NEMOX PROFESSIONAL CLASS

GELATO5KCREA



Prepare fresh gelato with Nemox. In just 3 simple steps, this commercial countertop gelato machine produces up to 11 lb (5 kg) per hour and holds the product at the ideal serving temperature for continuous service. Designed for flexibility and ease of use, it features both manual and automatic modes, making it ideal for restaurants of all sizes.

FEATURES

- 4 automatic production programs allow for versatile preparation : Classic gelato, semi-soft gelato, granita and rapid cooling.
- Crescent scraper paddle incorporates more air into the mixture, delivering a smoother and softer gelato texture.
- Eco-friendly R290 refrigerant, reducing the environmental impact while ensuring efficient cooling.
- Integrated drain system for easy cleaning and maintenance.

1 YEAR WARRANTY
PARTS AND LABOR

SPECIFICATIONS

Power: 120 V – 500 W – 60 Hz

Refrigerant gas: R290

Bowl capacity: 3.4 qt. (3.2 L)

Max. production per hour: 11 lb (5 kg)

Max. ingredients capacity:
1.85 qt. (1.75 L)

Average production cycle: 12 – 15 min.

Dimensions:
Length: 18.9” (48 cm)
Width: 18.3” (46 cm)
Height: 15.5” (39 cm)

Net weight: 73 lb (33 kg)

Connection: NEMA 5-15P
(120 V)

Shipping dimensions:
Length: 22.8” (58 cm)
Width: 23.6” (60 cm)
Height: 24.4” (62 cm)

Shipping weight: 87 lb (39 kg)

Included accessories

- Paddle with scrapper
- Scrapper for paddle
- Gelato spatula
- Drain cleaning brush
- O-ring for paddle coupling
- Oil seal for drive shaft

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