

Food Dispensers powered by Asept

More user-friendly, labor-efficient and cost-competitive than other dispensing systems on the market.



FRONT-OF-THE-HOUSE SYSTEMS

Classy Countertop Dispensers

Nemco's Plastic and Stainless-Steel Countertop Dispensers feature a smooth, easy-to-activate pump that delivers an accurate, no-drip portion of all kinds of condiments, sauces or dressings.

- Pump delivers a precise portion with one smooth motion.
- Features adjustable portion settings—plastic units are preset at 1.25 fl. oz., or can be changed to 1.75 or .75 fl. oz.
 Stainless steel units are preset at 0.5 fl. oz., or can be changed to 1 fl. oz.
- Transparent pump allows for quick product identification.
- Accept standard 1.5-gallon (6 gt.) pouches with 16mm fitments.
- Accommodate flavor-ID or other custom graphics—plastic units have a clear panel on the lid for a paper or card stock; stainless units accept a wrap across the wide face.

Suggested Uses

User-friendly, with clean-line style and no-mess, they're perfect for self-serve stations trying to maintain a sharp brand image.

General Specifications

Model	Description	Dimensions (w x d x h
10950	Single Dispenser, Plastic, Black/Black (UNI-2)1	6 ¹ / ₂ " x 13" x 17 ¹ / ₃ "
10951	Single Dispenser, Plastic, Black/White (UNI-2)1	6 ¹ / ₂ " x 13" x 17 ¹ / ₃ "
10961	Single Dispenser, Stainless (SS6L-1) ¹	6 ¹ / ₂ " x 13 ¹ / ₄ " x 18 ³ / ₄ "
10962	Double Dispenser, Stainless (SS6L-2) ¹	10 ⁷ /8" x 13 ¹ /4" x 18 ³ /4"
10963	Triple Dispenser, Stainless (SS6L-3)1	16 ³ / ₈ " x 13 ¹ / ₄ " x 18 ³ / ₄ "
10964	Quadruple Dispenser, Stainless (SS6L-4)1	21 ⁷ /8" x 13 ¹ /4" x 18 ³ /4"
10965	Quintuple Dispenser, Stainless (SS6L-5)1	27 ³ /8" x 13 ¹ /4" x 18 ³ /4"
10966	Single Drop-In Dispenser, Stainless (SS6L-1DI) ¹	7 ⁵ / ₈ " x 14" x 12" *
10967	Double Drop-In Dispenser, Stainless (SS6L-2DI)1	12" x 14" x 12" *
10968	Triple Drop-In Dispenser, Stainless (SS6L-3DI) ¹	17 ¹ / ₂ " x 14" x 12" *
10969	Quadruple Drop-In Dispenser, Stainless (SS6L-4DI)	¹ 23" x 14" x 12" *
10970	Quintuple Drop-In Dispenser, Stainless (SS6L-5DI)1	28 ¹ / ₂ " x 14" x 12" *



In-Counter Dispensing Systems

Nemco's In-Counter Dispensers optimize space and promote a tidy front-of-the-house appearance by drawing from pouches hidden away in underneath cabinets. Uses a simple mechanical dispensing system (No CO²!).









Model 10968

Stainless-steel dispensers are available in single up to quintuple models. Or, you can spec these drop-in style units that lower the profile and reduce the chance of movement.

Suggested Uses

Popular with sports concessions and other operations that want to streamline their self-serve areas. To offer customers multiple condiments, please order one dispenser for each product.

General Specifications

Model	Description	Dimensions
10959	Single Dispenser	3" x 7" x 121/4"

Each dispenser includes a 1.5 gallon pouch support and the necessary tubing to connect pump to pouch. Works with standard 16mm fitments and 38mm bag-in-box.

So, How Can Dispensing Be More Profitable?



Simple.

Nemco powered by Asept is design simplicity that puts more dollars to your bottom line.

Save Food Costs

Sealed systems maximize shelf life and use simple gravity and vacuum-pump concepts to deliver accurate, no-mess portioning—in a range of viscosities—with near-100% yield.







