



Domestic gelato machines



Equipment for your business and for your home

 **Made in Italy**

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GELATO PRO
1700 UP
i-Green



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 PRO 1700 UP

i-Green



Data

27x38x22 cm
 11,20 Kg
 220V-240V 50-60Hz/1 - 150W



Production

1 Kg (1,5l) - 15-20 min
 Stainless steel removable bowl



A mix of innovations make Gelato Pro 1700 UP I-Green the BEST home ice cream maker in its category, dedicated to those who only want the best, both in terms of performance, materials and design. With Gelato Pro 1700 UP I-Green make Gelato has never been so easy!

Pour the ingredients, start the machine, enjoy your ice cream or store it into the machine, thanks to the exclusive storage function your ice cream will be always ready to be served, at the right temperature and consistency.

Every detail shows the care for quality of this Nemox top machine: the layers of glossy paint provides a scratch resistant surface to the aluminium body, the powerful refrigeration system allows the preparation in short time of gelato, sorbet and frozen yoghurt with outstanding results, the electronic control panel, the ecological gas allows a significant energy saving.

Gelato Pro 1700 UP I-Green has an electronic board that controls the ventilation and thermodynamic system. A sophisticated system allows to manage the functioning of the machine through only three buttons.

Gelato Pro 1700 UP I-Green can operate in manual and automatic mode, with the ice cream storage function, in order to keep it constantly the right density and temperature.

Manual mode

The function of the paddle and of the compressor are independent. When the density of the preparation gets so hard, the electronic control and protection system of the machine will automatically switch off the paddle and the compressor.

In manual mode it is possible to stop the paddle and let the compressor run for the additional time required.

The operation time of the machine is set to 90 minutes limit after which the software will provide to switch off paddle and compressor.

When operating in manual mode it is possible to switch to automatic mode by pressing the storage key at any time.


Automatic mode

Press the storage key to start the automatic mode. The machine's functions are handled by the electronic control system. The paddle and compressor are disabled.

when ice cream reaches the right consistency or when reach the time limit (45 minutes), it automatically switches to storage mode.

Press the storage key again to exit the automatic mode. The machine switches off.

To switch from automatic to manual mode, press for three seconds the storage key.

	
TECHNICAL SPECIFICATIONS	Gelato PRO 1700 UP i-Green
Item	Silver 003A600806 Red 003A600825 White 003A600830 Black 003A600835
Ean	Silver 8024872131510 Red 8024872131527 White 8024872131534 Black 8024872131541
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 fixed 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	M+A
Storage function	•
Automatic switch to storage mode	•
Adjustable air device	•
Appliance body	Aluminium
Appliance dimensions (W/D/H)	cm 27x38x22
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

Storage System

The software detects the density of the preparation. Once it reaches the limits, the software switches off the paddle and compressor operation.

When the density gets softer the software provides to restart the paddle and compressor operation.

This allows the preparation to be maintained always at the ideal serving consistency and temperature.

The maximum storage time set by the software is 8 hours.

With Gelato Pro 1700 UP I-Green you can prepare up to 1 Kg of gelato, frozen yoghurt, sorbet, or granita in 15/25 minutes.(10-20 portions)

This machine is designed to meet the needs of the most sophisticated user who wants to have a powerful machine easy to use at home.

The lid of this machine is equipped with a thecnopolymer disc that open or close little holes to allow and control the intake of air in the preparation.

With Gelato Pro 1700 UP I-Green you can prepare ice cream, sorbets, frozen yoghurt and slush both with natural ingredients or ready mixed ice cream preparations.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit.

You can prepare your ice cream in the stainless steel AISI 304 fixed bowl or in the AISI 304 stainless steel removable bowl, absolutely hygienic and scratch-proof.

The machine is equipped with two mixing paddles made of POM, one to be used with the fixed bowl and one for the 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.

The body, made of aluminum, was designed by one of the best known designers in the household items sector. Bowl, paddle and accessories such as lid, spatula, dispenser are dishwasher safe.



GELATO NXT1
L'AUTOMATICA
i-Green



Equipment for your business and for your home

 Made in Italy

Green technology

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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 heart 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 fixed 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!





