Ideal Workstation. 3S SPECIFICATIONS









IWS-3-S-GT



Graphit





Exclusive Gray Resin'

Specifications Culinary Tools included (CKT-12)

Single bowl Users: 1 Culinary Tools included: Five Galley Tap recommended: One Outside dimensions: 33 1/2" x 19 1/2" x 10 5/16" Countertop cutout: 32 1/2" x 18" Basin area: 32" x 16" Minimum cabinet size: 36" or 90cm

Basin (KSO-3-S-SS)

16GA 316L stainless steel indoor/outdoor SilentArmor[™] sound reduction technology Angel finish Two tier design Star™ groove pattern Reversible side drain Drain cover included Limited Lifetime Warranty Made in the USA ASME A112.19.3/CSA B45.4 certified

(1) Upper Tier (1) Upper Deck Section[†] 12" x 19" Drying Rack 12 1/4" x 18"

UD-12-I-xx

(1) Upper Tier Cutting Board 12 1/4" x 18" DB-12-U-xx CB-12-U-xx

(2) Lower Tier Platforms 12 1/4" x 17" P1-12-L-xx

(1) Stainless Steel Colander 11" 7.2-qt C1-11-0-ST

(1) Stainless Steel Mixing Bowl 11" 7.2-qt B1-11-0-ST

Personalize Your IWS-3-S

Add 7-12" length Apron front Add 1-6" length 9" height Add 18" DryDock Center drain Add 12" DryDock

Gallev Tap collection **Optional Culinary Tools** *Color coded labels available

[†] The Upper Deck requires a 1/4" clearance below the surface Bamboo Upper Deck sections will not have the needed clearance to function above the Upper Tier Culinary Tools. Please refer to Culinary Kit Finish descriptions for planning.

Custom options are available for countertops that are 1/2" or less in thickness.

Upper Deck[™]

Upper Deck cover set UD-3-2P-GT/BA/GR/WH Graphite, Bamboo, Gray or White Resin



Upper Deck sections Graphite, Bamboo, Gray or White Resin



Recommended Basin Accessories

Bottom Grate set BG-3-S-1-SS Stainless Steel



 \bigcirc

Manual Strainer Basket M-DRN-MSS Angel Finish 304 Stainless Steel Disposal Flange Strainer Basket G-DRN-MSS Angel Finish 304 Stainless Steel



Auto Strainer Basket Angel Finish 304 Stainless Steel with Polished or Matte knob



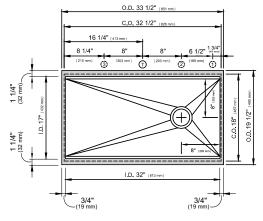
A-DRN-PSS A-DRN-MSS

 (\bigcirc)

Ideal Workstation. 3S



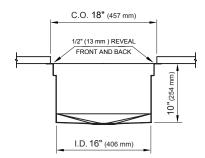
Tap Hole Specifications



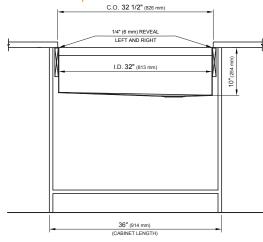
SUGGESTED GALLEY TAP AND TAP ACCESSORIES PLACEMENT GUIDE

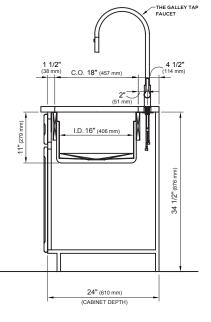
SUGGESTED GALLEY TAP AND TAP ACCESSORIES PLACEMENT GUIDE (Recommendations are based on installing 3 or more Tap accessories: It installing a Galley Tap, Soap Dispenser, or Deck Switch only, use holes ①, ① and ②) Suggested maximum inside comer radius of countertop cutout 38" ① Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut) ① Galley Deck Switch 1 3/8" min hole diameter or Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter ② Galley Hol & Cold Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut) or Galley Air Gap 1 3/8" min hole diameter ③ Galley Hol & Cold Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut) or Galley Air Gap 1 3/8" min hole diameter ④ Galley Hol & Cold Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut) or Galley Air Gap 1 3/8" min hole diameter ④ Galley Hole Gameters 2" behind cutout Nete: Galley Hole Mole Mole Yes Cold Tap 1 3/8" min cutout Nete: Galley Hole X Cold Tap 1 Tay Fourier Contert II installed to the right of the Galley Tap.

Note: Galley Hot & Cold Tap requires a minimum 8" clearance 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



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/specifications

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