Ideal Workstation, 30S

IWS 30S BA



Natural Golden Bamboo

IWS 30S GT



IWS 30S WH



Designer White Resin

IWS 30S GR



Exclusive Grav Resin

Specifications

Single bowl Users: 1

Culinary Tools included: Four (5 pcs) Galley Tap recommended: One

Outside dimensions: 27 1/2" x 19 1/2" x 10 5/16"

Counter top cutout: 26 1/2" x 18"

Basin area: 26" x 16"

Minimum cabinet size: 30" or 76cm

Culinary Tools included

- (1) Upper Tier Cutting Board 12 1/4" x 18"
- (1) Upper Tier Drying Rack 12 1/4" x 18"
- (1) 11" Colander
- (1) 11" Mixing Bowl with lid
- (1) Lower Tier Platform for Colander, Mixing Bowl 12 1/4" x 17"

Basin construction

16GA 316L stainless steel indoor/outdoor Angel finish

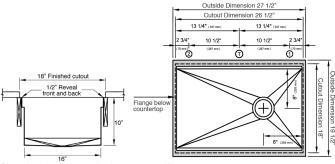
Two tier design

Star™ groove pattern Reversible side drain

Elevated drain cover included

Limited Lifetime Warranty

Made in the USA



Suggested maximum inside corner radius of counter top cutout 3/8"
Center Tap hole diameters 2" behind cutout
T. Galley Tap hole diameters 2" behind cutout
T. Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)
T. Galley Deck Switch 1 3/8" min hole diameter or Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter
T. Galley Deck Switch 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut) or Galley Soap Dispenser 1" min to 1 3/8" max hole diameter

Galley Soap Dispenser
 Galley Hot and Cold Water dispenser requires a minimum 8" clearance to center if installed to the right of the Galley Tap

ASME A112.19.3/CSA B45.4 certified

Upper Deck™ (Optional)

Upper Deck set UD 30 2P GT/BA/WH/GR Graphite, Bamboo, White or Gray Resin



Upper Deck sections Graphite, Bamboo, White or Gray Resin



Recommended Workstation Accessories

Bottom Grate set BG 30 S 1 SS Stainless Steel



Manual Strainer Basket MDRNMSS Angel Finish Stainless Steel Disposal Flange Strainer Basket GDRNMSS Angel Finish Stainless Steel







