



Professional gelato machines



Equipment for your business and for your home

 **Made in Italy**

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Professional gelato machines

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GELATO CHEF 3L
i-Green



Equipment for your business and for your home

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Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Chef i-Green



Nemox developed the semi-professional range of machines for those who wish to include in their business the production of homemade gelato, but have a limited budget while still aiming for quality standards.

These machines are compact in size, have a stainless-steel body, and offer a storage mode of gelato inside the machine.

These are the main features of this lower budget but super functional range!

The model Gelato Chef 3L Automatic i-Green is suitable for limited productions of 850 g. approximately every 25 minutes.

The model Gelato Chef 5L Automatic i-Green was developed for bigger results with the production of 1 kg every cycle of about 20 minutes.

The design of these machines highlights their "green" heart: being ecological, more efficient, energy saving, and eco-friendly.



GELATO CHEF 3L AUTOMATIC i-Green



Data

40x32x31,5 cm
 15,6 Kg
 220-240V 50-60Hz/1
 160W

Production

0,85 Kg (1,5l)
 25/30 min
 1,7 Kg (3l) - 1h

Storage

Manual

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Paddle in technopolymer

Two mixing paddles of different sizes, for use in the fixed and removable bowl. Both made of sturdy technopolymer material. Their shape allows perfect mixing of the ice cream.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Stainless steel removable bowl

The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

Gelato Chef 3L Automatic i-Green has been developed both for private ice cream lovers as well as restaurants and small businesses who wish to include the production of homemade gelato, but have a limited budget while still aiming for quality standards.

Gelato Chef 3L AUTOMATIC i-Green is the result of more than 30 years of experience in design and manufacturing of Gelato machines for both household and professional use.

This table top Gelato machine is very compact and is made of steel body, it is furthermore equipped with a storage mode that allows to hold the gelato in the machine at the right temperature and serving consistency.

The machine is equipped with a powerful compressor and a useful removable cord.

Air cooling.

Producing and storing ice cream has never been so easier!

You can process up to 800gr. of mixture in 25-30 minutes, using the fixed bowl or the removable bowl, both made of 18/10 stainless steel.

The machine's operation is very flexible, it can be used in fully automatic or manual mode.

MANUAL MODE:

In manual mode the user has full control of the machine's functions. An electronic system controls the density of the ice cream and stop the paddle when the consistency gets hard while compressor keeps working. At this point the user can decide whether to stop the machine or switch to the automatic storage mode.



TECHNICAL SPECIFICATIONS	Gelato Chef 3L Automatic i-Green
Item	003B420250
Ean	8024872141526
Rating	220-240V 50-60Hz/1
Power	160W
Gas	R290
CO2 equivalent	0,1Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	0,85 Kg. - 1,5 l. 1,87 lb - 1.6 qt
Max Production/Hour Weight and volume	1,7 Kg. - 3,0 l. 3.75 lb - 3.17 qt
Average preparation time	25'-30'
Stainless steel bowl	2 l. - 2.11 qt
Stainless steel removable bowl	2 l. - 2.11 qt
Manual storage	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	30 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm. 40x32x31,5 in 15.7x13.6x11,8
Net Weight	15,6 Kg. - 34,4 lb
Shipping Carton	cm. 53x46x38 in 20,8x18,1x15 Kg. 18,60 - 36,6 lb
Accessories included	
Gelato spatula	1
Paddle for fix bowl	1
Paddle for removable bowl	1
Stainless steel removable bowl	1
Measuring cup	1

AUTOMATIC MODE:

In automatic mode, machine's functions are controlled entirely by the sophisticated electronic control system.

Simply activate the storage switch. The production cycle will start and, when the ice cream will be at the right consistency, the storage cycle will be activated. A dedicated software manages to start and stop the mixing paddle and compressor depending on the ingredients' density in order to keep the ideal consistency for serving.

In order to always enjoy an excellent ice cream, we recommend to store the ice cream in the machine for maximum 8 hours.

Some useful tips:

For the preparation of ice creams and sorbets, do not introduce more than 850g of mixture, in order to allow for proper volume increase while mixing.

It is recommended to pour the mixture at a temperature between +10°C and +20°C.

Higher temperatures may also considerably increase the processing time.

Before introducing the mixture into the bowl, we recommend that you run a pre-cooling cycle by pressing the key compressor 5 minutes before starting the production cycle.

We recommend to wait about 10 minutes between one preparation and another.

The design of Gelato Chef 3L Automatic i-Green highlights its "green" heart: being ecological, more efficient, energy saving, and environmentally friendly.

Accessories included:

no. 1 2 l. stainless steel removable bowl

no. 1 spatula

no. 1 measure cup

no. 1 paddle for fixed bowl

no. 1 paddle for removable bowl





GELATO CHEF 5L i-Green



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Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Chef i-Green



Nemox developed the semi-professional range of machines for those who wish to include in their business the production of homemade gelato, but have a limited budget while still aiming for quality standards.

These machines are compact in size, have a stainless-steel body, and offer a storage mode of gelato inside the machine.

These are the main features of this lower budget but super functional range!

The model Gelato Chef 3L Automatic i-Green is suitable for limited productions of 850 g. approximately every 25 minutes.

The model Gelato Chef 5L Automatic i-Green was developed for bigger results with the production of 1 kg every cycle of about 20 minutes.

The design of these machines highlights their "green" heart: being ecological, more efficient, energy saving, and eco-friendly.



GELATO CHEF 5L AUTOMATIC i-Green



Data

45x32x31,5 cm
 22 Kg
 220-240V 50Hz/1
 250W

Production

1 Kg (1,5l)
 20/25 min
 3 Kg (4,5l) - 1h

Storage

Manual

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material. Hooked by means of a slide system.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Stainless steel removable bowl

The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

Gelato Chef 5L Automatic i-Green is a semi-professional, table top gelato machine.

It has been specifically developed for restaurants and small businesses who wish to include the production of homemade gelato, but have a limited budget while still aiming for quality standards.

This machine is made of steel and is equipped with a storage mode that allows to hold the gelato in the machine at the right temperature and consistency ready for serving.

Gelato Chef 5L Automatic i-Green comes with a 18/10 stainless steel removable bowl.

The mixing paddle is also made of 18/10 stainless steel with removable scrapers to ensure hygiene and strength.

Gelato Chef 5L Automatic i-Green is suitable for productions of 1000 g. approximately every 20 minutes.

Air cooling. Removable power cord.

Two operating options are available.

MANUAL MODE:

In manual mode the user has full control of the machine's functions. An electronic system controls the density of the ice cream and stop the paddle when the consistency gets hard while compressor keeps working. At this point the user can decide whether to stop the machine or switch to the automatic storage mode.

AUTOMATIC MODE:

In automatic mode, machine's functions are controlled entirely by the sophisticated electronic control system.



TECHNICAL SPECIFICATIONS	Gelato Chef 5L Automatic i-Green
Item	003B790250
Ean	8024872131602
Rating	220-240V 50Hz/1
Power	250W
Gas	R290
CO2 equivalent	0,15Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,0 Kg. - 1,5 l. 2,45 lb - 1,6 qt
Max Production/Hour Weight and volume	3,0 Kg. - 4,5 l. 4,41 lb - 3,17 qt
Average preparation time	20'-25'
Stainless steel bowl	2,5 l. - 2,64 qt
Stainless steel removable bowl	2,5 l. - 2,64 qt
Manual storage	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm 45x32x31,5 in 17,7x12,6x12,4
Net Weight	22 Kg. - 48,5 lb
Shipping Carton	cm.58x40x38 in 22,8x15,7x15 Kg. 25 - 52,7 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Paddle for fix bowl	1
Stainless steel removable bowl	1
Measuring cup	1

Simply activate the storage switch. The production cycle will start and, when the ice cream will be at the right consistency, the storage cycle will be activated. A dedicated software manages to start and stop the mixing paddle and compressor depending on the ingredients' density in order to keep the ideal consistency for serving.

In order to always enjoy an excellent ice cream, we recommend to store the ice cream in the machine for maximum 8 hours.

Some useful tips:

For the preparation of ice creams and sorbets, do not introduce more than 1.000g of mixture, in order to allow for proper volume increase while mixing.

It is recommended to pour the mixture at a temperature between +10°C and +20°C.

Higher temperatures may also considerably increase the processing time.

Before introducing the mixture into the bowl, we recommend that you run a pre-cooling cycle by pressing the key compressor 5 minutes before starting the production cycle.

We recommend to wait about 10 minutes between one preparation and another.

The design of Gelato Chef 5L Automatic i-Green highlights its "green" heart: being ecological, more efficient, energy saving, and environmentally friendly.

Accessories included:

no. 1 stainless steel removable bowl 2,5 l.

no. 1 spatula

no. 1 measure cup

no.1 Removable inserts set for fixed and removable bowl





GELATO 3K TOUCH i-Green



Equipment for your business and for your home

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Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Touch i-Green



The technological fully automatic series machines are equipped with touch screens.

Just tap the ON button to start the automatic production and storage cycle.

The software manages the preparation and storage of ice cream using algorithms, depending on the ambient temperature, and density detected by the probes.

Five storage levels available (from softer to more consistent) which can be varied at any time during the gelato maintenance phase.

The lid is equipped with an opening to allow the addition of ingredients during operation, and a sensor that stops the rotation of the blade when it is lifted.

The ice cream can be stored in the machine for a period of 8 hours,

thereafter the machine automatically turns off.

The Gelato 3K Touch model has a compact size and is suitable for intensive production of 800g cycles. approximately every 15 minutes.

The Gelato 4K Touch model has a higher capacity producing over 1 kg. per cycle approximately every 15 min.

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 3K TOUCH i-Green



Data

34x43x25 cm
 21,6 Kg
 220V-240V 50Hz/1
 280W

Production

0,85 Kg (1,2l)
 12/15 min
 3,4 Kg (4,8l) - 1h

Storage

Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material. Hooked by means of a slide system.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Stainless steel removable bowl

The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

Gelato 3K TOUCH i-Green is the most compact and fully automatic ice cream maker. Developed for restaurants and businesses of small and medium size, which need professional results.

