

IWS 4S + DryDock® 18 in stock

SPECIFICATIONS

IWS-4-S-DD-18-S-WA



American Black Walnut

IWS-4-S-DD-18-S-GT



Graphite Wood Composite

IWS-4-S-DD-18-S-BA



Natural Golden Bamboo

IWS-4-S-DD-18-S-GR



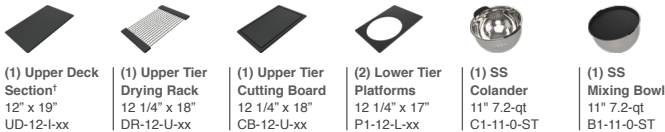
Exclusive Gray Resin*

IWS-4-S-DD-18-S-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

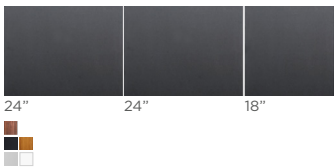
(1) SS Colander
11" 7.2-qt
C1-11-0-ST

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

† The Upper Deck requires a 1/4" clearance below the surface of the countertop. If the countertop thickness is 3/4" or less, Walnut or Bamboo Upper Deck sections will not have the clearance to function above the Upper Tier Culinary Tools.

Upper Deck.

Cover set UD-4-18-3P-WA/GT/BA/GR/WH Walnut, Graphite, Bamboo, Gray or White Resin



24" 24" 18"

(1) 12"
Included in CKT

Sections Walnut, Graphite, Bamboo, Gray or White Resin



UD-24-I

UD-18-I

UD-12-I

UD-06-I

Specifications

Single bowl
Users: 1
Culinary Tools included: Five
DryDock Tool included: One
Galley Tap recommended: One
Outside dimensions: 63 1/2" x 19 1/2" x 2 1/16"
Interior dimensions: 62" x 17" x 2"
Countertop cutout: 62 1/2" x 18"
Minimum cabinet size: 66" or 165cm
Minimum clearance required for DryDock below countertop: 2"
DryDock location: Drain side (S)

Basin (KSO-4-S-DS-18-S-SS)

16GA 316L stainless steel indoor/outdoor
SilentArmor™ sound reduction technology
Angel finish
Three 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
cUPC™ certified

Customize Your Galley

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

9" depth
Center drain
ThinTop™
WorkTop™
*Color coded labels available

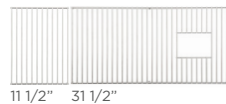
DryDock Tool included (DR-18)



(1) Dual Tier Drying Rack
18" x 17"
DR-18-D-xx

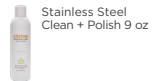
Recommended Basin Accessories & citrine.

Bottom Grate set BG-4-S-2-SS Stainless Steel



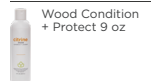
11 1/2" 31 1/2"

CIT-09-SS-C



Stainless Steel Clean + Polish 9 oz

CIT-09-WD-C



Wood Condition + Protect 9 oz

Strainer M-DRN-MSS
Angel Finish 304 Stainless Steel



Disposal Strainer G-DRN-MSS
Angel Finish 304 Stainless Steel



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



A-DRN-PSS
A-DRN-MSS
A-DRN-MSS shown

CIT-04-WD-B



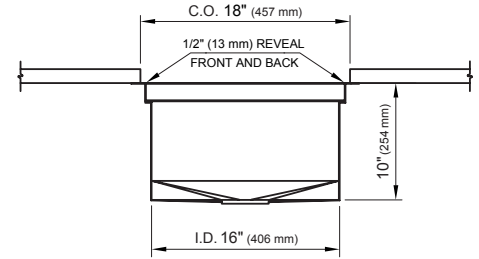
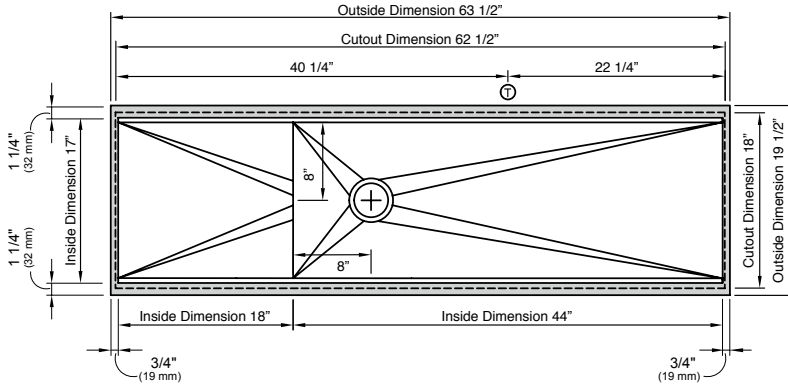
Wood Finishing Balm 4 oz

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SPECIFICATIONS | Left Hand Drain Orientation



Tap Hole Specifications



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

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

Center Tap hole diameters 2" behind cutout

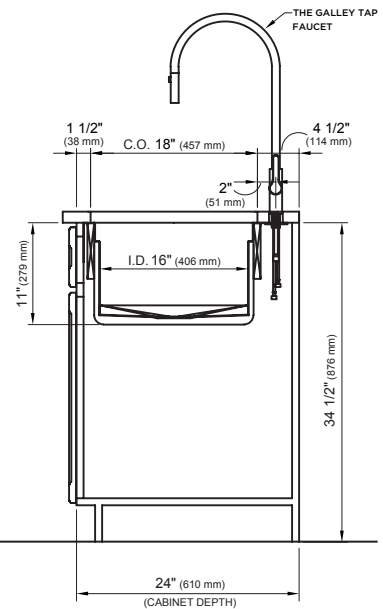
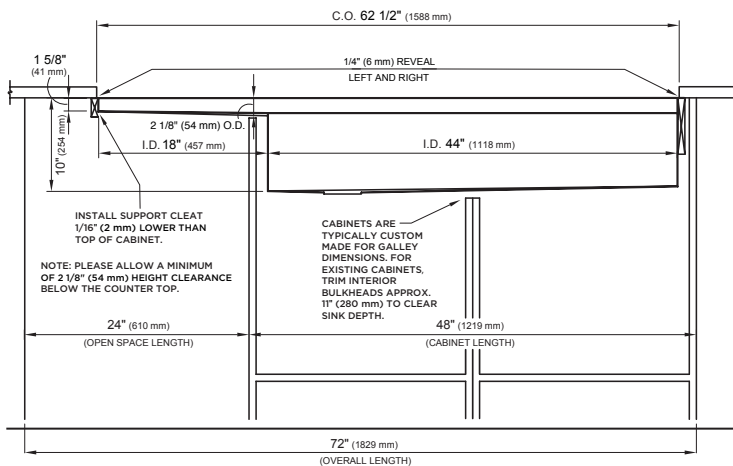
Note: Galley Hot & Cold Tap requires a minimum 8" clearance to center if installed to the right of the Galley Tap

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

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

Countertop Cutout Plan

Important Installation Note: DryDock requires 2" minimum clearance below countertop



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