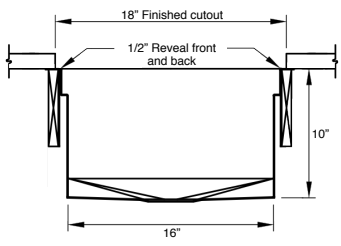


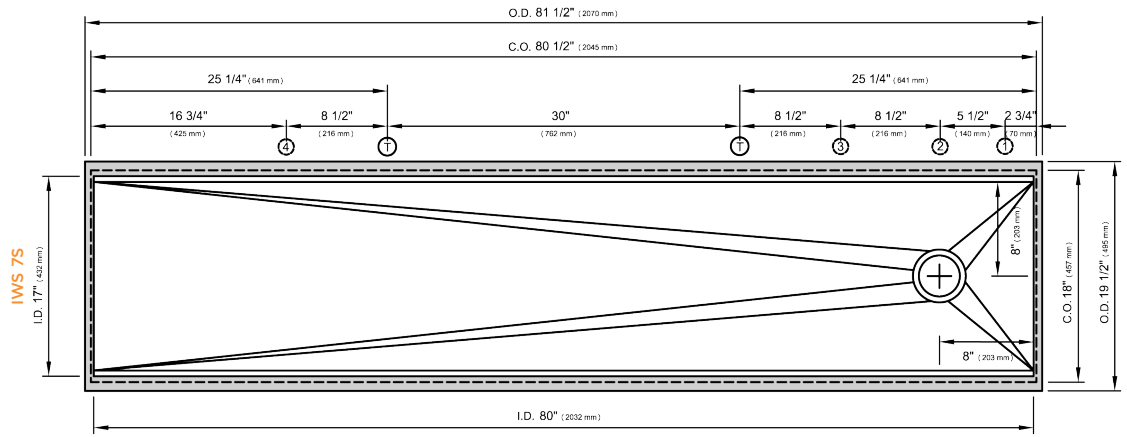


Ideal Workstation, BarStation™ and DryDock™  
Installation Guide

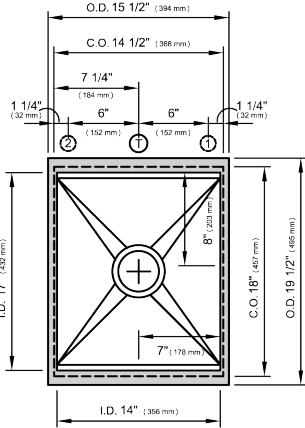
# Single Bowl Workstations & BarStation™



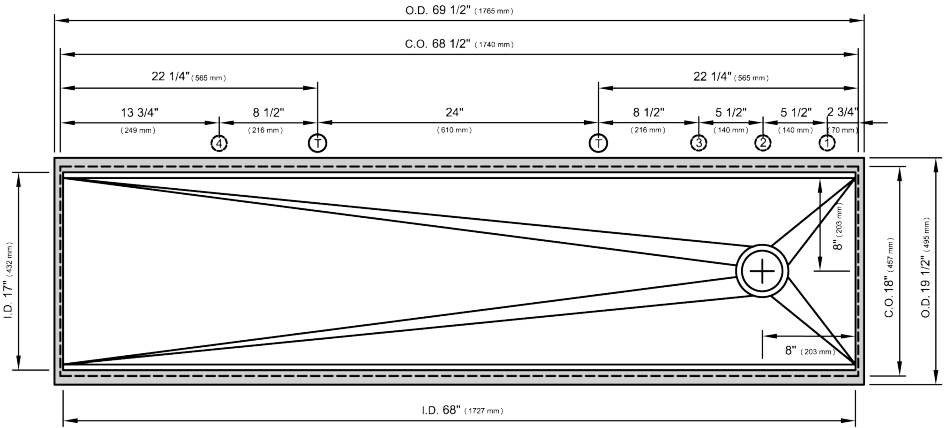
Side view applies to all Single Bowl Workstations



