

# Ideal Workstation<sup>2</sup> 30S

## SPECIFICATIONS



### IWS-30-S-2-QW



Quartered White Oak

### IWS-30-S-2-WA



American Black Walnut

### IWS-30-S-2-GT



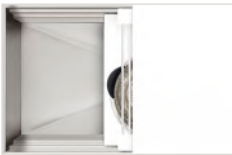
Graphite Wood Composite

### IWS-30-S-2-GR



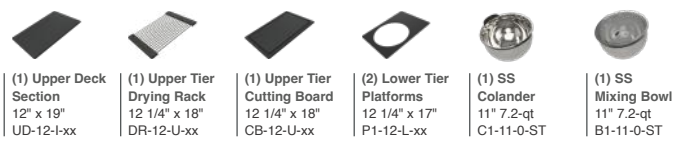
Exclusive Gray Resin\*

### IWS-30-S-2-WH



Designer White Resin\*

### Culinary Tools included (CKT-12)



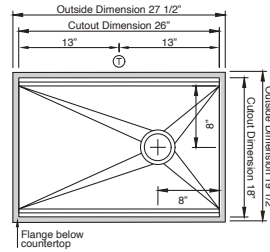
- |   |   |   |   |   |  |
|---|---|---|---|---|--|
| (1) Upper Deck Section<br>12" x 19"<br>UD-12-I-xx | (1) Upper Tier Drying Rack<br>12 1/4" x 18"<br>DR-12-U-xx | (1) Upper Tier Cutting Board<br>12 1/4" x 18"<br>CB-12-U-xx | (2) Lower Tier Platforms<br>12 1/4" x 17"<br>P1-12-L-xx | (1) SS Colander<br>11" 7.2-qt<br>C1-11-0-ST | (1) SS Mixing Bowl<br>11" 7.2-qt<br>B1-11-0-ST |
|---|---|---|---|---|--|

### Specifications

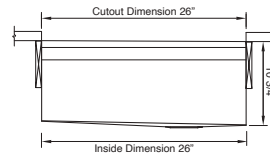
Single bowl  
Users: 1  
Culinary Tools included: Five  
Galley BarTap<sup>®</sup> recommended: One  
Outside dimensions: 27 1/2" x 19 1/2" x 11 1/16"  
Interior dimensions: 26" x 18" x 10 3/4"  
Countertop cutout: 26" x 18"  
Basin area: 26" x 16"  
Minimum cabinet size: 30" or 76cm

### Basin (KSO-30-S-2-SS)

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



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



### Customize Your Galley

- Add 7-12" length
- Add 1-6" length
- Add 18" DryDock
- Add 12" DryDock
- Apron front
- 9" depth
- Center drain
- WorkTop<sup>™</sup>
- \*Color coded labels available

### Upper Deck & citrine.

Cover set UD-30-2P-QW/WA/GT/GR/WH White Oak, Walnut, Graphite, Gray or White Resin

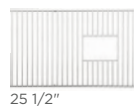


### citrine care

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

### Recommended Basin Accessories & G4

Bottom Grate set BG-30-S-1-SS Stainless Steel



Disposal G4-WD-125



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



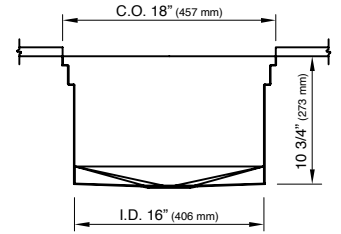
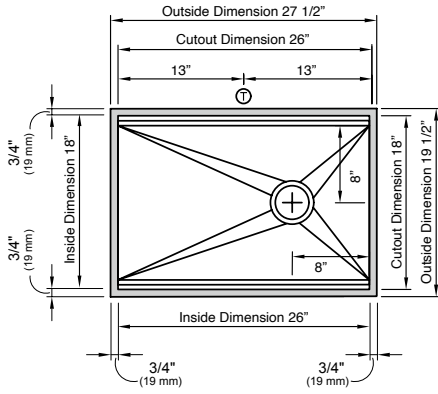
A-DRN-MSS shown

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## SPECIFICATIONS | Right Hand Drain Orientation



