

ONLY FROM

**nemco®** | FOOD EQUIPMENT

# Food Dispensers powered by Asept

No other line of dispensing systems offers a better combination of function and style!



**nemco®**  
powered by **ASEPT**

# Practical Made Perfect



**nemco®**  
powered by **ASEPT**

## Simple to Use



Nemco's dispensers feature pumps that connect to pouches with standard 16mm fitment, making loading and cleanup incredibly easy.



## Near Zero Waste

Nemco's design using flexible packaging optimizes freshness and flavor and delivers a 95% to 98% yield for minimal product and material waste.

Nemco Food Dispensers powered by Asept merge brilliant design with attractive looks to maximize ROI on solutions that give your customers more amazing flavor options.

## Save Food Costs

Sealed system maximizes shelf life, achieves a high product yield and ensures consistent portion control.

## Save Labor Costs

Design and materials minimize cleanup and make refills super quick and easy.

## Optimize Brand Impression

Durable construction and drip-free dispensing maintain a pristine appearance—plus, custom graphics are available!

# FRONT-OF-THE-HOUSE SYSTEMS

## Plastic Countertop Dispensers

Nemco's plastic countertop dispensers powered by Asept feature a smooth, easy-to-activate pump that delivers an accurate, no-drip portion of your customers' favorite condiments and sauces. A sleek, simple design maintains a great appearance on its own, but also accommodates custom graphics. It's the perfect self-serve solution!

*Pump delivers a perfect portion with one smooth motion—adjustable up to 1oz.*

*Made of durable, BPA-free food-grade materials*

*Available in white or black plastic base, with a black lid*

*Transparent pump body allows for quick product identification*

*Accepts standard 1.5 gallon (6-qt.) pouches*

*Clear panel on lid accepts paper or card stock flavor indicator for easy and mess-free identification*



## Stainless-Steel Countertop and Drop-In Dispensers

Take your self-serve station to another level with Nemco's stainless-steel dispensers. They offer all the portion-control, accuracy and user-friendly features of the plastic dispensers, but with a different look to match the aesthetic and appearance of a unique dining area. Available in models that can stand freely on the counter or, if a lower profile is desired, models that can be dropped into a countertop cut-out.

*Pump delivers a perfect portion with one smooth motion—adjustable up to 1oz.*

*Stainless-steel housing adds a higher level of style and class*

*Transparent pump body allows for quick product identification*



*Accepts standard 1.5 gallon (6-qt.) pouches*

*Large front display area for custom branding or flavor graphics*

### Suggested Uses

*Durable, but lightweight and portable, the plastic countertop dispenser is a great delivery system for condiments and sauces in a wide range of self-serve applications.*

### General Specifications

Model	Description
10950	Countertop Dispenser, Black/Black
10951	Countertop Dispenser, Black/White

#### Dimensions

Equipment (w x d x h) 6 1/2" x 13" x 17 1/3"



### Suggested Uses

*A great self-service solution for dining areas where a stainless steel exterior blends with the aesthetic of the room or matches the appearance of other equipment and counters. Available in single through quintuple models, countertop or drop-in.*

### General Specifications

Model	Description	Dimensions (w x d x h)
10961	Single Dispenser	6 1/2" x 13" x 15 3/4"
10962	Double Dispenser	13" x 13" x 15 3/4"
10963	Triple Dispenser	19 1/2" x 13" x 15 3/4"
10964	Quadruple Dispenser	26" x 13" x 15 3/4"
10965	Quintuple Dispenser	32 1/2" x 13" x 15 3/4"
10966	Single Drop-In Dispenser	7" x 11" x 14"
10967	Double Drop-In Dispenser	12" x 11" x 14"
10968	Triple Drop-In Dispenser	18" x 11" x 14"
10969	Quadruple Drop-In Dispenser	23" x 11" x 14"
10970	Quintuple Drop-In Dispenser	29" x 11" x 14"



*Stainless-steel dispensers include models designed to drop into pre-cut countertops, reducing the chance of movement and offering a lower profile condiment station.*

# BACK-OF-THE-HOUSE SYSTEMS

## The Versatile Topping Pump

Nemco powered by Asept's topping pump makes it remarkably easy for kitchen staff to dispense a wide range of sauces and condiments. Accurate portion control delivers consistent flavor profiles and reduced waste from over-portioning. Transparent nozzles with color-coded pumps make for quick product identification to minimize mistakes in a fast-paced kitchen.

