

# IWS 30S + DryDock. 18 in stock

## SPECIFICATIONS

### IWS-30-S-DD-18-S-WA



American Black Walnut

### IWS-30-S-DD-18-S-GT



Graphite Wood Composite

### IWS-30-S-DD-18-S-BA



Natural Golden Bamboo

### IWS-30-S-DD-18-S-GR



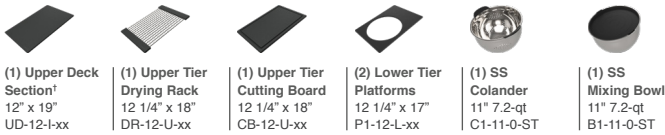
Exclusive Gray Resin\*

### IWS-30-S-DD-18-S-WH



Designer White Resin\*

## Culinary Tools included (CKT-12)

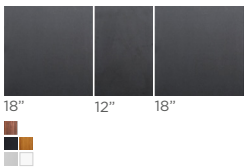


(1) Upper Deck Section† 12" x 19" UD-12-I-xx	(1) Upper Tier Drying Rack 12 1/4" x 18" DR-12-U-xx	(1) Upper Tier Cutting Board 12 1/4" x 18" CB-12-U-xx	(2) Lower Tier Platforms 12 1/4" x 17" P1-12-L-xx	(1) SS Colander 11" 7.2-qt C1-11-0-ST	(1) SS Mixing Bowl 11" 7.2-qt B1-11-0-ST
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† 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-30-18-3P-WA/GT/BA/GR/WH Walnut, Graphite, Bamboo, Gray or White Resin



18" 12" 18"

(1) 12" Included in CKT

Sections Walnut, Graphite, Bamboo, Gray or White Resin



UD-18-I UD-12-I UD-09-I UD-06-I

## Specifications

Single bowl  
Users: 1  
Culinary Tools included: Five  
DryDock Tool included: One  
Galley BarTap, recommended: One  
Outside dimensions: 45 1/2" x 19 1/2" x 2 1/16"  
Interior dimensions: 44" x 17" x 2"  
Countertop cutout: 44 1/2" x 18"  
Minimum cabinet size: 48" or 120cm  
**Minimum clearance required for DryDock below countertop: 2"**  
DryDock location: Drain side (S)

## Basin (KSO-30-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

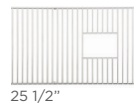
## DryDock Tool included (DR-18)



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

## Recommended Basin Accessories & citrine.

Bottom Grate set BG-30-S-1-SS Stainless Steel



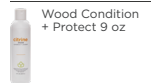
25 1/2"

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

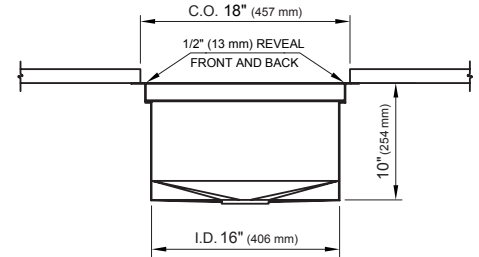
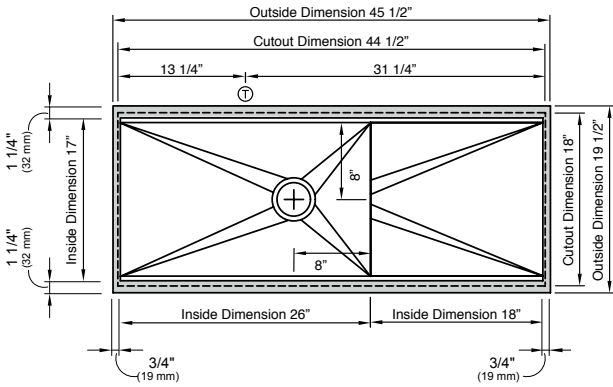
A-DRN-MSS shown

