

Ideal Kitchen Workstations™



THEGALLEY[®]
■ ■ ■ ■ ■ REINVENT YOUR KITCHEN



Life in the kitchen has never been this good

The kitchen is about much more than making a meal; it's the heart of the home. The Galley was created to make life in the kitchen easier, more efficient and more enjoyable. Discover how a highly functional and social kitchen revolves around the Galley Workstation.

REINVENT YOUR KITCHEN.

A BETTER WAY



PREPARE STATION



COOK STATION



SERVE STATION



ENTERTAIN STATION



CLEAN STATION



PREPARE: RINSE



SERVE: GARNISH



CLEAN: SOAK

PREPARE | COOK | SERVE | ENTERTAIN | CLEAN

In your Galley, you can chop, strain and mix easily and ergonomically to prepare a meal and efficiently transition to cooking with a Galley near the cooktop. Using various Serving Boards, quickly and conveniently transform your prepare and cook station into a serve station or set out drinks and hors d'oeuvres to create an ideal entertain station. Contain the mess within your Galley and clean throughout preparing, cooking, serving, and entertaining!

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THE ORIGINAL KITCHEN WORKSTATION™

The Galley created a whole new category of kitchen appliance, a complete culinary system where one can prepare, cook, serve, entertain and clean all in one central and convenient place. The kitchen is even more functional and ergonomic with a cooktop positioned next to the Workstation. This evolutionary kitchen work line concept is much more efficient than the traditional work triangle layout. Each Galley is thoughtfully designed, engineered and hand-crafted in the USA. ★ ★ ★ ★

THE GALLEY WORKSTATION®

The Ultimate Culinary System





Ideal Workstation 4S with Exclusive Gray Resin Culinary Kit, Walnut Chef's Block, Matte Stainless Steel Tap, Soap Dispenser and Deck Switch

Eliminate every reason why you don't cook

Slide the Galley Culinary Tools above and below each other to prepare a meal efficiently. Invite others to join in the fun and work side-by-side at a two or three person Workstation. Stay engaged and enjoy spending quality time with your family and friends around the Galley. Eliminate time-consuming clean-up by preparing, cooking, serving, and entertaining within the Workstation.

Make the problems of your kitchen disappear



SINGLE BOWL WORKSTATIONS

IWS 7S Nine Dual Tier Culinary Tools
X-LARGE 



IWS 6S Eight Dual Tier Culinary Tools
LARGE 



IWS 5S Seven Dual Tier Culinary Tools
MEDIUM 



IWS 4S Four Single Tier Culinary Tools
SMALL 



IWS 3S Four Single Tier Culinary Tools
X-SMALL 



IWS 2C Four Single Tier Culinary Tools
MINI 





Ideal Workstation 6D with Natural Golden Bamboo Culinary Kit, PVD Gun Metal Gray™ Stainless Steel Tap, Soap Dispenser and Deck Switch

DOUBLE BOWL WORKSTATIONS

IWS 7D Nine Dual & Single Tier Culinary Tools
X-LARGE



IWS 6D Eight Dual & Single Tier Culinary Tools
LARGE



IWS 5D Seven Dual & Single Tier Culinary Tools
MEDIUM



IWS 4D Four Single Tier Culinary Tools
SMALL



Divide and conquer

A Double Bowl Galley allows you to separate food preparation or prepare and clean in one single Workstation. It is ideal when only one larger Workstation is possible. A thin stainless steel partition raises only to the lower tier allowing Cutting Boards and Drying Racks the freedom to slide all the way across both basins on the Lower Tier. This is also great for Kosher Cooking!

