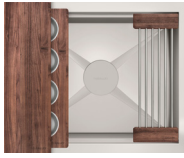


# Ideal BarStation 2

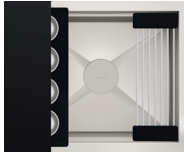
## SPECIFICATIONS

### IBS-2-C-WA



American Black Walnut

### IBS-2-C-GT



Graphite Wood Composite

### IBS-2-C-BA



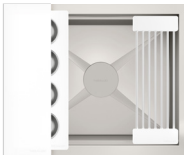
Natural Golden Bamboo

### IBS-2-C-GR



Exclusive Gray Resin

### IBS-2-C-WH



Designer White Resin

### Bar Tools included (BKT-3T)

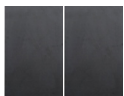


- |  |   |  |
|--|---|--|
| (1) Upper Deck<br>Section†<br>6" x 19"<br>UD-06-I-xx | (1) Upper Tier<br>Garnish Board<br>6" x 18"<br>SB-06-U-xx | (1) Lower Tier<br>Mini Drying Rack<br>6" x 17"<br>DR-06-L-xx |
|--|---|--|

† 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-2-2P-WA/GT/BA/GR/WH** Walnut, Graphite, Bamboo, Gray or White Resin



(1) 6"  
Included in BKT

Sections Walnut, Graphite, Bamboo, Gray or White Resin



### Specifications

Single bowl  
Users: 1  
Bar Tools included: Three  
Galley BarTap, recommended: One  
Outside dimensions: 22" x 19 1/2" x 10 5/16"  
Interior dimensions: 20 1/2" x 17" x 10"  
Countertop cutout: 21" x 18"  
Basin area: 20 1/2" x 16"  
Minimum cabinet size: 24" or 60cm

### Basin (KSO-2-C-SS)

16GA 316L stainless steel indoor/outdoor  
SilentArmor™ sound reduction technology  
Angel finish  
Three tier design  
Star™ groove pattern  
Center 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 | 9" depth                      |
| Add 1-6" length  | ThinTop™                      |
| Add 18" DryDock  | WorkTop™                      |
| Add 12" DryDock  | *Color coded labels available |
| Apron front      |                               |

### Recommended Basin Accessories & citrine.

Bottom Grate set **BG-2-C-1-SS** Stainless Steel



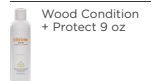
20"

**CIT-09-SS-C**



Stainless Steel  
Clean + Polish 9 oz

**CIT-09-WD-C**



Wood Condition  
+ Protect 9 oz

**CIT-04-WD-B**



Wood Finishing  
Balm 4 oz

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



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



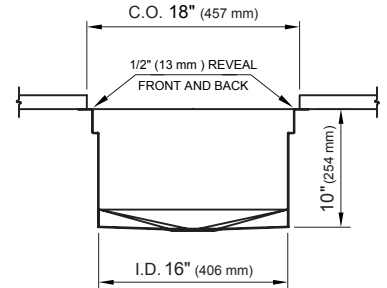
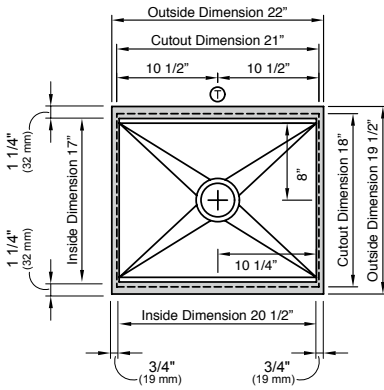
Auto Strainer Angel Finish 304 Stainless Steel with Polished or Matte knob



**A-DRN-PSS**  
**A-DRN-MSS**

A-DRN-MSS shown

### Tap Hole Specifications



#### SUGGESTED GALLEY TAP PLACEMENT GUIDE

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

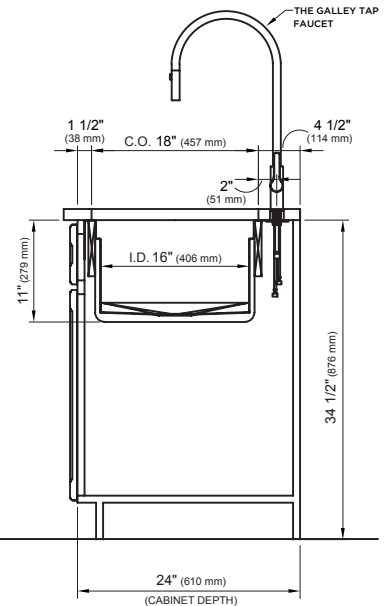
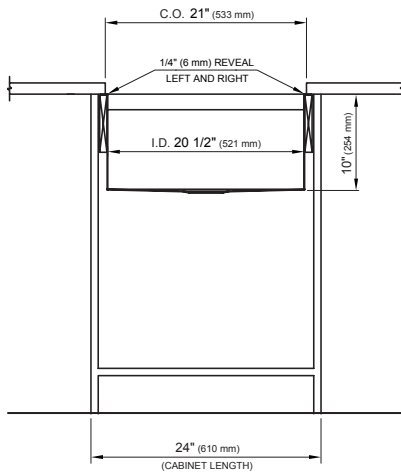
① Galley BarTap- 1 3/8" min to 1 1/2" max hole diameter

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 [customercare@thegalley.com](mailto:customercare@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](http://TheGalley.com/specification-library)

Questions? For additional assistance, please contact  
The Galley's Customer Care Department at 800.375.4255