GELATISSIMO EXCLUSIVE i-green



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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.

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Household compressor machines i-Green

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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.

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GELATISSIMO EXCLUSIVE

i-GREEN



Data

27x38x22 cm
10,90 Kg
220V-240V 50-60Hz/1 - 140W

Production

1 Kg (1,5l) - 15/20 min
Stainless steel removable bowl



The "green" ecological evolution of Nemox best-selling machine! Gelatissimo Exclusive i-Green is presented in its eco-sustainable look using an ecological gas R290 with GWP = 3 which means reducing the impact on emissions by 99.95%.

Gelatissimo Exclusive i-Green consumes less electricity and is more efficient.

Gelatissimo Exclusive i-Green : the easier way to prepare delicious gelato, ice cream, sorbet granita and frozen yoghurt!

In only 15/20 minutes you will taste a very good product!

The control panel has been designed from a famous international designer and reflects the eco-friendly spirit of the new i-green version, on the control panel there are three chrome switches one is the main switch, one starts the paddle and one starts the refrigeration system.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit

The quality/price ratio for this machine is particularly beneficial and recognized in many countries by marketing research institutes, for this reason the Gelatissimo Exclusive is the best selling machine of our gelato household range.

Gelatissimo Exclusive i-Green makes 1 kg.(1,5 Litres) of gelato, sorbet , frozen yoghurt in 15/20 minutes (10-20 portions)

You can prepare your ice cream both in the stainless steel AISI 304 fixed bowl or in the AISI 304 stainless steel removable bowl, absolutely hygienic and scratch-proof

The machine is equipped with two mixing paddles, one to be used with the fixed bowl and one for the 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.

Removable bowl, paddles, lid, spatula and measuring cup are dishwasher safe

TECHNICAL SPECIFICATIONS	Gelatissimo Exclusive i-Green
Item	White 003A610250 Black 003A610260
Ean	White 8024872131497 Black 8024872131503
Rating	220-240V 50-60Hz/1
Power	140W
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 fixed 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	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm 27x38x22
Weight	10,90 Kg
Shipping carton	cm. 49x37x33 kg.12,50
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1





**GELATO
TALENT
i-Green**



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GELATO TALENT

i-Green



Data

25x35x27 cm
8,8 Kg
220V-240V 50-60Hz/1 - 110W

○

Production

800g (1,2l) – 20/25 min
Alluminum removable bowl



The machine with hidden talents, now with an ecological "green" design and hart.

Gelato TALENT i-Green makes gelato, ice cream, sorbet and granita of any flavours in short time.

Preparation can be obtained in the fixed stainless steel bowl or in the removable bowl for greater flexibility and easy storing.

Gelato TALENT i-Green is a compact and effective machine that makes gelato for up to 8/10 people (800g) in just 20/25 minutes.

Patented counter revolving mixing paddle with double effect, it changes automatically the rotation speed in function of the ingredients' consistency.

The result is a perfectly combined, creamy gelato with no frozen particles at the right temperature.

The paddle motor firmly attaches to the body of the machine and doesn't disengage accidentally.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit.





TECHNICAL SPECIFICATIONS	Gelato TALENT i-Green
Item	003A500450
Ean	8024872141519
Rating	220-240V 50Hz/1
Power	110W
Gas	R290
CO2 equivalent	0,075 Kg CO2 eq
DDS Direct drive system	no
Paddle induction motor	RPM 24
Thermal cut-out on refrigerating and mixing unit	.
AISI 304 stainless steel fixed bowl	1,5 l.
Removable bowl	1,5 l. Alluminium
Max Ingredients qty	0,80 Kg.
Max Production/cycle	1,2 l.
Preparation time	20-25
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm. 25x35x27
Weight	8,80 Kg
Shipping carton	cm. 49x37x33 kg. 10,50
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for fix & removable bowl	1

Operation with fixed bowl:

Fit the mixing paddle to the motor by inserting it into the special slot in the assembled motor-cover unit. Fit the unit with the fixed bowl.

Before introducing the mixture into the bowl, it is advisable do the pre-cool for 5 minutes

When ice cream has reached a good consistency, the paddle will change direction.

Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. To remove the ice cream use the spatula provided.

Operation with removable bowl:

Pour brandy or other liquor into the fixed bowl, Alternatively, you can use a mixture of salt and water. The wall of the removable bowl must be completely wet.

Put the removable bowl securely and be sure there is a good contact between the fixed and the removable bowl. Follow the same procedure for the fixed bowl.

When the ice cream is ready, remove the removable bowl by pulling it towards the top using the special metal handle.

You can keep the ice cream in the machine for approximately 10-20 minutes. Before serving, you can start the motor for a few minutes to regain the right consistency and smoothness.

The machine has a recommended capacity of 800g. 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.

No obstructions in the centre of the bowl, ice cream can be removed easily and bowls are easy to clean.

Gelato Talent i-Green is the compressor ice cream machine for the family that loves end the lunch with gelato or sorbet, prepared in an easy and economical way with natural ingredients.





**GELATO
CHEF 2200
i-Green**



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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 CHEF 2200 i-Green



Data

24x35x30 cm
9,2 Kg
220V-240V 50Hz/1 - 110W

○

Production

800g (1,2l) – 20/25 min
Alluminum removable bowl

Gelato Chef 2200 i-Green The traditional and original NEMOX gelato machine, now in its ecological "GREEN" version.

Nemox named this machine Gelato "Chef" to remind the idea that every family could have its own professional master gelato maker who, in few minutes, prepares a perfect and creamy gelato.

Preparation can be obtained in the fixed stainless steel bowl or in the removable bowl for greater flexibility and easy storing.

Gelato for 8/10 people (800 g.) in only 20-25 minutes.

No obstructions in the centre of the bowl, Gelato can be removed easily and bowls are easy to clean.

Gelato Chef 2200 i-Green is equipped with a Nemox patented counter revolving mixing paddle, that can self-adapt to the fixed and to the removable bowl and allow a uniform distribution of the temperature of the ice cream. The temperature on the walls and on the centre of the bowl is the same and increase the quality of the preparation.

The paddle reverses the direction of rotation when the ice cream is ready.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit





TECHNICAL SPECIFICATIONS	Gelato Chef 2200 i-Green
Item	Green 003A500240 White 003A500270
Ean	Green 8024872131466 White 8024872131459
Rating	220-240V 50Hz/1
Power	110W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	no
Paddle induction motor	RPM 25
Thermal cut-out on refrigerating and mixing unit	.
AISI 304 stainless steel fixed bowl	1,5 l.
Removable bowl	1,5 l. Alluminium
Max Ingredients qty	0,80 Kg.
Max Production/cycle	1,2 l.
Preparation time	20-25
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm. 24x35x30
Weight	9,20 Kg
Shipping carton	cm. 49x37x33 kg. 11,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for fix & removable bowl	1

Operation with fixed bowl:

Fit the mixing paddle to the motor by inserting it into the special slot in the assembled motor-cover unit. Fit the unit with the fixed bowl.

Before introducing the mixture into the bowl, it is advisable do the pre-cool for 5 minutes

When ice cream has reached a good consistency, the paddle will change direction.

Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. To remove the ice cream use the spatula provided.

Operation with removable bowl:

Pour brandy or other liquor into the fixed bowl, Alternatively, you can use a mixture of salt and water. The wall of the removable bowl must be completely wet.

Put the removable bowl securely and be sure there is a good contact between the fixed and the removable bowl. Follow the same procedure for the fixed bowl.

When the ice cream is ready, remove the removable bowl by pulling it towards the top using the special metal handle.

You can keep the ice cream in the machine for approximately 10-20 minutes. Before serving, you can start the motor for a few minutes to regain the right consistency and smoothness.

The machine has a recommended capacity of 800g. 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.

A few simple steps to get an excellent homemade ice cream!





GELATO DOLCE VITA

Equipment for your business and for your home

 **Made in Italy**

GELATO DOLCE VITA

dolce vita 1.5 l.

Data

19x19x26 cm
3 Kg
220V-240V 50Hz/1 - 15W



Production

900g (1,2l.) - 20/30 min
Inner bowl in 18/10 stainless steel



Gelato is a sweet seduction, let yourself be seduced by the Dolce Vita.