Gelato 3K TOUCH i-Green is equipped with an electronic board that operates a multi-process control and when the preparation is ready it automatically starts a unique STORAGE cycle as long as needed.

With Gelato 3K touch i-green it is possible to produce about 800 g of ice cream every 12/15 min for an hourly production of approximately 3Kg.

The machine is designed to work continuously and allows to prepare different flavors in a very short time.

The body is totally made in stainless steel, as well as the removable bowl and the mixing paddle, equipped with interchangeable inserts. Air cooling. Removable power cord.

HOW DOES IT WORK

The operator will just have to pour the mixture into the bowl. The touch of just one switch, will start a fully automatic production and storage process. The progress of the preparation is indicated by the gradual lighting of the LED on the TIME LINE bar.

When the ice cream has reached the maximum consistency detected by the software, the machine switches to storage mode.

The software also features a Pause function. This can be activated during ice cream preparation or storage phase. The Pause function is signaled by a beep every 10 seconds.



TECHNICAL SPECIFICATIONS	GELATO 3K TOUCH i-Green
Item	003B550250
Ean	8024872141205
Rating	220-240V 50Hz/1
Power	280W
Gas	R290
CO2 equivalent	0,1Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	0,85 kg. 1,2 l. 1.76 lb - 1.27 qt
Max Production/Hour Weight and volume	3,4 kg. 4,8 l. 7.05 lb - 5,07 qt
Average preparation time	12'-15'
Stainless steel bowl	1,7 l. - 1.8 qt
Stainless steel removable bowl	1,7 l. - 1.8 qt
Fully Automatic production and storage process.	•
Touch screen panel	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm. 34x43x25 in 13.4x16.9x9.8
Net Weight	21,6 Kg - 23 lb
Shipping Carton	cm. 46x53x38 in 18,1x20,8x15 Kg. 24 - 50,7 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Paddle for fix bowl	1
Stainless steel removable bowl	1
Measuring cup	1

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.

Customers will be happy to enjoy a fantastic artisanal and eco-friendly product!

Accessories included:

no. 1 stainless steel removable bowl 1,7 l.

no. 1 spatula

no. 1 measure cup

no.1 Removable inserts set for fixed and removable bowl





GELATO 4K TOUCH i-green



Equipment for your business and for your home

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Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Touch i-Green



The technological fully automatic series machines are equipped with touch screens.

Just tap the ON button to start the automatic production and storage cycle.

The software manages the preparation and storage of ice cream using algorithms, depending on the ambient temperature, and density detected by the probes.

Five storage levels available (from softer to more consistent) which can be varied at any time during the gelato maintenance phase.

The lid is equipped with an opening to allow the addition of ingredients during operation, and a sensor that stops the rotation of the blade when it is lifted.

The ice cream can be stored in the machine for a period of 8 hours,

thereafter the machine automatically turns off.

The Gelato 3K Touch model has a compact size and is suitable for intensive production of 800g cycles. approximately every 15 minutes.

The Gelato 4K Touch model has a higher capacity producing over 1 kg. per cycle approximately every 15 min.

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 4K TOUCH i-green



Data

41,5x41,5x30 cm
 26,2 Kg
 220V-240V 50Hz/1
 320W

Production

1 Kg (1,4l)
 12/15 min
 4 Kg (5,6l) - 1h

Storage

Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material. Hooked by means of a slide system.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Stainless steel removable bowl

The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

Gelato 4K TOUCH i-Green fully automatic, touch screen operated. Developed for restaurants and businesses of small and medium size, which need professional results.

Gelato 4K TOUCH i-Green is equipped with an electronic board that operates a multi-process control and when the preparation is ready it automatically starts a unique STORAGE cycle as long as needed.

With Gelato 4K touch i-green it is possible to produce about 1 Kg of ice cream every 12/15 min for an hourly production of approximately 4Kg.

The machine is designed to work continuously and allows to prepare different flavors in a very short time.

The body is totally made in stainless steel, as well as the removable bowl and the mixing paddle, equipped with interchangeable inserts. Air cooling. Removable power cord.

HOW DOES IT WORK

The operator will just have to pour the mixture into the bowl. The touch of just one switch, will start a fully automatic production and storage process.

The progress of the preparation is indicated by the gradual lighting of the LED on the TIME LINE bar. When the ice cream has reached the maximum consistency detected by the software, the machine switches to storage mode.

The software also features a Pause function. This can be activated during ice cream preparation or storage phase. The Pause function is signaled by a beep every 10 seconds.

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.

TECHNICAL SPECIFICATIONS	
	GELATO 4K TOUCH i-Green
Item	003B350250
Ean	8024872141502
Rating	220-240V 50Hz/1
Power	320W
Gas	R290
CO2 equivalent	0,11Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,0 Kg. - 1,5 l. 2.2 lb - 1.6 qt
Max Production/Hour Weight and volume	4 Kg. - 6 l. 8,82 lb - 6.34 qt
Average preparation time	12'-15'
Stainless steel bowl	2,5 l. - 2.64 qt
Stainless steel removable bowl	2,5 l. - 2.64 qt
Fully Automatic production and storage process.	•
Touch screen panel	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm. 41,5x41,5x30 in 16.3x16.3x11.8
Net Weight	26,2 Kg - 55.1 lb
Shipping Carton	cm. 55,5x55,5x45 in 22x21,6x17,7 Kg. 29,5 - 63,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Paddle for fix bowl	1
Stainless steel removable bowl	1
Measuring cup	1

Customers will be happy to enjoy a fantastic artisanal and eco-friendly product!

Accessories included:

no. 1 stainless steel removable bowl 2,5 l.

no. 1 spatula

no. 1 measure cup

no.1 Removable inserts set for fixed and removable bowl





**GELATO 5K
CREA SC
i-Green**



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Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Poor in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 5K CREA SC i-Green



Data

46,5x48x39,5 cm
35,3 Kg
220V-240V 50Hz/1
500W

Production

1,25 Kg (1,75l)
12/15 min
5 Kg (7l) - 1h

Storage

Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Drain for easy cleaning

Drain system for easy cleaning



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

GELATO 5K CREA i-Green was developed for restaurants, caterers, community, pastry shops, coffee shops, small dairy business, ice cream laboratories.

GELATO 5K CREA i-Green has the best cost-performances ratio, it is the perfect investment that results in a return of investment in only a few weeks.

Gelato 5k Crea i-green makes around 1,25 Kg of gelato, ice cream, sorbet every 12/15 minutes, 5 kgs per hours. Air cooling. Removable cord.

In manual mode the operation of the compressor and paddle are independent to make the most user's experience. The storage function can be started only and if it's necessary. An electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine. The cooling system will continue to run until it is manually stopped.

Automatic mode, allow to choose one of the 4 production programs available (classic Italian gelato, semi-soft gelato, Granita, fast cooling) and 4 storage programs for every production type.

With this operating mode you will not have to worry about anything, once the selections are made and the ice cream machine is started, it produces ice cream and automatically switches to the desired preservation mode.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows to operate in an ecological, efficient way, saving electricity while respecting

TECHNICAL SPECIFICATIONS	
	GELATO 5K SC CREA CREA i-Green
Item	003B250250
Ean	8024872141908
Rating	220-240V 50Hz/1
Power	500W
Gas	R290
CO2 equivalent	0,22Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,25 Kg - 1,75 l 2.75 lb - 1.85 qt
Max Production/Hour Weight and volume	5 Kg-7 l 11 lb - 7.4 qt
Average preparation time	12-15'
Stainless steel bowl	3,2 l. - 3.4 qt
Drain	•
Electronic production and storage programs	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm 46,5x48x39.5 in 18.3x18.9x15.6
Net Weight	35,3Kg - 75,6 lb
Shipping Carton	cm. 60x58x62 in 23.6x22.8x24.4 Kg. 41,5 - 89,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaner	1
Paddle for fix bowl	1
Paddle Or	•
Oil seal	•

the environment.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.





**GELATO 6K
CREA
i-green**



Equipment for your business and for your home

 Made in Italy

Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Poor in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 6K CREA i-Green



Data

58x53x45 cm
50,4 Kg
220V-240V 50Hz/1
600W

Production

1,75 Kg (2,5l)
12/15 min
7 Kg (10l) - 1h

Storage

Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



INVERTER

Electronic control and regulation system of the mixing motor. This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.



Variable speed device

Speed control varies the paddle rotation from 60 to 130 RPMs.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

GELATO 6K CREA i-Green compact, complete, automatic batch freezer. Ideal for the demanding professional who requires a quality product combined with good production capacity.

GELATO 6K CREA i-Green is equipped with an electronic inverter system for the control and regulation of the motor enables to vary the number of rpms of the blade (from 60 to 130 rpm) to achieve desired results.

With Gelato 6K CREA i-Green it is possible to produce around 1,75Kg of Gelato every 12/15 minutes. The hourly productions is around 7kg.

In manual mode the operation of the compressor and paddle are independent to make the most user's experience. The storage function can be started only and if it's necessary.

An electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine. The cooling system will continue to run until it is manually stopped.

Automatic mode, allow to choose one of the 4 production programs available (classic Italian gelato, semi-soft gelato, Granita, fast cooling) and 4 storage programs for every production type.

With this operating mode you will not have to worry about anything, once the selections are made and the ice cream machine is started, it produces ice cream and automatically switches to the desired preservation mode.

The compact size allows you to place Gelato 6K CREA i-Green in any professional kitchen.

Easy to clean thanks to the drain system.