This is not your grandma's double bowl sink





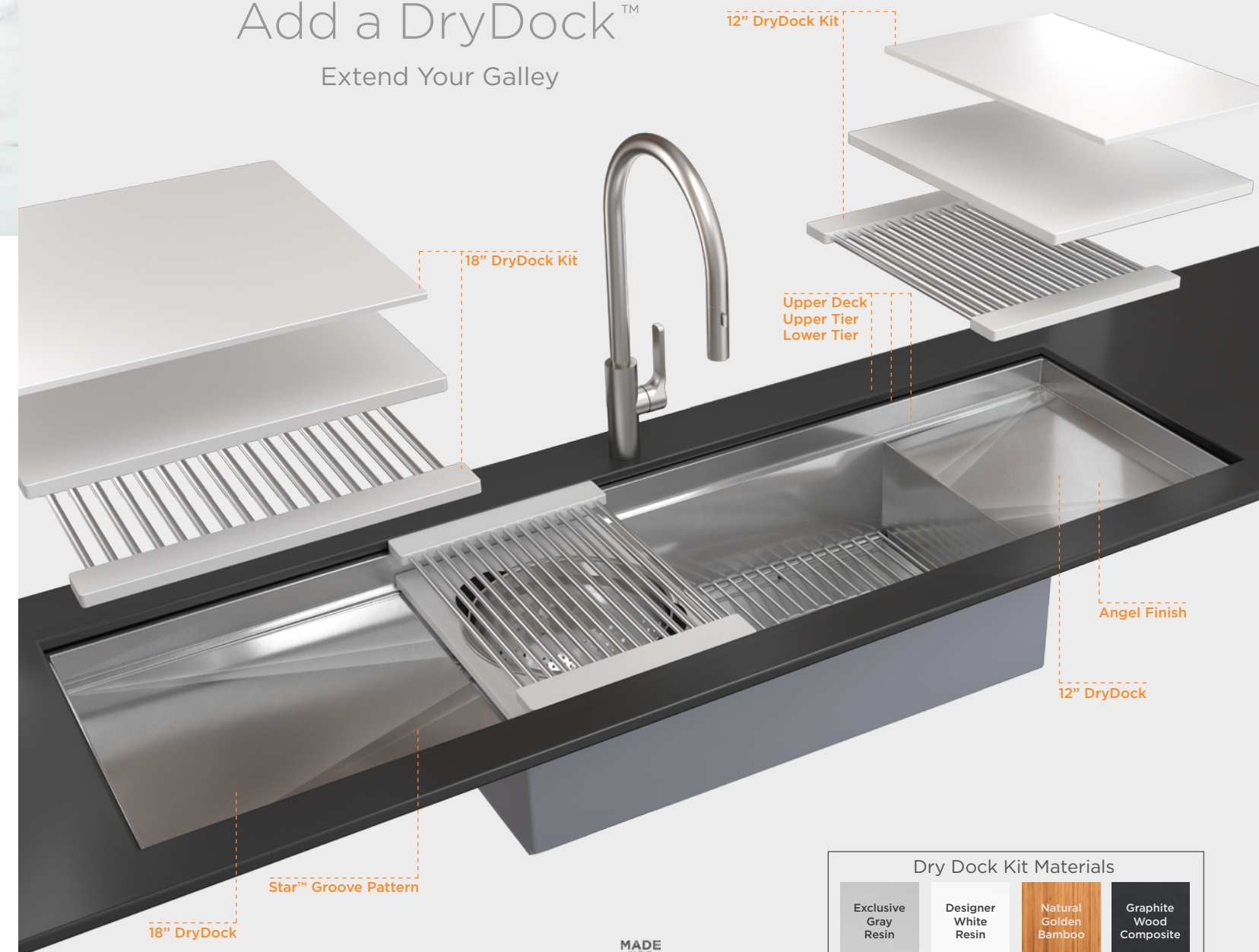
Ideal BarStation™ with Graphite Wood Composite Culinary Kit, PVD Satin Black Stainless Steel Tap

The Galley Workstation takes on a bold new form

Expand the functionality of your Galley without sacrificing under-counter storage or appliances by adding a 12 or 18 inch Built-in DryDock to either or both sides of any single or double bowl Workstation.

Make the most of your Galley

Add a DryDock™ Extend Your Galley



Mixology at its best

Cut, muddle, shake, and mix a fresh cocktail all at the Galley BarStation™!
Including it's very own convenient Bar Kit, perfect for slicing limes, and washing and drying your glasses.

Tidy up at your Galley Bar



Minimum 2" clearance below counter top is required



Dry Dock Kit Materials			
Exclusive Gray Resin	Designer White Resin	Natural Golden Bamboo	Graphite Wood Composite
Premium Materials			

OPTIONAL CULINARY TOOLS

Our versatile Culinary Tools are only limited by your imagination

12" Upper Deck™
Also available in 24", 18" & 9"

Dual Tier Wash & Serve Set
Wash Basin shown

Upper Tier Garnish Serving Board
Also available in Garnish Cutting Board

Dual Tier Wash & Serve Set
Large Serving Bowl shown

Upper Tier 2" Chef's Block*
Also available in Walnut & Dual Tier

Counter Top Magnetic Knife Block
Also available in Walnut & Bamboo

Dual Tier Condiment Serving Board
Also available in half size

Upper Tier Aluminum Half Sheet Pan

Upper Tier Utensil Caddy

*2" Chef's Blocks include Juice Groove on one side
Upper Deck and Optional Culinary Tools shown in Designer White Resin are available in all materials

THE GALLEY TAP[®]

The perfect pair

The Galley Tap is the first and only kitchen faucet thoughtfully designed, engineered and manufactured to function perfectly with a specific line of kitchen sinks, or in our case, kitchen workstations. Simply put, it completes The Galley Workstation.

"Its striking beauty comes from its perfect geometry. That's the magic!"