### Tap Hole Specifications



#### SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

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

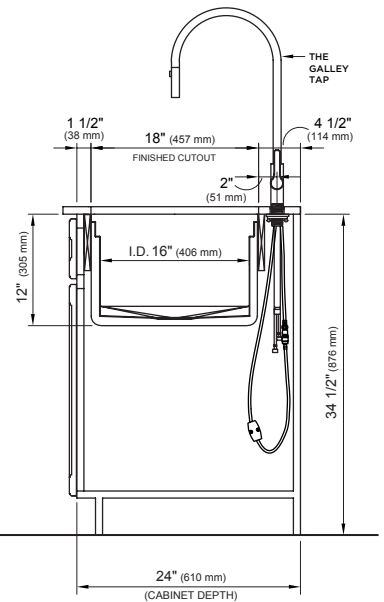
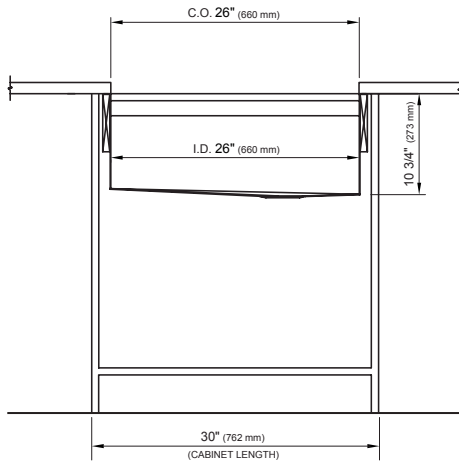
Center Tap hole diameters 2" behind cutout

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

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

Call 800.375.4255 or email [customercare@thegalley.com](mailto: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](http://TheGalley.com/specification-library)

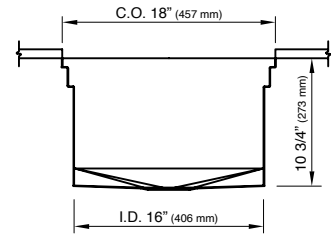
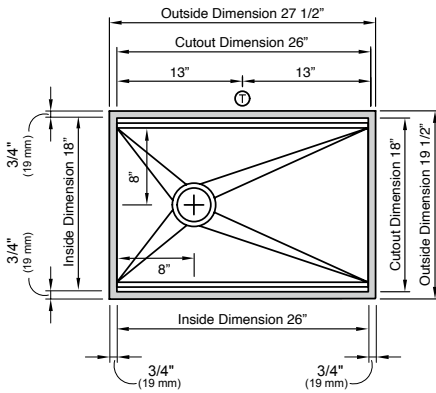
Questions? For additional assistance, please contact  
The Galley's Customer Care Department at 800.375.4255

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## SPECIFICATIONS | Left Hand Drain Orientation



### Tap Hole Specifications



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

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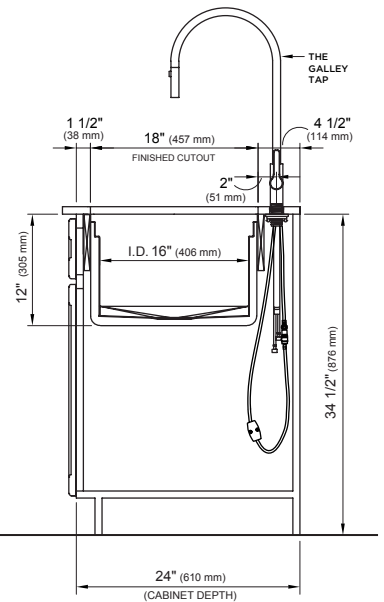
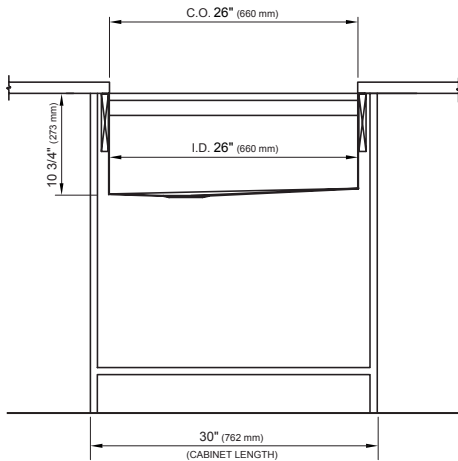
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