TECHNICAL SPECIFICATIONS	GELATO 6K CREA i-Green
Item	003B180250
Ean	8024872138953
Rating	220-240V 50Hz/1
Power	600W
Gas	R290
CO2 equivalent	0,22Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,75 Kg - 2,5 l 62 oz - 2.65 qt
Max Production/Hour Weight and volume	7 Kg-10 l 15 lb - 10.6 qt
Average preparation time	12-15'
Stainless steel bowl	5,0 l. - 5.4 qt
Stainless steel removable bowl	
Drain	•
Electronic production and storage programs	•
Electronic control with inverter	•
Electronic density control.	•
Variable mixing speed	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm 58x53x45 in 22.8x20.9x17.7
Net Weight	50,4 Kg - 108,9 lb
Shipping Carton	cm. 69x62x71 in 27,1x24,4x27,9 kg. 58,7 - 127,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaner	1
Paddle for fix bowl	1
Paddle Or	•
Oil seal	•

Air cooling. Removable cord.

Storing and dispensing gelato has never been so easy!

The green "heart", highlighted by the design, allows to operate in an ecological, efficient way, saving electricity while respecting the environment.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.





GELATO 5K
T-MOBILE CREA
i-GREEN



Equipment for your business and for your home

 **Made in Italy**

Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Poor in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 5K T-MOBILE CREA i-Green



Data

60x60x100 cm
83,7 Kg
220V-240V 50Hz/1
500W

Production

1,25 Kg (1,75l) - 12/15 min
5 Kg (7l) - 1h

Storage

Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Drain for easy cleaning

Drain system for easy cleaning



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

The gelato machine that..follow your needs!

The powerful machine GELATO 5K CREA i-Green is integrated in a trolley of accurate design made of painted steel with mirror polished steel details.

The trolley is equipped with a cabinet to store what is necessary for the service.

Four wheels, two of which with brakes, facilitate the handling.

Ideal for catering, these high efficiency gelato machines are integrated into a trolley An interesting idea to bring the gelato machine where necessary, easy to carry and beautiful to show.

This feature makes this model, particularly welcome to caterers.

With Gelato 5k T-Mobile i-Green it is possible to produce around 1,25 Kg of ice cream every 12/15 minutes / 5 kgs per hours.

The trolley is available in black and white color.

Air cooling. Removable cord.

In manual mode the operation of the compressor and paddle are independent to make the most user's experience.

The storage function can be started only and if it's necessary. An electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine.

The cooling system will continue to run until it is manually stopped.

Automatic mode, allow to choose one of the 4 production programs available (classic Italian gelato, semi-soft gelato, Granita, fast cooling) and 4 storage programs for every production type.

With this operating mode you will not have to worry about



TECHNICAL SPECIFICATIONS	GELATO 5K T-MOBILE i-Green
Item	003B270250 BLACK 003B270252 WHITE
Ean	BLACK 8024872139219 WHITE 8024872139202
Rating	220-240V 50Hz/1
Power	500W
Gas	R290
CO2 equivalent	0,22Kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	1,25 Kg - 1,75 l 2.75 lb - 1.85 qt
Max Production/Hour Weight and volume	5 Kg-7 l 11 lb - 7.4 qt
Average preparation time	12-15'
Stainless steel bowl	3,2 l. - 3.4 qt
Electronic production and storage programs	•
Electronic density control.	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 60x60x100 in 23.6x23.69x39.4
Net Weight	83,7 Kg - 176 lb
Shipping Carton	cm. 70x70x125 in 27,6x27,6x49,2 Kg. 97 - 212 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaning brush	1
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

anything, once the selections are made and the ice cream machine is started, it produces ice cream and automatically switches to the desired preservation mode.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows to operate in an ecological, efficient way, saving electricity while respecting the environment.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.





**GELATO 6K
T-MOBILE CREA
i-GREEN**



Equipment for your business and for your home

 Made in Italy

Green technology

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Why this change?

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This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

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With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Crea i-Green



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The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Poor in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 6K T-MOBILE CREA i-Green



Data

66x60x100 cm
98,7 Kg
220V-240V 50Hz/1
600W

Production

1,75 Kg (2,5l) - 12/15 min
7 Kg (10l) - 1h

Storage

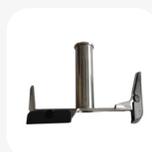
Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



INVERTER

Electronic control and regulation system of the mixing motor.

This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.



Variable speed device

Speed control varies the paddle rotation from 60 to 130 RPMs.



Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

The gelato machine that.. follow your needs!

The powerful machine GELATO 6K CREA i-Green is integrated in a trolley of accurate design made of painted steel with mirror polished steel details.

The trolley is equipped with a cabinet to store what is necessary for the service. Four wheels, two of which with brakes, facilitate the handling.

Ideal for catering, these high efficiency gelato machines are integrated into a trolley An interesting idea to bring the gelato machine where necessary, easy to carry and beautiful to show.

This feature makes this model, particularly welcome to caterers.

With Gelato 6k T-Mobile i-Green it is possible to produce around 1,75 Kg of ice cream every 12/15 minutes / 5 kgs per hours.

GELATO 6K CREA i-Green is equipped with an electronic inverter system for the control and regulation of the motor enables to vary the number of rpms of the blade (from 60 to 130 rpm) to achieve desired results.

The trolley is available in black and white color.

Air cooling. Removable cord.

In manual mode the operation of the compressor and paddle are independent to make the most user's experience. The storage function can be started only and if it's necessary.

An electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine.

The cooling system will continue to run until it is manually stopped.



TECHNICAL SPECIFICATIONS	GELATO 6K T-MOBILE i-Green
Item	003B180300 BLACK 003B180302 WHITE
Ean	BLACK 8024872137581 WHITE 8024872134598
Rating	220-240V 50Hz/1
Power	600W
Gas	R290
CO2 equivalent	0,22Kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	1,75 Kg - 2,5 l 62 oz - 2.65 qt
Max Production/Hour Weight and volume	7 Kg-10 l 15 lb - 10.6 qt
Average preparation time	12-15'
Stainless steel bowl	5,0 l. - 5.4 qt
Electronic production and storage programs	•
Electronic control with inverter	•
Electronic density control.	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Removable cable	•
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 66x60x100 in 23.6x23.69x39.4
Net Weight	98,7 Kg - 205 lb
Shipping Carton	cm. 70x70x125 in 27,6x27,6x49,2 Kg. 111,6 - 243,8 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaning brush	1
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

Automatic mode, allow to choose one of the 4 production programs available (classic Italian gelato, semi-soft gelato, Granita, fast cooling) and 4 storage programs for every production type.

With this operating mode you will not have to worry about anything, once the selections are made and the ice cream machine is started, it produces ice cream and automatically switches to the desired preservation mode.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows to operate in an ecological, efficient way, saving electricity while respecting the environment.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.





**GELATO 5+5
TWIN CREA
i-Green**



Equipment for your business and for your home

 Made in Italy

Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Poor in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 5+5 TWIN CREA i-Green



Data

66x43,5x105 cm
84,5 Kg
220V-240V 50Hz/1
950W

Production

2x1,25 Kg (2x1,75l) - 12/15 min
2x5 Kg (2x7l) - 1h

Storage

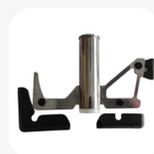
Automatic

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Lid with large opening

Convenient opening on the lid to easily pour the mixture or add ingredients during freezing.



Drain for easy cleaning

Drain system for easy cleaning

Gelato 5 + 5K TWIN i-Green a free-standing batch freezer able to prepare two flavors at the same time. It is equipped with two separate and independent refrigeration and mixing systems, therefore it is possible to use the two groups at the same time or it is possible to use only one group according to the needs.

With Gelato 5+5K TWIN i-Green you can produce 1,25Kg+1,25Kg (3,5l) of ice cream in about 12/15 minutes. 10Kg (5Kg+5Kg) (14l) per hour.

Gelato 5+5k twin is equipped with wheels with brakes that allow you to move it easily where required. Air cooling.

Manual mode:

In manual mode the operation of the compressor and paddle are independent to make the most user's experience.

The storage function can be started only and if it's necessary. A

n electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine. The cooling system will continue to run until it is manually stopped.

Simply press the compressor and paddle buttons. The manual function is activated. When the preparation reaches the desired consistency, switch off the machine.

The storage function can be selected pressing the buttons of the compressor and the paddle at the same time.

The machine will automatically switch to conservation to choose between the 4 cycles available, from a softer consistency to a greater one.



TECHNICAL SPECIFICATIONS	GELATO 5+5K TWIN CREA i-Green
Item	003B130250
Ean	8024872141007
Rating	220-240V 50Hz/1
Power	950W
Gas	R290
CO2 equivalent	0,45Kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	2x1,25 Kg-2x1.75 l. 2x2.75 lb-2x1.85 qt
Max Production/Hour Weight and volume	2x5 Kg - 2x7 l 2x11 lb - 2x7.4 qt
Average preparation time	12-15'
Stainless steel bowl	2 X 3,2 l. - 3.4 qt
Electronic production and storage programs	•
Electronic density control.	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Wheels with brakes (RF)	RF
Stainless steel case	•
Appliance dimension (W/D/H)	cm 66x43,5x105 in 26x17.1x41.5
Net Weight	84,5 Kg - 183 lb
Shipping Carton	cm. 80x60x130 in 31.5x23.6x52.8 Kg. 94,5 - 206,1 lb
Accessories included	
Gelato spatula	2
Paddle scrapers	2 set
Cleaning brush	1
Stainless steel Blade	2
Paddle Or	•
Oil seal	•

Automatic mode:

When used in automatic mode, it is possible to select between 4 operating programs:

- Ice cream / gelato / sorbet: the mixture reaches the typical density of homemade ice cream / gelato / sorbet.
- Semisoft ice cream: more air is incorporated to obtain a higher overrun.
- Granita: In order to obtain the characteristic ice crystals of the granita, during the cycle the mixing blade is made to work alternately.
- Blast freezing: By inserting the mixture at a temperature of about 80 ° C, this is lowered to a temperature between 10 ° C and 5 ° C in a 10 minutes cycle. During this cycle the blade works alternately. At the end of the blast chilling cycle the machine starts the conservation cycle to keep the temperature of the mixture in the reached range.