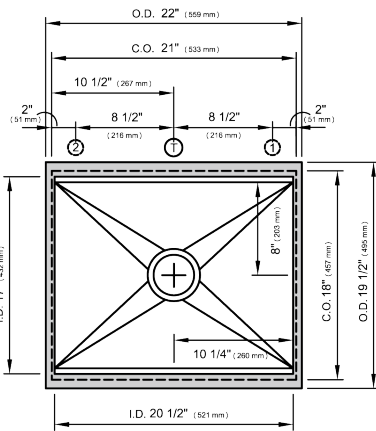
IWS 75



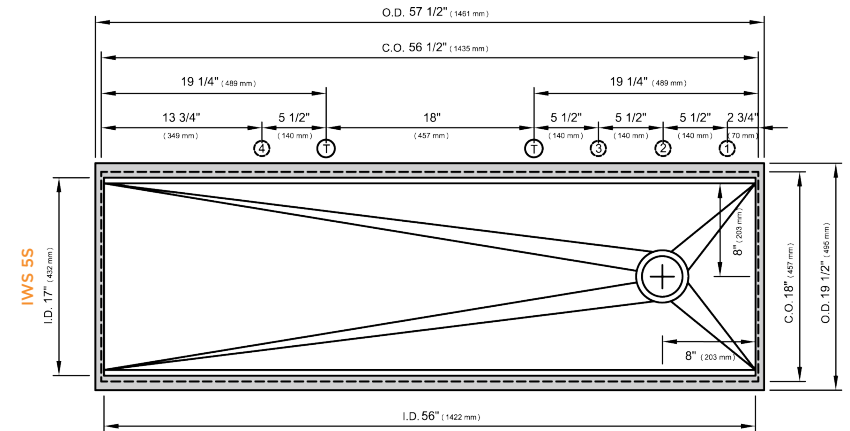
IBS C



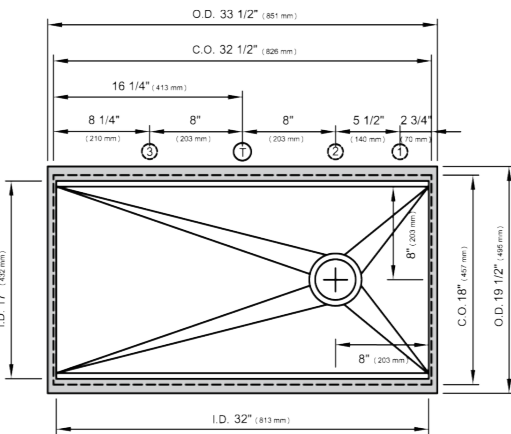
IWS 65



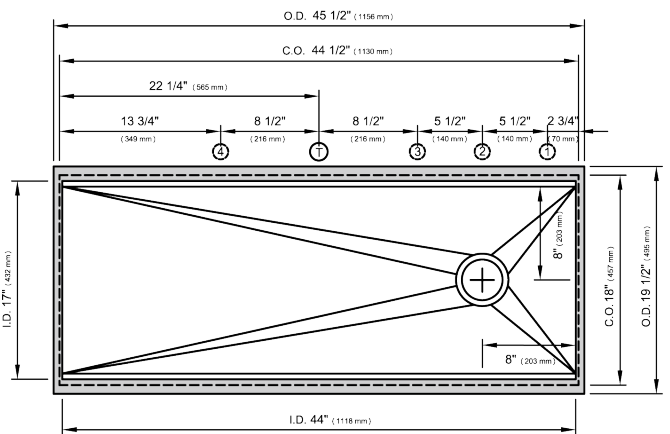
IWS 2C



IWS 5S



IWS 3S



IWS 4S

**SUGGESTED GALLEY TAP AND TAP ACCESSORIES PLACEMENT GUIDE**

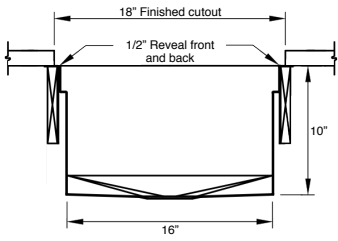
- ① Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)
- ② Galley Soap Dispenser 1" min hole diameter
- ③ Galley Deck Switch 1 3/8" min hole diameter
- ④ Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter
- ⑤ Galley Hot and Cold Water Dispenser 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)

