IWS 3S + DryDock™ 18 in stock

IWS-3-S-DD-18-S-BA



IWS-3-S-DD-18-S-GT



IWS-3-S-DD-18-S-WH



IWS-3-S-DD-18-S-GR



Specifications

Single bowl Users: 1

Culinary Tools included: Six (7 pcs)

Outside dimensions: 51 1/2" x 19 1/2" x 2 1/16"

Counter top cutout: 50 1/2" x 18" Minimum cabinet size: 54" or 135cm

Minimum clearance required for DryDock™

below counter top: 2"

DryDock™ location: Drain side (S)

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"
- (1) Dual Tier Drying Rack 18" x 17"
- (1) 18" Upper Deck

Basin construction

16GA 316L stainless steel indoor/outdoor Angel finish

Two tier design

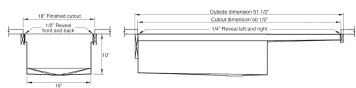
Star™ groove pattern

Reversible side drain Drain cover included

Limited Lifetime Warranty

Made in the USA

ASME A112.19.3/CSA B45.4 certified



Suggested maximum inside corner radius of counter top cutout 3/8"
Center Tap hole diameters 2" behind cutout
1. Galley Tap 1 3/8" min hole diameter (1 1/2" min hole diameter for fast water jet cut)
1. Galley Deck Switch 1 3/8" min hole diameter or Galley Automatic Strainer Basket knob 1" min and 1 3/8" max hole diameter
2. Galley Hot and Cold Water Dispenser 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
3. Galley Soap Dispenser 1" min to 1 3/8" max 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
3. Galley Hot and Cold Water dispenser requires a minimum 8" clearance to center if installed to the right of the Galley Tap