Compact, nice to look at, easy to use; Dolce Vita, to make any type of gelato, sorbet or granita, with style. To use and to show. The machine comes in two versions: 1.5l and 1.1l.

The bowl of Dolce Vita 1.1 is high 14cm, designed to fit into most drawer freezers.

Equipped with non-slip feet for better stability during operation

Dolce Vita is the only machine with an entire container in mirror-polished stainless steel, beautiful to look, easy to clean, hygienic, absolutely scratch-resistant.

Cold accumulation Gelato machine with hermetically sealed double-walled container. I

Inside the two sealed walls, there is a cryogenic liquid (developed

by nemox) which has the function of accumulating cold when the bowl is in the freezer and a slow release during the preparation of gelato.

Finally, a convenient and elegant additional lid with chromed knob, supplied with the machine, facilitates the storage of gelato. Mixing with electric motor.

Ideal for instant cooling of any type of drink. The ice basket or bottle cooler. The frozen basket maintains a temperature of -10 °C for about 2 hours.

The lid has a wide opening for pouring or adding ingredients. Dolce Vita is a very simple gelato machine to use and always guarantees perfect results.

In 20-30 minutes it produces gelato for 6/10 people (900 gr.) with Dolce Vita 1.5 and for 4/7 people (700 gr.) with Dolce Vita 1.1

Before using the machine, put the bowl in the freezer, allowing the

dolce vita 1.1 i.

Data

19x19x22 cm
3 Kg
220V-240V 50Hz/1 - 15W



Production

700g (1l.) – 20/30 min
Inner bowl in 18/10 stainless steel



liquid sealed inside to freeze and activate the cold function. Do not put anything inside the bowl and do not cover it (never place the bowl in the freezer if it is still wet).

The freezer must be adjusted to at least reach -18°C . The bowl must remain in the freezer for at least 9/12 hours. The bowl can be left constantly in the freezer so that it can be used when necessary.

When you want to make gelato, remove the bowl from the freezer, assemble the lid with the pin, the blade and the motor. Hook the motor-lid unit to the bowl, making sure it is well fixed.

Start the movement of the blade by turning on the motor, slowly pour the ingredients through the hole in the lid. Do not fill the container more than half full.

During the preparation, you can add through the lid opening:

Granules, chocolate and other ingredients.

When the gelato is ready, turn off the motor, remove the lid with the paddle and serve.

The gelato can be stored covered in the same bowl for about 30 minutes, or you can also put the covered bowl in the refrigerator for about 30 minutes. It is also possible to keep the gelato (limited) in the freezer.

Do not put any part of the machine in the dishwasher and do not heat the freezer bowl. Being a sealed container, it could break causing harm to people. Do not scrape the inside of the bowl

And remember. Gelato is good and it's healthy!

GELATO DOLCE VITA

DATI TECNICI TECHNICAL SPECIFICATIONS	Dolce Vita Black 1.5	Dolce Vita White 1.5	Dolce Vita Rossa 1.1	Dolce Vita Bianca 1.1
Articolo Item Nr.	0034500279	0034500280	0034300298	0034300299
Alimentazione Rating	220-240V 50Hz/1	220-240V 50Hz/1	220-240V 50Hz/1	220-240V 50Hz/1
Potenza Power	15W	15W	15W	15W
Capacità Capacity	1,5 l.	1,5 l.	1,1 l.	1,1 l.
Ingredienti - max. Ingredients - max.	900 g.	900 g.	700 g.	700 g.
Temperatura congelamento min. Min. freezing temperature	-18°C	-18°C	-18°C	-18°C
Tempo congelamento contenitore Bowl cooling time	12 - 18 h	12 - 18 h	12 - 18 h	12 - 18 h
Altezza contenitore Bowl height	18 cm	18 cm	14 cm	14 cm
Dimensioni macchina (L/P/H) Appliance dimensions (W/D/H)	19x19x26 cm	19x19x26 cm	19x19x22 cm	19x19x22 cm
Peso / Weight	3,10 Kg	3,10 Kg	2,8 Kg	2,8 Kg
Imballo di spedizione Master da 4 pezzi Shipping carton 4 pieces master	45X45XH36 15Kg	45X45XH36 15Kg	46X46XH33 13,8Kg	46X46XH33 13,8Kg
Materiale contenitore interno Inner bowl material	18/10 stainless steel	18/10 stainless steel	18/10 stainless steel	18/10 stainless steel
Coperchio per contenitore Lid for bowl





GELATO HARLEQUIN

Equipment for your business and for your home

 **Made in Italy**

GELATO HARLEQUIN

gelato harlequin 1.5 l.

