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EQUIPMENT

RinseWell[®] Dipper Well Controller

Add HUGE utility-cost savings to your bottom line and optimize product quality with the first and only dipper well controller that maintains clean, sanitized utensils without heat or constantly flowing water!



Patent No.: 9,782,053

Buy once. Buy the original.
Always look for this mark of quality



No More Money Down the Drain



When you add this ingenious dipper-well sanitation system to your ice cream store, bar or coffee shop, you ensure:

- For your pocket—***Enormous water and energy savings!**
- For your staff—***A cooler, safer utensil-cleaning process!**
- For your customers—***A better product!**
- For the record—***99.99% pathogen-free sanitation!**

You're About to Enter the Aqueous O-Zone

Until now, meeting health-code regulations meant you had two dipper-well sanitation options—a marginally effective, extremely wasteful, continual water-flow system, or an ice-cream melting, burn-risky, thermal system.

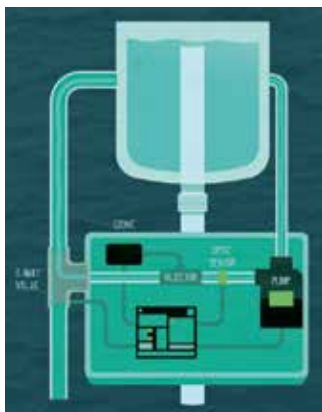
The RinseWell's patent-pending technology, featuring a chemical-free process of sanitation involving aqueous ozone, eliminates all those drawbacks.

1. When idle, the well's water is constantly re-circulated, while the aqueous ozone continually sanitizes.
2. When utensils are used, then returned to the well, advanced optics detect the increased cloudiness of the water, at which point the system automatically replenishes the well with fresh water until clear again.
3. All of this occurs using cool water, not 140°F hot water notorious for splash-burning staff and heating up utensils that melt the ice cream while scooping.
4. Total automation means no manual well draining or refill, so customer service never misses a beat.

'Cool' Added Features

The RinseWell is easy to install, easy to use, compact and discreetly mounted under the counter, below the dipper well.

- It's a simple plug-and-play system that integrates with your existing dipper well—saving money, hassle and landfill waste.
- Features single push-button operation.
- Onboard electronics and programmable logic control allow for customization of system functions.
- Built-in analytics provide water usage/savings and component end-of-life data.



RinseWell® Smart Eco-Rinse

- *Aqueous ozone eliminates 99.9999% of E coli and listeria in just 30 seconds! (Clinically validated by independent testing at the University of Arkansas Food Science Center)*
- *Super-low installation cost*
- *Saves up to 250,000 gallons of water a year over continuous water-flow systems*
- *Super-low power requirement (12 volt) uses far less energy than thermal systems*
- *Can pay for itself in just months!*

(Note: Volume-related use and system-clarity settings can affect performance/savings)

Suggested Uses:

The RinseWell is compact and functionally versatile enough to work in virtually any restaurant, bar, coffee shop or ice cream operation—from your conventional stationary stand or parlor shop to food trucks and mobile carts.

General Specifications

Model	Description	Size (WxDxH) Spade Well
3000-7	Smart Eco-Rinse, w/7" Spade Well	7" x 6 1/4" x 5 7/8"
3000-10	Smart Eco-Rinse, w/10" Spade Well	10" x 6 1/2" x 5 7/8"
3000-13	Smart Eco-Rinse, w/13" Spade Well	12 3/4" x 6 3/4" x 5 7/8"
3000-19	Smart Eco-Rinse, w/19" Spade Well	20 9/8" x 6 1/8" x 7 7/8"
3005-606	Smart Eco-Rinse, w/6" Round Dip Well	6" Deep

Dimensions

Equipment (w x d x h)	9" x 12" x 3"
Shipping Carton (l x d x h)	16 1/2" x 8 1/2" x 9 1/2"
Equipment Weight	6 lbs
Shipping Weight	8 lbs

Electrical Specifications

Volts	Amps	Connectivity
120	1.5	Ethernet (optional)

Dipper Capacity: 0.2–3 gal.

Ambient Operating Temp: 40°–90° F

Fresh Water Supply: Cold only, 30–80 psi @ min. 1 gal/min. 1/8" MNPT, ASSE/NSF certified backflow prevention device required upstream

Dipper Well Connection: 1 1/2" NPT drain connection

System Control: One-touch push button w/indicator

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.



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