Center hole diameters 2" behind cutout

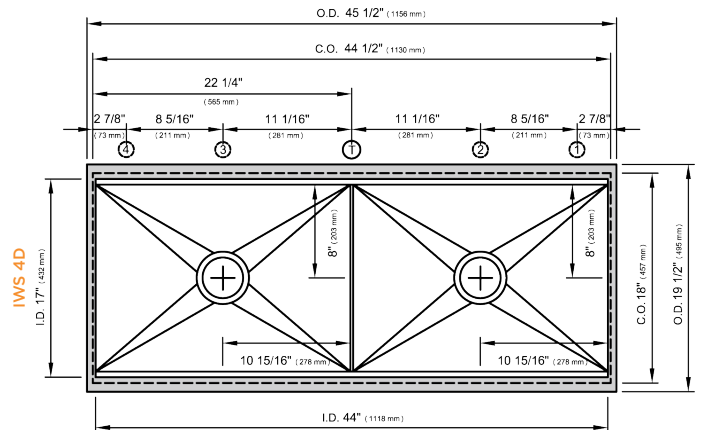
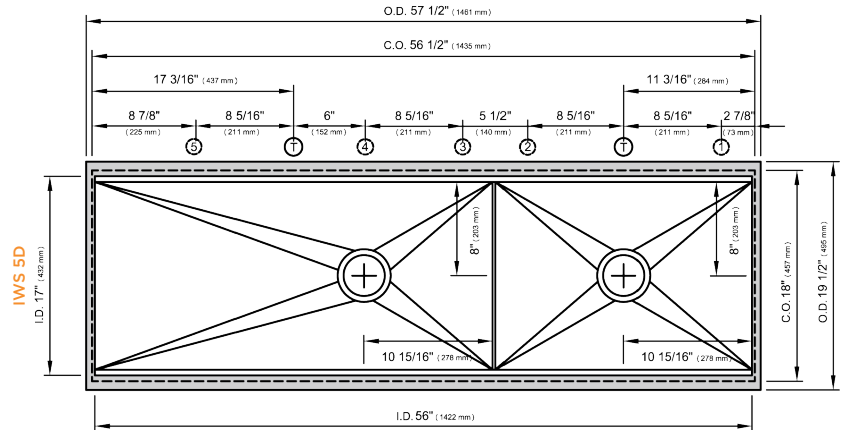
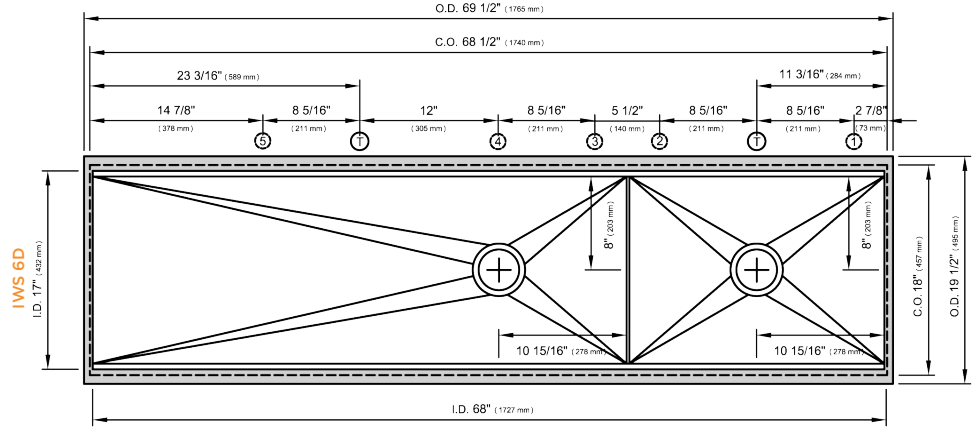
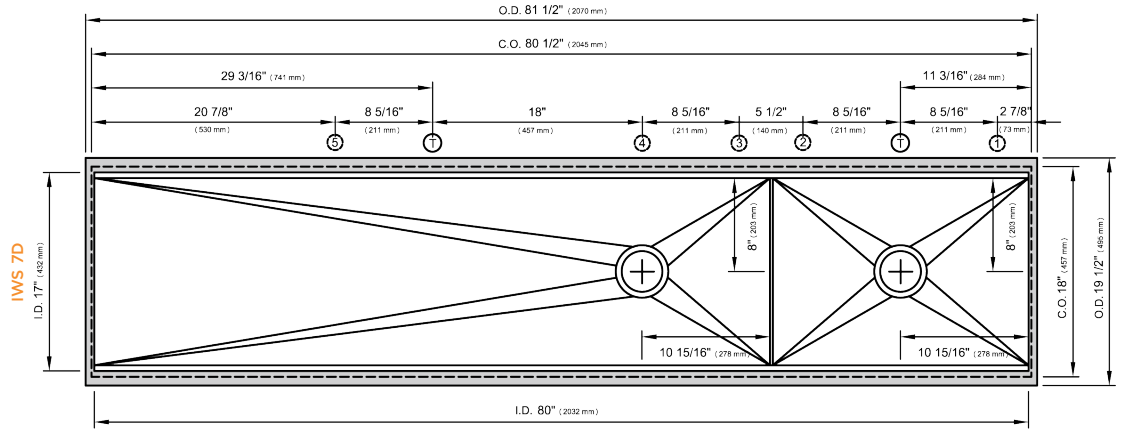
**Note:** Galley Hot and Cold Water dispenser requires a minimum 8" clearance center to center if installed to the right of the Galley Tap

