

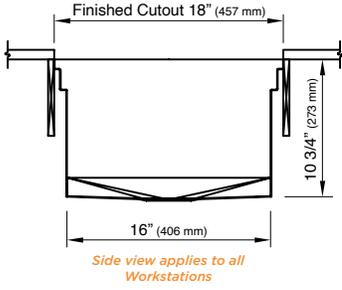


Installation Guide

Workstations², Work&WashStations²,
Workstations²/WashStations² with DryDock[®],
BarStations² and WashStations²

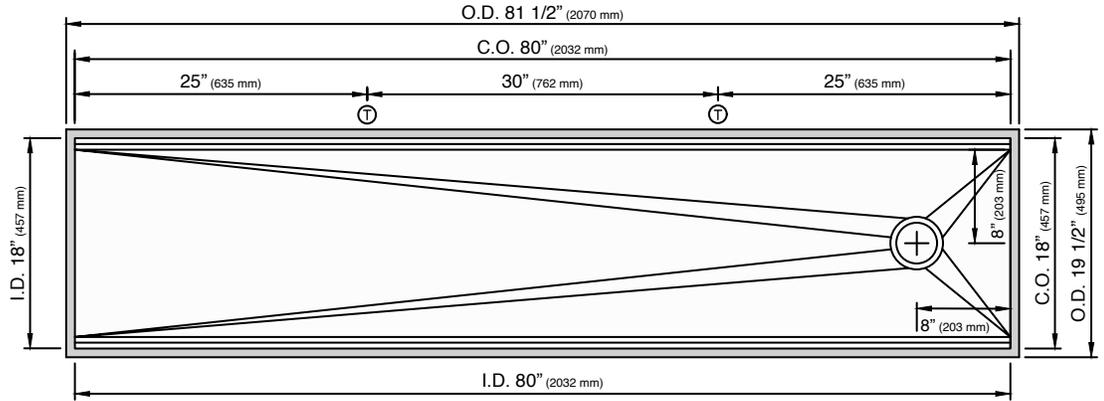
Workstations²

Right Hand Drain Orientation

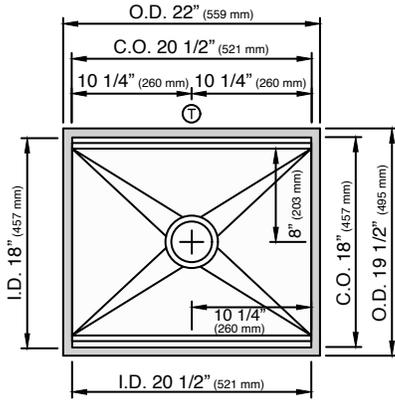


Side view applies to all Workstations

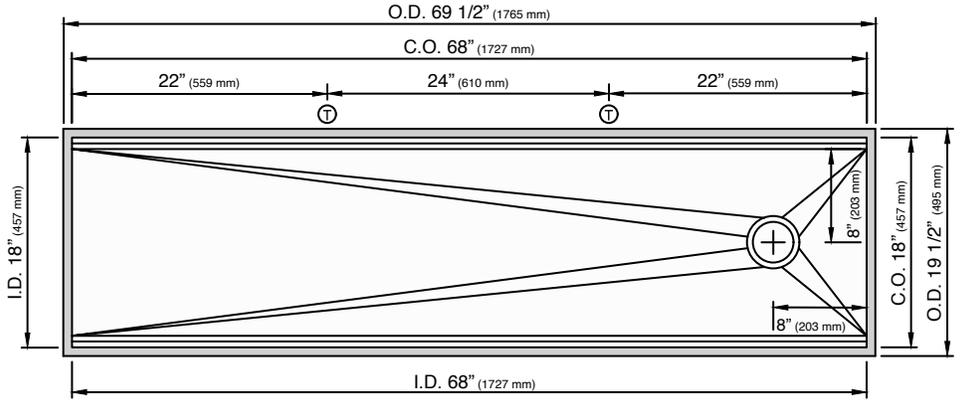
IWS-7-S-2



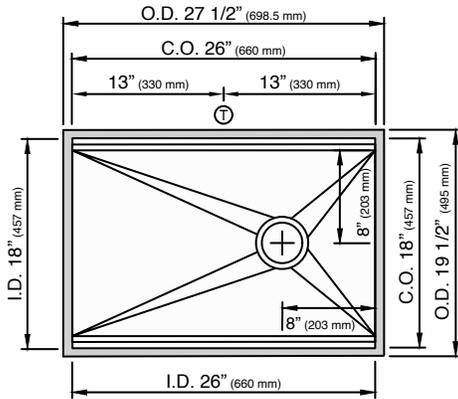
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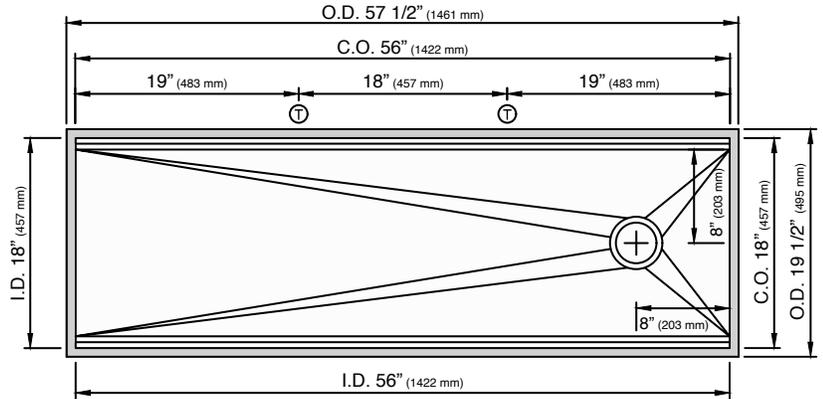
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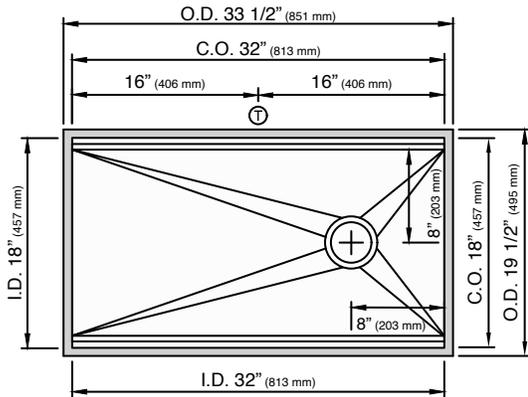
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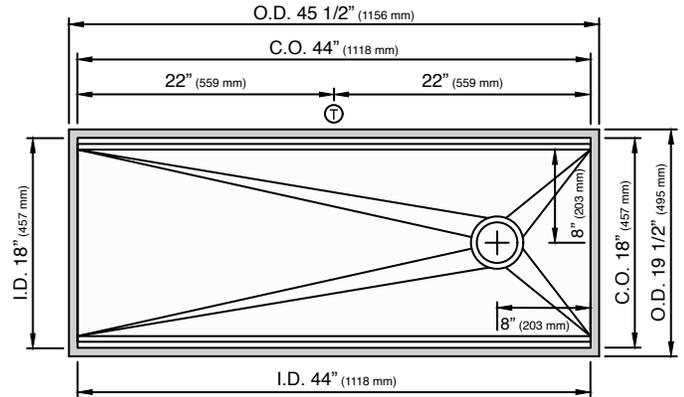
IWS-5-S-2



