

ONLY FROM

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

# Food Dispensers powered by Asept

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



**nemco**<sup>®</sup>  
powered by **ASEPT**

# So, How Can Dispensing Be More Profitable?



**nemco**<sup>®</sup>  
powered by **ASEPT**

## 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.

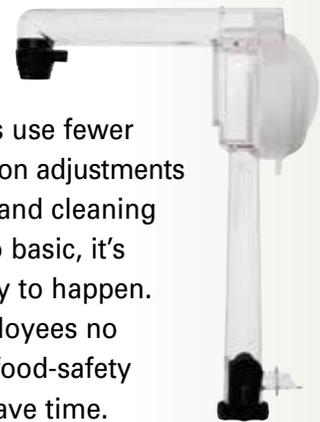


### Near Zero Waste

*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.



### Save Maintenance Hassle

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!

# 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 qt.) 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) <sup>1</sup>	6 <sup>1</sup> / <sub>2</sub> " x 13" x 17 <sup>1</sup> / <sub>8</sub> "
10951	Single Dispenser, Plastic, Black/White (UNI-2) <sup>1</sup>	6 <sup>1</sup> / <sub>2</sub> " x 13" x 17 <sup>1</sup> / <sub>8</sub> "
10961	Single Dispenser, Stainless (SS6L-1) <sup>1</sup>	6 <sup>1</sup> / <sub>2</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "
10962	Double Dispenser, Stainless (SS6L-2) <sup>1</sup>	10 <sup>7</sup> / <sub>8</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "
10963	Triple Dispenser, Stainless (SS6L-3) <sup>1</sup>	16 <sup>3</sup> / <sub>8</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "
10964	Quadruple Dispenser, Stainless (SS6L-4) <sup>1</sup>	21 <sup>7</sup> / <sub>8</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "
10965	Quintuple Dispenser, Stainless (SS6L-5) <sup>1</sup>	27 <sup>3</sup> / <sub>8</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "
10966	Single Drop-In Dispenser, Stainless (SS6L-1DI) <sup>1</sup>	7 <sup>5</sup> / <sub>8</sub> " x 14" x 12" *
10967	Double Drop-In Dispenser, Stainless (SS6L-2DI) <sup>1</sup>	12" x 14" x 12" *
10968	Triple Drop-In Dispenser, Stainless (SS6L-3DI) <sup>1</sup>	17 <sup>1</sup> / <sub>2</sub> " x 14" x 12" *
10969	Quadruple Drop-In Dispenser, Stainless (SS6L-4DI) <sup>1</sup>	23" x 14" x 12" *
10970	Quintuple Drop-In Dispenser, Stainless (SS6L-5DI) <sup>1</sup>	28 <sup>1</sup> / <sub>2</sub> " x 14" x 12" *
10971	Single Dispenser for 1 gal. Jar	6 <sup>3</sup> / <sub>4</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 20"
10972	Single Dispenser for 3 gal. Bag	10 <sup>7</sup> / <sub>8</sub> " x 13 <sup>1</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>4</sub> "



<sup>1</sup>Above counter dimensions.



Model 10950

Model 10961



Model 10962



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.*

## 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 CO<sup>2</sup>!).



### 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 12 <sup>1</sup> / <sub>4</sub> "

*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.*

# BACK-OF-THE-

## The Versatile Topping Pump

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

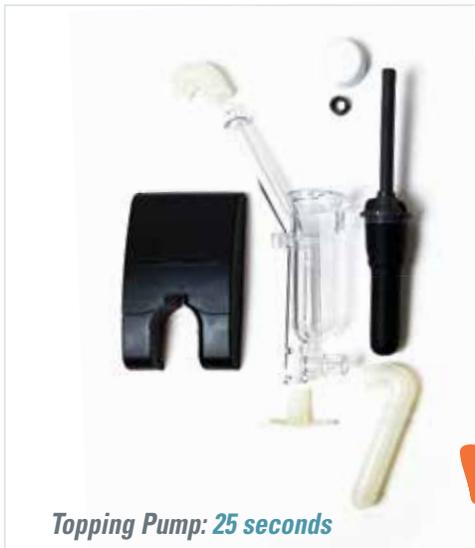
Nemco's Topping Pumps dispense a consistently accurate portion in one effortless pump action, with no drip. Transparent nozzles make quick product identification easy, minimizing wasteful mistakes even in a fast-paced environment.