**Note:** For installation where the drain is on the left side, simply reverse placements of Tap and Tap Accessories

# Double Bowl Workstations



Side view applies to all Double Bowl Workstations



## SUGGESTED GALLEY TAP AND TAP ACCESSORIES PLACEMENT GUIDE

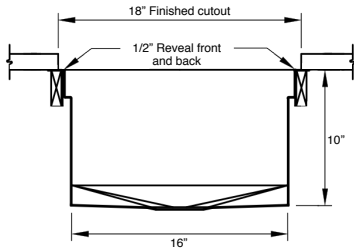
- ① Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)
- ② ③ ④ ⑤ Galley Soap Dispenser 1" min hole diameter
- Galley Deck Switch 1 3/8" min hole diameter
- Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter
- Galley Hot and Cold Water Dispenser 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)

Center hole diameters 2" behind cutout

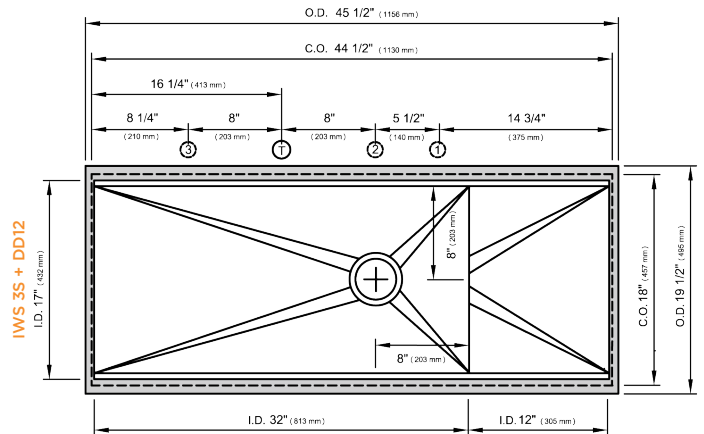
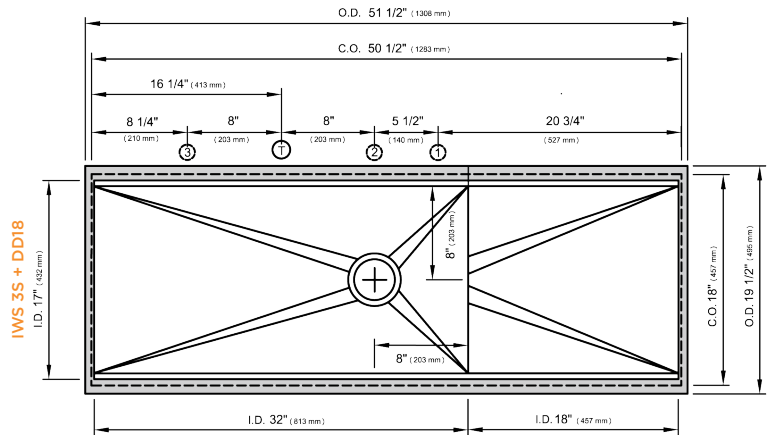
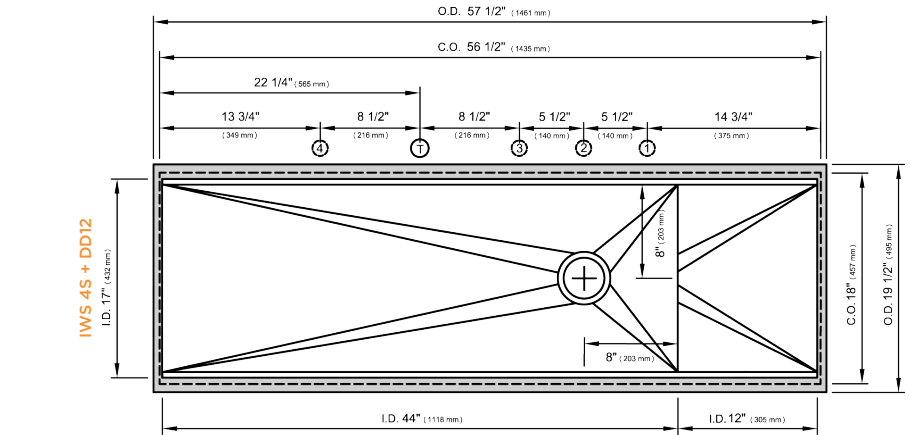
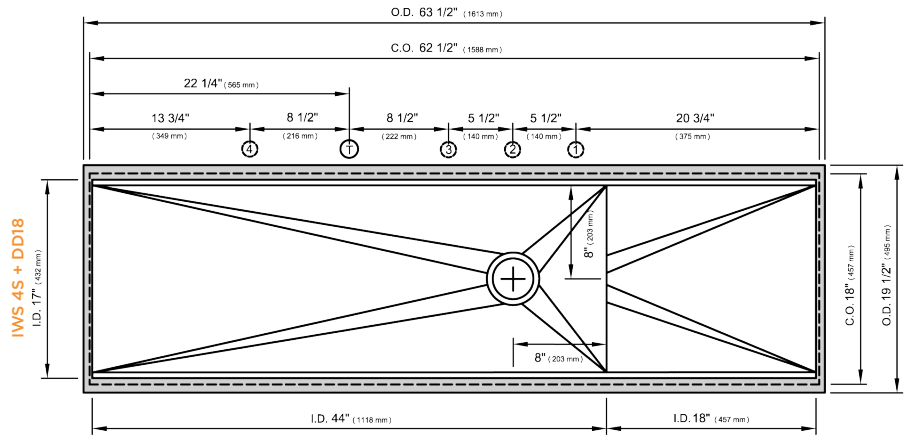
Note: Galley Hot and Cold Water dispenser requires a minimum 8" clearance center to center if installed to the right of the Galley Tap

Note: For installation where the drain is on the left side, simply reverse placements of Tap and Tap Accessories

# In Stock DryDock™ Workstations



Side view applies to all DryDock™ Workstations shown



## SUGGESTED GALLEY TAP AND TAP ACCESSORIES PLACEMENT GUIDE

- ① Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)
- ② ③ ④ ⑤ Galley Soap Dispenser 1" min hole diameter
- Galley Deck Switch 1 3/8" min hole diameter
- Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter
- Galley Hot and Cold Water Dispenser 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)

Center hole diameters 2" behind cutout

**Note:** Galley Hot and Cold Water dispenser requires a minimum 8" clearance center to center if installed to the right of the Galley Tap

**Note:** For installation where the drain is on the left side, simply reverse placements of Tap and Tap Accessories

# IMPORTANT

Unlike typical undermount kitchen sink installations, The Galley Workstation is installed in the cabinet prior to the counter being templated. **A support structure, (cleat system of wood frame), will need to be constructed and mounted inside the base cabinet(s) and recessed 1/16" from the top.**

The Workstation and Tap require a **minimum** of 22 1/2" inside the cabinet. For 24" deep inset cabinets installed against a wall the cabinet must be pulled 1" away from the wall.

Leave the installation instructions tray affixed to the Workstation flanges until countertop has been installed.

Inspect The Galley Workstation for any damage prior to installation. For any questions or concerns please contact us immediately at 800.375.4255 or [customerservice@thegalley.com](mailto:customerservice@thegalley.com).

Please refer to all local plumbing and building codes prior to installation.