IWS-3-S-2



IWS-4-S-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

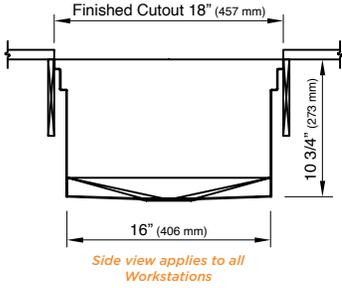
Note: Galley Hot & Cold Tap requires a minimum 8" clearance to center if installed to the right of the Galley Tap

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

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

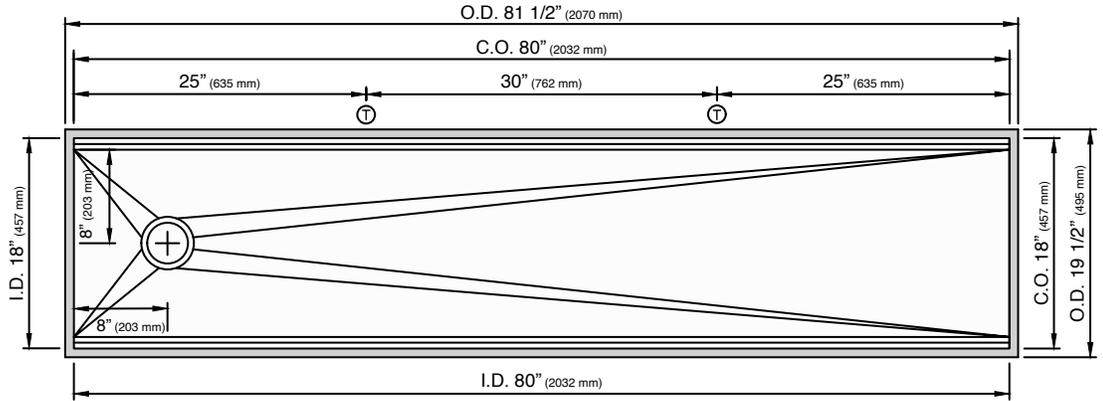
Workstations²

Left Hand Drain Orientation

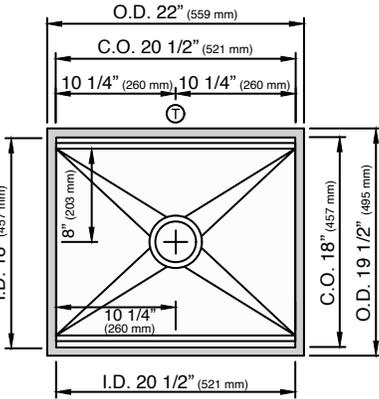


Side view applies to all Workstations

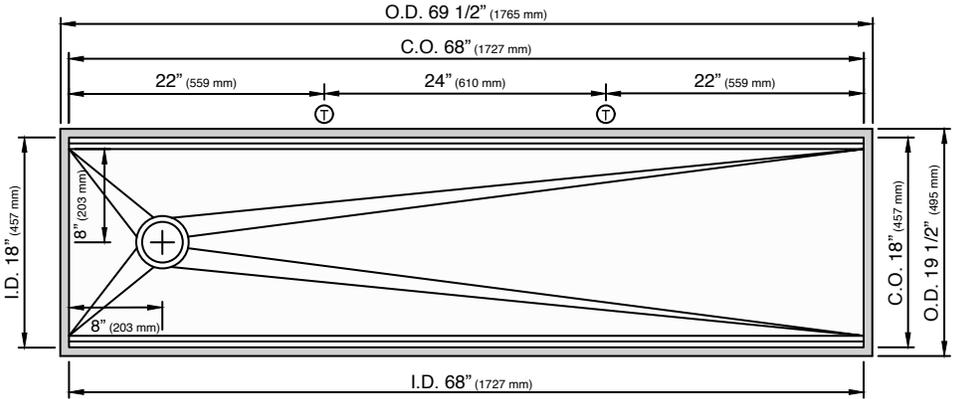
IWS-7-S-2



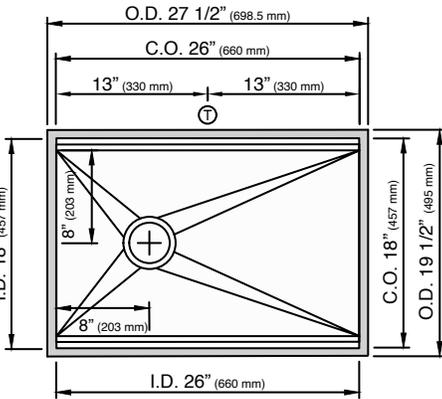
IWS-2-C-2



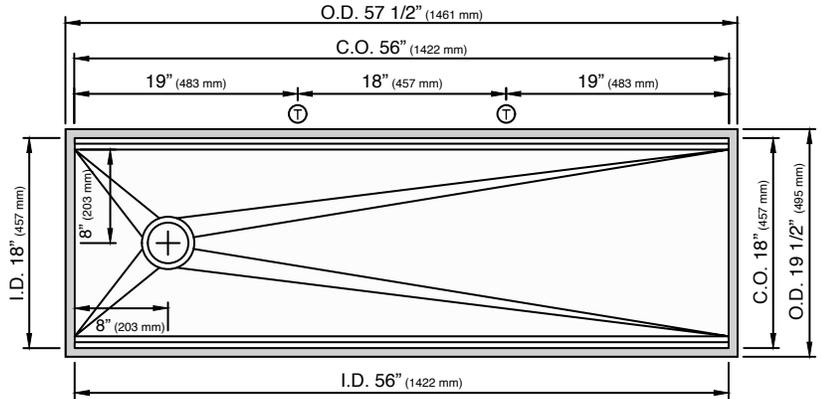
IWS-6-S-2



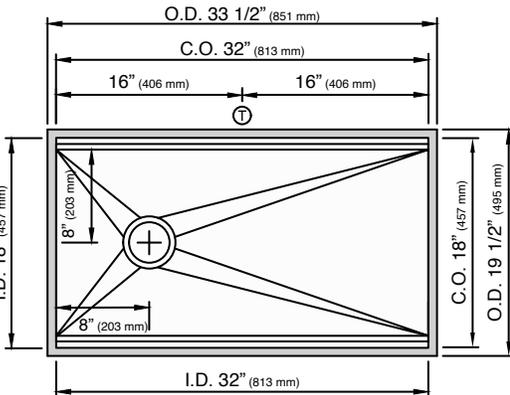
IWS-30-S-2



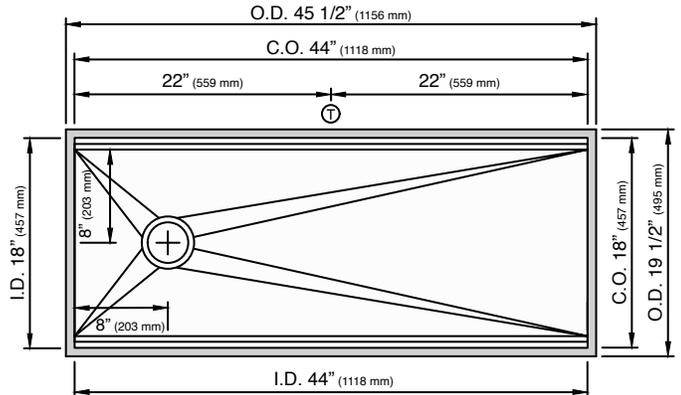
IWS-5-S-2



IWS-3-S-2



IWS-4-S-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

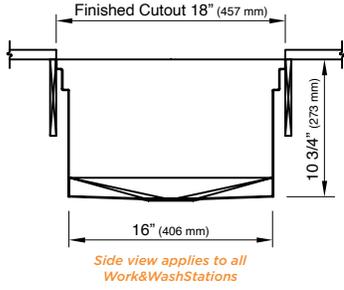
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Note: Tap Placements are for right hand or left hand drain orientation

