

ASCO
numatics™



Fluid Automation Solutions for Commercial Kitchens

www.asconumatics.com


EMERSON™
Industrial Automation



ASCO Numatics provides commercial kitchens with superior fluid automation solutions. That's why leading OEMs and users alike specify our high-performance, easily available designs.

Presenting ASCO Numatics solutions

Key choices for the kitchen

Original equipment manufacturers (OEMs) and end users seeking high-value components for commercial kitchen equipment find them at ASCO Numatics.

Our competitively priced solutions provide enhanced performance, renowned reliability and quality, and a wide choice of readily available products. The results are increased productivity and efficiency in every corner of the kitchen.

Widely used

For decades, our products have been vital components of equipment used by kitchens in fine dining, healthcare, lodging, quick-serve restaurant, and educational facilities, among others.

Today, ASCO Numatics products bring increased performance, safety, and reliability to all kinds of kitchen equipment, including

- Gas and electric open and pressure fryers
- Dishwashers
- Convection steamers
- Garbage disposals
- Coffee machines
- Frozen beverage dispensers
- Cooking ventilation systems

Uniquely varied

The ASCO Numatics product line is the largest and most varied in our industry. Your choice of designs, sizes, and configurations is unparalleled. For instance, we offer over 30,000 different solenoid valves — more than any other manufacturer on the planet.

Easily available

Our customers can take advantage of convenient local stocking and a robust distribution and support network. Order many of our most popular products with ASCO Today guaranteed same-day shipping, or our 5-day shipment program.

Other ASCO Numatics advantages

Performance and reliability. Our products are designed for the industry's longest life cycles in the challenging environment of today's commercial kitchen. ASCO Numatics delivers the functionality you want with the dependability you deserve. Get the quality materials, rugged build, and compact footprint you require.

Productivity and efficiency. Our designers build in the qualities that the fast-paced kitchen environment demands. For instance, high-flow and self-cleaning guillotine features help our valves improve cycle times in frying equipment filtration. Results: less downtime and greater throughput.

Versatility and standards. Where applicable, our broad product line meets standards from NSF and FDA for food and beverage handling to NFPA (National Fire Protection Association), CSA, or UL for gas safety or general purpose use. Whether it's water, steam, or cooking oil, ASCO Numatics has a solution for you.



Approvals/Standards





Hot Water/Steam Valves

Get up to 60% greater flow while increasing throughput when you specify these popular high-flow, long-life valves. They reduce inventories by accommodating both steam and hot water service, and are designed for quick, easy maintenance. Apply them with confidence for faster cycles in dishwashers and better performance in convection steamers.



General Purpose Solenoid Valves

ASCO offers the widest range of solenoid valves available. Our proven, dependable models are ideal for air or liquid. Our high flows provide more cycles and greater throughput. Applications include main water inlet valves and drain valves on dishwashers, and steamers, as well as in coffee machines and frozen beverage dispensers.



Strainers

These forged brass, stainless steel, and acetal body constructions feature rugged, self-cleaning Y-body or straight-through designs — ideal for applications where fluid must stay free of foreign solid matter. Our strainers ensure proper flow and prevent damage to valves, controls, and other equipment.



Fuel Gas Shutoff Valves

These solenoid-operated valves furnish tight shutoff on pilot or main gas lines. They're recommended for use in gas fryers and other commercial kitchen equipment.



Pressure Switches

Compact switches provide reliable service in applications including pressure steam cookers and pressure kettles, where pressure levels must be continuously monitored. Adjustable and nonadjustable constructions available.



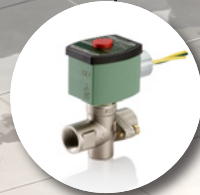
Cable-Controlled Fuel Gas Shutoff Valves

These cable-release safety valves meet all applicable NFPA standards for fire protection in commercial, industrial, and institutional kitchens. In case of emergency, these vital components automatically shut off fuel supply to pilots on gas-powered open-flame grills and deep fat fryers.