David Kotowsky
Designer | Galley Tap



IDEAL FLOW, LAMINAR

IDEAL FLOW, SPRAY

ERGONOMIC SLIDE SWITCH TO SELECT IDEAL FLOW, LAMINAR OR SPRAY

HAND SPRAY EXTENDS UP TO 27" FROM SPOUT

11" POT FILL HEIGHT FROM COUNTER TOP TO SPOUT OUTLET

MAGNETIC DOCKING SYSTEM HOLDS HAND SPRAY IN PLACE

3" LONG HAND SPRAY FITS COMFORTABLY IN YOUR HAND

CONCEALED EASY CLEAN SPRAY FACE

5 1/2" HEIGHT FROM DECK TO SPOUT OUTLET

11" CENTERSTATION™ SPOUT PROJECTION

5 1/2" SPOUT PROJECTION

EASY REFILL FROM TOP

ABOVE DECK DESIGN

SPOUT ROTATES 360°

FORWARD-ROTATING COMFORTFEEL™ LEVER HANDLE

SOLID 316L MACHINED STAINLESS STEEL CONSTRUCTION INDOOR/OUTDOOR

OPTIONAL BASE RING INCLUDED



ICONIC LEVER HANDLE DESIGN

THE IDEAL KITCHEN FAUCET

This stunning kitchen faucet has been ergonomically designed and engineered with dimensions that are specifically suited for the Galley Workstation. The Galley Tap® is perfectly proportioned, functional and beautiful. The Soap Dispenser and Deck Switch are the perfect companions to the Tap and Workstation.

SWISS ENGINEERED. MADE IN ITALY.

Limited Lifetime Mechanical and Finish Warranty

WORLD CLASS QUALITY

State-of-the-art quality and manufacturing precision is evident throughout every millimeter of the Galley Tap® line. Machined out of solid AISI 316L Stainless Steel, this dynamic faucet is ideal for both indoor and outdoor use.

The Galley Tap and accompanying Soap Dispenser and Deck Switch are available in six flawless Stainless Steel finishes: Matte, Polished, PVD Gun Metal Gray™, PVD Satin Black, PVD Brushed Gold*, and PVD Rose Gold*.



GALLEY PVD A suit of armor

The Physical Vapor Deposition (PVD) process vaporizes a solid metal to a plasma of atoms or molecules; the vapor is then deposited in a vacuum chamber as a high-performance coating. Used in the aerospace and biomedical fields, PVD is the hardest and most corrosion-resistant coating to strengthen and protect your Tap for a lifetime. It is more environmentally friendly than traditional coating processes such as electroplating and powder coating.

DESIGN YOUR GALLEY

WORKSTATION CONFIGURATION

Single Bowl
Double Bowl

WORKSTATION SIZE

Ideal Workstation 7
Ideal Workstation 6
Ideal Workstation 5
Ideal Workstation 4
Ideal Workstation 3*
Ideal Workstation 2*
Ideal BarStation™ 18*



ADD DRYDOCK™

18" DryDock™
12" DryDock™

CULINARY KIT/TOOL MATERIALS

 Natural Golden Bamboo
 Graphite Wood Composite
 Exclusive Gray Resin
 Designer White Resin
 American Black Walnut *Available for Chef's Block & Knife Block only*

UPPER DECK™

Complete Sets 
Individual Sections 24", 18", 12", 9" 

WORKSTATION ACCESSORIES

Bottom Grates
Strainer Baskets & Disposal Flanges

OPTIONAL CULINARY TOOLS/KITS

Dual Tier Wash & Serve Set 
Upper & Dual Tier Condiment Serving Boards 
Upper & Dual Tier 2" thick Chef's Blocks 
Upper Tier Garnish Serving Board 
Upper Tier Garnish Cutting Board 
Upper Tier Utensil Caddy 
Knife Block 
Aluminum Half Sheet Pan 
Entertain Kit 
Outdoor Kit 

TAP

 Polished Stainless Steel
 Matte Stainless Steel
 PVD Gun Metal Gray™ Stainless Steel
 PVD Satin Black Stainless Steel
 PVD Rose Gold Stainless Steel *Limited Edition*
 PVD Brushed Gold Stainless Steel *Limited Edition*

TAP ACCESSORIES/HOT & COLD TAP

Soap Dispenser 
Deck Switch 
Hot & Cold Tap *Coming late 2018* 

Need something special?

Personalize the length, height, drain, divider location, add an apron front or worktop in order to create the ideal Workstation for your kitchen.

LET US MAKE A GALLEY JUST FOR YOU!