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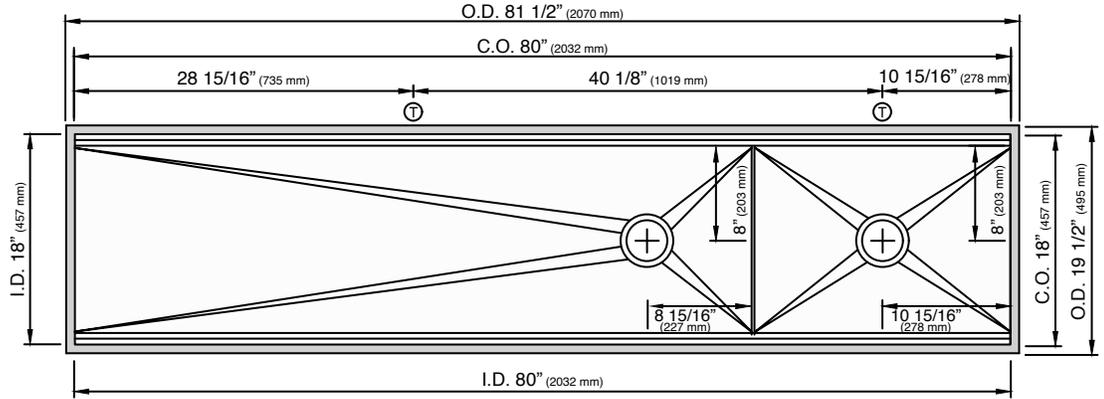
Work&WashStations²

Right Hand Drain Orientation

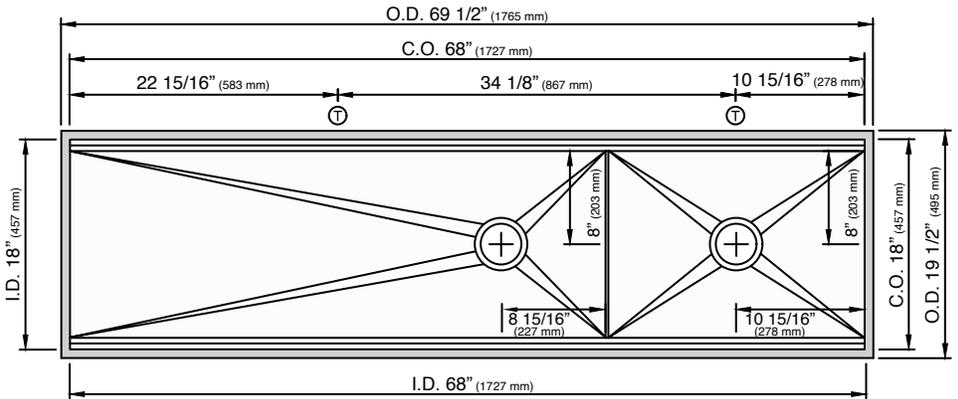


Side view applies to all Work&WashStations

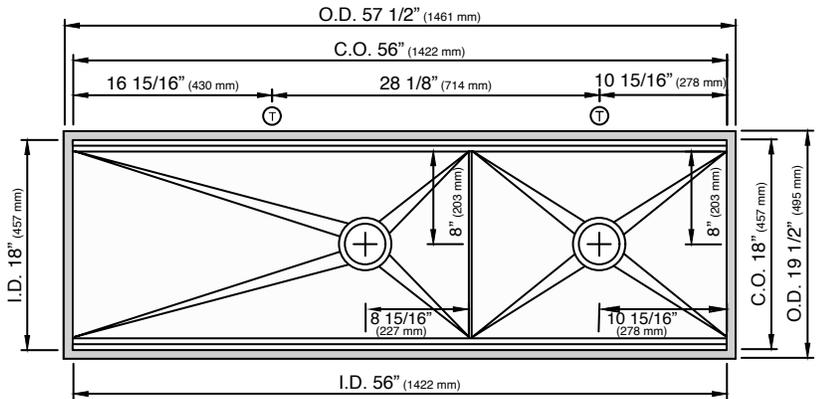
IWW-7-D-2



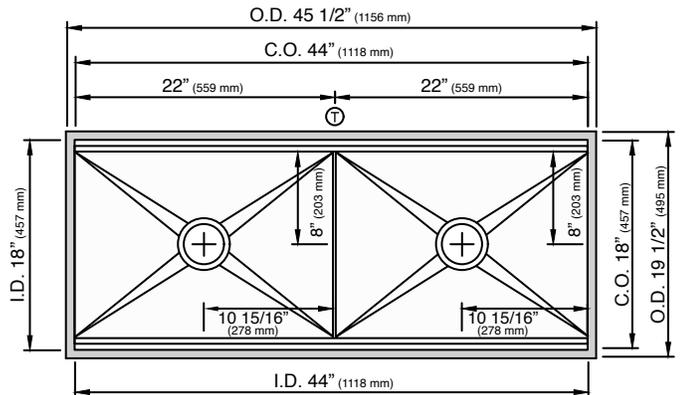
IWW-6-D-2



IWW-5-D-2



IWW-4-D-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

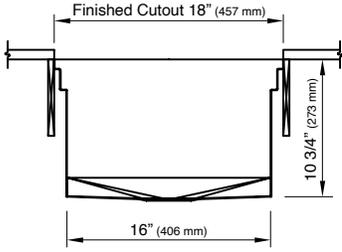
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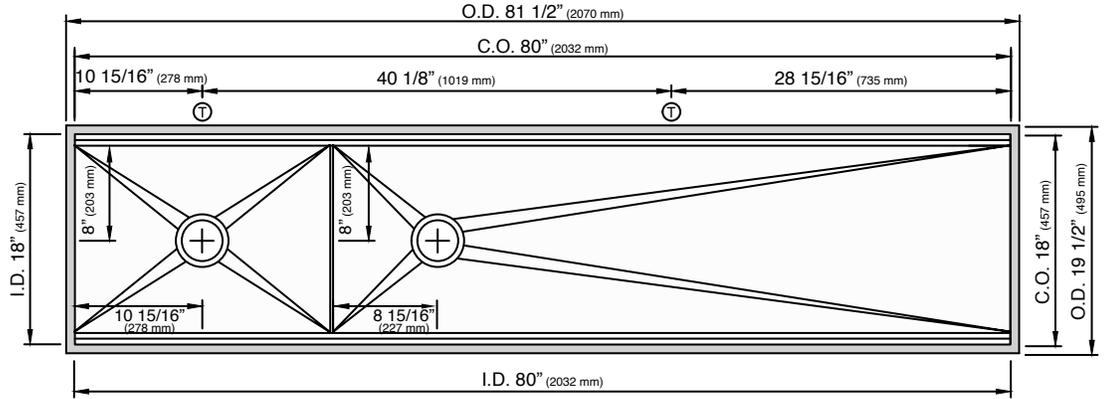
Work&WashStations²

