# Ideal Workstation. 7S **SPECIFICATIONS**



#### IWS-7-S-BA



### IWS-7-S-GT



#### IWS-7-S-WH



Designer White Resin\*

#### IWS-7-S-GR



Exclusive Gray Resin\*

# **Specifications**

Single bowl Users: 1-3 Culinary Tools included: Eight Galley Taps recommended: Two Outside dimensions: 81 1/2" x 19 1/2" x 10 5/16" Countertop cutout: 80 1/2" x 18" Basin area: 80" x 16" Minimum cabinet size: 84" or 210cm

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

# Culinary Tools included (CKT-17)



Section<sup>†</sup> 18" x 19"

UD-18-I-xx



Drying Rack

17" x 18"

DR-17-D-xx



17" x 18'

CB-17-D-xx

Cutting Boards



Platforms 17" x 18"

P2-17-D-xx





(2) Stainless Steel Colanders 11" 7.2-qt C1-11-0-ST

(2) Stainless Steel Mixing Bowls 11" 7.2-qt B1-11-0-ST

## Basin (KSO-7-S-SS)

Personalize Your IWS-7-S

Add 7-12" length Add 1-6" length Add 18" DryDock Add 12" DryDock

Apron front 9" height Center drain Galley Tap collection Optional Culinary Tools \*Color coded labels available

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-7-4P-GT/BA/GR/WH Graphite, Bamboo, Gray or White Resin





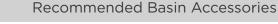
Upper Deck sections Graphite, Bamboo, Gray or White Resin







UD-18-I-GT/BA/GR/WH UD-12-I-GT/BA/GR/WH



Bottom Grate set BG-7-S-3-SS Stainless Steel



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







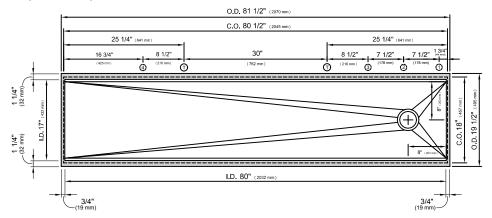
A-DRN-PSS A-DRN-MSS

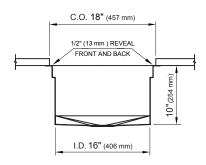
<sup>†</sup>The Upper Deck requires a 1/4" clearance below the surface of the countertop. If the countertop thickness is 2cm or less, Bamboo Upper Deck sections will not have the needed clearance to function above the Upper Tier Culinary Tools.

# Ideal Workstation. 7S SPECIFICATIONS



# 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. If installing a Galley Tap, Soap Dispenser, or Deck Switch only, use holes ① and ② Suggested maximum inside comer radius of countertop cutout 3/8"

© Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)

© Galley Deck Switch 1 3/8" min hole diameter or Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter

© Galley Hot & 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

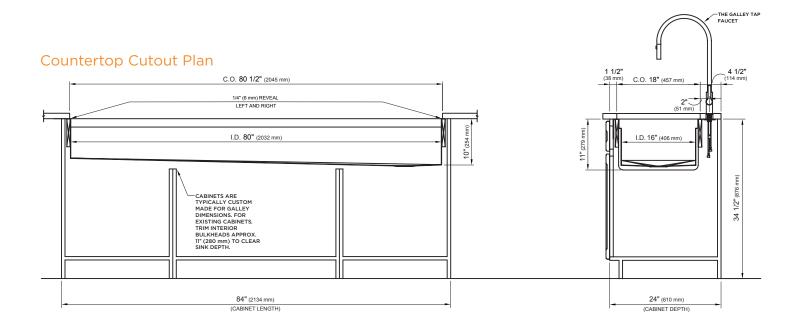
© Galley App Dispenser 1" min to 1 3/8" max hole diameter

Center Tap hole diameters 2" behind cutout

Note: Galley Hot & Cold Tap 1 arequiries a minimum 8" clearance to center if 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



#### 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:

The Galley.com/specifications

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