The automatic function can be selected using the button near the 4 production's cycle. The first program will automatically be selected and can be changed by pressing the main program button again.

When the selected program starts, you can choose the cycle of desired conservation, between the 4 cycles available, from a softer consistency to a greater one.

The conservation cycle can be selected by repeatedly pressing the main conservation button. When the ice cream reaches the correct consistency, the production program automatically ends and the selected conservation cycle starts.

The green "heart", highlighted by the design, allows to operate in an ecological, efficient way, saving electricity while respecting the environment.

Accessories included:

- no.2 Gelato spatula
- no.2 Removable inserts set
- no.2 Gasket set
- no.1 Cleaner



GELATO 10K i-green



Equipment for your business and for your home

 **Made in Italy**

Green technology



ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co₂):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO₂.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO₂ emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO₂ equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co₂ equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co₂ equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.



GELATO 10K i-Green



Data

45x54x105 cm
66,1 Kg
220V-240V 50Hz/1
800W

Production

2 Kg (2,8l) - 12/15 min
10 Kg (14l) - 1h

Storage

Manual

Highlights



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Lid with large opening

Convenient opening on the lid to easily pour the mixture or add ingredients during freezing.



Drain for easy cleaning

Drain system for easy cleaning

GELATO 10K i-Green is the new free-standing batch freezer with a simplified storage function.

Gelato 10k i-green allow you to produce about 2kg of Gelato in 12/15 minutes, 10 kgs in one hour.

The simple and intuitive control panel is equipped with three buttons for the operation of the compressor, mixing paddle and activation of the automatic storage function.

The operation of the machine is very flexible as it can operate automatically or manually.

Manual function:

It is activated by switching on the compressor and paddle motor. When the ice cream is ready, it can be extracted or it is possible to start the storage cycle by switching on the specific buttons.

The density control system will turn off the paddle motor if the storage function is not activated and the ice cream is too hard.

The compressor will continue to deliver cold and the ice cream left in the bowl will become very hard.

If the density control system will not stop the motor the conservation cycle will automatically activate after a certain time.

Automatic function:

By pressing only the conservation switch the automatic production and storage cycle will be activated.

The ingredients will be mixed and, when the density control system will stop the paddle, the software will activate the storage function.

If the density control system does not intervene, the storage



TECHNICAL SPECIFICATIONS	GELATO 10K i-Green
Item	003B110250
Ean	8024872138854
Rating	220-240V 50Hz/1
Power	800W
Gas	R290
CO2 equivalent	0,43Kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	2 Kg - 2,8 l 4.85 lb - 3.2 qt
Max Production/Hour Weight and volume	10 Kg-14 l 22 lb -15 qt
Average preparation time	12-15'
Stainless steel bowl	6 l. - 6.34 qt
Manual storage	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	75 rpm
Wheels with brakes (RF)	RF
Stainless steel case	•
Appliance dimension (W/D/H)	cm 45x59x105 in 17.7x23.2x41.5
Net Weight	66,1 Kg - 145 lb
Shipping Carton	cm.60x66x135 in 23,6x26x52.8 Kg. 77,5 - 169,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaning brush	1
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

function will automatically start after a certain time after the machine is turned on.

The cleaning is facilitated thanks to a drain system.

The body of the machines is in stainless steel as well as the mixing blade, that is also equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted.

Four wheels, two of which with brakes, make moving around easy.

Air-cooled, it only requires a connection to a single phase 10A socket.

The "green" heart of this machine makes it efficient and ecological. Thanks to the use of the ecological gas R290 with low environmental impact it is possible to produce an excellent eco-friendly Italian Artisan Gelato and save on energy consumption at the same time.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.





GELATO 12K ST

Equipment for your business and for your home

Serie High efficiency machines

High efficiency machines, easy to use.

The K series is designed for large productions (from 2 to 3 kg per cycle).

The body of the machines is in stainless steel as well as the mixing blade, and it is equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted.

A drain system facilitates cleaning. Four wheels, two of which with brakes, make moving around easy. Air-cooled, it only requires a connection to a normal 10A electrical outlet.

An inverter allows the control of the density and the regulation of the speed of the blade.



GELATO 12K ST



Data

45x73x105 cm
77 Kg
220V-240V 50Hz/1
1300W

Production

3 Kg (4l) - 10/15 min
12 Kg (16l) - 1h

Storage

Automatic

Highlights



Programmer

The temperature programmer is set by the user according to the recipe being processed. Once the set temperature has been reached, the ice cream is kept in the processing bowl waiting to be extracted.



INVERTER

Electronic control and regulation system of the mixing motor.

This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Control panel

Compressor switch.

Paddle switch operates rotation and reverse rotation for the extraction of the preparation.

Speed control varies the paddle rotation from 60 to 130 RPMs.



Variable speed device

Speed control varies the paddle rotation from 60 to 130 RPMs.

Gelato 12k ST is the gelato machine designed by Nemox for the professional who loves to study and develop his own recipes without being subject to too many constraints.

Gelato 12k ST is compact in size and is equipped with frontal extraction of the preparation and vertical churning system to respect tradition and quality.

Gelato 12k ST is able to churn 3kg of mixture in 10/ 15 minutes.

The speed of the blade is adjustable between 60 and 120 rpm to allow the freezing and the best overrun according to the recipe used. Gelato 12k ST is easy to use.

The machine works in manual mode and the operator can decide when to extract the ice cream by reversing the direction of rotation of the blade and opening the gate.

To facilitate the extraction of the ice cream, the machine is equipped with a temperature programmer, which is set by the user for each recipe, so that once the set temperature is reached, the ice cream remains at that temperature, waiting

to be extracted. Compared to the previous model, the thermodynamic system has been upgraded, consequently increasing the power of the condenser ventilation system.

Air cooling. Connects to a 10A single phase socket.

Gelato 12k ST thanks to the technology used has a limited weight and can be easily transported and moved.

Cleaning is facilitated as a slide, gate, tray support shelf, all parts made of stainless steel and can be easily removed.



TECHNICAL SPECIFICATIONS	GELATO 12K ST
Item	0038160250
Ean	8024872138700
Rating	220-240V 50Hz/1
Power	1300W
Gas	R452
CO2 equivalent	1,3T eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	3 Kg - 4 l 6.6 lb - 4.2 qt
Max Production/Hour Weight and volume	12 Kg-16 l 26.5 lb - 17 qt
Average preparation time	10'-15'
Stainless steel bowl	6 l. - 6.34 qt
Frontal extraction system	•
Electronic Thermostat	•
Electronic control with inverter	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Wheels with brakes (RF)	RF
Stainless steel case	•
Appliance dimension (W/D/H)	cm 45x73x105 in 17.7x29x41.5
Net Weight	77 Kg - 167,5 lb
Shipping Carton	cm.60x66x134 in 23,6x26x52.8 Kg. 87,10 - 189,8 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

The casing is made of stainless steel and the machine complies with NSF regulations with respect to food processing machines.

As far as safety is concerned, the machine complies with the relevant European legislation and with respect to the environment it complies with the latest European legislation on F-gas.

Accessories included:

- no.1 Gelato spatula
- no.1 Removable inserts set
- no.1 Gasket set





GELATO 15K CREA

Equipment for your business and for your home

Serie High efficiency machines

High efficiency machines, easy to use.

The K series is designed for large productions (from 2 to 3 kg per cycle).

The body of the machines is in stainless steel as well as the mixing blade, and it is equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted.

A drain system facilitates cleaning. Four wheels, two of which with brakes, make moving around easy. Air-cooled, it only requires a connection to a normal 10A electrical outlet.

An inverter allows the control of the density and the regulation of the speed of the blade.



GELATO 15K CREA



Data

45x59,5x105 cm
70,4 Kg
220V-240V 50Hz/1
1300W

Production

3 Kg (4l) - 8/10 min
15 Kg (20l) - 1h

Storage

Automatic

Highlights



Variable speed device

Speed control varies the paddle rotation from 60 to 130 RPMs.



INVERTER

Electronic control and regulation system of the mixing motor.

This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.



Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.



Drain for easy cleaning

Drain system for easy cleaning

Gelato 15K Crea, it's the new star of Nemox family!

Gelato 15K Crea is a gelato-storage machine that is able to satisfy the needs of both restaurants and gelato/ice cream shops.

Gelato 15K Crea is compact in size despite having the capacity of a much larger machine.

Gelato 15K Crea is able to churn 3kg of mixture at a temperature of 8 ° C with an average cycle of 8/10 minutes.

The machine can work in manual mode, where the operator decides when to end the production cycle, or automatically.

The speed of the paddle is adjustable between 60 and 130 rpm to allow the best freezing and overrun according to the recipe used.

Manual mode:

Simply press the compressor and paddle buttons. The manual function is activated. When the preparation reaches the desired consistency, switch off the machine.

The storage function can be selected pressing the buttons of the compressor and the paddle at the same time. T

he machine will automatically switch to conservation to choose between the 4 cycles available, from a softer consistency to a greater one.

Automatic mode:

When used in automatic mode, it is possible to select between



TECHNICAL SPECIFICATIONS	GELATO 15K CREA
Item	0038120250
Ean	8024872138830
Rating	220-240V 50Hz/1
Power	1300W
Gas	R452
CO2 equivalent	1,4T eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	3 Kg - 4 l 6.6 lb - 4.2 qt
Max Production/Hour Weight and volume	15 Kg - 20 l 33 lb - 21 qt
Average preparation time	8'-10'
Stainless steel bowl	6 l. - 6.34 qt
Electronic production and storage programs	•
Electronic control with inverter	•
Electronic density control.	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 45x59x105 in 17.7x23.4x41.5
Net Weight	70,4 Kg - 153 lb
Shipping Carton	cm.60x66x134 in 23,6x26x52.8 Kg. 80,5 - 175,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaning brush	1
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

4 operating programs:

- Ice cream / gelato / sorbet: the mixture reaches the typical density of homemade ice cream / gelato / sorbet.
- Semisoft ice cream: more air is incorporated to obtain a higher overrun.
- Granita: In order to obtain the characteristic ice crystals of the granita, during the cycle the mixing blade is made to work alternately.
- Blast freezing: By inserting the mixture at a temperature of about 80 ° C, this is lowered to a temperature between 10 ° C and 5 ° C in a 10 minutes cycle. During this cycle the blade works alternately. At the end of the blast chilling cycle the machine starts the conservation cycle to keep the temperature of the mixture in the reached range.