Left Hand Drain Orientation

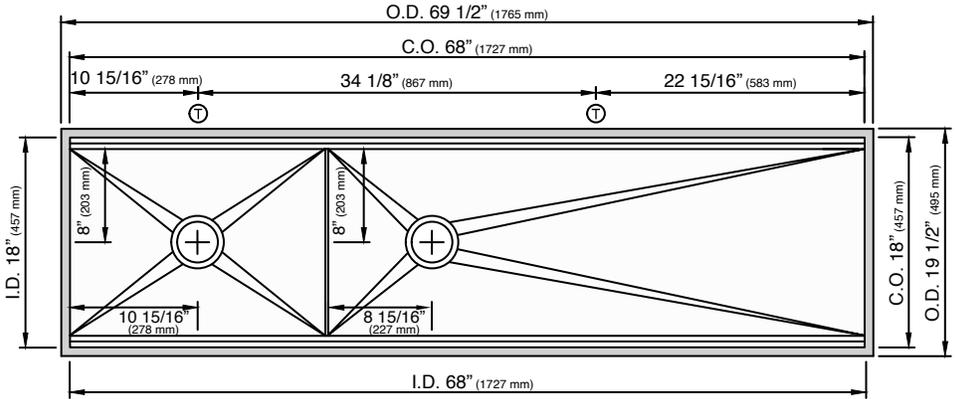


Side view applies to all Work&WashStations

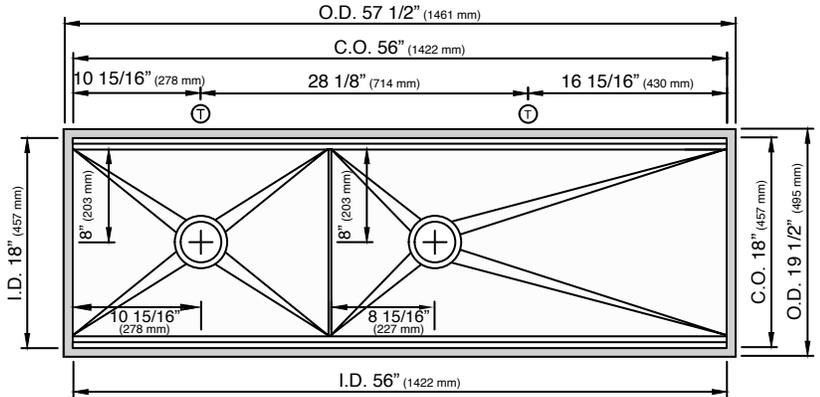
IWW-7-D-2



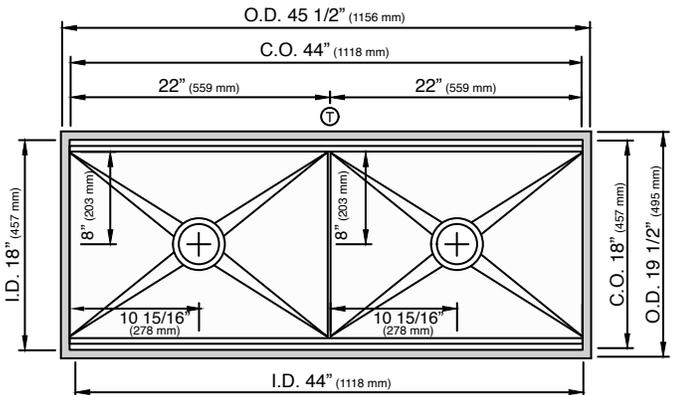
IWW-6-D-2



IWW-5-D-2



IWW-4-D-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓣ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

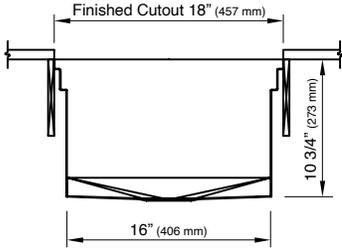
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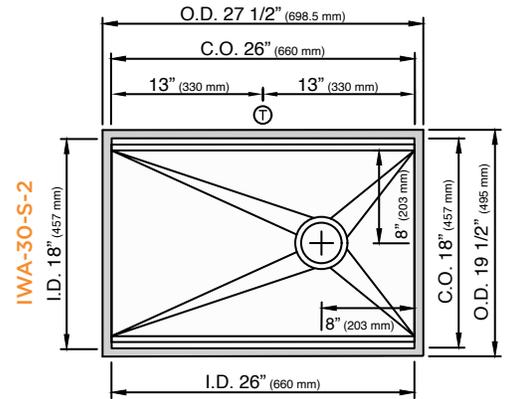
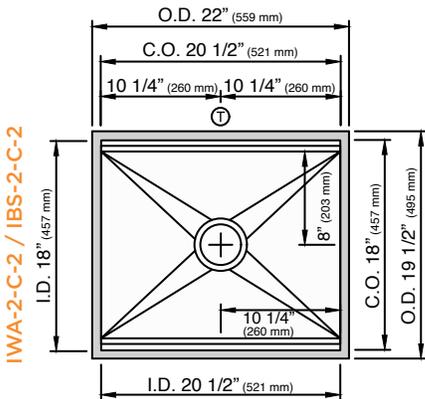
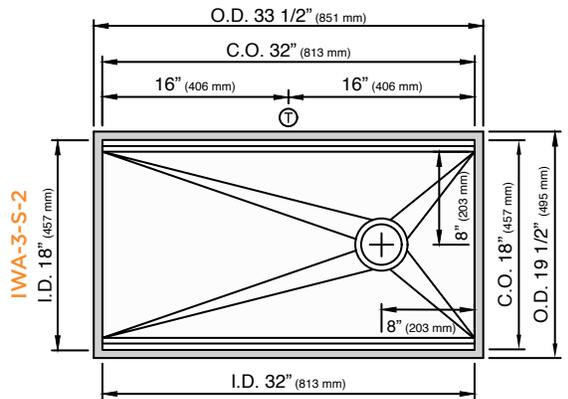
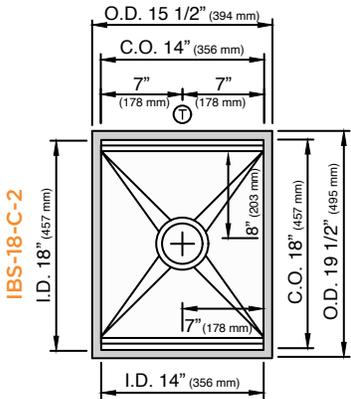
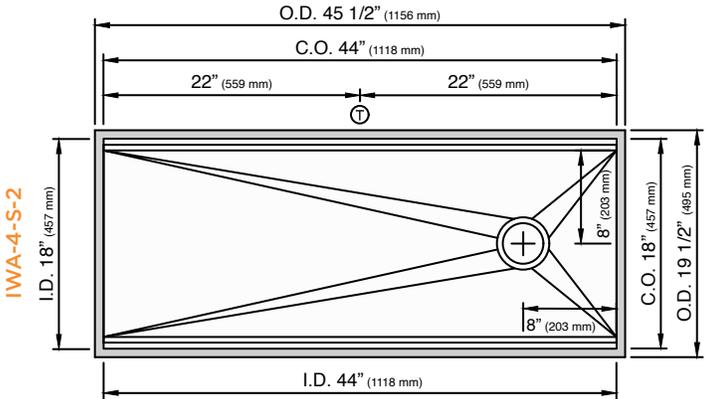
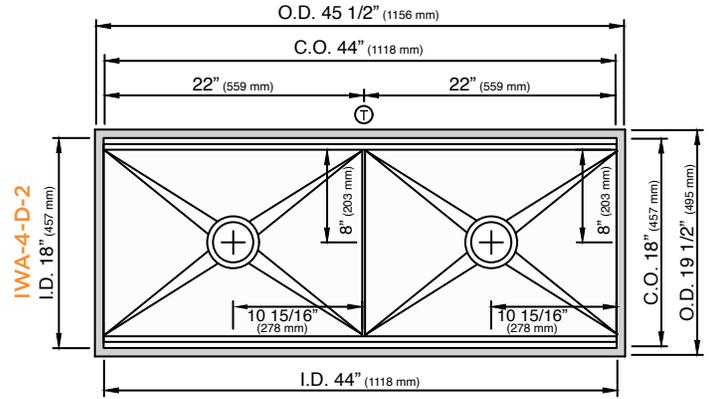
Call 800.375.4255 or email customer@thegalley.com for additional guidance on Tap and Tap Accessory placements

