

Ideal Workstation² 2C

SPECIFICATIONS

IWS-2-C-2-QW



Quartered White Oak

IWS-2-C-2-WA



American Black Walnut

IWS-2-C-2-GT



IWS-2-C-2-GR



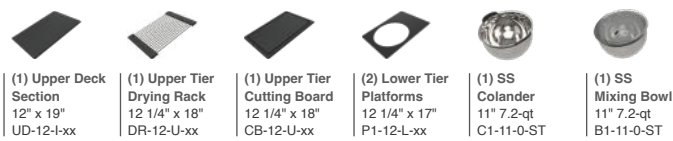
Exclusive Gray Resin*

IWS-2-C-2-WH



Designer White Resin*

Culinary Tools included (CKT-12)



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

Upper Deck & citrine.

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



citrine care

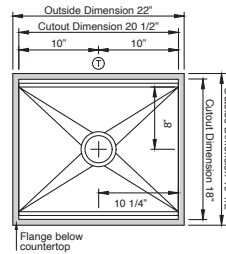
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|--|--|--|---|
| CIT-09-SS-C
Stainless Steel Clean + Polish 9 oz | CIT-17-SS-S
Stainless Steel Spray + Refresh 17 oz | CIT-09-WD-C
Wood Condition + Protect 9 oz | CIT-04-WD-B
Wood Finishing Balm 4 oz |
|--|--|--|---|

Specifications

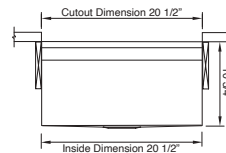
Single bowl
Users: 1
Culinary Tools included: Five
Galley BarTap[®] recommended: One
Outside dimensions: 22" x 19 1/2" x 11 1/16"
Interior dimensions: 20 1/2" x 18" x 10 3/4"
Countertop cutout: 20 1/2" x 18"
Basin area: 20 1/2" x 16"
Minimum cabinet size: 24" or 60cm

Basin (KSO-2-C-2-SS)

16GA 316L stainless steel indoor/outdoor
SilentArmor[™] sound reduction technology
Angel finish
Three tier design with integrated Upper Tier
Star[™] groove pattern
Center drain
Drain cover included
Limited Lifetime Warranty
Made in the USA
ASME A112.19.3/CSA B45.4 certified
cUPC[™] 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
- WorkTop[™]
- *Color coded labels available

Recommended Basin Accessories & G4

Bottom Grate set BG-2-C-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



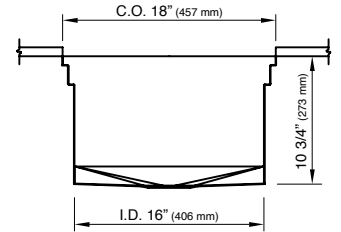
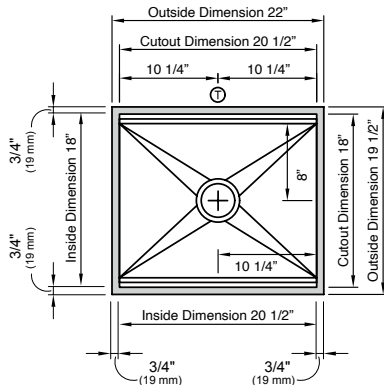
Auto Strainer A-DRN-PSS/MSS/BSS/YSS

Angel Finish 304 Stainless Steel with Polished, Matte, PVD Satin Black, or PVD Brushed Gold knob



A-DRN-MSS shown

Tap Hole Specifications



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

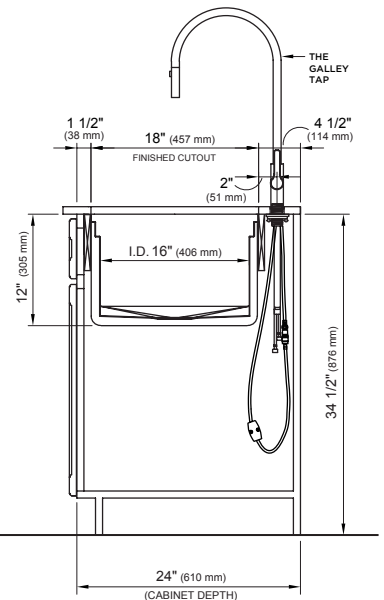
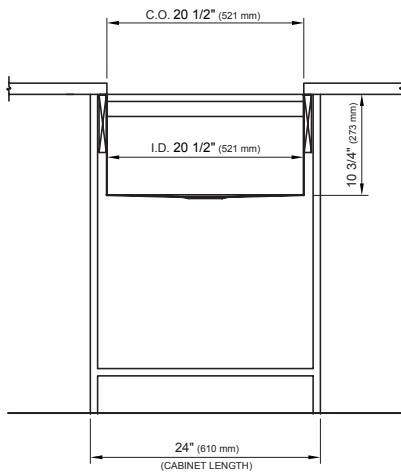
⊕ Galley Bar Tap- 1 3/8" min to 1 1/2" max hole diameter

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

Call 800.375.4255 or email 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

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DWG and DXF templates available on our website:

TheGalley.com/specification-library

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