NEMOX®
PROFESSIONAL CLASS

4MAGICPRO100



Nemox offers a complete line up of solutions for professional gelato preparation. Designed to complement the Nemox gelato machine, this compact gelato display unit allows you to showcase up to 4 different gelato flavours while keeping them at the ideal holding temperature for service.

FEATURES

- Electronic temperature control allows users to easily set and maintain the desired gelato holding temperature.
- Durable stainless steel construction with double-wall insulated refrigeration for long-lasting performance.
- Transparent lid provides clear product visibility while featuring an air-insulated gap to maintain temperature stability.
- Eco-friendly R290 refrigerant, reducing the environmental impact while ensuring efficient cooling.

1 YEAR WARRANTY
PARTS AND LABOR

SPECIFICATIONS

Power: 120 V – 200 W – 60 Hz

Refrigerant gas: R290

Climatic class: 4

Evaporator: Ventilated

Defrost: Manual

Operating temperature:
14 °F to 3 °F (-10 °C to -16 °C)

Storage capacity: 10.6 qt. (10 L)

Pans capacity: (4 pans) 2.7 qt. (2.5 L)

Electric thermostat

Dimensions:
Length: 19.8” (45 cm)
Width: 38.6” (100 cm)
Height: 14.2” (38 cm)

Connection: NEMA 5-15P
(120 V)

Net weight: 78 lb (35 kg)

Shipping dimensions:
Length: 47.2” (80 cm)
Width: 31.4” (120 cm)
Height: 29.5” (72 cm)

Shipping weight: 130 lb (59 kg)

Included accessories
- 4 GN 1/4 stainless steel pans
- 4 ice cream spatulas

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Intertek

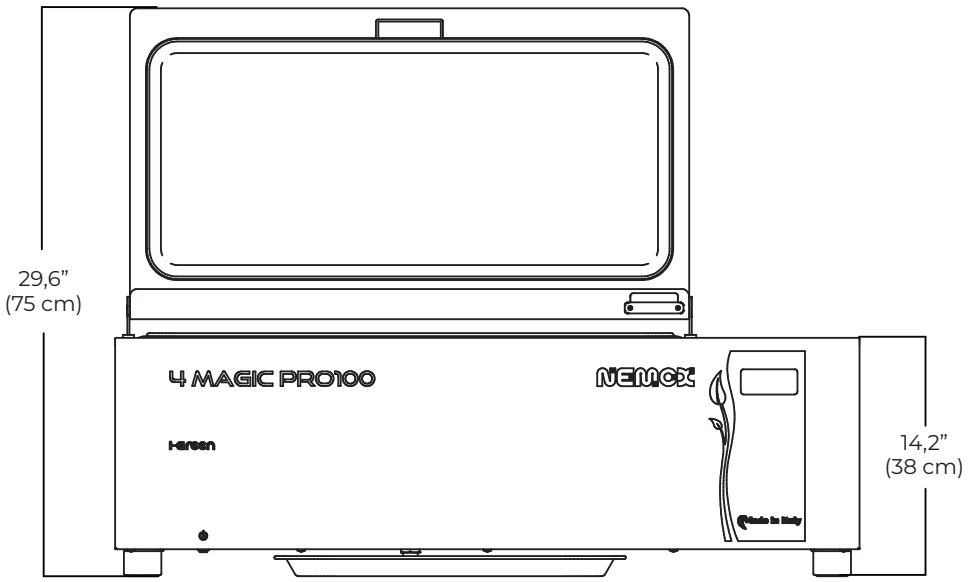
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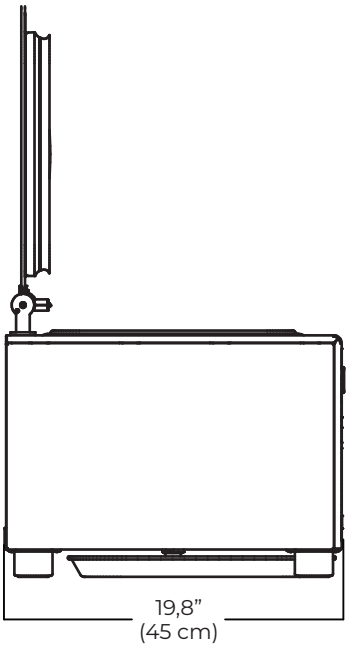
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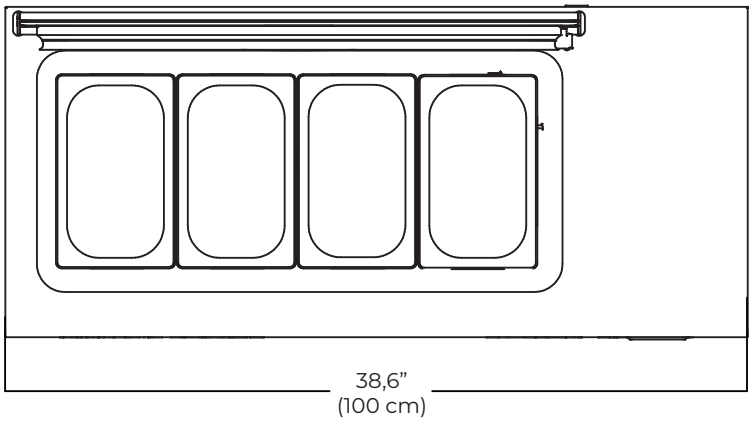
FRONTAL VIEW



LEFT VIEW



TOP VIEW



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