

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO 5+5
TWIN CREA
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.

Serie Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Pour in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

The body of the machines as well as the mixing blade are in stainless steel, equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

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



GELATO 5+5 TWIN CREA i-Green

Data

66x43,5x105 cm
 84,5 Kg
 220V-240V 50Hz/1
 950W

Production

2x1,25 Kg (2x1,75l) - 12/15 min
 2x5 Kg (2x7l) - 1h

Storage

Automatic

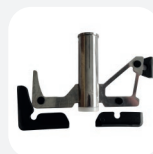


Highlights



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 5 + 5K TWIN i-Green a free-standing batch freezer able to prepare two flavors at the same time. It is equipped with two separate and independent refrigeration and mixing systems, therefore it is possible to use the two groups at the same time or it is possible to use only one group according to the needs.

With Gelato 5+5K TWIN i-Green you can produce 1,25Kg+1,25Kg (3,5l) of ice cream in about 12/15 minutes. 10Kg (5Kg+5Kg) (14l) per hour.

Gelato 5+5k twin is equipped with wheels with brakes that allow you to move it easily where required. Air cooling.

Manual mode:

In manual mode the operation of the compressor and paddle are independent to make the most user's experience.

The storage function can be started only and if it's necessary. A

n electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine. The cooling system will continue to run until it is manually stopped.

Simply press the compressor and paddle buttons. The manual function is activated. When the preparation reaches the desired consistency, switch off the machine.

The storage function can be selected pressing the buttons of the compressor and the paddle at the same time.

The machine will automatically switch to conservation to choose between the 4 cycles available, from a softer consistency to a greater one.



TECHNICAL SPECIFICATIONS	GELATO 5+5K TWIN CREA i-Green
Item	003B130250
Ean	8024872141007
Rating	220-240V 50Hz/1
Power	950W
Gas	R290
CO2 equivalent	0,45Kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	2x1,25 Kg-2x1.75 l. 2x2.75 lb-2x1.85 qt
Max Production/Hour Weight and volume	2x5 Kg - 2x7 l 2x11 lb - 2x7.4 qt
Average preparation time	12-15'
Stainless steel bowl	2 X 3,2 l. - 3.4 qt
Electronic production and storage programs	•
Electronic density control.	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	70 rpm
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 66x43,5x105 in 26x17.1x41.5
Net Weight	84,5 Kg - 183 lb
Shipping Carton	cm. 80x60x130 in 31.5x23.6x52.8 Kg. 94,5 - 206,1 lb
Accessories included	
Gelato spatula	2
Paddle scrapers	2 set
Cleaning brush	1
Stainless steel Blade	2
Paddle Or	•
Oil seal	•

Automatic mode:

When used in automatic mode, it is possible to select between 4 operating programs:

- Ice cream / gelato / sorbet: the mixture reaches the typical density of homemade ice cream / gelato / sorbet.
- Semisoft ice cream: more air is incorporated to obtain a higher overrun.
- Granita: In order to obtain the characteristic ice crystals of the granita, during the cycle the mixing blade is made to work alternately.
- Blast freezing: By inserting the mixture at a temperature of about 80 ° C, this is lowered to a temperature between 10 ° C and 5 ° C in a 10 minutes cycle. During this cycle the blade works alternately. At the end of the blast chilling cycle the machine starts the conservation cycle to keep the temperature of the mixture in the reached range.

The automatic function can be selected using the button near the 4 production's cycle. The first program will automatically be selected and can be changed by pressing the main program button again.

When the selected program starts, you can choose the cycle of desired conservation, between the 4 cycles available, from a softer consistency to a greater one.

The conservation cycle can be selected by repeatedly pressing the main conservation button. When the ice cream reaches the correct consistency, the production program automatically ends and the selected conservation cycle starts.

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

Accessories included:

- no.2 Gelato spatula
- no.2 Removable inserts set
- no.2 Gasket set
- no.1 Cleaner