*Ideal Workstations 3, 2 and BarStation™ 18 are available in Single Bowl configuration only



Ideal Workstation 4S with Custom Apron Front with Natural Golden Bamboo Culinary Kit, Matte Stainless Steel Tap, Soap Dispenser and Deck Switch





Ideal Workstation 5S with Upper Deck in Graphite Wood Composite,
PVD Gun Metal Gray™ Stainless Steel Tap, Soap Dispenser and Deck Switch

The Upper Deck™

The Upper Deck is a modular cover system and third tier workspace available in all four finishes. The sections slide apart for easy removal and each one can be used individually on the counter top tier. Use as a complete set to cover the Workstation or individually as 24", 18", 12", or 9" work surfaces.

ELEVATE YOUR WORKSTATION

The Galley Outdoors

Experience the power of the Galley Workstation and Tap in your outdoor kitchen. Stay outdoors and enjoy spending quality time with your family and friends as you prepare, cook, serve, entertain, and clean right next to your grill. Made of marine grade 316L Stainless Steel, the Tap and Workstation with Graphite Wood Composite or Resin Culinary Tools are ideal for both indoor and outdoor use.

REVOLUTIONIZE OUTDOOR LIVING



Ideal Workstation 5S with Graphite Culinary Kit, Upper Deck in Graphite Wood Composite,
PVD Gun Metal Gray™ Stainless Steel Tap, Soap Dispenser and Deck Switch





Ideal Workstation 7S and 3S, Natural Golden Bamboo Culinary Kit, Large Mixing Bowl, Polished Stainless Steel Taps, Soap Dispenser and Deck Switch

Easy & Efficient

Create a deliciously fresh salad in no time! Easily rinse and strain your vegetables in the Colander. Simply chop your vegetables on the Cutting Board and rake the scraps into the Workstation basin below. Effortlessly slide out the Mixing Bowl next to and just below the Cutting Board. Scrape the finished salad ingredients into the Mixing Bowl, add your favorite salad dressing, and *bon appétit!*

SIMPLIFY THE WAY YOU WORK IN YOUR KITCHEN

Convenient & Enjoyable

Enjoy a meal together at the Galley! Place a variety of Serving Boards in the Workstation to set out your favorite cheeses and hors d'oeuvres. Drop in the Serve Basin, fill it with ice and add the Upper Deck for glassware to create a multi-level beverage station. Utilize the Drying Rack and Utensil Caddy for plates, flatware and napkins. You're ready to serve and entertain. Cheers!

MAKE MEMORIES AT THE GALLEY



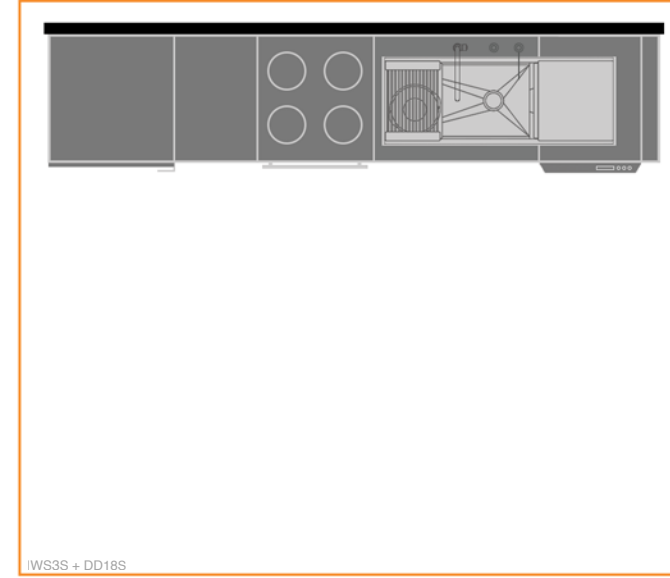
Ideal Workstation 4S with Exclusive Gray Resin Culinary Tools, Matte Stainless Steel Tap, Soap Dispenser and Deck Switch

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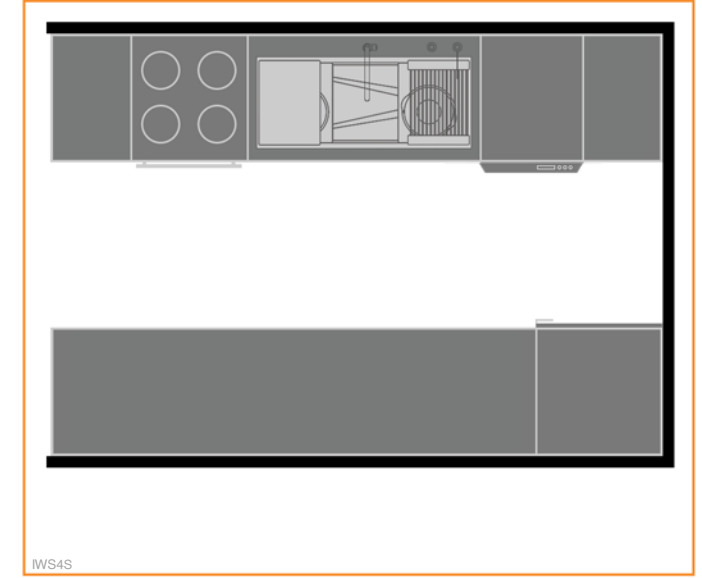
Change the way your kitchen works