Data

19,5x19,5x26 cm
 3 kg
 220V-240V 50Hz/1 - 15W

Capacity

1.5 l

Production

900g (1,2l.)
 20/30 min
 Inner bowl in 18/10 stainless steel



gelato harlequin 1.1 l.

Data

19,5x19,5x22
 2,6 kg
 220V-240V 50Hz/1 - 15W

Capacity

1.1 l.

Production

700g (1l.)
 20/30 min
 Inner bowl in 18/10 stainless steel



Two colors to savor the flavors of the four seasons. Gelato is a pleasure that lasts all year!

Cold accumulation Gelato machine with hermetically sealed double-walled container. Inside the two sealed walls, there is a cryogenic liquid (developed by nemox) which has the function of accumulating cold when the bowl is in the freezer and a slow release during the preparation of gelato. Mixing with electric motor.

Equipped with non-slip feet for better stability during operation.

A freezing cycle, for 6/10 people with Harlequin 1.5 and 5/7 people with Harlequin 1.1, in about 20-30 minutes: a very short time for the preparation of an excellent gelato with a perfect result.

It produces Gelato, sorbets, granitas, frozen yoghurt. Ideal for instant cooling of any type of drink, the ice basket or bottle cooler. The frozen basket maintains a temperature of -10 °C for about 2 hours.

The internal stainless steel bowl guarantees perfect hygiene and resistance over time. Absolutely scratchproof. The lid has a wide opening for pouring or adding ingredients

Before using the machine, put the bowl in the freezer, allowing the liquid sealed inside to freeze and activate the cold function.

Do not put anything inside the bowl and do not cover it (never place the bowl in the freezer if it is still wet). The freezer must be adjusted to at least reach -18°C.

The bowl must remain in the freezer for at least 9/12 hours. The bowl can be left constantly in the freezer so that it can be used when necessary.

When you want to make gelato, remove the bowl from the freezer, assemble the lid with the pin, the blade and the motor. Hook the motor-lid unit to the bowl, making sure it is well fixed.

GELATO HARLEQUIN

DATI TECNICI TECHNICAL SPECIFICATIONS	Gelato Harlequin 1.5	Gelato Harlequin 1.1
Articolo Item Nr.	0034500262	0034300260
Alimentazione Rating	220-240V 50Hz/1	220-240V 50Hz/1
Potenza Power	15W	15W
Capacità Capacity	1,5 l.	1,1 l.
Ingredienti - max. Ingredients - max.	900 g.	700 g.
Temperatura congelamento min. Min. freezing temperature	-18°C	-18°C
Tempo congelamento contenitore Bowl cooling time	12 - 18 h	12 - 18 h
Altezza contenitore Bowl height	18 cm	14 cm
Dimensioni macchina (L/P/H) Appliance dimensions (W/D/H)	19,5x19,5x26 cm	19,5x19,5x22 cm
Peso / Weight	3 Kg	2,6 Kg
Imballo di spedizione Master da 4 pezzi Shipping carton 4 pieces master	45X45XH36 14,5Kg	46x46xH33 13,8Kg
Materiale contenitore interno Inner bowl material	18/10 stainless steel	18/10 stainless steel

Start the movement of the blade by turning on the motor, slowly pour the ingredients (max 900g for Dolce Vita 1.5 and 700g for Harlequin 1.1) through the hole in the lid. Do not fill the container more than half full.

During the preparation, you can add through the lid opening: Granules, chocolate and other ingredients.

When the gelato is ready, turn off the motor, remove the lid with the paddle and serve. The gelato can be stored covered in the same bowl for about 30 minutes, or you can also put the covered bowl in the refrigerator for about 30 minutes. It is also possible to keep the gelato (limited) in the freezer.

