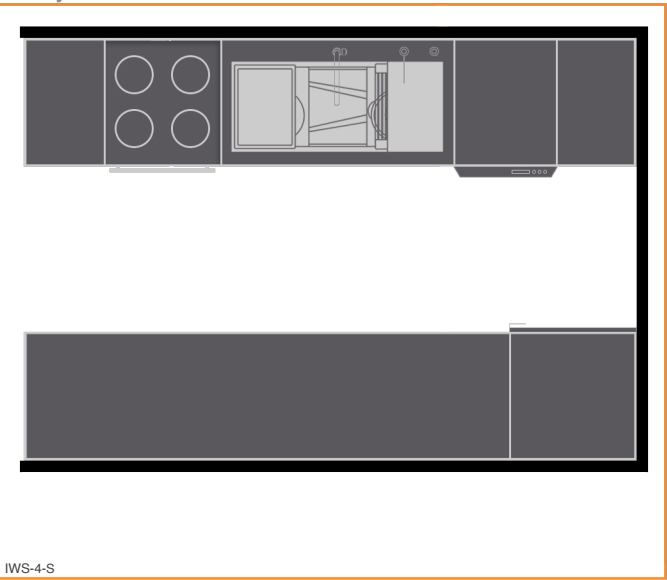
Cleaning station with dishwashers behind the primary WashStation™

Kitchen layout types

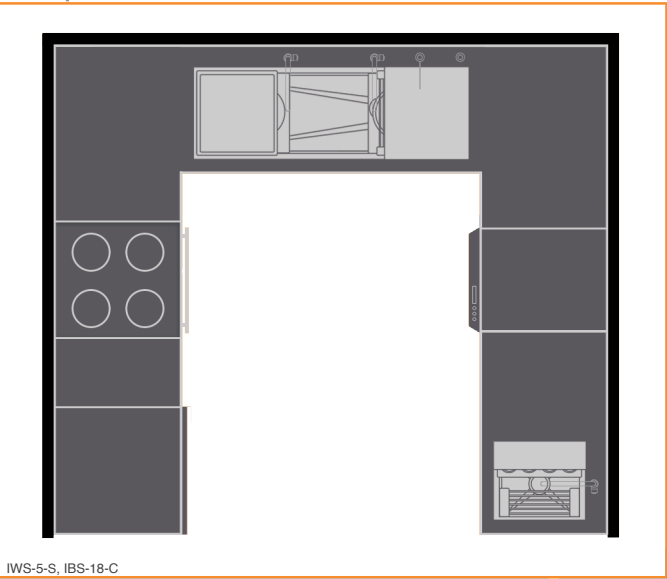
One wall



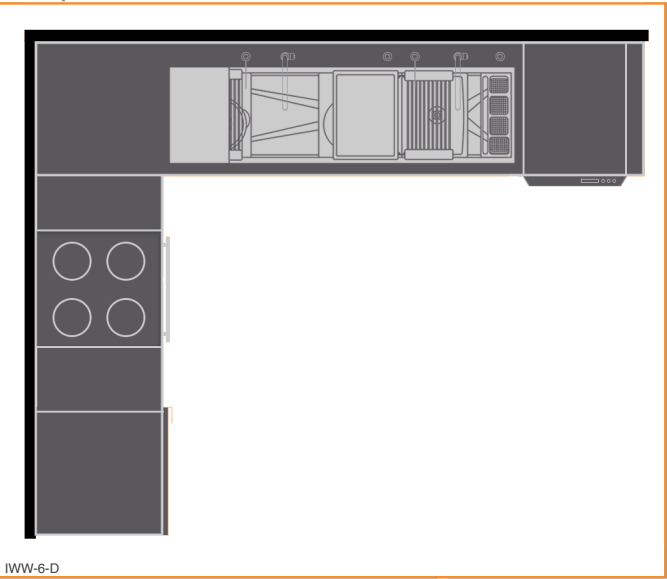
Galley



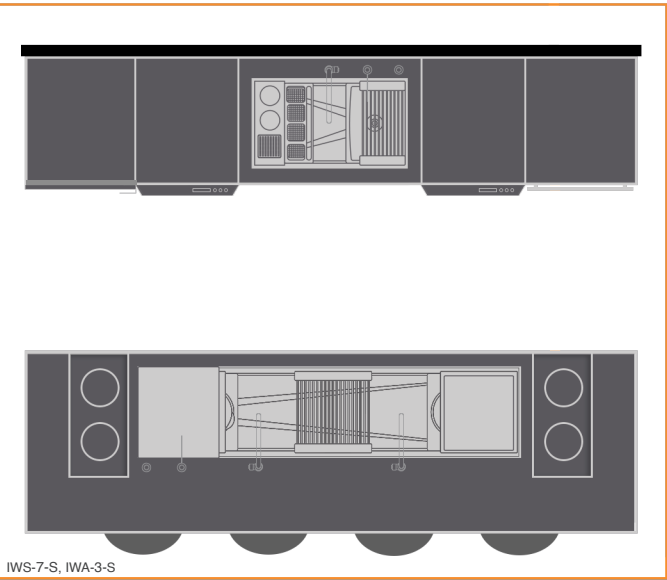
U-shape



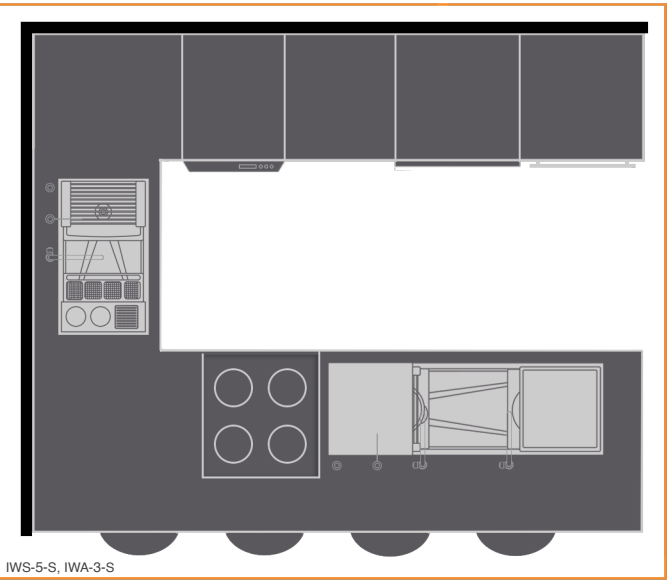
L-shape



Island



Peninsula



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
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Part No. G-BR-2023
Printed in the U.S.A. 07/2023

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