Kitchen layout types

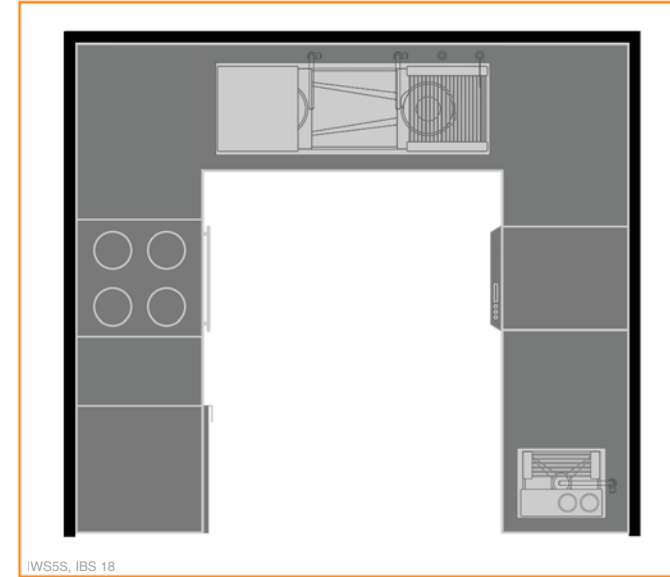
One wall



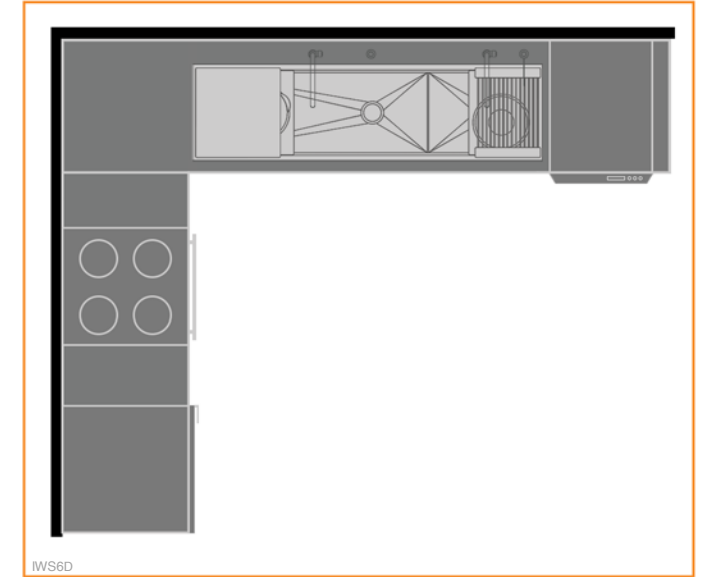
Galley



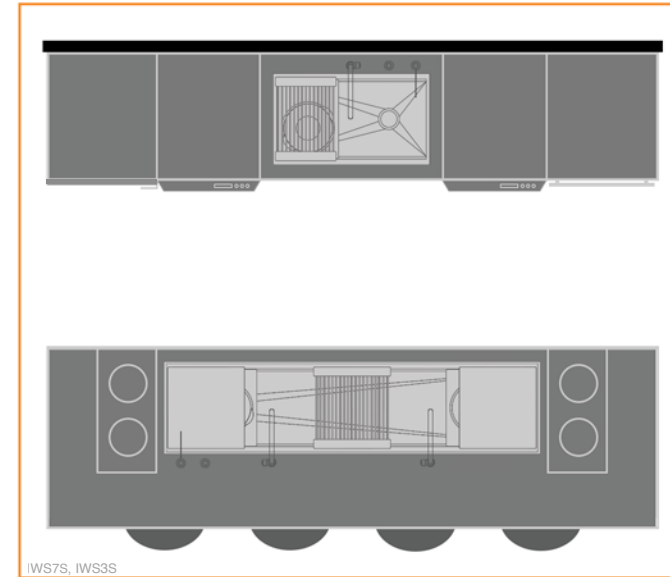
U-shape



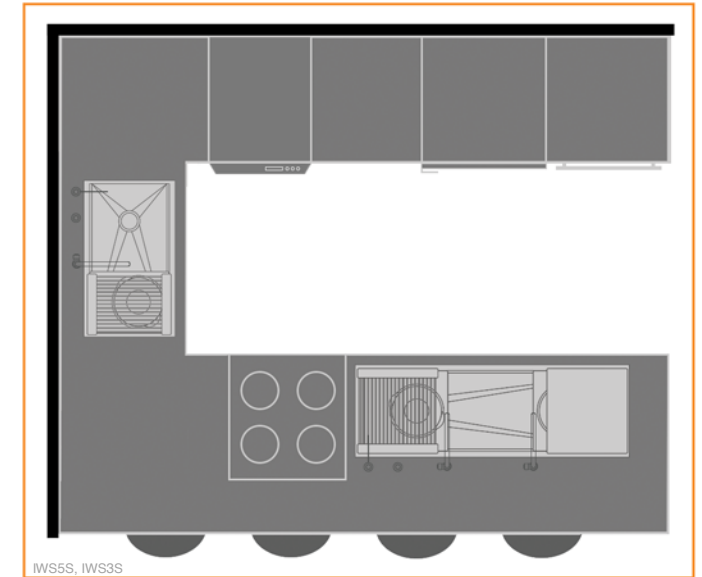
L-shape



Island



Peninsula



■ **Prepare zone**

Primary Workstation, refrigeration drawers and waste bins centrally located in island

■ **Cook zone**

Cooktop located next to Workstation and Taps with ovens nearby

■ **Entertain zone**

Serve and entertain in the Galley Workstation and BarStation™

■ **Clean zone**

Cleaning station with dishwashers behind the primary Workstation



Single Bowl Workstations

Specifications	IWS 7S	IWS 6S	IWS 5S	IWS 4S	IWS 3S	IWS 2C	IBS 18	Add a DryDock™
Models	IWS 7S	IWS 6S	IWS 5S	IWS 4S	IWS 3S	IWS 2C	IBS 18	Add a DryDock™
Description	Ideal Workstation 7 Single Bowl	Ideal Workstation 6 Single Bowl	Ideal Workstation 5 Single Bowl	Ideal Workstation 4 Single Bowl	Ideal Workstation 3 Single Bowl	Ideal Workstation 2 Single Bowl	Ideal BarStation™	Add a 18" or 12" Built-in DryDock™ to extend the size of your Galley. Slide and dock Culinary Tools above the stainless steel work surface to increase functionality. A DryDock can be added to one or both sides, leaving space for additional storage or appliances underneath. Minimum 2" clearance below counter top is required.
Functions	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, serve and entertain	
Number of users	1 to 3	1 to 2	1 to 2	1	1	1	1	
Culinary Kits and Bar Kit included	Nine Culinary Tools	Seven Culinary Tools	Seven Culinary Tools	Four Culinary Tools	Four Culinary Tools	Four Culinary Tools	Four Culinary Tools	
Culinary Kit materials †Material specifications below	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	