*Can dispense sauces, condiments and dressings of high viscosity or even those with particulates, like strawberry seeds*

*Color-coded pump buttons and transparent nozzles make for quick product identification*

*Fewer parts means it's easier to break down, clean and reassemble*

*Available to dispense from a variety of open vessels or pouches for a sealed system that minimizes cleanup time*

COMING  
SOON!



## The High-Volume Press-O-Matic

Maximize efficiency and minimize the mess of your daily condiment prep with Nemco's Press-O-Matic powered by Asept. Users can fill a squeeze bottle or ramekin with a quick pull of the lever and make fast changes from one product pouch to another, without risk of leakage or loss of freshness.

*Housing made of durable stainless steel*

*Can be mounted on the wall or on a mobile stand (optional)*

*Dispenser lever is ergonomically designed for effortless use*

*Discharge spouts with integrated connectors can stay attached to their pouches and still maintain a seal for optimum product freshness. Unemptied pouches can be stored for later use.*

*Models available to hold and dispense from a 1.5 gallon (6-qt.) pouch or a 3 gallon BIB.*



### Suggested Uses

*Nemco's versatile topping pumps are a must have for any operation looking to capitalize on the trends that call for more unique varieties and tastes. These pumps dispense almost anything, even allowing particulates to travel through without clogging, thus preserving the texture of the product.*

### Suggested Uses

*Operations that fill large amounts of squeeze bottles and ramekins should have a Nemco Press-O-Matic in the kitchen.*

### General Specifications

Model	Description	Dimensions
10975	For 1.5 gallon pouch	18" x 10" x 17"
10976	For 3 gallon BIB	24" x 12" x 20"

*Most operators prefer to mount on wall, but optional stands available to create a portable sauce and condiment filling station.*



# SPECIAL APPLICATION SYSTEMS

## In-Counter Dispensing Systems

Simplify your condiment station with Nemco's In-Counter Dispensers powered by Asept. Using a simple mechanical dispensing system (No CO<sup>2</sup>!), the in-counter design opens up the condiment station by placing the product pouches under the counter.



*The only visible part of the entire system is the beautifully constructed pump—which can also include custom graphics!*

### Suggested Uses

*This is an ideal solution for operations interested in streamlining their self-serve station, whether to optimize a tight space, maintain an outstanding front-of-the-house appearance or both. Dispenses a variety of condiment sauces and toppings. To create a station with multiple condiments, please order one dispenser for each product.*

### General Specifications

Model	Description	Dimensions
10959	Single Dispenser	3" x 7" x 12 <sup>1</sup> / <sub>4</sub> "

*Each dispenser includes a pouch support and the necessary tubing to connect pump to pouch.*



## Handheld Dispensers

COMING  
SOON!

Talk to Nemco about the availability of these exclusive handheld dispensers and eliminate squeeze bottles.

They have all the design assets powered by Asept—sealed dispensing for optimum food freshness and no-mess portion control—with even more convenient mobility and application accuracy!



**Ask About Custom Graphics**  
No other manufacturer makes it easier!





Replacement parts are available through Nemco's 24-hour Zip Program.  
Nemco reserves the right to make design, specification or model changes without notice.



**nemco**<sup>®</sup> | FOOD EQUIPMENT

*Physical Address:* Corporate HQ  
301 Meuse Argonne | Hicksville, OH 43526  
**800.782.6761 • 419.542.7751 • f: 419.542.6690**

*Mailing Address:*  
**PO Box 305 | Hicksville, OH 43526**  
Nemco West Distribution Center/Test Kitchen  
4300 E Magnolia Street | Phoenix, AZ 85034

[NemcoFoodEquip.com](http://NemcoFoodEquip.com)



Printed 5/19 Printed in the U.S.A.