Do not put any part of the machine in the dishwasher and do not heat the freezer bowl. Being a sealed container, it could break causing harm to people. Do not scrape the inside of the bowl

Artisan Gelato is Italian and who better than Italian can do the gelato machine!



GELATO DUOLUX

Equipment for your business and for your home

 **Made in Italy**

GELATO DUOLUX



Data

21x20x22 cm
5 Kg
220V-240V 50Hz/1 - 15W

Production

2x700g (2x1l.) – 20/30 min
Inner bowl in 18/10 stainless steel

Ice cream is good and it's healthy!

The Duo Lux has a new small and compact design that allows to save space. It is easy to use and clean thanks to the full stainless steel bowl.

In 20-30 minutes it produces gelato for 5/7 people (700 gr.) For each bowl, therefore a total of 1.40 kg.

The bowl is high 14cm, designed to fit into most drawer freezers.

Equipped with non-slip feet for better stability during operation. The transparent lid makes it easy to check the level of preparation, without the need to open it.

Cold accumulation gelato machine with hermetically sealed double-walled container. Inside the two sealed walls, there is a cryogenic liquid (developed by nemox) which has the function of accumulating cold when the bowl is in the freezer and a slow

release during the preparation of gelato. Mixing with electric motor.

It produces gelato, sorbets, frozen yogurt. Ideal for instant cooling of any type of drink.

The bowl has an elegant design and can be brought to the table as an ice basket or bottle cooler. The frozen bowl maintains a temperature of -10 °C for about 2 hours.

The internal stainless steel bowl guarantees perfect hygiene and resistance over time. Absolutely scratchproof !

The lid has a wide opening for pouring or adding ingredients.

Before using the machine, put the bowl in the freezer, allowing the liquid sealed inside to freeze and activate the cold function. Do not put anything inside the bowl and do not cover it (never place the bowl in the freezer if it is still wet).

GELATO DUOLUX

DATI TECNICI TECHNICAL SPECIFICATIONS	Gelato Duo Lux
Articolo Item Nr.	0034410800
Alimentazione Rating	220-240V 50Hz/1
Potenza Power	15W
Capacità Capacity	2x1,1 l.
Ingredienti - max. Ingredients - max.	2x700 g.
Temperatura congelamento min. Min. freezing temperature	-18°C
Tempo congelamento contenitore Bowl cooling time	12 - 18 h
Altezza contenitore Bowl height	14 cm
Dimensioni macchina (L/P/H) Appliance dimensions (W/D/H)	21x20x22 cm
Peso / Weight	5 Kg
Imballo di spedizione Master da 4 pezzi Shipping carton 4 pieces master	67X44XH30 17,5Kg
Materiale contenitore interno Inner bowl material	18/10 stainless steel

The freezer must be adjusted to at least reach -18°C. The bowl must remain in the freezer for at least 9/12 hours. The bowl can be left constantly in the freezer so that it can be used when necessary.

When you want to make gelato, remove the bowl from the freezer, assemble the lid with the pin, the blade and the motor. Hook the motor-lid unit to the bowl, making sure it is well fixed.

Start the movement of the blade by turning on the motor, slowly pour the ingredients (700g for each bowl) through the hole in the lid. Do not fill the container more than half full.

During the preparation, you can add through the lid opening: Granules, chocolate and other ingredients.

When the gelato is ready, turn off the motor, remove the lid with the paddle and serve.

The gelato can be stored covered in the same bowl for about 30 minutes, or you can also put the covered bowl in the refrigerator for about 30 minutes. It is also possible to keep the gelato (limited) in the freezer.

Do not put any part of the machine in the dishwasher and do not heat the freezer bowl.

Being a sealed container, it could break causing harm to people. Do not scrape the inside of the bowl

We will be able to amaze our guests with a personalized gelato every time according to their tastes and we can serve our children a safe, genuine and healthy snack, made with controlled ingredients, involving them too in the preparation, to spend a fun and sweet moment together!

Making snacks and desserts at home has never been so easy!