BarStations² and WashStations²

Right Hand Drain Orientation



Side view applies to all BarStations and WashStations



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

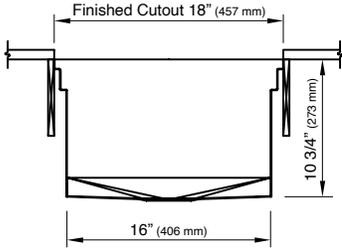
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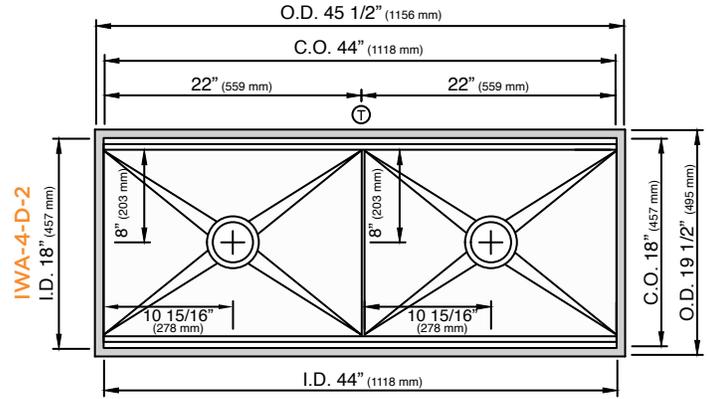
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BarStations² and WashStations²

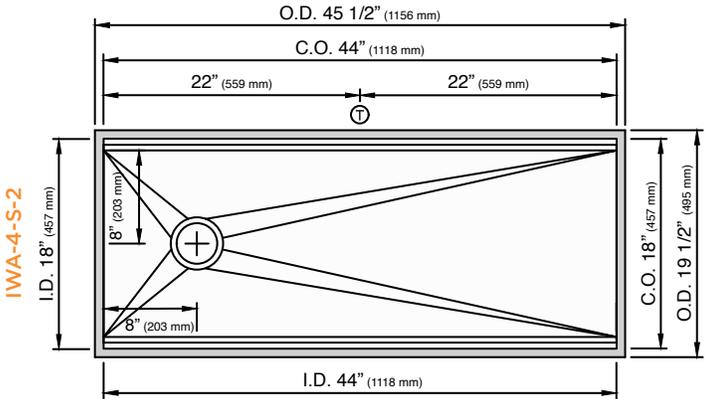
Left Hand Drain Orientation



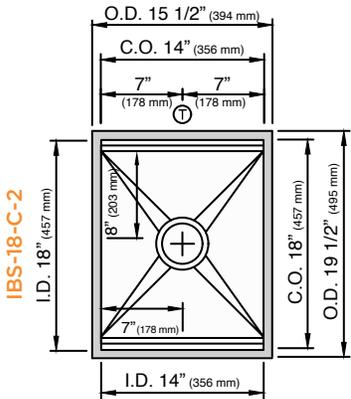
Side view applies to all BarStations and WashStations



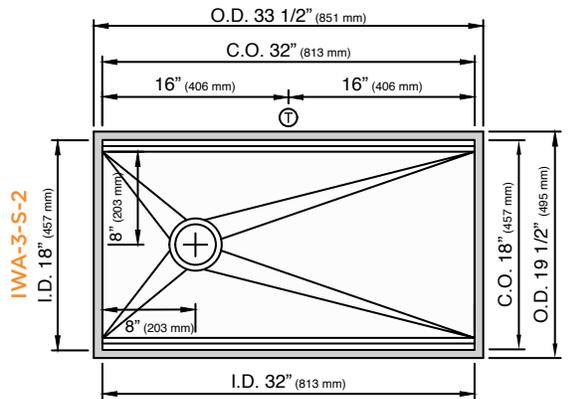
IWA-4-D-2



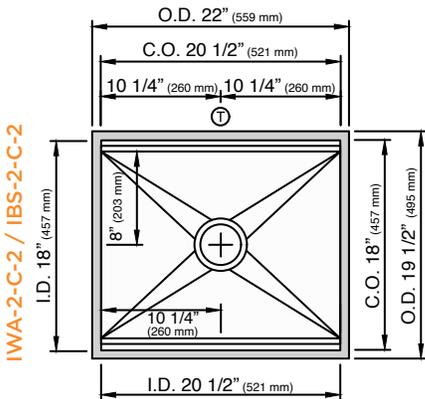
IWA-4-S-2



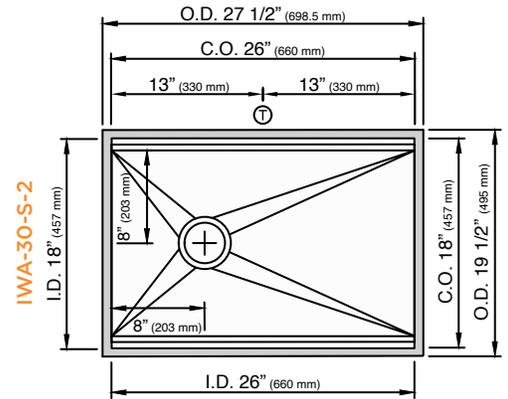
IBS-18-C-2



IWA-3-S-2



IWA-2-C-2 / IBS-2-C-2



IWA-30-S-2

SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

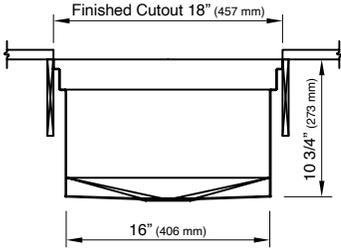
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Note: Tap Placements are for right hand or left hand drain orientation

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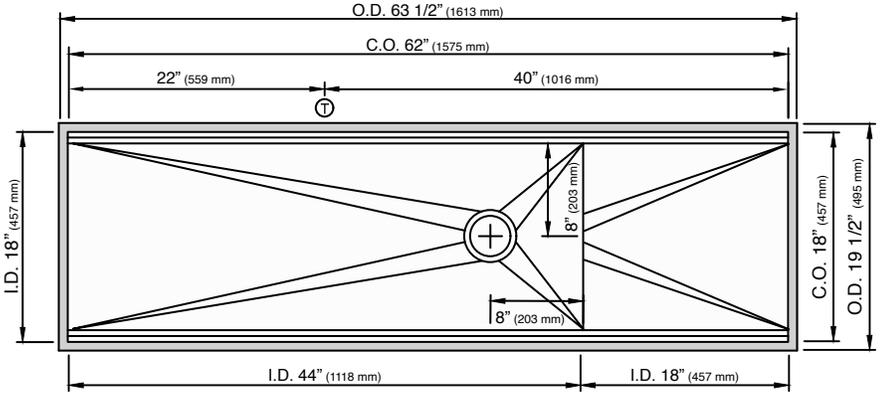
Workstations²/WashStations² + DryDock[®]