The automatic function can be selected using the button near the 4 production's cycle. The first program will automatically be selected and can be changed by pressing the main program button again.

When the selected program starts, you can choose the cycle of desired conservation, between the 4 cycles available, from a softer consistency to a greater one.

The conservation cycle can be selected by repeatedly pressing the main conservation button. When the ice cream reaches the correct consistency, the production program automatically ends and the selected conservation cycle starts.

Thanks to the technology used, Gelato 15K Crea has a limited weight and can be easily transported and moved, being equipped with 4 wheels of which two with breaks.

Cleaning is facilitated by an easy emptying system.

As far as safety is concerned, the machine complies with the relevant European legislation and with respect to the environment it complies with the latest European legislation on F-gas.

Accessories included:

- no.1 Gelato spatula
- no.1 Removable inserts set
- no.1 Gasket set
- no.1 Cleaner

NEMOX[®]

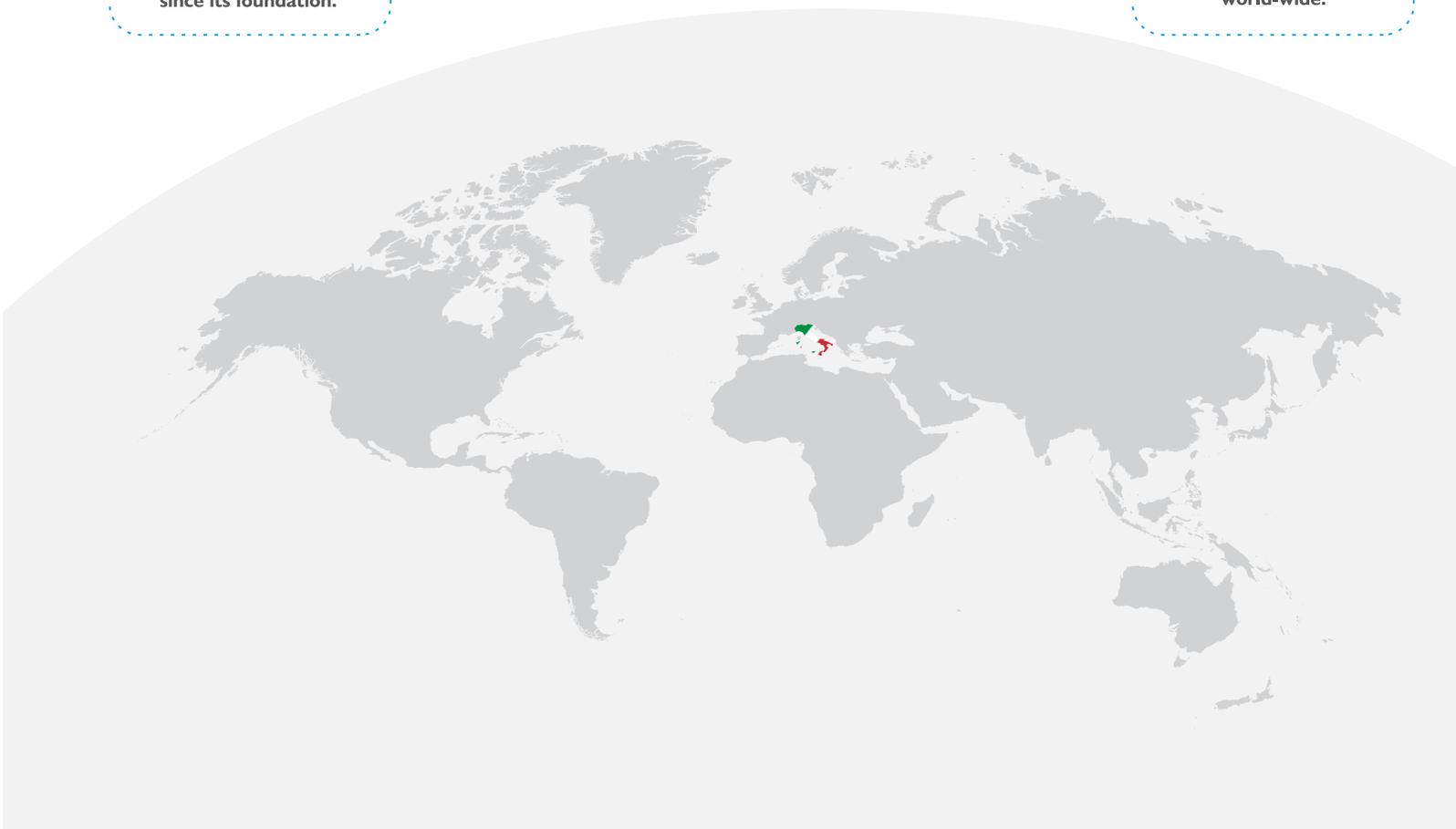
FACTS AND NUMBERS

Nemox manufactured over
6.500.000 gelato machines
since its foundation.

Nemox products are
designed, developed and
100% "Made in Italy"

Nemox Quality
Certified ISO9001:2015 for
Total Quality Management.

Nemox is distributed in
more than 60 countries
world-wide.





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Domestic gelato machines



Equipment for your business and for your home

 **Made in Italy**

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GELATO PRO
1700 UP
i-Green



Equipment for your business and for your home

 Made in Italy

Green technology

NEMOX TOWARDS A "GREEN" FUTURE

The range of Nemox products is renewed painted green ...

Since the beginning our motto was:

"A modern company that loves to merge the innovations of technology with total quality to make tomorrow's products today"

To continue on this path, we have decided to make an important change with focus on eco-sustainability.

Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

With this line, Nemox anticipated the intervention of the EU which issued a regulation about the use of fluorinated greenhouse gases.

The EU strategy on climate change adaptation defines a framework of mechanisms aimed at reducing current and future climate impacts.

Therefore, International action will be needed to reduce greenhouse gas emissions for future decades.

From January 1st 2022, the new regulation requires that only gas with GWP value less than 150 can be utilized.

Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post-consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATO PRO 1700 UP

i-Green



Data

27x38x22 cm
 11,20 Kg
 220V-240V 50-60Hz/1 - 150W



Production

1 Kg (1,5l) - 15-20 min
 Stainless steel removable bowl



A mix of innovations make Gelato Pro 1700 UP I-Green the BEST home ice cream maker in its category, dedicated to those who only want the best, both in terms of performance, materials and design. With Gelato Pro 1700 UP I-Green make Gelato has never been so easy!

Pour the ingredients, start the machine, enjoy your ice cream or store it into the machine, thanks to the exclusive storage function your ice cream will be always ready to be served, at the right temperature and consistency.

Every detail shows the care for quality of this Nemox top machine: the layers of glossy paint provides a scratch resistant surface to the aluminium body, the powerful refrigeration system allows the preparation in short time of gelato, sorbet and frozen yoghurt with outstanding results, the electronic control panel, the ecological gas allows a significant energy saving.

Gelato Pro 1700 UP I-Green has an electronic board that controls the ventilation and thermodynamic system. A sophisticated system allows to manage the functioning of the machine through only three buttons.

Gelato Pro 1700 UP I-Green can operate in manual and automatic mode, with the ice cream storage function, in order to keep it constantly the right density and temperature.

Manual mode

The function of the paddle and of the compressor are independent. When the density of the preparation gets so hard, the electronic control and protection system of the machine will automatically switch off the paddle and the compressor.

In manual mode it is possible to stop the paddle and let the compressor run for the additional time required.

The operation time of the machine is set to 90 minutes limit after which the software will provide to switch off paddle and compressor.

When operating in manual mode it is possible to switch to automatic mode by pressing the storage key at any time.

Automatic mode

Press the storage key to start the automatic mode. The machine's functions are handled by the electronic control system. The paddle and compressor are disabled.

when ice cream reaches the right consistency or when reach the time limit (45 minutes), it automatically switches to storage mode.

Press the storage key again to exit the automatic mode. The machine switches off.

To switch from automatic to manual mode, press for three seconds the storage key.

	
TECHNICAL SPECIFICATIONS	Gelato PRO 1700 UP i-Green
Item	Silver 003A600806 Red 003A600825 White 003A600830 Black 003A600835
Ean	Silver 8024872131510 Red 8024872131527 White 8024872131534 Black 8024872131541
Rating	220-240V 50-60Hz/1
Power	150W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	•
Paddle induction motor	RPM 30
Thermal cut-out on refrigerating and mixing unit	•
AISI 304 stainless steel fixed bowl	1,7 l.
Removable bowl	1,7 l. Stainless steel
Max Ingredients qty	1 Kg.
Max Production/cycle	1,5 l.
Preparation time	15-20
M (manual) A (automatic) Operation	M+A
Storage function	•
Automatic switch to storage mode	•
Adjustable air device	•
Appliance body	Aluminium
Appliance dimensions (W/D/H)	cm 27x38x22
Weight	11,20 kg
Shipping carton	cm. 49x37x33 kg. 13,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1

Storage System

The software detects the density of the preparation. Once it reaches the limits, the software switches off the paddle and compressor operation.

When the density gets softer the software provides to restart the paddle and compressor operation.

This allows the preparation to be maintained always at the ideal serving consistency and temperature.

The maximum storage time set by the software is 8 hours.