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 fittings or 7-10" fountain jars.*



**Topping Pump: 25 seconds**

**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.



**Competitor: 2 minutes**

# HOUSE SYSTEMS



## 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)†	2 <sup>3</sup> / <sub>4</sub> " x 7" x 13 <sup>11</sup> / <sub>16</sub> "
10974**	Topping Pump, Fountain Jar (06)†	4 <sup>1</sup> / <sub>2</sub> " x 11 <sup>1</sup> / <sub>2</sub> " x 17 <sup>1</sup> / <sub>2</sub> "
10914	Fountain Jar, 10"	4 <sup>1</sup> / <sub>2</sub> " x 7 <sup>1</sup> / <sub>2</sub> " x 10"
10920-1*	Topping Pump Kit, Single	4 <sup>3</sup> / <sub>4</sub> " x 7 <sup>1</sup> / <sub>2</sub> " x 18 <sup>1</sup> / <sub>2</sub> "
10920-2*	Topping Pump Kit, Dual	9" x 7 <sup>1</sup> / <sub>2</sub> " x 18 <sup>1</sup> / <sub>2</sub> "
10920-3*	Topping Pump Kit, Triple	13 <sup>3</sup> / <sub>4</sub> " x 7 <sup>1</sup> / <sub>2</sub> " x 18 <sup>1</sup> / <sub>2</sub> "
10920-4*	Topping Pump Kit, Quad	18 <sup>3</sup> / <sub>8</sub> " x 7 <sup>1</sup> / <sub>2</sub> " x 18 <sup>1</sup> / <sub>2</sub> "

\*All kits include: Rail, Jar, and Topping Pump.

\*\*NSF



*Keep multiple Topping Pumps nested together and neatly organized with your choice of rail kits, each made of durable, easy-to-clean stainless steel.*



# BACK-OF-THE-

## 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 nozzles—a 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 (w x d x h)
10978**	Portion Pump (CG02) <sup>1</sup>	4" x 6 <sup>3</sup> / <sub>4</sub> "
10981	Portion Pump Dispenser Stand, Single	5" x 5" x 3 <sup>3</sup> / <sub>4</sub> "
10982	Portion Pump Dispenser Stand, Double	9" x 5" x 3 <sup>3</sup> / <sub>4</sub> "
10983	Portion Pump Dispenser Stand, Triple	13" x 5" x 3 <sup>3</sup> / <sub>4</sub> "
10960-1*	Portion Pump Kit, Single	5" dia x 15 <sup>1</sup> / <sub>2</sub> "
10960-2*	Portion Pump Kit, Double	9" x 5" x 15 <sup>1</sup> / <sub>2</sub> "
10960-3*	Portion Pump Kit, Triple	13" x 5" x 15 <sup>1</sup> / <sub>2</sub> "

\*All kits include: Portion Pump, Stand, and FIFO BOTTLE™.  
FIFO BOTTLE™ is a trademark of FIFO Innovations.

\*\*NSF



Model 10978  
Shown w/models 10981, 10982 & 10983.  
Sold separately.

# HOUSE SYSTEMS

## The Fast & Efficient Multidress

One squeeze dispenses controlled portions of ketchup and mustard at the same time!

Perfect condiment prep has never been easier or more consistent. Load up the separate ketchup and mustard chambers, choose a small or large portion setting and squeeze the handle. It's that simple.

- Dispense ketchup and mustard together or individually. Change the combination at any time during operation with a simple thumb switch.
- A quick flip of the portion lever allows you to choose between one of two precise portion settings:
  - Small – 1/3 fl oz. (10 ml) ketchup with 1.1 ml mustard
  - Large – 1/2 fl oz. (15 ml) ketchup with 1.4 ml mustard
- All food-contact components are made of BPA-free, food-grade material.
- Easy to disassemble and clean—entirely dishwasher safe.
- Ketchup capacity – 48 fl oz.
- Mustard capacity – 8 fl oz.



### Suggested Uses

*Designed for ketchup and mustard, the Multidress is an instant staple item in any fast-paced, high-volume burger kitchen.*

### General Specifications

Model	Description	Dimensions (w x d x h)
10980*	Multidress Dispenser	5 1/8" x 13 7/8" x 11 3/8"
10979	Multidress Dispenser Stand	—



*Keep your Multidress upright and at-the-ready with this convenient countertop stand.*



a great companion to the Portion Pump!



## The High-Volume Press-O-Matic

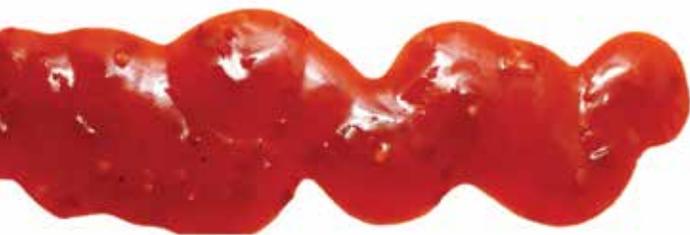
Maximize efficiency and minimize the mess of your daily condiment prep with Nemco's Press-O-Matic powered by Asept. Users can fill a squeeze bottle or ramekin with a quick pull of the lever and make fast changes from one product pouch to another, without risk of leakage or loss of freshness.

- 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)
10975	For Up to 1.5 gallon pouch (AG12) <sup>1</sup>	18" x 10" x 17"





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<sup>1)</sup> Designations indicate the NSF models listed for each product by the manufacturer, Asept International AB Traktorvägen 17, SE-226 60, Lund, Sweden.

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