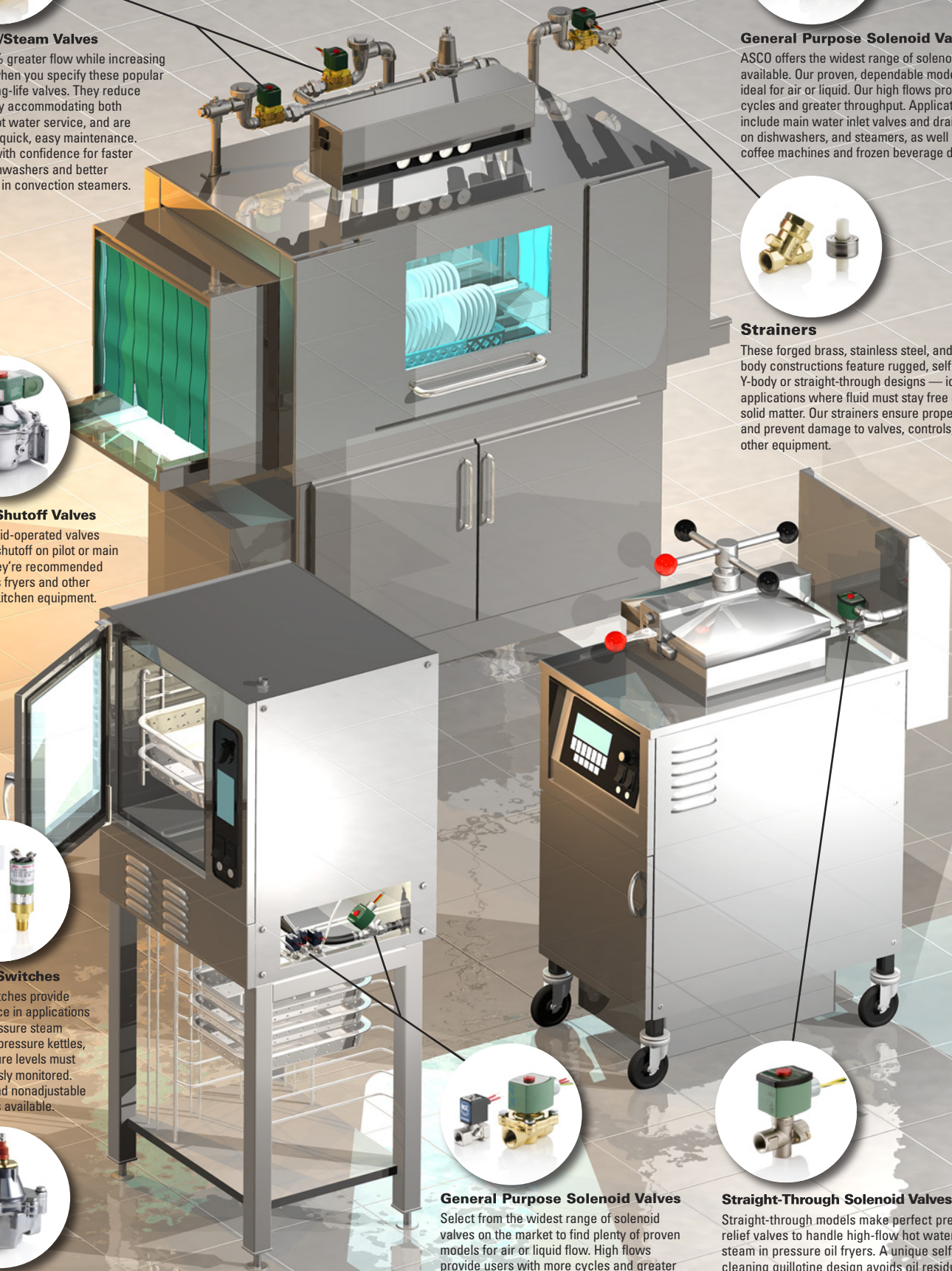
General Purpose Solenoid Valves

Select from the widest range of solenoid valves on the market to find plenty of proven models for air or liquid flow. High flows provide users with more cycles and greater throughput. Applications include main water inlet valves and drain valves on dishwashers, and steamers, as well as in coffee machines and frozen beverage dispensers.



Straight-Through Solenoid Valves

Straight-through models make perfect pressure relief valves to handle high-flow hot water and steam in pressure oil fryers. A unique self-cleaning quillotine design avoids oil residue clogging. Alternative constructions are also perfect for refilling or draining open fryers. With improved throughput and reduced cycle times, users can cook more orders in less time with fewer cleanups.



Global Contacts

www.asconumatics.com

ASCO

<u>Location</u>	<u>Phone</u>
World Headquarters (U.S.A.)	(1) 800-972-ASCO (2726)
Canada	(1) 519-758-2700
Mexico	(52-55) 5809-5640

E-mail: info-valve@asco.com

NUMATICS

<u>Location</u>	<u>Phone</u>
World Headquarters (U.S.A.)	(1) 888-Numatics (686-2842)
Canada	(1) 519-452-1777
Mexico	(52) 222-284-6176

E-mail: InsideSales@numatics.com



Other Worldwide locations

<u>Location</u>	<u>Phone</u>
Australia	(61) 2-9-451-7077
Brazil	(55) 11-4208-1660
China	(86-10) 8563-1122
France	(33) 1-47-14-32-00
Germany	(49) 7237-9960
Japan	(81) 798-65-6361
Singapore	(65) 6556-1100
United Kingdom	(44) 1695-713600

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