With Gelato Pro 1700 UP I-Green you can prepare up to 1 Kg of gelato, frozen yoghurt, sorbet, or granita in 15/25 minutes.(10-20 portions)

This machine is designed to meet the needs of the most sophisticated user who wants to have a powerful machine easy to use at home.

The lid of this machine is equipped with a thecnopolymer disc that open or close little holes to allow and control the intake of air in the preparation.

With Gelato Pro 1700 UP I-Green you can prepare ice cream, sorbets, frozen yoghurt and slush both with natural ingredients or ready mixed ice cream preparations.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit.

You can prepare your ice cream in the stainless steel AISI 304 fixed bowl or in the AISI 304 stainless steel removable bowl, absolutely hygienic and scratch-proof.

The machine is equipped with two mixing paddles made of POM, one to be used with the fixed bowl and one for the removable bowl.

Use with fixed bowl

Insert the mixing paddle in the fixed bowl, tighten the paddle locking knob and put in place the fixed bowl protection on the fixed bowl. The machine is ready for use.

Use with removable bowl

Pour in the fixed bowl salt and water solution or food grade alcohol minimum 40% proof or higher.

Insert the removable bowl into the fixed bowl. Then lift it and CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET. Insert the mixing paddle for removable bowl and tighten the paddle locking knob. The machine is ready for use.

The machine has a recommended capacity of 1Kg. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

The body, made of aluminum, was designed by one of the best known designers in the household items sector. Bowl, paddle and accessories such as lid, spatula, dispenser are dishwasher safe.



GELATO NXT1
L'AUTOMATICA
i-Green



Equipment for your business and for your home

 **Made in Italy**

Green technology

NEMOX TOWARDS A "GREEN" FUTURE

The range of Nemox products is renewed painted green ...

Since the beginning our motto was:

"A modern company that loves to merge the innovations of technology with total quality to make tomorrow's products today"

To continue on this path, we have decided to make an important change with focus on eco-sustainability.

Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

With this line, Nemox anticipated the intervention of the EU which issued a regulation about the use of fluorinated greenhouse gases.

The EU strategy on climate change adaptation defines a framework of mechanisms aimed at reducing current and future climate impacts.

Therefore, International action will be needed to reduce greenhouse gas emissions for future decades.

From January 1st 2022, the new regulation requires that only gas with GWP value less than 150 can be utilized.

Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post-consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATO NXT1

L'AUTOMATICA **i-Green**



Data

27x38x24,5 cm
10,20 Kg
220V-240V 50-60Hz/1 - 150W



Production

1 Kg (1,5l) - 15/20 min
Stainless steel removable bowl



Gelato NXT1 i-Green An eco-friendly heart for our fully automatic household gelato machine

Gelato NXT1 i-Green use only ecological gas with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

Gelato NXT1 i-Green is an ice cream machine full of technology. Just touch a button on the touch screen panel to activate it.

A sophisticated software reads information from density sensors and temperature probes and, based on these parameters, through an algorithm automatically adjusts the thermodynamic system, freezing motor, ventilation motor and manages storage.

There is no need to adjust anything, or supervise the machine. Gelato NXT1 i-Green does it all by itself!

Gelato NXT1 i-Green makes 1 kg.(1,5 l.) of gelato, sorbet, frozen yoghurt, in 15/20 minutes (10-20 portions)

The machine is equipped with a Pause function, every time the mixing paddle starts a warning tone beeps twice.

Making gelato with NXT1 L'AUTOMATICA I-GREEN

Preparation times and storage phases are set automatically by the machine's software, according to the constant detection of the

room temperature and density of the mixture.

How to proceed: pour the mixture, position the transparent lid, press and hold the start key on the control panel for two seconds. The machine starts an automatic production cycle.

The progress of the preparation is indicated by the gradual lighting of the LED on the TIME LINE bar.

At the end of the cycle, or when the preparation has reached the consistency established by the software, the machine automatically switches to the storage phase.

The storage phase is indicated by the lighting; all LEDs of the TIME LINE bar, and the central LED of the DENSITY CONTROL bar

With density control key you have the possibility to select 5 different levels of storage, from the softest to the most compact to store the Gelato at the ideal temperature for distribution.

The machine automatically manages the paddle and the cold system during the storage phase.

Gelato can be stored for a maximum period of 8 hours, after which the machine switches off automatically.

The colors are the most popular in the home ambience, white, red, silver and black, now it is also available in the new Green, I-green



TECHNICAL SPECIFICATIONS	Gelato NXT1 L'AUTOMATICA i-Green
Item	White 003A600900 Red 003A600940 Silver 003A600960 Green 003A600980 Matt Black 003A600990
Ean	White 8024872131428 Red 8024872131435 Silver 8024872131480 Green 8024872131442 Matt Black 8024872131473
Rating	220-240V 50-60Hz/1
Power	150W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	•
Paddle induction motor	RPM 30
Thermal cut-out on refrigerating and mixing unit	•
AISI 304 stainless steel fixed bowl	1,7 l.
Removable bowl	1,7 l. Stainless steel
Max Ingredients qty	1 Kg.
Max Production/cycle	1,5 l.
Preparation time	15-20
M (manual) A (automatic) Operation	A
Storage function	•
Automatic switch to storage mode	•
Appliance body	ABS
Appliance dimensions (W/D/H)	cm 27x38x24,5
Weight	11,20 kg
Shipping carton	cm. 49x37x33 kg.13,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1

color. Gelato NXT1 i-Green has the possibility of using the fixed bowl and the removable bowl, both made in AISI 304 stainless steel, absolutely hygienic and scratch-resistant.

The removable bowl can be washed in the dishwasher.

The machine is supplied with 2 mixing paddle, one for the fix bowl and one for removable bowl.

Use with fixed bowl

Insert the mixing paddle in the fixed bowl, tighten the paddle locking knob and put in place the fixed bowl protection on the fixed bowl. The machine is ready for use.

Use with removable bowl

Pour in the fixed bowl salt and water solution or food grade alcohol minimum 40% proof or higher.

Insert the removable bowl into the fixed bowl. Then lift it and CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET. Insert the mixing paddle for removable bowl and tighten the paddle locking knob. The machine is ready for use

The machine has a recommended capacity of 1Kg. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

Thanks to its thermodynamic system, NXT1 i-Green ice cream allows you to obtain a double quantity of ice cream and in half the time compared to the competition!





GELATISSIMO EXCLUSIVE i-green



Equipment for your business and for your home

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Green technology

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Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

With this line, Nemox anticipated the intervention of the EU which issued a regulation about the use of fluorinated greenhouse gases.

The EU strategy on climate change adaptation defines a framework of mechanisms aimed at reducing current and future climate impacts.

Therefore, International action will be needed to reduce greenhouse gas emissions for future decades.

From January 1st 2022, the new regulation requires that only gas with GWP value less than 150 can be utilized.

Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post-consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATISSIMO EXCLUSIVE

i-GREEN



Data

27x38x22 cm
 10,90 Kg
 220V-240V 50-60Hz/1 - 140W

Production

1 Kg (1,5l) - 15/20 min
 Stainless steel removable bowl



The "green" ecological evolution of Nemox best-selling machine! Gelatissimo Exclusive i-Green is presented in its eco-sustainable look using an ecological gas R290 with GWP = 3 which means reducing the impact on emissions by 99.95%.

Gelatissimo Exclusive i-Green consumes less electricity and is more efficient.

Gelatissimo Exclusive i-Green : the easier way to prepare delicious gelato, ice cream, sorbet granita and frozen yoghurt!

In only 15/20 minutes you will taste a very good product!

The control panel has been designed from a famous international designer and reflects the eco-friendly spirit of the new i-green version, on the control panel there are three chrome switches one is the main switch, one starts the paddle and one starts the refrigeration system.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit

The quality/price ratio for this machine is particularly beneficial and recognized in many countries by marketing research institutes, for this reason the Gelatissimo Exclusive is the best selling machine of our gelato household range.

Gelatissimo Exclusive i-Green makes 1 kg.(1,5 Litres) of gelato, sorbet , frozen yoghurt in 15/20 minutes (10-20 portions)

You can prepare your ice cream both in the stainless steel AISI 304 fixed bowl or in the AISI 304 stainless steel removable bowl, absolutely hygienic and scratch-proof

The machine is equipped with two mixing paddles, one to be used with the fixed bowl and one for the removable bowl.

Use with fixed bowl

Insert the mixing paddle in the fixed bowl, tighten the paddle locking knob and put in place the fixed bowl protection on the fixed bowl. The machine is ready for use.

Use with removable bowl

Pour in the fixed bowl salt and water solution or food grade alcohol minimum 40% proof or higher.

Insert the removable bowl into the fixed bowl. Then lift it and CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET. Insert the mixing paddle for removable bowl and tighten the paddle locking knob. The machine is ready for use



The machine has a recommended capacity of 1Kg. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

Removable bowl, paddles, lid, spatula and measuring cup are dishwasher safe

TECHNICAL SPECIFICATIONS	Gelatissimo Exclusive i-Green
Item	White 003A610250 Black 003A610260
Ean	White 8024872131497 Black 8024872131503
Rating	220-240V 50-60Hz/1
Power	140W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	•
Paddle induction motor	RPM 30
Thermal cut-out on refrigerating and mixing unit	•
AISI 304 stainless steel fixed bowl	1,7 l.
Removable bowl	1,7 l. Stainless steel
Max Ingredients qty	1 Kg.
Max Production/cycle	1,5 l.
Preparation time	15-20
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm 27x38x22
Weight	10,90 Kg
Shipping carton	cm. 49x37x33 kg.12,50
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1





**GELATO
TALENT
i-Green**



Equipment for your business and for your home

 **Made in Italy**

Green technology

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Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

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Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post-consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATO TALENT

i-Green



Data

25x35x27 cm
8,8 Kg
220V-240V 50-60Hz/1 - 110W

○

Production

800g (1,2l) – 20/25 min
Alluminum removable bowl



The machine with hidden talents, now with an ecological “green” design and hart.

