## Food Dispensers powered by Asept

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

nemco

## Practical Made Perfect


powered by AN

Simple to Use


Nemco's dispensers feature pumps that connect to pouches with standard 16 mm 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 appearanceplus, 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 $10 z$.

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

## 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, BlackWhite |

Dimensions
Equipment(wxdxh) $\quad 6^{1 / 2 "} \times 13^{\prime \prime} \times 171 / 3^{\prime \prime}$


## 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 (wxdxh) |
| :---: | :---: | :---: |
| 10961 | Single Dispenser | $6^{1} / 2^{\prime \prime} \times 13^{\prime \prime} \times 15^{3} / 4^{\prime \prime}$ |
| 10962 | Double Dispenser | $13^{\prime \prime} \times 13^{\prime \prime} \times 153 / 4^{\prime \prime}$ |
| 10963 | Triple Dispenser | $191 / 2^{\prime \prime} \times 13^{\prime \prime} \times 153 / 4{ }^{4}$ |
| 10964 | Quadruple Dispenser | $26^{\prime \prime} \times 13$ " $\times 153 / 4^{\prime \prime}$ |
| 10965 | Quintuple Dispenser | $321 / 2^{\prime \prime} \times 13^{\prime \prime} \times 153 / 4{ }^{\prime \prime}$ |
| 10966 | Single Drop-In Dispenser | $7{ }^{\prime \prime} \times 11^{\prime \prime} \times 14{ }^{\prime \prime}$ |
| 10967 | Double Drop-In Dispenser | $12^{\prime \prime} \times 111^{\prime \times 14}$ |
| 10968 | Triple Drop-In Dispenser | 18 " $\times 11^{\prime \prime} \times 14^{\prime \prime}$ |
| 10969 | Quadruple Drop-In Dispenser | $23^{\prime \prime} \times 111^{\prime \prime} \times 14$ |
| 10970 | Quintuple Drop-In Dispenser | $29^{\prime \prime} \times 11^{\prime \prime} \times 14{ }^{\text {(NSF) }}$ |



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


## The High-Volume Press-0-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


## 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 $\mathbf{1 . 5}$ gallon pouch | $18^{\prime \prime} \times 10^{\prime \prime} \times 17^{\prime \prime}$ |
| 10976 | For 3 gallon BIB | $24^{\prime \prime} \times 12^{\prime \prime} \times 20^{\prime \prime}$ |

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 $\mathrm{CO}^{2}!$ ), 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 | $3^{\prime \prime} \times 7 \times 121 / 4^{" 1}$ |

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

## Handheld Dispensers

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

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



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