Near Zero Waste

Dispenser designed using a flexible packaging to optimize freshness and flavor and deliver a 95% to 98% yield for minimal product and material waste.

Save Labor Costs

Minimalist designs use fewer parts, making portion adjustments easy, refills quick, and cleaning and reassembly so basic, it's actually more likely to happen. Imagine your employees no longer sacrificing food-safety best practices to save time.



Fewer parts means less chance for wear and breakage that can affect performance, waste product or burden you with replacement delay and expense.

All at a More Competitive Price

Go ahead and compare to others on the market. Nemco powered by Asept offers more for less!



The Versatile Topping Pump

Controlling the application and cost of condiments, sauces and dressings in your kitchen is now easier than ever!

Nemco's Topping Pumps dispense a consistently accurate portion in one effortless pump action, with no drip. Transparent nozzles make quick product identification easy, minimizing wasteful mistakes even in a fast-paced environment.

Best of all, simple design means one pump serves all sorts of applications and viscosities.

- Can dispense sauces, condiments and dressings in a wide range of viscosities.
- The same pump works in standard fountain-jar sizes. No need to spec or changeout multiple pumps and discharge tubes. You only need this one pump!
- Transparent nozzles and optional color-coded knobs make for quick product identification.
- · Can be customized for different portion sizes.
- Lasting durability—
 performs using only a few parts that are tested
 at one million strokes to failure.
- Features adjustable portion settings: .75, .5 and .25 fl. oz. standard.





Topping Pumps are designed for use with 48 or 64 oz pouches with 16mm fitments or 7–10" fountain jars.

Suggested Uses

The Topping Pump's versatility and component-simplicity make it a must-have for any fast-paced, high-volume kitchen that features a variety of condiments, sauces and dressings and wants quick-and-easy cleaning convenience for greater food-safety peace of mind.

General Specifications

	Model	Description	Dimensions (w x d x h)
	10973*	Topping Pump, 16mm Pouch (06)1	2 ³ / ₄ " x 7" x 13 ¹¹ / ₁₆ "
	10974*	Topping Pump, Fountain Jar (06)1	4 ¹ / ₂ " x 11 ¹ / ₂ " x 17 ¹ / ₂ "
III	10915	Fountain Jar, 71/2"	41/2" x 71/2" x 71/2"
NE:	10914	Fountain Jar 10"	4 ¹ / ₂ " x 7 ¹ / ₂ " x 10"





Cleaning and reassembly is easier and faster than ever! Nemco's Topping Pumps work flawlessly using less than a third of the parts found in alternative models on the market.

SYSTEMS

The Handheld Portion Pump

Place the money-saving power of application- and portion-control right in the hands of your kitchen staff!

- One squeeze of the handle delivers the same, uniform, no-mess dose-every time!
- Changing the portion size is, literally, a snap up to a max of 0.5 oz.
- · Comes standard with two, easily interchangeable discharge nozzlesa single stream for flexibility in decorating and a triple stream for broadcasting product in one stroke.





- Simple pump design is very easy to load.
- · Made of BPA-free food-grade material.
- · Few components, with no springs, that are all dishwasher-safe.
- Standardized to fit FIFO BOTTLE™ units.*

Suggested Uses

The Portion Pump's convenience, ease-of-use and no-mess function make it a great solution for high-production kitchens that want to improve their condiment consistency.

General Specifications

Model Description Dimensions (wxh) 10978 Portion Pump (CG02)1 4" x 63/4"

*FIFO BOTTLE™ is a trademark of FIFO Innovations









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.
- Wall-mounted to save counter space.
- 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.

General Specifications

Model	Description	Dimensions (w x d x h
NSF) 10975	For Up to 1.5 gallon pouch (AG12)1	18" x 10" x 17"

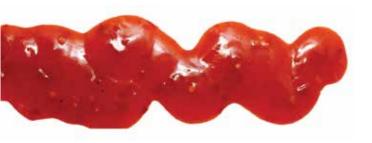


















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Replacement parts are available through Nemco's 24-hour Zip Program.

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

1) Designations indicate the NSF models listed for each product by the manufacturer,

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