Gelato TALENT i-Green makes gelato, ice cream, sorbet and granita of any flavours in short time.

Preparation can be obtained in the fixed stainless steel bowl or in the removable bowl for greater flexibility and easy storing.

Gelato TALENT i-Green is a compact and effective machine that makes gelato for up to 8/10 people (800g) in just 20/25 minutes.

Patented counter revolving mixing paddle with double effect, it changes automatically the rotation speed in function of the ingredients’ consistency.

The result is a perfectly combined, creamy gelato with no frozen particles at the right temperature.

The paddle motor firmly attaches to the body of the machine and doesn’t disengage accidentally.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit.





TECHNICAL SPECIFICATIONS	Gelato TALENT i-Green
Item	003A500450
Ean	8024872141519
Rating	220-240V 50-60Hz/1
Power	110W
Gas	R290
CO2 equivalent	0,075 Kg CO2 eq
DDS Direct drive system	no
Paddle induction motor	RPM 24
Thermal cut-out on refrigerating and mixing unit	.
AISI 304 stainless steel fixed bowl	1,5 l.
Removable bowl	1,5 l. Alluminium
Max Ingredients qty	0,80 Kg.
Max Production/cycle	1,2 l.
Preparation time	20-25
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm. 25x35x27
Weight	8,80 Kg
Shipping carton	cm. 49x37x33 kg. 10,50
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for fix & removable bowl	1

Operation with fixed bowl:

Fit the mixing paddle to the motor by inserting it into the special slot in the assembled motor-cover unit. Fit the unit with the fixed bowl.

Before introducing the mixture into the bowl, it is advisable do the pre-cool for 5 minutes

When ice cream has reached a good consistency, the paddle will change direction.

Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. To remove the ice cream use the spatula provided.

Operation with removable bowl:

Pour brandy or other liquor into the fixed bowl, Alternatively, you can use a mixture of salt and water. The wall of the removable bowl must be completely wet.

Put the removable bowl securely and be sure there is a good contact between the fixed and the removable bowl. Follow the same procedure for the fixed bowl.

When the ice cream is ready, remove the removable bowl by pulling it towards the top using the special metal handle.

You can keep the ice cream in the machine for approximately 10-20 minutes. Before serving, you can start the motor for a few minutes to regain the right consistency and smoothness.

The machine has a recommended capacity of 800g. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

No obstructions in the centre of the bowl, ice cream can be removed easily and bowls are easy to clean.

Gelato Talent i-Green is the compressor ice cream machine for the family that loves end the lunch with gelato or sorbet, prepared in an easy and economical way with natural ingredients.





**GELATO
CHEF 2200
i-Green**



Equipment for your business and for your home

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Household compressor machines i-Green

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The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATO CHEF 2200 i-Green



Data

24x35x30 cm
9,2 Kg
220V-240V 50Hz/1 - 110W

○

Production

800g (1,2l) – 20/25 min
Alluminum removable bowl

Gelato Chef 2200 i-Green The traditional and original NEMOX gelato machine, now in its ecological "GREEN" version.

Nemox named this machine Gelato "Chef" to remind the idea that every family could have its own professional master gelato maker who, in few minutes, prepares a perfect and creamy gelato.

Preparation can be obtained in the fixed stainless steel bowl or in the removable bowl for greater flexibility and easy storing.

Gelato for 8/10 people (800 g.) in only 20-25 minutes.

No obstructions in the centre of the bowl, Gelato can be removed easily and bowls are easy to clean.

Gelato Chef 2200 i-Green is equipped with a Nemox patented counter revolving mixing paddle, that can self-adapt to the fixed and to the removable bowl and allow a uniform distribution of the temperature of the ice cream. The temperature on the walls and on the centre of the bowl is the same and increase the quality of the preparation.

The paddle reverses the direction of rotation when the ice cream is ready.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit





TECHNICAL SPECIFICATIONS	Gelato Chef 2200 i-Green
Item	Green 003A500240 White 003A500270
Ean	Green 8024872131466 White 8024872131459
Rating	220-240V 50Hz/1
Power	110W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	no
Paddle induction motor	RPM 25
Thermal cut-out on refrigerating and mixing unit	.
AISI 304 stainless steel fixed bowl	1,5 l.
Removable bowl	1,5 l. Alluminium
Max Ingredients qty	0,80 Kg.
Max Production/cycle	1,2 l.
Preparation time	20-25
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm. 24x35x30
Weight	9,20 Kg
Shipping carton	cm. 49x37x33 kg. 11,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for fix & removable bowl	1

Operation with fixed bowl:

Fit the mixing paddle to the motor by inserting it into the special slot in the assembled motor-cover unit. Fit the unit with the fixed bowl.

Before introducing the mixture into the bowl, it is advisable do the pre-cool for 5 minutes

When ice cream has reached a good consistency, the paddle will change direction.

Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. To remove the ice cream use the spatula provided.

Operation with removable bowl:

Pour brandy or other liquor into the fixed bowl, Alternatively, you can use a mixture of salt and water. The wall of the removable bowl must be completely wet.

Put the removable bowl securely and be sure there is a good contact between the fixed and the removable bowl. Follow the same procedure for the fixed bowl.

When the ice cream is ready, remove the removable bowl by pulling it towards the top using the special metal handle.

You can keep the ice cream in the machine for approximately 10-20 minutes. Before serving, you can start the motor for a few minutes to regain the right consistency and smoothness.

The machine has a recommended capacity of 800g. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

A few simple steps to get an excellent homemade ice cream!



NEMOX[®]

FACTS AND NUMBERS

Nemox manufactured over
6.500.000 gelato machines
since its foundation.

Nemox products are
designed, developed and
100% "Made in Italy"

Nemox Quality
Certified ISO9001:2015 for
Total Quality Management.

Nemox is distributed in
more than 60 countries
world-wide.





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Storage cabinets



Equipment for your business and for your home

 **Made in Italy**

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4 magic pro100 i-Green



Equipment for your business and for your home

 Made in Italy

Green technology

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Why this change?

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- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Storage cabinets i-Green

Nemox ecological STORAGE CASES have been developed to meet the needs of restaurants, bars, coffee shops, catering etc... thanks to their compact size they are also suitable for small activities.

Functionality, elegance, practicality and innovation are the main features.

Nemox offer 4 different storage units:

Gelato Sweet 4 Pozzetti i-Green: elegant Pozzetti storage, which combines originality and tradition;

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4 MAGIC PRO100 i-green



Data

100x45x36 cm
35,6 Kg
220-240V 50Hz/1 - 200W

Operating temperature

-10°C/-16°C

Pans capacity / storage capacity

4x2,5l (total 10l.)

Ventilated



4 Magic pro 100 i-Green Nemox compact table top gelato storage case, specifically designed to meet the needs of those who, having limited space, are looking for the quality of gelato storage.

The structure is made of stainless steel.

The preservation of gelato is guaranteed by a perfectly insulated double-walled refrigeration cell.

The lid in the unit area is also doubled-walled. A counter-lid in technopolymer material is coupled to the tempered glass lid, creating an air-insulated gap.

This technical solution allows perfect transparency in correspondence with the trays in order to make the gelato in storage visible.

The temperature in the unit is kept constant and even thanks to air flow created by a fan. To avoid cold dispersions, the airflow generated by the fan cuts off automatically when the lid is opened.

The electronic programmer, with display, enables the user to select the storage temperature within the programmable range, in order to hold gelato at the correct tasting temperature!

The operating temperature is preset between -10°C and -16°C.

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Removable cord



TECHNICAL SPECIFICATIONS	4 Magic Pro100 i-Green
Item	003C100250
Ean	8024872160299
Rating	220-240V 50Hz/1
Power	200W
Gas	R290
Co2 equivalent	0,1Kg CO2 eq
Climatic class	4
Condenser- Ventilated	•
Evaporator	ventilated
Defrost	manual
Operating temperature	- 10°C / - 16 °C 14°F / 3,2°F
Stainless steel pans capacity	4 x 2,5 l.
Storage area	4 x 2.75 qt
Storage capacity	10 L. - 10.6 qt
Electronic Thermostat	•
Unit cover	•
Outer body	Acciaio Inox Stainless steel Rostfreier Edelstahl
Appliance dimensions (W/D/H)	cm 100x45x36 in 38,6x19.8x14,2
Net Weight	35,6 Kg - 78,48 lb
Shipping carton	cm 120x80x72 in 31,49x47,24x29,52 59 kg - 130,70 lb
Accessories included	
GN 1/4 stainless steel pans	4 x 2,5 l. 4 x 2.75 qt
Ice cream spatula	4
Optional	
Pan lids PC	•

Accessories included:

4 x 1/4 Gastronorm gelato trays (H. 100 – 2,5l. each)





**SWEET 4
POZZETTI**
i-green

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Storage cabinets i-Green

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SWEET 4 POZZETTI

i-Green



Data

60x60x102 cm
67,8 Kg
220-240V 50-60Hz/1 - 100W
Ventilated

Operating temperature

Max -16°C

Tubs capacity

8x3,7l or 4x7,1l (total 30l)



The elegance meets innovation and technology.

The elegant trolley features a technologically advanced storage unit designed by Nemox with the innovative IFS system (Individual Foaming System) where a dedicated evaporator each pozzetti cell is provided. The system grants an efficient control over gelato storage. Thanks to the use of the ecological gas R290 Gelato Sweet 4 Pozzetti i-Green is more efficient and benefits of a low environmental impact.

With this unit you can store an excellent Italian artisan gelato saving on energy consumption at the same time.

Gelato Sweet 4 Pozzetti i-green can be easily moved anywhere also thanks to four wheels, two of which with brakes.

The unit doesn't need any installation and plugs into a single-phase power socket.

The unit is provided with a removable power cord. Air cooling.