Color coded labels*	Available for Gray or White	Available for Gray or White	Available for Gray or White	Available for Gray or White	Available for Gray or White	Available for Gray or White	Available for Gray or White	
Made in the USA	■	■	■	■	■	■	■	
Galley Tap designed for Work/BarStation	■	■	■	■	■	■	■	Coming late 2018
Recommended number of Galley Taps	2	2	2	1	1	1	1	
Outside dimensions (WxDxH in inches)	81 1/2 x 19 1/2 x 10 5/16	69 1/2 x 19 1/2 x 10 5/16	57 1/2 x 19 1/2 x 10 5/16	45 1/2 x 19 1/2 x 10 5/16	33 1/2 x 19 1/2 x 10 5/16	22 x 19 1/2 x 10 5/16	15 1/2 x 19 1/2 x 10 5/16	18" DryDock Includes (1) 18" Upper Deck and (1) Dual Tier Drying Rack
Counter top cut-out dimension	80 1/2 x 18	68 1/2 x 18	56 1/2 x 18	44 1/2 x 18	32 1/2 x 18	21 x 18	15 1/2 x 18	12" DryDock Includes (1) 12" Upper Deck and (1) Lower Tier Drying Rack
Minimum cabinet size	84" or 210cm	72" or 180cm	60" or 150cm	48" or 120cm	36" or 90cm	24" or 60cm	18" or 40cm	
Custom lengths available	■	■	■	■	■	■	■	
Custom apron front available	■	■	■	■	■	■	■	
Custom height, drain locations available	■	■	■	■	■	n/a	n/a	

Culinary Kits & Bar Kit included									
Cutting Board(s) with Juice Groove on one side	(3) Dual Tier	(2) Dual Tier	(2) Dual Tier	(1) Upper Tier	(1) Upper Tier	(1) Upper Tier			CB17D CB12U DR17D DR12U DR06L
Drying Rack(s)	(2) Dual Tier	(2) Dual Tier	(1) Dual Tier	(1) Upper Tier	(1) Upper Tier	(1) Upper Tier	(1) Lower Tier Mini		BC17D BC12L
Platform(s) for Colander and Mixing Bowls	(2) Dual Tier	(2) Dual Tier	(2) Dual Tier	(2) Lower Tier	(1) Lower Tier	(1) Lower Tier			
11" Colander(s)	(2)	(2)	(2)	(1)	(1)	(1)			
11" Mixing bowl(s) w/ lid	(2)	(2)	(2)	(1)	(1)	(1)			
Garnish Cutting Board							(1)		SC06U
Optional Upper Deck 24", 18", 12", 9" Requires 1/4" clearance below counter top surface	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	UD-24-xx UD-18-xx UD-12-xx UD-09-xx <small>Quantity and sizing varies per model. All Culinary Tools offered a la carte.</small>	