## Tools



DRILL



CIRCULAR SAW



LEVEL



TAPE  
MEASURE

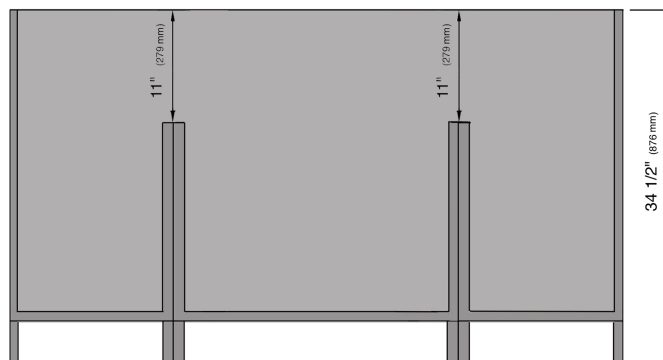


SCREWS



(4) 1" X 6"  
HARDWOOD BOARDS  
(OR ANY SIZE A CARPENTER DEEMS  
TO BE MOST EFFECTIVE)

## Before You Begin



If you are joining two or more cabinets together to house the Galley Workstation you will need to trim the bulkheads to create an 11" clearance.

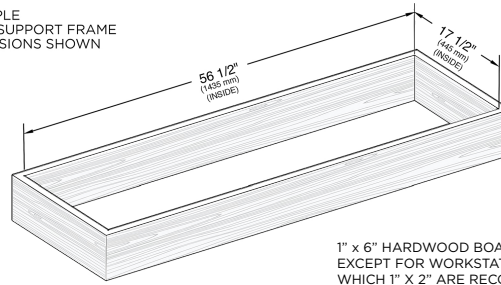
## 1. CONSTRUCT SUPPORT STRUCTURE

a) A support frame (cleat system) will need to be built and installed into the cabinet(s). This frame will support the weight of the Workstation. Note: Clips are NOT to be used.

b) Construct the support frame so that the inside dimensions are 1/2" larger than the basin's inside dimensions. Please refer to pages 1-3 for your Workstation dimensions.

**NOTE:** For a Workstation + DryDock™, the support frame must be built with 1" x 2" boards.

EXAMPLE  
IWS 5 SUPPORT FRAME  
DIMENSIONS SHOWN



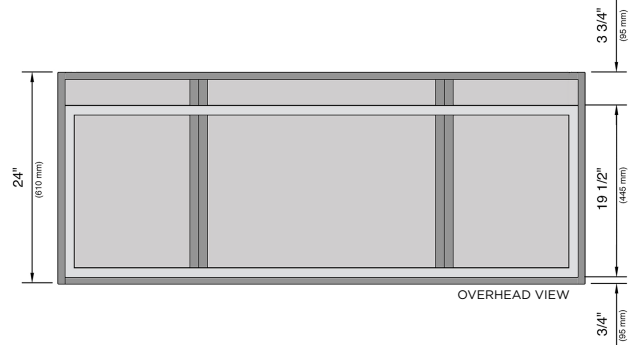
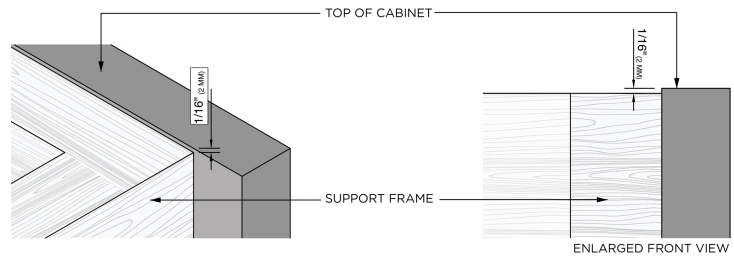
1" x 6" HARDWOOD BOARDS ARE RECOMMENDED EXCEPT FOR WORKSTATION + DRYDOCK, FOR WHICH 1" x 2" ARE RECOMMENDED.

## 2. ATTACH THE SUPPORT FRAME TO THE INTERIOR WALLS OF THE CABINET

### \*\*IMPORTANT\*\*

Support frame must be installed 1/16" lower than the top of the cabinet. Once installed, the top of the Workstation Flanges will be flush with the top of the cabinet.

Use a level to ensure that the support frame is installed level in the cabinet.