The design and functionality of Gelato Sweet 4 Pozzetti i-Green meet the needs of the professional user, who in addition to quality requires design equipment to be placed in elegant, design environments.

Professional users are more and more interested in using functional high-quality equipment that should be also beautiful.

Gelato Sweet 4 Pozzetti i-Green has a capacity of about 30l with four 7.1l tubs or eight 3.7l tubs, sufficient even for those who have a high quantity need of gelato, such as a Gelato Shop, a pastry shop, a bar, a dairy or a catering service.

Gelato Sweet 4 Pozzetti i-Green reaches the set temperature in less than an hour, keeping it in constant control on the volume of each pozzetto, avoiding stratifications and granting the perfect storage.



A restaurant, a hotel or a bakery can offer up to 8 flavours / 32l.

The operating temperature is set in a range of -10 °C and -16 °C.

Gelato Sweet 4 Pozzetti i-Green is available in 2 colors, white or black, in painted metal, with stainless steels trim.

Included accessories:

- plexiglass protective screen.
- Four pozzetti cell covers.



TECHNICAL SPECIFICATIONS	
	Sweet 4 Pozzetti i-Green
Item	Black: 003C110350 White: 003C110352
Ean	Black: 8024872160275 White: 8024872160282
Rating	220-240V 50-60Hz/1
Power	100W
Gas	R290
Co2 equivalent	0,27Kg CO2 eq
Climatic class	4
Condenser- Ventilated	•
Evaporator	static
Defrost	manual
Operating temperature	- 10°C / - 16 °C 14°F / 3,2°F
Stainless steel pans capacity Storage area	8 x 3,7 l. or 4 x 7,1l. 8 x 3.9 qt or 4 x 7.5 qt
Storage capacity	30 l. - 31.7 qt.
Electronic Thermostat	•
Unit cover	4
Outer body	Acciaio Inox Stainless steel Rostfreier Edelstahl
Appliance dimensions (W/D/H)	cm 60x60x102 in 23.6x23.6x39.5
Net Weight	Kg. 67,8 - 149,4 lb
Shipping carton	cm 70x70x121 in 27.6x27.6x48.4 Kg 85,8 - 189lb
Accessories included	
Plexiglass protection	•
Optional	
Set of 8 x 3,7 l. tubs	•
Set of 4 x 7,1 l. tubs	•



magic pro 90B



Equipment for your business and for your home

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magic pro 90B



Data

53x46,5x94,1 cm
 56 Kg
 220-240V 50Hz/1
 270W

Operating Temperature

-18°C/-25°C

Storage Capacity

62 l. 3 shelves
 Ventilated

Magic Pro 90B i-Green is a compact, ventilated table-top freezing unit, suitable for any task.

Magic Pro 90B i-Green guarantees an accurate storage temperature thanks to the ventilation of the cell and the control of the precision thermostat installed.

Any condensation created when opening the door is quickly dissipated.

Energy consumption is extremely limited, thanks also to the use of the ecological gas R290 which allows energy savings while respecting the environment. Magic Pro 90B i-Green is equipped with three large shelves, the total volume available is 63 l.

The compact dimensions allow it to fit in any space, on the ground, on a bench or even under any table.

Perfect for use in combination with the Frix Air: Holds up to 90 FrixAir containers or 8 x 1/4 Gastronorm trays.

Operating temperature -18°C/-25°C.

Accessories included:

Three removable shelves



TECHNICAL SPECIFICATIONS	Magic Pro 90B
Item	003C160250
Ean	8024872160183
Rating	220-240V 50Hz/1
Power	270W
Climate class	7/L1
Operating temperature	- 18°C / - 25°C
Energy consumption- ambient 25°C φa 60%	24h/ Kwh 2,11
Net Volume / storage capacity	62 l.
Nr. of Shelves	3
Digital thermometer	•
Cabinet internal lighting	•
Condenser- Ventilated	•
Evaporator (S) static (V) ventilated	V
Manual defrost	•
Refrigerant	R290
Appliance dimensions (W/D/H)	cm 53x46,5x94,1
Net Weight	Kg. 56
Shipping carton	cm. 57x52,5x108 Kg. 63



fantasia buffet

Equipment for your business and for your home

Fantasia buffet



Data

67,5x30x30,5 cm
12,40 Kg

Storage capacity

3x1,5l

TECHNICAL SPECIFICATIONS	FANTASIA BUFFET
Item	0036000400
Ean	8024872161081
Hermetically sealed double-lined containers	3
Net Volume / storage capacity	3x1,5 l. - 3x1,5 qt
Stainless steel supporting frame	AISI 304
Drip tray	1
Ice cream spatulas	3
Spatula holders	3
Transparent lids	3
Appliance dimensions (W/D/H)	cm 67,5x30x30,5 in 26.6x11.8x12.0
Net Weight	Kg. 12,4 - 27.4 lb
Shipping carton	cm 75x39x37 in 29,5x15x14,5
Gross Weight	Kg. 13,9 - 30,6 lb
Optional Accessories	
Set of 3 bowls and 3 lids	.

Fantasia Buffet is an ecological system to store ice creams, sorbets and other foods at the ideal tasting temperature for over 2 hours without the need of electricity.

Beautiful, Helpful, Transportable.

Cools a litre of liquid / mixture from 80 ° C to 8 ° C in just 20 minutes!

It keeps ice cubes perfectly for hours!

Cools and keeps wine bottles at temperature.

Store ice cream or sorbet

Perfect on a buffet table to keep fresh fruit, appetizers, vegetables, meats, cheeses.

Fantasia Buffet consists of:

Three bowls 1.5-liter each

Three ice cream spatulas,

Three spatula holder containers.

The supporting structure is made of AISI 304 stainless steel and on the bottom there is a convenient drip tray.

The heart of the Fantasia Buffet consists of its three hermetically sealed double-walled bowls.

In the cavity of the bowls there is a NemoX formulation liquid, which placed in the freezer for at least 8-12 hours, accumulates frigorific and gradually returns them over two hours.

When needed, simply take the bowls out from the freezer, place them in their structure, fill them with the food that should be stored and close the lids.

To remove ice cream or other foods, we recommend using the spatulas that are supplied and avoiding sharp objects that could damage the bowls.

The transparent lids allow you to see what it is contained in the bowls and are practical and resistant.

Cleaning is simple:

bowls, lids, ice cream spatulas can be washed with hot water and neutral detergent.

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NEMOX[®]

ITALIAN GELATO MACHINES & MORE



FRIX AIR

Equipment for your business and for your home



FRIX AIR

Data

20,5x33x49,5 cm
21 Kg
220V-240V 50-60Hz/1 - 600W

Max quantity of ingredients

150cc

Rotation speed

2000 rpm

Air pressure

0.5 bar

Accessories included

Stainless steel blade	2
Whipping blade	1
Rubber seal	2
Stainless steel bowl holders	2
Bowls with lid	5
Blade-removing tool	1

Frix Air is a very versatile machine that allows you to produce an infinite number of products starting from fresh ingredients.

Frix air works quickly and easily!

Place the mixture in the appropriate 180ML (6 fl.oz.) single service plastic containers that are supplied with the machine, place them in a blast chiller or freezer and freeze them at a temperature of -20 °c (-4 ° f).

When necessary, simply remove the frozen container, insert it into the Frix Air and press the button:

“Start” lasting about two minutes Or the button “Fast” lasting about one minute depending on the preparation and the result to be obtained.

With few simple steps in a short time you will obtain a creamy and velvety mixture

Frix Air preserves and instantly restores the original taste and flavor of the products.

At the end of the “freezing” cycle, the temperature of the preparation is normally around -8 ° C.

With Frix air it is possible to prepare ice creams, sorbets, mousses, creams, soups, cocktails, sauces, cheeses, fillings and much more.

Frix Air is also equipped with a blade cleaning function to save time between compatible preparations.

Frix Air is easy to use, versatile and safe!

Work only with single-dose portions prevents the proliferation of surface bacteria that are extremely risky for the consumer’s health.

Once extracted from the blast chiller or freezer, the container undergoes only one milling cycle.

Processing the entire portion ensures that the cold chain never stops.

The small size of the containers also allows a great speed of freezing; save on space because they are easily stackable. This

allows immediate availability of diversified preparations.

The bowls in which the Frix Air preparations are processed are:

- single-serving;
- available in 5 colours in compliance with the HACCP standard to allow the identification and easy separation of the different preparations.
- made with materials for processing and conservation food;
- dishwasher safe;
- usable many times;
- economic;
- microwaves safe.

Maintenance and repair of the Frix Air is very simple, the mechanical and electronic systems are easily accessible and removable.

The machine only needs regular cleaning of blades, bowls and parts in action.

The Frix Air is a safe equipment, designed in compliance with the

strictest protocols.

The appliance does not work if the door is not perfectly closed and stops working if it is opened.

To Insert and remove the blade a special plastic tool is supplied with the machine

FRIX AIR is easy and fun, it enhances the skills and imagination of the professional user and allows to offer an original menu every day, with the minimum effort!

The machine is equipped with:

- 2 stainless steel blades
- 1 plastic blade
- 2 gaskets
- 2 steel container holders
- 5 containers with lids
- 1 blade disassembly tool



TECHNICAL SPECIFICATIONS	FRIX AIR
Item	0094500250
Ean	8024872350003
Rating	220-240V 50/60Hz/1
Power	750W
Rotation speed	2000 Rpm
Air pressure	0.5 bar
Cups volume	300 cc
Max. quantity of ingredients	150 cc
Cups size	cm. 7,2 x 9,5 (h)
Machine size	cm. 20,5x33x49,5 (h)
Machine weight	Kg. 21
Shipping carton	cm 31,5x46x59 (h) - kg. 23
Accessories included	
Stainless steel blade	2
Whipping blade	1
Rubber seal	2
Stainless steel bowl holders	2
Bowls with lid	5
Blade-removing tool.	1