Basin construction								
316L stainless steel indoor/outdoor	■	■	■	■	■	■	■	■
Fabricated one-piece	■	■	■	■	■	■	■	■
Angel finish	■	■	■	■	■	■	■	■
Two tier design	■	■	■	■	■	■	■	■
TrueEdge™ design	■	■	■	■	■	■	■	■
Star™ (double) bottom grooves	■	■	■	■	■	■	■	■
Drain location	Side (reversible)	Side (reversible)	Side (reversible)	Side (reversible)	Side (reversible)	Center	Center	
Drain cover included	■	■	■	■	■	■	■	■
Basin area (WxD in inches)	80" x 16"	68" x 16"	56" x 16"	44" x 16"	32" x 16"	20 1/2" x 16"	14" x 16"	
Maximum water depth	10"	10"	10"	10"	10"	10"	10"	
Sound deadening	■	■	■	■	■	■	■	■
Certifications	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4	ASME A112.19.3 /CSA B45.4
Care & maintenance	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish
Warranty	Limited lifetime	Limited lifetime	Limited lifetime	Limited lifetime	Limited lifetime	Limited lifetime	Limited lifetime	Limited lifetime

Optional accessories								
Bottom grate sets*	BG7S3SS	BG6S3SS	BG5S2SS	BG4S2SS	BG3S1SS	BG2C1SS	BG18SS	
Automatic or manual strainer basket*	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	
Disposal flange with strainer basket	GDRNMSS	GDRNMSS	GDRNMSS	GDRNMSS	GDRNMSS	GDRNMSS	GDRNMSS	

Optional Culinary Tools/Kits for Single and Double Bowl Workstations

Specifications								
	CH17D CH12U Not shown	WM17D	SB17D SB09U Not shown	SB06U	SC06U	HS13UAL	UC06U	KB04C
	2" Chef's Block with Juice Groove on one side	Wash & Serve Set	Condition Board	Garnish Board	Garnish Cutting Board	Half Sheet Pan	Utensil Caddy	Magnetic Knife Block
Finishes	Black Walnut or Bamboo	Bamboo, Graphite, Gray or White Resin	Bamboo, Graphite, Gray or White Resin	Bamboo, Graphite, Gray or White Resin	Bamboo, Graphite, Gray or White Resin	Aluminum	Bamboo, Graphite, Gray or White Resin	Black Walnut, Bamboo or Graphite
Sizes	Dual or upper tier	Dual tier	Dual or upper tier	Upper tier mini	Upper tier mini	Upper tier	Upper tier mini	Counter top
Kits		(1) Entertain Kit	(1) Entertain Kit	(1) Entertain Kit		(2) Outdoor Kit	(1) Outdoor Kit	



Double Bowl Workstations

Specifications	IWS 7D	IWS 6D	IWS 5D	IWS 4D	Add a DryDock™
Models	IWS 7D	IWS 6D	IWS 5D	IWS 4D	Add a DryDock™
Description	Ideal Workstation 7 Double Bowl	Ideal Workstation 6 Double Bowl	Ideal Workstation 5 Double Bowl	Ideal Workstation 4 Double Bowl	Add a 18" or 12" Built-in DryDock™ to extend the size of your Galley. Slide and dock Culinary Tools above the stainless steel work surface to increase functionality. A DryDock can be added to one or both sides, leaving space for additional storage or appliances underneath. Minimum 2" clearance below counter top is required.
Functions	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	Prepare, cook, serve, entertain and clean	
Number of users	1 to 3	1 to 2	1 to 2	1	
Culinary Kits and Bar Kit included	Nine Culinary Tools	Eight Culinary Tools	Seven Culinary Tools	Four Culinary Tools	
Culinary Kit materials †Material specifications below	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	Bamboo, Graphite, Gray or White*	
Color coded labels*	Available for Gray or White	Available for Gray or White	Available for Gray or White	Available for Gray or White	
Made in the USA	■	■	■	■	
Galley Tap designed for Workstation	■	■	■	■	
Recommended number of Galley Taps	2	2	2	1 to 2	
Outside dimensions (WxDxH in inches)	81 1/2 x 19 1/2 x 10 5/16	69 1/2 x 19 1/2 x 10 5/16	57 1/2 x 19 1/2 x 10 5/16	45 1/2 x 19 1/2 x 10 5/16	18" DryDock Includes (1) 18" Upper Deck and (1) Dual Tier Drying Rack
Counter top cut-out dimension	80 1/2 x 18	68 1/2 x 18	56 1/2 x 18	44 1/2 x 18	12" DryDock Includes (1) 12" Upper Deck and (1) Lower Tier Drying Rack
Minimum cabinet size	84" or 210cm	72" or 180cm	60" or 150cm	48" or 120cm	
Custom lengths available	■	■	■	■	
Custom apron front available	■	■	■	■	
Custom height, drain locations available	■	■	■	n/a	

