

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



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

45x61x105 cm
66,1 Kg
220V-240V 50Hz/1
800W

Production

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

Storage

Manual

Highlights



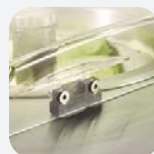
Density control.

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 45x61x105 in 17.7x24x41.5
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.

