NEMOX®
PROFESSIONAL CLASS

GELATO12KST



Prepare high-quality gelato with Nemox, a commercial freestanding gelato machine designed for professional kitchens and high-volume production environments. This machine produces up to 26.5 lb (12 kg) of gelato per hour while maintaining a constant, controlled temperature for smooth, effortless extraction.

FEATURES

- Containment ring increases mixture capacity up to 5 lb (2.5 kg) per batch, improving production efficiency.
- Integrated discharge gate with support shelf for containers allows clean, fast, and controlled gelato dispensing.
- Electronic inverter system provides precise paddle speed control for customized textures and recipes.
- Manual temperature control and speed variator offer full flexibility for artisanal gelato production.
- Simple, intuitive control panel ensures easy operation and efficient product extraction in busy kitchens.

1 YEAR WARRANTY
PARTS AND LABOR

SPECIFICATIONS

Power: 220 V – 1200 W – 60 Hz
Refrigerant gas: R290
Bowl capacity: 6.3 qt. (6 L)
Max. production per hour: 26.5 lb (12 kg)
Max ingredient capacity: 4.2 qt. (4 L)
Average production cycle: 10 – 15 min.
Paddle speed: 60 – 130 rpm
Dimensions: Length: 26.5” (67 cm) Width: 17.7” (45 cm) Height: 45.2” (115 cm)
Net weight: 180 lb (82 kg)

Connection:

(220 V)

Shipping dimensions: Length: 26” (66 cm) Width: 23.6” (60 cm) Height: 52.8” (135 cm)
Shipping weight: 197 lb (89 kg)

Included accessories

- 1 gelato spatula
- 1 scraper for paddle
- 1 stainless steel paddle with scraper
- 1 OR various sizes
- 7 Ring with deflector and gasket
- 1 gasket for ring
- 1 stainless steel support shelf

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