NEMOX®

ITALIAN GELATO MACHINES & MORE



GELATO NXT1
L'AUTOMATICA
i-Green

GREEN TECHNOLOGY

Equipment for your business and for your home

Made in Italy

Green technology

NEMOX TOWARDS A "GREEN" FUTURE

The range of Nemox products is renewed painted green ...

Since the beginning our motto was:

"A modern company that loves to merge the innovations of technology with total quality to make tomorrow's products today"

To continue on this path, we have decided to make an important change with focus on eco-sustainability.

Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

With this line, Nemox anticipated the intervention of the EU which issued a regulation about the use of fluorinated greenhouse gases.

The EU strategy on climate change adaptation defines a framework of mechanisms aimed at reducing current and future climate impacts.

Therefore, International action will be needed to reduce greenhouse gas emissions for future decades.

From January 1st 2022, the new regulation requires that only gas with GWP value less than 150 can be utilized.

Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post- consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.





GELATO NXT1
L'AUTOMATICA i-Green



Data

27x38x24,5 cm
10,20 Kg
220V-240V 50-60Hz/1 - 150W

Production

1 Kg (1,5l) - 15/20 min

Stainless steel removable bowl







Gelato NXT1 i-Green An eco-friendly hart for our fully automatic household gelato machine

Gelato NXT1 i-Green use only ecological gas with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

Gelato NXT1 i-Green is an ice cream machine full of technology. Just touch a button on the touch screen panel to activate it.

A sophisticated software reads information from density sensors and temperature probes and, based on these parameters, through an algorithm automatically adjusts the thermodynamic system, freezing motor, ventilation motor and manages storage.

There is no need to adjust anything, or supervise the machine. Gelato NXT1 i-Green does it all by itself!

Gelato NXT1 i-Green makes 1 kg.(1,5 l.) of gelato, sorbet, frozen yoghurt, in 15/20 minutes (10-20 portions)

The machine is equipped with a Pause function, every time the mixing paddle starts a warning tone beeps twice.

Making gelato with NXT1 L'AUTOMATICA I-GREEN

Preparation times and storage phases are set automatically by the machine's software, according to the constant detection of the room temperature and density of the mixture.

How to proceed: pour the mixture, position the transparent lid, press and hold the start key on the control panel for two seconds. The machine starts an automatic production cycle.

The progress of the preparation is indicated by the gradual lighting of the LED on the TIME LINE bar.

At the end of the cycle, or when the preparation has reached the consistency established by the software, the machine automatically switches to the storage phase.

The storage phase is indicated by the lighting; all LEDs of the TIME LINE bar, and the central LED of the DENSITY CONTROL bar

With density control key you have the possibility to select 5 different levels of storage, from the softest to the most compact to store the Gelato at the ideal temperature for distribution.

The machine automatically manages the paddle and the cold system during the storage phase.

Gelato can be stored for a maximum period of 8 hours, after which the machine switches off automatically.

The colors are the most popular in the home ambience, white, red, silver and black, now it is also available in the new Green, I-green



TECHNICAL SPECIFICATIONS	Gelato NXT1 L'AUTOMATICA i-Green
Item	White 003A600900 Red 003A600940 Silver 003A600960 Green 003A600980 Matt Black 003A600990
Ean	White 8024872131428 Red 8024872131435 Silver 8024872131480 Green 8024872131442 Matt Black 8024872131473
Rating	220-240V 50-60Hz/1
Power	150W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	•
Paddle induction motor	RPM 30
Thermal cut-out on refrigerating and mixing unit	•
AISI 304 stainless steel ixed bowl	1,7 l.
Removable bowl	1,7 l. Stainless steel
Max Ingredients qty	1 Kg.
Max Production/cycle	1,5 l.
Preparation time	15-20
M (manual) A (automatic) Operation	A
Storage function	•
Automatic switch to storage mode	•
Appliance body	ABS
Appliance dimensions (W/D/H)	cm 27x38x24,5
Weight	11,20 kg
Shipping carton	cm. 49x37x33 kg.13,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1

color. Gelato NXT1 i-Green has the possibility of using the fixed bowl and the removable bowl, both made in AISI 304 stainless steel, absolutely hygienic and scratch-resistant.

The removable bowl can be washed in the dishwasher.

The machine is supplied with 2 mixing paddle, one for the fix bowl and one for removable bowl.

Use with fixed bowl

Insert the mixing paddle in the fixed bowl, tighten the paddle locking knob and put in place the fixed bowl protection on the fixed bowl. The machine is ready for use.

Use with removable bowl

Pour in the fixed bowl salt and water solution or food grade alcohol minimum 40% proof or higher.

Insert the removable bowl into the fixed bowl. Then lift it and CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET. Insert the mixing paddle for removable bowl and tighten the paddle locking knob. The machine is ready for use

The machine has a recommended capacity of 1Kg. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

Thanks to its thermodynamic system, NXT1 i-Green ice cream allows you to obtain a double quantity of ice cream and in half the time compared to the competition!



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