NEMOX®

ITALIAN GELATO MACHINES & MORE



GELATO 4K TOUCH
i-Green

GREEN TECHNOLOGY

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.

Serie Touch i-Green



The technological fully automatic series machines are equipped with touch screens.

Just tap the ON button to start the automatic production and storage cycle.

The software manages the preparation and storage of ice cream using algorithms, depending on the ambient temperature, and density detected by the probes.

Five storage levels available (from softer to more consistent) which can be varied at any time during the gelato maintenance phase.

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.

The ice cream can be stored in the machine for a period of 8 hours,

thereafter the machine automatically turns off.

The Gelato 3K Touch model has a compact size and is suitable for intensive production of 800g cycles. approximately every 15 minutes.

The Gelato 4K Touch model has a higher capacity producing over 1 kg. per cycle approximately every 15 min.

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

GREEN TECHNOLOGY

GELATO 4K TOUCH i-Green



Data
41,5x43x31 cm
26,2 Kg
220V-240V 50Hz/1
320W

Production
1 Kg (1,4l)
12/15 min
4 Kg (5,6l) - 1h

Storage
Automatic

Highliths



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 padle with removable scrapers made of sturdy technopolymer material. Hooked by means of a slide system.



Lid magnetic safety device
When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



Stainless steel removable bowl
The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



Switch and the practical removable power cord
On the rear panel there is the main switch and the practical removable power cord.

Gelato 4K TOUCH i-Green fully automatic, touch screen operated. Developed for restaurants and businesses of small and medium size, which need professional results.

Gelato 4K TOUCH i-Green is equipped with an electronic board that operates a multi-process control and when the preparation is ready it automatically starts a unique STORAGE cycle as long as needed.

With Gelato 4K touch i-green it is possible to produce about 1 Kg of ice cream every 12/15 min for an hourly production of approximately 4Kg.

The machine is designed to work continuously and allows to prepare different flavors in a very short time.

The body is totally made in stainless steel, as well as the removable bowl and the mixing paddle, equipped with interchangeable inserts. Air cooling. Removable power cord.

HOW DOES IT WORK

The operator will just have to pour the mixture into the bowl. The touch of just one switch, will start a fully automatic production and storage process.

The progress of the preparation is indicated by the gradual lighting of the LED on the TIME LINE bar. When the ice cream has reached the maximum consistency detected by the software, the machine switches to storage mode.

The software also features a Pause function. This can be activated during ice cream preparation or storage phase. The Pause function is signaled by a beep every 10 seconds.

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TECHNICAL SPECIFICATIONS	GELATO 4K TOUCH i-Green
Item	003B350250
Ean	8024872141502
Rating	220-240V 50Hz/1
Power	320W
Gas	R290
CO2 equivalent	0,11Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,0 Kg. -1,5 l. 2.2 lb - 1.6 qt
Max Production/Hour Weight and volume	4 Kg. - 6 l. 8,82 lb - 6.34 qt
Average preparation time	12'-15'
Stainless steel bowl	2,5 l. - 2.64 qt
Stainless steel removable bowl	2,5 l. - 2.64 qt
Fully Automatic production and storage process.	•
Touch screen panel	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainelss steel case	•
Appliace dimension (W/D/H)	cm. 41,5x43x31 in 16.3x16.9x12.2
Net Weight	26,2 Kg - 55.1 lb
Shipping Carton	cm. 55,5x55,5x45 in 22x21,6x17,7 Kg. 29,5 - 63,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Paddle for fix bowl	1
Stainless steel removable bowl	1
Measuring cup	1

Customers will be happy to enjoy a fantastic artisanal and eco-friendly product!

Accessories included:

no. 1 stainless steel removable bowl 2,5 l.

no. 1 spatula

no. 1 measure cup

no.1 Removable inserts set for fixed and removable bowl





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