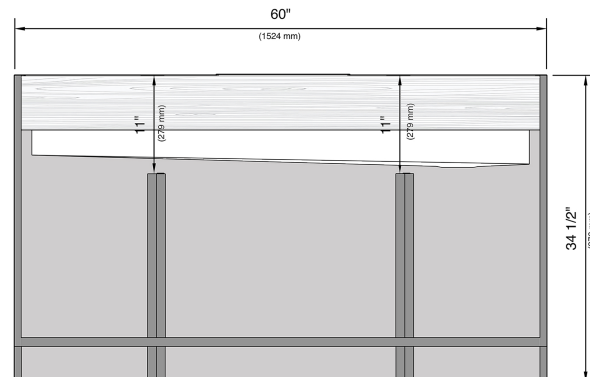
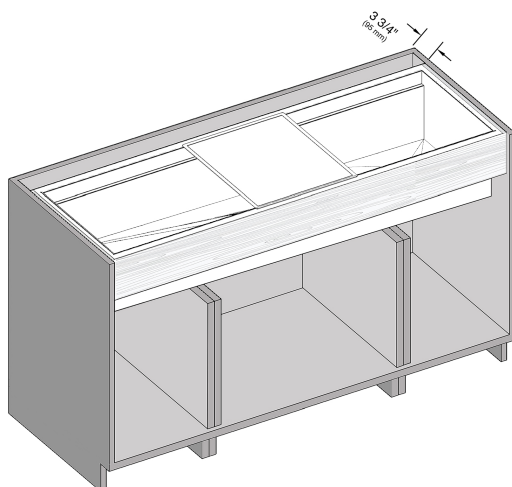
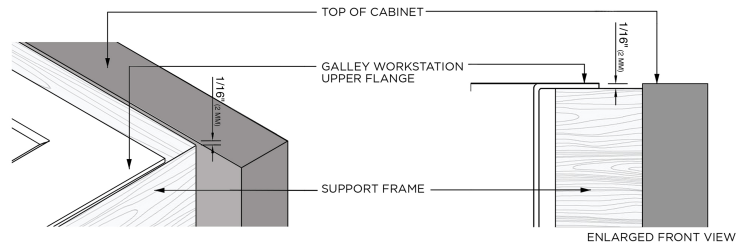


## 3. INSTALL THE WORKSTATION BASIN

a) Carefully place the Workstation into the cabinet by resting the flanges on the support frame. All four flanges should rest upon the support frame.

b) Use a level to ensure that the flanges are level.

c) The top of the flanges should be flush with the top of the cabinet.



**YOU ARE NOW READY  
FOR THE COUNTERTOP  
FABRICATOR**

## Counter Top Installation

Use the white template tray affixed to the Workstation flanges as your guide for the front to back cut-out. Refer to pages 1-3 for your overall cut-out dimensions or refer to the drawing on the template tray. Note: The front to back cutout dimension must be exactly 18".

The suggested maximum corner radius is 3/8".  
*\*Please refer to countertop manufacture warranted minimums\**

The finished countertop will not completely cover the Workstation flanges. 1/2" will be exposed on the front and back flanges and 1/4" exposed on the left and right flanges.

Creating this reveal allows for the Culinary Tools to slide across the upper tier.

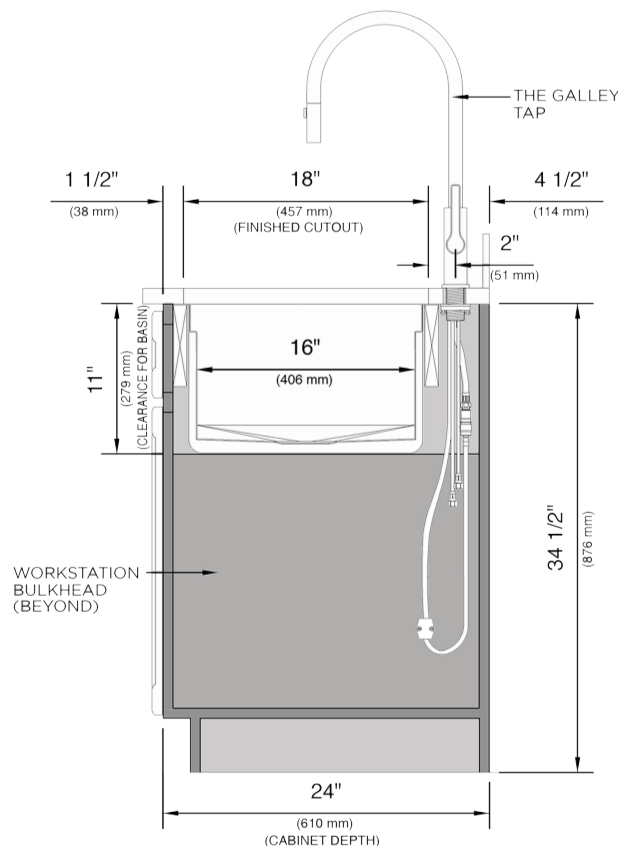
1. Cover what will be the exposed 1/2" of the front and back flanges, and the 1/4" of the side flanges with painters tape for easy cleaning of excess silicone.

