

Ideal Work&WashStation™ 4D

SPECIFICATIONS

IWW-4-D-WA



American Black Walnut / Graphite Resin+

IWW-4-D-GT



Graphite Wood Composite / Graphite Resin+

IWW-4-D-BA



Natural Golden Bamboo / Exclusive Gray Resin+

IWW-4-D-GR



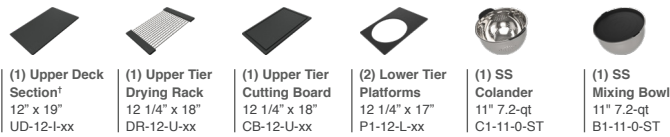
Exclusive Gray Resin+ / Resin+

IWW-4-D-WH



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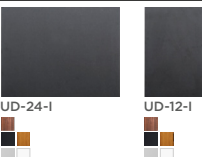
† The Upper Deck requires a 1/4" clearance below the surface of the countertop. If the countertop thickness is 3/4" or less, Walnut or Bamboo Upper Deck sections will not have the clearance to function above the Upper Tier Culinary Tools.

Upper Deck.

Cover set **UD-4-2P-WA/GT/BA/GR/WH** Walnut, Graphite, Bamboo, Gray or White Resin



Sections Walnut, Graphite, Bamboo, Gray or White Resin



UD-24-I UD-12-I

Specifications

Double bowl
Users: 1
Culinary/Wash Tools included: Nine
Galley Tap recommended: One
Outside dimensions: 45 1/2" x 19 1/2" x 10 5/16"
Interior dimensions: 44" x 17" x 10"
Countertop cutout: 44 1/2" x 18"
Basin area: 21 7/8", 21 7/8" x 16"
Minimum cabinet size: 48" or 120cm

Basin (KSO-4-D-SS)

16GA 316L stainless steel indoor/outdoor
SilentArmor™ sound reduction technology
Angel finish
Three tier design
Star™ groove pattern
Center drains
Drain covers 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
ThinTop™
WorkTop™
*Color coded labels available

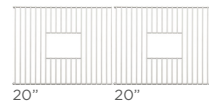
Wash Tools included (WKT-4T)



(1) Upper Tier Drying Rack 9 1/4" x 18" DR-09-U-xx	(1) Lower Tier Wash Caddy 6" x 17" WC-06-L-xx	(1) Lower Tier Wash Bowl 12" x 17" WB-12-L-xx	(1) Upper Tier Utensil Caddy 6" x 18" UC-06-U-xx
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Recommended Basin Accessories & citrine.

Bottom Grate set **BG-4-D-2-SS** Stainless Steel



Strainer **M-DRN-MSS**
Angel Finish 304 Stainless Steel



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

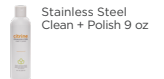


Auto Strainer Angel Finish 304 Stainless Steel with Polished or Matte knob

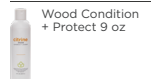


A-DRN-MSS shown

CIT-09-SS-C



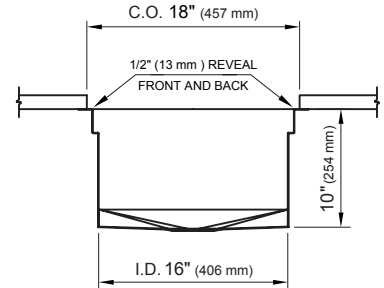
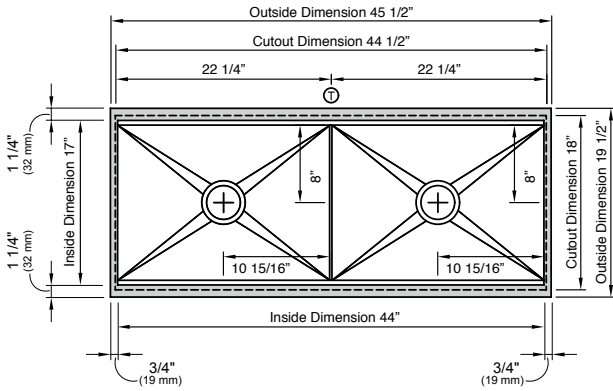
CIT-09-WD-C



CIT-04-WD-B



Tap Hole Specifications



SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

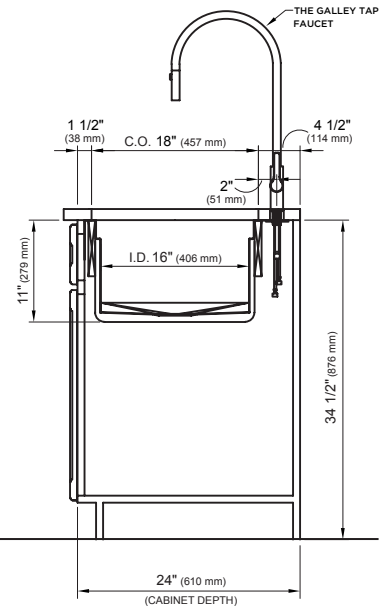
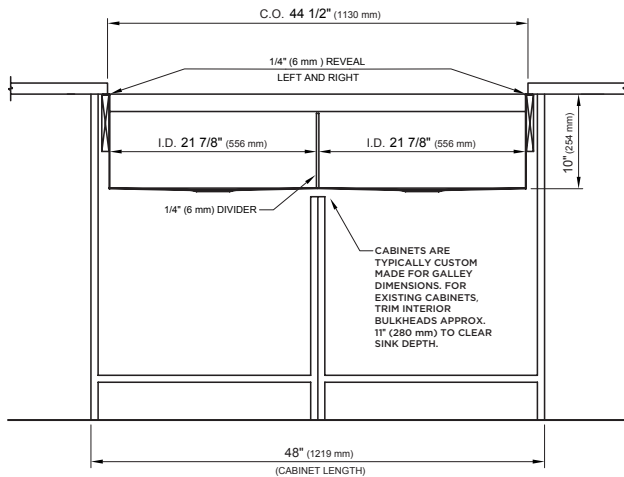
① Galley Tap 1 3/8" min to 1 1/2" max hole diameter

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

Call 800.375.4255 or email customer@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