Right Hand Drain Orientation

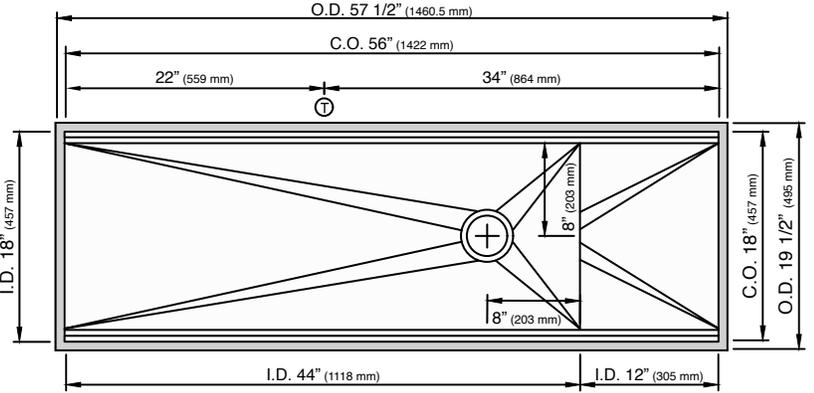


Side view applies to all DryDock Workstations

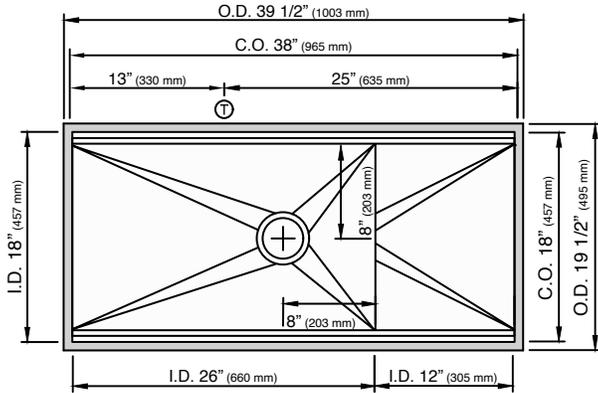
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IWA-4-S-DD-18-2



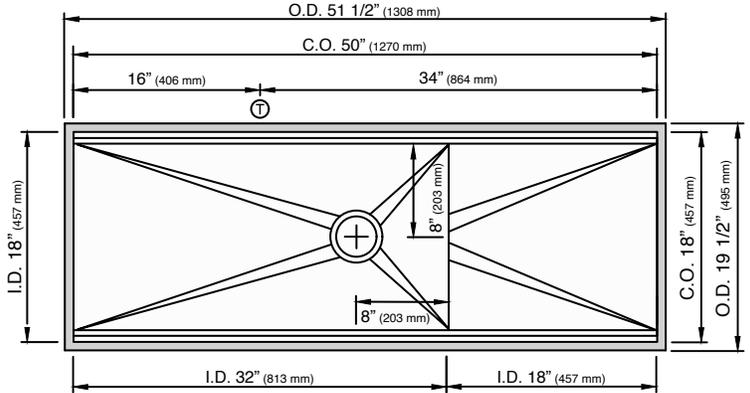
IWS-4-S-DD-12-2
IWA-4-S-DD-12-2



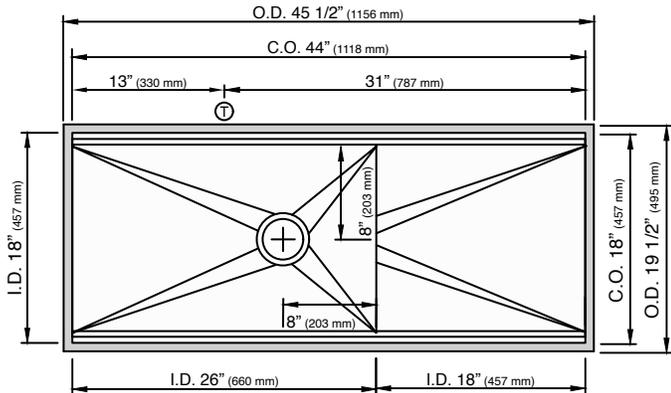
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IWA-30-S-DD-12-2



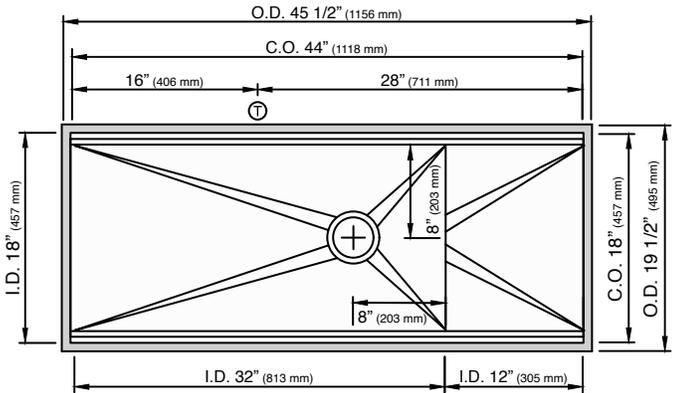
IWS-3-S-DD-18-2
IWA-3-S-DD-18-2



IWS-30-S-DD-18-2
IWA-30-S-DD-18-2



IWS-3-S-DD-12-2
IWA-3-S-DD-12-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum hole diameter

Center Tap hole diameters 2" behind cutout

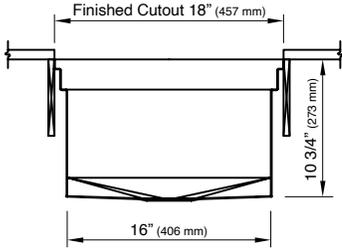
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Note: Tap Placements are for right hand or left hand drain orientation

Call 800.375.4255 or email customercare@thegalley.com
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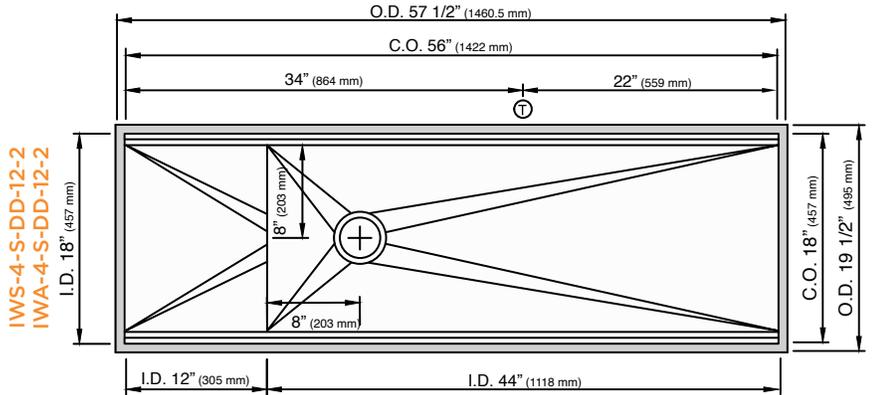
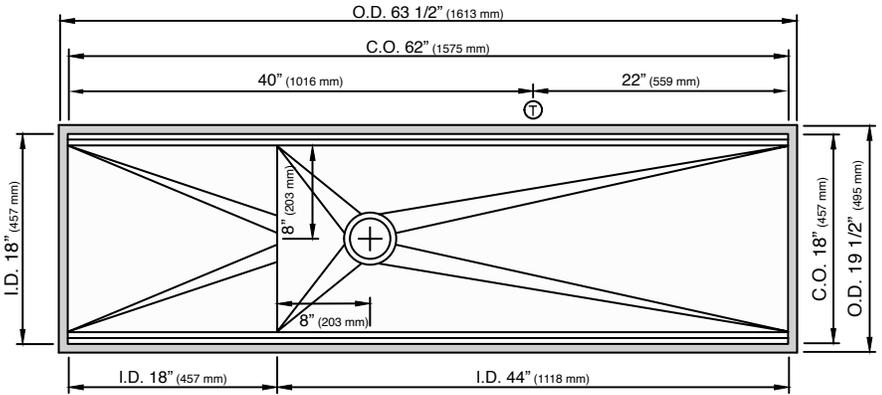
Workstations²/WashStations² + DryDock[®]

