



Ice Cream Spade Well

model #: **77316-7A, 77316-10A, 77316-13A,
77316-19**

Ice cream just got better. NEMCO's Spade Well features a continuous flow of water to maintain optimum cleanliness of your ice cream spades and scoops for better food quality. No more flavor transfer and no more cross-contamination that increases your food safety risks.

Wells are available in a variety of sizes—each one designed with wide compartments that allow for easy access to and removal of the spades during rush times. 300-series stainless steel construction, versatile mounting capabilities and optional left- or right-side spigot orientation adapt to any commercial kitchen. For added convenience, each unit is easy to turn off, drain and disassemble for cleaning.

STANDARD FEATURES

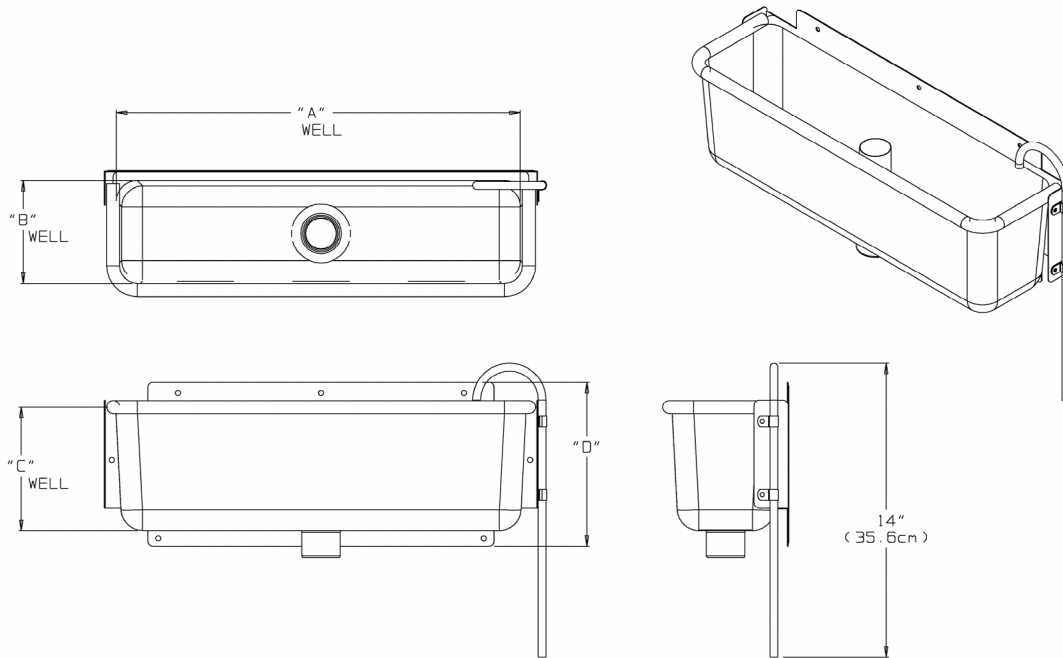
- Well is constructed of 300 series stainless steel
- 3/8" diameter spigot for running water
- Spigot can be installed for left or right side operation
- 2" drain
- Overflow drain tube is easily removable
- Rubber bumper on rim provides protection and sound deadening when removing water from spades
- Design incorporates user friendly rounded corners
- NSF Listed

ACCESSORIES

- Installation Kit
- Dividers (*except 77316-7A*) - create compartments for holding spades upright



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Model #	Description	"A"	"B"	"C"	"D"	Shipping Weight
77316-7A	Spadewell, Dipper Station, 7"	7"	6 1/4"	4"	5 7/8"	5 lbs
77316-10A	Spadewell, Dipper Station, 10"	10 3/8"	5"	4"	5 7/8"	6 lbs
77316-13A	Spadewell, Dipper Station, 13"	12 3/4"	5 1/4"	4"	5 7/8"	7 lbs
77316-19	Spadewell, Dipper Station, 19"	19 1/4"	6 7/8"	6"	7 7/8"	11.5 lbs

*Note: dimensions are approximate

TYPICAL SPECIFICATIONS

Spadewell Ice Cream Spade Cleaning Well has a stainless steel body and is equipped with a rubber bumper. Spadewell models are listed with the National Sanitation Foundation (NSF).

**Food Zone: Equipment surfaces intended to be in direct contact with food and equipment surfaces that food or condensate may contact and then drain, drip, or splash back into food or onto surfaces that are intended to be in direct contact with food.

For example: Directly installed within the ice cream cabinet is a food zone (REF: NSF STD NSF/ANSI 170 - Glossary of food equipment Terminology, Section 3.223.2)