

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



4 magic pro100
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.

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;

4Magic Pro 100; Counter-top storage, equipped with a transparent lid that allows you to see the ice cream display;

Magic Pro 90B Vertical storage counter;

Fantasia Buffet: Counter-top storage, without electricity.

Nemox i-green storage case are highly technological equipment that reflect, with their size suitable for the Ho.re.ca. sector, the technical characteristics of the best storage units.

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



4 MAGIC PRO100 i-Green



Data

100x45x38 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.

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

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 100x45x38 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)