Left Hand Drain Orientation

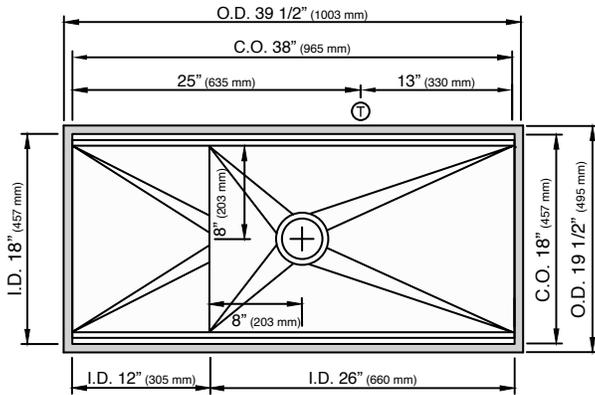


Side view applies to all DryDock Workstations

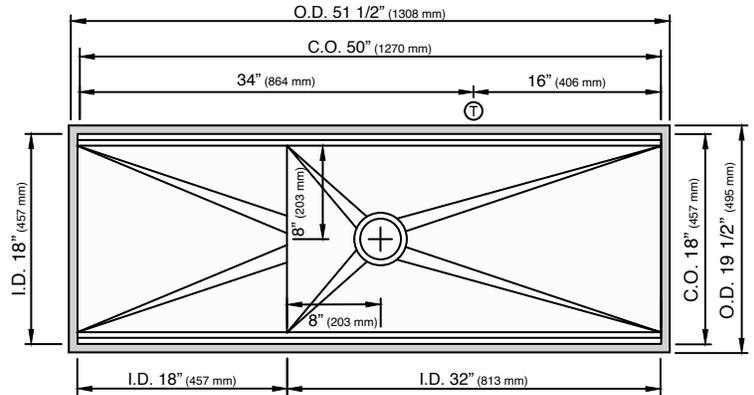
IWS-4-S-DD-18-2
IWA-4-S-DD-18-2



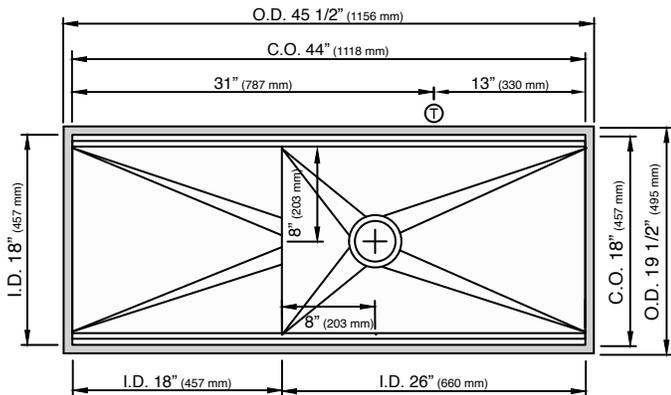
IWS-30-S-DD-12-2
IWA-30-S-DD-12-2



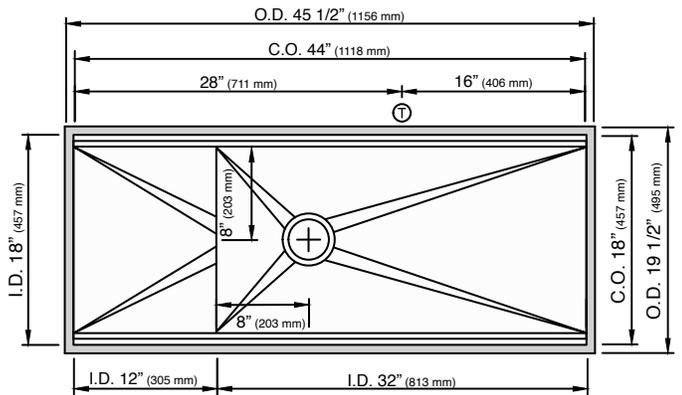
IWS-3-S-DD-18-2
IWA-3-S-DD-18-2



IWS-30-S-DD-18-2
IWA-30-S-DD-18-2



IWS-3-S-DD-12-2
IWA-3-S-DD-12-2



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

Ⓜ Galley Tap 1 3/8" minimum to 1 1/2" maximum 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

IMPORTANT

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

2. Leave the installation instructions tray affixed to The Galley Basin until the countertop has been templated, and leave the basin braces affixed to the Basin's tiers until the countertop has been installed and silicone has cured for a minimum of one hour.

3. 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.

4. For countertops with a laminated or built-up decorative front edge, construct the wood support frame to finish 1/16" below the underside of the countertop cutout area.

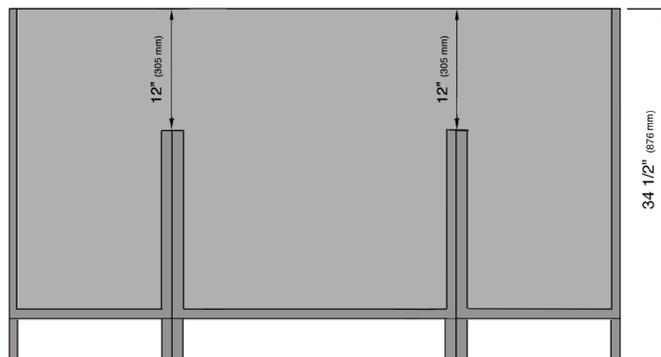
Inspect The Galley Basin for any damage prior to installation. For any questions or concerns please contact us immediately at 800.375.4255 or customer@thegalley.com.

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

Tools



Before You Begin



If your cabinet(s) have been built to accommodate your Galley Workstation, proceed to Step One. If you are joining two or more cabinets together to house the Galley Workstation, you will need to trim the bulkheads to create an 12" clearance for the Basin.

1. CONSTRUCT SUPPORT STRUCTURE

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

b) Construct the support frame so that the inside dimensions of the frame are 1/4" larger than the Basin's inside width and length dimensions. Please refer to pages 1-8 for your Galley dimensions.

NOTE: For a Galley Workstation + DryDock., the support frame must be built with 3/4" x 3" boards so that there is no interference with any undercounter appliances.

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

IMPORTANT

Place the support frame into the cabinet flush with the front of the cabinet. This will ensure that there is the minimum 2-3/4" plumbing space from the back of the frame to the cabinet wall needed.

The support frame must be installed 1/16" lower than the top of the cabinet.

NOTE: Use a level to ensure that the support frame is installed level in the cabinet. Once installed, the top of the Basin Flanges will be flush with the top of the cabinet.

Attach the support frame to the interior walls of the cabinet.

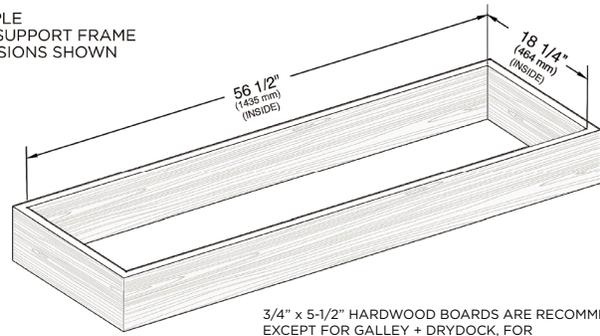
3. INSTALL THE WORKSTATION BASIN

a) Carefully place The Galley Basin into the cabinet by resting the flanges on the support frame. All four flanges should rest on the support frame.

