

Fluid Automation Solutions for Commercial Kitchens



ASCO
NUMATICS™


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.

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 range of products meets an array of standards and certifications required in the industry today. Whether it's water, gas, steam, or cooking oil, ASCO Numatics has a solution for you.





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 acetel 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.



Gas 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.



Systems and Solutions

Simply supply your control diagrams and we do the rest. Our designers and engineers will design and build bespoke cabinets and panels to your specifications. This saves you engineering time and resources



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 guillotine 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.