Culinary Kits & Bar Kit included					
Cutting Board(s) with Juice Groove on one side	(2) Dual Tier, (1) Upper Tier	(2) Dual Tier, (1) Upper Tier	(1) Dual Tier, (1) Upper Tier	(1) Upper Tier	CB17D CB12U DR17D DR12U
Drying Rack(s)	(2) Dual Tier, (1) Upper Tier	(1) Dual Tier, (1) Upper Tier	(1) Dual Tier	(1) Upper Tier	BC17D BC12L
Platform(s) for Colander and Mixing Bowls	(1) Dual Tier, (1) Lower Tier	(1) Dual Tier, (1) Lower Tier	(1) Dual Tier, (1) Lower Tier	(2) Lower Tier	
11" Colander(s)	(2)	(2)	(2)	(1)	
11" Mixing bowl(s) w/ lid	(2)	(2)	(2)	(1)	
Optional Upper Deck 24", 18", 12", 9" Requires 1/4" clearance below counter top surface	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	Complete sets or individual sections	UD-24-xx UD-18-xx UD-12-xx UD-09-xx <small>Quantity and sizing varies per model. All Culinary Tools offered a la carte.</small>

Basin construction					
316L stainless steel indoor/outdoor	■	■	■	■	■
Fabricated one-piece	■	■	■	■	■
Angel finish	■	■	■	■	■
Two tier design	■	■	■	■	■
TrueEdge™ design	■	■	■	■	■
Star™ (double) bottom grooves	■	■	■	■	■
Drain location	Side/Center (reversible)	Side/Center (reversible)	Side/Center (reversible)	Center/Center	
Drain cover included	■	■	■	■	■
Basin area (WxD in inches)	57 7/8", 21 7/8 x 16"	45 7/8", 21 7/8 x 16"	33 7/8", 21 7/8 x 16"	21 7/8", 21 7/8" x 16"	
Maximum water depth	10"	10"	10"	10"	
Sound deadening	■	■	■	■	■
Certifications	ASME A112.19.3/CSA B45.4	ASME A112.19.3/CSA B45.4	ASME A112.19.3/CSA B45.4	ASME A112.19.3/CSA B45.4	ASME A112.19.3/CSA B45.4
Care & maintenance	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish	Stainless Steel Cleaner & Polish
Warranty	Limited lifetime	Limited lifetime	Limited lifetime	Limited Lifetime	Limited Lifetime

Optional accessories					
Bottom grate sets*	BG7D3SS	BG6D3SS	BG5D2SS	BG4D2SS	
Automatic or manual strainer basket*	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	ADRNPSS or MSS, MDRNMSS	
Disposal flange with strainer basket	GDRNMSS	GDRNMSS	GDRNMSS	GDRNMSS	

Material Finishes†

Specifications	Graphite Wood Composite (GT)	Natural Golden Bamboo (BA)	Exclusive Gray Resin (GR)	Designer White Resin (WH)
Premium material	■	■		
Dishwasher safe*	■	■	■	■
Knife friendly	■	■	■	■
Heat resistance	Up to 350°	n/a	Up to 180°	Up to 180°
Eco-friendly	■	■		
Sanitary/non porous	■	■	■	■
Low maintenance	■	Food Grade Mineral Oil	■	■
Stain resistant	■	■	■	■
Compliance	NSF	Natural material	NSF, FDA	NSF, FDA
Outdoor safe	■	■	Coming 2018	■ (UV stabilized)
Dual sided	■	■	■	■
Color coded label	■	■	Optional	Optional
Material thickness	1/2"	3/4"	5/8"	5/8"

Special notes: Dual Tier Culinary Tool size: 17" x 18";
Single Tier Culinary Tool sizes: 12 1/4" x 17" or 18", 6" x 17" or 18" (Mini)

*Color coded labels: Available in red, green or blue for Resin Cutting Boards and Platforms
*Automatic strainer basket: Matte or polished knob available

*Dishwasher safe: Drying Racks are not dishwasher safe
*Bottom grate sets: Individual sections available

Sold exclusively through independent specialty plumbing, appliance and kitchen design showrooms.



The Galley, LLC Headquarters & Showroom

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