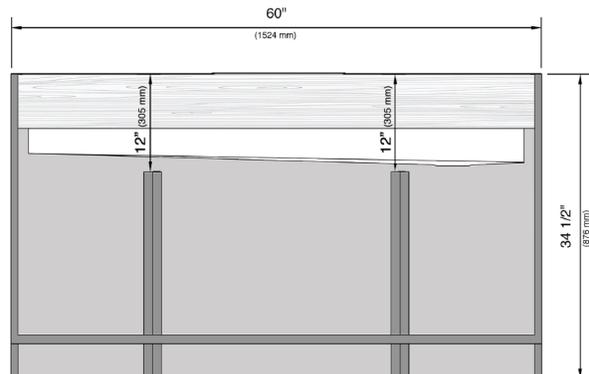
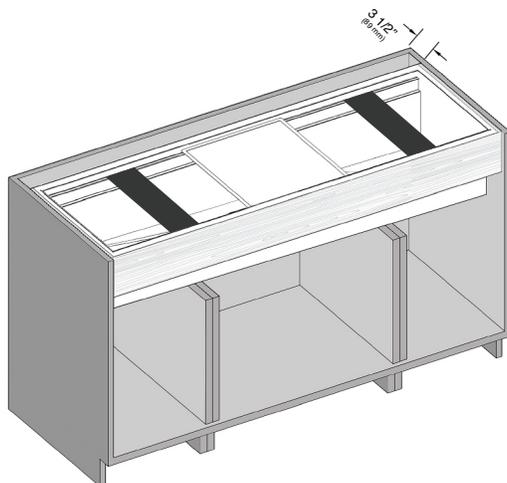
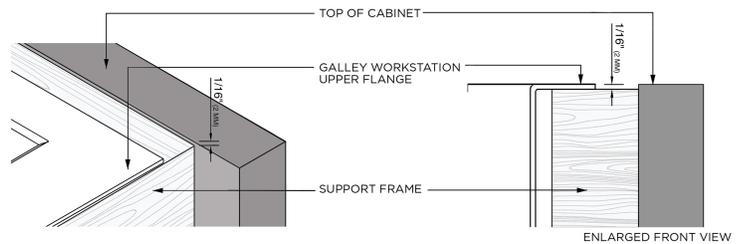
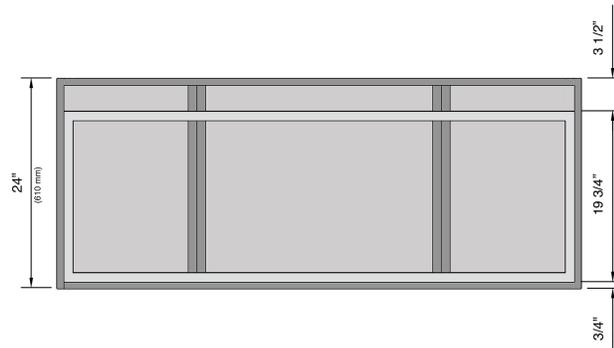
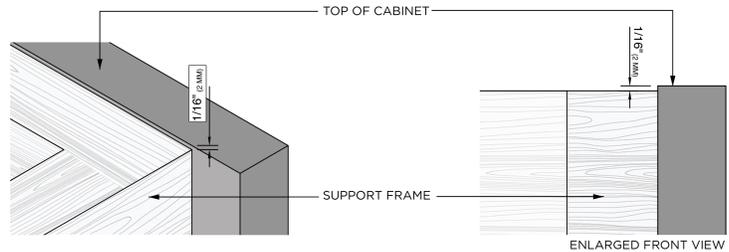
b) Use a level to ensure that the flanges are level. The top of the flanges should be flush with the top of the cabinet.

c) Position the Basin so that it is perfectly square within the cabinet.

EXAMPLE
IWS 5 SUPPORT FRAME
DIMENSIONS SHOWN



3/4" x 5-1/2" HARDWOOD BOARDS ARE RECOMMENDED EXCEPT FOR GALLEY + DRYDOCK, FOR WHICH 3/4" x 3" ARE RECOMMENDED.



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

Countertop Installation

Use the white template tray affixed to The Galley Basin flanges as your guide for the front to back, and left to right cutout. Refer to pages 1-8 for your overall cutout dimensions or refer to the drawing on the template tray.

NOTE:

The suggested maximum corner radius is 3/8".
Please refer to countertop manufacturer's warranted minimums

The front to back cutout dimension must always be cut exactly at 18" to ensure that all Culinary Tools work properly on the Basin tiers. The left to right dimension should be cut exactly to the specs outlined in pages 1-8.

STEP 1

Tape off the interior edge of the Basin along the perimeter of the flange. This tape will catch any excess caulking that is produced when the countertop is installed.

STEP 2

Apply a heavy, even bead of silicone to the Basin's exposed flange.

STEP 3

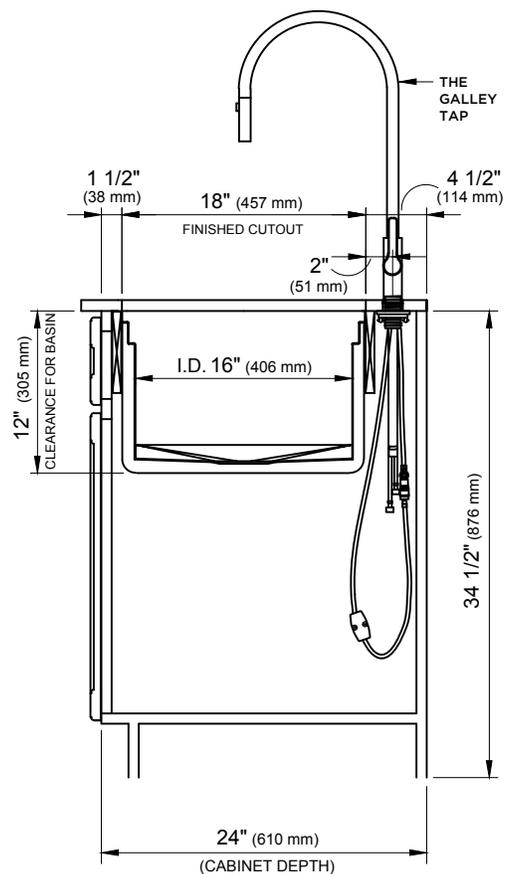
Before setting the countertop in place, make sure the Basin is perfectly square in the cabinet. Set the countertop and position it properly. The countertop cutout should be flush with all four sides of the Basin, confirmed with a zero reveal.

STEP 4

Once the countertop has been set and the zero reveal confirmed, remove the excess silicone that is on the taped flanges with a wet rag.

STEP 5

Wait approximately one hour and remove tape and Basin braces. This will leave clean and even lines of silicone along the Basin flanges.



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. CULINARY TOOLS - The Culinary Tools are not covered under warranty. If a defect is found in normal residential use, Seller will, at its election, repair, replace or make appropriate adjustment. Natural Golden Bamboo and American Black Walnut Culinary Tools should not have prolonged exposure to direct sunlight or be stored outdoors in a humid environment.

4. CARE AND MAINTENANCE - For care and maintenance instructions of all Galley products, please refer to the Use and Care section on thegalley.com.

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.



Corporate Headquarters

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