2. Apply a heavy bead of silicone to the un-taped part of the flange.

3. Set the countertop and position it properly so you have 1/2" reveal on the front and back flanges and 1/4" reveal on the left and right flanges. Press countertop down onto the flange. The silicone should fill any gaps.

4. Wipe excess silicone off of exposed flange.

5. Wait one hour and remove tape. This will ensure there is a clean flange, free from silicone. Which will enable the Culinary Tools to slide freely.



# The Galley Workstation Limited Lifetime Warranty

**1. GALLEY WORKSTATION LIMITED LIFETIME WARRANTY** - Seller provides a Limited Lifetime Warranty. Seller warrants its stainless steel sink, installed in a residential application, to be free from manufacturing defects in materials and workmanship under normal residential usage. This Limited Lifetime Warranty is subject to the warranty conditions and limitations as set forth below.

**2. WARRANTY CONDITIONS AND LIMITATIONS** - Seller's warranty is non-transferable and is strictly limited to products correctly installed using our installation instructions and used in a residential environment. This warranty is limited to defects or damages resulting from normal residential use and does not cover surface corrosion, (chemical or natural, including exposure to salt air, sea spray, acid rain, or environmental chemicals), scuffs or scratches, misuse, abnormal or abusive use, dents, deformations caused by the impact of any object, improper installation, care and/or maintenance, commercial use, environmental factors causing damage, shipping or freight damage, or common signs of normal wear and tear, (scratching, staining and alkaline etching of the finish over time due to use, cleaning practices or water or atmospheric conditions, are not manufacturing defects but are indicative of normal wear and tear however, these symptoms are easy to remedy). This limited warranty is null and void if the Product has been repaired, altered, or modified other than by Seller or under Seller's supervision. The Seller is not responsible for labor charges, installation or other incidental or consequential costs. In no event shall the liability of Seller exceed the purchase price of the product. If the product is installed outside of North America, Seller warrants product to be free from defects in material and workmanship for one (1) year from the date the product is installed, with all other terms of this warranty applying except duration. If the product has not been purchased from Seller or from an Authorized Dealer or Distributor of the Seller, this warranty is null and void.

**3. ACCESSORY COMPONENTS** - The accessory components, (cutting boards, bowls, colanders, platforms, dividers, drying racks, and all other accessories), are not warranted. If a defect is found in normal residential use, Seller will, at its election, repair, replace or make appropriate adjustment. Certain accessory materials are not recommended for prolonged exposure to direct sunlight including Natural Golden Bamboo and Exclusive Gray Resin.

**4. CARE AND MAINTENANCE** - Please refer to the How to Restore the Original Luster of your Galley video on thegalley.com website regarding the stainless steel sink and the Use and Care section of the website for care and maintenance instructions for the accessory components.

**5. WARRANTY CLAIMS** - These warranties are in effect for Seller's Products purchased on January 1st, 2015 and thereafter. For warranty claims, please contact your Authorized Galley Dealer, or you may write to:

The Galley, LLC.  
Attn: Warranty Claims  
12626 South Memorial Drive  
Bixby, OK 74008

Please include the original receipt with a description of the problem, model number, store, date of purchase, your name, address and telephone number.

**THEGALLEY**  
■ ■ ■ ■ REINVENT YOUR KITCHEN

**CORPORATE HEADQUARTERS**

The Galley, LLC  
12626 South Memorial Drive  
Bixby, OK 74008  
800.375.4255  
thegalley.com