CIT-04-WD-B



Wood Finishing Balm 4 oz

## Tap Hole Specifications



### SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

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

Center Tap hole diameters 2" behind cutout

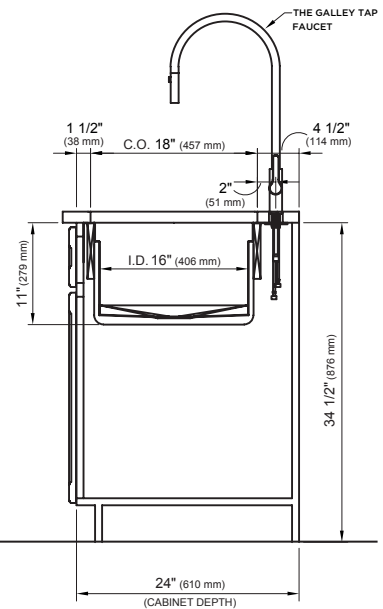
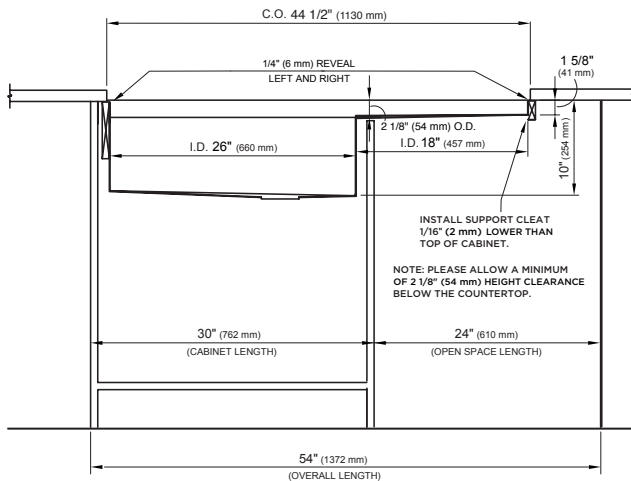
Note: Galley Hot & Cold Tap requires a minimum 8" clearance to center if installed to the right of the Galley Tap

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

Call 800.375.4255 or email [customercare@thegalley.com](mailto: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

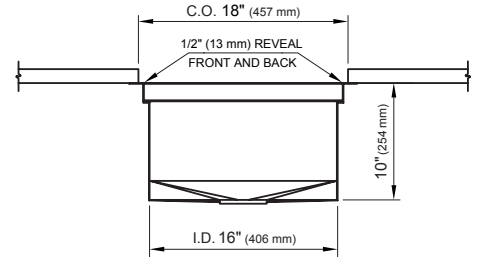
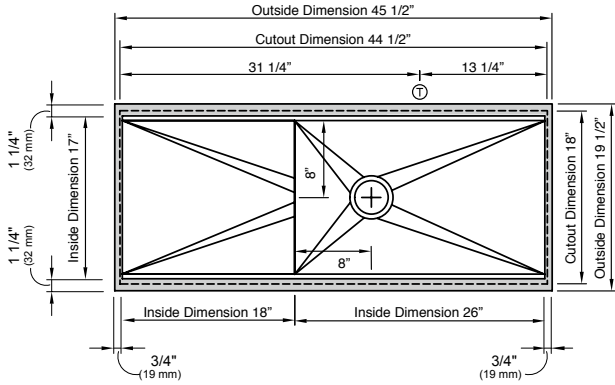
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DWG and DXF templates available on our website:

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Questions? For additional assistance, please contact  
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Tap Hole Specifications



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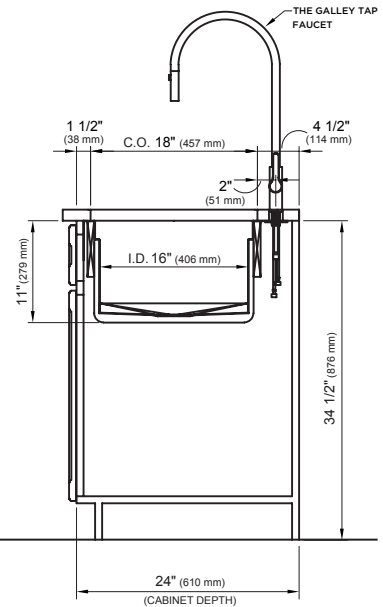
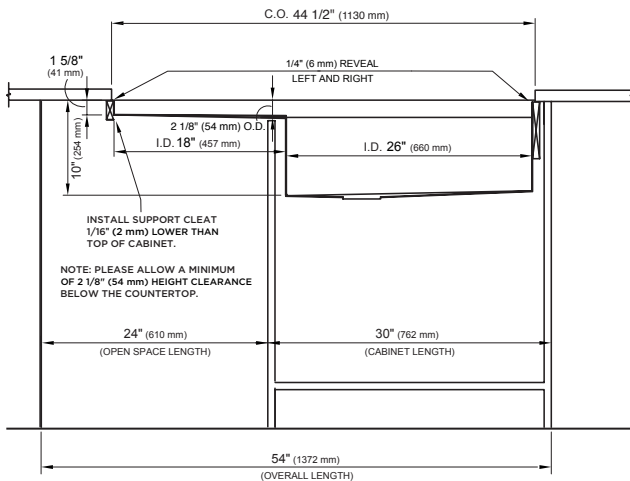
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