NEMOX[®]

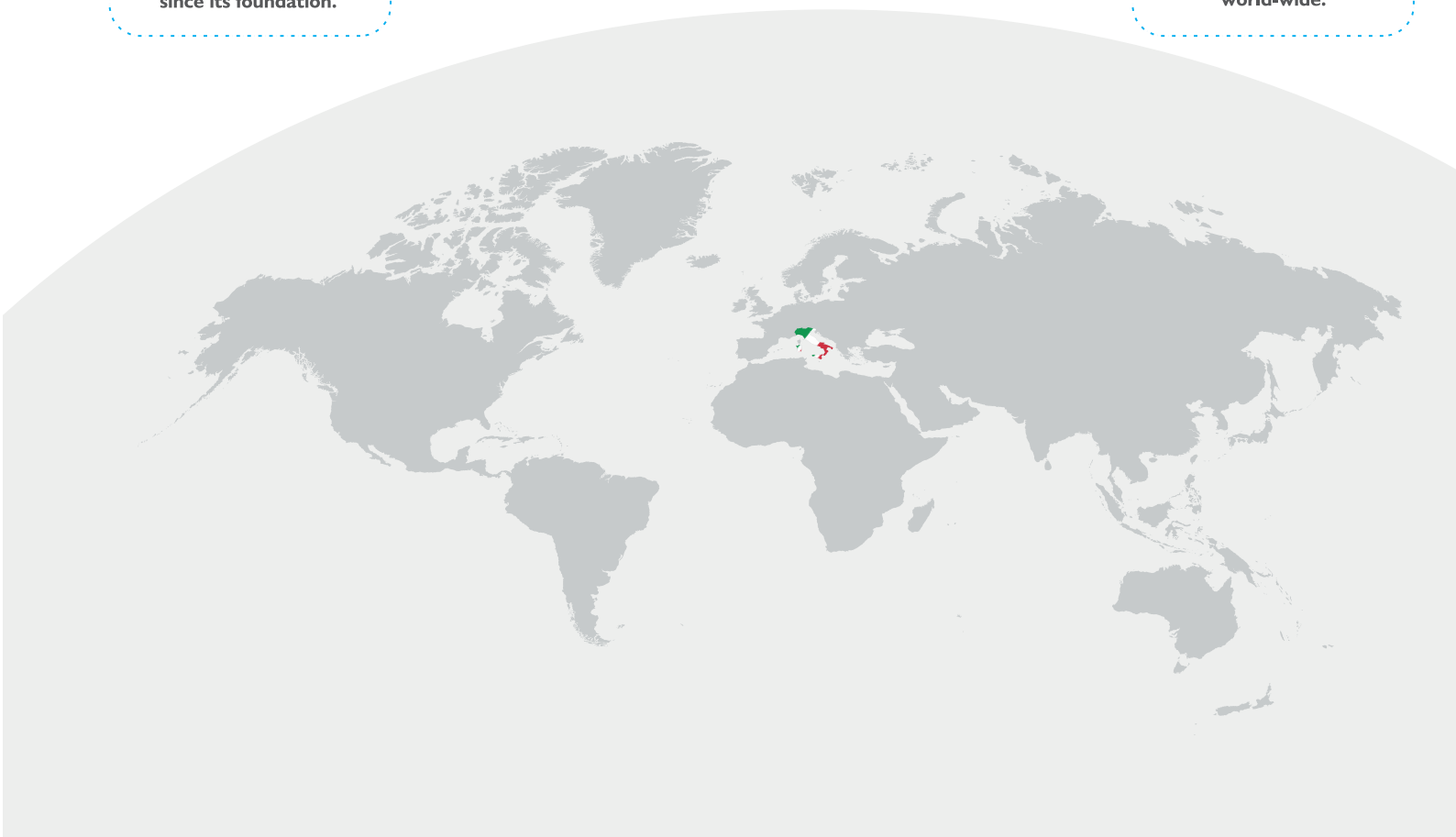
FACTS AND NUMBERS

Nemox manufactured over
6.500.000 gelato machines
since its foundation.

Nemox products are
designed, developed and
100% "Made in Italy"

Nemox Quality
Certified ISO9001:2015 for
Total Quality Management.

Nemox is distributed in
more than 60 countries
world-wide.





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